



Catering Guide

WELCOME

to Aladdin Catering. These catering suggestions have been designed to assist you in planning your special event and to give you an idea of the flexibility, variety and service available through your school.

We offer you the following menu suggestions to give you an idea of our catering capabilities. We would also be happy to custom design a menu especially for your tastes, just ask, and our creative culinary team will deliver fresh and exciting ideas.

Take a few moments to browse through these pages, and then be sure to contact our Dining Services to discuss your catering needs.



General Information

Pricing and Hours of Operation are available any day of the week. Prices quoted in this catering guide are for regular operating hours.

Special Diets

We are pleased to offer and arrange special diets and/or vegetarian meals upon request.

Notification

Dining Services will need at least 5 working days' notice in order to prepare for your function and to ensure the availability of items. Ten working days will be required for events of 100 guests or more.

Given adequate notice we can guarantee an event will have the proper attention to detail. Events that occur last minute require special handling, increased labor costs through last minute scheduling and often higher food cost. To recoup some of these costs, any catering request submitted within less than 48 hours notice will be subject to a 15% surcharge or \$25.00, whichever is higher. We apologize for any inconvenience this may cause.

Guarantees

We will need a guaranteed person count 48 hours prior to your event. We will provide service for 5% above the guarantee in case of last minute additions. You will be responsible for the full cost of the guaranteed number or actual number, whichever is greater. A budgeted figure will assist us in organizing your event.

Cancellations

We will need a minimum of three (3) working days advance notice in case of cancellations. Catering requests cancelled less than 3 working days in advance will be charged for the guaranteed number of guests. Events cancelled due to extreme weather or circumstances can be rescheduled for the next business day.

Additional Information

Linen, delivery and set up charges will be determined by individual events. Due to demand, we priced most items in this catering guide for pick-up service and cost per item.

If linens are required for your event or if you would like to rent some from us for a special event, the following price structure will apply for standard colors and styles:

- a. per table cloth
- b. \$.55 per napkin

Contact Information

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A close-up photograph of a breakfast meal. In the foreground, a white plate holds several golden-brown waffles and strips of crispy, cooked bacon. A silver fork and knife are placed on the right side of the plate. In the background, a small white bowl is filled with fresh red raspberries. To the left, a glass of orange juice with a thick white foam head is visible. To the right, another glass of orange juice is partially shown. The entire scene is set on a light-colored, textured surface, possibly a tablecloth or placemat, with some faint, illegible text visible in the background.

BREAKFAST

BREAKFAST BUFFET

Morning Break

Assorted Pastries, Fresh Muffins, Bagels and Cream Cheese, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

\$4.00 per person

Continental Breakfast

Fresh Cut Fruit, Assorted Pastries, Fresh Muffins, Jelly and Butter, Fresh Brewed Coffee and Tea, Chilled Assorted Juices

\$5.00 per person

Sunrise Breakfast Buffet

Fresh Muffins, Scrambled Eggs with Cheese, Bagels with Cream Cheese and Butter Topping, Crisp Bacon or Sausage Links, Home Fried Potatoes, Fresh Brewed Coffee Tea, Chilled Assorted Juices

\$7.00 per person (minimum of 15 guests)

Breakfast Sandwich Buffet

Assorted Breakfast Sandwiches Consisting of Scrambled Eggs, Meat and Cheese on Bagels, English Muffins and Croissants, Breakfast Potatoes, Fresh Brewed Coffee Tea, Chilled Assorted Juices

\$5.75 per person

A La Carte Breakfast Items

Assorted Muffins

\$12.00 per dozen

Assorted Deluxe Pastries

Fresh Cut Fruit Bowl or Platter (honeydew, cantaloupe, pineapple, strawberry)

\$15.45 per dozen

3 Pounds - \$12.40 per dozen (Serves up to 10)

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

** Note: A \$20 delivery fee is applicable to orders under \$35.





LUNCH



WORKING LUNCHESES

Deli Sandwich Tray

Pre-Made Assorted Deli Sandwiches with Sliced Cheese, Lettuce, Sliced Tomatoes, Sliced Onion, and Pickles – Ready to Eat on Special Breads and Rolls. Served with Assorted Condiments and Sauces. Bowl of Chips

\$6.00 per person

Deli Wraps

Assorted Deli Wraps with Sliced Cheese, Lettuce, Tomato and Pickles – Ready to eat in an Assortment of Flavored Wraps. Bowl of Chips

\$6.00 per wrap

Assorted Finger Sandwiches

Choose Three of Our Signature Sandwiches to be Pre-Made and Assembled on a Deli Platter.

\$2.50 per sandwich

Gourmet Side Dishes

Add additional side dishes.

Tossed Salad

Broccoli Salad

Baked Beans

Pasta Salad

Cole Slaw

\$1.50 per person

Gourmet Side Dishes

Selections priced per person.

Fresh Fruit (honeydew, cantaloupe, pineapple, strawberry)

Bags of Assorted Chips

Cookies (1.5 oz.)

Brownies

\$1.50 per person



DELI-FRESH SANDWICHES

Signature Sandwiches

- Chicken Caesar Wrap
- Roast Beef and Swiss
- Crispy Chicken Ranch
- Pesto Chicken with Provolone
- Roast Beef, Cheddar and Bistro Sauce
- Grilled and Chilled Chicken
- Italian Sub
- BLT
- Turkey Reuben
- Stacked Ham and Cheddar
- Smoked Turkey and Cheese Wrap
- Tuna, Egg or Chicken Salad
- Beef Bistro Wrap
- Mediterranean Vegetarian Wrap

Add beverage, side salad and dessert for an additional charge

\$6.25 each

Sandwich Boxed Lunches

Lunches are individually boxed and include a signature sandwich, one gourmet side dish, a pickle, cookie, a bag of chips and beverage.

Please limit selection to 3 sandwiches or less per event.

\$10.25 per person (Minimum order of 10)

Gourmet Side Dishes

Broccoli Salad
Potato Salad
Pasta Salad
Cole Slaw

**Signature sandwich pricing is for pick up only.
Additional charges for added service to be determined by individual event.*



SOUP KETTLE

Add your choice of soup to any luncheon

Soup Selections

- Minestrone
- Cream of Broccoli
- Chicken Noodle
- Italian Wedding

Served with assorted crackers

\$3.00 per person



BUFFET

Create your Own Buffet

\$13.25 per person

Entrée Selections (Choice of Two):

- Herb Roasted Chicken
- Lasagna Roll-Ups
- Rosemary Beef Pot Roast
- Tender Beef Tips with Mushroom Gravy
- Cajun Fried Chicken
- Fish-n-Chips
- Meatloaf
- Roast Beef au Jus
- Chicken Picata
- Roast Turkey with Gravy
- Eggplant Parmesan
- Roast Ham with Sauce
- Stuffed Chicken Breast
- Roast Pork Loin with Sauce

Salad Selection (Choice of One):

- Tossed Salad (Dressing Choice)
- Cole Slaw
- Macaroni Salad
- Marinated Cucumber, Tomato and Onion
- Pasta Salad
- Caesar Salad
- Three-Bean Salad
- Potato Salad

Pasta, Potato, Rice (Choice of Two):

- Smashed Potatoes (Plain or Garlic)
- Baked Pasta
- Baked Potato
- Penne Pasta (Alfredo, Marinara, or Pesto)
- Rice Pilaf
- Scalloped Potato
- Boiled New Potato
- Pasta Primavera
- Herb Roasted Potato
- Au Gratin Potato

Vegetable Selection (Choice of One):

- Sautéed Fresh Vegetable Medley
- Broccoli Spears with Lemon Butter
- Glazed Carrots
- Sweet Baby Peas
- Seasoned Corn
- Spinach

Dessert (Choice of One):

- Cookies and Brownies
- White Cake with Frosting
- Chocolate Cake with Frosting
- Jell-O Cake with Whipped Cream
- Yellow Cake with Frosting
- Heavenly Pudding

Includes Rolls, Butter and Beverage.

Pick up service available.

These are samples of what we can do. Please speak with our Chef Manager to customize the menu to your liking.

MEETING BREAKS

Domestic Cheese Tray

Cubed Sharp Cheddar, Swiss, Provolone, and Pepper Jack Cheeses Served with Assorted Crackers
\$3.50 per person

Imported Cheese Tray

A Variety of Imported Cheeses
Served with Toasted Sliced Baguette Bread
\$4.95 per person

Fresh Vegetable Tray

An Assortment of Garden Fresh Vegetables Served with Dill Dip
\$2.25 per person

Mediterranean Vegetables

Marinated Artichoke Hearts, Assorted Olives, Grilled and Marinated Mushrooms, Roasted Red Peppers and Sliced Roma Tomatoes with a Balsamic Vinaigrette Reduction
\$4.75 per person

South of the Border

Crisp Tortilla Chips with Salsa, Cheddar Cheese, Diced Tomatoes, Chopped Black Olives, Onions and Sour Cream
\$4.10 per person

Fresh Baked Cookie Tray

A Selection of Fresh Baked Cookies
\$1.25 per person

Fresh Baked Fudge Brownies

\$1.25 per person

Fresh Fruit Tray

Assortment of Sliced Seasonal Fruit, Served on a Platter with Yogurt Dip
\$2.50 per person

Fresh Fruit Bowl

Assortment of Fresh Cubed Seasonal Fruit, Served in a Bowl
\$2.25 per person

Add beverage for an additional charge.

Meeting Break pricing is for pick up only.

Additional charges for added service to be determined by individual event.

All Meeting Break Trays are priced competitively with local stores.

FUN PARTIES

PIZZA

Price based on 2 slices of pizza per person

\$7.95 per person

(Plain and Pepperoni)

Fresh Dough Pizza

Tossed Salad

Assorted Soft Drinks

Cookies and Brownies

TACO FIESTA

\$9.25 per person

Build Your Own Taco or Taco Salad

Seasoned Taco Meat

Tortilla Chips

Flour Tortilla

Shredded Cheddar Cheese

Shredded Lettuce

Salsa

Black Olives

Scallions

Sour Cream

Jalapeño Peppers

Refried Beans

Assorted Soft Drinks

Cookies and Brownies

POPPIE'S PASTA BAR

\$9.25 per person

2 kinds of Pasta

Marinara Sauce

Alfredo Sauce

Meatballs

Garlic Bread

Tossed Salad

Cookies and Brownies

WHOLE PIZZA PICK-UP

\$12.50

Plain Pizza

Add \$1.10 per additional topping



A close-up photograph of a slice of multi-layered cake. The cake has alternating layers of light-colored sponge and a pinkish-red filling. The top layer is covered in white whipped cream, topped with a fresh strawberry and a small green garnish. A thick, dark red strawberry sauce is drizzled over the side of the cake slice. In the background, a glass filled with the same red sauce is visible, slightly out of focus.

SWEETS & SNACKS

FRESH BAKED DESSERTS

Coconut Pineapple Cake

Two Layer Cake Topped with Pineapple Whipped Cream Icing
Market Price

Chocolate Raspberry Torte

Triple Layer Yellow Cake with Fresh Strawberry Filling. Topped with Strawberry Flavored Whipped Cream Icing
Market Price

Strawberry or Fresh Berry Shortcake

Market Price

Assorted Cream and Fruit Pies

Market Price

THE FOLLOWING ARE FOR PICK-UP SERVICE
(ADDITIONAL CHARGE FOR DELIVERY AND SETUP)

Ice Cream Social

\$2.50 per person

Traditional Cakes

White, Yellow, Chocolate with Frosting
\$1.95 per person

Fresh Baked Cookie Tray

\$6.00 per dozen 1.5 oz. Cookies

Fresh Baked Fudge Brownies

\$10.00 per dozen



BEVERAGES

Coffee and Tea Service

Available per Pump Pot (serves 8 people)

Rates based per gallon with paper goods, cream, sugar and teas

\$1.50 per person

Cold Beverage Service

Punch, Lemonade, Iced Tea

Available per gallon

Rates based per gallon with paper goods

\$1.75 per person

(We suggest ordering one gallon for every 15 guests)

Bottled Water

\$1.00 each

Bulk Water Service

\$2.10 per gallon

Bottled Juice

\$1.75 each



