

*Student Inspired • Locally Influenced • Chef Crafted*



# 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

## Catering Services

Our catering service requests vary widely. Tabletop linens 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. Consult with one of our Catering Coordinator to add additional services.

## Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All off-campus services will include a \$35.00 delivery charge.

## Confirmations & Guarantees

Final guarantees for the number of attendants at the event must be received at least 7 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 unless the guest count is increased the day of.

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 \$25 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

## Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form. Non-campus clients are to discuss payment arrangements with the events team at the time of booking each event.

### Contact Information

913-360-7388

Carrie.Welsek@aladdinfood.com

www.benedictinecollege.catertrax.com

### Director Name

Carrie Welsek

Aladdin Campus Dining

# BREAKFAST



## BAKERY

All items priced per dozen. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

### **Breakfast Basket | \$26.99**

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

### **Bagels/Croissants | \$23.99**

An assortment of fresh baked bagels and croissants.

### **Donuts | \$19.99**

Assorted Selection

### **Large Cinnamon Rolls | \$26.99**

### **Danish | \$26.99**

Assorted Flavors

### **Assorted Muffins | \$26.99**

Featuring our low-fat variety of the day!

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. All priced per person.

## **Breakfast on the Run | \$14.69**

- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice

## **Continental Breakfast | \$13.99**

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

## **Deluxe Continental Breakfast | \$17.99**

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

## **Bakers Assortment | \$16.99**

- Assorted Muffins
- Croissants and Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas



# PICK TWO BREAKFAST BUFFET

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

## **Pick Two Breakfast Buffet**

**\$19.99 per person**

**MINIMUM OF 25 GUESTS**

Served with breakfast breads basket, juice, coffee and tea.

### **Choice of two:**

French Toast

*Choices: Baked Blueberry, Banana's Foster and Orange Cinnamon*

Scrambled Eggs

Pancakes

Biscuits & Gravy

Frittata

Cheese Omelets

French Toast Bake

### **Choice of two:**

Sausage Links

Thick Sliced Bacon

Country Ham Slices

Home fried Potatoes

Hash Brown Potatoes

Cheesy Southern Grits

**Add a Fresh Fruit Tray for \$3.00 per person**

# BOXED LUNCH



## EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

### Express Box Lunches

**\$11.99 per person**

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  
Subroll

# BOX LUNCHES

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

**Side Salad:** Vegetable | Pasta Salad | Potato Salad | Fruit Salad | Pasta Salad | Tossed Green Salad

**Dessert:** Cookie | Brownie | Rice Krispie Treat | Lemon Bars



## **Chicken BLT Wrap | \$16.99**

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

## **Italian Gobbler | \$16.99**

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.

## **Grilled Chicken | \$16.99**

Grilled chicken breast with muenster cheese and sautéed red onions and peppers.

## **Portobello | \$16.99**

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

## **Italian Sub | \$16.99**

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

## **Turkey Club | \$16.99**

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

## **Veggie | \$15.99**

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

## **Roast Beef | \$16.99**

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

## **Chicken Salad Croissant | \$16.99**

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

## **TBLT | \$16.99**

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked foccacia bread.



# BOX LUNCH SALADS

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

## **Cobb Salad**

**\$17.99 per person**

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

## **Chef Salad**

**\$18.69 per person**

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

## **Apple Pecan Chicken Salad**

**\$18.99 per person**

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

## **Chicken Caesar Salad**

**\$16.99 per person**

Grilled chicken, romaine, parmesan and croutons.

### **Dressing Choices**

Buttermilk Ranch

Bleu Cheese

Fat Free Italian

Fat Free Ranch

French

Caesar

Balsamic Vinaigrette

Raspberry Vinaigrette

# DELI BUFFET

## Deluxe Deli Buffet

**\$18.99 per person**

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

### Choice of three:

Smoked Turkey Breast  
Chicken Salad  
Roasted Chicken Breast  
Smoked Pit Ham  
Roasted Vegetables  
Roast Beef  
Peppered Pastrami  
Egg Salad  
Corned Beef Brisket  
Tuna Salad

### Choice of two:

Fresh Fruit Salad  
Tabbouleh  
American Potato Salad  
Creamy Cole Slaw  
Italian Tossed Salad  
Grilled Corn Salad  
Assorted Chips  
Pasta Salad

## Pre-made Gourmet Sandwich Buffet

**\$21.69 per person**

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water and cookies.

**Grilled Portobello** with zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun.

**Roast Beef** with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb foccacia bun.

**Smoked Turkey Breast** with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun.

**Honey Ham** with swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun.

### Choice of two:

Fresh Fruit Salad  
Italian Tossed Salad  
Assorted Chips  
Pesto Pasta Salad  
Vegetable Salad  
Couscous Salad  
Roasted Red Potato Salad

### One Dessert:

Lemon Tarts  
Mini Cheesecake  
Mini Cannoli  
Gourmet Brownies  
and Dessert Bars



# APPETIZERS & HORS D'OEUVRES

## APPETIZERS

All priced per person.

### **Fresh Fruit Platter | \$4.69**

Sliced fresh seasonal fruit display served with fruit yogurt dip.

### **Smoked Gouda Potato Puffs**

| \$79.69 per 50

Savory smoked gouda mashed potatoes encapsulated in flaky puff pastry bites. 50 per order

### **Fresh Garden Vegetable Platter**

| \$4.59

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

### **Domestic Cheese Tray | \$4.99**

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

### **Imported Cheese Selection | \$10.69**

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

### **Charcuterie Board | \$159.99 per platter**

Assortment of Italian meats, select cheese, dried fruits, nuts, artichokes and olives. Served with gourmet crackers and crostini.

### **Spinach & Artichoke Dip | \$4.99**

Served with crackers.

### **Garlic Hummus Dip | \$4.25**

Served with toasted pita chips.

### **Mini Shaved Roast Beef Slider | \$24.99 per dozen**

Mini shaved roast beef slider with pickled red onion, Dijon aioli, and smoked gouda cheese.





# HORS D'OEUVRES

Items priced per 50 pieces.

**Assorted Finger Sandwiches | \$87.50**

**Tortilla Pinwheels | \$87.50**

**Grilled Goat Cheese Crostini | \$87.50**  
with Marinated Roasted Peppers

**Cheese & Fruit Skewers | \$87.50**

**Shrimp Cocktail | \$107.50**

**Mini Beef Wellington | \$98.99**

**Sausage Stuffed Mushrooms | \$98.99**

**Mini Quiche | \$87.50**

**Buffalo Style Chicken Tenders | \$107.50**

**Coconut Shrimp | \$107.50**

**Scallops** wrapped in bacon | **\$107.50**

**Beef or Chicken Satays | \$107.50**

**Sweet & Sour Meatballs | \$98.99**

**Chicken Wings** (Hot or BBQ) | **\$107.50**

**Cocktail Meatball | \$87.50**  
in BBQ, marinara or sweet & sour sauce

**Toasted Cheese Ravioli | \$87.50**  
with marinara

# ASSORTED BUFFETS

## DINNER BUFFET

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

**Dinner Buffet | \$21.99 per person**  
MINIMUM OF 25 GUESTS REQUIRED

### Entrees – Choice of One:

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

### Salads – Choice of One:

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

### Potato:

Gratin  
Scalloped  
Garlic Mashed  
Herb Roasted Red

### Desserts – Choice of One:

Seasonal Fruit Cobblers  
Cream or Fruit Pies  
Assorted Cake  
Strawberry Shortcake  
Cheesecake with Fruit Topping



# PREMIUM DINNER BUFFET

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

## Dinner Buffet | \$26.99 per person

MINIMUM OF 25 GUESTS REQUIRED

### Entrees – Choice of Two:

Jumbo Shrimp Seafood Pasta

Roasted Sirloin of Beef

*with a red wine reduction, demi-glaze and mushroom garnish*

Grilled Salmon

*with balsamic tomato and cucumber relish*

Baked Tilapia

*topped with lump crabmeat butter*

Portobello Steaks

*with chipotle potatoes and fried onion straws*

Chicken Breast Stuffed

*with pancetta, spinach and smoked gouda*

Chicken Florentine

*With baby spinach in a lighter, creamy white sauce*

House Roasted Pork Loin

*with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa*

Herb Crusted Beef Tenderloin

*Rich, meaty sirloin is bathed in a roasted garlic-demi sauce*

### Salad

A gourmet composed salad of chef's choice that best complements your dinner selections.

### Accompaniments – Choice of Two:

Risotto *with mushroom, zucchini and smoked gouda*

Wild Rice *with asparagus tips and shiitake mushrooms*

Grilled Asparagus Spears

Roasted Root Vegetables

Roasted Vegetable Tart *with asiago cheese*

Loaded Garlic Cheddar Mashed Potatoes

Rosemary Roasted Fingerling Potatoes

### Dessert – Choice of One:

Assorted Cheesecake *with assorted toppings*

Southern Pecan Pie

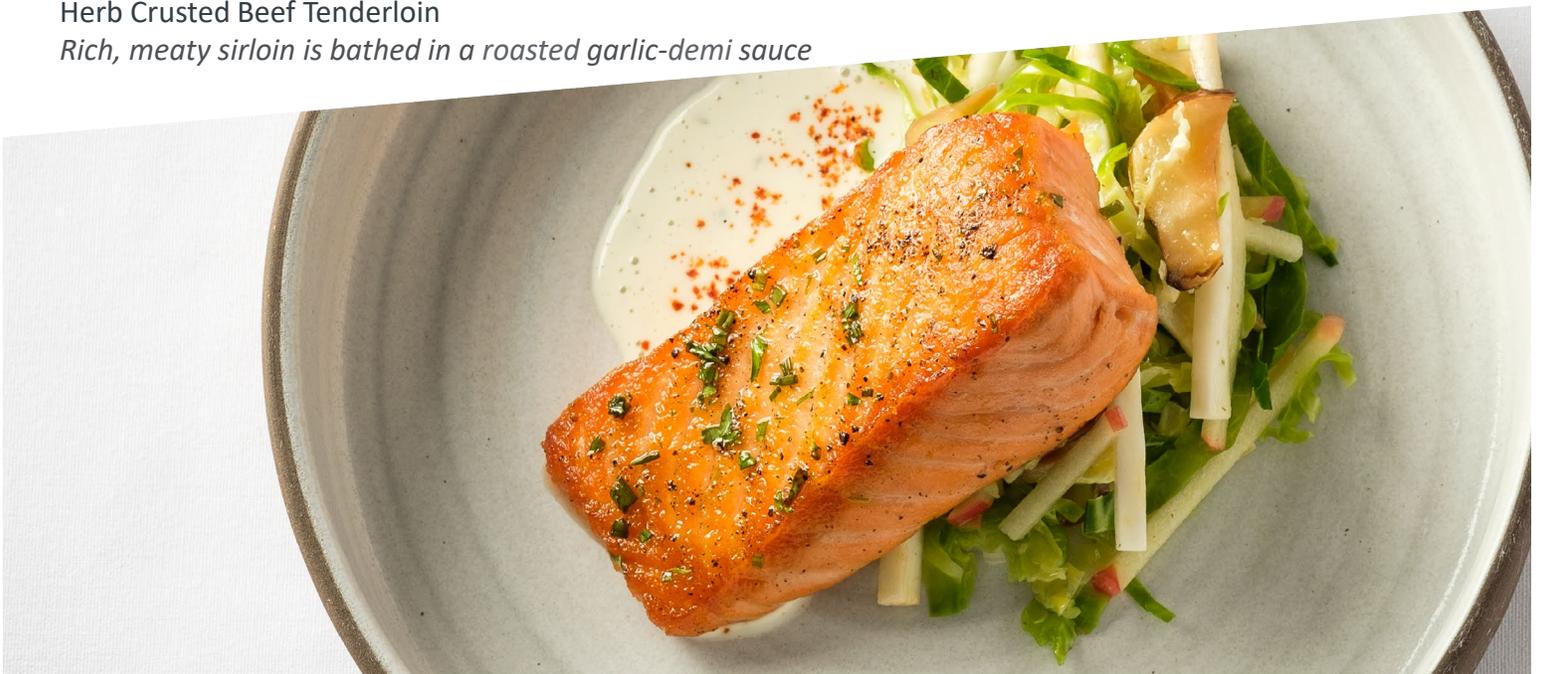
Lemon Berry Mascarpone Cake

Granny Smith Apple Crunch Pie

Petit Fours

Limoncello Cake

Gluten Free Chocolate Fudge Cake



# THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

## South of the Border

### Taco Bar

**\$21.99 per person**

Taco Beef & Chicken

Mexi Rice

Black Beans or Refried Beans

Lettuce, Sour Cream, Salsa, & Tomatoes

Hard & Soft Shells

Dessert

Iced Tea

## Mediterranean Buffet

**\$24.99 per person**

Grilled Mediterranean Chicken

Herb Shrimp

Warm Vegetable Couscous

Cucumber & Tomato Salad

Pitas

Assorted Cakes or Baklava

Iced Tea or Lemonade

## BBQ Buffet

**\$24.99 per person**

BBQ Chicken & Pulled Pork

Potato or Pasta Salad

Baked Beans

Rolls

Cookies or Brownies

Iced Tea or Lemonade

## Italian Buffet

**\$23.99 per person**

Cheese Manicotti with Marinara

Beef or Sausage Lasagna

Italian Vegetable Medley

Breadsticks

Caesar Salad

Dessert

Iced Tea

## Italian Pasta Buffet

**\$17.99 per person**

Penne and Bow Tie Pastas

Marinara, Alfredo and Pesto Cream Sauces

Chicken Strips, Meatballs, Italian Sausage

Steamed Broccoli and Sautéed Mushrooms

Tossed Garden Salad

Garlic Bread Sticks or Fresh Dinner Rolls

Iced Tea





# PICNIC BUFFETS

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh baked brownies and cookies and lemonade, tea, and water.

## Dinner Buffet

**\$18.99 per person**

MINIMUM OF 25 GUESTS REQUIRED

### Entrees – Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Fried Chicken
- BBQ Chicken

### Choice of Three Sides:

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

# SERVED ENTREES

## SERVED ENTREES

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

### Side Options:

Garlic Mashed Potatoes  
Baked Potato  
Cheesy Grits  
Orzo Pasta with Fresh Herbs  
Herb Roasted Potatoes  
Baked Sweet Potato  
Couscous  
Wild Rice Pilaf

### Vegetables:

Country Style Green Beans *with bacon and onions*  
Six Bean Amandine  
Roasted Corn *with peppers and onions*  
Steamed Broccoli & Cauliflower *with herb butter*  
Squash Medley *with roasted red peppers*  
Roasted Asparagus Spears  
California Bend Garlic Vegetables

## ENTREES

### Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce

**\$34.99 per person**

### Grilled Flank Steak Stuffed

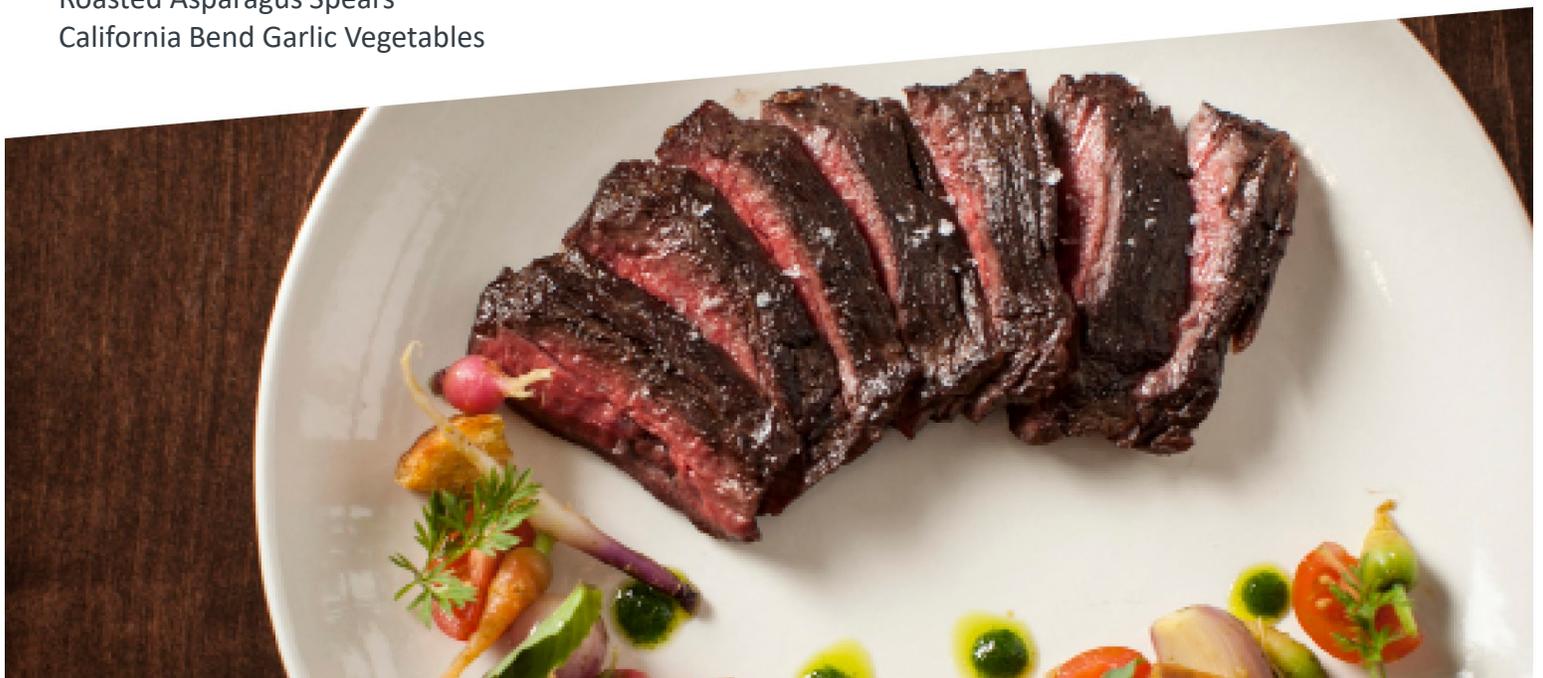
with pancetta, provolone, oven dried tomatoes and Italian herbs

**\$28.99 per person**

### Roast Beef Sirloin

Topped with your choice of sauce: green peppercorn, mushroom sauce, bourbon glaze or béarnaise sauce

**\$23.99 per person**



## CHICKEN ENTREES

### Chicken Florentine

\$23.99 per person

### Boursin Chicken

\$21.99 per person

### Spinach & Gouda Stuffed Chicken

\$26.99 per person

## SEAFOOD ENTREES

### Herb Grilled Salmon

\$22.99 per person

### Grilled Mahi-Mahi

\$28.99 per person

## VEGETARIAN ENTREES

### Portobello Mushroom

\$19.99 per person

### Roasted Vegetable Lasagna

\$18.99 per person



# SWEETS & SNACKS



## SWEETS

### **Assorted Baker Street Cookies**

**\$14.99 per dozen**

Chocolate Chip  
Sugar  
M&M  
Oatmeal Raisin  
Peanut Butter

### **Assorted Homestyle Brownies**

**\$22.69 per dozen**

Nut  
M&M Sprinkled  
Coconut Sprinkled

**Dessert Bars | \$22.69 per dozen**

### **Miniature Desserts | \$19.99 per dozen**

Chocolate Covered Strawberries  
Fruit Tarts  
Lemon Tarts  
Mousse Tarts  
Mini Cream Puffs  
Mini Eclairs  
Mini Cannoli  
Macaroons  
Chocolate Creations  
Tea Cookies  
Petit Fours



## SWEETS

### Mini Cheesecake | \$19.99 per dozen

Blueberry  
Strawberry  
New York  
Chocolate Truffle  
Candy Topping

### Rice Krispy Treats | \$14.99 per dozen

### Decorated Cupcakes | \$24.69 per dozen

### Celebration Cakes

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60)	<b>\$75.99</b>
Half Sheet Cake (serves 30)	<b>\$49.99</b>
¼ Sheet Cake (serves 15)	<b>\$39.99</b>
10" Round Cake (Serves 12)	<b>\$34.99</b>

### Sundae Bar | \$4.25 per person

25 PEOPLE MINIMUM

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup  
Strawberries  
Pineapple  
Crushed Candies  
Sprinkles  
Nuts  
Cherries  
Whipped Cream



## SNACKS

**Yogurt Cups | \$2.69 each**

**Fruit Platter | \$5.25 per lb.**

**Mixed Nuts | \$12.99 per lb.**

**Snack Mix | \$11.99 per lb.**

**Pretzels | \$10.99 per lb.**

**Yogurt Bars | \$3.59 each**

**Granola Bars | \$1.99 each**

**Tortilla Chips with Salsa | \$9.99 per lb.**

**Fresh Whole Fruit | \$1.75 each**

**Individual Bags of Chips | \$1.99 each**

## BEVERAGES

**Iced Tea, Lemonade & Fruit Punch**  
\$12.00 per gallon

**Single Serving Sodas**  
\$1.99 per can

**Bottled Water | \$1.99 per bottle**

**Water Service (Dispenser)**  
| \$8.00 per gallon

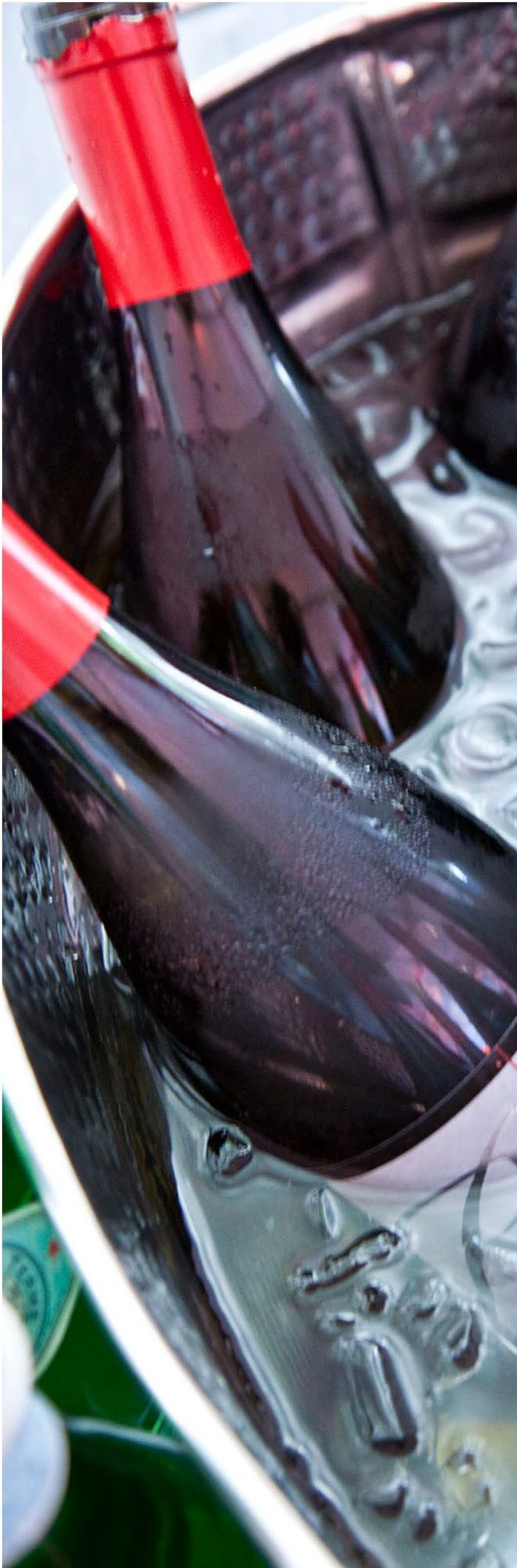
**Bottled Juice | \$3.00 per bottle**

**Bottled Iced Tea**  
\$3.00 per bottle

**Hot Chocolate | \$2.49 per person**

**Milk | \$2.25 each**

**Freshly Brewed Coffee**  
\$2.49 per serving  
Regular or Decaffeinated



# ALCOHOL BEVERAGE SERVICE

## **One Bartender is required for 75 guests**

Bartender Fee is \$75 per hour of bar being open. This includes set up/break down. 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 services does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee.

Bars are charged either on consumption, with prices Beer - \$5 Wine - \$6 Liquor - \$7 per glass.

Request for premium beverages will include an upcharge. If host supplies beverages, then we will charge bartender fee plus any additional mixers.