

Student Inspired • Locally Influenced • Chef Crafted



The Billy B. Thames Conference Center

CATERING GUIDE

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 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, 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 Coordinators 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 charges. All orders of less than \$35.00 will be charged a \$20.00 surcharge. All off-campus services will include a 10% off site catering fee

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 5 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 \$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

Thames Conference Center
601-643-8367/601-643-8718

Diana Mezzanares, General Manager

Chris Mcsweyn, Executive Chef

Erin Johnson, Events Coordinator
601-643-8702

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 per dozen slices

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



PICK TWO BREAKFAST BUFFET

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
- 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 \$3.00 per person

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 | Lemon Bars



Greek Chicken BLT Wrap

Grilled Greek seasoned chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Beef Patti Melt with Bacon Jam

Homemade Beef Patti, American Cheddar, Caramelized Onions, Bacon Jam on Texas Toast

Pimento Cheese BLT Panini

3 cheese pimento, lettuce, sliced tomato, crisp bacon on sourdough bread.

Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on a ciabatta bun.

Italian Sub

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

Club Sandwich

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.

French Onion Beef Dip

Roast beef on French Bread with Swiss Cheese Served with French Onion Au Jus

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

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
Comeback
Fat Free Italian
Fat Free Ranch
French
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

APPETIZERS & HORS D'OEUVRES

APPETIZERS

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

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini's.

Blue Cheese Bacon Dip

Served with crackers.

Spinach or Crab & Artichoke Dip

Served with crackers.

Jalapeno Popper Dip

Served with Crackers.

Pimento Cheese And Sausage Dip

Served with crackers.

Pecan Bacon Ranch 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 crostini.





COLD HORS D'OEUVRES

Items priced per 50 pieces.

Assorted Finger Sandwiches

Mini Club Sandwiches

Mini Deli Sandwiches

on French Baguette Bread

Pinwheels (Assorted Types)

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

Herbed & Spiced Brie Cheese



HOT HORS D'OEUVRES

Items priced per 50 pieces.

Ham and Cheese Sliders

Crabmeat Stuffed Mushrooms

Sausage Stuffed Mushrooms

Coconut Chicken Strips

with spicy pineapple sauce

Mini Quiche

Mesquite Chicken in White BBQ Sauce

Chicken and Waffle Skewers

Scallops wrapped in bacon

Sausage Balls

Sweet & Sour Meatballs

Chicken Wings (Hot or BBQ)

Cocktail Meatball

in BBQ, marinara or sweet & sour sauce

Fried Catfish or Shrimp Po Boy Station

Bacon Stuffed Mushrooms

Taco Bar

Cheese Ravioli

with spinach cream sauce

Fried Ravioli

served with olive oil & fresh herbs

Potato Bar

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

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of Two: Entrées Split 50/50

Roast Top Round of Beef
Vegetarian Lasagna – Alfredo or Marinara
Marinated Beef Tips with Mushroom Sauce
Vegetable Stuffed Portobello Mushroom
Italian Chicken Breast
Baked Pit Ham, City Style
Pretzel Crusted Pork Ribeye with Dijon Mustard Sauce
Seafood Cavatelli in a Red Pepper Cream Sauce
Chicken Marsala / Chicken Piccata
Chicken Cordon Bleu
Poppy Seed Chicken
Bourbon-Glazed Salmon
Fried Chicken / Baked 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
Feta and Black Olive Pasta
Classic Caesar
Fresh Fruit
Spinach, Red Onion, and Strawberry
Tabbouleh
Creamy Cole Slaw
American-Style Potato
Marinated Tomato

Potato:

Gratin
Scalloped
Garlic Mashed
Herb Roasted Red
Sweet Potato Casserole

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

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of Two:

Shrimp Ala Carbonaro

Roasted Inside of Round
with a red wine reduction, demi-glaze and mushroom garnish

Grilled Salmon
With lemon caper sauce

Blackened Red Fish
topped with lump crab and Ponchatrain Sauce

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*

Baby Baker 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:

Assorted Layer Cakes

Southern Pecan Pie

French Almond Cake *with fresh strawberries*

Granny Smith Apple Crunch Pie

Chocolate Resurrection

Cheesecake with Assorted Sauces



THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

Hawaiian Buffet

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

South of the Border

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

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

Italian Buffet

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

Italian Pasta Buffet

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

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



SERVED ENTREES

SERVED ENTREES

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

Side Options:

Garlic Mashed Potatoes
Baked Potato
Cheesy Grits
Baked Potato Casserole
Herb Roasted Potatoes
Baked Sweet Potato
Hot Pineapple Salad
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

Slow Roasted Prime Rib

With Madeira Au Jus

Ribeye Steak

Kosher Salt and Cracked Black Pepper, Seared in cast iron skillet with pan brandy sauce

New York Strip Loin

Kosher Salt and Cracked Black Pepper, Seared in cast iron skillet with pan brandy sauce

Grilled Filet Mignon

with cognac mustard sauce



CHICKEN ENTREES

Chicken Parmesan Breast

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

Chicken and Sun-Dried Tomato Lasagna Rolls

Spinach & Gouda Stuffed Chicken

Southwestern Chicken Breast

Brined chicken breast, grilled with sauteed onions,
Peppers, and mushrooms and provolone cheese

Roasted Roulade of Chicken Breast

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

Stir Fry Chicken

Honey Pecan Crusted Chicken Breast

Chicken Cavatelli

with broccoli, mushroom and parmesan cream





SEAFOOD ENTREES

Seared Salmon

Lemon Caper Sauce

Shrimp and Eggplant Crostini

with parmesan mornay sauce

Seafood Pasta Primavera

with shrimp and scallops

Blackened Catfish or Redfish

With Ponchatrain Sauce

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

Roast Prime Rib

Slow Roasted Beef Brisket

Roast Tenderloin

Dijon Encrusted Roast Pork Loin

Baked Pit Ham, City Style

SWEETS & SNACKS



SWEETS

Assorted Baker Street Cookies

Chocolate Chip
Caramel Pecan
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

Chocolate Covered Strawberries
Fruit Tarts
Lemon Tarts
Mousse Tarts
Mini Cream Puffs
Mini Cannoli
Tea Cookies
Petit Fours



SWEETS

Mini Cheesecake

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats

Brea Pudding with Almond Sauce

Assorted Cheese Pies (Chocolate, Lemon, Buttermilk)

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
Pineapple
Crushed Candies
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