



CATERING GUIDE

CAPITAL UNIVERSITY

ALADDIN
CAMPUS DINING

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 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. 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 \$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 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 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

Liz Hernandez

Food Service Director
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A breakfast spread on a rustic wooden table. In the foreground, a white plate holds golden-brown waffles and several strips of crispy bacon. To the right, a glass of bright orange juice is partially visible. In the background, a white bowl is filled with fresh raspberries, and another glass of orange juice with a white foam top sits nearby. A silver fork and knife are placed on the table next to the waffle plate. The background is softly blurred, showing a newspaper with some text.

BREAKFAST

BAKERY

Bakery

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 breakfast breads.

Cinnamon Rolls

Danish

Assorted Flavors

Assorted Muffins

Featuring our low fat variety of the day!

*All items served with appropriate accompaniments
– butter, cream cheese, assorted jellies, etc.



BREAKFAST BUFFET

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

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

Continental Breakfast

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

Deluxe Continental Breakfast

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

New Yorker

- Assorted Bagels with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Starbucks Regular and Decaffeinated Coffee
- Assorted Teas



BREAKFAST BUFFET

Healthy Start

- Fresh Baked Low Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola and Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Starbucks Regular and Decaffeinated Coffee

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

Pick Two Breakfast Buffet

(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche Florentine
- Cheese Omelets
- French Toast Choices: Baked Blueberry, Bananas Foster and Orange Cinnamon

Choice of two:

- Sausage Links
- Thick Sliced Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Potatoes
- Cheesy Southern Grits





BOXED LUNCH

BOXED LUNCHES

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.



BOXED LUNCHES

Box Lunches Continued

Italian Sub

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, red onion, 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, radish, lettuce and tomato served on fresh five-grain bread.

Roast Beef

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

Chicken Salad Croissant

Chicken breast combined with 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.



EXPRESS BOX LUNCHES

Express Box 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



BOXED LUNCH SALADS

Boxed Lunch Salads

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

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



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
- 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

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

Appetizers

Fresh Fruit Platter

Sliced fresh seasonal fruit display

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.



APPETIZERS

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.



COLD HORS D'OEUVRES

Cold Hors d'oeuvres

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches
on French Baguette Bread

Grilled Goat 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 Shooters

Stuffed Cherry Tomatoes

Herbed & Spiced Goat Cheese

Cheese Stuffed Dates
wrapped in Prosciutto



HOT HORS D'OEUVRES

Hot Hors d'oeuvres

Mini Beef Wellington

Dates stuffed with chorizo

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

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



A top-down view of a rustic wooden table. In the foreground, a white ceramic cup filled with dark coffee sits on a matching saucer with intricate gold-colored patterns. To the right, a white plate holds a slice of cheesecake topped with a fresh strawberry and a sprig of mint. In the background, another strawberry and a small white dish with more strawberries are visible.

ASSORTED BUFFETS

DINNER BUFFET

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 cherry 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
- 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*
- 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

Dessert – Choice of One:

- Chocolate Cheesecake *with macerated 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 of Cheesecake



THEME BUFFETS

Theme Buffets

(minimum of 25 guests required)

South of the Border

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

Mediterranean

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



THEME BUFFETS

Theme Buffets Continued

(minimum of 25 guests required)

Italian

- Cheese Manicotti with Marinara
- Beef or Sausage Lasagna
- Italian Vegetable Medley
- Breadsticks
- Caesar Salad
- Tiramisu
- 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
- Mini Cannoli
- Iced Tea

Pizza Buffet

- Assortment of Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Cookies & Brownies
- Assortment of Sodas



PICNIC BUFFETS

Cookout Buffets

(minimum of 25 guests required)

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

Buffet Includes:

Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.

- Assortment of Fresh Baked Brownies and Cookies
- Assorted Sodas and Bottled Water





SERVED ENTRÉE OPTIONS

SERVED ENTREES

Served Chicken Entrées

Grilled Chicken Tortellini

Chicken Parmesan

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

New Orleans Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Rosemary Soy Chicken

Chicken Breast *marinated in lemon, fresh herbs
and garlic with a cilantro pesto.*

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



SERVED ENTREES

Served Beef Entrées

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

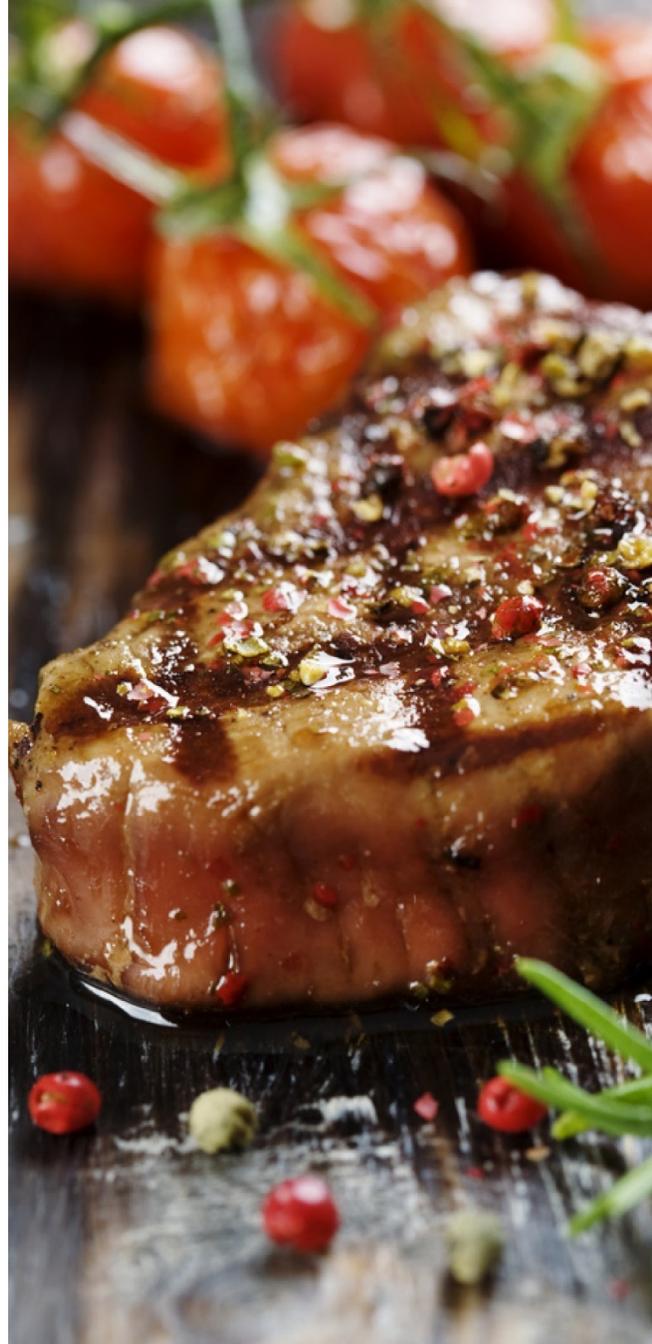
Topped with Your Choice of Sauce:

- Green Peppercorn
- Mushroom Sauce
- Bourbon Glace
- Béarnaise Sauce

Grilled Filet Mignon

with cognac mustard sauce

Asian Beef Steak & Peppers



SERVED ENTREES

Served Seafood Entrées

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

Served Vegetarian Entrées

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



SERVED ENTRÉES

Served Entrées *Continued*

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



CARVED SPECIALTIES

Carved Specialties

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

Roast Breast of Turkey

Roast Strip Loin of Beef

Top Round of Beef

Roast Tenderloin

Dijon Encrusted Roast Pork Loin

Smoked Bone-in Country Style Ham

Choice of Two Condiments:

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



A close-up photograph of a slice of multi-layered cake. The cake has several layers of light-colored sponge cake separated by thin layers of red strawberry jam. The top layer is topped with a dollop of white whipped cream and a single fresh strawberry. A thick, dark red strawberry sauce is drizzled over the side of the slice. In the background, a glass filled with the same strawberry sauce is visible, slightly out of focus. The text "SWEETS & SNACKS" is overlaid in a black, sans-serif font on a semi-transparent white background across the middle of the image.

SWEETS & SNACKS

SWEETS

Sweets

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

- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Cannoli
- Chocolate Creations
- Tea Cookies

Premium Desserts

- Chocolate Covered Strawberries
- Macaroons
- Petit Fours



SWEETS

Sweets *Continued*

Mini Cheesecake

- Blueberry
- Strawberry
- New York
- Chocolate Truffle

Rice Krispy Treats

Decorated Cupcakes

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 *(25 people minimum)*

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Crushed Oreos
- M&Ms
- 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

Single Serving Sodas

Pepsi, Diet Pepsi, Sierra Mist

Bottled Water

Bottled Juice

Bottled Iced Tea

Milk

Freshly Brewed Coffee

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 set-up fee, a per person mixer charge and 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 cost per person.

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



Capital University Catering Services

Liz Hernandez

Food Service Director

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