



# Catering

Guide

## Contact

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**ALADDIN**  
CAMPUS DINING



# Welcome

Indulge yourself and impress your guests at your next event with our catering services.

Offering everything from morning coffee breaks to full event planning, our catering professionals will assist you in selecting one of our special options or creatively design an original custom menu that includes all the details to make your next event memorable.

Aladdin catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next breakfast, lunch or dinner event, cocktail reception, business meeting or casual celebration, please consider Aladdin catering services. Whether small or large, we will ensure that your next event provides an everlasting memory of impressive food, excellent service and an ambiance that exceeds your expectations!



# General Information

## Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinators to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charges.

## Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 5 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.



Breakfast





# • Breakfast •

## Buffets

### Pastry Basket

**\$4.25 per person**

Includes Chef's choice of select breakfast pastries

### Light Start

**\$5.25 per person**

Includes granola parfaits, whole fruits, assorted breakfast breads, assorted juice

### Continental

**\$6.25 per person**

Includes assorted Danish, muffins, fresh cut fruit, yogurt coffee, tea, and assorted juice

### Power Up

**\$7.25 per person**

Includes oatmeal with toppings, vegetarian egg white frittatas and sliced fruit

### Breakfast Buffet

**\$10.25 per person**

Includes scrambled eggs, choice of sausage or bacon, breakfast potatoes, fresh cut fruit, assorted breakfast breads and juice.

\*\*above buffets include coffee and hot tea service



• Breakfast •

## On the go

### Continental Boxed Breakfast

**\$7.25 per person**

Includes Danish, muffin, whole fruit, Yogurt, granola bar and orange juice.

### Hot Boxed Breakfast

**\$9.75 per person**

Includes choice of ham and swiss croissant, bacon egg and cheese English muffin or sausage egg and cheese biscuit, whole fruit, granola bar and orange juice.





## A' la Carte

Assorted doughnuts

**\$12.75 per dzn.**

Assorted mini bagels and cream  
cheese

**\$13.75 per dzn.**

Fresh baked muffins

**\$14.75 per dzn.**

Granola Parfaits

**\$2.75 each**

Layers of granola, yogurt and seasonal berries

Seasonal fruit Cups

**\$2.75 each**

Seasonal diced fruit and berries

Breakfast Sandwiches

**\$3.75 each**

**Choice of:**

- Ham and swiss croissant
- Bacon egg and cheese English muffin
- Sausage egg and cheese biscuit

*Lunch*







## Buffets

### Caesar Buffet

**\$10.25 per person**

Fresh chopped romaine lettuce, tomatoes, shaved parmesan cheese, garlic croutons, creamy Caesar dressing. Topped with your choice of grilled chicken or steak. Assorted dinner rolls and bread sticks.

\*\*Upgrade to shrimp or fish for \$2.75 per person

### Deli Sandwich Buffet

**\$11.25 per person**

Assorted pre - made deli sandwiches- choose three:

- Chicken Caesar wrap
- Turkey BLT on multigrain
- Roast beef and cheddar with horseradish cream and caramelized red onion on brioche
- Tuna croissant
- Grilled vegetable flatbread including spinach and house made hummus

Assorted chips, pasta salad and pickles

\*\*add soup \$1.75 per person

### COOKOUT BUFFETS

**\$13.75 per person**

(minimum of 25 guests required)

Buffet includes condiments, corn on the cob, potato salad, Cole slaw and watermelon along with assorted fresh baked cookies

#### **CHOICE OF TWO MAIN COURSES**

Hamburgers

Turkey burgers

Veggie Burgers

Hot Dogs

Bratwurst

Grilled Chicken

BBQ pork

• Buffets •

\*\*Buffets include lemonade



## On the go

### Cold to go Lunch

**\$9.25 per person**

Choice of three:

- Ham and cheddar with sweet onion relish on brioche
- Chicken Caesar wrap
- Chicken cashew wrap
- Turkey BLT with on multigrain
- Italian Hoagie with ham, salami, pepperoni and provolone cheese
- Roast beef and cheddar with horseradish cream and caramelized red onion on brioche
- Grilled veggie flatbread with spinach and house made hummus
- Tuna croissant

Chips, cookie, whole fruit, pasta salad and bottled water.

### To go Salad lunch

**\$10.25 per person**

Choice of:

- Caesar salad with freshly chopped romaine, fresh tomatoes, shaved parmesan cheese and garlic croutons
- Cobb salad with ham, boiled egg, tomato, bleu cheese, and olives with ranch dressing
- Spinach salad with goat cheese, candied pecans, red onion and tomato with a raspberry vinaigrette

Cookie, whole fruit, and bottled water

\*\*add chicken to any salad for \$1.75

\*\*add shrimp to any salad for \$2.75

• *Boxed Lunch* •



A large, dark-colored platter is filled with numerous skewers of appetizers. Each skewer features a sequence of ingredients: a bright red cherry tomato, a small white ball of mozzarella cheese, and a sprig of fresh green basil. The skewers are arranged in a dense, overlapping pattern across the platter. In the upper right corner, a portion of a light-colored wicker basket is visible. The background is a light-colored surface, possibly a tablecloth, with soft shadows cast by the platter.

*Cocktail Hour*



### Seasonal fruit

\$30.75 per tray

(each tray serves 30)

Includes seasonal sliced fruits and a lavender yogurt dipping sauce

### Vegetable Garden

\$40.75 per tray

(each tray serves 30)

Includes carrots, broccoli, cauliflower, celery  
Cucumbers and cherry tomatoes  
Buffalo hummus and ranch

### Cheese Display

\$50.75 per tray

(each tray feeds 30)

Includes assorted cheeses, grapes and crackers

### Antipasti display

\$60.75 per tray

(each tray feeds 30)

Includes assorted cheeses, Italian meats,  
olives, pepperoncini's, crostini, and pesto

• *Appetizers* •





## SPECIALTY STATIONS

### Pizza Party

**\$12.75 per pizza**

**Choice of :**

cheese, pepperoni, supreme, or veggie lover's

\*\* Add a house salad, assorted chips or cookies \$1.75 pp

### Fan Fair

**\$7.25 per person**

Assorted warm pretzels and corn dogs with beer cheese and mustard dipping sauce

### Fiesta

**\$8.25 per person**

Includes tri-colored tortilla chips, ground beef, black beans, diced tomato, green onion, nacho cheese, salsa, sour cream, and jalapenos

### Tailgate

**\$12.25 per person**

Includes boneless buffalo wings with a choice of: buffalo, garlic parmesan, BBQ sauces with blue cheese dipping and celery. Beef sliders with spiked ketchup  
Potato skins

\*\*\*gluten free items available for an additional \$1.25 per person upon request

• Hors d'Oeuvres •





*Dinner*







### 3 Appetizer Offering

\$9.25 per person

Includes choice of 3 gourmet appetizers and accompaniments.

### 5 Appetizer Offering

\$11.25 per person

Includes choice of 5 gourmet appetizers and accompaniments.

#### **Appetizer Offerings**

##### **Cold**

Chicken phyllo cup

Smoked salmon with cream cheese

Brie and raspberry on pumpkinnickel

Tomato bruschetta

Tomato mozzarella skewers

Watermelon with balsamic and goat cheese

##### **Hot**

Chicken satay with spicy peanut sauce

Crispy chicken bite with spiked honey and pickled pepper

Teriyaki beef skewer

Mini seafood cakes with key lime aioli

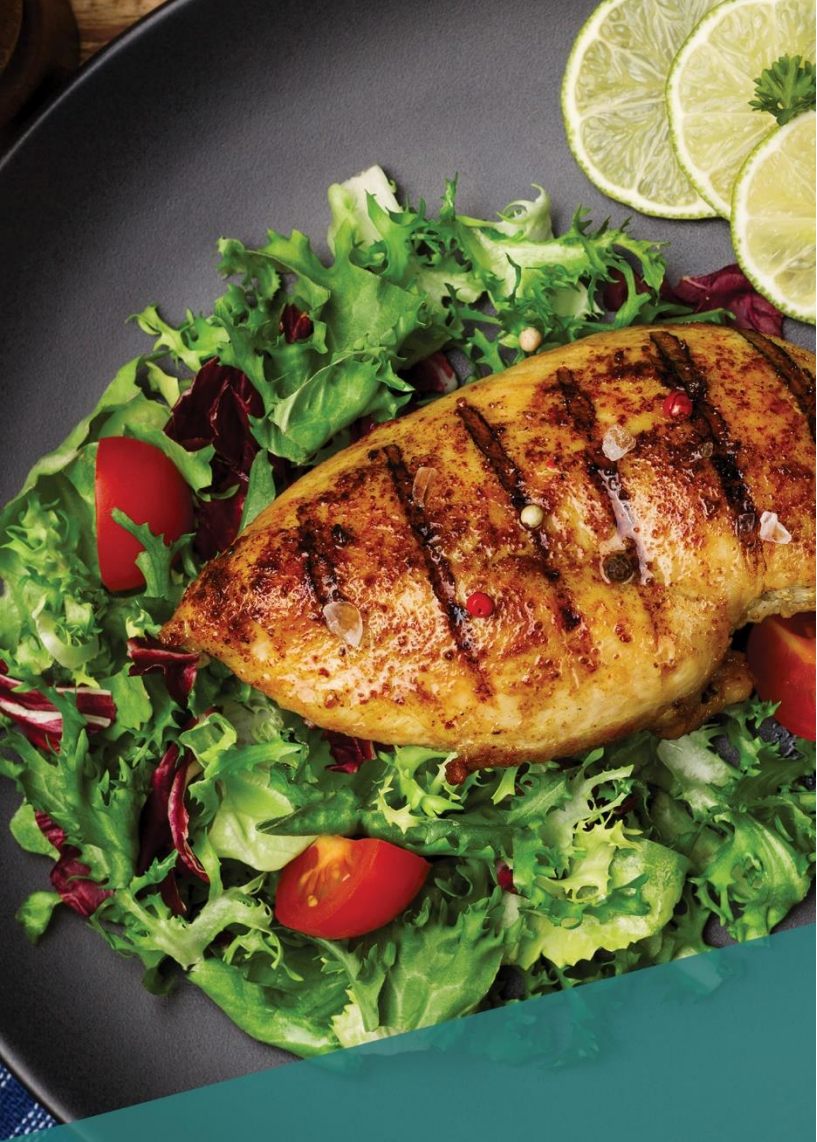
Open faced tuna melt

Artichoke poppers

Vegetable spring roll

**\*\*customization available upon request**

• *Hors d'Oeuvres* •



## CUSTOM DINNER BUFFET

**\$21.75 Per Person**

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, soda and water.

### ENTREES

Choice of Two

Roast Beef Striploin

Beef Stroganoff  
*with Mushroom Sauce*

Swedish meatballs  
With buttered egg noodles

Honey-Baked Pit Ham

With a maple pineapple glaze

Grilled Mahi  
*in a Red Pepper Cream Sauce*

Chicken Marsala

Chicken Cordon Bleu

Miso-Glazed Salmon

Fried Chicken

Roast Pork Loin  
*with an Apple Demi Sauce*

Roast Turkey Breast

Marinated Grilled  
Chicken Breast

**SALADS** Choice of one

House Garden

Classic Caesar

Sliced Watermelon

Traditional Spinach

Creamy Cole Slaw

American-Style Potato

Pesto Pasta Salad

Tomato Mozzarella Salad

### ACCOMPANIMENTS

Choice of two

Fresh Vegetable Medley

Butter Corn

Almandine Green Beans

Glazed Baby Carrots

Long Grain & Wild Rice Blend

Alfredo Pasta

Garlic Mashed

Herb Roasted Red Potatoes

**DESSERTS** Choice of two

Assorted cookies

Oreo Brownies

Blondie bars

Assorted cupcakes

Fresh seasonal Fruit

• Buffets •

Customized Vegetarian Options Available





• Buffets •

## PREMIUM DINNER BUFFETS

### South of the border

#### **\$16.25 per person**

Choice of white or brown rice

Grilled chicken and pork

Choice of black beans or pinto beans

Caramelized peppers and onion, salsa, salsa Verde, guacamole, sour cream, lettuce and cheese

Tortilla chips, flour tortilla's

Cinnamon churros

### Italian buffet

#### **\$21.25 per person**

Cesar Salad with chopped romaine, croutons, parmesan cheese and a creamy Cesar dressing

Chicken marsala

Penne Alfredo

Beef Lasagna

Sautéed green beans

Garlic breadsticks

Pastry chefs' choice of desserts

### Southern comfort buffet

#### **\$23.75 per person**

Seasonal greens with tomato, cucumber, olives, grilled corn and a creamy avocado dressing

Pan seared chicken with a rosemary supreme sauce

Dijon glazed pork loin with apple demi

Roasted tri color cauliflower, broccoli, seasonal squash and cherry tomato

Garlic and herb potatoes

Assorted dinner rolls

Pastry chefs' choice of desserts

## SERVED ENTRÉE'S

### Chicken

**\$25.75 per person**

Includes Caesar salad, pan seared chicken with rosemary supreme, fingerling potatoes, roasted seasonal baby vegetables and dessert

### Fish

**\$35.75 Per person**

Includes Cesar salad, pan seared salmon with mushroom risotto, roasted seasonal baby vegetables and dessert

### Beef

**\$42.75 per person**

Includes Cesar salad, oven roasted tenderloin garlic herb shrimp, potatoes anna, roasted seasonal baby vegetables and dessert

### Surf and turf

**\$45.75 per person**

Includes Cesar salad, oven roasted tenderloin garlic herb shrimp, garlic and herb potatoes, roasted seasonal baby vegetables and dessert

### Desserts

Choose one:

Chocolate mousse cheesecake

Key lime pie

Fruit tart



• Served Entrees •

\*\*All plated dinners include dinner rolls and butter



A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and are decorated with a thick, glossy chocolate drizzle. The background is dark and out of focus.

# Sweets & Snacks



## Power Break

**\$3.75 per person**

Assorted granola bars, whole fruit,  
individual Greek yogurts

## Snack Attack

**\$4.75 per person**

Assorted bags of chips, cookies and  
candy bars

## Grab and go

**\$5.75 per person**

**Choose two:**

- Granola parfaits
- Fruit cups
- Cheese and crackers
- Carrots with house made hummus
- Turkey and cheese with almonds





## Baker's box

**\$9.75 per dozen**

### Choose one:

- Assorted fresh baked cookies
- Oreo brownies
- Peanut butter Krispy treats

## Assorted Mini Desserts

**\$11.25 per dozen**

Chefs' choice of assorted mini desserts

## Sundae Bar

**\$3.25 per person**

**Station attendant required 1 per 25 ppl @ \$75.00**

- Chocolate & Vanilla Ice Cream served with:
- Chocolate Syrup
- Caramel sauce
- Chopped cookie pieces
- Strawberry sauce
- Pineapple
- Sprinkles
- Nuts
- Cherries
- Whipped Cream

• Sweets •



*Beverages*





## BEVERAGES

### By the Gallon

\$9.25 per gallon

Iced tea, Lemonade or Fruit punch

### Coffee Bar Iced or Hot

\$12.25 per gallon

**(3 hour maximum)**

Includes regular and decaf coffees, assorted hot teas, creamers, sweeteners.

\*\*Upgrade with flavored syrups and creamers +.25 per person

### Soda and water

\$12.00 per case

**(3 hour maximum)**

Includes assorted canned/bottled beverages

### Beer and Wine Bar

On Consumption – beverage pricing based on individual items

Domestic beers \$3.75/bottle

House red or white wines \$4.75/glass

Specialty Cocktail \$4.75 glass

Wine by the bottle available price varies upon quality

\*\*Bartender fee \$100.00 per bartender

**(3 hr. Maximum, \$50 per hour after 3)**



Décor Options





## TABLE DÉCOR/RENTALS

### Floral Arrangements

Small arrangement \$13.25

Medium Arrangement \$16.25

### Candle centerpieces

\$4.00 per table

### Linen rental

**(pre order 2 weeks prior to ensure availability)**

Basic white or black square tablecloths

\$3.00 per table

Basic white or black rectangle tablecloths

\$4.00 per table