

*Student Inspired • Locally Influenced • Chef Crafted*

**ALADDIN**  
CAMPUS DINING

# CATERING GUIDE



# 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 on campus 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 minimum or delivery charge. All orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus 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 5 business days 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 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.

## Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$35 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

## 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 account code for billing. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

### Contact Information

610-796-8382  
catering@alverna.edu

### Michael Waselus

Catering Coordinator  
Aladdin

# BREAKFAST



## BAKERY

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

### **Breakfast Basket | \$35.00**

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

### **Bagels | \$34.00**

An assortment of fresh baked bagels.

### **Scones | \$36.00**

An assortment of fresh baked scones.

### **Donuts | \$34.00**

Assorted Selection

### **Breakfast Bread | \$35.00 per dozen slices**

Sliced assortment of fruit or nut breakfast breads.

### **Cinnamon Rolls | \$33.00**

### **Danish | \$33.00**

Assorted Flavors

### **Assorted Muffins | \$33.00**

Note: A \$20 delivery fee is applicable to orders under \$35.



# 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 | \$7.75**

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

## **Deluxe Continental Breakfast | \$10.00**

Freshly Baked Breakfast Pastries  
Fresh Sliced Fruit  
Assorted Juices  
Regular and Decaffeinated Coffee  
Assorted Teas

## **New Yorker | \$10.00**

Freshly Baked Bagels with cream cheese and fruit preserves  
Fresh Sliced Fruit and Berries  
Assorted Juices  
Regular and Decaffeinated Coffee  
Assorted Teas





# PICK TWO BREAKFAST BUFFET

## Pick Two Breakfast Buffet

**\$11.95 per person**

**MINIMUM OF 25 GUESTS**

Served with breakfast breads basket, juice, coffee and tea.

### **Choice of two:**

- French Toast
- French Waffles
- Pancakes
- Scrambled Eggs
- Scrambled Eggs with Cheese
- Biscuits & Gravy
- Quiche Lorraine
- Broccoli and Cheddar Quiche

### **Choice of two:**

- Sausage Links
- Sliced Bacon
- Turkey Sausage
- Turkey Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Patties
- Cheesy Southern Grits

**Add a Fresh Fruit Tray for \$3.75 per person**

# BOXED LUNCH



## EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

### **Express Box Lunches**

**\$10.00 per person**

NO SUBSTITUTIONS

#### **Choice of meat:**

Smoked Turkey Breast

Smoked Lean Ham

Roasted Vegetables

#### **Choice of cheese:**

Provolone

American

Cheddar

Pepper Jack

# BOX LUNCHES \$12.00 per person

Choose up to 3 selections.

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

**Side Salad:** Pasta Salad | Fruit Salad | Bagged Chips

**Dessert:** Cookie | Brownie



## **Chicken BLT Wrap**

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

## **Turkey, Bacon, Avocado**

Smoked turkey breast, bacon, avocado with lettuce and tomato served on focaccia bread.

## **Grilled Chicken**

Grilled chicken breast with leaf lettuce, tomato and roasted peppers on a Kaiser roll.

## **Portobello**

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on a kaiser bun.

## **Italian Sub**

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

## **Turkey Club**

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

## **Veggie Wrap**

Roasted balsamic vegetables with spinach

## **Roast Beef**

Roast beef sandwich with cheddar cheese, lettuce, tomato and horseradish sauce on sourdough bread.

## **Chicken Salad Croissant**

Served on a fresh, flaky croissant.

## **TBLT**

Sliced turkey breast, smoked bacon, provolone cheese, leaf lettuce, tomato and sundried tomato mayo served on focaccia bread.

## **Chicken Caesar Wrap**

Grilled chicken, romaine lettuce, shredded parmesan cheese and Caesar dressing on a spinach wrap

## **Buffalo Chicken Wrap**

Breaded Chicken Tenders, leaf lettuce, shredded cheddar, buffalo sauce and ranch dressing on a tomato wrap



# DELI BUFFET

## Deluxe Deli Buffet

**\$12.00 per person**

Assorted sliced bread and rolls, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas and bottled water.

### Choice of four:

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

### Choice of two:

Fresh Fruit Salad  
Potato Salad  
Creamy Cole Slaw  
Tossed Salad  
Assorted Chips  
Pasta Salad  
Tortellini Salad

## Pre-made Gourmet Sandwich Buffet

**\$11.25 per person**

A choice of any 3 from our boxed lunch selections beautifully displayed on a platter with choice of 2 sides, dessert and assorted soda and bottled water

### Choice of two:

Fresh Fruit Salad  
Potato Salad  
Creamy Cole Slaw  
Tossed Salad  
Assorted Chips  
Pasta Salad  
Tortellini Salad

### Dessert:

Gourmet Brownies  
Assorted Dessert Bars  
Assorted Cookies



# APPETIZERS & HORS D'OEUVRES

## APPETIZERS

All priced per person.

### **Fresh Fruit Platter | \$3.75**

Sliced fresh seasonal fruit display

### **Fresh Garden Vegetable Platter | \$3.75**

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

### **Domestic Cheese Tray | \$4.50**

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

### **Imported Cheese Selection | market**

A variety of local and imported cheese served with a selection of crackers, pitas, breadsticks and sauces.

### **Antipasto Platter | \$4.25**

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

### **Trio of Sliders | \$5.50**

Beef sliders with bacon, cheddar and roasted tomato ketchup, Buffalo Chicken sliders with crumbled bleu cheese and ranch aioli, Portobello Mushroom sliders with zucchini and roasted peppers – all served on brioche rolls. Average 2 per person.

### **Popcorn Trio | \$2.75**

Spicy chili, rosemary herb and garlic butter varieties

### **Spinach Dip | \$3.50**

Served with crackers.

### **Crab & Artichoke Dip | \$5.50**

Served with crackers.

### **Hummus Dip | \$3.75**

Served with toasted pita chips.







# COLD HORS D'OEUVRES

Items priced per 50 pieces.

**Assorted Finger Sandwiches | \$62.50**

**Tortilla Pinwheels | \$62.50**

**Grilled Goats Cheese Crostini | \$67.50**  
with Marinated Roasted Peppers

**Garden Brochette | \$57.50**

**Prosciutto Wrapped Melons | \$97.50**

**Smoked Salmon Canapés | \$87.50**

**Fruit Topped Canapés | \$49.95**

**Fruit Skewers | \$67.50**

**Roasted Red Pepper, Feta & Basil  
Bruschetta | \$47.65**

**Chocolate Covered Strawberries | \$62.50**

**Shrimp Cocktail | \$97.50**

**Cherry Stuffed Tomatoes | \$62.50**





# HOT HORS D'OEUVRES

Items priced per 50 pieces.

**Franks in Filo Dough | \$68.95**

**Zucchini Stuffed Mushrooms | \$77.50**

**Sausage Stuffed Mushrooms | \$77.50**

**Coconut Chicken Strips | \$87.50**  
with spicy pineapple sauce

**Mini Quiche | \$77.50**

**Buffalo Style Chicken Tenders | \$87.50**

**Coconut Shrimp | \$97.50**

**Scallops wrapped in bacon | \$87.50**

**Beef or Chicken Satays | \$87.50**

**Cocktail Meatball | \$47.50**  
in BBQ, marinara or sweet & sour sauce

**Mini Maryland Style Crab Cakes | \$97.50**  
with lemon garlic aioli

**Bacon Stuffed Mushrooms | \$77.50**

**Mushroom Canapes | \$69.50**

**Toasted Cheese Ravioli | \$47.50**  
with marinara

**Fried Ravioli | \$47.50**  
served with olive oil & fresh herbs



# ASSORTED BUFFETS

## DINNER BUFFET

All dinner buffets include choice of accompaniments, potato, salad, dinner rolls and butter, dessert, ice water and iced tea.

**Dinner Buffet | \$17.95 per person – 1 entree**  
**\$21.95 per person – 2 entrees**

MINIMUM OF 25 GUESTS REQUIRED

### Entrees

Roast Top Round of Beef  
Vegetarian Lasagna – Alfredo or Marinara  
Marinated Beef Tips with Mushroom Sauce  
Vegetable Stuffed Portobello Mushroom  
Italian Chicken Breast  
Honey-Baked Pit Ham  
Grilled Pork Chops with Apricot demi-glaze  
Seafood Cavatelli in a Red Pepper Cream Sauce  
Chicken Marsala  
Chicken Cordon Bleu  
Bourbon-Glazed Salmon  
Fried Chicken  
Roast Pork Loin with an Apple Brandy Sauce  
Roast Turkey Breast  
Marinated Grilled Chicken Breast

### Accompaniments

Fresh Vegetable Medley  
Butter Corn  
Fresh Green Beans/Southern/Almandine  
Long Grain & Wild Rice Blend  
Broccoli Florets  
Glazed Baby Carrots

### Salads

House Garden  
Marinated Veggie  
Classic Caesar  
Fresh Fruit  
Traditional Spinach  
Tabbouleh  
Creamy Cole Slaw  
American-Style Potato  
Pesto Pasta Salad  
Marinated Tomato

### Potato:

Gratin  
Scalloped  
Garlic Mashed  
Herb Roasted Red

### Desserts

Seasonal Fruit Cobblers  
Cream or Fruit Pies  
Assorted Cake  
Strawberry Shortcake  
Cheesecake with Fruit Topping



# THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

## Asian Buffet

**\$16.95 per person**

Teriyaki Glazed Chicken  
Vegetable Stir Fried Rice  
Spring Rolls with Dipping Sauce  
Asian Spinach Salad  
Fortune Cookies  
Assorted Soda and Water

## South of the Border

**\$16.25 per person**

Chicken, Beef or Veggie Fajitas  
Bean & Cheese Enchiladas  
Spanish Rice  
Corn & Black Beans  
Southwestern Salad  
Guacamole Salad, Sour Cream, Salsa  
Dessert  
Assorted Soda and Water

## Tex-Mex Taco Bar

**\$15.25 per person**

Hard and Soft Shells  
Seasoned Ground Beef  
Lettuce, Tomato and Onion  
Shredded Cheese  
Salsa and Sour Cream  
Tortilla Chips  
Churros  
Assorted Soda and Water

## Italian Buffet

**\$16.75 per person**

Breaded Chicken Parmesan  
Pasta Marinara  
Italian Vegetable Medley  
Breadsticks  
Caesar Salad  
Dessert  
Assorted Soda and Water

## Pizza Buffet

**\$10.25 per person**

Assortment of Pizza  
Tossed Green Salad  
Garlic Breadsticks with Marinara Sauce  
Crushed Red Pepper  
Parmesan Cheese  
Choice of Dessert  
Assortment of Sodas







# PICNIC BUFFETS

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh baked brownies and cookies and assorted sodas and bottled water.

## Dinner Buffet

**\$ 14.95 per person**

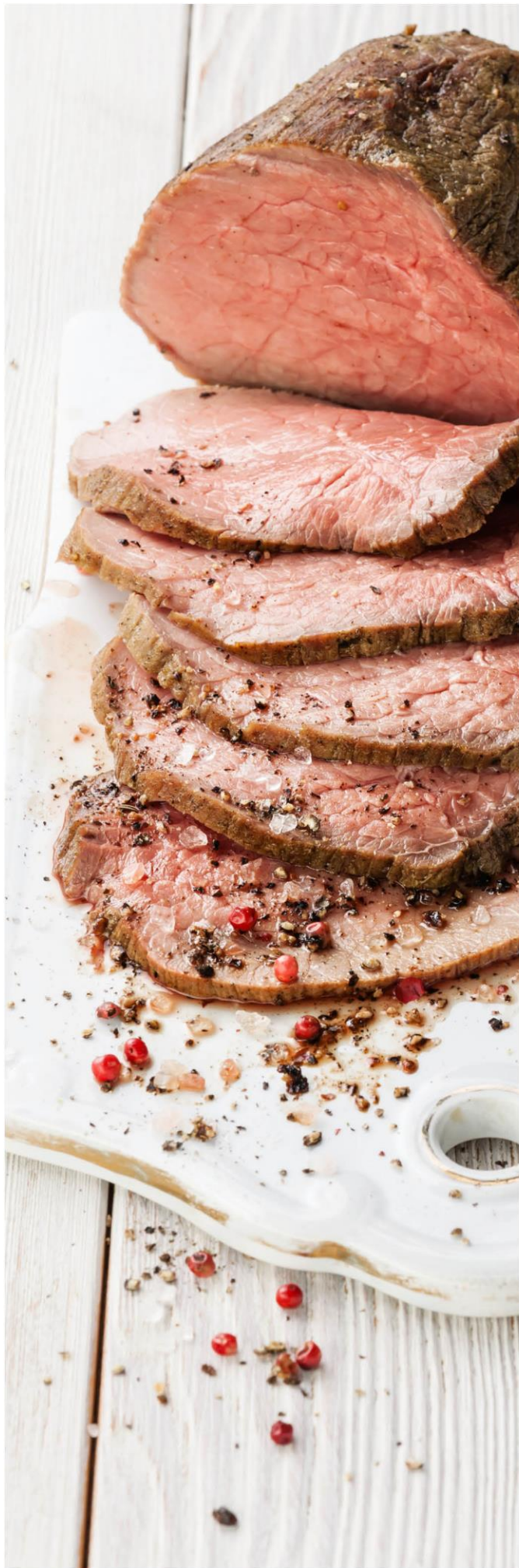
MINIMUM OF 25 GUESTS REQUIRED

### Entrees – Two Main Courses:

Hamburgers  
Veggie Burgers  
Hot Dogs  
Bratwurst  
Grilled Chicken Breast  
Fried Chicken  
BBQ Chicken

### Choice of Three Sides:

Baked Beans  
Potato Salad  
Pasta Salad  
Corn on the Cob  
Macaroni & Cheese  
Fruit Salad  
Potato Chips  
Cole Slaw  
Tossed Salad with Dressing  
Watermelon



# CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

## **Choice of Two Condiments:**

Au Jus  
Horseradish Mousse  
Caramelized Onions  
Chipotle Honey Mustard  
Apple-Pear Chutney  
Sautéed Mushroom

## **Roast Breast of Turkey**

Market Price (serves 30–40)

## **Roast Strip Loin of Beef**

Market Price (serves 30–40)

## **Top Round of Beef**

Market Price (serves 60–70)

## **Roast Tenderloin**

Market Price (serves 20–25)

## **Dijon Encrusted Roast Pork Loin**

Market Price (serves 25–30)



# SWEETS & SNACKS



## SWEETS

### **Assorted Baker Street Cookies**

**\$12.00 per dozen**

Chocolate Chip  
Sugar  
M&M  
Oatmeal Raisin  
Peanut Butter

### **Assorted Homestyle Brownies**

**\$19.50 per dozen**

Nut  
M&M Sprinkled  
Coconut Sprinkled

**Lemon Bars | \$19.50 per dozen**

### **Miniature Desserts | Market Price**

Chocolate Covered Strawberries  
Fruit Tarts  
Lemon Tarts  
Mousse Tarts  
Mini Cream Puffs  
Mini Eclairs  
Mini Cannoli  
Macaroons  
Chocolate Creations  
Tea Cookies  
Petit Fours



## SWEETS

### Mini Cheesecake | \$19.50 per dozen

Blueberry  
Strawberry  
New York  
Chocolate Truffle  
Candy Topping

### Rice Krispy Treats | \$14.00 per dozen

### Decorated Cupcakes | \$24.00 per dozen

### Celebration Cakes

72-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60)	<b>\$85.00</b>
Half Sheet Cake (serves 30)	<b>\$45.00</b>
¼ Sheet Cake (serves 15)	<b>\$25.00</b>
10" Round Cake (Serves 12)	<b>\$18.50</b>

### Sundae Bar | \$3.25 per person

25 PEOPLE MINIMUM

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup  
Strawberries  
Pineapple  
Crushed Candies  
Sprinkles  
Nuts  
Cherries  
Whipped Cream





## SNACKS

**Potato Chips with Dip** | \$7.95 per lb.

**Mixed Nuts** | \$13.95 per lb.

**Snack Mix** | \$7.95 per lb.

**Pretzels** | \$6.25 per lb.

**Tortilla Chips with Salsa**  
\$7.95 per lb.

**Fresh Whole Fruit**  
\$1.25 each

**Individual Bags of Chips**  
\$1.50 each

## BEVERAGES

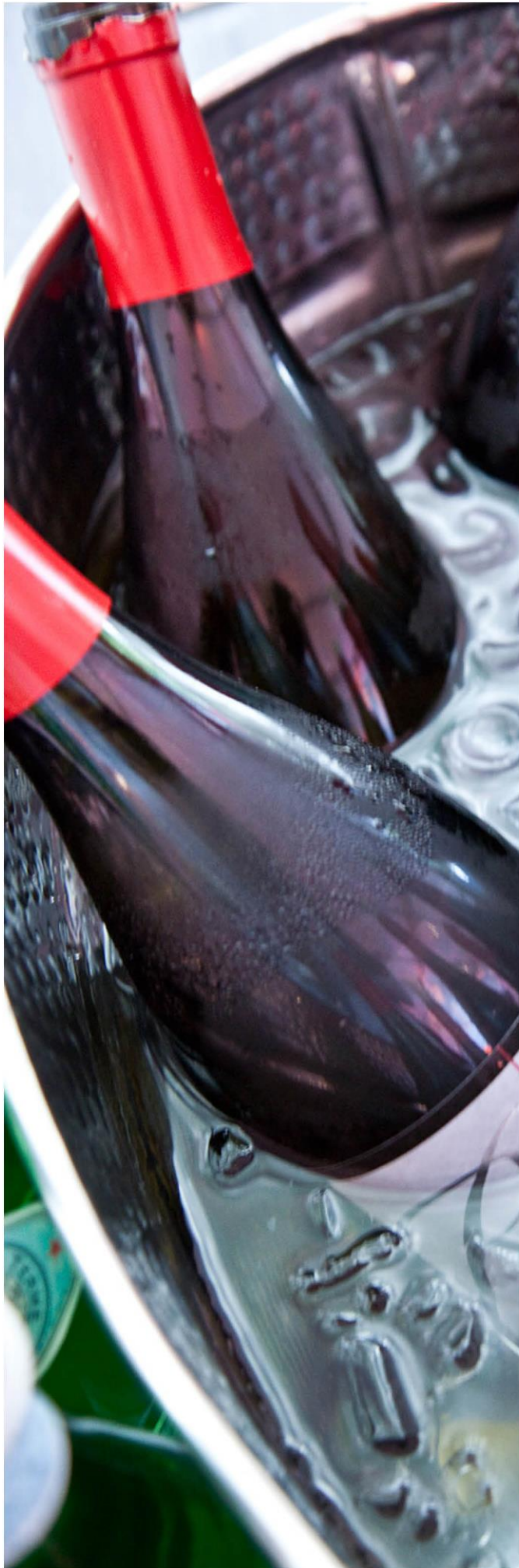
**Iced Tea, Lemonade & Fruit Punch**  
\$12.50 per gallon

**Single Serving Sodas**  
\$1.75 per can  
Pepsi, Diet Pepsi, Sierra Mist

**Bottled Water** | \$1.75 per bottle

**Bottled Juice** | \$2.25 per bottle

**Freshly Brewed Coffee Service**  
\$2.75 per person  
Regular, Decaffeinated and Hot Tea



# ALCOHOL BEVERAGE SERVICE

## Host Bar

Host supplies all alcoholic beverages for the event with catering services providing all the service, mixers and accessories. Host bar services are subject to a \$100 set-up fee, a \$2.00 per person mixer charge and \$50.00 per bartender per hour. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

## One Bartender is required for 75 guests

All beverage options listed above are based on serving a minimum of 50 guests. An additional service charge will be applied to all bars under 50 people. Please consult with your catering contact for pricing. All bars include plastic ware, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.00 per person.

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.