Catering

Guide

Savannah State University
3219 College Street
Savannah, Georgia 31404

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 need. We can 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 linen-covered. 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 $75.00 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 5 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 signed Catering Event Order.

Staffing Fees

Staffing must be included in service events that include china table service, full buffet service, formal receptions, and the use of catering equipment. 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 $21 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 proper arrangements with Savannah State University's Event Management, 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 university policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate account information for advance approval from the events management department. Non-campus clients are to discuss payment arrangements with the Catering Director or Coordinator at the time of booking each event.

Contact Information

Cheryl G. Martin
912.358.3137 office
769.610.8010 mobile
martinch@savannahstate.edu
Cheryl.Martin@Aladdinfood.com

Breakfast

BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.
Note: A $20 delivery fee is applicable to orders under $35.

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

Bagels
An assortment of fresh baked bagels.

Scones
An assortment of fresh baked scones.

Donuts
Assorted selection.

Breakfast Bread
Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

Danish
Assorted flavors.

Assorted Muffins
Featuring our low-fat variety of the day!

Please Note: Catering prices are subject to local market pricing

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

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

Continental Breakfast

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

Deluxe Continental Breakfast

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

New Yorker

Freshly Baked Bagels with Cream Cheese and Fruit Preserves
Fresh Sliced Fruit and Berries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

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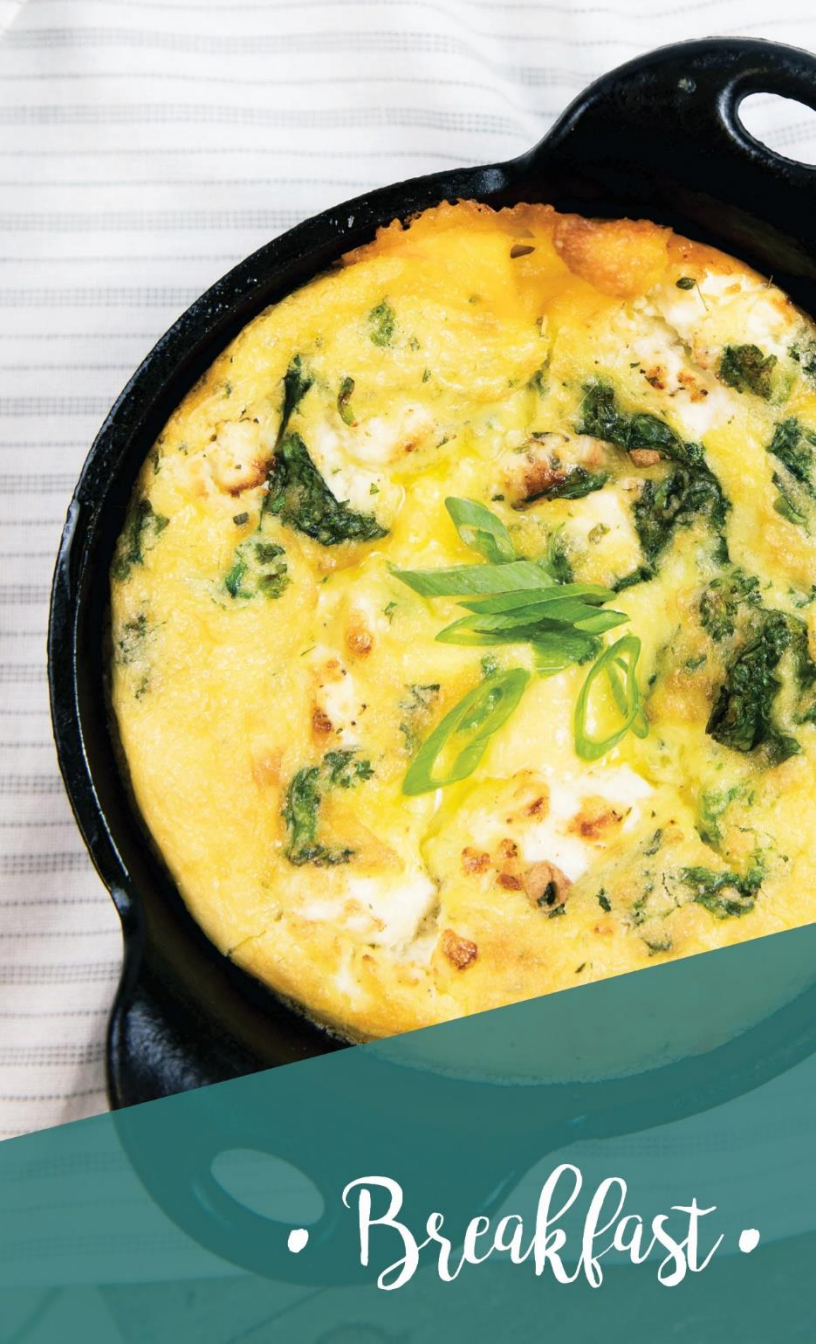

Healthy Start

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

(minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with breakfast breads basket, juice, coffee and tea.

CHOICE OF TWO

French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Cream Cheese Filled French Pancakes
Baked Blueberry French Toast
Banana's Foster French Toast
Orange Cinnamon French Toast

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 $2.00 per person

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Boxed Lunch

BOXED 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

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

Italian Gobbler

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

Grilled Chicken

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

Portobello

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

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BOXED LUNCHES Continued

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

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

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

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

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

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

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EXPRESS BOXED LUNCHES

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

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

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BOXED LUNCH SALADS

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

Ranger Cobb Salad

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

Chef Salad

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

Cajun Chicken Salad

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

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

DRESSING CHOICES

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

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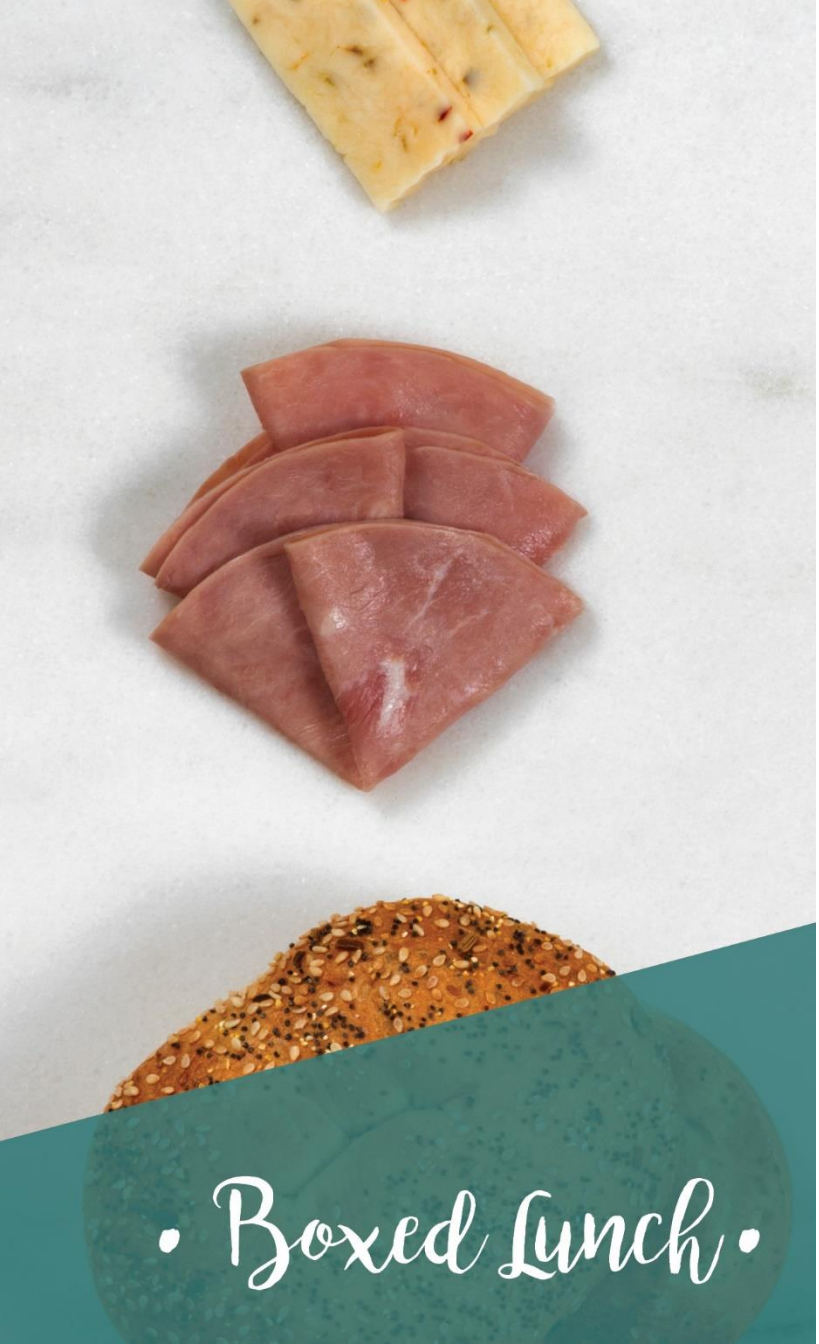

DELUXE DELI BUFFET

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

CHOICE OF FOUR
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

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PRE-MADE GOURMET SANDWICH BUFFET

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

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

DESSERT

Lemon Tarts
Mini Cheesecake
Mini Cannoli
Gourmet Brownies and Dessert Bars

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Appetizers

& Hors d'Oeuvres

APPETIZERS

Fresh Fruit Platter
Sliced fresh seasonal fruit display served with fruit yogurt dip.

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

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

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

Antipasto Platter
Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

Blue Cheese Bacon Dip
Served with crackers.

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APPETIZERS Continued

Spinach or Crab & Artichoke Dip
Served with crackers.

Southwestern Dip
Served with chips.

Spinach Artichoke Feta Ball
Served with crackers.

Pecan Cheeseball
Served with crackers.

Garlic Hummus Dip
Served with toasted pita chips.

Pesto Cheese Blossom
Layered smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.

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COLD HORS D'OEUVRES

(Items priced per 50 pieces)

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches
on French Baguette Bread

Tortilla Pinwheels

Grilled Goats Cheese Crostini
with Marinated Roasted Peppers

Smoked Salmon *on Pumpernickel*

Garden Brochette

Prosciutto Wrapped Melons

Smoked Salmon Canapés

Fruit Topped Canapés

Crostini *with Sun-Dried Tomato Jam*

Cheese & Fruit Skewers

Roasted Red Pepper, Feta
& Basil Bruschetta

Cheesecake Stuffed Strawberries

Shrimp Cocktail

Cherry Stuffed Tomatoes

Herbed & Spiced Goat Cheese

Cheese Stuffed Dates
wrapped in Prosciutto

HOT HORS D'OEUVRES

(Items priced per 50 pieces)

Mini Beef Wellington

Dates stuffed with chorizo

Figs in a Blanket

Zucchini Stuffed Mushrooms

Sausage Stuffed Mushrooms

Coconut Chicken Strips
with spicy pineapple sauce

Mini Quiche

Buffalo Style Chicken Tenders

Coconut Shrimp

Scallops wrapped in bacon

Beef or Chicken Satays

Sweet & Sour Meatballs

Chicken Wings (Hot or BBQ)

Cocktail Meatball
in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes
with lemon garlic aioli

Bacon Stuffed Mushrooms

Mushroom Canapes

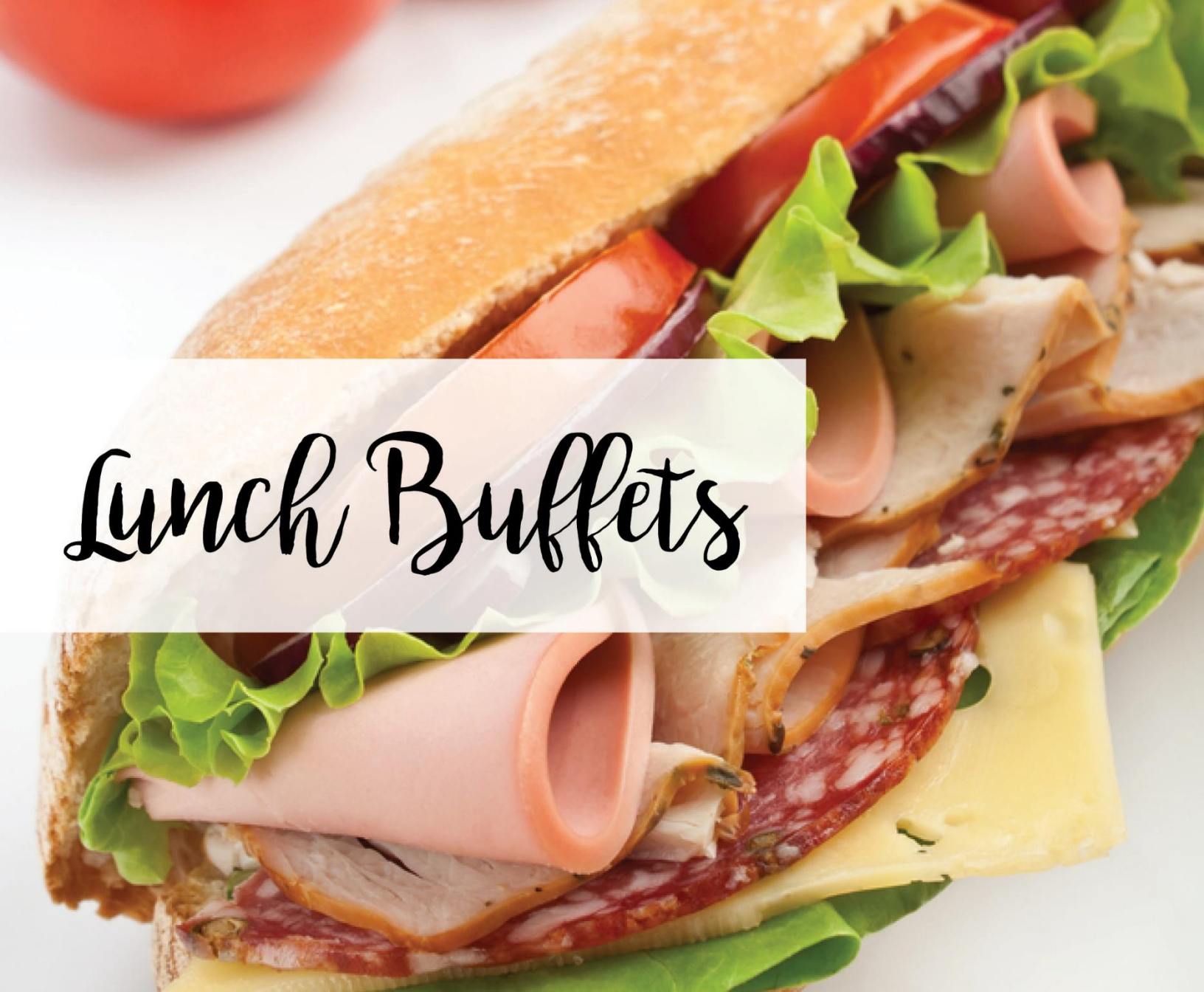
Toasted Cheese Ravioli
with marinara

Fried Ravioli
served with olive oil & fresh herbs

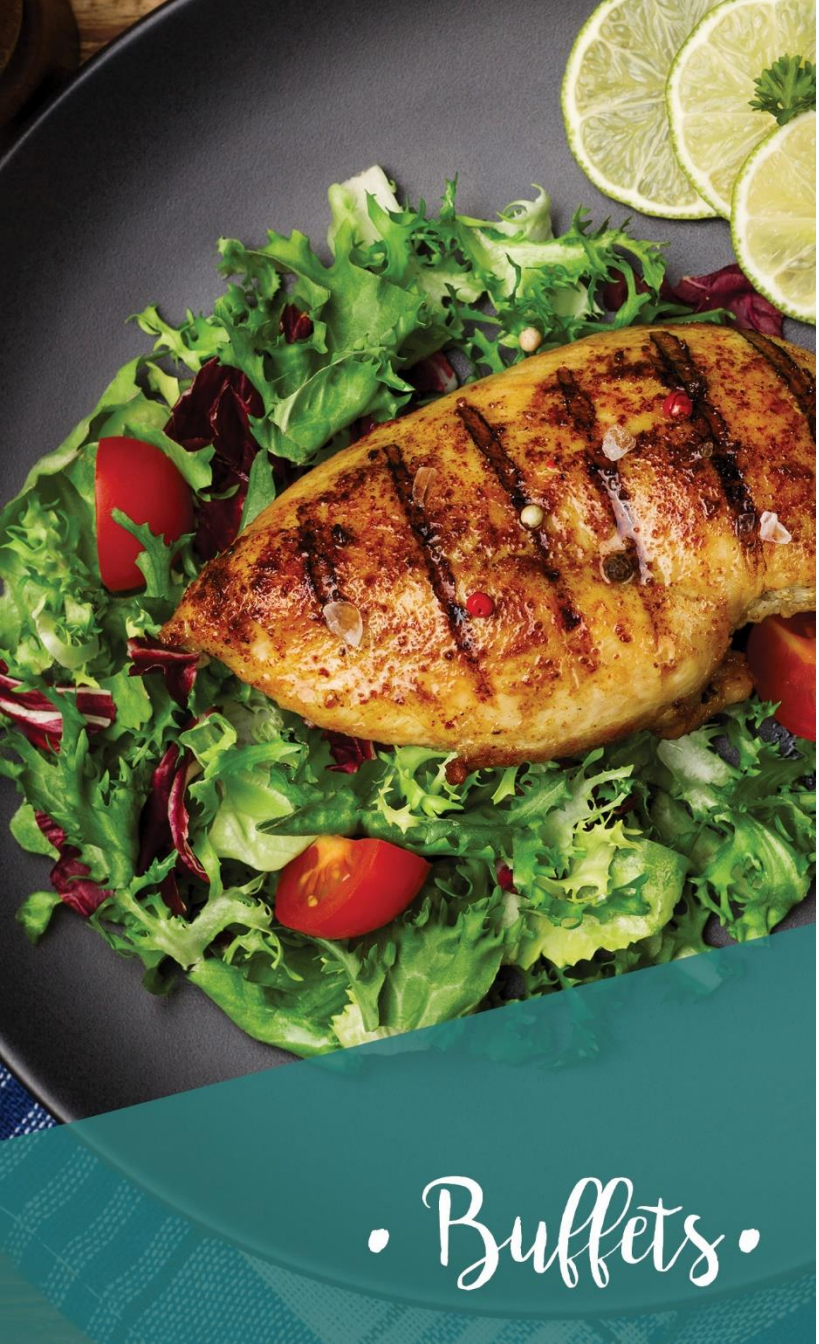
BBQ Chicken Meatballs

French Onion Bites
served on baguette toasts

Buffets



Lunch Buffets



DINNER BUFFET

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, coffee 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

SALADS Choice of Two
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

ACCOMPANIMENTS
Choice of Two
Fresh Vegetable Medley
Butter Corn
Fresh Green Beans/Southern
Almandine Green Beans
Long Grain & Wild Rice Blend
Broccoli Florets
Glazed Baby Carrots

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

(minimum of 25 guests required)

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

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

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

Portobello Steaks
with chipotle potatoes and fried onion straws

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

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 required)

Hawaiian Buffet

Tiki Hut Beef
Grilled Vegetable
Coconut Shrimp
Steamed Rice
Pineapple Ham Casserole
Tropical Fruit Salad
Non-Alcoholic Pina Colada

South of the Border

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

Mediterranean

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

Please Note: Catering prices are subject to local market pricing

THEME BUFFETS Continued

(minimum of 25 guests required)

Italian

Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Dessert
Iced Tea

Italian Pasta Buffet

Penne and Bow Tie Pastas
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips
Meatballs
Italian Sausage
Steamed Broccoli
Sautéed Mushrooms
Tossed Garden Salad
Fruit Salad
Garlic Bread Sticks or Fresh Dinner Rolls
Iced Tea

Pizza Buffet

Assortment of Pizza
Tossed Green Salad
Garlic Breadsticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Choice of Dessert
Assortment of Sodas

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PICNIC BUFFETS

(minimum of 25 guests required)

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

CHOICE OF 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

Please Note: Catering prices are subject to local market pricing

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

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

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Served Entrees

CHICKEN

Grilled Chicken Tortellini
Lunch | Dinner

Chicken Parmesan **Lunch | Dinner**

Sautéed Breast of Chicken
Lunch | Dinner
With bacon, mushroom and wilted spinach.

New Orleans Pecan Glazed Chicken
Lunch | Dinner

Spinach & Gouda Stuffed Chicken
Lunch | Dinner

Rosemary Soy Chicken
Lunch | Dinner

Chicken Breast
Lunch | Dinner
Marinated in lemon, fresh herbs and garlic with a cilantro pesto.

Roasted Roulade of Chicken Breast
Lunch | Dinner
With roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce.

Stir Fry Chicken **Lunch | Dinner**

Grilled Honey Dijon Chicken Breast
Lunch | Dinner

Chicken Cavatelli
Lunch | Dinner
With broccoli, mushroom and parmesan cream.

• Served Entrees •

BEEF

Grilled Beef Tenderloin Medallions
Lunch | Dinner
With wild mushrooms and sauce robert.

Grilled Flank Steak Stuffed
Lunch | Dinner
With pancetta, provolone, oven dried tomatoes and Italian herbs.

Roast Beef Sirloin
Lunch | Dinner
Topped with your choice of sauce:
Green Peppercorn
Mushroom Sauce
Bourbon Glace
Béarnaise Sauce

Grilled Filet Mignon
Lunch | Dinner
With cognac mustard sauce.

Asian Beef Steak & Peppers
Lunch | Dinner

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SEAFOOD

Grilled Salmon
Lunch | Dinner
With tomato, cucumber and kalamata olives.

Seared Tuna
Lunch | Dinner
With capers, lemon and dill.

Seafood Pasta Primavera
Lunch | Dinner
With shrimp and scallops.

Grilled Mahi-Mahi
Lunch | Dinner
Topped with pineapple-mango salsa.

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes
Lunch | Dinner
Served over pasta with a roasted red pepper sauce.

Portobello Mushroom
Lunch | Dinner
Stuffed with braised spinach, goat cheese and grilled tomato served with red pepper leek coulis.

Gnocchi
Lunch | Dinner
With tomato and basil sauce and seasonal vegetables.

Grilled Eggplant and Tomato
Lunch | Dinner

Roasted Vegetable Lasagna
Lunch | Dinner

CARVED SPECIALTIES

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

Roast Breast of Turkey
(serves 30–40)

Roast Strip Loin of Beef
(serves 30–40)

Top Round of Beef
(serves 60–70)

Roast Tenderloin
(serves 20–25)

Dijon Encrusted Roast Pork Loin
(serves 25–30)

Smoked Bone-in Country Style Ham
(serves 40–50)

CHOICE OF TWO CONDIMENTS

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

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Sweets & Snacks

Assorted Baker Street Cookies

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

Cobbler Bars

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

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

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Mini Cheesecake

Per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats

Per dozen

Decorated Cupcakes

Per dozen

Celebration Cakes

Cakes for any occasion, decorated & specialized!
72-hour notice is required

Full Sheet Cake (serves 60)

Half Sheet Cake (serves 30)

¼ Sheet Cake (serves 15)

10” Round Cake (Serves 12)

Sundae Bar

(25 people minimum)
Chocolate & Vanilla Ice Cream served with:
Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream

SNACKS

Potato Chips with Dip
Mixed Nuts
Snack Mix
Pretzels
Tortilla Chips with Salsa
Fresh Whole Fruit
Individual Bags of Chips

BEVERAGES

Iced Tea, Lemonade & Fruit Punch
Per gallon

Single Serving Sodas
Per can
Pepsi, Diet Pepsi, Sierra Mist

Bottled Water
Per bottle

Bottled Juice
Per bottle

Bottled Iced Tea
$ per bottle

Milk
$ Each

Freshly Brewed Coffee
$1.50 per serving
Regular or Decaffeinated

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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 $2.50 per person mixer charge and $60.00 per bartender per hour. This includes set up of the bar, service of beverages and clean up.

One Bartender is required for 50 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 university events manager and 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 $2.00 per person.

For all events where catering services does not provide the wine, there is a $5 corkage fee per bottle opened and a bartender fee. All university, city and local catering permit fees will be added to bill.

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Contact

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