

COLLEGE OF  
**SAINT MARY**  
DINING SERVICES

**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 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 \$50.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 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 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 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 \$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. 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 Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

### Contact Information

Joe Lullo

Joe.Lullo@aladdinfood.com

# BREAKFAST



## BAKERY

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

### **Breakfast Basket | \$24.00**

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

### **Bagels | \$27.50**

An assortment of fresh baked bagels.

### **Scones | \$27.50**

An assortment of fresh baked scones.

### **Donuts | \$24.00**

Assorted Selection

### **Breakfast Bread | \$24.00 per dozen slices**

Sliced assortment of fruit or nut breakfast breads.

### **Cinnamon Rolls | \$29.40**

### **Danish | \$29.40**

Assorted Flavors

### **Assorted Muffins | \$27.50**

Featuring our low fat variety of the day!

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





# BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, all priced per person.

## **Breakfast on the Run | \$6.25**

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

## **Continental Breakfast | \$6.25**

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

## **Deluxe Continental Breakfast | \$7.25**

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

## **New Yorker | \$7.25**

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 | \$7.25**

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

The following breakfast is setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered.

## Pick Two Breakfast Buffet

\$9.25 per person

MINIMUM OF 25 GUESTS

Served with breakfast breads basket, juice, coffee and tea.

### Choice of two:

French Toast

*Choices: Baked Blueberry, Banana's Foster and Orange Cinnamon*

Scrambled Eggs

Pancakes

Biscuits & Gravy

Quiche

Cheese Omelets

Cream Cheese Filled French Pancakes

### 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 LUNCHES



## 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

\$7.25 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  
Rye

# BOX 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**

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

## **Italian Gobbler | \$8.45**

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

## **Grilled Chicken | \$8.25**

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

## **Portobello | \$8.45**

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**

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

## **Turkey Club | \$8.45**

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

## **Veggie | \$8.45**

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

## **Roast Beef | \$8.45**

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

## **Chicken Salad Croissant | \$8.45**

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

## **TBLT | \$8.45**

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





# BOX LUNCH

## SALADS

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

### **Ranger Cobb Salad**

**\$9.25 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**

**\$9.25 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**

**\$9.25 per person**

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**

**\$9.25 per person**

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

# DELI BUFFET

## 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

## 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





# APPETIZERS & HORS D'OEUVRES

## **Fresh Fruit Platter | \$2.50**

Sliced fresh seasonal fruit display served with fruit yogurt dip.

## **Fresh Garden Vegetable Platter | \$2.50**

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

## **Domestic Cheese Tray | \$2.95**

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

## **Imported Cheese Selection | 3.95**

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.

## **Spinach or Crab & Artichoke Dip | \$2.75**

Served with crackers.

## **Southwestern Dip | \$2.25**

Served with chips.

## **Spinach Artichoke Feta Ball | \$2.25**

Served with crackers.

## **Pecan Cheeseball | \$2.25**

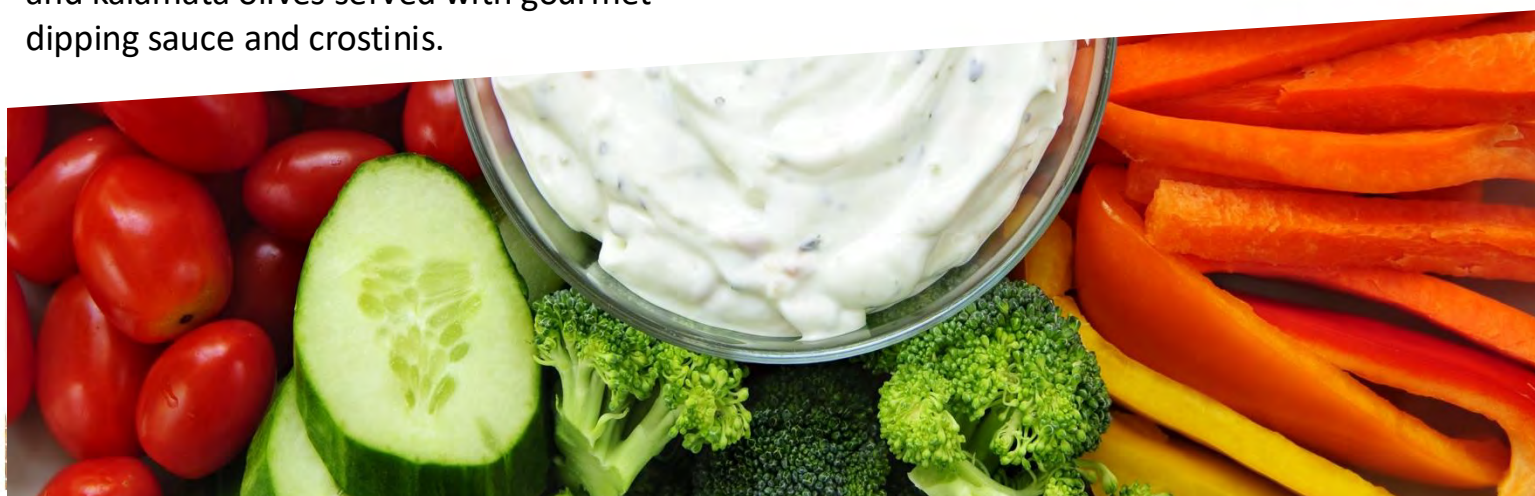
Served with crackers.

## **Garlic Hummus Dip | \$2.25**

Served with toasted pita chips.

## **Pesto Cheese Blossom | \$2.25**

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





# COLD HORS D'OEUVRES

Items priced per 50 pieces.

**Assorted Finger Sandwiches | \$47.65**

**Mini Italian Club Sandwiches | \$57.50**

**Mini Deli Sandwiches | \$47.65**  
on French Baguette Bread

**Tortilla Pinwheels | \$47.65**

**Grilled Goats Cheese Crostini | \$67.50**  
with Marinated Roasted Peppers

**Smoked Salmon on Pumpernickel | \$87.50**

**Garden Brochette | \$57.50**

**Prosciutto Wrapped Melons | \$77.50**

**Smoked Salmon Canapés | \$87.50**

**Fruit Topped Canapés | \$47.65**

**Crostini with Sun-Dried Tomato Jam \$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 | \$77.50**  
wrapped in Prosciutto





# HOT HORS D'OEUVRES

Items priced per 50 pieces.

**Mini Beef Wellington | \$87.50**

**Dates | \$77.50**  
stuffed with chorizo

**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

# ASSORTED BUFFETS

**Dinner Buffet | \$19.95 per person**  
MINIMUM OF 25 GUESTS REQUIRED

**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

**Accompaniments – Choice of Two:**

Fresh Vegetable Medley  
Butter Corn  
Fresh Green Beans/Southern/Almandine  
Long Grain & Wild Rice Blend  
Broccoli Florets  
Glazed Baby Carrots

**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

**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

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

**Dinner Buffet | \$29.95 per person**  
MINIMUM OF 25 GUESTS REQUIRED

## 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*

### Portobello Steaks

*with chipotle potatoes and fried onion straws*

### 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*

## 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

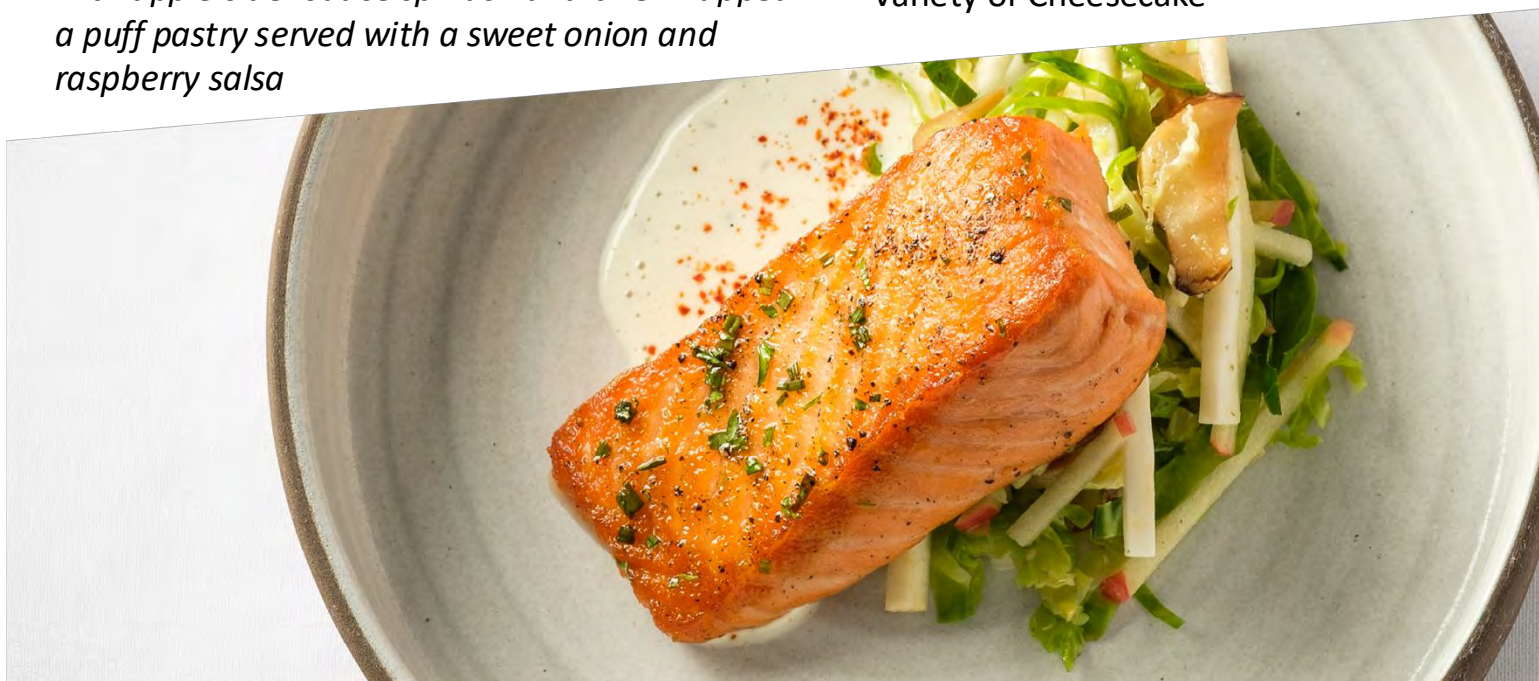
*French Almond Cake with fresh strawberries*

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 Buffet

\$16.95 per person

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

## Italian Buffet

\$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 and 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

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

\$9.25 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

# SERVED ENTREES

## 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

## BEEF ENTREES

### Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce robert  
Lunch \$13.95 | Dinner \$19.95

### Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs  
Lunch \$12.95 | Dinner \$18.95

### Roast Beef Sirloin

Topped with your choice of sauce: green peppercorn, mushroom sauce, bourbon glaze or béarnaise sauce  
Lunch \$12.95 | Dinner \$18.95

### Grilled Filet Mignon

with cognac mustard sauce  
Lunch \$15.95 | Dinner \$27.50

### Asian Beef Steak & Peppers

Lunch \$11.50 | Dinner \$16.50





# CHICKEN ENTREES

## Grilled Chicken Tortellini

Lunch \$10.95 | Dinner \$15.95

## Chicken Parmesan

Lunch \$11.95 | Dinner \$16.95

## Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Lunch \$12.95 | Dinner \$17.95

## New Orleans Pecan Glazed Chicken

Lunch \$12.95 | Dinner \$17.95

## Spinach & Gouda Stuffed Chicken

Lunch \$13.95 | Dinner \$18.95

## Chicken Breast

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

Lunch \$11.95 | Dinner \$16.95

## Rosemary Soy Chicken

Lunch \$11.95 | Dinner \$16.95

## Roasted Roulade of Chicken Breast

with roasted red peppers, mushrooms and spinach  
served with a mustard green peppercorn sauce

Lunch \$13.95 | Dinner \$18.95

## Stir Fry Chicken

Lunch \$11.95 | Dinner \$16.95

## Grilled Honey Dijon Chicken Breast

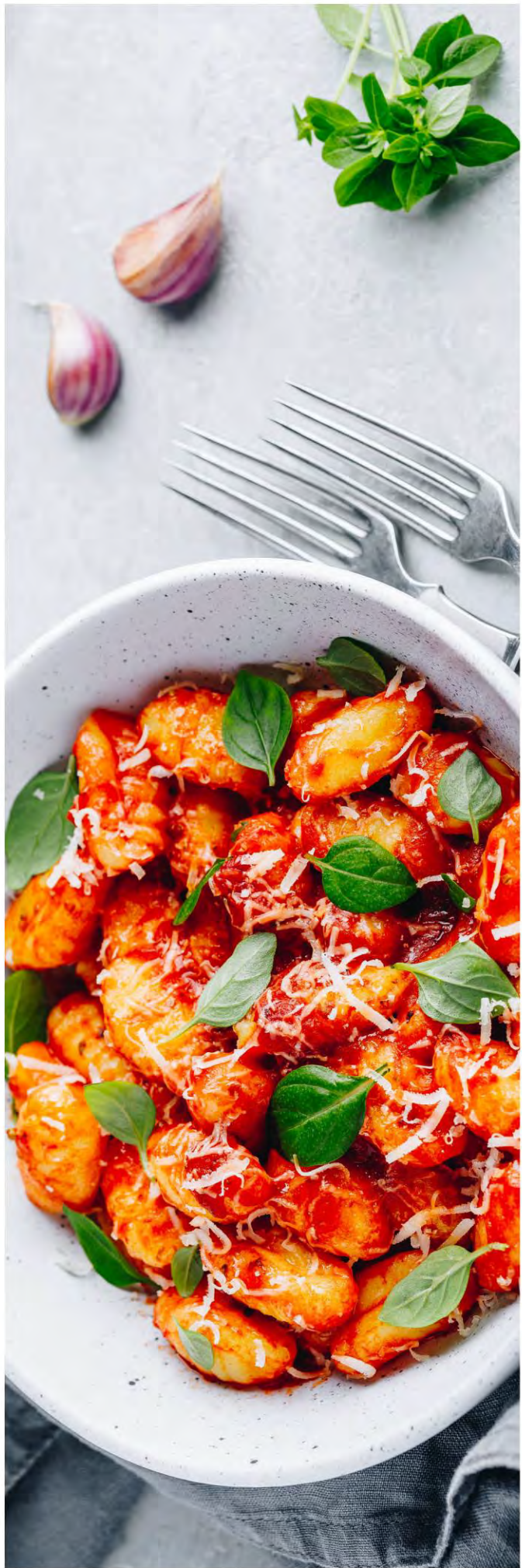
Lunch \$11.95 | Dinner \$16.95

## Chicken Cavatelli

with broccoli, mushroom and parmesan cream

Lunch \$11.95 | Dinner \$16.95





## SEAFOOD ENTREES

### Grilled Salmon

with tomato, cucumber and kalamata olives  
Lunch \$10.95 | Dinner \$15.95

### Seared Tuna

with capers, lemon and dill  
Lunch \$12.50 | Dinner \$17.50

### Seafood Pasta Primavera

with shrimp and scallops  
Lunch \$10.95 | Dinner \$15.95

### Grilled Mahi-Mahi

topped with pineapple-mango salsa  
Lunch \$12.50 | Dinner \$17.50

## VEGETARIAN ENTREES

### Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce  
Lunch \$11.50 | Dinner \$16.50

### Portobello Mushroom

stuffed with braised spinach, goat cheese and  
grilled tomato served with red pepper leek coulis  
Lunch \$12.50 | Dinner \$17.50

### Gnocchi

with tomato and basil sauce and seasonal  
vegetables  
Lunch \$11.50 | Dinner \$16.50

### 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.

## **Choice of Two Condiments:**

Au Jus

Horseradish Mousse

Caramelized Onions

Chipotle Honey Mustard

Apple-Pear Chutney

Sautéed Mushroom

## **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)

# 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

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60) **\$85.00**

Half Sheet Cake (serves 30) **\$45.00**

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



# 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 Aladdin 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.



# 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, linen, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.50 per person.

We can provide a full bar service with wine, beer and spirits for your event. The open bar packages below are priced per person. All necessary items are provided with the package charge including, glassware, garnishments, ice, mixers and napkins.

## THE SIGNATURE PACKAGE

*\$31.00 per person*

Tier 1 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

## THE PREMIUM PACKAGE

*\$36.00 per person*

Tier 2 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

## THE PLATINUM PACKAGE

*\$41.00 per person*

Tier 3 selection of top shelf vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our premium wines, domestic and import beer, soft drinks, juices, iced tea and lemonade.

## BEER, WINE AND SODA BAR

*\$26.00 per person*

House wines by the glass, domestic bottled beer and assorted regular and diet sodas and juices.





# ALCOHOL BEVERAGE SERVICE

## CASH BARS

*\*minimum 2-hour bar with a minimum in sales\**

**BAR FEE** | *\$90 for first hour and \$50 for each additional hours.*

*1 bartender per 75 guests. Glassware may be added to all bars for an additional rental of a \$1.50 per person.*

**HOUSE LIQUOR** | *\$6.00*

**CALL BRAND LIQUOR** | *\$7.00*

**TOP SHELF LIQUOR** | *\$9.00*

**CORDIALS** | *\$9.00*

**HOUSE WINE** | *\$6.00*

**SELECTED WINE** | *\$8.00*

**DOMESTIC BEER** | *\$5.00*

**IMPORTED & MICROBREW BEER** | *\$ 7.00*

**NON-ALCOHOLIC BEER** | *\$7.00*

**HOUSE WINE** | *\$22.00 per bottle*

**CHAMPAGNE TOAST** | *\$3.00 per person*

# COLLEGE OF SAINT MARY

