

Catering

Guide

Dalton State College



ALADDIN
CAMPUS DINING



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 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 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

MELISSA KRELL

Food Service Director
(706) 272-4441

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A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a folded white cloth with a yellow and brown plaid pattern. Below the coffee, on a light-colored wooden surface, are several cinnamon rolls. The rolls are golden-brown with a thick white icing glaze. A cinnamon stick is partially visible in the bottom left corner.

Breakfast



BREAKFAST

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

Bagels

\$1.50 Each

An assortment of fresh baked bagels.

Scones

\$2.50 Each

An assortment of fresh baked scones.

Donuts

\$1.50 Each

Assorted selection.

Breakfast Bread

\$1.69 Each

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

\$2.50 Each

Danish

\$1.50 Each

Assorted flavors.

Assorted Muffins

\$1.50 Each

Featuring our low fat variety of the day!

• Breakfast •

A wooden crate filled with sandwiches. The sandwiches are made with long, crusty bread and filled with lettuce, tomato, and other ingredients. They are arranged in rows within the crate. The text "Boxed Lunch" is overlaid on the image in a black, cursive font.

Boxed Lunch



BOXED LUNCHES

All box lunches include a choice of chips or coke, whole fruit or side salad.

Italian Gobbler

\$10.25 per person

Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato, Olive, Onion and Pesto Mayonnaise served on Fresh Focaccia.

Grilled Chicken

\$8.99 per person

Grilled Chicken Breast with Cheddar Cheese and Sautéed Red Onions and Peppers.

Portobello

\$10.25 per person

Marinated and Roasted Portobello Mushrooms with Roasted Onions, Tomato, Roasted Red Peppers, Provolone Cheese and Garlic Aioli on an Onion Roll.

Italian Sub

\$8.99 per person

Genoa Salami, Ham, and Provolone Cheese on an Italian Sub Roll with Lettuce and Italian Dressing.

Turkey Club

\$8.99 per person

Smoked Turkey, Ham, Cheese, Lettuce, and Mayonnaise served on Multi Grain Bread.

• Boxed Lunch •



• Boxed Lunch •

BOXED LUNCHES Continued

Chicken Salad Croissant

\$8.99 per person

Chicken Breast Chunks with a Mayonnaise Base served on a Fresh, Flaky Croissant.

TBLT

\$9.25 per person

Sliced Turkey Breast, Smoked Bacon, Swiss Cheese, Leaf Lettuce, Tomato and Sundried Tomato Mayonnaise served on Fresh Baked Focaccia Bread.

EXPRESS BOXED LUNCHES

\$8.99 per person

Your choice of Meat and Bread served with Chips or Cookie, Whole Fruit or Bottled Water.

CHOICE OF MEAT

Smoked
Turkey Breast
Smoked Lean Ham
Tender
Roasted Vegetables

CHOICE OF CHEESE

Swiss
Provolone
Cheddar

CHOICE OF BREAD

White
Wheat
Sourdough
Rye



• Boxed Lunch •

BOXED LUNCH SALADS

Mariner Cobb Salad

\$11.25 per person

Mixed Greens topped with Grilled Chicken Breast, Crumbled Bacon, Cheddar Cheese, Sliced Egg and Diced Tomato with your choice of Dressing. Includes Crackers, Napkins, Cutlery, Condiments, or Whole Fruit

Chef Salad

\$10.25 per person

Mixed Greens topped with Diced Turkey, Ham, Cheddar Cheese, Sliced Egg, Bacon and Tomato with your choice of Dressing. Includes Crackers, Napkins, Cutlery, Condiments, or Whole Fruit.

Cajun Chicken Salad

\$10.25 per person

Romaine and Mixed Greens tossed with Roasted Red Pepper, Roma Tomato Wedges, Red Onion, and Blackened Chicken with your choice of Dressing. Includes Crackers, Napkins, Cutlery, Condiments, or Whole Fruit.

Apple Pecan Chicken Salad

\$10.25 per person

Grilled Chicken, Mixed Greens, Honey-Toasted Pecans and Cranberries topped with Blue Cheese and with your choice of Dressing. Includes Crackers, Napkins, Cutlery, Condiments, or Whole Fruit.

DRESSING CHOICES

Buttermilk Ranch
Italian
Balsamic Vinaigrette

Bleu Cheese
Ranch
Raspberry Vinaigrette



Appetizers

5- Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$2.25 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

\$1.75 per person

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

Domestic Cheese Tray

\$1.75 per person

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

Antipasto Platter

\$5.99 per person

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

• Appetizers •



APPETIZERS

Spinach and Artichoke Dip

\$1.75 per person

Spinach and Artichoke Dip served with Pita Chips.

Southwestern Buffalo Chicken Dip

\$2.50 per person

Southwestern Dip served with Tri Color Chips.

Garlic Hummus Dip

\$1.50 per person

Garlic Hummus Dip served with Toasted Pita Chips with Choice of Sundried Tomatoes, Garlic, and Basil.

Pinwheels

\$1.50 per person

Layered Smoked Ham, Swiss Cheese and Chipotle Sauce.

• Appetizers •



COLD HORS D'OEUVRES

(Items priced individually)

Charcuterie Board | \$3.99

Sushi Display | \$2.50

Whole Salmon Seafood Display | \$6.99

Mediterranean Canapé | \$2.25

Grilled Crudités Display | \$2.99

Ceviche Endive | \$3.99

Shrimp Martini | \$5.99

Miniature Crab Cakes with Remoulade | \$4.99

International Cheese Board | \$3.99

Cranberry Brie Encrusted | \$3.99

Beef Tenderloin Blue Cheese Bites | \$5.99

Fresh Bruschetta | \$1.99

Candied Bacon | \$2.50

Fresh Pico with Crisp Chips | \$2.50

Guacamole Salad with Chips | \$2.99

• Hors d'Oeuvres •



Served Entrees



• Served Entrees •

SERVED ENTREES

Your choice of Entrée served with your choice of 2 sides and Dinner Roll.

Prime Rib & Horseradish

\$24.99

Rosemary & Pepper Encrusted Beef Tenderloin

\$25.99

Buttered Poivre Pork Tenderloin

\$16.99

Orange Brined Turkey Breast

\$12.99

Honey Glazed Pit Ham

\$11.99

Slow Smoked Brisket

\$18.99

Rotisserie Chicken Quarts

\$13.99

Herbed Encrusted 8 oz Pork Chops

\$12.99

Cherry Glazed Lamb Chops

\$18.99



• Served Entrees •

SERVED ENTREES

Fresh Herb Marinated Grilled Airline
Chicken Breasts

\$14.99

Prosciutto Wrapped Gouda Stuffed
Chicken Breast

\$16.99

Bruschetta Chicken Breasts

\$12.99

Spinach and Brie Stuffed Chicken

\$14.99

Margherita Grilled Chicken

\$12.99

Sugared Beef Short Ribs

\$21.00

Sweet Garlic Fire Roasted Salmon

\$20.00

Parmesan Encrusted Tilapia

\$10.99

CHOICE OF TWO CONDIMENTS

Au Jus

Horseradish Mousse

Caramelized Onions

Chipotle Honey Mustard

Apple-Pear Chutney

Sautéed Mushroom



SIDE SALAD CHOICES

Squash Ring Bouquet Salad with
Fresh Mozzarella & Raspberry
Vinaigrette

\$6.99

Crisp Romaine Caesar Salad

\$3.50

Fresh Field Greens with Sun-dried
Tomatoes and Gorgonzola Crumbles

\$5.99

House Salad with Cherry Tomatoes,
Cucumbers & Red Onion Rings

\$2.50

Traditional Spinach Salad

\$2.50

DRESSINGS

Buttermilk Ranch

Italian

Balsamic Vinaigrette

Blue Cheese

Fat Free Ranch

Raspberry Vinaigrette

• Served Entrees •



• Served Entrees •

SERVED ENTREES

SIDE OPTIONS

Scallop Potatoes
Fresh Mashed Garlic Potatoes
Parmesan Hasselback
Potatoes
Herbed Roasted Red Skin Potatoes
Butter & Dill Yukon Gold Potatoes
Parmesan Potato Wedges
Savory Rice Pilaf
Creamy White Wine Risotto
Grilled Kalamata Polenta

Baked Potato
Baked Sweet Potato
Couscous
Wild Rice Pilaf

VEGETABLES

Butter Corn
Fresh Vegetable Medley
Fresh Green Beans
Steamed Broccoli
Glazed Baby Carrots

A close-up photograph of several brownies. The brownies are dark chocolate and are decorated with a drizzle of melted chocolate. They are resting on a piece of light brown parchment paper. The background is dark and out of focus.

Sweets & Snacks



SWEETS

Cookies

\$0.99 each Chocolate Chip
Sugar
Carnival Oatmeal Raisin
Double Chocolate Chip Cookie

Desserts

\$2.99 - each
Chocolate Covered Strawberries – 2 ea
Fruit Tarts
Lemon Tarts Mousse Tarts
Cream Puffs Eclairs
Macaroons Petit Fours
Chocolate Dipped Rice Crispy Treats Fruit on a Stick
Donut Hole Kabobs Flan

Desserts by the slice

Cheesecake \$4.99 Pecan Pie \$2.99
Chocolate pie \$2.99 French Silk
\$3.99 Chocolate Cake \$3.99
Carrot Cake \$3.99 Molton Cake
\$6.99 Bananas Foster \$6.99
Cherries Jubilee \$6.99

• Sweets •



SWEETS Continued

Brownies

\$1.69

Chocolate

Blondies

Lemon Bars

\$1.99

Cobblers – Apple or Peach

\$1.29

Choose from a variety of flavors.

Banana Pudding

\$1.99

Cupcakes

\$2.25 each

• Sweets •



• Snacks •

BEVERAGES

Iced Tea

\$5.99 per gallon

Lemonade

\$5.99 per gallon

Fruit Punch

\$5.99 per gallon

Single Serving Sodas

\$1.75 per can

Coca Cola

Diet Coca Cola

Sprite

Diet Sprite

Bottled Water

\$1.49 per bottle

Bottled Juice

\$2.50 per bottle

Milk

\$1.49 each

Freshly Brewed Coffee

Regular or Decaffeinated \$1.50 per serving

Coffee Bar \$2.50

Hot Coco Bar \$2.50

Cold Coffee Bar \$4.99

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