

Student Inspired • Locally Influenced • Chef Crafted

ALADDIN
CAMPUS DINING

STANDARD 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. Linens for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all catering orders. Catering staff is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your agreed 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 our Catering Manager 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 quotes 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 orders of less than \$100.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge. Last minute substitutions may occur due to product availability. The Catering Manager will communicate this if this happens.

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. 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 Catering Event Order.

Staffing Fees

Staffing is included in service events that include full buffet service, plated meals or formal receptions may incur additional labor charge. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Manager will advise you when there will be a \$30 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, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients must pay in full 7 days before event.

Contact Information:

Melissa Nichols

Catering Manager
Melissa.nichols@aladdinfood.com
pittstate.campus-dining.com/catering/

BREAKFAST



BAKERY

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

BREAKFAST BASKET | \$24.00 per dozen

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

BAGELS | \$48.00 per dozen

An assortment of fresh baked bagels.

SCONES | \$54.00 per dozen

An assortment of fresh baked scones.

DONUTS | \$24.009 per dozen

Assorted Selection

BREAKFAST BREAD | \$ 24.00 per dozen slices

Sliced assortment of fruit or nut breakfast breads.

CINNAMON ROLLS | \$ 48.00 per dozen

DANISH | \$36.00 per dozen

Assorted Flavors

ASSORTED MUFFINS | \$27.00 per dozen

Featuring our low-fat variety of the day!



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 | \$8.00 per person

Bagel with cream cheese

Granola Bar

Blueberry Muffin

Fruit Cup

Bottle Juice

CONTINENTAL BREAKFAST | \$6.25 per person

Freshly Baked Breakfast Pastries

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

DELUXE CONTINENTAL BREAKFAST |

\$12.00 per person

Freshly Baked Breakfast Pastries

Fresh Sliced Fruit

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

NEW YORKER | \$12.00

Freshly Baked Bagels with cream cheese and fruit preserves

Fresh Sliced Fruit and Berries

Assorted Juices

Dark Roast Regular and Decaffeinated Coffee

Assorted Teas

HEALTHY START | \$14.00 per person

Fresh Baked Low-Fat Muffins

Whole Fresh Fruit

2% and Skim Milk

Granola and Assorted Yogurts

Assorted Juices

Assorted Teas

Dark Roast Regular and Decaffeinated Coffee



PICK TWO BREAKFAST BUFFET

\$18.00 per person (minimum 25 people)

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.

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

Cheese Blintzes with Fruit Sauce

CHOICE OF TWO:

Sausage Links

Thick Sliced Bacon

Country Ham Slices

CHOICE OF TWO:

Home fried Potatoes

Hash Brown Potatoes

Cheesy Southern Grits

EXPRESS BOX LUNCHES



\$10.00 per person

NO SUBSTITUTIONS

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

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

****Add \$1.00 Gluten Free Bread****

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 | Dessert Bar



CHICKEN BLT WRAP | \$14.00

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

ITALIAN GOBBLER | \$12.99

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

GRILLED CHICKEN | \$14.00

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

PORTOBELLO | \$12.99

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

ITALIAN SUB | \$14.00

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

TURKEY CLUB | \$14.00

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

VEGGIE | \$14.00

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

ROAST BEEF | \$14.00

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

CHICKEN SALAD CROISSANT | \$16.00

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

TBLT | \$16.00

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

Add \$1.00 Gluten Free Bread



BOX LUNCH SALADS

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

COBB SALAD

\$16.00

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

CHEF SALAD

\$14.00

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

CAJUN CHICKEN SALAD

\$16.00

Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

APPLE PECAN CHICKEN SALAD

\$16.00

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

DRESSING CHOICES

Buttermilk Ranch
Bleu Cheese
Fat Free Italian
Fat Free Ranch
French
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

LUNCH BUFFETS

DELI BUFFET

DELUXE DELI BUFFET

\$12.00 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

CHOICE OF TWO:

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

PRE-MADE GOURMET SANDWICH BUFFET

\$16.00 per person

Includes pre-made gourmet sandwiches displayed on a platter with a choice of 2 sides, 1 desserts, and assorted sodas or bottled water.

VEGETABLE WRAP with red pepper, cucumber, romaine lettuce, feta cheese and Roma tomatoes.

ROAST BEEF with pepper jack cheese, lettuce, tomato, onion, basil, pesto mayonnaise served on an herb focaccia 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
Roasted Red Potato Salad

DESSERT:

Lemon Tarts
Mini Cheesecake
Mini Cannoli
Gourmet Brownies
Dessert Bars



LUNCH BUFFETS

ITALIAN COMBO LUNCH

\$12.99 per person

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

CHOICE OF SIDES:

Vegetable Pasta Salad

Potato Salad

Fruit Salad

Pasta Salad

Tossed Green Salad

CHOICE OF DESSERTS:

Cookie

Brownie

Rice Krispie Treat

Dessert Bar

SOUP/SALAD/SANDWICH BUFFET:

\$15.99 per person

Choice of soup, garden or Caesar salad and chef's selection of assorted sandwiches.

SANDWICH PLATTER BUFFET:

\$13.99 per person

Sandwich platter buffet.

SOUP AND SALAD BUFFET:

\$14.99 per person

Soup and salad buffet.



APPETIZERS & HORS D'OEUVRES



FRESH FRUIT PLATTER

\$2.50 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

GARDEN VEGETABLE PLATTER

\$2.50 per person

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

DOMESTIC CHEESE TRAY

\$3.25 per person

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

IMPORTED CHEESE SELECTION

\$4.25 per person

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

ANTIPASTO PLATTER

\$95.00 per 25 people

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini's.

COLD HORS D'OEUVRES

Items priced per 50 pieces.

ASSORTED FINGER SANDWICHES | \$52.00

TORTILLA PINWHEELS | \$47.65

GRILLED GOATS CHEESE CROSTINI | \$67.50
with Marinated Roasted Peppers

SMOKED SALMON ON PUMPERNICKEL | \$87.50

FRUIT TOPPED CANAPÉS | \$47.65

CROSTINI WITH SUN-DRIED TOMATO JAM \$47.65

ROASTED RED PEPPER, FETA & BASIL BRUSCHETTA | \$47.65

CHEESE STUFFED DATES WRAPPED IN BACON | \$77.50





HOT HORS D'OEUVRES

Items priced per 50 pieces.

BBQ CHICKEN MEATBALLS | \$57.50

DATES STUFFED WITH CHORIZO | \$77.50

CHICKEN WINGS (Hot & BBQ) | \$57.50

TOASTED RAVIOLI | \$47.50

Served with marinara sauce

SCALLOPS WRAPPED IN BACON | \$87.50

FIGS IN A BLANKET | \$77.50

STUFFED MUSHROOMS | \$77.50

Sausage or Vegetarian

CHICKEN SATAY | \$87.50

served with soy ginger dipping sauce

BUFFALO CHICKEN TENDERS | \$87.50

COCKTAIL MEATBALL | \$57.50

Sweet & Sour Sauce, BBQ Sauce or Marinara Sauce

MINI MARYLAND STYLE CRABCAKE | \$87.50

FRIED RAVIOLI | \$47.50

FRENCH ONION BITES | \$57.50

DINNER BUFFET

\$32.00 per person - MINIMUM OF 25 GUESTS

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

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

SALADS – CHOICE OF TWO:

House Garden
Marinated Veggie
Classic Caesar
Fresh Fruit
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 TWO:

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, ice water and iced tea.

DINNER BUFFET | \$40.00 per person

MINIMUM OF 25 GUESTS

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 Roulade stuffed

with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus

House Roasted Pork Loin

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

SALAD

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

ACCOMPANIMENTS – CHOICE OF TWO:

Risotto with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes

Wild Rice with asparagus tips and shiitake 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

Eclairs or Cream Puffs

Variety or Cheesecake



THEME BUFFETS

MINIMUM OF 25 GUESTS

SOUTH OF THE BORDER

\$22.00 per person

Chicken, Beef or Veggie Fajitas
Bean & Cheese Enchiladas
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Dessert
Iced Tea

MEDITERRANEAN BUFFET

\$24.00 per person

Pollo Mediterranean
Garlic Pork Kabobs
Farfalle with Pine Nuts & Basil
Black Olive Bread
Orzo Spinach salad
Baklava
Iced Tea

ITALIAN PASTA BUFFET

\$28.00 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
Fruit Salad
Garlic Bread Sticks or Fresh Dinner Rolls
Iced Tea





BACKYARD BBQ BUFFET

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

DINNER BUFFET

\$18.00 per person

MINIMUM OF 25 GUESTS

ENTREES – TWO MAIN COURSES:

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
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, Ice Water 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:

Ratatouille
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

BEEF ENTREES

GRILLED FLANK STEAK STUFFED

with pancetta, provolone, oven dried tomatoes and Italian herbs

Lunch: \$38.00 Dinner: \$43.00

ROAST BEEF SIRLOIN

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

Lunch: \$38.00 Dinner: \$43.00

GRILLED FILET MIGNON

with cognac mustard sauce

Lunch: \$41.00 Dinner: \$49.00





SEAFOOD ENTREES

GRILLED SALMON

with tomato, cucumber and kalamata olives

Lunch: \$25.00 Dinner: \$35.00

SEARED TUNA

with capers, lemon and dill

Lunch: \$18.00 Dinner: \$25.00

GRILLED MAHI-MAHI

topped with pineapple-mango salsa

Lunch: \$18.00 Dinner: \$25.00

VEGETARIAN ENTREES

PORTOBELLO MUSHROOM

stuffed with braised spinach, goat cheese and grilled tomato served with red pepper leek coulis

Lunch: \$18.00 Dinner: \$25.00

GNOCCHI

with tomato and basil sauce and seasonal vegetables

Lunch: \$17.00 Dinner: \$24.00

GRILLED EGGPLANT AND TOMATO

Lunch: \$18.00 Dinner: \$25.00

CHICKEN ENTREES

CHICKEN PARMESAN

Lunch: \$23.00 Dinner: \$28.00

NEW ORLEANS PECAN GLAZED CHICKEN

Lunch: \$25.00 Dinner: \$30.00

SPINACH & GOUDA STUFFED CHICKEN

Lunch: \$24.00 Dinner: \$29.00



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

CHOICE OF TWO CONDIMENTS:

Au Jus
Horseradish Mousse
Caramelized Onions
Chipotle Honey Mustard
Apple-Pear Chutney
Sautéed Mushroom

ROAST BREAST OF TURKEY

\$150.00 (serves 30–40)

ROAST STRIP LOIN OF BEEF

\$175.00 (serves 30–40)

TOP ROUND OF BEEF

\$225.00 (serves 60–70)

DIJON ENCRUSTED ROAST PORK LOIN

\$150.00 (serves 25–30)

SMOKED BONE-IN COUNTRY STYLE HAM

\$125.00 (serves 40–50)

SWEETS



ASSORTED COOKIES

\$12.00 per dozen

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

HOMESTYLE BROWNIES

\$16.00 per dozen

Coconut Sprinkled
Nut

M&M Sprinkled **\$18.00 per dozen**

LEMON BARS | \$14.00 per dozen

COBBLER BARS | \$14.00 per dozen

Bite-size fruit filled shortbread with crumb topping

MINIATURE DESSERTS

Price per dozen

Chocolate Covered Strawberries **\$22.00**

Fruit Tarts **\$22.00**

Mousse Tarts **\$18.00**

Mini Cream Puffs **\$18.00**

Mini Eclairs **\$18.00**

Mini Cannoli **\$22.00**

Macaroons **\$25.00**

Petit Fours **\$25.00**



SWEETS

MINI CHEESECAKE | \$18.00 per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

RICE KRISPY TREATS | \$11.50 per dozen

DECORATED CUPCAKES | \$15.00 per dozen

CELEBRATION CAKES

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60) **\$100.00**
Half Sheet Cake (serves 30) **\$60.00**
¼ Sheet Cake (serves 15) **\$35.00**
10" Round Cake (Serves 12) **\$25.00**

SUNDAE BAR | \$7.50 per person

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
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

\$18.00 per gallon

LEMONADE & FRUIT PUNCH

\$15.00 per gallon

ASSORTED SODAS | \$2.00 per can

BOTTLED WATER | \$2.00 per bottle

BOTTLED JUICE | \$3.00 per bottle

BOTTLED ICED TEA | \$3.00 per bottle

MILK | \$2.25 per bottle

FRESHLY BREWED COFFEE

\$22.00 per gallon

HOT WATER & ASSORTED TEA

\$20.00 per gallon

BULK ICED WATER | \$10.00 per gallon



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, linen, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$1.50 per person.

We can provide a full bar service with wine, beer and spirits for your event. The open bar packages below are priced per person. All necessary items are provided with the package charge including, glassware, garnishments, ice, mixers and napkins.

THE SIGNATURE PACKAGE

\$31.00 per person

Tier 1 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PREMIUM PACKAGE

\$36.00 per person

Tier 2 selection of vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our house brand wines, domestic & import beer, soft drinks, juices, iced tea and lemonade.

THE PLATINUM PACKAGE

\$41.00 per person

Tier 3 selection of top shelf vodka, gin, rum, bourbon, whiskey, scotch, brandy and tequila. Includes our premium wines, domestic and import beer, soft drinks, juices, iced tea and lemonade.

BEER, WINE AND SODA BAR

\$26.00 per person

House wines by the glass, domestic bottled beer and assorted regular and diet sodas and juices.



ALCOHOL BEVERAGE SERVICE

CASH BARS

minimum 2-hour bar with a minimum in sales

BAR FEE | *\$90 for first hour and \$50 for each additional hours. 1 bartender per 75 guests. Glassware may be added to all bars for an additional rental of a \$1.50 per person.*

HOUSE LIQUOR | *\$6.00*

CALL BRAND LIQUOR | *\$7.00*

TOP SHELF LIQUOR | *\$9.00*

CORDIALS | *\$9.00*

HOUSE WINE | *\$6.00*

SELECTED WINE | *\$8.00*

DOMESTIC BEER | *\$5.00*

IMPORTED & MICROBREW BEER | *\$ 7.00*

NON-ALCOHOLIC BEER | *\$7.00*

HOUSE WINE | *\$22.00 per bottle*

CHAMPAGNE TOAST | *\$3.00 per person*

ALADDIN

CAMPUS DINING

