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.
**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 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 Buffet

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
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 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.
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 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
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
**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.

<table>
<thead>
<tr>
<th>ENTREES</th>
<th>ADD ONS</th>
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<tbody>
<tr>
<td>Choice of One</td>
<td><strong>SALADS</strong></td>
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<tr>
<td>Roast top round of beef</td>
<td>$6.00</td>
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<tr>
<td>Vegetarian lasagna</td>
<td>House garden</td>
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<tr>
<td>Alfredo or marinara</td>
<td>Classic caesar</td>
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<td>Grilled Italian chicken breast</td>
<td>Fruit salad</td>
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<td></td>
<td>Potato salad</td>
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<tr>
<td>Southern style meatloaf</td>
<td><strong>VEGETABLES</strong></td>
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<tr>
<td>Fried Chicken</td>
<td>$6.35</td>
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<tr>
<td>Roast pork loin</td>
<td>Vegetable medley</td>
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<tr>
<td>with apple brandy sauce</td>
<td>Corn</td>
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<tr>
<td>Roast Turkey Breast</td>
<td>Green beans</td>
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**POTATO**

$5.50
Scalloped
Garlic mashed
Herb roasted

**DESSERTS**

$6.50
Hot fruit cobblers
Cream pies
Assorted cake
Banana pudding
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
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
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 5 gal

Dark roast regular
Catering Guide

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