



CATERING GUIDE



WELCOME

Treat yourself and dazzle your guests at your next event with catering by Aladdin Campus Dining 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 Campus Dining 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 Campus Dining 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. Disposable ware (unless otherwise specified) 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. Consult with one of our Catering Coordinators 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 \$25.00 surcharge. All on-campus deliveries will include a \$20.00 delivery charge. All off-campus services will include a \$45.00 delivery charge.

Confirmations & Guarantees

Final guarantees for the number of attendants at the event must be received at least 7 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 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 \$25 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 P-Card number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Due to health department regulations to go containers are not allowed and all left over food will remain the property of dining services.

Contact Information

601.857.8258

Chef John Hale

Catering Coordinator
Aladdin

BREAKFAST



BAKERY

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

Breakfast Basket | \$28.00

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

Bagels | \$33.00 per dozen

An assortment of fresh baked bagels.

Scones | \$ 24.00 per dozen

An assortment of fresh baked scones.

Breakfast Bread | \$24.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls | \$34.00 per dozen

Melt in your mouth warm cinnamon rolls baked in house.

Danish | \$22.00

Assorted Flavors

Assorted Muffins | \$24.00

An assortment of large fresh baked muffins.

House baked Biscuits | \$22.00

Our southern biscuits baked in house.

Note: A \$25 surcharge is applicable to orders under \$45.



BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables (\$5.75 each), thermal beverage servers and serving utensils. All priced per person.

Breakfast on the Run | \$10.75

Scones
Granola Bar
Assorted Muffins
Fruit Cup
Bottle Juice

Deluxe Continental Breakfast | \$ 15.25

Scrambled Eggs
Bacon or Sausage
Diced Breakfast Potatoes with Peppers and Onions
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee (upon request)



PICK TWO BREAKFAST BUFFET

The following breakfast is setup buffet style (self-service) Plastic plates and cutlery. Tables can be linen covered (\$5.75 per linen)

Pick Two Breakfast Buffet

\$ 17.95 per person

MINIMUM OF 25 GUESTS

Served with breakfast breads basket, juice and coffee.

Choice of two:

- French Toast Sticks
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche
- Cheese Omelets

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 \$2.75 per person

BOXED LUNCH



EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, cookie, condiments, bottled water and disposable cutlery packaged in a lunch box. You can choose up to 3 combinations (i.e. Turkey and Swiss on Wheat or Ham and Cheddar on Sourdough)

Express Box Lunches

\$13.50 per person

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
Ciabatta

BOX LUNCHES

For orders of 20 or less, two varieties can be selected. For orders of 20 or more, four varieties can be selected. Two sides and two desserts can be selected and will be split between complete order.

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

Side: Pasta Salad | Potato Salad | Fruit Salad | House Fried Chips

Dessert: Cookie | Brownie | Rice Krispie Treat | Lemon Bars



Chicken BLT Wrap | \$10.50

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

Italian Gobbler | \$11.50

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

Grilled Chicken | \$11.50

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

Portobello | \$11.50

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

Italian Sub | \$11.50

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

Turkey Club | \$11.50

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

Veggie | \$10.50

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh wheatberry bread.

Roast Beef | \$ 13.50

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

Chicken Salad Croissant | \$12.25

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

TBLT | \$11.50

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.



BOX LUNCH

SALADS

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

Ranger Cobb Salad

\$12.25 per person

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

Chef Salad

\$12.25 per person

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

Cajun Chicken Salad

\$12.25 per person

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

Apple Pecan Chicken Salad

\$12.25 per person

Grilled chicken, mixed greens, honey-toasted pecans, apple slices and cranberries topped with blue cheese.

Dressing Choices

Buttermilk Ranch
Blue Cheese
Fat Free Italian
Fat Free Ranch
Comeback
Caesar
Balsamic Vinaigrette

DELI BUFFET

Deluxe Deli Buffet

\$15.50 per person

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

Choice of four:

Smoked Turkey Breast
Chicken Salad
Roasted Chicken Breast
Smoked Pit Ham
Roasted Vegetables
Roast Beef
Peppered Pastrami
Egg Salad
Tuna Salad

Choice of two:

Fresh Fruit Salad
Potato Salad
Creamy Cole Slaw
Italian Tossed Salad
Grilled Corn Salad
Assorted Chips
Pasta Salad

Pre-made Gourmet Sandwich Buffet

\$17.50 per person

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

Grilled Portobello with zucchini, tomato, roasted red pepper, Monterey jack cheese and garlic aioli served on a fresh cheddar and jalapeno roll.

Roast Beef with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia 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 bread.

Choice of two:

Fresh Fruit Salad
Italian Tossed Salad
House Fried Chips
Pesto Pasta Salad
Vegetable Salad
Couscous Salad
Potato Salad

Dessert:

(choose two)

Lemon Squares
Gourmet Cookies
Mini Cheesecake
Gourmet Brownies
Dessert Bars



APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

Fresh Fruit Platter | \$3.75

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter | \$3.75

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

Domestic Cheese Tray | \$5.75

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

Imported Cheese Selection | \$8.75

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill Havarti served with water crackers and Dijon mustard.

Antipasto Platter

\$90.00 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 crostini.

Blue Cheese Bacon Dip | \$6.50

Served with crackers.

Spinach or Crab & Artichoke Dip | \$10.25

Served with crackers.

Southwestern Dip | \$9.25

Served with chips.

Spinach Artichoke Feta Ball | \$9.25

Served with crackers.

Pecan Cheeseball | \$11.25

Served with crackers.

Garlic Hummus Dip | \$8.75

Served with toasted pita chips.

Pesto Cheese Blossom | \$9.25

Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.





COLD HORS D'OEUVRES

Items priced per 50 pieces.

Assorted Finger Sandwiches | \$95.00

Mini Italian Club Sandwiches | \$95.00

Mini Deli Sandwiches | \$95.00
on French Baguette Bread

Grilled Goats Cheese Crostini | \$95.00
with Marinated Roasted Peppers

Prosciutto Wrapped Melons | \$85.00

Fruit Topped Canapés | \$65.00

**Crostini with Sun-Dried Tomato Jam
\$65.00**

Cheese & Fruit Skewers | \$75.00

**Roasted Red Pepper, Feta & Basil
Bruschetta | \$75.00**

Cheesecake Stuffed Strawberries | \$85.00

Shrimp Cocktail | \$ Market

Cherry Stuffed Tomatoes | \$85.00

Herbed & Spiced Goat Cheese | \$85.00

Cheese Stuffed Dates | \$105.00



HOT HORS D'OEUVRES

Items priced per 50 pieces.

Zucchini Stuffed Mushrooms | \$95.00

Sausage Stuffed Mushrooms | \$85.00

Coconut Chicken Strips | \$125.00

with spicy pineapple sauce

Mini Quiche | \$85.00

Buffalo Style Chicken Tenders | \$125.00

Coconut Shrimp | \$135.00

Scallops wrapped in bacon | \$165.00

Beef or Chicken Satays | \$115.00

Sweet & Sour Meatballs | \$85.00

Chicken Wings (Hot or BBQ) | \$ Market

Mini Maryland Style Crab Cakes | \$85.00

with lemon garlic aioli

Bacon Stuffed Mushrooms | \$65.00

Mushroom Canapes | \$65.00

Toasted Cheese Ravioli | \$65.00

with marinara

ASSORTED BUFFETS

DINNER BUFFET

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

Dinner Buffet | \$20.50 per person
MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of one:

Additional entrée \$2.75 per person

Vegetarian Lasagna
Grilled Portabellas
Roast Top Round of Beef
Meatloaf
Marinated Beef Tips with Mushroom Sauce
Roasted Pork Loin
Honey-Baked Pit Ham
Grilled Pork Chops
Italian Chicken
Chicken Marsala
Fried Chicken
Marinated Grilled Chicken Breast
Roasted Turkey Breast
Orange and Honey Glazed Salmon

Accompaniments – Choice of one:

Additional side \$1.75 per person

Fresh Vegetable Medley
Buttered Corn (Whole Kernel or on the Cob)
Southern Style Green Beans
Broccoli Florets
Brussel Sprouts
Honey Glazed Baby Carrots

Salads – Choice of one:

House Garden
Marinated Veggie
Classic Caesar
Fresh Fruit
Traditional Spinach
American-Style Potato
Pesto Pasta Salad

Starch – Choice of one

Additional starch \$1.75 per person

Sweet Potato Casserole
Scalloped Potatoes
Garlic Mashed Potatoes
Herb Roasted Potatoes
Parsleyed Rice
Wild and Long Grain Rice
Macaroni and Cheese
Cheese Grits

Desserts – Choice of one:

Additional dessert \$1.75 per person

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



THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

Hawaiian Buffet

\$25.00 per person

Tiki Hut Beef
Grilled Vegetables
Coconut Shrimp
Steamed Rice
Pineapple Ham Casserole
Tropical Fruit Salad

South of the Border

\$25.00 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 Buffet

\$25.00 per person

Pollo Mediterranean
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Dessert
Iced Tea

Italian Buffet

\$25.00 per person

Cheese Manicotti with Marinara
Meat Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Dessert
Iced Tea

Italian Pasta Buffet

\$25.00 per person

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





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 bottled water.

Dinner Buffet

\$27.00 per person

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Two Main Courses:

Hamburgers
Veggie Burgers
Hot Dogs
Sausage Dogs
Grilled Chicken Breast

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 (when available)

SERVED ENTREES

SERVED ENTREES

All entrees are served with a salad, rolls and butter, dessert 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*
Roasted Corn *with peppers and onions*
Steamed Broccoli & Cauliflower *with herb butter*
Squash Medley *with roasted red peppers*
Roasted Asparagus Spears

BEEF ENTREES

Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce Robert
Lunch \$22.50 | Dinner \$26.50

Grilled Flank Steak

Topped with pancetta, provolone, oven dried tomatoes and Italian herbs
Lunch \$22.50 | Dinner \$26.50

Roast Beef Sirloin

Topped with your choice of sauce: green peppercorn, mushroom sauce, bourbon glaze or béarnaise sauce
Lunch \$22.50 | Dinner \$26.50

Grilled Filet Mignon

with cognac mustard sauce
Lunch \$Market | Dinner \$Market

Asian Beef Steak & Peppers

Lunch \$22.50 | Dinner \$26.50



CHICKEN ENTREES

Grilled Chicken Tortellini

Lunch \$22.50 | Dinner \$26.50

Chicken Parmesan

Lunch \$22.50 | Dinner \$26.50

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Lunch \$22.50 | Dinner \$26.50

New Orleans Pecan Glazed Chicken

Lunch \$22.50 | Dinner \$26.50

Spinach & Gouda Stuffed Chicken

Lunch \$22.50 | Dinner \$26.50

Chicken Breast

marinated in lemon, fresh herbs and garlic with a cilantro pesto

Lunch \$22.50 | Dinner \$26.50

Rosemary Soy Chicken

Lunch \$22.50 | Dinner \$26.50

Stir Fry Chicken

Lunch \$22.50 | Dinner \$26.50

Grilled Honey Dijon Chicken Breast

Lunch \$22.50 | Dinner \$26.50

Chicken Cavatelli

with broccoli, mushroom and parmesan cream

Lunch \$22.50 | Dinner \$26.50



SWEETS & SNACKS



SWEETS

Assorted Baker Street Cookies

\$14.95 per dozen

Chocolate Chip

Sugar

M&M

Oatmeal Raisin

Peanut Butter

Assorted Baker Street Gourmet Cookies

\$18.95 per dozen

Caramel Pecan

Chocolate Chunk

Toffee Chocolate

Lemon Cooler

Royale

Assorted Homestyle Brownies

\$13.95 per dozen

Nut

M&M

Caramel

Lemon Bars | \$14.95 per dozen

Dessert Bars | \$14.95 per dozen

Whole Cakes \$30.00

Whole Pies \$16.50

Ask for varieties



SNACKS

Potato Chips with Dip | \$9.50 per lb.

Mixed Nuts | \$18.50 per lb.

Snack Mix | \$9.50 per lb.

Pretzels | \$8.50 per lb.

Tortilla Chips with Salsa
\$9.50 per lb.

Fresh Whole Fruit
\$1.75 each

Individual Bags of Chips
\$2.25 each

BEVERAGES

Iced Tea, Lemonade
\$11.75 per gallon

Freshly Brewed Coffee
\$12.25 per Gallon
Regular or Decaffeinated

Pleasing Party Punch
\$15.00 per gallon

Single Serving Sodas
\$1.85 per can

Bottled Water | \$1.75 per bottle

Bottled Juice | \$1.85 per bottle

Bottled Iced Tea | \$1.85 per bottle

Milk | \$1.65 each