

# CATERING GUIDE



FAIRMONT STATE  
UNIVERSITY

ALADDIN  
CAMPUS DINING

# WELCOME

Treat yourself and dazzle guests at your next event with catering by Aladdin Food.

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 menu tailored to your specific needs. We 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 both on and off campus. We are privileged to extend our services to the Fairmont community and surrounding areas.

Consider Aladdin catering services as you plan your next fund-raiser, cocktail party, wedding, holiday party, business event, or other social event.

We want to provide you an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



## General Information

### Catering Services

Our catering service requests widely vary. Tabletop linens for the food table(s), disposable tableware (unless otherwise specified), delivery, set up, and retrieval are included in all 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 with stainless flatware and glassware. Consult with one of our Catering Managers to add additional services. Glassware rentals are subject to additional fees.

### 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 tax, additional rental items requested, minimum order/delivery charges. All orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge. For a detailed estimate which includes all add-on fees, please contact the Catering Manager.

### 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 we can make final arrangements. 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.

### 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. A gratuity charge will be added to the invoice when wait staff is requested. The Catering Manager 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, 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 Manager at the time of booking each event.

### Contact Information

#### Jennie Sigman

Catering & Conference Manager  
Aladdin Food Management  
Fairmont State University  
Falcon Center Conference Services  
Office: (304)367-4090  
[jsigman@fairmontstate.edu](mailto:jsigman@fairmontstate.edu)





Breakfast



# BAKERY

## Bakery

### Breakfast Basket

Baker's Choice Of Assorted Muffins, Scones, Danish, Cinnamon Rolls, Or Sliced Breakfast Bread

### Bagels

Sliced & Toasted Assortment

### Scones

Freshly Baked Varieties

### Breakfast Bread

Sliced Assortment

### Cinnamon Rolls

Drizzled With Vanilla Glaze

### Danish

Assorted Flavors

### Assorted Muffins

Low Fat Varieties Available

\*\*All Items Are Served With The Appropriate Accompaniments  
– Butter, Cream Cheese, Assorted Jellies, Etc.



# BREAKFAST BUFFETS

## Breakfast Buffets

### Breakfast on the Run

- Assorted Bagels With Accompaniments
- Granola Bars
- Blueberry Muffins
- Fruit Cups
- Bottle Juices

### Continental Breakfast

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Starbucks Regular and Decaffeinated Coffee
- Assorted Teas

### Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Starbucks Regular and Decaffeinated Coffee
- Assorted Teas

### New Yorker

- Assorted Bagels With Accompaniments
- Fresh Sliced Fruit
- Assorted Juices
- Starbucks Regular and Decaffeinated Coffee
- Assorted Teas





# BREAKFAST BUFFETS

## Breakfast Buffets Continued

### Healthy Start

- Fresh Baked Muffins
- Whole Fresh Fruit
- 2% And Skim Milk
- Granola And Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Starbucks Regular and Decaffeinated Coffee

## Pick Two Breakfast Buffet

(Minimum Of 25 Guests)

Served With Breakfast Breads, Juice, Coffee And Hot Tea

### Choice Of Two:

- French Toast  
(Traditional, Blueberry Bake, Bananas Foster, Or Orange Cinnamon)
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche Florentine
- Cheese Omelets

### Choice Of Two:

- Sausage Links
- Sliced Bacon
- Country Ham Slices
- Home Fried Potatoes
- Hash Brown Potatoes
- Cheesy Southern Grits
- Hash Brown Casserole





A wooden crate filled with several sandwiches on a white surface. 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. The background is blurred, showing more sandwiches and a white surface.

# Boxed Lunch

# BOXED LUNCHES

## Boxed Lunches

Boxed Lunches Include A Choice Of Side Salad, Dessert, And A Beverage. Boxes Contain Wrapped Cutlery & Napkins. Please Limit Orders To No More Than 3 Entrées.

### Side Salad (Limit 2)

- Pasta Salad
- Potato Salad
- Fruit Salad
- Tossed Green Salad

### Dessert (Limit 1)

- Cookie
- Brownie
- Lemon Bar

### Chicken BLT Wrap

Grilled Chicken, Shredded Lettuce, Tomato, Bacon, And Mayonnaise – Served Wrapped In A Spinach Tortilla

### Crispy Chicken Wrap

Crispy Chicken, Shredded Lettuce, Tomato, Bell Pepper, Cheddar Cheese, And Ranch Dressing – Served Wrapped In A Flour Tortilla

### Italian Gobbler

Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato, And Onion With Mayonnaise - Served On Fresh Focaccia

### Portobello

Marinated Portobello Mushroom, Roasted Onion, Grilled Zucchini, Roasted Red Pepper, Provolone Cheese, And Mayonnaise – Served On A Asiago Crusted Kaiser Bun





# BOXED LUNCHES

## Boxed Lunches Continued

### Italian Sub

Genoa Salami, Ham, Capicola, Provolone Cheese, Tomato, Red Onion, Lettuce, And Italian Dressing – Served On A Sub Bun

### Club Sandwich

Smoked Turkey, Ham, American Cheese, Lettuce, Tomato, And Mayonnaise - Served On Toasted White Bread

### Roast Beef

Roast Beef With Cheddar Cheese, Lettuce, Tomato, And Mayonnaise - Served On Sourdough Bread

### Chicken Salad Croissant

Chicken Breast Combined With Grapes, Celery, And A Mayonnaise Base - Served On A Fresh Sliced Croissant





# EXPRESS BOX LUNCHES

## Express Boxed Lunches

Lunches Include A Sandwich, Chips, Cookie, Condiments, And A Beverage. Boxes Contain Disposable Cutlery & Napkins.

**\*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
- Rye



# BOXED LUNCH SALADS

## Boxed Lunch Salads

Boxed Lunch Salads Include A Dinner Roll With Butter, A Beverage, And A Choice Of Dessert. Boxes Contain Wrapped Cutlery & Napkins.

### Ranger Cobb Salad

Mixed Greens Topped With Grilled Chicken Breast, Crumbled Bacon, Blue Cheese, Sliced Egg, And Diced Tomato

### Chef Salad

Mixed Greens Topped With Diced Turkey, Ham, Swiss, Cheddar Cheese, Sliced Egg, Bacon, And Tomato

### Grilled Chicken Salad

Romaine And Mixed Greens Topped With Grilled Chicken, Cherry Tomato, Cucumber, Red Onion, Mozzarella Cheese, And Croutons

### Apple Pecan Chicken Salad

Grilled Chicken, Mixed Greens, Honey-Roasted Pecans, Fresh Apple Slices And Cranberries

#### Dressing Choices:

- Ranch
- Italian
- Caesar
- Raspberry Vinaigrette
- Bleu Cheese
- French
- Balsamic Vinaigrette



# DELI BUFFET

## Deluxe Deli Buffet

Deli Buffet Includes Assorted Sliced Bread, Kaiser Buns, Cheese, Lettuce, Tomatoes, Pickles, Onions, Condiments, And Cookies. Buffet Includes Assorted Sodas And Bottled Water.

### Choice of Four:

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

### Choice of Two:

- Fresh Fruit Salad
- American Potato Salad
- Tossed Salad
- Potato Chips
- Pasta Salad

## Pre-Made Gourmet Sandwich Buffet

*Pre-Made Gourmet Sandwiches Beautifully Displayed With Pickle Spears, Assorted Sodas, And Bottled Water.*

### • Grilled Portobello

*Marinated Portobello Mushroom, Roasted Onion, Grilled Zucchini, Roasted Red Pepper, Provolone Cheese, And Garlic Aioli On A Asiago Crusted Kaiser Bun*

### • Roast Beef

*Roast Beef With Cheddar Cheese, Lettuce, Tomato, And Horseradish Cream On Focaccia*

### • Smoked Turkey Breast

*Smoked Turkey Breast, Provolone Cheese, Bacon, Baby Spinach, Tomato, And Pesto Mayonnaise On Whole Wheat Bun*

### • Honey Ham

*Honey Ham, Swiss, Mixed Baby Greens, Tomato, Onion, And Mustard-Mayonnaise On Rye*

### Choice of Two:

- Fresh Fruit Salad
- Tossed Salad
- Bulk Or Assorted Chips
- Traditional Or Pesto Pasta Salad
- Marinated Vegetable Salad
- Roasted Corn Salad
- Roasted Red Potato Salad

### Dessert:

- Freshly Baked Cookies
- Assorted Dessert Bars
- Mini Cannoli
- Gourmet Brownies





# Appetizers

& Hors d'Oeuvres



# APPETIZERS

## Appetizers

### Fresh Fruit Platter

Sliced Fresh Seasonal Fruit Display - Served With A Yogurt Dip

### Fresh Garden Vegetable Platter

Selection Of Seasonal Vegetables - Served With A Ranch-Style Dip

### Domestic Cheese Tray

Cheddar, Pepper Jack, And Swiss - Served With A Selection Of Crackers.

### Imported Cheese Selection

Brie, Garlic Herb Boursin, Blue Cheese, Mozzarella, Smoked Gouda And Havarti - Served With A Selection Of Crackers

### Antipasto Platter

Assortment Of Italian Meats, A Colorful Variety Of Roasted And Grilled Vegetables, Artichokes, And Kalamata Olives - Served With Crostini

### Charcuterie Platter

Assortment Of Deli Meats, Cheeses, Nuts, Fruits, And Gourmet Dipping Sauces - Served With A Selection Of Pretzels, Crackers, Or Crostini



# APPETIZERS

## Appetizers Continued

### Spinach Or Crab & Artichoke Dip

Served With Crackers Or Crostini

### Layered Southwestern Dip

Served With Tortilla Chips

### Spinach Artichoke Feta Ball

Served With Crackers

### Chocolate Chip Or Pecan Cheeseball

Served With Graham Crackers

### Garlic Hummus Dip

Served With Pita Chips

### Buffalo Chicken Dip

Served With Tortilla Chips

### Muffuletta Dip

Blend Of Diced Italian Meats, Cheeses, And Olives  
Tossed In A Seasoned Oil Blend - Served With Crostini

### Layered Greek Dip

Served With Pita Chips

### Pesto Cheese Blossom

Smokey Mozzarella Layered With Basil Pesto And Sun  
Dried Tomato – Served With Crostini

### Cajun Shrimp Dip

Served With Crostini

### Bruschetta Cheese Log

Served With Crackers





# COLD HORS D'OEUVRES

## Cold Hors D'oeuvres

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches

*On French Baguette Bread*

Grilled Goat Cheese Crostini

*With Marinated Roasted Peppers*

Smoked Salmon *On Pumpernickel*

Garden Brochette *With Crostini*

Prosciutto Wrapped Melon Or Pears

Strawberry Wonton Cups

Fruit Topped Canapés

Beef Crostini *With Caramelized Onions*

Cheese & Fruit Skewers

Mini Bacon Ranch Cheeseballs

Cheesecake Stuffed Strawberries

Shrimp Cocktail

Stuffed Cherry Tomatoes

Phyllo Crab Cups

Apple, Brie, & Honey Crostini

Vegetable Pinwheels

Caprese Skewers

Cranberry Cheese Truffle



# HOT HORS D'OEUVRES

## Hot Hors D'oeuvres

Cranberry Brie Bites

Chicken Parmesan Meatballs

Pretzel Crusted Chicken Bites

*Served With A Honey Mustard Dipping Sauce*

Zucchini Or Sausage Stuffed Mushrooms

Prosciutto & Asparagus Bundles

Coconut Shrimp Or Chicken Strips

*Served With Spicy Pineapple Dipping Sauce*

Assorted Mini Quiche

Mozzarella Sticks

*Served With Marinara*

Jalapeño Poppers

Bacon Wrapped Scallops Or Kielbasa

Beef or Chicken Satays

Chicken Wings (*Hot Or BBQ*)

Cocktail Meatball

*BBQ, Marinara, Or Sweet & Sour Sauce*

Mini Maryland Style Crab Cakes

*Served With A Lemon Garlic Aioli*

Caribbean Shrimp & Pineapple Skewers

Toasted Cheese Ravioli

*Served With Marinara*

Bourbon Pecan Brie Bites

Chicken Cordon Bleu Bites

Italian Sausage Stuffed Jalapeños





# Buffets





# DINNER BUFFET

## Dinner Buffet

(Minimum Of 25 Guests Required)

All Dinner Buffets Include Rolls With Butter, Dessert, Coffee, And Iced Tea.

### Entrees – Choice Of Two:

- Roast Top Round Of Beef
- Vegetarian Lasagna (*Alfredo Or Marinara*)
- Chicken Parmesan
- Vegetable Stuffed Portobello Mushroom
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Smothered Or Grilled Pork Chops
- Bourbon-Glazed Salmon
- Oven Baked Chicken
- Roast Pork Loin (*Apple Brandy Sauce*)
- Roast Turkey Breast
- Marinated Grilled Chicken Breast
- Traditional Meatloaf

### Soup & Salads – Choice Of Two:

- Soup Du Jour
- House Garden
- Classic Caesar
- Seasonal Fresh Fruit
- Traditional Spinach
- Caprese
- Pesto Pasta Salad

### Accompaniments – Choice Of Two:

- Vegetable Medley  
(*Broccoli/Cauliflower/Carrots*)
- Buttered Corn
- Green Beans  
(*Fresh/Southern/Almandine/Casserole*)
- Steamed Broccoli Florets
- Honey Glazed Baby Carrots
- Peas

### Starch – Choice Of One:

- White Rice
- Scalloped Potato
- Garlic Mashed Potato
- Herb Roasted Red Potato
- Buttered Linguini Or Tortellini
- Long Grain & Wild Rice Blend

### Desserts – Choice Of One:

- Seasonal Fruit Cobbler
- Cream Or Fruit Pie
- Assorted Cake Or Cookies
- Strawberry Shortcake
- Cheesecake With Fruit Topping

# PREMIUM DINNER BUFFET

## Premium Dinner Buffet

(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*

**Marinated Beef Tips**  
*with mushrooms in a reduced beef demi glaze*

**Baked Tilapia**  
*topped with lump crabmeat butter*

**Chicken Breast Stuffed**  
*with pancetta, spinach and smoked gouda*

**Grilled Salmon**  
*With balsamic tomato and Cucumber relish*

**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

#### Chef's Choice

A gourmet salad that best complements your dinner selections

### Accompaniments – Choice Of Two:

- Mushroom Risotto
- Roasted Yukon Gold Potatoes
- Wild Rice Pilaf
- Orzo Pasta With Fresh Herbs
- Garlic Smashed Red Potatoes
- Roasted Balsamic Brussel Sprouts
- Marinated Mushrooms
- Zucchini & Squash Blend
- Asparagus Spears
- Roasted Root Vegetables

### Dessert – Choice Of One:

- Chocolate Cheesecake
- Southern Pecan Pie
- French Almond Cake
- Granny Smith Apple Pie
- Cannoli's



# THEMED BUFFET

## Themed Buffet

(Minimum Of 25 Guests Required)

### South of the Border

- Chicken, Beef, & Vegetable Fajitas
- Bean & Cheese Enchiladas
- Spanish Rice
- Corn & Black Bean Southwestern Salad
- Cheddar Cheese, Guacamole, Sour Cream, & Salsa
- Sopapilla Cheesecake Bars
- Assorted Sodas

### Mediterranean

- Mediterranean Chicken (*Pollo*)
- Garlic Pork Kabobs
- Farfalle With Pine Nuts & Basil
- Black Olive Bread
- Orzo Spinach Salad
- Black Olive Bread
- Baklava
- Iced Tea

### Hawaiian

- Tiki Hut Beef
- Grilled Vegetables
- Coconut Shrimp
- Steamed Rice
- Pineapple/Ham Casserole
- Tropical Fruit Salad
- White Chocolate Macadamia Cookies
- Iced Tea Or Lemonade





# THEMED BUFFET

## Themed Buffet Continued

(Minimum Of 25 Guests Required)

### Italian

- Cheese Manicotti With Marinara
- Beef Or Vegetable Lasagna
- Italian Vegetable Medley
- Breadsticks With Butter
- Caesar Salad
- Tiramisu
- Iced Tea

### Italian Pasta Buffet

- Penne And Bow Tie Pasta
- Marinara, Alfredo, And Pesto Cream Sauce
  - *Chicken Strips*
  - *Meatballs*
  - *Italian Sausage*
  - *Steamed Broccoli*
  - *Sautéed Mushrooms*
- Tossed Garden Salad
- Fresh Fruit Salad
- Garlic Breadsticks With Butter
- Iced Tea

### Pizza Buffet

- Assortment of Pizzas
- Tossed Garden Salad
- Garlic Breadsticks With Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Freshly Baked Cookies
- Assortment of Sodas



# PICNIC BUFFET

## Picnic Buffet

(Minimum Of 25 Guests Required)

### Buffet Includes:

Buns, Accompaniments, Brownies Or Cookies, And Assorted Sodas/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
- Fresh Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Garden Salad
- Watermelon







*Served Entrees*



# SERVED ENTREES

## Served Chicken Entrées

### Grilled Chicken Tortellini

*Tossed In A Creamy Lemon And Garlic Sauce*

### Sautéed Chicken

*Served With Bacon, Mushroom, And Wilted Spinach*

### Pecan Crusted Chicken

*Served With A Bourbon Glaze*

### Spinach & Gouda Stuffed Chicken

### Rosemary & Soy Marinated Chicken

### Roasted Roulade Of Chicken

*Served With Roasted Red Peppers, Mushrooms, Spinach,  
And A Peppercorn Mustard Sauce*

### Stir Fry Chicken

### Grilled Honey Dijon Chicken

### Chicken Cavatelli

*Served With Broccoli, Mushrooms, And A Parmesan Cream  
Sauce*



# SERVED ENTREES

## Served Beef Entrées

### Grilled Beef Tenderloin Medallions

*Served With Wild Mushrooms And Sauce Robert*

### Stuffed Flank Steak

*Stuffed With Pancetta, Provolone, Oven Dried Tomatoes,  
And An Italian Herb Blend*

### Roast Beef Sirloin

*Topped With Your Choice Of Sauce:*

- Peppercorn
- Mushroom
- Bourbon Glaze
- Béarnaise

### Grilled Filet Mignon

*Served With A Cognac Mustard*

### Asian Beef Steak & Peppers





# SERVED ENTRÉES

## Served Seafood Entrées

Bourbon-Glazed Salmon

Seared Tuna

*Served With Capers, Lemon, And Dill*

Seafood Pasta Primavera

*Served With Shrimp And Scallops*

Grilled Mahi-Mahi

*Topped With A Pineapple-Mango Salsa*

## Served Vegetarian Entrées

Grilled Zucchini, Squash, Portobello  
Mushrooms & Tomatoes

*Served Over Pasta With A Roasted Red Pepper Sauce*

Stuffed Portobello Mushroom

*Filled With Braised Spinach, Goat Cheese, And Grilled Tomato*

Gnocchi

*Tossed With A Tomato Basil Sauce And Seasonal Vegetables*

Eggplant Parmesan

Roasted Vegetable Lasagna



# SERVED ENTRÉES

## Served Entrées *Continued*

All Entrees Are Served With A Salad, Rolls, Butter, Dessert, Coffee And Iced tea.

### Side Options - Choice Of One:

- Baked Potato
- Cheesy Grits
- Herb Roasted Potatoes
- Baked Sweet Potato
- Couscous
- Mushroom Risotto
- Roasted Yukon Gold Potatoes
- Wild Rice Pilaf
- Orzo Pasta With Fresh Herbs
- Garlic Smashed Red Potatoes

### Vegetables - Choice Of One:

- Country Style Green Beans *With Bacon And Onions*
- Six Bean Amandine
- Roasted Corn *With Peppers*
- Steamed Broccoli & Cauliflower *With Herb Butter*
- Squash Medley *With Roasted Red Peppers*
- Roasted Asparagus Spears
- Roasted Root Vegetables
- Roasted Balsamic Brussel Sprouts





# CARVED SPECIALTIES

## Carved Specialties

A Splendid Addition To Your Buffet Package Or To Enhance Any Formal Reception

Roast Breast Of Turkey

Roast Strip Loin Of Beef

Top Round Of Beef

Roast Tenderloin

Dijon Encrusted Roast Pork Loin

Smoked Bone-in Country Style Ham

Choice Of Two Condiments:

- Au Jus
- Horseradish Cream
- Caramelized Onions
- Chipotle Honey Mustard
- Apple-Pear Chutney
- Sautéed Mushrooms



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

# Sweets & Snacks



# SWEETS

## Sweets

### Assorted Baker Street Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

### Home-Style Fudge Brownies

### Lemon Bars

### Cobbler Bars

Fruit Filled Shortbread With Crumb Topping

### Assorted Gourmet Dessert Bars

### Premium Desserts

- Chocolate Covered Strawberries
- Coconut Macaroons
- Petit Fours
- Cannoli's
- Cream Puffs
- Eclairs



# SWEETS

## Sweets *Continued*

### Assorted Cheesecake

- Blueberry
- Strawberry
- Cherry
- Chocolate Truffle

### Decorated Cupcakes

*(48-Hour Notice Is Required)*

### Celebration Cakes

*(48-Hour Notice Is Required)*

- Full Sheet Cake *(serves 60)*
- Half Sheet Cake *(serves 30)*
- ¼ Sheet Cake *(serves 15)*
- 10" Round Cake *(Serves 12)*

### Sundae Bar *(Minimum Of 25 Guests Required)*

Chocolate & Vanilla Ice Cream Served With:

- Chocolate Syrup
- Fruit Topping
- Caramel Sauce
- Sprinkles
- Crushed Nuts
- Maraschino Cherries
- Whipped Cream





# BEVERAGES & SNACKS

## Snacks

Potato Chips *With Dip*

Mixed Nuts

Snack Mix

Pretzels

Tortilla Chips *With Salsa*

Fresh Whole Fruit

Individual Bags Of Chips

## Beverages

Iced Tea

Lemonade

Fruit Punch

Canned Sodas

Bottled Water

Bottled Juice

Milk

Freshly Brewed Coffee

*Regular Or Decaffeinated Served With Cream & Sugar Packets*

## Alcohol Beverage Service

Please Contact Catering Manager For  
More Details





**Jennie Sigman**

Catering Manager  
(304)367-4090

[jsigman@fairmontstate.edu](mailto:jsigman@fairmontstate.edu)

[Jennie.Sigman@aladdinfood.com](mailto:Jennie.Sigman@aladdinfood.com)

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