

Student Inspired • Locally Influenced • Chef Crafted

ALADDIN
CAMPUS DINING

MIDDLE GEORGIA STATE 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

Ordering

Catering can be ordered with the Hatcher Conference Center. To set up an appointment, plan an event or answer any questions you may have contact: **(478) 471-2770**; hcc@mga.edu

Student Life organizations can coordinate catering needs directly with Aladdin's Catering Director, Randy Kittrell
randy.kittrell@aladdinfood.com

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.

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.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the Catering office within seven (7) business days of your event. Final guarantees for the number of guests must be received at least three (3) business days prior to your function. In the event the guarantee is not received within this time, the bill will be based on the initial number of guests on the signed Catering Event Order. While we strive to accommodate our customer needs, sufficient notice allows us to prepare products, schedule production and staff appropriately to ensure your event will be a success.

Delivery

Catering deliveries on Macon and Cochran campuses require a \$100 minimum order. Free pickup is always available at our Camelot Court and Georgia Hall sites. For catering deliveries requested outside of Macon or Cochran campuses, a standard \$100 delivery and set-up fee will apply. Aladdin reserves the right to impose and charge an additional \$2.00 per mile for catering deliveries exceeding a 25-mile radius of Macon or Cochran campuses.

Contact Information

Hatcher Conference Center

478.471.2770

hcc@mga.edu

Catering Director

Randy Kittrell

Randy.Kittrell@aladdinfood.com

Aladdin Campus Dining

GENERAL INFORMATION

Attendants | Service Staffing

Catering attendants are included in full service events of 50 people or more. Full-service events are china table service, full dinner buffet service, or formal receptions. For events with less than 50 people, attendants can be included at a cost of \$35.00 per hour, per attendant with a 2-hour minimum. Additional fees apply to culinary stations and bars. Please let us know any additional service staff requested for your event.

Serviceware & China

Our Catering Department offers high-quality disposable service ware unless otherwise requested. Premium disposable service ware and in-house China and glassware services for events are available at an upcharge. For larger groups, rental China can be coordinated at retail costs with a minimum notice of fourteen (14) business days prior to the event.

Linen

We provide food and beverage house table linens for all full-service catering events. Standard table linens (120" round) are available for guest tables with full service plated meal events. Linens for non plated services are available at an additional charge. To ensure availability, linen requests need be confirmed at least seven (7) days in advance. Specialty linen options can be provided at an additional rental charge.

Payment

Type of payments accepted include Visa, MasterCard, American Express, Cash and Check. For all internal MGA University groups payment type, whether University Funds, Purchase Orders, Departmental Accounts, or Approved DCB Funds, are required at time of booking. Aladdin's Catering Manager must receive an email authorization for all DCB Funds directly from the account holder at least three (3) business days prior to the event to confirm a catering order.

Food Safety | Removal Policy

Due to health regulations, it is the policy of Aladdin at Middle Georgia State University that excess food items from events cannot be removed by guests from the event site. To ensure product quality and safety, full-service event food and beverage items will be removed 1.5 to 2 hours maximum, after the specified set-up time. Items purchased for pick-up should be properly stored prior to the event and removed or disposed of correctly by the event host.

Contact Information

Randy Kittrell, Catering Director
Randall.Kittrell@aladdinfood.com

Diane Harmon, Catering Captain
diane.harmon@aladdinfood.com



**CONFERENCE
MEETING PACKAGES**

CONFERENCE PACKAGES



Full Day Box Lunch

\$26.00 per person

Includes continental breakfast, mid-morning break service, classic or deluxe boxed lunch, and afternoon break service

Full Day Buffet

\$30.00 per person

(minimum of 20 guests required)

Includes continental breakfast, mid-morning break service, themed or one entrée buffet lunch, and afternoon break service

Half Day Box Lunch

\$20.00 per person

Includes classic or deluxe boxed lunch, and choice of either continental breakfast, mid-morning break or afternoon break service

Half Day Buffet

\$24.00 per person

(minimum of 20 guests required)

Includes themed or one entrée buffet lunch, and choice of either continental breakfast, mid-morning break or afternoon break service



CONFERENCE PACKAGES

Mid- Morning Break

\$7.00 per person

Includes whole fruit, assorted granola bars, freshly brewed house blend and decaffeinated coffee, assorted hot herbal teas, assorted canned soft drinks and seasonal fruit infused iced water

Afternoon Break

\$7.00 per person

Includes assorted cookies, flavored popcorn, assorted chips, assorted canned soft drinks and seasonal fruit infused iced water

Full Day Beverage

\$10.00 per person

AM beverage service includes freshly brewed house blend and decaffeinated coffee, assorted hot herbal teas, assorted fruit juices, and seasonal fruit infused iced water

PM beverage replenishment includes freshly brewed house blend and decaffeinated coffee, assorted hot herbal teas, assorted canned soft drinks and seasonal fruit infused iced water

A close-up photograph of a breakfast spread. In the foreground, a white plate holds several golden-brown croissants and a slice of Swiss cheese. Behind the plate, a large glass of orange juice sits next to a sliced orange. In the background, a hard-boiled egg is visible on a small wooden stand, and a bowl of fresh vegetables is partially seen. The scene is brightly lit, creating a warm and appetizing atmosphere.

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CAMPUS DINING

BREAKFAST



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.

Deluxe Continental Breakfast

\$9.00 per person

Assorted Breakfast Pastries
 Fresh Sliced Fruit
 Assorted Juices
 Dark Roast Regular & Decaffeinated Coffee
 Assorted Hot Teas

Hot Breakfast Buffet

\$14.00 per person

(minimum of 20 guests)

Served with seasonal sliced fruit, assorted juices, dark roast regular and decaffeinated coffee and assorted hot teas.

EGG ENTREE (ONE)

Scrambled Eggs
 Hashbrown Egg Casserole
 Garden Vegetable Frittata
 Quiche Lorraine
 Bacon Onion Frittata
 Ham Tomato Frittata

SIDES (TWO)

Pancakes
 Waffles
 Creamy Grits
 Cheesy Southern Grits
 Home Fried Potatoes
 Shredded Hashbrowns

BREAKFAST MEAT (ONE)

Bacon
 Turkey Bacon
 Vegetarian Sausage

Pork Sausage
 Turkey Sausage
 Country Ham

ADD ON: Breakfast Options

Additional Egg Entree | **\$3.00 per guest**
 Additional Breakfast Side | **\$3.00 per guest**
 Additional Breakfast Meat | **\$4.00 per guest**
 Biscuits & Sausage Gravy | **\$4.00 per guest**
 Yogurt Bar or Individual Yogurt Parfaits | **\$5.00 per guest**
 (vanilla yogurt with granola & seasonal fruit)

BREAKFAST



BAKERY

\$18.00 per dozen

Assorted Breakfast Pastries

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

Bagels

An assortment of fresh baked bagels served with butter, cream cheese, and assorted jellies

Scones

An assortment of fresh baked scones

Donuts

Assorted selection

Breakfast Breads

Sliced assortment of fruit or nut breakfast breads

Cinnamon Rolls

Danish

Assorted flavors

Assorted Muffins

Featuring our low-fat variety of the day!

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CAMPUS DINING

A cardboard box containing a boxed lunch. The box is lined with white paper and contains several sandwiches and a portion of chips. The sandwiches are cut into halves and are filled with various meats, cheeses, and vegetables. The chips are golden and appear to be potato chips. The box is placed on a wooden surface.

BOXED LUNCH

CLASSIC BOXED LUNCHES

\$13.00 per person

All box lunches include assorted chips, a choice of side, assorted cookies or house-made brownie, condiment packets and soda or bottled water.



Roasted Turkey

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Tomato, Onion

Honey Ham

Ham, Mild Cheddar Cheese, Leaf Lettuce, Tomato, Onion

Roast Beef

Roast Beef, Provolone Cheese, Leaf Lettuce, Tomato, Onion

Grilled Veggie Wrap

Grilled Vegetables include Bell Pepper, Onions, Zucchini, Squash with Classic Hummus Spread and Leaf Lettuce in a choice of Tortilla Wrap

SIDES (ONE)

Vegetable Pasta Salad
Homestyle Potato Salad
Whole Fruit
Vegetable Crudité w/ Ranch

BREADS

Sliced Wheatberry
Sliced Sourdough
Sliced Marble Rye
White Sub Roll
Wheat Sub Roll
Flour Tortilla Wrap
Wheat Tortilla Wrap
Spinach Tortilla Wrap

ADD ON: Bread Options

Butter Croissant | **\$1.00 per guest**
Ciabatta Roll | **\$1.00 per guest**

DELUXE BOXED LUNCHES

\$15.00 per person

All box lunches include assorted chips, a choice of side, dessert and soda or bottled water.



Crusader Club

Grilled Chicken Breast, Sliced Apples, Wisconsin Cheddar Cheese and Smoked Bacon served on Butter Croissant with Sweet & Spicy Honey Mustard

Smoked Turkey BLT

Sliced Turkey Breast, Smoked Bacon, Swiss Cheese, Tomato, Leaf Lettuce served on Butter Croissant with Sun-Dried Tomato Aioli

Buffalo Chicken Salad Wrap

Homestyle Chicken Salad, Crumbled Bleu Cheese, Diced Tomato, Leaf Lettuce wrapped in a Flour Tortilla with Spicy Buffalo Sauce

Portobello Mushroom

Grilled Portobello Mushrooms, Roasted Onions, Tomato, Seasonal Peppers, Provolone Cheese stacked on a Ciabatta Roll with Chef's Garlic Aioli

SIDES (ONE)

Vegetable Pasta Salad
Homestyle Potato Salad
Whole Fruit
Vegetable Crudité w/ Ranch

DESSERT (ONE)

Homestyle Cookies
House-made Brownies
Luscious Lemon Bars
Chocolate Chip Blondies



BOXED LUNCH SALADS

\$11.00 per person

All box lunch salads include salad, choice of dressing, crackers, assorted cookies or house-made brownie, and soda or bottled water.

Classic Caesar Salad

Crisp Romaine Lightly Tossed with Shredded Parmesan Cheese, and Herb Toasted Croutons with Classic Caesar Dressing

Chef Salad

Mixed Field Greens Topped with Swiss and Cheddar Cheeses, Sliced Hard-boiled Eggs, Diced Tomatoes, Red Onions, Black Olives, and Cucumbers with Ranch Dressing

Grove Salad

Chopped Kale, Romaine and Mixed Seasonal Greens Tossed with Cherry Tomatoes, Scallions, Sliced Grapes, Roasted Walnuts and Bleu Cheese Crumbles with Ranch Dressing

Southwestern Salad

Mixed Field Greens Topped with Black Beans, Roasted Corn, Tomatoes, Onions, Black Olives, Cheddar Cheese, and Tortilla Strips with Ranch Dressing

ADD ON: Salad Entrée Toppings

Crumbled Smoked Bacon | **\$3.00 per guest**

Sliced Honey Ham | **\$3.00 per guest**

Sliced Grilled Chicken | **\$4.00 per guest**

Sliced Roasted Turkey | **\$4.00 per guest**

Grilled Shrimp | **\$5.00 per guest**



BUFFETS

DELI BUFFET

\$14.00 per person

(minimum of 20 guests)

Choice of sandwich meats, assorted sliced breads, cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, condiments, assorted chips, a choice of salad side, assorted cookies or house-made brownie and iced tea and iced water.

SANDWICH MEATS (TWO)

Roasted Turkey Breast
Honey Ham
Roast Beef
Chicken Salad

OPTIONAL VEGETARIAN ADDITION

Grilled Vegetables

SALAD SIDES (ONE)

Garden Salad
Caesar Salad
Vegetable Pasta Salad
Homestyle Potato Salad
Seasonal Fruit Salad

ADD-ON: Cup of Soup (Choose One)

\$3.00 per guest

Classic Minestrone
Tomato Basil Soup
Loaded Baked Potato
Cream of Broccoli
Andouille Kale & Bean Soup
Brunswick Stew



FAST TRACK SANDWICH BUFFET

\$16.00 per person
(minimum of 20 guests)

Includes pre-made gourmet sandwiches beautifully displayed on a platter with condiments, assorted chips, a choice of salad side, dessert, iced tea and iced water.

SANDWICHES (TWO)

Crusader Club
Smoked Turkey BLT
Buffalo Chicken Salad Wrap
Roasted Turkey
Honey Ham
Roast Beef

OPTIONAL VEGETARIAN ADDITION

Grilled Veggie Wrap

SALAD SIDES (ONE)

Garden Salad
Caesar Salad
Vegetable Pasta Salad
Homestyle Potato Salad
Seasonal Fruit Salad

DESSERT (ONE)

Homestyle Cookies
House-made Brownies
Luscious Lemon Bars
Chocolate Chip Blondies





SIMPLY SALAD BUFFET

\$11.00 per person
(minimum of 20 guests)

Choice of one salad green, Chef's selection of six salad buffet toppings, with balsamic vinaigrette and ranch dressings, bread rolls, assorted cookies or house-made brownie, iced tea and iced water.

SALAD GREENS (ONE)

Crisp Romaine

Mixed Field Greens

Baby Spinach

Grove Mix (Kale, Romaine, & Field Greens)

CHEF'S CHOICE OF SIX SALAD BUFFET TOPPINGS:

Cherry Tomatoes

Cucumbers

Shredded Carrots

Onions

Mushroom

Black Olives

Bell Peppers

Chopped Nuts Herb

Croutons

Cheese

Garbanzo Beans

Black Beans

Seasonal Fresh Fruit

Dried Fruit

ADD ON: Salad Entrée Toppings

Crumbled Smoked Bacon | **\$3.00 per guest**

Sliced Honey Ham | **\$3.00 per guest**

Sliced Grilled Chicken | **\$4.00 per guest**

Sliced Roasted Turkey | **\$4.00 per guest**

Grilled Shrimp | **\$5.00 per guest**



SALAD & MORE BUFFET

(minimum of 20 guests)

Build on our Simply Salad Buffet by adding a soup, potato bar, or both!

SALAD AND SOUP

\$14.00 per person

Your Simply Salad Buffet selections accompanied with choice of one of our Chef's favorite soups and crackers.

SOUP (ONE)

Classic Minestrone
Loaded Baked Potato
Andouille Kale Soup

Tomato Basil Soup
Cream of Broccoli
Brunswick Stew

SALAD AND BAKED POTATO BAR

\$14.00 per person

Your Simply Salad Buffet selections and a hot baked potato bar with buffet toppings of whipped butter, sour cream, shredded cheddar cheese, and diced green onions.

SALAD, SOUP, AND BAKED POTATO BAR

\$17.00 per person

Complete your buffet offerings with the Simply Salad Buffet, one of our Chef's favorite soups, and a hot baked potato bar.

ADD ON: Potato Toppings

Warm Cheese Sauce | **\$2.00 per guest**

Steamed Broccoli | **\$2.00 per guest**

Crumbled Smoked Bacon | **\$3.00 per guest**

Hearty Vegetarian Chili | **\$3.00 per guest**

THEME BUFFETS (minimum of 20 guests)

Southern

\$20.00 per person

Enjoy both Southern Fried and Herb Baked Mixed Chicken

Chef Salad
Macaroni & Cheese
Collard Greens
Honey Buttered Corn Muffins
Banana Pudding
Iced Tea and Iced Water

Taco Bar

\$20.00 per person

Build your own Soft Flour or Hard-Shell Tacos with Diced Chicken Breast and Seasoned Ground Beef. Top with Shredded Cheese, Diced Tomatoes, Lettuce, Onions, and Sour Cream

Southwestern Salad
Cheese Enchilada Casserole
Arroz Rojo (Mexican Rice)
Tortilla Chips & Salsa
Churros
Iced Tea and Iced Water

Classic Picnic

\$16.00 per person

Crowd pleasers include Grilled Hamburger, Veggie Burgers, and All Beef Hot Dogs

Leaf Lettuce, Sliced Tomato, Diced Onion, & Pickles
Vegetarian Pasta Salad
Assorted Chips
Hamburger and Hot Dog Buns
Cookies
Iced Tea and Iced Water

Bar-B-Que

\$20.00 per person

Pick two favorites from Honey BBQ Chicken Breast, BBQ Pulled Pork, or Sliced Smoked Turkey

Grove Salad
Macaroni & Cheese
Vegetarian Baked Beans
Hamburger Buns
Brownies
Iced Tea and Iced Water

Italian Chicken

\$20.00 per person

Choose two traditional Italian style recipes: Chicken Piccata, Chicken Marsala, or Chicken Parmesan

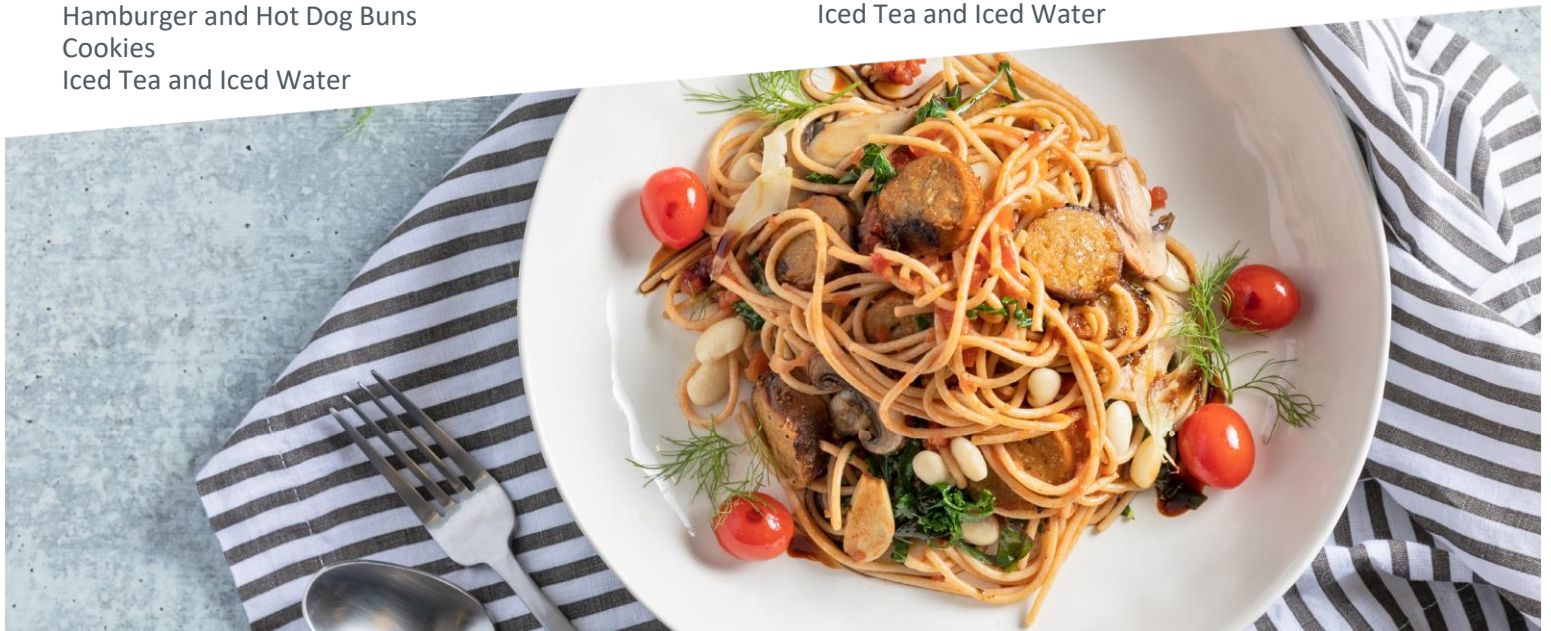
Caesar Salad
Garlic Butter Linguini
Squash Medley *with roasted red peppers*
Breadsticks
Mini Italian Cream Cannoli
Iced Tea and Iced Water

Pasta Bar

\$16.00 per person

Build your Herb Penne Pasta with Marinara, Alfredo Sauce, Meatballs, and Italian Sausage Peppers & Onions

Garden Salad
Seasonal Vegetable Medley
Breadsticks
Cookies
Iced Tea and Iced Water



BUILD YOUR OWN BUFFET

\$18.00 Per Person – One Entrée

\$22.00 Per Person – Two Entrée

(minimum of 20 guests required)

All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

POULTRY ENTREES

Southern Fried Chicken
BBQ Grilled Chicken Breast
Italian Herb Chicken Breast
Chicken Piccata
Chicken Marsala
Parmesan Chicken
Chicken Cacciatore
Balsamic Glazed Chicken
Orange Glazed Chicken
Creamy Dijon Chicken Breast
Chicken Cordon Bleu
Roast Turkey Breast

PORK ENTREES

Glazed Pit Ham
Roast Pork Loin *with apple Brandy sauce*
Sweet & Sour Pork

BEEF ENTREES

Salisbury Steak
Classic Meatloaf
Beef Lasagna
Braised Beef Tips
Beef Top Round *with mushroom sauce*
Ginger Beef Teriyaki
Beef Pepper Steak

SEAFOOD ENTREES

Shrimp Scampi
Baked Tilapia *with lemon basil*
Swai Vera Cruz *with tomatoes, olives, capers*

VEGETARIAN ENTREES

Roasted Vegetable Lasagna
Baked Cheese Tortellini
Wild Mushroom Stroganoff
Quinoa Stuffed Peppers
Tofu Tikka Masala
Asian Garlic Tofu



BUILD YOUR OWN BUFFET

Continued
(minimum of 20 guests required)

All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

SALADS (ONE)

Classic Caesar
Chef Salad
Grove Salad
Southwestern Salad
Strawberry Spinach Salad

SIDES (ONE)

Garlic Mashed Potatoes
Herb Roasted Potatoes
Au Gratin Potatoes
Candied Sweet Potatoes
Chipotle Sweet Potato Wedges

Seasoned Basmati Rice
Long Grain & Wild Rice Pilaf
Arroz Rojo (*Mexican rice*)
Asian Fried Rice
Caribbean Rice & Beans
Arroz y Frijoles (*rice & black beans*)

Baked Macaroni & Cheese
Pasta Primavera *with fresh roasted vegetables*
Lemon Herb Orzo Pasta
Garlic Butter Linguini

Roasted Tomato Couscous
Creamy Grits
Cheesy Southern Grits

VEGETABLES (ONE)

Ratatouille
Squash Medley *with roasted red peppers*
Seasonal Vegetable Medley

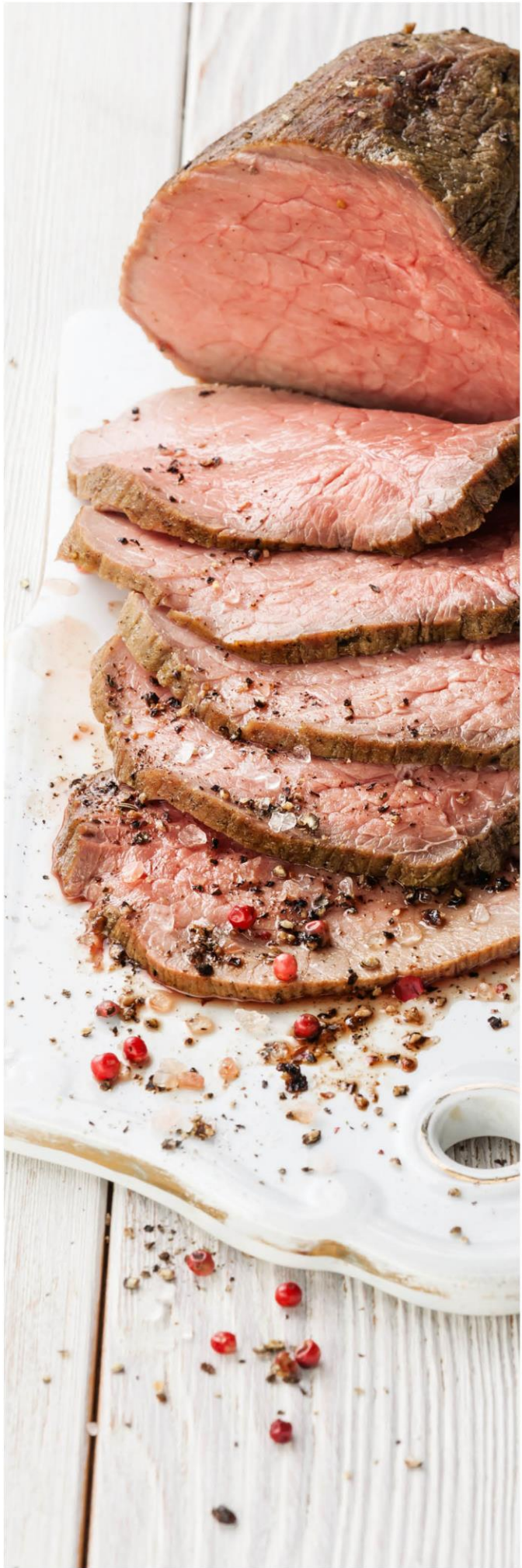
Southern Style Green Beans
Green Bean Amandine
Lemon Garlic Broccoli
Herb Butter Broccoli
Roasted Brussel Sprouts
Grilled Asparagus Spears
Braised Collard Greens

Roasted Whole Kernel Corn *with peppers & onions*
Petite Corn Cob
Glazed Baby Carrots *with ginger & rosemary*
Roasted Butternut Squash

DESSERTS (ONE)

Homestyle Cookies
House-made Brownies
Luscious Lemon Bars
Chocolate Chip Blondies
Cinnamon Sugar Churros
Mini Italian Cream Cannoli
Assorted Cupcakes
Banana Pudding
Seasonal Fruit Cobblers
Bread Pudding





CARVED SPECIALTIES

(added entrée with minimum of 50 guests)

A splendid addition to your buffet or a specialty carving station to enhance your formal reception. Each offering includes two sauces and bread. A \$60 chef attendant fee will be added for all carving stations.

Roasted Turkey Breast

\$5.00 per person

chipotle honey mustard, garlic aioli and sliced dinner roll

Herb Encrusted Roast Pork Loin

\$5.00 per person

apricot dijon, chimichurri and sliced dinner roll

Smoked Country Style Pit Ham

\$5.00 per person

smoked bbq, chipotle honey mustard and mini biscuit

Corned Beef Round

\$7.00 per person

spicy dijon mustard, 1000 island and sliced marble rye

Roast Strip Loin of Beef

\$8.00 per person

teriyaki, yum yum sauce and sliced dinner roll

Grilled Flank Steak

\$12.00 per person

chimichurri, garlic aioli and sliced dinner roll

Roast Tenderloin

\$20.00 per person

creamy horseradish, au jus and sliced dinner roll



SERVED ENTREES

SERVED ENTREES

All plated entrees are served on in-house china with a salad, one side, one vegetable, roll and butter, one dessert, iced tea and iced water. Chef suggested pairings are identified with each entrée. Standard guest table linens are included.

SALAD (ONE)

Grove Salad
Strawberry Spinach Salad
Classic Caesar Salad
Iceberg Wedge Salad

SIDE OPTIONS

Garlic Mashed Potatoes
Herb Roasted Potatoes
Fingerling Potatoes
Sweet Potato Mash
Sweet Potato Wedges
Wild Rice Pilaf
Seasoned Long Grain Rice
Butter Linguini
Penne Pasta
Lemon Herb Orzo
Polenta Grit Cake

DESSERT (ONE)

Traditional Cheesecake *with Seasonal Berry
Compote or Chocolate & Caramel Drizzle*
Layered Chocolate Mousse
Strawberry Shortcake Trifle
Bistro Layer Cake *Red Velvet, Tiramisu, or Key Lime*

VEGETABLES

Roasted Garlic Broccoli
Herb Butter Broccoli Roasted Brussel
Sprouts
Garlic Green Beans
Haricots Verts
Green Bean Amandine
Braised Collard Greens
Seasonal Vegetable Medley
Grilled Asparagus Spears
Glazed Baby Carrots Roasted Root
Vegetables
Green Bean Carrot Medley



CHICKEN

\$25.00 Per Person

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Southern Glazed Chicken Breast

with bacon onion relish

Chef suggested sides:

Polenta Grit Cake & Braised Collards

Chicken Piccata

lemon, butter, white wine, capers

Chef suggested sides:

Butter Linguini & Seasonal Vegetable Medley

Chicken Marsala

mushroom and Marsala wine sauce

Chef suggested sides:

Garlic Mashed Potato & Grilled Asparagus Spears

Baked Chicken Parmesan

Chef suggested sides:

Penne Pasta & Garlic Green Beans

Georgia Pecan Encrusted Chicken Breast

Chef suggested sides:

Sweet Potato Mash & Roasted Brussel Sprouts

Stuffed Chicken Roulade

with pancetta, spinach and smoked gouda

Chef suggested sides:

Wild Rice Pilaf & Glazed Baby Carrots

Grilled Honey Dijon Chicken Breast

Chef suggested sides:

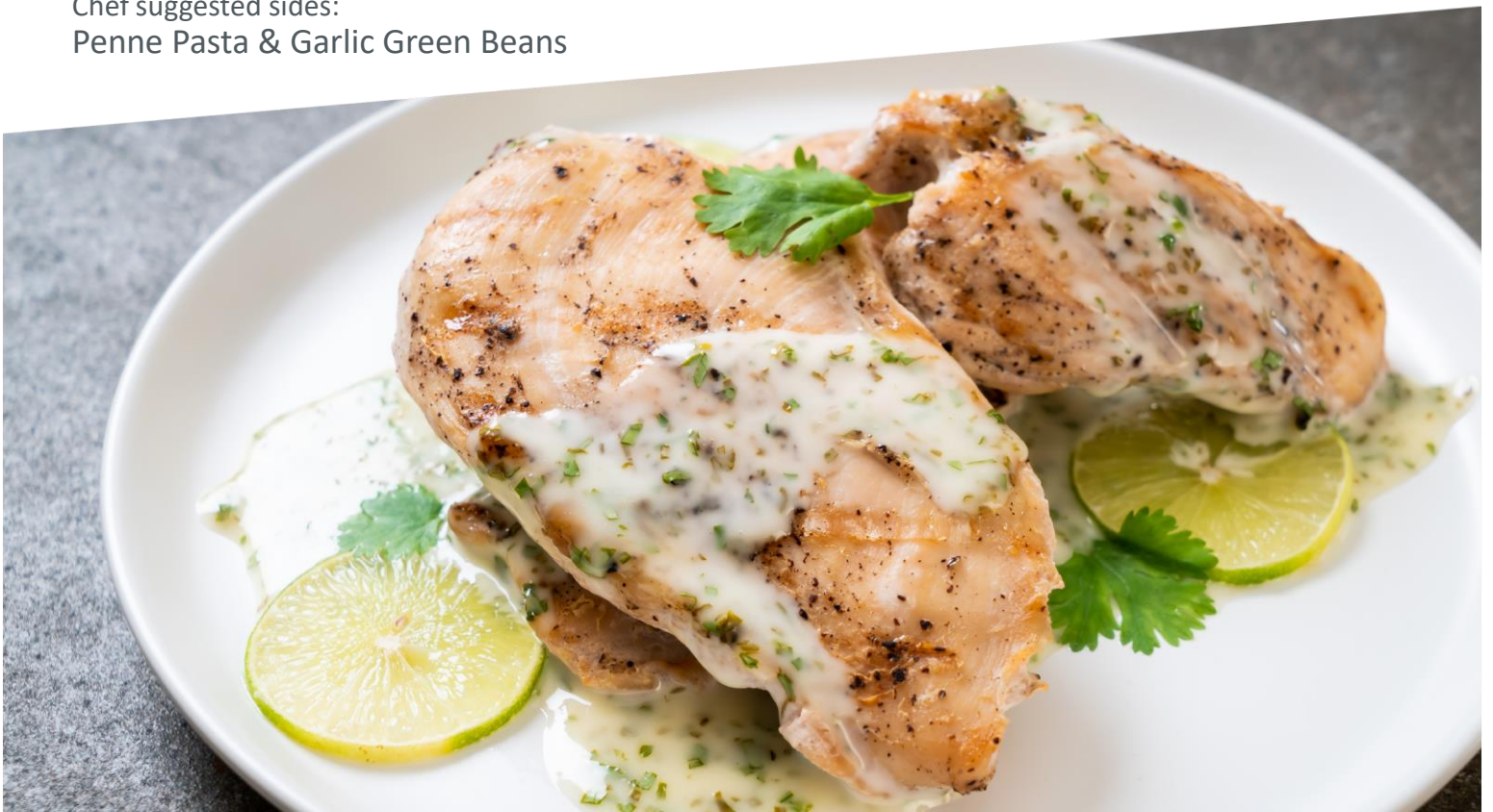
Lemon Herb Orzo & Roasted Garlic Broccoli

Chicken Cordon Bleu

with ham and gruyere

Chef suggested sides:

Fingerling Potatoes & Haricots Verts



BEEF & PORK

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Coffee Rub Pork Loin Medallions

topped with apple compote

\$26.00 Per Person

Chef suggested sides:

Sweet Potato Wedges & Green Bean
Amandine

Stuffed Pork Loin

*stuffed with spinach, sun-dried tomatoes and goat
cheese*

\$26.00 Per Person

Chef suggested sides:

Wild Rice Pilaf & Roasted Root Vegetables

Roast Beef Strip Loin

with blue cheese crust

\$29.00 Per Person

Chef suggested sides:

Garlic Mashed Potato & Herb Butter
Broccoli

Grilled Flank Steak

topped with chimichurri

\$33.00 Per Person

Chef suggested sides:

Herb Roasted Potatoes & Grilled
Asparagus Spears

Grilled Beef Tenderloin Medallions

topped with portobello mushroom au jus

\$41.00 Per Person

Chef suggested sides:

Fingerling Potatoes & Green Bean Carrot
Medley





SEAFOOD & VEGETARIAN

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Georgia Pecan Encrusted Catfish

\$31.00 Per Person

Chef suggested sides:

Polenta Grit Cake & Southern Green Beans

Pan Seared Cod

lemon, dill, white wine

\$31.00 Per Person

Chef suggested sides:

Seasoned Long Grain Rice & Roasted Brussel Sprouts

Grilled Shrimp & Pineapple Skewers

with garlic ginger marinade

\$31.00 Per Person

Chef suggested sides:

Cilantro Lime Rice & Roasted Garlic Broccoli

Bourbon Glazed Salmon

\$31.00 Per Person

Chef suggested sides:

Lemon Herb Orzo & Grilled Asparagus Spears

Roasted Eggplant Tomato Stack

sliced marinated eggplant, tomato, and fresh mozzarella

Portobello Mushroom

stuffed with braised spinach, goat cheese and grilled tomato

A close-up photograph of several appetizers, likely small pastries or breads, arranged on a light-colored surface. Each appetizer is topped with a single, bright red cherry tomato. The background is softly blurred, emphasizing the texture and color of the food in the foreground.

ALADDIN
CAMPUS DINING

**APPETIZERS &
HORS D'OEUVRES**

APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

Seasonal Fruit Platter

\$4.00 per person

Sliced fresh seasonal fruit display served with sweet yogurt dip.

Garden Crudité Platter

\$4.00 per person

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

Domestic Cheese Tray

\$4.00 per person

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

Imported Cheese Selection

\$6.00 per person

Brie wedge, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with crackers and apricot preserve.

Gourmet Charcuterie Board

\$8.00 per person

Assortment of cured Italian sausage, Genoa salami, capicola, honey drizzled brie wedge, aged cheddar, roasted red peppers, Greek olives, grapes, dried apricots and Georgia pecans served with crackers and crostini.

Buffalo Blue Cheese Chicken Dip

\$5.00 per person

Served hot with crackers.

Queso Fundido with Chorizo

\$5.00 per person

Served hot with tortilla chips.

Spinach & Artichoke Dip

\$4.00 per person

Served hot or cold with crackers.

Tomato Basil Bruschetta Dip

\$4.00 per person

Served cold with baked crostini.

Southwest Black Bean & Corn Salsa

\$3.00 per person

Served cold with tortilla chips.

Garlic Hummus Dip

\$3.00 per person

Served cold with toasted pita chips.

Caramelized Onion Dip

\$3.00 per person

Served cold with potato chips.





COLD HORS D'OEUVRES

(Items priced per 25 or 50 pieces)

25 pieces / 50 pieces

Roasted Red Pepper, Feta
& Basil Bruschetta **\$25.00 / \$47.00**

Grilled Goat Cheese Crostini **\$25.00 / \$47.00**
with marinated roasted peppers

Caprese Skewer **\$25.00 / \$47.00**
tomato, mozzarella, basil with balsamic drizzle

Apricot Goat Cheese Phyllo Cup **\$25.00 / \$47.00**

Buffalo Chicken Salad Phyllo Cup **\$25.00 / \$47.00**

Antipasto & Cheese Skewer **\$35.00 / \$65.00**
Italian sausage, mozzarella, roasted red pepper

Assorted Finger Sandwiches **\$35.00 / \$65.00**
turkey, ham, pimento cheese

Assorted Deli Pinwheels **\$35.00 / \$65.00**
Italian, club, rainbow veggie

Shrimp Cocktail **\$60.00 / \$110.00**

Smoked Salmon Canapés **\$60.00 / \$110.00**



HOT HORS D'OEUVRES

(Items priced per 25 or 50 pieces)

25 pieces / 50 pieces

Chicken Wings (Hot or BBQ) <i>with ranch</i>	\$25.00 / \$47.00
Cocktail Meatballs <i>in BBQ, marinara or sweet & sour sauce</i>	\$25.00 / \$47.00
Sausage Stuffed Mushrooms <i>stuffed with sausage & cream cheese</i>	\$25.00 / \$47.00
Mini Vegetarian Spring Rolls <i>with garlic ginger dipping sauce</i>	\$25.00 / \$47.00
Crispy Tofu <i>with sweet Thai chili sauce</i>	\$25.00 / \$47.00
Buffalo Style Chicken Tenders	\$35.00 / \$65.00
Chicken Satay <i>with yum yum sauce</i>	\$35.00 / \$65.00
Pot Stickers (Chicken or Pork)	\$35.00 / \$65.00
Mini Maryland Style Crab Cakes <i>with lemon garlic aioli</i>	\$60.00 / \$110.00
Fried Ravioli <i>with marinara</i>	\$60.00 / \$110.00
Mini Quiche	\$60.00 / \$110.00
Spanakopita <i>with tzatziki</i>	\$60.00 / \$110.00



ALADDIN
CAMPUS DINING

SWEETS & SNACKS

SWEETS & SNACKS



Assorted Homestyle Cookies

\$12.00 per dozen

Chocolate Chip

Sugar

M&M

Oatmeal Raisin

Peanut Butter

Double Chocolate

White Chocolate Macadamia

Homestyle Brownies

\$14.00 per dozen

Confetti Rice Krispie Treats

\$14.00 per dozen

Luscious Lemon Bars

\$16.00 per dozen

Chocolate Chip Blondies

\$16.00 per dozen

Mini Italian Cream Cannoli

\$18.00 per dozen

Individual Layered Dessert Cups

\$3.00 each

Strawberry Shortcake Trifle

Oreo Cookie Pudding

Banana Pudding

Gourmet Cheesecake Dessert Cups

Creamy and mousse-like, these no-bake cheesecakes are served in individual cups for the perfect gourmet dessert.

\$5.00 each

Cherry Jubilee

Blueberry Lemon

Chocolate Covered Strawberry

ALADDIN
CAMPUS DINING



SWEETS

Decorated Cupcakes

\$16.00 per dozen

Celebration Cakes

(72-hour notice is required)

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60)	\$90.00
Half Sheet Cake (serves 30)	\$50.00
¼ Sheet Cake (serves 15)	\$30.00
8" Round Cake (Serves 12)	\$25.00

Sundae Bar

(20 people minimum)

\$7.00 per person per hour

Our Station Attendant scoops Chocolate & Vanilla ice cream cups or cake cones while offering an assortment of toppings including:

- Oreo Cookie Crumble
- Reese's Peanut Butter Cup Crush
- Chocolate Syrup
- Caramel Syrup
- Rainbow Sprinkles
- Granulated Peanuts
- Whipped Cream
- Maraschino Cherry



SNACKS & BEVERAGES

SNACKS

Pretzels	\$6.00 per lb.
Potato Chips with Ranch Dip	\$14.00 per lb.
Tortilla Chips with Salsa	\$14.00 per lb.
Snack Mix	\$14.00 per lb.
Mixed Nuts	\$24.00 per lb.
Fresh Whole Fruit	\$17.00 per dozen
Individual Bags of Chips	\$2.00 each

BEVERAGES

Freshly Brewed Coffee Regular or Decaffeinated	\$14.00 per gallon
Assorted Hot Herbal Tea	\$14.00 per gallon
Hot Chocolate	\$16.00 per gallon
Hot Spiced Cider	\$16.00 per gallon
Iced Tea Sweet or Unsweet	\$14.00 per gallon
Lemonade or Fruit Punch	\$14.00 per gallon
Fruit Infused Water	\$10.00 per 3-gallons
Fruit Juice Orange, Apple, Cranberry	\$16.00 per gallon
Assorted Soft Drinks Pepsi, Diet Pepsi, Starry, Mt Dew	\$1.50 per cans
Bottled Aquafina Water	\$2.50 per bottle
Bottled Fruit Juice Orange, Apple, Cranberry	\$2.50 per bottle



ALCOHOL BEVERAGE SERVICE

Host (consumption) and cash bars include all alcoholic and non-alcoholic beverages for the event with Aladdin providing the service, mixers and accessories. All bar services are subject to a \$100.00 setup / breakdown fee and \$70.00 bartender fee per bartender for two-hour service. Cash bar services are subject to a \$50 cashier fee for two-hour service.

One Bartender is required for every 100 guests.

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 catering services does not provide the wine, there is a \$7 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.

HOST BAR

Soft Drink	\$1.50 each
Bottled Water	\$2.00 each
Domestic Beer	\$5.00 each
Imported Beer	\$6.00 each
House Wine	\$5.00 per glass
House Mixed Cocktail	\$7.00 each

CASH BAR

Soft Drink	\$2.00 each
Bottled Water	\$3.00 each
Domestic Beer	\$5.00 each
Imported Beer	\$7.00 each
House Wine	\$7.00 per glass
House Mixed Cocktail	\$8.00 each

Student Inspired • Locally Influenced • Chef Crafted

ALADDIN

CAMPUS DINING

CONTACT

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