

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 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 \$50.00 delivery charge.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 7 business days 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.

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 \$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 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 Purchase Order number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Manager at the time of booking each event.

Contact Information

912.358.3137

Cheryl.Martin@aladdinfood.com

Martinch@savannahstate.edu

Cheryl G. Martin

Catering Manager

Aladdin Food Management

3219 College Street

Savannah, GA 31404

BREAKFAST



BAKERY

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

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!

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 |

- 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

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

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

Pick Two Breakfast Buffet

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

Quiche

Cheese Omelets

Cream Cheese Filled French Pancakes

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 \$2.75 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 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

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 |

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 focaccia.

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.

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 focaccia bread.



BOX LUNCH

SALADS

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

Ranger Cobb Salad

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

per person

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

Cajun Chicken Salad

per person

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

per person

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

DELI BUFFET

Deluxe Deli Buffet

per person

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

Pre-made Gourmet Sandwich Buffet

per person

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



APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

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

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 crostinis.

Blue Cheese Bacon Dip | Served

with crackers.

Spinach or Crab & Artichoke Dip

| Served with crackers.

Southwestern Dip |

Served with chips.

Spinach Artichoke Feta Ball |

Served with crackers.

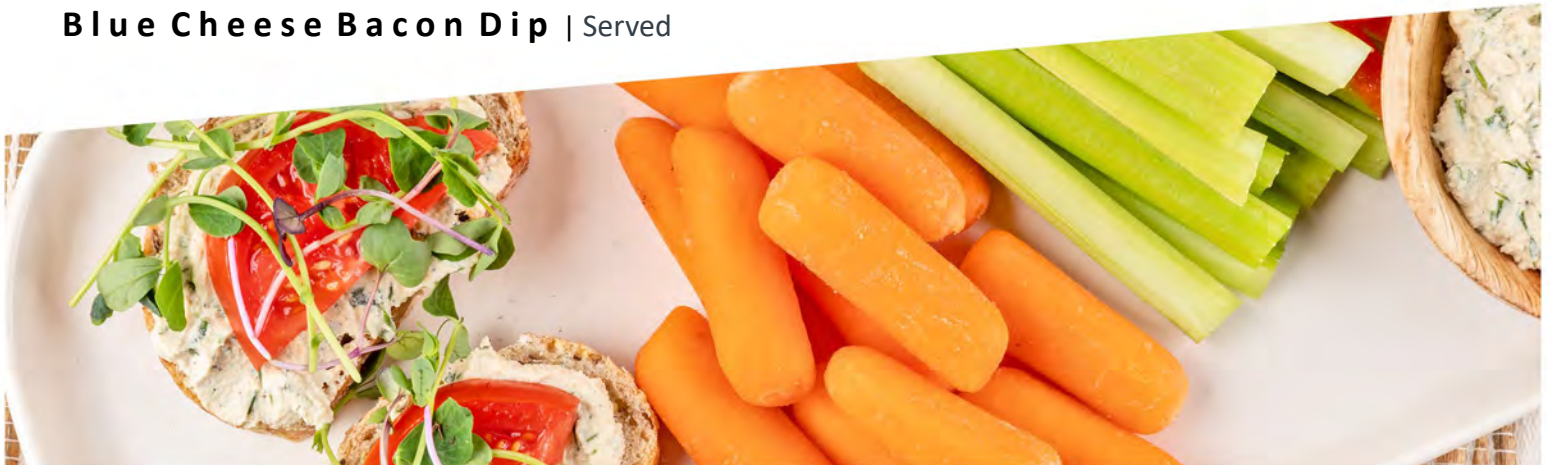
Pecan Cheeseball |

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 crostinis.





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 | \$57.50

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

ASSORTED BUFFETS

DINNER BUFFET

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

Dinner Buffet | **per person** MINIMUM OF 25 GUESTS REQUIRED

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
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 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, coffee and iced tea.

Dinner Buffet | **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 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 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

per person

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

South of the Border

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

per person

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

Italian Buffet

per person

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

Italian Pasta Buffet

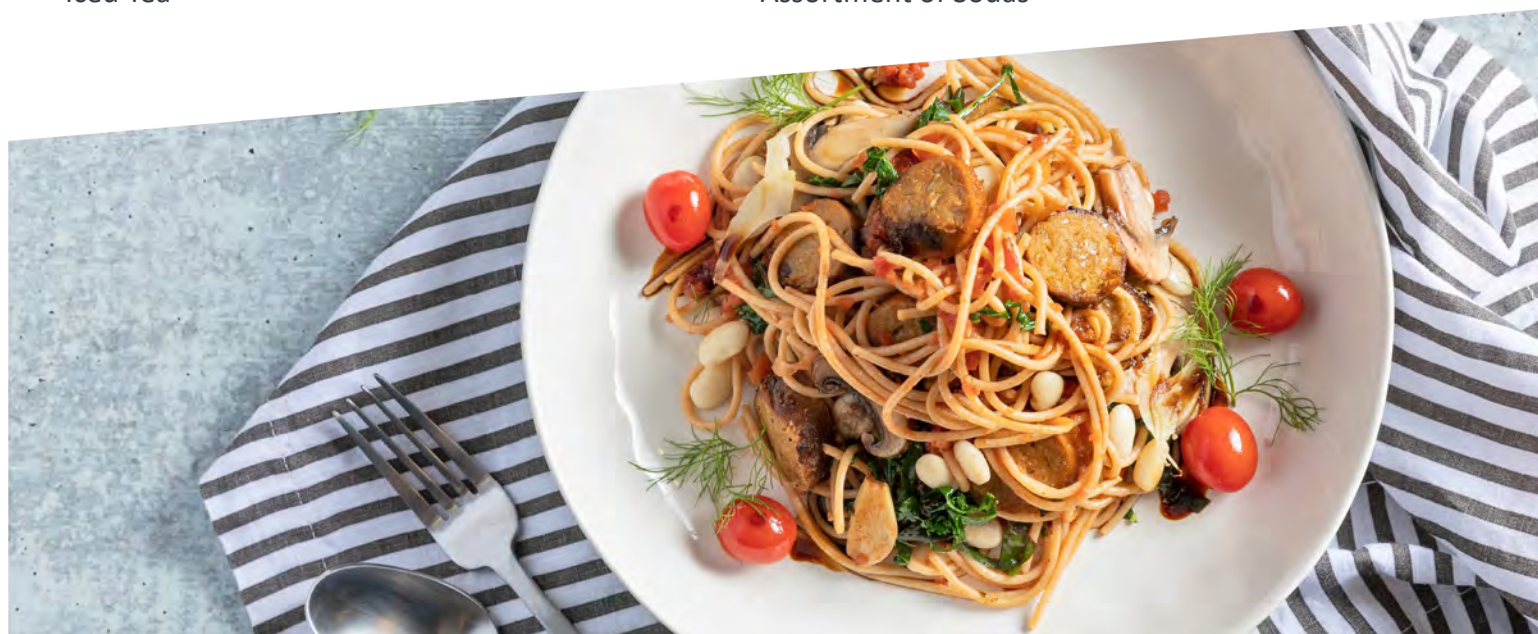
per person

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

Pizza Buffet

per person

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





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 assorted sodas and bottled water.

Dinner Buffet

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

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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

BEEF ENTREES

Grilled Beef Tenderloin Medallions

with wild mushrooms and sauce robert

Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs

Roast Beef Sirloin

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

Grilled Filet Mignon

with cognac mustard sauce

Asian Beef Steak & Peppers



CHICKEN ENTREES

Grilled Chicken Tortellini

Chicken Parmesan

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

New Orleans Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Chicken Breast

marinated in lemon, fresh herbs and garlic with a cilantro pesto

Rosemary Soy Chicken

Roasted Roulade of Chicken Breast

with roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce

Stir Fry Chicken

Grilled Honey Dijon Chicken Breast

Chicken Cavatelli

with broccoli, mushroom and parmesan cream





SEAFOOD ENTREES

Grilled Salmon

with tomato, cucumber and kalamata olives

Seared Tuna

with capers, lemon and dill

Seafood Pasta Primavera

with shrimp and scallops

Grilled Mahi-Mahi

topped with pineapple-mango salsa

VEGETARIAN ENTREES

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

Portobello Mushroom

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

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato

Roasted Vegetable Lasagna



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 (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)

SWEETS & SNACKS



SWEETS

Assorted Baker Street Cookies per dozen

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies per dozen

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars | per dozen

Cobbler Bars | per dozen

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts | 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 | per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats | per dozen

Decorated Cupcakes | per dozen

Celebration Cakes

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60)
Half Sheet Cake (serves 30)
¼ Sheet Cake (serves 15)
10" Round Cake (Serves 12)

Sundae Bar | per person

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 | per lb.

Mixed Nuts | per lb.

Snack Mix | per lb.

Pretzels | per lb.

Tortilla Chips with Salsa
per lb.

Fresh Whole Fruit
each

Individual Bags of Chips
each

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
per serving
Regular or Decaffeinated



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, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$2.50 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. All city and local catering permit fees will be added to bill.