

Student Inspired • Locally Influenced • Chef Crafted

AVE MARIA
UNIVERSITY™



WELCOME

Treat yourself and dazzle your guests at your next event with catering by Aladdin catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and our professionals will take care of 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 fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Aladdin catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond 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 Coordinator 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 delivery charge. All off-campus delivery services will include a \$50.00 delivery charge.

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 3 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 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.

Contact Information

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Amy.destefano@aladdinfood.com

Amy DeStefano

Catering Coordinator

Aladdin

BREAKFAST



BAKERY

All items priced per dozen. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

Breakfast Bread | \$12

Sliced assortment fresh baked breakfast breads.

Breakfast Basket | \$13

Choice of a fresh assortment of mini muffins, croissants, pastries, cinnamon rolls or sliced breakfast bread.

Fresh baked muffins or scones | \$28



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils. All priced per person.

Continental Breakfast | \$8

Freshly Baked Breakfast Pastries
Whole fruit
Assorted Juices
Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast | \$9

Freshly Baked Breakfast Pastries and muffins
Fresh Sliced Fruit
Build your own parfait
Assorted Juices
Regular and Decaffeinated Coffee
Assorted Teas

Healthy Start | \$11

Oatmeal with toppings
Sliced Fresh Fruit
Assorted Yogurts
Assorted Juices
Assorted Teas
Regular and Decaffeinated Coffee

Breakfast on the Run | \$13

Build a sandwich,:

Breakfast sandwiches choose from:
Ham and Swiss croissant, Bacon egg and cheese Sausage egg cheese on English muffin
Sausage egg cheese on bagel
Bacon egg and cheese on English muffin
Assorted Juices
Regular and Decaffeinated Coffee
Assorted Teas
Fruit Cup
Yogurt



PICK TWO BREAKFAST BUFFET

Pick Two Breakfast Buffet

\$15 per person

MINIMUM OF 25 GUESTS

Served with assorted breakfast breads and pastries
, juice, coffee and tea.

Choice of two:

French Toast

*Choices: Baked Blueberry, Banana Foster and
Orange Cinnamon*

Scrambled Eggs

Pancakes

Choices: Blueberry, chocolate chip, plain

Biscuits & Gravy

Spinach Ham and Quiche

Choice of two:

Sausage Links

Thick Sliced Bacon

Country Ham Slices

Home fried Potatoes

Hash Brown Potatoes

Oatmeal

Sliced fruit tray

BOXED LUNCH



EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, whole fruit, granola bar, condiments, bottled water and disposable cutlery

Express Box Lunches

\$11 per person

NO SUBSTITUTIONS

Choice of meat:

Smoked Turkey Breast
Smoked Ham
Tuna salad
Roasted Vegetables

Choice of cheese:

Swiss
Provolone
American
Cheddar

Choice of bread:

White
Wheat
Multigrain
Wrap

BOX LUNCHES

GOURMET BOX LUNCHES

\$12 PER PERSON

All box lunches include chips, bottled water and choice of side salad and dessert.

Side Salad pick one: Pasta Salad | Potato Salad | Fruit Salad

Dessert pick one: Cookie | Brownie | Rice Krispie Treat | Granola bar



Turkey BLT Wrap

Smoked turkey, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Grilled Chicken Caesar Wrap

Grilled chicken breast with shredded romaine, parmesan cheese and Caesar dressing in a spinach wrap

Portobello

Marinated and grilled portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on ciabatta.

Italian Sub

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Tuna Croissant

Tuna salad with tomato and lettuce on a fresh, flaky croissant

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce, tomato, caramelized onion and horseradish aioli on multigrain bread.

Chicken Salad Croissant

Chicken breast chunks combined with seedless grapes and walnuts in a mayonnaise base served on a fresh, flaky croissant.



BOX LUNCH SALADS

GOURMET BOX SALADS

\$12 PER PERSON

All box lunch salads include dinner roll and butter, bottled water and choice of dessert, napkins, cutlery and condiments.

Dessert pick one: Cookie | Brownie | Rice Krispie Treat | Granola bar

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Chicken Caesar Salad

Romaine with grilled chicken tomato wedges, red onion, parmesan cheese, garlic croutons and choice of dressing

Apple Walnut Chicken Salad

Grilled chicken, spinach, candied walnuts, roasted apples and cranberries topped with choice of dressing.

Dressing Choices

Buttermilk Ranch

Bleu Cheese

Fat Free Italian

Caesar

Balsamic Vinaigrette

DELI BUFFETS

Deluxe Deli Buffet

\$14 per person

Assorted sliced bread and rolls, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and choice of lemonade or iced tea

Choice of three:

Smoked Turkey Breast
Chicken Salad
Smoked Ham
Genoa Salami
Roasted Vegetables
Roast Beef
Egg Salad
Tuna Salad

Choice of two:

Fresh Fruit Salad
Pasta salad
Potato Salad
Creamy Cole Slaw
Tossed Salad with dressings
Assorted Chips

PRE MADE SANDWICH BUFFET

\$16 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter, pickles, assorted cookies with choice of lemonade or iced tea

Choice of three:

Portobello

Marinated and grilled portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on ciabatta.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce, tomato, caramelized onion and horseradish aioli on multigrain bread.

Turkey BLT Wrap

Smoked turkey, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

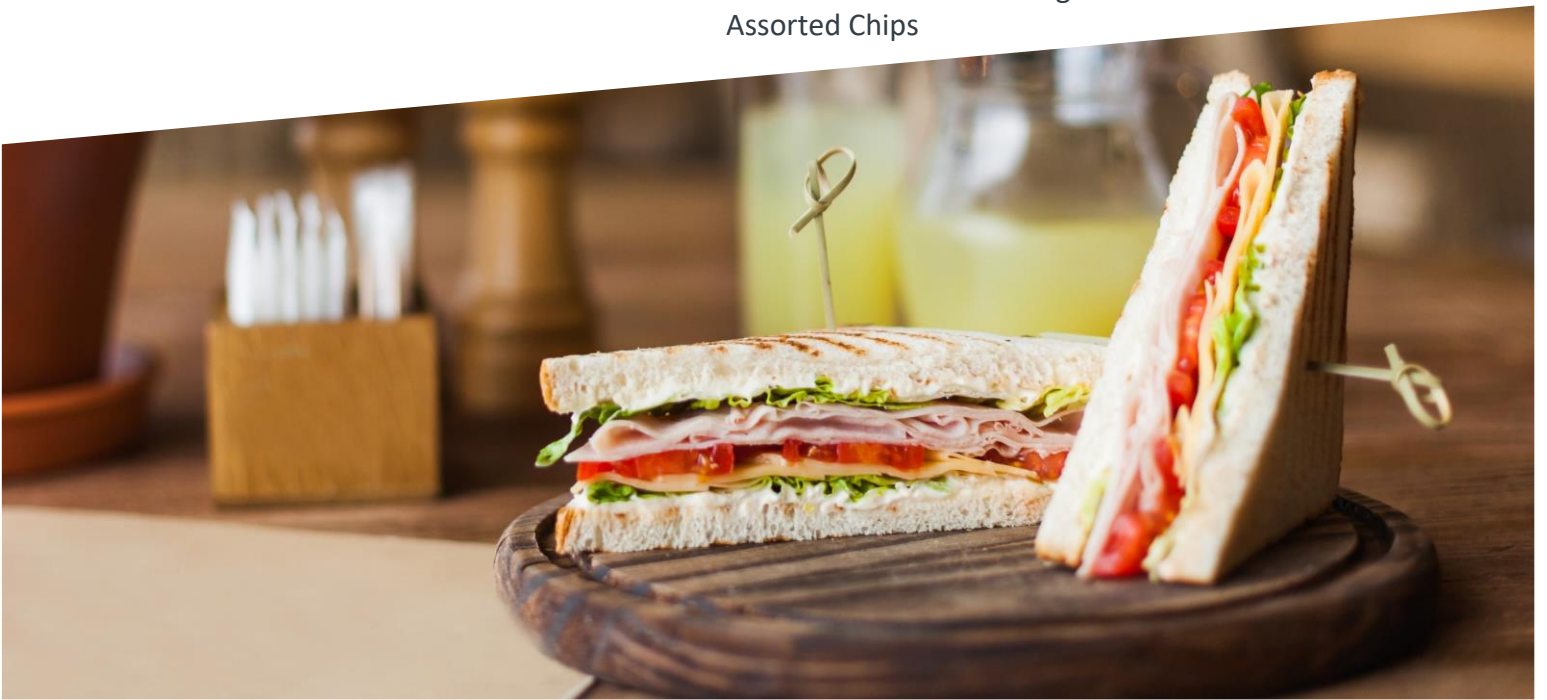
Honey Ham with swiss, lettuce, tomatoes, and mustard aioli served on hoagie roll

Tuna Croissant

Tuna salad with tomato and lettuce on a fresh, flaky croissant

Choice of two:

Fresh Fruit Salad
Pasta salad
Potato Salad
Creamy Cole Slaw
Tossed Salad with dressings
Assorted Chips



APPETIZERS & HORS D'OEUVRES

APPETIZERS

Fresh Fruit Platter | \$35

Platters serve 25-30 people

Sliced fresh seasonal fruit display served with yogurt dipping sauce.

Fresh Garden Vegetable Platter | \$45

Platters serve 25-30 people

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce or hummus.

Domestic Cheese Platter | \$55

Platters serve 25-30 people

Assortment of domestic and international cheeses served with crackers.

Antipasto Platter | \$65

Platters serve 25-30 people

Assortment of Italian meats, a colorful variety of grilled vegetables, pepperoncini and olives. Served with tomato bruschetta and crostini's.

Buffalo chicken Dip | \$4 per person

Served with tri colored tortilla chips and celery sticks

Spinach & Artichoke Dip | \$3 per person

Served with warm pita bread

Chips and dips | \$3 per person

Served with tri colored tortilla chips, salsa and house made guacamole





COLD HORS D'OEUVRES

Items priced per 50 pieces.

**Goat Cheese Crostini with Fig Jam and
Crispy prosciutto | \$65.00**

Smoked Salmon Canapés | \$75.00

Antipasti Skewers | \$55.00

Cranberry chicken Crostini | \$45.00

Watermelon with goat cheese | \$65.00

Shrimp Cocktail | \$95.00

Tomato mozzarella skewers | \$45.00



HOT HORS D'OEUVRES

Items priced per 50 pieces.

Crispy Chicken | \$75.00
with spiced honey

Coconut Shrimp | \$145.00

Scallops wrapped in bacon | \$195.00

Beef or Chicken Satays | \$155.00

Cocktail Meatball | \$95
in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes | \$165.00
with lemon garlic aioli

Vegetable spring rolls | \$105.00
served with sweet chili sauce



CARVED SPECIALTIES

A splendid addition to enhance your formal reception.

Choice of Two Condiments:

Au Jus

Horseradish Mousse

Caramelized Onion chutney

Chipotle Honey Mustard

Apple Chutney

Sautéed Mushroom

Roast Breast of Turkey

\$7.25 per person

Roast Strip Loin of Beef

\$9.25 per person

Roast Tenderloin

\$12.00 per person

Dijon Encrusted Roast Pork Loin

\$6.25 per person

Smoked Bone-in Country Style Ham

\$5.25 per person

Served with assorted dinner rolls

ASSORTED BUFFETS

DINNER BUFFET

All dinner buffets include dinner rolls and butter, lemonade or iced tea.

Dinner Buffet | \$25 per person

Entrees – Choice of Two:

Roast Beef Striploin
Lasagna
Bruschetta chicken
Honey-Baked Ham with pineapple glaze
Seafood alfredo
Chicken Marsala
Fried Chicken
Seared mahi with red pepper cream sauce
Roast Pork Loin with Apple demi sauce
Roast Turkey Breast
Spaghetti and meatballs

Accompaniments – Choice of Two:

Fresh Vegetable Medley
Butter Corn
Fresh Green Beans
Roasted Brussel sprouts
Broccoli Florets
Glazed Baby Carrots
Rice pilaf
Garlic Mashed
Herb Roasted Red potatoes

Salads – Choice of Two:

House Garden
Classic Caesar
Fresh Fruit
Creamy Cole Slaw
American-Style Potato
Pesto Pasta Salad
Marinated Tomato Cucumber

Desserts – Choice of one:

Lemon bars
Strawberries and cream
Cheesecake
Pecan pie bars
Assorted brownies
Assorted cookies



PREMIUM DINNER BUFFET

All dinner buffets include dinner rolls and butter, lemonade or iced tea.

Dinner Buffet | \$45.00 per person

Entrees – Choice of Two:

Roasted tenderloin of Beef
with a red wine demi-glaze and mushroom garnish

Grilled Salmon
with citrus cream sauce

Garlic Shrimp
in a garlic herb butter sauce

Rosemary seared chicken breast
with lemon supreme sauce

Grilled portabellas
with mozzarella and tomato garlic sauce

Salad

A gourmet composed salad of chef's choice that best complements your dinner selections.

Accompaniments – Choice of Two:

Creamy orzo with mushrooms and smoked gouda

Roasted fingerling Potatoes

Grilled Asparagus Spears

Tri colored baby carrots

Dessert – Choice of One:

Cheesecake

Mini petit fours

Tiramisu

Key lime pie



THEME BUFFETS

Hawaiian Buffet

\$20 per person

Pulled pork with Hawaiian rolls
Coconut Rice with scallions
Seasonal vegetables
Garden salad
Pineapple upside down cake
Lemonade or iced tea

South of the Border

\$18 per person

Chicken or beef tacos
Spanish Rice and beans
Tri colored tortilla chips with
Guacamole, Sour Cream and Salsa
Cinnamon churros
Lemonade or iced Tea

Southern comfort

\$25 per person

Dijon glazed pork loin with apple demi
Fried chicken
Roasted Brussel sprouts
Macaroni and cheese
Pecan pie bars
Sweet Tea or lemonade

Tailgate Buffet

\$17 per person

Chicken fingers with assorted sauces to include
Buffalo, Honey mustard, Bleu cheese
Celery sticks
Potato skins
Assorted cookies
Iced Tea or lemonade

Italian Pasta Buffet

\$22 per person

Penne or spaghetti
Pick two: Marinara, Alfredo, pesto cream sauce, vodka sauce
Pick two: Chicken Strips, Meatballs, Italian Sausage, Bolognese sauce
Tossed Garden Salad
Garlic Bread Sticks
Tiramisu
Iced Tea or lemonade

Pizza Buffet

\$16 per person

Assortment of Pizza
Tossed Green Salad
Garlic Bread sticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Assorted cookies
Assortment of Sodas





PICNIC BUFFETS

Buffet includes rolls, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh baked brownies and cookies and choice of lemonade or Iced tea.

Dinner Buffet

\$25 per person

Entrees – Two Main Courses:

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
BBQ Chicken

Choice of Two Sides:

Baked Beans
Potato Salad
Pasta Salad
Corn on the Cob
Macaroni & Cheese
Cole Slaw
Tossed Salad with dressing
Watermelon wedges

SERVED ENTREES

SERVED ENTREES

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

Side Options:

Garlic Mashed Potatoes
Orzo Pasta with Fresh Herbs
Herb Roasted Potatoes
Sweet Potato puree
Wild Rice Pilaf

Vegetables:

Country Style Green Beans *with bacon and onions*
Steamed Broccoli & Cauliflower *with herb butter*
Roasted seasonal vegetables
Roasted Asparagus Spears
Baby carrots

BEEF ENTREES

Roast Beef Tenderloin Medallions
with red wine demi
\$44

Surf and Turf
Roast striploin and garlic shrimp
\$47

Pan seared salmon
with a citrus cream sauce
\$37

Seared airline chicken breast
with rosemary supreme sauce
\$27



SWEETS & SNACKS



SWEETS

Assorted Cookies

\$10 per dozen

Chocolate Chip

Sugar

M&M

Oatmeal Raisin

Peanut Butter

Homestyle Brownies

\$10 per dozen

Cookie and blondie bars | \$11 per dozen

Chocolate chip, M&M, Seasonal

Miniature Desserts | \$12 per dozen

Lemon Tart bars

Pecan pie bars

Mini Cream Puffs

Mini Eclairs

Mini cheesecakes

Macarons

Petit Fours

Assortment may change upon availability

Sundae bar | \$4 per person

25 PERSON MINIMUM

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup

Caramel sauce

Strawberry sauce

Pineapple

Crushed Cookie pieces

Sprinkles

Nuts

Cherries

Whipped Cream



SNACKS

Trail mix | \$2.25 per person

Warm Pretzels | \$2.00 per person
Add cheese sauce for an additional \$.50 per person

Fresh Whole Fruit
\$1.00 each

Individual Bags of Chips
\$1.25 each

Assorted granola and fruit bars
\$1.25 each

Individual candy bars
\$2.25 each

Grab and go
Choice of:
Granola parfaits
Fruit cups
Cheese and crackers
Carrots and house made hummus
Turkey and cheese with almonds
\$3.00 each



BEVERAGES

Iced Tea, Lemonade & Fruit Punch
\$15 per gallon

Single Serving Sodas
\$1.50 per can
Coke, Diet Coke, Sprite, Root
beer, Gatorade, La Croix

Bottled Water | \$12.00 per case

Freshly Brewed Coffee
\$20 per gallon
Regular or Decaffeinated (iced or hot)
**Upgrade and add flavorings for \$.75 per
person**



ALCOHOL BEVERAGE SERVICE

Consumption bar

All beverages will be charged upon consumption as follows:

Bottled/canned beer and seltzers \$4.00

Individual and wine by the glass \$5.00

Bottle pricing for wine is as follows:

Sterling cabernet \$35

Sonoma Cutrer chardonnay \$30

Juliette rose \$25

For all events where Aladdin catering services does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.