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, 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 $35.00 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
Contact Name: Cathy Basagic
304-367-4090
cbasagic@fairmontstate.edu
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
Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit Cup
Bottle Juice

Continental Breakfast
$6.25 per person
Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast
$7.25 per person
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

New Yorker
$7.25 per person
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 per person
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
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
Boxed Lunch
BOXED 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 per person**
Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

**Italian Gobbler**
**$8.45 per person**
Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh foccacia.

**Grilled Chicken**
**$8.25 per person**
Grilled chicken breast with muenster cheese and sautéed red onions and peppers.

**Portobello**
**$8.45 per person**
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 per person
Genoa salami, ham, cappicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Club Sandwich
$8.45 per person
Smoked turkey, ham, American cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie Focaccia
$8.45 per person
Fresh Thyme, Artichoke Hearts, Red Pepper, Shallot, and Baby Spinach

Roast Beef
$8.45 per person
Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant
$8.45 per person
Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

Spicy Chicken wrap
$8.45 per person
Spicy Chicken with spicy ranch, lettuce, Tomato, cheddar cheese.
EXPRESS BOXED LUNCHES
$7.25 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 SALADS

$9.25 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.

Grilled Chicken Salad
With Lettuce, Tomato, Cucumber, Red Onion, Mozzarella cheese, Egg slices, Croutons

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

**CHOICE OF TWO**
- Fresh Fruit Salad
- 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 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 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
- Cannolis
- Gourmet Brownies and Dessert Bars
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.

Muffuletta Dip
$2.75 per person
Diced Salami, pepperoncini peppers, Black Olives, Provolone cheese, celery, red bell pepper, fresh Parsley, Parmesan cheese olive oil, served with French Bread crostini.
APPETIZERS

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.

Buffalo Chicken Dip
$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.
COLD HORS D’ŒUVRES
(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
Garden Brochette $57.50
Apple Goat Cheese Crostini $77.50
Prosciutto wrapped Pears with Bleu Cheese $77.50
Fruit Topped Canapés $47.65
Apple Brie and Honey Crostini $57.65
Cheese & Fruit Skewers $67.50
Mini Bacon Cheese Ball Bites $47.65
Cheesecake Stuffed Strawberries $49.99
Shrimp Cocktail $97.50
Crab Party Puffs $67.50
Shrimp and Cucumber rounds $67.50
Cheese Stuffed Dates $77.50
wrapped in Prosciutto
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
  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
Chicken Cordon Bleu Bites $87.50
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
Spinach dip bites $77.50
Mushroom Canapes $67.50
Hawaiian Chicken Kabobs $87.50
Fried Ravioli $47.50
  Served with Marinara sauce
Mini Phyllo Tacos $57.50
French Onion Bites $57.50
  served on baguette toasts
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*
- Vegetable Stuffed Portobello Mushroom
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Grilled Pork Chops *with Apricot demi-glace*
- 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 Two
- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad
- Marinated Tomato

**ACCOMPANIMENTS**
Choice of Two
- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern Almandine Green Beans
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots

**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

$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-glace 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
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 Mediterraneo
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Baklava
Iced Tea
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
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
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
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*
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
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
Macaroons
Chocolate Creations
Tea Cookies
Petit Fours
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

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Serves</th>
<th>Price</th>
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<tr>
<td>Full Sheet Cake (serves 60)</td>
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<td>$85.00</td>
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<tr>
<td>Half Sheet Cake (serves 30)</td>
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<tr>
<td>¼ Sheet Cake (serves 15)</td>
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<tr>
<td>10” Round Cake (Serves 12)</td>
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Sundae Bar
$3.25 per person (25 people minimum)
Chocolate & Vanilla Ice Cream served with:
Chocolate Syrup
Strawberries
Pineapple
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 $1.79 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

Please contact Catering Manager for details.