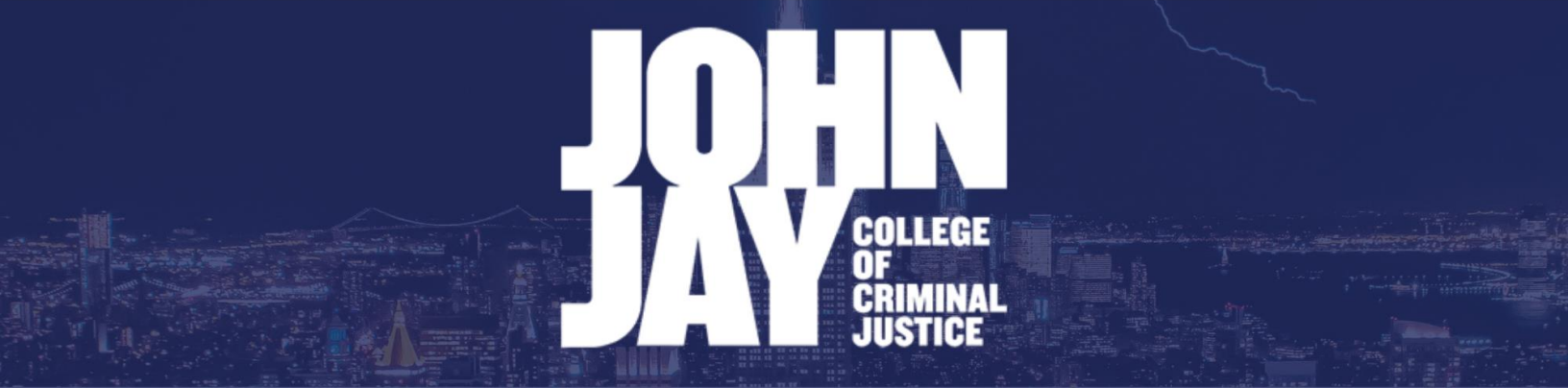




# Catering

Standard Guide  
Academic Year 2024



**JOHN  
JAY** COLLEGE  
OF  
CRIMINAL  
JUSTICE



# 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.

**ALADDIN**  
CAMPUS DINING

# 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 must meet a minimum \$75 food & beverage amount. The standard delivery charge is 15% of the total event cost, with a \$35 minimum.

## 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 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 \$20 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  
[jjc@aladdincampusdining.com](mailto:jjc@aladdincampusdining.com)

A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a piece of white fabric with a yellow and brown plaid pattern. Below these items, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. The background is a light-colored wooden surface.

*Breakfast*



• Breakfast •

## BAKERY

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

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

### Breakfast Basket

**\$24.00 per dozen** (\$2.00 each)

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

### Bagels

**\$27.50 per dozen** (\$2.25 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

**\$24.00 per dozen slices** (\$2.00 each)

Sliced assortment of fruit or nut breakfast breads.

### Cinnamon Rolls

**\$29.40 per dozen** (\$2.45 each)

### Danish

**\$29.40 per dozen** (\$2.45 each)

Assorted flavors.

### Assorted Muffins

**\$27.50 per dozen** (\$2.25 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**

*An assortment of the following items:*

Bagel with cream cheese  
Granola Bar  
Blueberry Muffin  
Fruit Cup  
Bottle Juice

### Continental Breakfast

**\$6.25 per person**

*An assortment of the following items:*

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

### Deluxe Continental Breakfast

**\$7.25 per person**

*An assortment of the following items:*

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

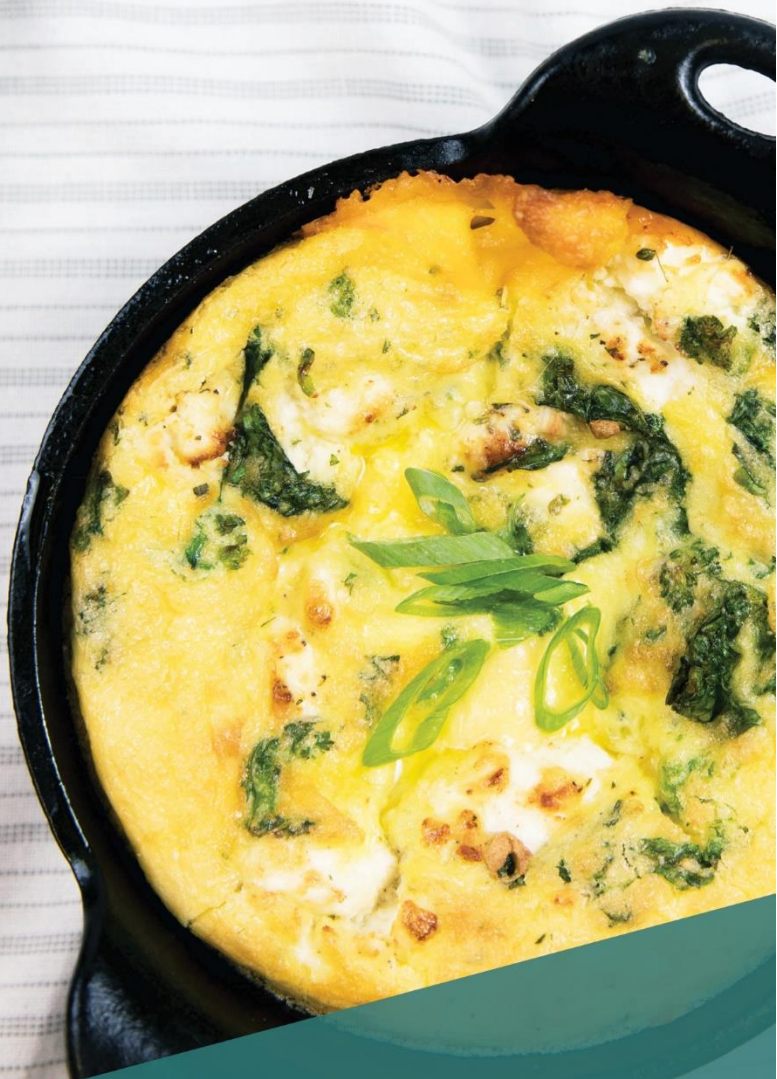
### New Yorker

**\$7.25 per person**

*An assortment of the following items:*

Freshly Baked Bagels with Cream Cheese and Fruit Preserves  
Fresh Sliced Fruit and Berries  
Assorted Juices  
Dark Roast Regular and Decaffeinated Coffee  
Assorted Teas

• Breakfast •



# • Breakfast •

## Healthy Start

**\$7.25 per person**

*An assortment of the following items:*

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

A wooden crate filled with several sandwiches, with the text "Boxed Lunch" overlaid in a cursive font. The sandwiches are made with crusty bread and filled with lettuce, tomatoes, and other ingredients. The crate is made of light-colored wood and has a handle on the side.

# Boxed Lunch





## BOXED LUNCHES

All box lunches include bottled water, chips, whole fruit, and a cookie.

### Chicken BLT Wrap

**\$13.99 per person**

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

### Italian Gobbler

**\$13.99 per person**

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

### Grilled Chicken

**\$13.99 per person**

Grilled chicken breast with munster cheese and sautéed red onions and peppers.

### Portobello

**\$13.99 per person**

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

• *Boxed Lunch* •



• *Boxed Lunch* •

## BOXED LUNCHES Continued

### Italian Sub

**\$13.99 per person**

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

### Turkey Club

**\$13.99 per person**

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

### Veggie

**\$13.99 per person**

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

### Roast Beef

**\$13.99 per person**

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

### Chicken Salad Croissant

**\$13.99 per person**

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

### TBLT

**\$13.99 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

**\$13.99 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* •



## BOXED LUNCH SALADS

**\$13.99 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  
Fat Free Italian  
French  
Balsamic Vinaigrette

Bleu Cheese  
Fat Free Ranch  
Caesar  
Raspberry Vinaigrette

• *Boxed Lunch* •



## DELUXE DELI BUFFET

**\$9.95 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

• *Boxed Lunch* •



# 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

**\$2.50 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

**\$2.95 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.

• *Appetizers* •





## APPETIZERS Continued

### 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.

• *Appetizers* •



## COLD HORS D'OEUVRES

(Items priced per 50 pieces)

Assorted Finger Sandwiches	\$47.65
Mini Italian Club Sandwiches	\$57.50
Mini Deli Sandwiches <i>on French Baguette Bread</i>	\$47.65
Tortilla Pinwheels	\$47.65
Grilled Goats Cheese Crostini <i>with Marinated Roasted Peppers</i>	\$67.50
Smoked Salmon <i>on Pumpernickel</i>	\$87.50
Garden Brochette	\$57.50
Prosciutto Wrapped Melons	\$77.50
Smoked Salmon Canapés	\$87.50
Fruit Topped Canapés	\$47.65
Crostini <i>with Sun-Dried Tomato Jam</i>	\$47.65
Cheese & Fruit Skewers	\$67.50
Roasted Red Pepper, Feta & Basil Bruschetta	\$47.65
Cheesecake Stuffed Strawberries	\$47.65
Shrimp Cocktail	\$97.50
Cherry Stuffed Tomatoes	\$57.50
Herbed & Spiced Goat Cheese	\$57.50
Cheese Stuffed Dates <i>wrapped in Prosciutto</i>	\$77.50

• Hors d'Oeuvres •



## HOT HORS D'OEUVRES

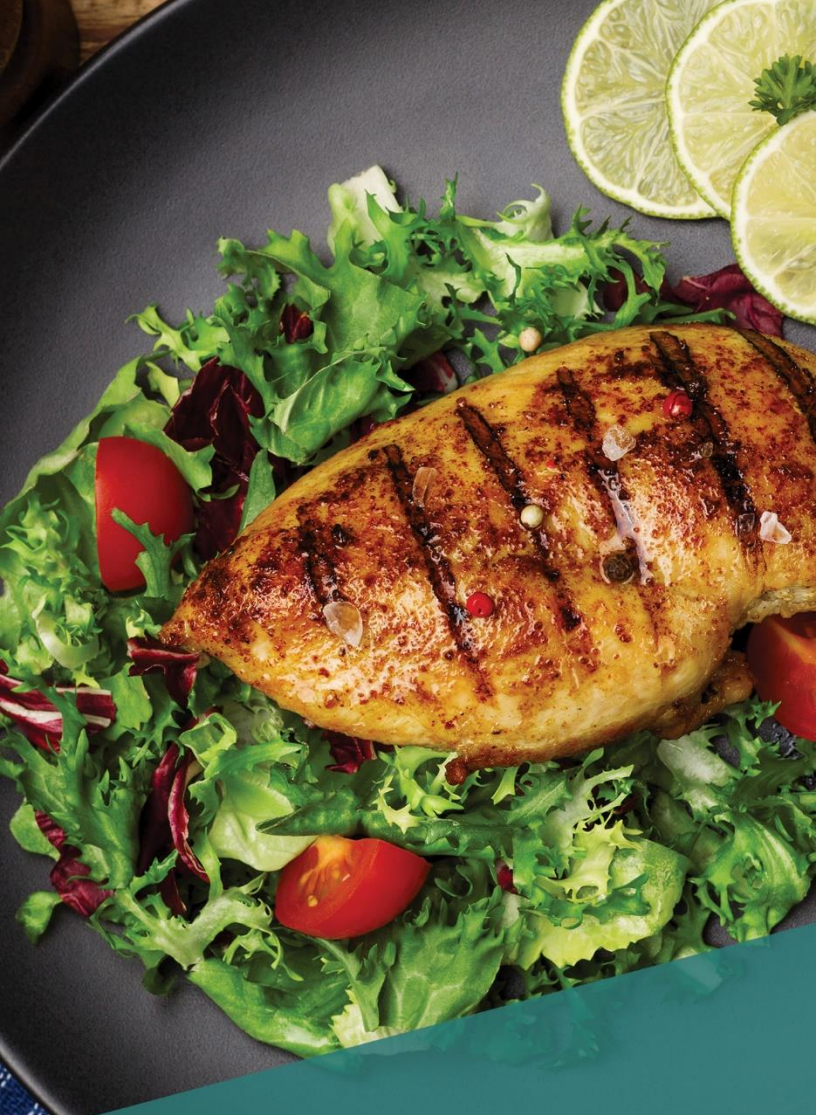
(Items priced per 50 pieces)

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
<i>with spicy pineapple sauce</i>	
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
<i>in BBQ, marinara or sweet &amp; sour sauce</i>	
Mini Maryland Style Crab Cakes	\$87.50
<i>with lemon garlic aioli</i>	
Bacon Stuffed Mushrooms	\$77.50
Mushroom Canapes	\$67.50
Toasted Cheese Ravioli	\$47.50
<i>with marinara</i>	
Fried Ravioli	\$47.50
<i>served with olive oil &amp; fresh herbs</i>	
BBQ Chicken Meatballs	\$57.50
French Onion Bites	\$57.50
<i>served on baguette toasts</i>	

• Hors d'Oeuvres •

# Buffets





• Buffets •

## DINNER BUFFET

**\$19.95 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 One

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 One

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans/Southern

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

### POTATO CHOICE OF ONE

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

### DESSERTS Choice of One

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping



• Buffets •

## PREMIUM DINNER BUFFET

**\$25.95 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-glaze 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

• Buffets •



## 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

• Buffets •





## PICNIC BUFFETS

**\$9.25 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

• Buffets •

A top-down photograph of a light blue ceramic plate with a decorative red dotted border. The plate is filled with a meal consisting of a large portion of grilled salmon with visible char marks and a sprig of fresh dill on top. Accompanying the salmon are several small, round potatoes, some whole and some cut in half, and a bunch of bright green asparagus spears. The plate is set on a white napkin, which is placed on a rustic, dark-stained wooden table. A silver fork with a decorative handle lies vertically to the left of the plate. A semi-transparent white rectangular box is overlaid across the center of the image, containing the text "Served Entrees" in a black, elegant cursive font.

*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

• Served Entrees •



## • Served Entrees •

### CHICKEN

#### 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 \$18.95

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 \$13.95 | Dinner \$19.95**

With wild mushrooms and sauce robert.

### Grilled Flank Steak Stuffed

**Lunch \$12.95 | Dinner \$18.95**

With pancetta, provolone, oven dried tomatoes and Italian herbs.

### Roast Beef Sirloin

**Lunch \$12.95 | Dinner \$18.95**

Topped with your choice of sauce:

Green Peppercorn

Mushroom Sauce

Bourbon Glace

Béarnaise Sauce

### Grilled Filet Mignon

**Lunch \$15.95 | Dinner \$27.50**

With cognac mustard sauce.

### Asian Beef Steak & Peppers

**Lunch \$11.50 | Dinner \$16.50**

• Served Entrees •



## • Served Entrees •

### 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

**\$95.00** (serves 30–40)

### Roast Strip Loin of Beef

**\$105.00** (serves 30–40)

### Top Round of Beef

**\$95.00** (serves 60–70)

### Roast Tenderloin

**\$125.00** (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

• Served Entrees •

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

# 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

• Sweets •



## 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)	<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>\$17.50</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

• Sweets •



• Snacks •

## 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**

Bottled Iced Tea  
**\$2.25 per bottle**

Milk  
**\$1.75 each**

Freshly Brewed Coffee  
**\$1.00 per serving**  
Regular or Decaffeinated



## 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.

• Sweets •