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 take care of all the details to make your next event memorable.

Aladdin Catering Services at Fairmont State University 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 Fairmont 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 sales state 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.

Orders received at least five working days in advance of the booking date will earn a 10% discount off your total food bill.

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 & chairs delivery & 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
Direct Line: 304-367-4090
Office: 304-367-4119
Fax: 304-367-4056
Email: cbasagic@fairmontstate.edu

Cathy Basagic
Catering Coordinator
Aladdin Food Management Services, LLC
1201 Locust Avenue • Fairmont, West Virginia 26554
Breakfast
Bakery

**Breakfast Basket**
Baker’s choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.
**$24.00 per dozen** ($2.00 each)

**Bagels**
An assortment of fresh baked bagels.
**$27.50 per dozen** ($2.25 each)

**Scones**
An assortment of fresh baked scones.
**$27.50 per dozen** ($2.25 each)

**Donuts**
Assorted Selection
**$24.00 per dozen** ($2.00 each)

**Breakfast Bread**
Sliced assortment of fruit or nut breakfast breads.
**$24.00 per dozen slices** ($2.00 each)

**Cinnamon Rolls**
**$29.40 per dozen** ($2.45 each)

**Danish**
Assorted Flavors
**$29.40 per dozen** ($2.45 each)

**Assorted Muffins**
Featuring our low fat variety of the day!
**$27.50 per dozen** ($2.25 each)

*All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.*

** 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, thermal beverage servers and serving utensils.

Breakfast on the Run
- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice
$6.25 per person

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

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

New Yorker
- Freshly Baked Bagels with Cream Cheese & Fruit Preserves
- Fresh Sliced Fruit & Berries
- Assorted Juices
- Dark Roast Regular & Decaffeinated Coffee
- Assorted Teas
$7.25 per person
**Healthy Start**
- Fresh Baked Low Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola & Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Dark Roast Regular & Decaffeinated Coffee

$7.25 per person

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

**Fairmont Pick Two Breakfast Buffet**
(minimum of 25 guests)

**Choice of two:**
- French Toast
- Pancakes
- Quiche
- Scrambled Eggs
- Biscuits & Gravy
- Cheese Omelets

- Cream Cheese *Filled French Pancakes*
- French Toast Choices:
  - (Baked Blueberry, Banana’s Foster, & Orange Cinnamon)

**Choice of two:**
- Sausage Links
- Country Ham Slices
- Hash Brown Potatoes
- Thick Sliced Bacon
- Home fried Potatoes
- Cheesy Southern Grits

Served with Breakfast Breads Basket, Juice, Coffee, & Tea

$9.25 per person

Add a Fresh Fruit Tray for $2.00 per person
Box Lunches
All box lunches include a choice of side salad, dessert, & 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**
Grilled chicken, shredded lettuce, tomato, & bacon, on a spinach wrap with ranch dressing.
$8.45 per person

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

**Fairmont Grilled Chicken**
Grilled chicken breast with munster & sautéed red onion & peppers.
$8.25 per person

**Portabella**
Marinated & roasted portabella mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.
$8.45 per person
**Box Lunches** Continued

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

**Turkey Club**  
Smoked turkey, ham, cheese, lettuce, tomato, & mayonnaise *served on wheat or white bread.*  
$8.45 per person

**Veggie**  
Provolone cheese, cucumber, sweet red onion, lettuce & tomato *served on fresh five-grain bread.*  
$8.45 per person

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

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

**TBLT**  
Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato & sundried tomato mayo *served on fresh baked foccacia bread.*  
$8.45 per person
Express Box Lunches
$7.25 per person

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water & 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 & butter, choice of dessert, beverage, napkins, cutlery, & condiments.

**Ranger Cobb Salad**
Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg, & diced tomato *with your choice of dressing.*

**Chef Salad**
Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon & Tomato *with your choice of dressing.*

**Cajun Chicken Salad**
Romaine & mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, juliened carrots, & blackened chicken with honey dijon dressing

**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
Deli Buffet - $9.95 per person

Deluxe Deli Buffet
Assorted sliced bread & kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies, & assorted sodas or bottled water.

Choice of Four:
- Smoked Turkey Breast
- Roasted Chicken Breast
- Roasted Vegetables
- Peppered Pastrami
- Corned beef Brisket
- Chicken Salad
- Smoked Pit Ham
- Roast Beef
- Egg Salad
- Tuna Salad

Choice of Two:
- Fresh Fruit Salad
- American Potato Salad
- Italian Tossed Salad
- Assorted Chips
- Grilled Corn Salad
- Pasta Salad

Pre-made Gourmet Sandwich Buffet
$12.75 per person

Includes premade gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

- Grilled portabella, with zucchini, tomato, roasted red pepper, monterey jack cheese, & 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, & sundried tomato basil pesto served on a whole wheat bun
- Honey Ham with Swiss, baby greens, tomatoes, onion & whole grain mustard mayo served on a rye bun

Choice of Two:
- Fresh Fruit Salad
- Assorted Chips
- Vegetable Salad
- Roasted Red Potato Salad
- Italian Tossed Salad
- Pesto Pasta Salad
- Vegetable Salad
- Couscous Salad

Dessert:
- Lemon Tarts
- Mini Cheesecake
- Mini Cannoli
- Gourmet Brownies & Dessert Bars
Appetizers : Hors d’oeuvres
Appetizers

Fresh Fruit Platter
Sliced fresh seasonal fruit display served with fruit yogurt dip.
$2.50 per person

Fresh Garden Vegetable Platter
Selection of seasonal vegetables served bite-sized, with a ranch style dipping sauce.
$2.50 per person

Domestic Cheese Tray
Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.
$2.95 per person

Imported Cheese Selection
Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda, & dill havarti served with water crackers & dijon mustard.
$3.95 per person

Antipasto Platter
Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes, & kalamata olives served with gourmet dipping sauce & crostini’s.
$95.00 per 25 People

Blue Cheese Bacon Dip served with crackers
$2.25 per person
**Appetizers Continued**

**Spinach or Crab & Artichoke Dip**  
* served with crackers  
*$2.75 per person

**Southwestern Dip** * with Chips  
*$2.25 per person

**Spinach Artichoke Feta Ball**  
* served with crackers  
*$2.25 per person

**Pecan Cheeseball**  
* served with crackers  
*$2.25 per person

**Garlic Hummus Dip**  
*Served with toasted pita chips  
*$2.25 per person

**Pesto Cheese Blossom**  
* Layered smokey mozzarella cheese with a fresh basil pesto * served with Italian crostini.  
*$2.25 per person
Cold Hors d’oeuvres
(Items priced per 50 pieces)

Assorted Finger Sandwiches $47.65
Mini Italian Club Sandwiches $57.50
Mini Deli Sandwiches on French Baguette Bread $47.65
Tortilla Pinwheels $47.65
Grilled Goats Cheese Crostini with Marinated Roasted Peppers $67.50
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-Drie 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 wrapped in Prosciutto $77.50
<table>
<thead>
<tr>
<th>Hot Hors d’oeuvres</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Beef Wellington</td>
<td>$87.50</td>
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<tr>
<td>Dates stuffed with Chorizo</td>
<td>$77.50</td>
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<tr>
<td>Figs in a Blanket</td>
<td>$77.50</td>
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<tr>
<td>Zucchini Stuffed Mushrooms</td>
<td>$77.50</td>
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<tr>
<td>Sausage Stuffed Mushrooms</td>
<td>$77.50</td>
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<tr>
<td>Coconut Chicken Strips</td>
<td>$87.50</td>
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<tr>
<td>with Spicy Pineapple Sauce</td>
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<tr>
<td>Mini Quiche</td>
<td>$57.50</td>
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<tr>
<td>Buffalo Style Chicken Tenders</td>
<td>$87.50</td>
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<tr>
<td>Coconut Shrimp</td>
<td>$97.50</td>
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<tr>
<td>Scallops wrapped in Bacon</td>
<td>$87.50</td>
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<tr>
<td>Beef or Chicken Satays</td>
<td>$87.50</td>
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<tr>
<td>Sweet &amp; Sour Meat balls</td>
<td>$47.50</td>
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<tr>
<td>Chicken Wings (Hot or BBQ)</td>
<td>$57.50</td>
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<tr>
<td>Cocktail Meatball in BBQ, Marinara or Sweet &amp; Sour Sauce</td>
<td>$47.50</td>
</tr>
<tr>
<td>Mini Maryland Style Crab Cakes with Lemon Garlic Aioli</td>
<td>$87.50</td>
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<tr>
<td>Bacon Stuffed Mushrooms</td>
<td>$77.50</td>
</tr>
<tr>
<td>Mushroom Canapes</td>
<td>$67.50</td>
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<tr>
<td>Toasted Cheese Ravioli</td>
<td>$47.50</td>
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<tr>
<td>with Marinara</td>
<td></td>
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<tr>
<td>Fried Ravioli served with Olive Oil &amp; Fresh Herbs</td>
<td>$47.50</td>
</tr>
<tr>
<td>BBQ Chicken Meatballs</td>
<td>$57.50</td>
</tr>
<tr>
<td>French Onion Bites served on Baguette Toasts</td>
<td>$57.50</td>
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</tbody>
</table>
Assorted Buffets
Dinner Buffet
$19.95 Per Person
(minimum of 25 guests required)

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

Salads - Choice of Two:
- House Garden
- Classic Caesar
- Traditional Spinach
- Creamy Cole Slaw
- Pesto Pasta Salad with Broccoli Raab
- Marinated Veggie
- Fresh Fruit
- Tabbouleh
- American-Style Potato
- Marinated Tomato

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
- Gratin
- Garlic Mashed
- Scalloped
- Herb Roasted Red

Potato
- 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

Desserts – Choice of Two:
- Seasonal Fruit Cobblers
- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake
- Cheesecake with Fruit Topping

- 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
Premium Dinner Buffet

$ 25.95 Per Person
(minimum of 25 guests required)

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

Salad
A gourmet composed salad of chef’s choice that best compliments your dinner selections.

Entrees - Choice of Two:
• Jumbo Shrimp Seafood Pasta
• Roasted Sirloin of Beef with a red wine reduction, demi-glaze & mushroom garni
• Grilled Salmon with Balsamic Tomato & Cucumber Relish
• Baked Tilapia topped with lump crabmeat butter
• Chicken Breast Stuffed with pancetta, Spinach & smoked gouda
• Chicken Roulade stuffed with sun-dried tomatoes, spinach, mushroom ragout & mushroom jus
• House Roasted Pork Loin with apple cider sauce spinach & brie wrapped in a puff pastry served with a sweet onion & raspberry salsa
• Portobello Steaks with Chipotle Potatoes and fried Onion Straws

Accompaniments - Choice of Two:
• Risotto with Mushroom, Zucchini & Smoked Gouda
• Roasted Yukon Gold Potatoes
• Wild Rice with Asparagus Tips & Shitake 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
• Éclairs or Cream Puffs
• Variety or Cheesecake
Theme Buffets
(minimum of 25 guests required)

Hawaiian Buffet
• Tiki Hut Beef
• Grilled Vegetable
• Coconut Shrimp
• Steamed Rice
• Pineapple Ham Casserole
• Tropical Fruit Salad
• Non-Alcoholic Pina Colada
$16.95 per person

South of the Border
• Chicken, Beef or Veggie Fajitas
• Bean & Cheese Enchiladas
• Spanish Rice
• Corn & Black Beans
• Southwestern Salad
• Guacamole Salad, Sour Cream, Salsa,
• Dessert
• Iced Tea
$14.95 per person

Mediterranean
• Pollo Mediterranean
• Garlic Pork Kabobs
• Farfalle with Pine Nuts & Basil
• Black Olive Bread
• Orzo Spinach salad
• Baklava
• Iced Tea
$16.95 per person
Theme Buffets Continued
(minimum of 25 guests required)

Italian
• Cheese Manicotti with Marinara
• Beef or Sausage Lasagna
• Italian Vegetable Medley
• Breadsticks
• Caesar Salad
• Dessert
• Iced Tea
$14.95 per person

Italian Pasta Buffet
• Penne & Bow Tie Pastas
• Marinara, Alfredo, & 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
$14.95 per person

Pizza Buffet
• Assortment of Pizza
• Tossed Green Salad
• Garlic Breadsticks with Marinara Sauce
• Crushed Red Pepper
• Parmesan Cheese
• Choice of Dessert
• Assortment of Sodas
$ 8.95 per person
Picnic Buffets
$8.95 per person
(minimum of 25 guests required)

Choice of Two Main Courses:
- Hamburgers
- Hot Dogs
- Grilled Chicken Breast
- BBQ Chicken
- Veggie Burgers
- Bratwurst
- Fried Chicken

Choice of Three Sides:
- Baked Beans
- Pasta Salad
- Macaroni & Cheese
- Potato Chips
- Tossed Salad with Dressing
- Potato Salad
- Corn on the Cob
- Fruit Salad
- Cole Slaw
- Watermelon

Buffet Includes:
Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions, & condiments.
- Assortment of Fresh Baked Brownies & Cookies
- Assorted Sodas & Bottled Water
Served Entrée Options
## Served Seafood Entrées

**Grilled Salmon**  
*with Tomato, Cucumber, & Kalamata Olives*  
Lunch $10.95  Dinner $15.95

**Seared Tuna**  
*with Capers, Lemon & Dill*  
Lunch - $12.50  Dinner - $17.50

**Seafood Pasta Primavera**  
*with Shrimp & Scallops*  
Lunch - $10.95  Dinner - $15.95

**Grilled Mahi-Mahi**  
*topped with Pineapple-Mango Salsa*  
Lunch $12.50  Dinner - $17.50

## Served Chicken Entrées

**Grilled Chicken Tortellini**  
Lunch - $10.95  Dinner - $15.95

**Chicken Parmesan**  
Lunch - $11.95  Dinner - $16.95

**Sautéed Breast of Chicken**  
*with Bacon, Mushroom & 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
Served Chicken Entrées
Continued

Rosemary Soy Chicken
Lunch - $11.95  Dinner - $16.95

Chicken Breast  marinated in lemon, fresh herbs
and garlic with a cilantro pesto.
Lunch - $11.95  Dinner - $16.95

Roasted Roulade of Chicken Breast
with roasted red peppers, mushrooms & 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 & parmesan cream
Lunch - $11.95  Dinner - $16.95

Served Beef Entrées

Grilled Beef Tenderloin Medallions
with wild mushrooms & Sauce Robert
Lunch - $13.95  Dinner - $19.95

Grilled Flank Steak  Stuffed with Pancetta,
Provolone, Oven Dried Tomatoes & Italian Herbs.
Lunch - $12.95  Dinner - $18.95
Served Beef Entrées Continued

**Roast Beef Sirloin**  
*Topped with Your Choice of Sauce:*
- • Green Peppercorn
- • Bourbon Glace
- • Mushroom Sauce
- • 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

Served Vegetarian Entrées

**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, & Grilled Tomato served with Red Pepper Leek Coulis.*
  
  Lunch - $12.50  
  Dinner - $17.50

**Gnocchi**  
*with Tomato & Basil Sauce & 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
Served Entrées continued
All entrees are served with a salad, rolls & butter, dessert, coffee & iced tea.

Side Options
• Garlic Mashed Potatoes
• Baked Potato
• Cheesy Grits
• Orzo Pasta with Fresh Herbs
• Herb Roasted Potatoes
• Baked Sweet Potato
• Cous Cous
• Wild Rice Pilaf

Vegetables
• Ratatouille
• Country Style Green Beans with Bacon & Onions
• Six Bean Amandine
• Roasted Corn with Peppers & Onions
• Steamed Broccoli & Cauliflower with Herb Butter
• Squash Medley with Roasted Red Peppers
• Roasted Asparagus Spears
Carved Specialties
A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey
(serves 30 - 40) $95.00

Roast Strip Loin of Beef
(serves 30 - 40) $105.00

Top Round of Beef
(serves 60 - 70) $95.00

Roast Tenderloin
(serves 20 - 25) $125.00

Dijon Encrusted Roast Pork Loin
(serves 25 - 30) $95.00

Smoked Bone-in Country Style Ham
(serves 40 - 50) $95.00

Choice of Two Condiments:
• Au Jus
• Horseradish Mousse
• Caramelized Onions
• Chipotle Honey Mustard
• Apple-Pear Chutney
• Sautéed Mushroom
Sweets

Assorted Baker Street Cookies
- Chocolate Chip
- Oatmeal Raisin
- Peanut Butter
- Sugar
- M&M
$11.50 per dozen

Assorted Homestyle Brownies
- Nut
- M&M Sprinkled
- Coconut Sprinkled
$17.50 per dozen

Lemon Bars
$11.50 per dozen

Cobbler Bars
Bite-size Fruit Filled Shortbread with Crumb Topping.
$12.50 per dozen

Miniature Desserts
- Chocolate Covered Strawberries
- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Éclairs
- Mini Cannoli
- Macaroons
- Chocolate Creations
- Tea Cookies
- Petit Fours
$17.50 per dozen
Sweets continued

Mini Cheesecake
- Blueberry
- Chocolate Truffle
$17.50 per dozen

Strawberry • New York
• 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 (25 people minimum)
Chocolate & Vanilla Ice Cream served with:
- Chocolate Syrup
- Pineapple
- Sprinkles
- Cherries
$3.25 per person

- Strawberries
- Crushed Candies
- Nuts
- 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 Servings Sodas**
  - Pepsi
  - Diet Pepsi
  - Sierra Mist $1.75 per can
- **Bottled Water** $1.75 per bottle
- **Bottled Juices** $2.25 per bottle
- **Bottled Iced Tea** $2.25 per bottle
- **Milk** $1.75 each
- **Freshly Brewed Coffee**
  - Regular or Decaffinated $1.00 per serving

**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 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.