



Catering Guide

2024- 2025

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 \$50.00 will be charged a \$25.00 surcharge. To avoid the minimum order charge of \$25 please consider picking up your order directly from the dining hall. All off-campus services will include a \$100.00 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.

It is the client's responsibility to check dates, times, locations and number of guests before returning a signed quote back to dining. In the event a location is not correct on a signed quote, a \$25 change of location fee will be added to the final invoice.

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 \$30 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function. Staffing fees will be added on to all events in the months of June and July.

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.

General Information

Linen

We provide food and beverage house table linens for all full-service catering events. Standard table linens (120" round) are available for guest tables with full service plated meal events. Linens for non plated services are available at an additional charge. To ensure availability, linen requests need to be confirmed at least 7 days in advance. Specialty linen options can be provided at an additional rental charge.

Payment

Type of payment accepted include Visa, MasterCard, American Express, Cash and Check. For all internal GSC groups payment type, whether GSC funds, department accounts, or approved PDA funds, are required at time of booking. Aladdin's Catering Manager must receive an email authorization for all PDA funds directly from the account holder at least three business days prior to the event to confirm a catering order.

Food Safety I Removal Policy

Due to health regulations, it is the policy of Aladdin at Gordon State College that excess food items from events cannot be removed by guests from the event site. To ensure product quality and safety, full-service event food and beverage items will be removed 1.5 to 2 hours maximum, after the specified set up time. Items purchased for pick-up should be properly stored prior to the event and removed or disposed of correctly by the event host.

Contact Information

Direct Line: 678-359-5862

Email: Britney.Beverly@aladdinfood.com

Director Name:

Britney Beverly

Food Service Director

Aladdin Food Management Services, LLC

The most recent contact information can be found on our website at:

[Gordon State College | Aladdin Campus Dining \(campus-dining.com\)](http://GordonStateCollege.com/AladdinCampusDining)

A breakfast spread on a rustic wooden table. In the foreground, a white plate holds golden-brown waffles and several strips of crispy, cooked bacon. A silver fork and knife are placed to the right of the plate. In the background, a small white bowl is filled with fresh raspberries. To the left, a glass of orange juice with a thick white foam top sits next to a bowl of fried food. On the far right, another glass of orange juice is visible. The table is covered with a light-colored, patterned cloth.

BREAKFAST

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.

Deluxe Continental Breakfast

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

\$9.00 per person

Hot Breakfast Buffet

\$14.00 per person (20 guest minimum)

Served with seasonal sliced fruit, assorted juices, dark roast regular and decaffeinated coffee and assorted hot teas.

EGG ENTRÉE (ONE)

Scrambled Eggs
Hashbrown Egg Casserole
Garden Vegetable Frittata
Spinach and Cheese Quiche
Bacon Onion Frittata
Ham Tomato Frittata

SIDES (TWO)

Pancakes
Waffles
Creamy Grits
Cheese Grits
Home Fried Potatoes
Shredded Hashbrowns

Breakfast Meat (ONE)

Bacon	Pork Sausage
Turkey Bacon	Turkey Sausage
Vegetarian Sausage	Country Ham

ADD ON: Breakfast Options

Additional Egg Entree | **\$3.00 per guest**

Additional Breakfast Side | **\$3.00 per guest**

Additional Breakfast Meat | **\$4.00 per guest**

Biscuits & Sausage Gravy | **\$4.00 per guest**

Yogurt Bar or Individual Yogurt Parfaits | **\$5.00 per guest**
(vanilla yogurt with granola & seasonal fruit)



BAKERY

Bakery

Breakfast Basket

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

\$24.00 per dozen (\$2.00 each)

Bagels

An assortment of fresh baked bagels.

\$27.50 per dozen (\$2.25 each)

Scones

An assortment of fresh baked scones.

\$27.50 per dozen (\$2.25 each)

Donuts

Assorted Selection

\$24.00 per dozen (\$2.00 each)

Breakfast Bread

Sliced assortment of fruit or nut breakfast breads.

\$24.00 per dozen slices (\$2.00 each)

Cinnamon Rolls

\$29.40 per dozen (\$2.45 each)

Danish

Assorted Flavors

\$29.40 per dozen (\$2.45 each)

Assorted Muffins

Assorted Flavors

\$27.50 per dozen (\$2.25 each)

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

** Note: A \$20 delivery fee is applicable to orders under \$35.





BOXED LUNCH

BOXED LUNCHES

CLASSIC BOXED LUNCHES

\$13.00 per person

All box lunches include assorted chips, a choice of side, assorted cookies or house-made brownie, condiment packets and soda or bottled water.

Roasted Turkey

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Tomato, Onion

Honey Ham

Ham, Mild Cheddar Cheese, Leaf Lettuce, Tomato, Onion

Roast Beef

Roast Beef, Provolone Cheese, Leaf Lettuce, Tomato, Onion

Grilled Veggie Wrap

Grilled Vegetables include Bell Pepper, Onions, Zucchini, Squash with Classic Hummus Spread and Leaf Lettuce in a choice of Tortilla Wrap

SIDES (ONE)

Vegetable Pasta Salad

Homestyle Potato Salad

Whole Fruit

Vegetable Crudit  w/ Ranch

BREADS

Sliced Wheatberry

Sliced Sourdough

Sliced Marble Rye

White Sub Roll

Wheat Sub Roll

Flour Tortilla Wrap

Wheat Tortilla Wrap

Spinach Tortilla Wrap

ADD ON: Bread Options

Butter Croissant | **\$1.00 per guest**

Ciabatta Roll | **\$1.00 per guest**



DELUXE BOXED LUNCHES

DELUXE BOXED LUNCHES

\$15.00 per person

All box lunches include assorted chips, a choice of side, dessert and soda or bottled water.

Highlander Club

Grilled Chicken Breast, Sliced Apples, Wisconsin Cheddar Cheese and Smoked Bacon served on Butter Croissant with Sweet & Spicy Honey Mustard

Smoked Turkey BLT

Sliced Turkey Breast, Smoked Bacon, Swiss Cheese, Tomato, Leaf Lettuce served on Butter Croissant with Sun-Dried Tomato Aioli

Buffalo Chicken Salad Wrap

Homestyle Chicken Salad, Crumbled Bleu Cheese, Diced Tomato, Leaf Lettuce wrapped in a Flour Tortilla

with Spicy Buffalo Sauce

Portobello Mushroom

Grilled Portobello Mushrooms, Roasted Onions, Tomato, Seasonal Peppers, Provolone Cheese stacked on a Ciabatta Roll with Chef's Garlic Aioli

SIDES (ONE)

Vegetable Pasta Salad
Homestyle Potato Salad
Whole Fruit
Vegetable Crudit  w/ Ranch

DESSERT (ONE)

Homestyle Cookies
House-made Brownies
Luscious Lemon Bars
Chocolate Chip Blondies



BOXED LUNCH SALADS

Boxed Lunch Salads

\$11.00 per person

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

Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, shredded cheese, sliced egg and diced tomato with ranch dressing.

Chef Salad

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with ranch 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.

Classic Caesar Salad

Crisp romaine lightly tossed with shredded parmesan cheese, herb toasted croutons with classic Caesar dressing.

ADD ON: Salad Entrée Toppings

Crumbled Smoked Bacon | **\$3.00 per guest**

Sliced Honey Ham | **\$3.00 per guest**

Sliced Grilled Chicken | **\$4.00 per guest**

Sliced Roasted Turkey | **\$4.00 per guest**

Grilled Shrimp | **\$5.00 per guest**



APPETIZERS & HORS D'OEUVRES



APPETIZERS

Appetizers

Seasonal Fruit Platter

\$3.00 per person

Sliced fresh seasonal fruit display served with sweet yogurt dip.

Garden Crudité Platter

\$3.00 per person

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

Domestic Cheese Tray

\$4.00 per person

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

Imported Cheese Selection

\$5.00 per person

Brie wedge, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill Havarti served with crackers and apricot preserve.

Gourmet Charcuterie Board

\$8.00 per person

Assortment of cured Italian sausage, Genoa salami, capicola, honey drizzled brie wedge, aged cheddar, roasted red peppers, Greek olives, grapes, dried apricots and Georgia pecans served with crackers and crostini.

Antipasto Platter

\$4.00 per person

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



APPETIZERS

Appetizers Continued

Buffalo Blue Cheese Chicken Dip

\$5.00 per person

Served hot with crackers.

Queso with Chorizo

\$5.00 per person

Served hot with tortilla chips.

Spinach & Artichoke Dip

\$4.00 per person

Served hot or cold with crackers.

Tomato Basil Bruschetta Dip

\$4.00 per person

Served cold with baked crostini.

Southwest Black Bean & Corn Salsa

\$3.00 per person

Served cold with tortilla chips.

Garlic Hummus Dip

\$3.00 per person

Served cold with toasted pita chips.

Caramelized Onion Dip

\$3.00 per person

Served cold with potato chips.



COLD HORS D'OEUVRES

COLD HORS D'OEUVRES

(Items priced per 25 or 50 pieces)

25 pieces / 50 pieces

Roasted Red Pepper, Feta
& Basil Bruschetta **\$25.00 / \$47.00**

Cheesecake Stuffed Strawberries **\$25.00 / \$47.00**

Caprese Skewer **\$25.00 / \$47.00**
tomato, mozzarella, basil with balsamic drizzle

Spinach Artichoke Dip Phyllo Cups **\$25.00 / \$47.00**

Buffalo Chicken Salad Phyllo Cup **\$25.00 / \$47.00**

Antipasto & Cheese Skewer **\$35.00 / \$65.00**
Italian sausage, mozzarella, roasted red pepper

Assorted Finger Sandwiches **\$35.00 / \$65.00**
turkey, ham, pimento cheese

Assorted Deli Pinwheels **\$35.00 / \$65.00**
Italian, club, rainbow veggie

Shrimp Cocktail **\$60.00 / \$110.00**

Smoked Salmon Canapés **\$60.00 / \$110.00**

Assorted Cheese & Fruit Skewers **\$32.00 / \$67.00**



HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

(Items priced per 25 or 50 pieces)

25 pieces / 50 pieces

Chicken Wings (Hot or BBQ)
with ranch **\$30.00 / \$57.50**

Cocktail Meatballs
in BBQ, marinara or sweet & sour sauce **\$25.00 / \$47.00**

Sausage Stuffed Mushrooms
stuffed with sausage & cream cheese **\$25.00 / \$47.00**

Mini Vegetarian Spring Rolls
with garlic ginger dipping sauce **\$25.00 / \$47.00**

Crispy Tofu
with sweet Thai chili sauce **\$25.00 / \$47.00**

Buffalo Style Chicken Tenders **\$30.00 / \$57.50**

Chicken Satay
with yum yum sauce **\$35.00 / \$65.00**

Pot Stickers (Chicken or Pork) **\$35.00 / \$65.00**

Mini Maryland Style Crab Cakes
with lemon garlic aioli **\$60.00 / \$110.00**

Fried Ravioli
with marinara **\$60.00 / \$110.00**

Mini Quiche **\$60.00 / \$110.00**



A rustic wooden table setting featuring a cup of coffee, a strawberry-topped cheesecake slice, and fresh strawberries. The table is made of dark, weathered wood. In the bottom left, a white ceramic cup filled with dark coffee sits on a matching saucer with a gold rim and a decorative gold handle. To the right, a white, heart-shaped plate holds a slice of cheesecake topped with a fresh strawberry and a drizzle of strawberry sauce. Above the plate, a single strawberry sits on the table. In the top left, a small white bowl contains more strawberries. The text "ASSORTED BUFFETS" is overlaid in a white banner across the middle of the image.

ASSORTED BUFFETS

BUILD YOUR OWN BUFFET

Build Your Own Buffet

\$18.00 Per Person –One Entrée

\$22.00 Per Person –Two Entrée

(minimum of 20 guests required)

All buffets include choice of salad, side, vegetable, dinner rolls and butter, dessert, iced tea and iced water.

POULTRY ENTREES

Southern Fried Chicken
BBQ Grilled Chicken Breast
Italian Herb Chicken Breast
Chicken Piccata
Chicken Marsala
Parmesan Chicken
Chicken Cacciatore
Balsamic Glazed Chicken
Orange Glazed Chicken
Creamy Dijon Chicken Breast
Chicken Cordon Bleu
Roast Turkey Breast

PORK ENTREES

Glazed Pit Ham
Roast Pork Loin *with apple Brandy sauce*
Sweet & Sour Pork

BEEF ENTREES

Salisbury Steak
Classic Meatloaf
Beef Lasagna
Braised Beef Tips
Beef Top Round *with mushroom sauce*
Ginger Beef Teriyaki
Beef Pepper Steak

SEAFOOD ENTREES

Shrimp Scampi
Baked Tilapia *with lemon basil*
Creamy Seafood Pasta

VEGETARIAN ENTREES

Roasted Vegetable Lasagna
Baked Cheese Tortellini
Wild Mushroom Stroganoff
Quinoa Stuffed Peppers
Tofu Tikka Masala
Asian Garlic Tofu



BUILD YOUR OWN BUFFET

Continued

(minimum of 25 guests required)

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

SALADS (ONE)

Classic Caesar

Chef Salad

Watermelon Feta Salad

Southwestern Salad

Strawberry Spinach Salad

SIDES (ONE)

Garlic Mashed Potatoes

Herb Roasted Potatoes

Au Gratin Potatoes

Candied Sweet Potatoes

Chipotle Sweet Potato Wedges

Seasoned Basmati Rice

Long Grain & Wild Rice Pilaf

Arroz Rojo (*Mexican rice*)

Asian Fried Rice

Caribbean Rice & Beans

Arroz y Frijoles(*rice & black beans*)

Baked Macaroni & Cheese

Pasta Primavera *with fresh roasted vegetables*

Lemon Herb Orzo Pasta

Garlic Butter Linguini

Roasted Tomato Couscous

Creamy Grits

Cheesy Southern Grits



VEGETABLES (ONE)

Ratatouille

Squash Medley *with roasted red peppers*

Seasonal Vegetable Medley

Southern Style Green Beans

Green Bean Amandine

Lemon Garlic Broccoli

Herb Butter Broccoli

Roasted Brussel Sprouts

Grilled Asparagus Spears

Braised Collard Greens

Roasted Whole Kernel Corn *with peppers & onions*

Petite Corn Cob

Glazed Baby Carrots *with ginger & rosemary*

Roasted Butternut Squash

DESSERTS (ONE)

Homestyle Cookies

House-made Brownies

Luscious Lemon Bars

Chocolate Chip Blondies

Cinnamon Sugar Churros

Chocolate Brown Parfaits

Assorted Cupcakes

Banana Pudding

Seasonal Fruit Cobblers

Fruit Parfaits

DELI BUFFET

Deli Buffet

\$14.00 per person
(minimum of 20 guests)

Choice of sandwich meats, assorted sliced breads, cheeses, leaf lettuce, sliced tomatoes, onions, pickle spears, condiments, assorted chips, a choice of salad side, assorted cookies or house-made brownies and iced tea and infused water.

Sandwich Meats (TWO):

- Smoked Turkey Breast
- Honey Ham
- Roast Beef
- Chicken Salad

Optional Vegetarian Addition:
Grilled Vegetables

Salad Sides (ONE):

- Fresh Fruit Salad
- Homestyle Potato Salad
- Caesar Salad
- Garden Salad
- Pasta Salad

ADD-ON: Cup of Soup (Choose One)

\$3.00 per guest

Classic Minestrone
Tomato Basil Soup
Loaded Baked Potato
Cream of Broccoli

Pre-made Sandwich Buffet

\$16.00 per person (minimum of 20 guests)

Includes pre-made gourmet sandwiches beautifully displayed on a platter with condiments, assorted chips, a choice of salad side, dessert iced tea and infused water.

SANDWICHES (TWO)

Crusader Club
Smoked Turkey BLT
Buffalo Chicken Salad Wrap
Roasted Turkey
Honey Ham
Roast Beef

OPTIONAL VEGETARIAN ADDITION

Grilled Veggie Wrap

SALAD SIDES (ONE)

Garden Salad
Caesar Salad
Vegetable Pasta Salad
Homestyle Potato Salad
Seasonal Fruit Salad

DESSERT (ONE)

Homestyle Cookies
House-made Brownies
Luscious Lemon Bars
Chocolate Chip Blondies

THEME BUFFETS

THEME BUFFETS (minimum of 20 guests)

Southern

\$20.00 per person

Enjoy both Southern Fried and Herb Baked Mixed Chicken
Chef Salad
Macaroni & Cheese
Collard Greens
Honey Buttered Corn Muffins
Banana Pudding
Iced Tea and Iced Water

Taco Bar

\$20.00 per person

Build your own Soft Flour or Hard-Shell Tacos with Diced
Chicken Breast and Seasoned Ground Beef. Top with
Shredded Cheese, Diced Tomatoes, Lettuce, Onions, and
Sour Cream
Southwestern Salad
Cheese Enchilada Casserole
Arroz Rojo (Mexican Rice)
Tortilla Chips & Salsa
Churros
Iced Tea and Iced Water

Classic Picnic

\$16.00 per person

Crowd pleasers include Grilled Hamburger, Veggie
Burgers, and All Beef Hot Dogs
Leaf Lettuce, Sliced Tomato, Diced Onion, & Pickles
Vegetarian Pasta Salad
Assorted Chips
Hamburger and Hot Dog Buns
Cookies
Iced Tea and Iced Water



THEME BUFFETS

Theme Buffets Continued

(minimum of 25 guests required)

Bar-B-Que

\$20.00 per person

Pick two favorites from Honey BBQ Chicken Breast, BBQ Pulled Pork, or Sliced Smoked Turkey

Grove Salad

Macaroni & Cheese

Vegetarian Baked Beans

Hamburger Buns

Brownies

Iced Tea and Iced Water

Italian Chicken

\$20.00 per person

Choose two traditional Italian style recipes: Chicken Piccata, Chicken Marsala, or Chicken Parmesan

Caesar Salad

Garlic Butter Linguini

Squash Medley *with roasted red peppers*

Breadsticks

Mini Italian Cream Cannoli

Iced Tea and Iced Water

Pasta Bar

\$16.00 per person

Build your Herb Penne Pasta with Marinara, Alfredo Sauce, Meatballs, and Italian Sausage Peppers & Onions

Garden Salad

Seasonal Vegetable Medley

Breadsticks

Cookies

Iced Tea and Iced Water

Pizza Buffet

\$11.95 per person

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



SALAD BUFFET

Simply Salad Buffet

\$11.00 Per person

(minimum of 20 guests)

Choice of one salad green, Chef's selection of six salad buffet toppings, with balsamic vinaigrette and ranch dressings, bread rolls, assorted cookies or house-made brownie, iced tea and iced water.

SALAD GREENS (ONE)

Crisp Romaine

Mixed Field Greens

Baby Spinach

Grove Mix (Kale, Romaine, & Field Greens)

CHEF'S CHOICE OF SIX SALAD BUFFET TOPPINGS:

Cherry Tomatoes

Shredded Carrots

Mushroom

Bell Peppers

Herb Croutons

Garbanzo Beans

Seasonal Fresh Fruit

Cucumbers

Onions

Black Olives

Chopped Nuts

Cheese

Black Beans

Dried Fruit

ADD ON: Salad Entrée Toppings

Crumbled Smoked Bacon | \$3.00 per guest

Sliced Honey Ham | \$3.00 per guest

Sliced Grilled Chicken | \$4.00 per guest

Sliced Roasted Turkey | \$4.00 per guest

Grilled Shrimp | \$5.00 per guest





SERVED ENTRÉE OPTIONS

SERVED ENTREES

SERVED ENTREES

All plated entrees are served on in-house china with a salad, one side, one vegetable, roll and butter, one dessert, iced tea and iced water. Chef suggested pairings are identified with each entrée. Standard guest table linens are included.

SALAD (ONE)

Grove Salad
Strawberry Spinach Salad
Classic Caesar Salad
Iceberg Wedge Salad

SIDE OPTIONS

Garlic Mashed Potatoes
Herb Roasted Potatoes
Fingerling Potatoes
Sweet Potato Mash
Sweet Potato Wedges
Wild Rice Pilaf
Seasoned Long Grain Rice
Butter Linguini
Penne Pasta
Lemon Herb Orzo
Polenta Grit Cake

DESSERT (ONE)

Traditional Cheesecake *with Seasonal Berry Compote or
Chocolate & Caramel Drizzle*
Layered Chocolate Mousse
Strawberry Shortcake Trifle
Bistro Layer Cake *Red Velvet, Tiramisu, or Key Lime*

VEGETABLES

Roasted Garlic Broccoli
Herb Butter Broccoli Roasted Brussel Sprouts
Garlic Green Beans
Haricots Verts
Green Bean Amandine
Braised Collard Greens
Seasonal Vegetable Medley
Grilled Asparagus Spears
Glazed Baby Carrots Roasted Root Vegetables
Green Bean & Carrot Medley



SERVED ENTREES

Served Chicken Entrées

\$25 Per Person

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Grilled Cordon Bleu

Baked Chicken Parmesan

Chicken Marsala

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Georgia Pecan Glazed Chicken

Spinach & Gouda Stuffed Chicken

Rosemary Soy Chicken

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

Southern Glazed Chicken Breast

with bacon onion relish

Grilled Honey Dijon Chicken Breast

Chicken Cavatelli

with broccoli, mushroom and parmesan cream



SERVED ENTREES

Served Pork & Beef Entrées

Plated entrees include choice of one entrée with a side and vegetable, rolls and butter, a choice of salad, dessert, iced tea and iced water.

Coffee Rub Pork Loin Medallions

with apple compote

\$26 Per Person

Stuffed Pork Loin

Stuffed with spinach, sun –dried tomatoes and goat cheese

\$26.00 Per Person

Grilled Beef Tenderloin Medallions

with mushroom au jus

\$41.00 Per Person

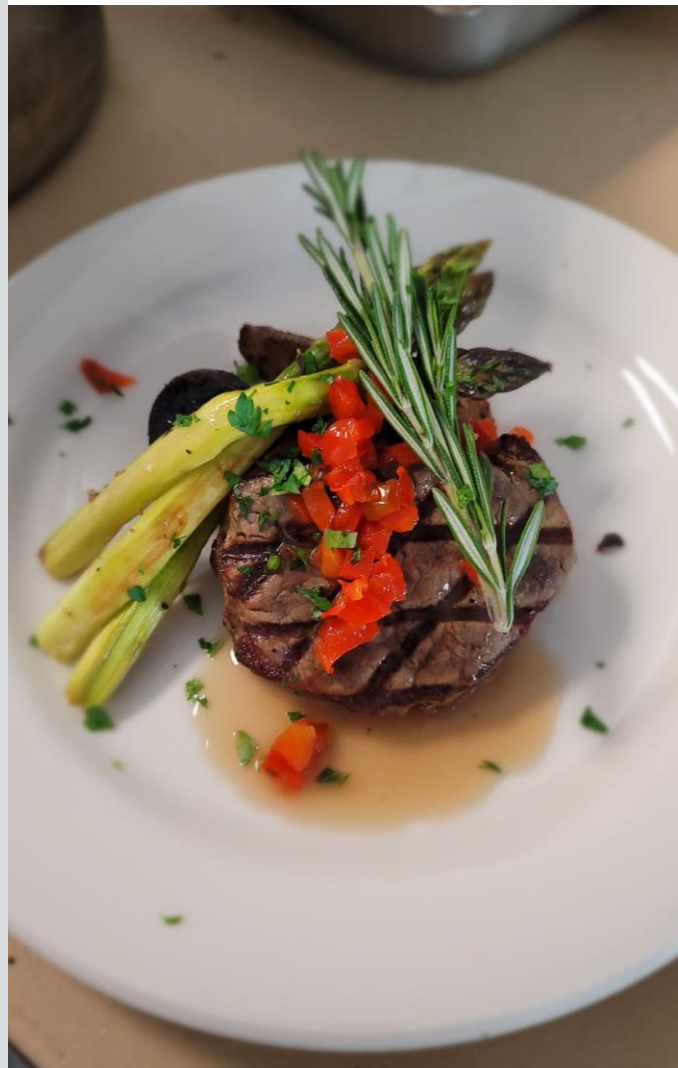
Roast Beef Strip Loin

Topped with Bourbon Glaze

\$29.00 Per Person

Grilled Filet Mignon

\$41.00 Per Person



SERVED ENTRÉES

Served Seafood Entrées

Bourbon Glazed Salmon

\$31.00 Per Person

Seafood Pasta Primavera

with shrimp and scallops

\$29.00 Per Person

Grilled Shrimp and Pineapple Skewers

topped with pineapple-mango salsa

\$31.00 Per Person

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 Stack



CARVED SPECIALTIES

Carved Specialties

(added entrée with minimum of 50 guests)
A splendid addition to your buffet or a specialty carving station to enhance your formal reception. Each offering includes two sauces and bread. A \$60 chef attendant fee will be added for all carving stations.

Roast Breast of Turkey

\$5.00 Per Person
chipotle honey and garlic aioli

Roast Strip Loin of Beef

\$8.00 Per Person
teriyaki and yum yum sauce

Roast Tenderloin

\$15.00 per person
creamy horseradish and au jus sauce

Herb Encrusted Roast Pork Loin

\$5.00 Per Person
apricot Dijon and chimichurri sauce

Smoked Bone-in Country Style Ham

\$5.00 Per Person
Smoked bbq sauce and Honey Mustard



A close-up photograph of a slice of multi-layered cake. The cake has alternating layers of light-colored sponge and a pinkish-red filling, likely strawberry jam or cream. The top of the slice is decorated 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 cake. In the background, a glass filled with the same red sauce is visible, along with a blurred strawberry. The text "SWEETS & SNACKS" is overlaid on the right side of the image.

SWEETS & SNACKS

SWEETS

Sweets

Assorted Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

\$11.50 per dozen

Homestyle Brownies

\$14.00 per dozen

Lemon Bars

\$16.00 per dozen

Chocolate Chip Blondies

\$16.00 per dozen

Petit Fours

\$17.50 per dozen

Layered Dessert Parfaits

\$3.00 each

Strawberry Shortcake Trifle

Brownie Cookie Pudding

Banana Pudding

Rice Crispy Treats

With chocolate candies

\$17.50 per dozen



SWEETS

Sweets Continued

Cheesecake Dessert Cups

- Blueberry
 - Strawberry
 - New York
 - Chocolate
 - Candy Topping
- \$17.50 per dozen

Decorated Cupcakes

\$16.00 per dozen

Celebration Cakes 48-hour notice is required

Cakes for any occasion, decorated & specialized!

- Full Sheet Cake *(serves 60)* \$90.00
- Half Sheet Cake *(serves 30)* \$50.00
- ¼ Sheet Cake *(serves 15)* \$30.00
- 8" Round Cake *(Serves 12)* \$25.00

Sundae Bar (25 people minimum)

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
 - Strawberries
 - Oreo Crumble
 - Caramel Syrup
 - Sprinkles
 - Nuts
 - Cherries
 - Whipped Cream
- \$ 7.00 per person per hour



BEVERAGES & SNACKS

Snacks

Potato Chips <i>with Dip</i>	\$7.95 per lb.
Mixed Nuts	\$24.00 per lb.
Snack Mix	\$14.00 per lb.
Pretzels	\$6.25 per lb.
Tortilla Chips <i>with Salsa</i>	\$14.00 per lb.
Fresh Whole Fruit	\$17.00 per dozen
Individual Bags of Chips	\$2.00 each

Beverages

Iced Tea, Lemonade & Fruit Punch

\$2.00 per serving

Single Serving Soda

Coke, Diet Coke, Sprite

\$1.75 per can

Infused Water

\$1.75 per person

Bottled Water

\$1.75 per bottle

Bottled Juice

\$2.25 per bottle

Milk

\$1.75 each

Coffee Bar

\$3.00 per person



Alcohol Beverage Service

Aladdin at Gordon State College does not currently hold an alcohol license and will not be held responsible for any alcohol provided during any caterings. However, We do use several 3rd party bar services, if requested.



Catering Services

678.359.5052

Food Service Director
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Aladdin
an elior company