

*Student Inspired • Locally Influenced • Chef Crafted*

**ALADDIN**  
CAMPUS DINING

# MIDDLE GEORGIA STATE UNIVERSITY 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 fundraiser, 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 contact: **(478) 471-2770**; [hcc@mga.edu](mailto:hcc@mga.edu)

Student Life organizations can coordinate catering needs directly with Aladdin's Catering Director, Randy Kittrell  
[randy.kittrell@aladdinfood.com](mailto: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 minimums 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 or Georgia Hall sites during each location's regular business hours. 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

**Randy Kittrell**

Catering Director

[randy.kittrell@aladdinfood.com](mailto:randy.kittrell@aladdinfood.com)

**Brad Brunsting**

Assistant Food Service Director

[bradley.brunsting@aladdinfood.com](mailto:bradley.brunsting@aladdinfood.com)

# 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 \$40.00 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 serviceware 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

[randy.kittrell@aladdinfood.com](mailto:randy.kittrell@aladdinfood.com)

#### Brad Brunsting

Assistant Food Service Director

[bradley.brunsting@aladdinfood.com](mailto:bradley.brunsting@aladdinfood.com)



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# CONFERENCE MEETING PACKAGES



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## Executive Conference Package

**\$40.00 per person**

(minimum of 20 guests)

Includes Continental Breakfast, Morning Break, Afternoon Break, and choice of Theme or One Entrée Build Your Own Buffet Lunch

## Executive Meeting Package

**\$35.00 per person**

(minimum of 20 guests required)

Includes Continental Breakfast, Morning Break, Afternoon Break, and choice of Boxed Lunch, Deli, Fast Track, or Simply Salad Buffet

## Conference Package

**\$30.00 per person**

(minimum of 20 guests required)

Includes Continental Breakfast and choice of Theme or One Entrée Build Your Own Buffet Lunch

## Meeting Package

**\$23.00 per person**

(minimum of 20 guests required)

Includes Continental Breakfast and choice of Boxed Lunch, Deli, Fast Track, or Simply Salad Buffet



# CONFERENCE PACKAGES

## Morning “AM” Break

**\$10.00 per person**

(minimum of 20 guests)

Includes Whole Fruit, Assorted Granola Bars, Freshly Brewed House Blend and Decaffeinated Coffee, Assorted Hot Herbal Teas and Seasonal Fruit Infused Iced Water

## Afternoon “PM” Break

**\$10.00 per person**

(minimum of 20 guests required)

Includes Miss Vickie’s Kettle Chips, Smartfood Popcorn, Assorted Cookies, Assorted Canned Soft Drinks and Seasonal Fruit Infused Iced Water

### **BREAKFAST UPGRADE:**

Deluxe Continental | **\$3.00 per guest**

Hot Breakfast Buffet | **\$5.00 per guest**

### **BREAK UPGRADES:**

Fresh Sliced Fruit | **\$3.00 per guest**

Caramelized Onion Dip | **\$3.00 per guest**

w/ House-Made Chips



A close-up photograph of a breakfast spread. In the foreground, several golden-brown croissants are arranged on a white plate. Behind them, a glass of bright orange juice sits next to a halved orange, showing its juicy segments. In the background, a hard-boiled egg and some green vegetables are visible. The overall scene is brightly lit, creating a warm and appetizing atmosphere.

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**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.

## Continental Breakfast

**\$10.00 per person**

(minimum of 20 guests)

Baker's Selection of Assorted Breakfast Pastries, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

## Deluxe Continental Breakfast

**\$13.00 per person**

(minimum of 20 guests)

Seasonal Fresh Fruit, Baker's Selection of Assorted Breakfast Pastries, Assorted Juices, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

### ADD ON: Continental Option

Yogurt Bar *with granola, fresh berries, and honey*

**\$5.00 per guest**

## Hot Breakfast Buffet

**\$15.00 per person**

(minimum of 20 guests)

Fluffy Scrambled Eggs, Crisp Bacon, Creamy Grits, Shredded Cheddar Cheese, Dark Roast Regular & Decaffeinated Coffee, Assorted Hot Teas

### ADD ON: Hot Breakfast Options

#### EGG ENTREE (ONE)

**\$3.00 per guest**

Ham & Cheese Frittata

Garden Vegetable Frittata

Hashbrown Egg Casserole

#### SIDES(ONE)

**\$3.00 per guest**

Buttermilk Pancakes

Belgian Waffles

Breakfast Potatoes

#### BREAKFAST MEAT (ONE)

**\$4.00 per guest**

Sausage Patty

Turkey Bacon

Turkey Sausage Link

#### PREMIUM SIDES (ONE)

**\$5.00 per guest**

Biscuits & Gravy

Vegetarian Sausage

# BREAKFAST



## BAKERY

**\$21.00 per dozen**

### Baker's Delight

Baker's Dozen (13) of Assorted Muffins, Scones, Cinnamon Rolls, or European Danish

### Bagels

Otis Spunkmeyer Plain Baked Bagels served with Butter, Cream Cheese, Assorted Jams & Jellies

### Scones

Fresh Baked Scones, Butter, Assorted Jams & Jellies

### Cinnamon Rolls

Cream Cheese Icing

### European Danish

Assorted Flavors

### Assorted Muffins

Featuring our Low-Fat Variety of the Day!

## BISCUITS

### Mini Cheddar Biscuits

**\$2.00 each**

**Choice of One:** Egg, Bacon or Sausage

### Breakfast Biscuit

**\$3.00 each**

**Choice of One:** Egg, Bacon or Sausage

### Deluxe Biscuit Sandwich

**\$4.00 each**

with Egg, Cheese and Breakfast Meat

**Choice of One:** Bacon or Sausage



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A cardboard box containing a boxed lunch. Inside the box, there are two sandwiches made with whole-grain bread, filled with lettuce, tomato, cheese, and meat. The sandwiches are resting on a white paper liner. In the bottom left corner, a portion of a bag of golden-brown chips is visible. The box is placed on a wooden surface.

# BOXED LUNCH

# CLASSIC BOXED LUNCHES

**\$14.00 per person**

All box lunches include assorted Miss Vickie's kettle chips, whole apple, chocolate chip cookies, condiment packets and canned soda or bottled water.



## Roasted Turkey Breast

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Wheatberry Bread

## Honey Glazed Ham

Honey Glazed Ham, Mild Cheddar Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Wheatberry Bread

## Seasoned Roast Beef

Seasoned Roast Beef, Provolone Cheese, Leaf Lettuce, Sliced Tomato, Sliced Onion, Sourdough Bread

## House-Made Tuna Salad Wrap

House-Made Tuna Salad, Leaf Lettuce, Whole Wheat Tortilla Wrap

## Grilled Vegan Wrap

Grilled Vegetables to include Bell Pepper, Onion, Zucchini, Squash, Classic Hummus Spread, Leaf Lettuce, Spinach Tortilla Wrap

### **UPGRADE Your Bread Option**

Flaky Butter Croissant | **\$1.00 per guest**

Crusty Ciabatta Roll | **\$1.00 per guest**



# DELUXE BOXED LUNCHES

**\$17.00 per person**

All box lunches include assorted Miss Vickie's kettle chips, whole apple, side vegetable pasta salad, house-made brownie and canned soda or bottled water.



## Crusader Club

Grilled Chicken Breast, Sliced Apples, Wisconsin Cheddar Cheese, Smoked Bacon, Sweet & Spicy Honey Mustard, Flaky Butter Croissant

## Smoked Turkey BLT

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

## Chicken Caesar Wrap

Grilled Sliced Chicken Breast, Shredded Parmesan Cheese, Crisp Romaine, Herb Seasoned Croutons, Whole Wheat Tortilla

## Beef & Brie

Seasoned Roast Beef, Creamy Brie Cheese, Sliced Apples, Leaf Lettuce, Dijon Mustard, Crusty Ciabatta Roll



## BOXED LUNCH SALADS

**\$15.00 per person**

All box lunch salads include salad, fresh baked roll, chocolate chip cookies, and canned soda or bottled water.

### House Garden Salad

Crisp Romaine, Grilled Seasoned Chicken Breast, Shredded Cheddar Cheese, Diced Tomatoes, Cucumbers, Red Onions, Ranch Dressing

### Classic Caesar Salad

Crisp Romaine, Grilled Seasoned Chicken Breast, Shredded Parmesan Cheese, Herb Seasoned Toasted Croutons, Classic Caesar Dressing

### Chef's Salad

Chopped Kale, Romaine and Mixed Seasonal Greens, Roasted Turkey Breast, Honey Ham, Swiss and Cheddar Cheeses, Sliced Hard-Boiled Eggs, Diced Tomatoes, Cucumbers, Ranch Dressing

### Grove Salad

Chopped Kale, Romaine and Mixed Seasonal Greens, Grilled Seasoned Chicken Breast, Cherry Tomatoes, Sliced Grapes, Roasted Walnuts, Bleu Cheese Crumbles, Balsamic Vinaigrette Dressing



# BUFFETS

# DELI BUFFET

**\$16.00 per person**

(minimum of 20 guests)

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

**ADD-ON: Cup of Soup (Choose One)**

**\$3.00 per guest**

Tomato Basil Soup  
Country Baked Potato  
Broccoli & Cheddar  
Homestyle Chicken

**SANDWICH MEATS (TWO)**

Roasted Turkey Breast  
Honey Glazed Ham  
Seasoned Roast Beef  
House-Made Tuna Salad

**SIDE SALAD (ONE)**

Grilled Vegetables *Bell Pepper, Squash, Zucchini, Onion*  
Seasonal Vegetable Pasta Salad  
Homestyle Potato Salad  
Traditional Macaroni Salad  
Seasonal Fruit Salad





# FAST TRACK SANDWICH BUFFET

**\$18.00 per person**

(minimum of 20 guests)

Includes pre-made gourmet sandwiches beautifully displayed on a platter with condiments, house garden salad, house-made potato chips, a choice of side salad, chocolate chip cookies, iced tea and iced water.

## **ADD-ON: Cup of Soup (Choose One)**

**\$3.00 per guest**

Tomato Basil Soup  
Country Baked Potato  
Broccoli & Cheddar  
Homestyle Chicken

## **SANDWICHES (TWO)**

Roasted Turkey Breast  
Honey Glazed Ham  
Seasoned Roast Beef  
House-Made Tuna Salad Wrap  
Crusader Club  
Chicken Caesar Wrap

## **OPTIONAL VEGETARIAN ADDITION**

Grilled Vegan Wrap

## **SIDE SALAD (ONE)**

Seasonal Vegetable Pasta Salad  
Homestyle Potato Salad  
Traditional Macaroni Salad  
Seasonal Fruit Salad





# SIMPLY SALAD BUFFET

**\$18.00 per person**  
(minimum of 20 guests)

Make Your Own Salad with a variety of Chef's toppings, balsamic vinaigrette and ranch dressings, side salad selection, fresh baked rolls, chocolate chip cookies, iced tea and iced water.

## **SALAD GREENS (ONE)**

**Crisp Romaine**

**Grove Mix** *Kale, Romaine, & Field Greens*

## **INCLUDED SALAD BUFFET TOPPINGS:**

Grilled Seasoned Chicken Breast

Crumbled Smoked Bacon

Hard Boiled Egg

Cherry Tomatoes

Cucumbers

Shredded Carrots

Shredded Cheese

## **SIDE SALAD (ONE)**

Grilled Vegetables *Bell Pepper, Squash, Zucchini, Onion*

Seasonal Vegetable Pasta Salad

Homestyle Potato Salad

Traditional Macaroni Salad

Seasonal Fruit Salad





## SALAD & MORE BUFFET

(minimum of 20 guests)

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

### SALAD AND SOUP

**\$21.00 per person**

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

#### SOUP (ONE)

Tomato Basil Soup  
Country Baked Potato  
Broccoli & Cheddar  
Homestyle Chicken

### SALAD AND BAKED POTATO BAR

**\$21.00 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

**\$24.00 per person**

Complete your Buffet offerings with the Simply Salad Buffet, one of our Chef's favorite soups, and a Hot Baked Potato Bar.

# THEME BUFFETS (minimum of 20 guests)

## Southern

**\$22.00 per person**

Enjoy both Southern Fried & Herb Baked Mixed Chicken

Garden Salad *with balsamic vinaigrette & ranch*

Macaroni & Cheese

Collard Greens

Honey Buttered Corn Muffins

Banana Pudding

Iced Tea and Iced Water

## Bar-B-Que

**\$22.00 per person**

Enjoy our classic favorites of Honey BBQ Chicken Breast and BBQ Pulled Pork

Grove Salad

Southern Cole Slaw

Vegetarian Baked Beans

Hamburger Buns

House-Made Brownies

Iced Tea and Iced Water

## Taco Bar

**\$22.00 per person**

Build your own Soft Flour or Hard-Shell Tacos w/ Diced Chicken Breast & Seasoned Ground Beef; Shredded Cheese, Diced Tomatoes, Lettuce, Sour Cream

Southwestern Salad

Cheese Enchilada Casserole

Arroz Rojo (Mexican Rice)

Tortilla Chips & Salsa

Mexican Brownies *with cinnamon & cayenne*

Iced Tea and Iced Water

## Italian Chicken

**\$22.00 per person**

Choose one traditional Italian style recipe: Chicken Piccata, Chicken Marsala, or Chicken Parmesan

Caesar Salad

Roasted Vegetable Lasagna

Squash Medley *with roasted red peppers*

Breadsticks

Mini Italian Cream Cannoli

Iced Tea and Iced Water







## THEME BUFFETS continued

(minimum of 20 guests)

### Asian Chicken

**\$22.00 per person**

Choose one traditional Asian flavor: General Tso's Chicken, Sweet & Sour Chicken, or Orange Chicken

Asian Chopped Salad  
Vegetarian Egg Rolls  
Stir Fry Vegetables  
Fried Rice  
Fortune Cookies  
Iced Tea and Iced Water

### Pasta Bar

**\$20.00 per person**

Build your own Herb Penne Pasta with Marinara and Alfredo Sauce, Meatballs and Grilled Seasoned Chicken Breasts

Garden Salad *with balsamic vinaigrette & ranch*  
Seasonal Vegetable Medley  
Breadsticks  
Chocolate Chip Cookies  
Iced Tea and Iced Water

### Classic Picnic

**\$20.00 per person**

Crowd pleasers include Grilled Hamburgers and Grilled Seasoned Chicken Breasts

Leaf Lettuce, Sliced Tomato, Sliced Onion, & Pickles  
Homestyle Potato Salad  
House-made Chips  
Hamburger Buns  
Chocolate Chip Cookies  
Iced Tea and Iced Water

# BUILD YOUR OWN BUFFET

**\$20.00 Per Person – One Entrée**

**\$26.00 Per Person – Two Entrée**

(minimum of 20 guests)

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

## POULTRY ENTREES

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

## PORK ENTREES

Fried Pork Chop  
Roast Pork Loin *with apple brandy sauce*

## BEEF ENTREES

Salisbury Steak  
Classic Meatloaf  
Beef Lasagna  
Ginger Beef Teriyaki  
Beef Pepper Steak  
Beef Stroganoff

## SEAFOOD ENTREES

Shrimp Scampi Linguine  
Creamy Salmon Penne

## VEGETARIAN ENTREES

Roasted Vegetable Lasagna  
Baked Cheese Tortellini  
Wild Mushroom Stroganoff  
Eggplant Parmesan  
Asian Garlic Tofu





# BUILD YOUR OWN BUFFET

Continued  
(minimum of 20 guests)

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  
Candied Sweet Potatoes  
  
Seasoned Basmati Rice  
Long Grain & Wild Rice Pilaf  
Arroz Rojo (*Mexican rice*)  
Asian Fried Rice

Baked Macaroni & Cheese  
Pasta Primavera *with fresh roasted vegetables*  
Garlic Butter Penne

## VEGETABLES (ONE)

Squash Medley *with roasted red peppers*  
Seasonal Vegetable Medley

Southern Style Green Beans  
Lemon Garlic Broccoli  
Roasted Brussel Sprouts  
Braised Collard Greens

Roasted Whole Kernel Corn *with peppers & onions*  
Glazed Baby Carrots *with ginger & rosemary*

## DESSERTS (ONE)

Homestyle Cookies  
House-Made Brownies  
Luscious Lemon Bars  
Chocolate Chip Blondies  
Mini Italian Cream Cannoli  
Assorted Cupcakes  
Banana Pudding  
Fruit Cobbler (*apple or peach*)  
Bread Pudding



A close-up photograph of several appetizers, likely stuffed mushrooms or small pastries, topped with a vibrant red cherry tomato. The background is softly blurred, showing more of the same food items.

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# APPETIZERS & HORS D'OEUVRES



# APPETIZERS & HORS D'OEUVRES

## APPETIZERS

### Gourmet Charcuterie Board

**\$96.00 small (serves 12)   \$158.00 large (serves 20)**

Genoa salami, capicola, honey drizzled brie wedge, aged cheddar, roasted red peppers, grapes, dried apricots and Georgia pecans served with crackers and crostini.

### Domestic & Imported Cheese Tray

**\$56.00 small (serves 12)   \$92.00 large (serves 20)**

Aged cheddar, Swiss, mozzarella, and garlic herb Boursin served with grapes and crackers.

### Antipasto Board

**\$56.00 small (serves 12)   \$92.00 large (serves 20)**

Brie wedge, garlic herb Boursin, bleu cheese, mozzarella, smoked gouda and dill Havarti served with crackers and apricot preserves.

### Seasonal Fruit Platter

**\$44.00 small (serves 12)   \$72.00 large (serves 20)**

Sliced Fresh Seasonal Fruit display served with sweet yogurt dip.

### Garden Crudité Platter

**\$44.00 small (serves 12)   \$72.00 large (serves 20)**

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

### Spinach & Artichoke Dip

**\$44.00 small (serves 12)   \$72.00 large (serves 20)**

Served hot or cold with baked crostini.

### Tomato Basil Bruschetta Dip

**\$44.00 small (serves 12)   \$72.00 large (serves 20)**

Served cold with baked crostini.

### Garlic Hummus Dip

**\$36.00 small (serves 12)   \$58.00 large (serves 20)**

Served cold with toasted pita chips.

### Caramelized Onion Dip

**\$36.00 small (serves 12)   \$58.00 large (serves 20)**

Served cold with house-made potato chips.

### Avocado Ranch Dip

**\$36.00 small (serves 12)   \$58.00 large (serves 20)**

Served cold with house-made potato chips.

### Southwest Salsa

**\$36.00 small (serves 12)   \$58.00 large (serves 20)**

Served cold with tortilla chips.







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SWEETS



# SWEETS



Decorated Cupcakes  
\$22.00 per dozen

Italian Cream Cannoli  
\$22.00 per dozen

Luscious Lemon Squares  
\$20.00 per dozen

Chocolate Chip Blondies  
\$20.00 per dozen

Homestyle Brownies  
\$18.00 per dozen

Assorted Homestyle Cookies  
\$12.00 per dozen

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# BEVERAGES

**Freshly Brewed Coffee** **\$18.00 per gallon**  
Regular or Decaffeinated

**Assorted Hot Herbal Tea** **\$18.00 per gallon**

**Hot Chocolate** **\$20.00 per gallon**

**Iced Tea** **\$18.00 per gallon**  
Sweet or Unsweet

**Lemonade or Fruit Punch** **\$18.00 per gallon**

**Fruit Infused Water** **\$10.00 per 3-gallons**

**Fruit Juice** **\$20.00 per gallon**  
Orange, Apple, Cranberry

**Assorted Soft Drinks** **\$1.50 per can**  
Pepsi, Diet Pepsi, Starry, Mtn Dew

**Bottled Aquafina Water** **\$2.50 per bottle**

**Bottled Fruit Juice** **\$3.00 per bottle**  
Orange, Apple, Cranberry



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## CONTACT

Randy Kittrell  
Catering Director  
478.290.1011  
[randy.kittrell@aladdinfood.com](mailto:randy.kittrell@aladdinfood.com)

[www.mgacatering.catertrax.com](http://www.mgacatering.catertrax.com)

