

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 on campus orders served outside the Student Center will include a \$25 charge. Delivery to McGlinn Conference Center will include a \$35 charge. 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 will be 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

610-568-1440
catering@alvernia.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 | \$36.99

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

Bagels | \$35.99

An assortment of fresh baked bagels.

Scones | \$37.99

An assortment of fresh baked scones.

Donuts | \$35.99

Assorted Selection

Breakfast Bread | \$35.99 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls | \$35.99

Danish | \$34.99

Assorted Flavors

Assorted Muffins | \$34.99



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 | \$8.29

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

Deluxe Continental Breakfast | \$10.89

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

New Yorker | \$10.89

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

\$12.79 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 \$3.89 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

\$10.89 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 \$12.89 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

\$12.99 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

\$12.89 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 | \$3.89

Sliced fresh seasonal fruit display

Fresh Garden Vegetable Platter | \$3.89

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

Domestic Cheese Tray | \$4.59

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 | \$4.89

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 | \$5.99

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 | \$2.99

Spicy chili, rosemary herb and garlic butter varieties

Spinach Dip | \$3.79

Served with crackers.

Crab & Artichoke Dip | \$5.89

Served with crackers.

Hummus Dip | \$3.79

Served with toasted pita chips.





COLD HORS D'OEUVRES

Items priced per 50 pieces.

Assorted Finger Sandwiches | \$69.49

Tortilla Pinwheels | \$69.49

Grilled Goats Cheese Crostini | \$73.99
with Marinated Roasted Peppers

Garden Brochette | \$61.49

Prosciutto Wrapped Melons | \$99.99

Smoked Salmon Canapés | \$93.59

Fruit Topped Canapés | \$49.95

Fruit Skewers | \$71.99

**Roasted Red Pepper, Feta & Basil
Bruschetta | \$50.99**

Chocolate Covered Strawberries | \$69.49

Shrimp Cocktail | \$103.99

Cherry Stuffed Tomatoes | \$66.89



HOT HORS D'OEUVRES

Items priced per 50 pieces.

Franks in Filo Dough | \$72.89

Zucchini Stuffed Mushrooms | \$82.89

Sausage Stuffed Mushrooms | \$82.89

Coconut Chicken Strips | \$93.59
with spicy pineapple sauce

Mini Quiche | \$82.89

Buffalo Style Chicken Tenders | \$93.59

Coconut Shrimp | \$148.49

Scallops wrapped in bacon | \$93.59

Beef or Chicken Satays | \$92.59

Cocktail Meatball | \$49.99
in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes | \$104.39
with lemon garlic aioli

Bacon Stuffed Mushrooms | \$82.89

Mushroom Canapes | \$74.39

Toasted Cheese Ravioli | \$54.89
with marinara

Fried Ravioli | \$54.89
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 | \$19.49 per person – 1 entree
\$23.49 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

\$17.99 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

\$17.49 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

\$16.29 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

\$17.99 per person

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

Pizza Buffet

\$10.99 per person

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

Make your Own Salad Bar

\$14.99 per person

Fresh Greens
Assortment of Toppings, Proteins and Dressings
Dinner Rolls
Dessert
Assorted Soda/Water





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

\$ 16.29 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

\$24.99 per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars | \$32.99 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 | \$32.99 per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats | \$24.99 per dozen

Decorated Cupcakes | \$32.99 per dozen

Celebration Cakes

72-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60)	\$89.95
Half Sheet Cake (serves 30)	\$48.95
¼ Sheet Cake (serves 15)	\$26.99
10" Round Cake (Serves 12)	\$19.79

Sundae Bar | \$3.79 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 | \$8.49 per lb.

Mixed Nuts | \$19.89 per lb.

Snack Mix | \$8.49 per lb.

Pretzels | \$6.99 per lb.

**Tortilla Chips with Salsa
\$8.49 per lb.**

**Fresh Whole Fruit
\$1.49 each**

**Individual Bags of Chips
\$2.19 each**

BEVERAGES

**Iced Tea, Lemonade & Fruit Punch
\$12.99 per gallon**

**Single Serving Sodas
\$1.79 per can
Pepsi, Diet Pepsi, Sierra Mist**

Bottled Water | \$1.49 per bottle

Bottled Juice | \$2.49 per bottle

**Freshly Brewed Coffee Service
\$2.89 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.