Catering
Standard Guide
Academic Year 2024
Welcome

Treat yourself and dazzle your guests at your next event with our 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 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, 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 minimum or delivery charge. All orders of less than $45.00 will be charged a $30.00 surcharge. All off-campus services will include a $45.00 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 5% 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 Presidential 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 $30 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. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information
Ruchelle Muller
Catering Coordinator
201.315.6022
jjc@aladdincampusdining.com
Breakfast
BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.

Note: A $30 delivery fee is applicable to orders under $45.

Breakfast Basket
$30.00 per dozen ($2.50 each)
Baker’s choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels
$30.00 per dozen ($2.50 each)
An assortment of fresh baked bagels.

Scones
$27.50 per dozen ($2.25 each)
An assortment of fresh baked scones.

Donuts
$24.00 per dozen ($2.00 each)
Assorted selection.

Breakfast Bread
$30.00 per dozen slices ($2.50 each)
Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls
$29.40 per dozen ($2.45 each)

Danish
$33.00 per dozen ($2.75 each)
Assorted flavors.

Assorted Muffins
$30.00 per dozen ($2.50 each)
Featuring our low fat variety of the day!
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.

Breakfast on the Run
$6.25 per person
Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit Cup
Bottle Juice

Continental Breakfast
$6.25 per person
Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast
$7.25 per person
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

New Yorker
$7.25 per person
Freshly Baked Bagels with Cream Cheese and Fruit Preserves
Fresh Sliced Fruit and Berries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas
Healthy Start
$9.25 per person
Fresh Baked Low Fat Muffins
Whole Fresh Fruit
2% and Skim Milk
Granola and Assorted Yogurts
Assorted Juices
Assorted Teas
Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet
$9.25 per person (minimum of 25 guests)
Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and tea.

CHOICE OF TWO
French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Cream Cheese Filled French Pancakes
Baked Blueberry French Toast
Banana’s Foster French Toast
Orange Cinnamon French Toast

CHOICE OF TWO
Sausage Links
Thick Sliced Bacon
Country Ham Slices
Home fried Potatoes
Hash Brown Potatoes
Cheesy Southern Grits

Add a Fresh Fruit Tray for $2.00 per person
Boxed Lunch
BOXED LUNCHES

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

SIDE SALAD
Vegetable Pasta Salad
Potato Salad
Fruit Salad
Pasta Salad
Tossed Green Salad

DESSERT
Cookie
Brownie
Rice Krispie Treat
Lemon Bars

Chicken BLT Wrap
$8.45 per person
Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler
$8.45 per person
Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

Grilled Chicken
$8.25 per person
Grilled chicken breast with munster cheese and sautéed red onions and peppers.

Portobello
$8.45 per person
Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.
Italian Sub
$8.45 per person
Genoa salami, ham, cappicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club
$8.45 per person
Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie
$8.45 per person
Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef
$8.45 per person
Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant
$8.45 per person
Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT
$8.45 per person
Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccacia bread.
EXPRESS BOXED LUNCHES

$8.25 per person

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

*NO SUBSTITUTIONS*

**CHOICE OF MEAT**
- Smoked Turkey Breast
- Smoked Lean Ham
- Tender Roast Beef
- Roasted Vegetables

**CHOICE OF CHEESE**
- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

**CHOICE OF BREAD**
- White
- Wheat
- Sourdough
- Rye
BOXED LUNCH SALADS

$9.25 per person

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

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.

Cajun Chicken Salad
Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing.

Apple Pecan Chicken Salad
Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

DRESSING CHOICES
Buttermilk Ranch Bleu Cheese
Fat Free Italian Fat Free Ranch
French Caesar
Balsamic Vinaigrette Raspberry Vinaigrette
DELUXE DELI BUFFET
$10.95 per person

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

**CHOICE OF FOUR**
Smoked Turkey Breast
Chicken Salad
Roasted Chicken Breast
Smoked Pit Ham
Roasted Vegetables
Roast Beef
Peppered Pastrami
Egg Salad
Corned Beef Brisket
Tuna Salad

**CHOICE OF TWO**
Fresh Fruit Salad
Tabbouleh
American Potato Salad
Creamy Cole Slaw
Italian Tossed Salad
Grilled Corn Salad
Assorted Chips
Pasta Salad
PRE-MADE GOURMET SANDWICH BUFFET
$12.75 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

Grilled Portobello
With zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun.

Roast Beef
With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

Smoked Turkey Breast
With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

Honey Ham
With swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

CHOICE OF TWO
Fresh Fruit Salad
Italian Tossed Salad
Assorted Chips
Pesto Pasta Salad

Vegetable Salad
Couscous Salad
Roasted Red Potato Salad

DESSERT
Lemon Tarts
Mini Cheesecake
Mini Cannoli
Gourmet Brownies and Dessert Bars

• Boxed Lunch •
Appetizers & Hors d’Oeuvres
APPETIZERS

Fresh Fruit Platter
$3.50 per person
Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter
$2.50 per person
Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray
$3.45 per person
Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection
$3.95 per person
Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter
$95.00 per 25 people
Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

Blue Cheese Bacon Dip
$2.25 per person
Served with crackers.
Spinach or Crab & Artichoke Dip
$2.75 per person
Served with crackers.

Southwestern Dip
$2.25 per person
Served with chips.

Spinach Artichoke Feta Ball
$2.25 per person
Served with crackers.

Pecan Cheeseball
$2.25 per person
Served with crackers.

Garlic Hummus Dip
$2.25 per person
Served with toasted pita chips.

Pesto Cheese Blossom
$2.25 per person
Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Assorted Finger Sandwiches</td>
<td>$47.65</td>
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<tr>
<td>Mini Italian Club Sandwiches</td>
<td>$57.50</td>
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<tr>
<td>Mini Deli Sandwiches on French Baguette Bread</td>
<td>$47.65</td>
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<tr>
<td>Tortilla Pinwheels</td>
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<tr>
<td>Grilled Goats Cheese Crostini with Marinated Roasted Peppers</td>
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<tr>
<td>Smoked Salmon on Pumpernickel</td>
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<tr>
<td>Garden Brochette</td>
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<tr>
<td>Prosciutto Wrapped Melons</td>
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<tr>
<td>Smoked Salmon Canapés</td>
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<tr>
<td>Fruit Topped Canapés</td>
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<tr>
<td>Crostini with Sun-Dried Tomato Jam</td>
<td>$47.65</td>
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<tr>
<td>Cheese &amp; Fruit Skewers</td>
<td>$67.50</td>
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<tr>
<td>Roasted Red Pepper, Feta &amp; Basil Bruschetta</td>
<td>$47.65</td>
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<tr>
<td>Cheesecake Stuffed Strawberries</td>
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<tr>
<td>Shrimp Cocktail</td>
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<tr>
<td>Cherry Stuffed Tomatoes</td>
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<tr>
<td>Herbed &amp; Spiced Goat Cheese</td>
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</tr>
<tr>
<td>Cheese Stuffed Dates wrapped in Prosciutto</td>
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</tbody>
</table>
HOT HORS D’OEUVRES
(Items priced per 50 pieces)

Mini Beef Wellington $87.50
Dates stuffed with chorizo $77.50
Figs in a Blanket $77.50
Zucchini Stuffed Mushrooms $77.50
Sausage Stuffed Mushrooms $77.50
Coconut Chicken Strips $87.50
  with spicy pineapple sauce
Mini Quiche $57.50
Buffalo Style Chicken Tenders $87.50
Coconut Shrimp $97.50
Scallops wrapped in bacon $87.50
Beef or Chicken Satays $87.50
Sweet & Sour Meatballs $47.50
Chicken Wings (Hot or BBQ) $57.50
Cocktail Meatball $47.50
  in BBQ, marinara or sweet & sour sauce
Mini Maryland Style Crab Cakes $87.50
  with lemon garlic aioli
Bacon Stuffed Mushrooms $77.50
Mushroom Canapes $67.50
Toasted Cheese Ravioli $47.50
  with marinara
Fried Ravioli $47.50
  served with olive oil & fresh herbs
BBQ Chicken Meatballs $57.50
French Onion Bites $57.50
  served on baguette toasts
DINNER BUFFET
$21.95 Per Person
(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

**ENTREES**
Choice of Two
- 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

**SALADS**
Choice of Two
- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach Tabbouleh
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad *with Broccoli Raab*
- Marinated Tomato

**ACCOMPANIMENTS**
Choice of Two
- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern Almandine Green Beans
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

**POTATO**
- Gratin
- Scalloped
- Garlic Mashed
- Herb Roasted Red

**DESSERTS**
Choice of Two
- Seasonal Fruit Cobblers
- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake
- Cheesecake with Fruit Topping
PREMIUM DINNER BUFFET

$27.95 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee and iced tea.

ENTREES
Choice of Two
Jumbo Shrimp Seafood Pasta
Roasted Sirloin of Beef
with a red wine reduction, demi-glace and mushroom garnish
Grilled Salmon
with balsamic tomato and cucumber relish
Baked Tilapia
topped with lump crabmeat butter
Chicken Breast Stuffed
with pancetta, spinach and smoked gouda
Chicken Roulade
stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus
House Roasted Pork Loin
with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa
Portobello Steaks
with chipotle potatoes and fried onion straws

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

ACCOMPANIMENTS
Choice of Two
Risotto
with mushroom, zucchini and smoked gouda
Roasted Yukon Gold Potatoes
Wild Rice
with asparagus tips and shiitake mushrooms
Grilled Asparagus Spears
Roasted Root Vegetables
Roasted Vegetable Tart
with asiago cheese

DESSERT
Choice of One
Chocolate Cheesecake
with chocolate covered strawberries
Southern Pecan Pie
French Almond Cake
with fresh strawberries
Granny Smith Apple Crunch Pie
Chocolate Rum Terrine
with raspberry coulis
Eclairs or Cream Puffs
Variety or Cheesecake
THEME BUFFETS
(minimum of 25 guests required)

Hawaiian Buffet
$16.95 per person
Tiki Hut Beef
Grilled Vegetable
Coconut Shrimp
Steamed Rice
Pineapple Ham Casserole
Tropical Fruit Salad
Non-Alcoholic Pina Colada

South of the Border
$14.95 per person
Chicken, Beef or Veggie Fajitas
Bean & Cheese Enchiladas
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Dessert
Iced Tea

Mediterranean
$16.95 per person
Pollo Mediterranean
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Baklava
Iced Tea
THEME BUFFETS Continued
(minimum of 25 guests required)

**Italian**
$14.95 per person
Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Dessert
Iced Tea

**Italian Pasta Buffet**
$14.95 per person
Penne and Bow Tie Pastas
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips
Meatballs
Italian Sausage
Steamed Broccoli
Sautéed Mushrooms
Tossed Garden Salad
Fruit Salad
Garlic Bread Sticks or Fresh Dinner Rolls
Iced Tea

**Pizza Buffet**
$8.95 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

$11.25 per person
(minimum of 25 guests required)

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

CHOICE OF 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
Served Entrees
SERVED ENTREES

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

SIDE OPTIONS
Garlic Mashed Potatoes
Baked Potato
Cheesy Grits
Orzo Pasta with Fresh Herbs
Herb Roasted Potatoes
Baked Sweet Potato
Couscous
Wild Rice Pilaf

VEGETABLES
Ratatouille
Country Style Green Beans with Bacon and Onions
Six Bean Amandine
Roasted Corn with Peppers and Onions
Steamed Broccoli & Cauliflower with Herb Butter
Squash Medley with Roasted Red Peppers
Roasted Asparagus Spears
**Grilled Chicken Tortellini**  
Lunch $10.95 | Dinner $15.95

**Chicken Parmesan**  
Lunch $11.95 | Dinner $16.95

**Sautéed Breast of Chicken**  
Lunch $12.95 | Dinner $17.95  
With bacon, mushroom and wilted spinach.

**New Orleans Pecan Glazed Chicken**  
Lunch $12.95 | Dinner $17.95

**Spinach & Gouda Stuffed Chicken**  
Lunch $13.95 | Dinner $18.95

**Rosemary Soy Chicken**  
Lunch $11.95 | Dinner $16.95

**Chicken Breast**  
Lunch $11.95 | Dinner $16.95  
Marinated in lemon, fresh herbs and garlic with a cilantro pesto.

**Roasted Roulade of Chicken Breast**  
Lunch $13.95 | Dinner $23.95  
With roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce.

**Stir Fry Chicken**  
Lunch $11.95 | Dinner $16.95

**Grilled Honey Dijon Chicken Breast**  
Lunch $11.95 | Dinner $16.95

**Chicken Cavatelli**  
Lunch $11.95 | Dinner $16.95  
With broccoli, mushroom and parmesan cream.
**BEEF**

**Grilled Beef Tenderloin Medallions**  
**Lunch $18.95 | Dinner $19.95**  
With wild mushrooms and sauce robert.

**Grilled Flank Steak Stuffed**  
**Lunch $16.95 | Dinner $18.95**  
With pancetta, provolone, oven dried tomatoes and Italian herbs.

**Roast Beef Sirloin**  
**Lunch $17.95 | Dinner $23.95**  
Topped with your choice of sauce:  
Green Peppercorn  
Mushroom Sauce  
Bourbon Glace  
Béarnaise Sauce

**Grilled Filet Mignon**  
**Lunch $22.95 | Dinner $27.50**  
With cognac mustard sauce.

**Asian Beef Steak & Peppers**  
**Lunch $16.50 | Dinner $21.50**
SEAFOOD

Grilled Salmon
Lunch $10.95 | Dinner $15.95
With tomato, cucumber and kalamata olives.

Seared Tuna
Lunch $12.50 | Dinner $17.50
With capers, lemon and dill.

Seafood Pasta Primavera
Lunch $10.95 | Dinner $15.95
With shrimp and scallops.

Grilled Mahi-Mahi
Lunch $12.50 | Dinner $17.50
Topped with pineapple-mango salsa.

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes
Lunch $11.50 | Dinner $16.50
Served over pasta with a roasted red pepper sauce.

Portobello Mushroom
Lunch $12.50 | Dinner $17.50
Stuffed with braised spinach, goat cheese and grilled tomato served with red pepper leek coulis.

Gnocchi
Lunch $11.50 | Dinner $16.50
With tomato and basil sauce and seasonal vegetables.

Grilled Eggplant and Tomato
Lunch $11.50 | Dinner $16.50

Roasted Vegetable Lasagna
Lunch $11.50 | Dinner $16.50
CARVED SPECIALTIES

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

Roast Breast of Turkey
$105.00 (serves 30–40)

Roast Strip Loin of Beef
$155.00 (serves 30–40)

Top Round of Beef
$95.00 (serves 60–70)

Roast Tenderloin
$205.00 (serves 20–25)

Dijon Encrusted Roast Pork Loin
$95.00 (serves 25–30)

Smoked Bone-in Country Style Ham
$95.00 (serves 40–50)

CHOICE OF TWO CONDIMENTS
Au Jus
Horseradish Mousse
Caramelized Onions
Chipotle Honey Mustard
Apple-Pear Chutney
Sautéed Mushroom
Sweets & Snacks
Assorted Baker Street Cookies
$11.50 per dozen
Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies
$17.50 per dozen
Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars
$11.50 per dozen

Cobbler Bars
$12.50 per dozen
Bite-size fruit filled shortbread with crumb topping

Miniature Desserts
$17.50 per dozen
Chocolate Covered Strawberries
Fruit Tarts
Lemon Tarts
Mousse Tarts
Mini Cream Puffs
Mini Eclairs
Mini Cannoli
Macaroons
Chocolate Creations
Tea Cookies
Petit Fours
Mini Cheesecake
$17.50 per dozen
Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats
$11.50 per dozen

Decorated Cupcakes
$15.00 per dozen

Celebration Cakes
Cakes for any occasion, decorated & specialized! 48-hour notice is required

Full Sheet Cake (serves 60) $95.00
Half Sheet Cake (serves 30) $70.00
¼ Sheet Cake (serves 15) $25.00
10” Round Cake (Serves 12) $17.50

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
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<tr>
<th>SNACKS</th>
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<tr>
<td>Potato Chips with Dip</td>
<td>$7.95 per lb.</td>
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<tr>
<td>Mixed Nuts</td>
<td>$13.95 per lb.</td>
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<tr>
<td>Snack Mix</td>
<td>$7.95 per lb.</td>
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<td>Pretzels</td>
<td>$6.25 per lb.</td>
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<tr>
<td>Tortilla Chips with Salsa</td>
<td>$7.95 per lb.</td>
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<tr>
<td>Fresh Whole Fruit</td>
<td>$1.25 each</td>
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<tr>
<td>Individual Bags of Chips</td>
<td>$1.50 each</td>
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<table>
<thead>
<tr>
<th>BEVERAGES</th>
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<tbody>
<tr>
<td>Iced Tea, Lemonade &amp; Fruit Punch</td>
<td>$12.50 per gallon</td>
</tr>
<tr>
<td>Single Serving Sodas</td>
<td>$1.75 per can</td>
</tr>
<tr>
<td></td>
<td>Pepsi, Diet Pepsi, Sierra Mist</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.75 per bottle</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.25 per bottle</td>
</tr>
<tr>
<td>Bottled Iced Tea</td>
<td>$2.25 per bottle</td>
</tr>
<tr>
<td>Milk</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Freshly Brewed Coffee</td>
<td>$1.00 per serving</td>
</tr>
<tr>
<td></td>
<td>Regular or Decaffeinated</td>
</tr>
</tbody>
</table>
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 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.
Contact

Catering Director
000.000.0000
name@email.com

www.catering.com