

Catering

Guide

Atlanta Metropolitan State College

ATLANTA
METROPOLITAN
STATE
COLLEGE

Bring your brilliance.





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 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 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

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.. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

Direct Line: 678.623.1279

Cell: 678.477.4702

Email: Terrance.Jennings@aladdinfood.com

Terrance Jennings, Food Service Director
Aladdin Food Management Services, LLC



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

\$14.95 per person

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

Bagels

\$13.95 per dozen

An assortment of fresh baked bagels.

Scones

\$23.95 per dozen

An assortment of fresh baked scones.

Donuts

\$15.95 per dozen

Assorted selection.

Cinnamon Rolls

\$17.95 per dozen

Danish

\$17.95 per dozen

Assorted flavors.

Assorted Muffins

\$13.95 per dozen

Featuring our low fat variety of the day!

• Breakfast •

A top-down photograph of a wooden table. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white coffee cup. A teal diagonal banner is at the bottom left, containing the word 'Breakfast' in white script.

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, thermal beverage servers and serving utensils.

Breakfast on the Run

\$8.95 per person

Bagel with cream cheese
Granola bar
Blueberry muffin
Fruit cup
Assorted juices

Continental Breakfast

\$9.95 per person

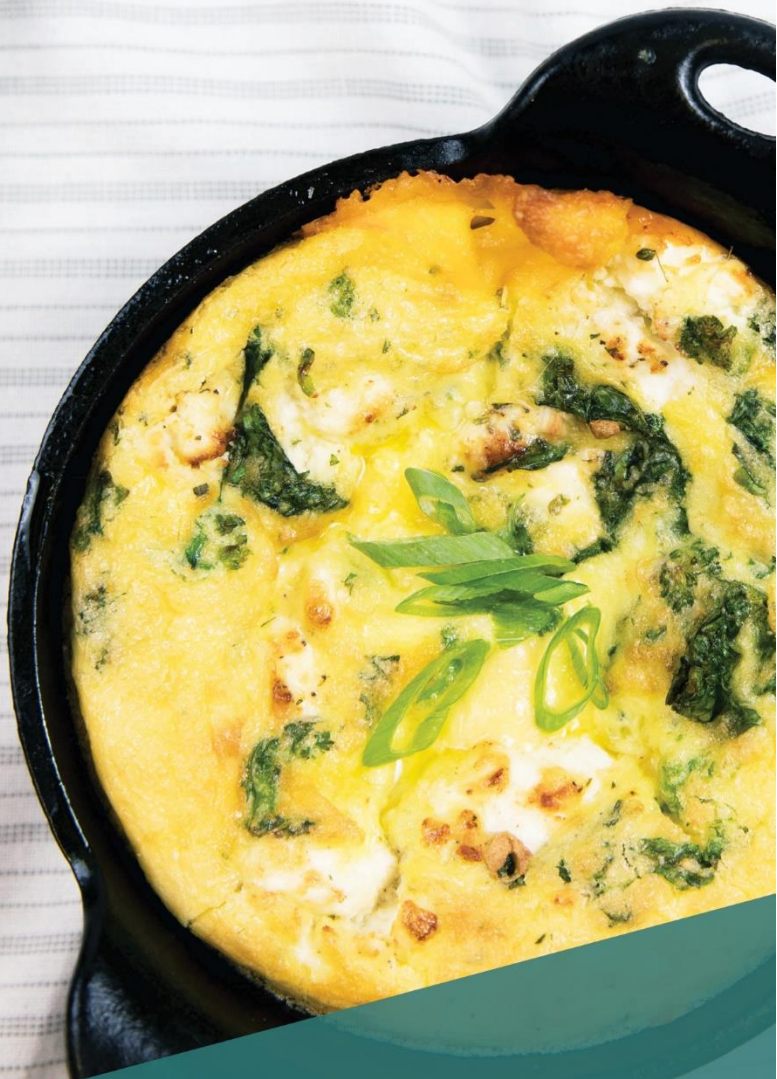
Freshly baked breakfast pastries
Assorted juices
Dark roast regular and decaffeinated coffee
Assorted hot teas

Deluxe Continental Breakfast

\$10.95 per person

Freshly baked breakfast pastries
Fresh sliced fruit
Assorted juices
Dark roast regular and decaffeinated coffee
Assorted hot teas

• Breakfast •



• Breakfast •

Healthy Start

\$11.95 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

\$11.95 per person (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 ONE

French toast

Scrambled eggs

Pancakes

Biscuits and gravy

Western frittata

CHOICE OF TWO

Turkey sausage links

Thick sliced bacon

Country ham slices

Home fried potatoes

Hash brown potatoes

Cheesy Southern Grits

A wooden crate filled with several sandwiches, with the text "Boxed Lunch" overlaid in a cursive font. The sandwiches are made with crusty bread and filled with lettuce, tomatoes, and other ingredients. The crate is made of light-colored wood and has a handle on the side.

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

Italian Gobbler

\$11.95 per person

Smoked turkey breast, choice of cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh choice of wrap or sub roll.

Grilled Chicken

\$11.95 per person

Grilled chicken breast with choice of cheese and sautéed red onions and peppers.

• *Boxed Lunch* •



BOXED LUNCHES Continued

Italian Sub

\$11.95 per person

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

Turkey Club

\$11.95 per person

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

Chicken Salad Wrap

\$11.95 per person

Chicken breast chunks combined with white seedless grapes served in a fresh wrap

TBLT (Turkey, Bacon, Lettuce, Tomato)

\$11.95 per person

Sliced turkey breast, smoked bacon, choice of cheese, lettuce, tomato, and mayonnaise served on choice of bread.

• *Boxed Lunch* •



EXPRESS BOXED LUNCHES

\$9.95 per person

All box lunches include sandwich, chips, cookie, condiments, bottled 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
Choice of wrap

• *Boxed Lunch* •



BOXED LUNCH SALADS

\$11.95 per person

All box lunch salads include dinner roll and butter, choice of dessert, bottled soda or water, napkins, cutlery and condiments.

Mariner 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.

Chicken Salad

Romaine and mixed greens tossed with roasted red pepper, tomato, onion, carrots and grilled chicken with honey dijon dressing.

DRESSING CHOICES

Buttermilk ranch
Fat free Italian
French
Balsamic vinaigrette

Bleu cheese
Fat free ranch
Caesar
Raspberry vinaigrette

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$137.50 per 25 people

Sliced fresh seasonal fruit display served with yogurt dip.

Fresh Garden Vegetable Platter

\$150.00 per 25 people

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

Domestic Cheese Tray

\$162.50 per 25 people

Cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Antipasto Platter

\$181.25 per 25 people

Assortment of Italian meats, variety of roasted and grilled vegetables, artichokes and olives served with dipping sauce and crackers.

Spinach & Artichoke Dip

\$17.95 per person

Served with crackers.

Garlic Hummus Dip

\$21.95 per person

Served with toasted pita chips.

Pinwheels

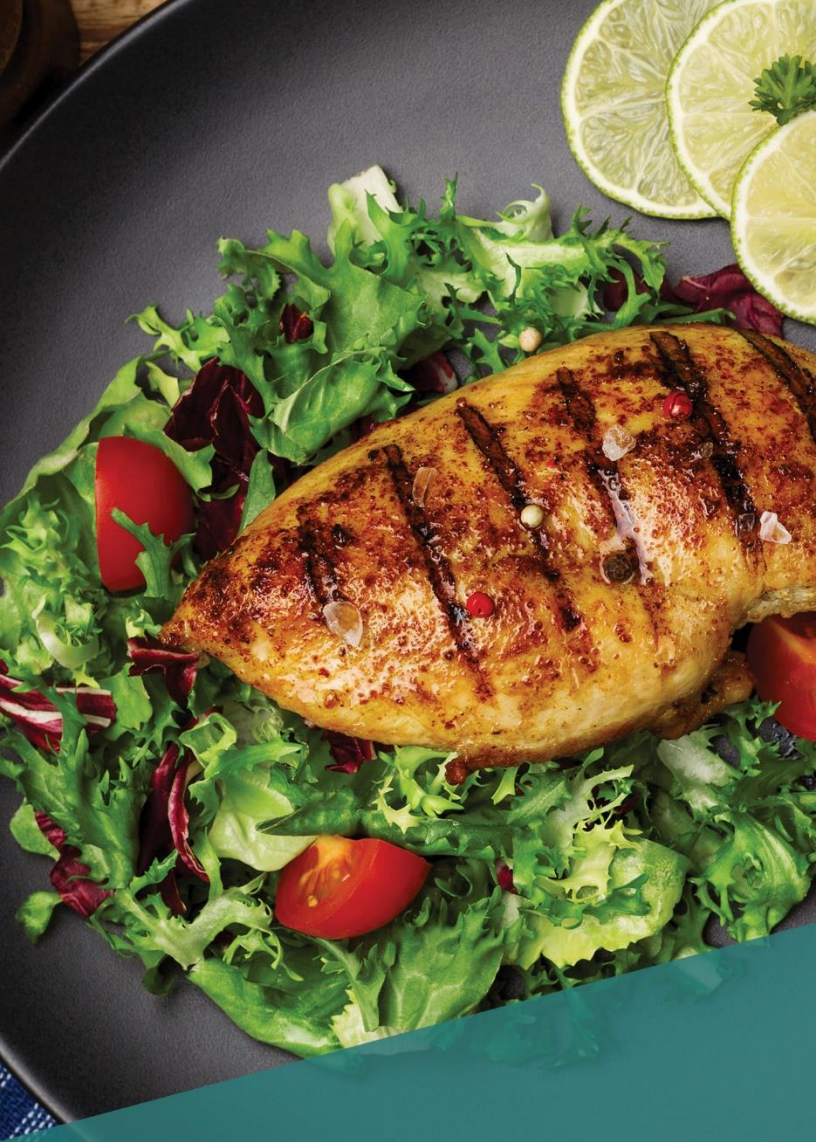
\$19.95 per person

Smoked ham, swiss cheese, chipotle sauce, chipotle sauce

• *Appetizers* •

Buffets





DINNER BUFFET

\$19.95 Per Person

(minimum of 25 guests required)

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

ENTREES

Choice of One

Roast top round of beef

Vegetarian lasagna

Alfredo or marinara

Grilled Italian chicken

breast

Southern style meatloaf

Fried Chicken

Roast pork loin

with an apple brandy sauce

Roast Turkey Breast

ADD ONS

SALADS

\$6.00

House garden

Classic caesar

Fruit salad

Potato salad

VEGETABLES

\$6.35

Vegetable medley

Corn

Green beans

Rice

Broccoli

Baby carrots

POTATO

\$5.50

Scalloped

Garlic mashed

Herb roasted

DESSERTS

\$6.50

Hot fruit cobblers

Cream pies

Assorted cake

Banana pudding

• Buffets •



THEME BUFFETS

(minimum of 25 guests required)

Hawaiian Buffet

\$21.95 per person

Tiki hut beef
Grilled vegetable
Steamed rice
Tropical fruit salad
Mango tea

Tex Mex

\$21.95 per person

Chicken, beef or veggie fajitas
Spanish rice
Corn and black beans
Southwestern salad
Sour cream and salsa
Churro
Iced tea

Southern Comfort

\$21.95 per person

Rotisserie chicken quarters
Country collard greens
Sweet potato casserole
Fried green tomatoes
Mango tea

• Buffets •



THEME BUFFETS Continued

(minimum of 25 guests required)

Italian

\$26.15 per person

Beef or cheese lasagna
Vegetable medley
Breadsticks
Caesar salad
Cheesecake bars
Iced tea

Italian Pasta Buffet

\$25.50 per person

Choice of pasta
Marinara, alfredo
Meatballs or Italian sausage
Steamed broccoli
Sautéed mushrooms
Tossed garden salad
Fruit salad
Garlic bread sticks
Iced tea

Pizza Buffet

\$18.25

Choice of pizza
Tossed green salad
Garlic breadsticks
Chocolate cake
Iced tea

• Buffets •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and are decorated with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



Assorted Cookies

\$11.50 per dozen

Chocolate chip

Sugar

M&M

Oatmeal raisin

Assorted Brownies

\$20.95 per dozen

Chocolate chunk

M&M sprinkled

Lemon Bars

\$20.95 per dozen

Miniature Cheesecake

\$ 23.95 per dozen

NY style

Blueberry

Strawberry

Rice Krispie Treats

\$12.50 per dozen

• Sweets •



SNACKS \$2.75 per person

Snack Mix

Pretzels

Tortilla Chips with Salsa

Fresh Whole Fruit

Individual Bags of Chips

BEVERAGES \$26.50 per person, 5 gal

Iced tea, lemonade & fruit punch

Bottled sodas \$2.85 per person

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Orange Crush

Bottled water \$2.15 per person

Bottled juice \$ 3.15 per person

Bottled iced tea \$2.85 per person

Freshly brewed coffee \$ 29.75 per 5gal
Dark roast regular

• Snacks •

Catering

Guide

Contact

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678.623.1279
Terrance.jennings@aladdinfood.com

