Beverages, Baked Goods, Snacks

- Decaffeinated Coffee $10.00 per gallon
- International Teas $10.00 per gallon
- Assorted Soft Drinks $1.35 each
- Bottled Waters $1.25 each
- Bottled Fruit Juices $1.75 each
- Iced Tea $12.00 per gallon
- Lemonade $12.00 per gallon
- Orange or Apple Juice $12.00 per gallon
- Hot Chocolate $12.00 per gallon
- Sparkling Cider $2.75 per bottle
- Citrus Punch $10.00 per gallon

- Fresh Seasonal Fruit Tray $4.95 per person
- Fresh Vegetables with Dip $3.95 per person
- Assorted Finger Sandwiches $4.85 per person
- Nachos with Salsa and Guacamole $3.50 per person
- Cheese and Gourmet Crackers $4.50 per person
- Cookies & Punch $4.25 per person

Large Sheet Cake $125  1/2 Sheet $65.00

Hot Appetizers

- Mini Egg Rolls w/ Duck Sauce $3.95 per person
- Asparagus & Asiago Cheese $3.95 per person
- Mini Quiche $3.50 per person
- Fried Mushroom Caps $3.50 per person
- Spanakopita – Spinach & Feta Cheese $3.85 per person

All prices above include disposable service and condiments where appropriate.
Box Lunches & Etc.

The Simple and Basic Box
Chicken, Turkey or Egg Salad
On Bread of Choice
Whole Fruit
Three Cookies
Bag of Chips
Bottled Water or Soft Drink
$8.50

The Executives

Veggie Hoagie Sandwich
Hoagie Roll
Thinly Sliced Roasted Vegetables
Lettuce, Sliced Tomatoes and Cheese
With Italian dressing on the side
Pasta Salad
Whole Fruit
Three Cookies
Bottled Water or Soft Drink
$9.50

Turkey, Wham (Vegetarian)
Served on a Croissant or wheat bread
Lettuce, Sliced Tomatoes and Cheese
Fresh Fruit Salad
Vegetable Sticks
Brownies or Cookies
Bottled Water or Soft Drink
$10.00
Deluxe Deli lunch Platter
Vegetarian Meats:
Choice of Turkey, Wham or Chicken
Lettuce, Sliced Tomatoes, Pickles and Cheese

Fruit Salad
Bag of Chip
Bottled Water or Soft Drink
$9.25 per person

Fresh Fruit Salad Bowl
Fresh Fruit Salad
Banana Nut Bread
Honey Yogurt Dipping Cup
Bottled Water or Soft Drink
$8.95 per person
Breakfast Buffets

Continental Breakfast
- Fresh Fruit Platter
- Assorted Pastries
- Orange Juice & Bottle Waters
- Coffee & Assorted Teas

$7.95 per person

The Executive
- Fresh Fruit Platter
- Assorted Bagels & Croissants
- Cream Cheese, Butter, and Jelly
- Asst. Bottled Juices & Bottled Waters
- Coffee & Assorted Teas

$9.50 per person

All American Buffet
- Fresh Fruit Platter
- Scrambled Eggs
- Hash browns or Tater Tots
- Stipples or Breakfast Patties
- Assorted Danish & Muffins
- Bagels or Croissants
- Butter, Cream Cheese & Preserves
- Assorted Bottle Juices
- Coffee, Tea and Bottled Water

$11.95 per person
The Gourmet
Fresh Fruit Platter  
Scrambled Cheese Eggs  
Hash Browns or Home Fries  
Stripples and Breakfast Pattie  
Pancakes or French Toast  
Assorted Muffins & Pastries  
Butter & Syrup  
Assorted Bottled Juices  
Coffee & Assorted Teas  
$13.95

California Brunch
Fresh Fruit Salad  
Assorted Danish, Muffins or Croissants  
Pasta Primavera  
Western Scrambled Eggs  
Cheese Blintzes w/ Strawberry or Blueberry Sauce  
Stripples and Breakfast Patties  
Chicken ala King in Puff Pastry Shells  
Orange Juice, Cranberry or Apple Juice  
Coffee, Assorted Teas and Bottled Water  
$14.95

If service is off site, there will be an additional charge, which is determined by size of groups and location. China service for off site is $ 4.95 per person

Linen
Table Napkins $.95 ea  
Table Clothes (all sizes) $7.50ea
**Desserts**

New York Style Cheesecake  
Served with Fruit Topping

Mousse Cakes  
Chocolate or Amaretto

**Assorted Cakes**

Chocolate Cake with Caramel Nut  
And Coconut Icing  
Carrot Cake  
Carrot Cake with Cream Cheese Icing  
Chocolate Layer Cake  
Deep Chocolate Cake  
With a Rich Fudge Frosting

**Pies**  
Peach or Apple

Cobblers and Bread Pudding  
Peach or Apple  
With Whipped Topping

Crème Caramel  
Baked Egg Custard  
With Caramel Sauce

Large Sheet Cakes $125  
½ Sheet Cake $65

**Specialty desserts are available at an additional cost**

Please consult your Food Service Director for suggestions and costs.
Dinner Starters

Complimentary with Entrée’s
Garden Fresh Salad:
Mixed Greens with Shredded Carrots, Red Cabbage, Garnish with Cherry Tomatoes
Creamy Ranch Dressing

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Caesar Salad:
Fresh Romaine Lettuce
Seasoned Croutons
Tossed in a Creamy Parmesan Cheese Dressing
Topped with Grated Parmesan Cheese

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Mixed Baby Field Greens
With Feta Cheese
Chopped Walnuts
Served with a Citrus Vinaigrette

Roasted Tropical Fruit Salad
W/ Mandarin Oranges
Served with a Mango Vinaigrette
Gourmet Vegetarian Dinners

Entrees include a Selection of a Salad, Vegetables, Rice or Potatoes, (except with pasta entrees) Dinner Rolls and Butter. Dessert Lemonade, Fruit Punch or Iced Tea

Swiss or Prime Steak w/ Gravy
$15.95 per person

Cheese, Spinach or Vegetable Lasagna
$12.95 per person

Southwestern Spinach Enchiladas
Corn or Flour Tortillas Stuffed with Spinach and Monterey Jack Cheese Served in a Sour Cream Sauce
$12.95 per person
“Chicken” Croquettes
Served with a Supreme Chicken Gravy and Roasted Mash Potatoes
$ 14.95 per person

“Beef” Wellington
Baked in Puff Pastry
Topped with a Mushroom Sauce
$ 15.95 per person

Traditional “Special K Cottage Loaf”
$ 13.95 per person

Theme Menus:
Soul Food: Fried Chicken, Macaroni & Cheese, Candied Yams, Collard Greens or Country String Beans and Corn Bread
Warm Peach Cobbler or Apple Bread Pudding
$16.95

Oriental:
General Tso’s Chicken,
Jasmine Rice and Stir - Fry Vegetables
Low Mein Noodles with Chicken
Egg Rolls with Sweet and Sour Sauce
$15.95
Italian:
Fried Cheese Ravioli
Spinach or Vegetable Lasagna
Veggie Meat ( $1.50 additional ) or Eggplant Parmesan.
Roasted Zucchini and Yellow Squash with Garlic Bread.
Served with Strawberry Cheesecake $15.95

Caribbean:
Vegetarian Patties, Rice and Beans, Curry or Jerk Chicken with Fried Sweet Plantains, and Coco Bread.
Served with Pineapple Coconut Cake $18.95

Note: All menu items can be either served buffet style or plated.
We take great pleasure in catering to your individual needs. We are very versatile. If you do not see something you favor, please allow us to craft a menu to your taste.

Off site, service is available for an additional service charge according to location and menu.
Helpful Hints for Successful Events

1. Create a guest list
2. Set a budget.
3. Book the room or location in which you would like to have your event.
4. Send out invitations
5. Create a list of equipment needed such as sound systems, projectors, screens etc. Contact your media services department or Rental Company.
6. Contact Catering the Food Service Department two weeks in advance when possible to work on a menu for your event. Ask for a catering brochure to get some ideas for your menu. We can also design a menu to meet your ideas and needs.
7. You should always get a copy of your menu to review. When reviewing your event order and menu make sure that the following things are correct: date, time, location, and menu. The Catering department should always get a signed copy to insure that your event is confirmed and that everything is in order to make your event a total success.
8. Once that everything is decided, you may give a tentative count. Final counts are due 5 working days prior to your event; you will be billed for this number plus any additions.

9. If you have a specific floor plan this needs to be discussed with the Catering Department. When you book your event so that if needed we can schedule the people to do the setup, or if you plan to do the setup yourself. There is normally a charge for room setups, and the charge is base on the amount of workers you need.

10. When booking a room always allow 2-3 hours prior to the event for food service to setup and 1 hour after for cleanup.

11. Always when booking your event let the Catering Department know what time your guest will be arriving, if there will be a reception before the meal and if there will be a program after the meal.

12. If having your event in a location other the Dining Room always remember to order tables from Facility Service. We do not have tables to bring to other locations. Please let foodservice know what time the tables will be set-up.

Thank you,

Aladdin Catering Team