

Welcome

Treat yourself and dazzle your guests at your next event with our 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 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 and skirting 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. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linencovered. 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 orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a \$35.00 delivery charge.

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 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 on the signed Catering Event Order.

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 \$20 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, 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.

Contact Information

Rodney Faris (Food Service Director) 540-332-7083

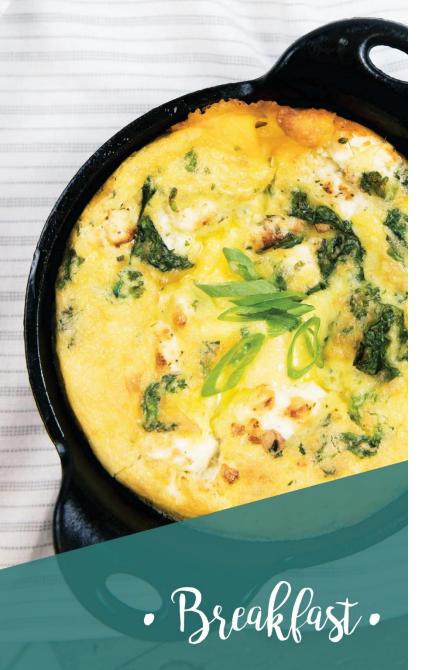
faris@aladdinfood.com

Keith Lowery (Assistant Food Service Director)

540-332-7083

keith.lowery@aladdinfood.com





Continental Breakfast & Coffee Station

Coffee Cake
Muffins
Danishes

Fresh Fruit

Coffee Accoutrements

\$6.30





BOXED LUNCHES

Deli Sandwich or Wrap (Ham, Turkey or Roast Beef)

Includes: Lettuce,
Tomato, Mustard & Mayo

Fresh Fruit

Cookie or Brownie

\$11.55



SOUP & SALAD

Soup of Choice
Salad
Cookies or Brownie Tray
\$10.50

Choice of Soups:

Tomato Basil, Chili, Potato, Vegetable, White Bean and Ham, Seasonal Offering

Choice of Dressings:

Ranch, 1000 Island, Italian, French



SOUP & SANDWICH

Soup of Choice

Deli Sandwiches or Wraps

Served on a platter

Cookies or Brownie Tray

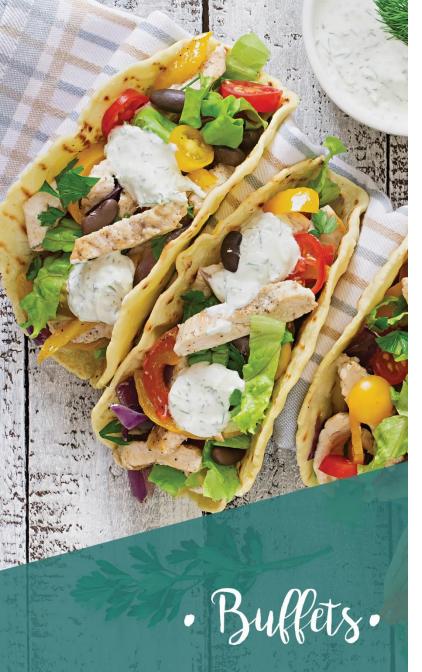
\$11.55

Choice of Sandwiches/ Wraps:

Ham, Turkey or Roast Beef
Choice of Soups:

Tomato Basil, Chili, Potato, Vegetable, White Bean and Ham, Seasonal Offering





TACO BAR

(15 person minimum for taco bar)

Beef And Chicken Served With Warm Tortillas

Includes: Lettuce, Salsa, Blended Cheese, And Sour Cream

Black Bean Salad

Cookies Or Brownie Tray

BAKED POTATO BAR

Baked Potatoes

Includes: Bacon Crumbles, Cheddar Cheese, Sour Cream And Chives

A Large Bowl Of Salad And Choice Of Dressings (2)

Choice Of Dressings: Ranch, 1000 Island, Italian, French

Cookies Or Brownie Tray

\$10.50



PASTA BAR

(15 person minimum for taco bar)

Choice Of Pasta, Choice Of 2 Sauces, Breadsticks, Tossed Salad With Choice Of Dressings

Cookie Or Brownie Tray

\$12.60

<u>Pasta Choices</u> Spaghetti, Linguini, Penne, Shells, Rotini

Sauce Choices
Tomato, Alfredo, Garlic and
Butter, Pesto, Bolognese



Contact

Rodney Faris (Food Service Director) 540-332-7083 faris@aladdinfood.com

Keith Lowery (Assistant Food Service Director) 540-332-7083 keith.lowery@aladdinfood.com



