



Catering

Idea Book



SUMMIT
UNIVERSITY

Aladdin
FOOD MANAGEMENT SERVICES, LLC
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Beverages

Priced Per Person - Prices are Subject to Change Without Notice



Pitchers of Juice: Cranberry, Orange Juice, & Apple Juice.....	\$1.25
Hot Spiced Cider.....	\$1.75
Hot Chocolate Packets served with Hot Water.....	\$1.75
Sodas Assorted (Regular & Diet Sodas).....	\$1.50
Bottled Water.....	\$1.50
Case of Water (28 Bottles of Water).....	\$30.00
Iced Tea.....	\$1.25
Punch.....	\$1.25
Lemonade.....	\$1.25
Individual Milks 2% or Whole Milk-Offered 16oz.....	\$1.50 • 8oz.....
Individual Icy Teas Regular or Diet-Offered 16oz.....	\$1.50 • 8oz.....
Monster Energy & Coffee Energy Drinks = Market Price	



Bakery Wake Up Selections

Minimum Order of 1 Dozen per Item

Jumbo Cinnamon Rolls with Sweet Cream Cheese Icing
\$15.00 per dozen

Specialty Breads (12-15 slices each)
Cranberry, Chocolate Chunk Loaf, & Banana Bread
\$12.00 per loaf

Assorted Jumbo Bagels
with Whipped Butter, Fruit Preserves & Cream Cheese
\$13.00 per dozen

Assorted Scones \$12.00 per dozen

Buttery Croissants with Whipped Butter & Fruit Preserves
\$12.49 per dozen

Buttermilk Biscuits with Whipped Butter & Fruit Preserves
\$10.59 per dozen

Muffin Variety with Whipped Butter \$12.00 per dozen

Jumbo Gourmet Cookies \$10.00 per dozen

Donuts \$8.29 per dozen **Apple Turnovers** \$10.29 per doz.

Sunrise Set Ups (Minimum Of 10 People) Priced per person.

Setup includes disposables & all coffee accompaniments. All beverage services are set up for self service.

Basic Coffee Service.....\$3.00
Freshly Brewed Coffee, Regular & Decaffeinated, Assorted Teas. Add Muffins or Danish \$2.50/pp.

Basic Beverage Service.....\$3.00
Bottled Orange Juice, Cranberry Juice, Apple Juice, & Water.

Best Beverage Service.....\$4.00
Fresh Brewed Regular & Decaffeinated Coffee, a Assorted Tea, Assorted Juices, Soft Drinks, & Water.

Premium Coffee Service.....\$4.25
Assorted Flavored Premium Coffee; Hazelnut, Dark Roast, & Columbian. Served with Assorted Flavorings.

Healthy Start.....\$7.50
Basic Juice Service with Assorted Whole Grain Muffins, Breads & Individual Yogurts.


Power Start.....\$7.50
Regular Coffee, Decaffeinated Coffee, Assorted Teas & an Assortment of Power Bars & Cereal Bars.



Breakfast Buffets

10 Person Minimum Unless Otherwise Noted. Priced Per Person

- Continental** - Assorted Pastries, Orange, Apple or Cranberry Juice, C/T/D.....\$6.00
- Deluxe Continental** - Assorted Pastries, Seasonal Fruit Tray, Choice of Juice, C/T/D.....\$7.00
- Breakfast Sandwiches** - Croissant or Bagel & Choose-Bacon, Ham, Sausage or Cheese, Choice of Juice, C/T/D.....\$8.25



Hot Breakfast

Scrambled Eggs, Bacon, Sausage, Hash Browns, Biscuits with Butter, Choice of Juice, C/T/D.....\$10.00

- Coffee Break**.....\$9.00
Seasonal Sliced Fruit, Scones, Coffee Cake, Banana Bread, C/T/D, Juice
- Quiche Brunch**.....\$7.50
Broccoli Cheese & Quiche Lorraine, Hash Browns, Fruit Tray, Choice of Juice, C/T/D
- Executive Brunch**.....\$9.25
French Toast with Maple Syrup, Veggie Strata, Hash Browns, Bacon, Ham, or Sausage, Choice of Juice, C/T/D
- The Vice Presidential**.....\$10.00
Scrambled Eggs, Sausage or Ham, Breakfast Potatoes, Baked Oatmeal, Fresh Bagels & Cream Cheese Assorted Breakfast Breads & the Best Beverage Service
- The Councilman**.....\$11.00
Fluffy Pancakes Bacon, Ham, Scrambled Eggs, Warm Biscuits & Butter & Breakfast Pastries. Served with the Best Beverage Service
- Southern Statesman**.....\$12.00
Biscuits & Saw Mill Gravy, Country Fried Steak, Cheesy Eggs, Grits & Fresh Turnovers. Served with the Best Beverage Service.

- The Presidential (Min. 25 People)**.....\$14.00
Eggs Benedict, Diced Breakfast Potatoes with Peppers & Onions, Crispy Bacon, Cinnamon French Toast with Hand Whipped Cream, Two Flavored Syrups, Baked Oatmeal Assorted Breakfast Breads, Bagels & Danish & Muffin. Served with the Best Beverage Service.
- Southwestern Experience**.....\$10.00
Layered Slow Baked Strata, Potato Frittata, Sautéed Chorizo, Fresh Bagels & Breakfast Breads. Served with the Best Beverage Service
- Sweet Hot Breakfast**.....\$7.00
Baked Oatmeal, Cinnamon Hot Rolls, Cut Seasonal Fruit, Two Flavored Yogurts. Served with the Best Beverage Service.
- The Alumni**.....\$10.50
Cinnamon French Toast, Applewood Smoked Bacon, Scrambled Eggs & Breakfast Potatoes. Served with our Best Beverage Service.



Additional Breakfast Items

- Strata**.....\$2.00
Layered Baked Dish of Eggs, Bread, Cheese, Meat or Vegetables & Herbs
- Mini Frittatas**.....\$1.75
Veggie or Meat-Similar to a Strata or Omelets
- Breakfast Sandwiches**.....\$2.50
Choose Croissant or Bagel & Choose Bacon, Ham, Sausage or Cheese
- Omelet**.....\$2.25
Cheese, Bacon, Ham, Sausage, or Veggie
- Scrambled Eggs**.....\$1.50
- Sausage**.....\$2.00
- Ham**.....\$2.00
- Bacon**.....\$2.00
- Hash Browns**.....\$1.75
- French Toast**.....\$1.75
- French Toast Sticks**.....\$1.75
- Pancakes**.....\$1.75
- Biscuits**.....\$1.75
- Scones**.....\$1.00
- Danish**.....\$1.00
- Donuts**.....\$1.25
- Cinnamon Rolls**.....\$1.25
- Sliced Breads**.....\$1.25
Choice, of Banana, Pumpkin, Etc
- Cereal**.....\$1.25
Choice of Cereal with Milk-Cereal May Vary
- Assorted Muffins**
Individual.....\$2.15 Dozen.....\$25.50
- Assorted Bagels** with Cream Cheese
Individual.....\$1.15 Dozen.....\$13.50
- Whole Fruit**.....\$2.25
Bananas, Oranges, & Local Apples (when available)
- Yogurt Cups**.....\$1.75
- Yogurt Parfaits**.....\$2.25

Lunch/Dinner Salad Selections

Comes with Dessert, Water & Iced Tea. Priced Per Person

Spinach Salad.....\$7.00

Fresh Spinach Sliced with Mushrooms, Bacon, & Hard Boiled Eggs

Classic Garden Salad.....\$6.00

Fresh Greens, Tomatoes, Cucumbers, & Carrots



Mandarin Spinach Salad

Fresh Spinach & Romaine,
Toasted Walnuts,
Cucumbers, & Mandarin
Oranges.....\$7.00

Shrimp Tortellini Salad.....\$14.95

Fresh Greens, Tortellini, Gulf Shrimp, Roasted Red Peppers, & Tomatoes

Roast Tenderloin Caesar Salad.....Market Price

Fresh Tomatoes, Roast Tenderloin Steak, Roasted Red Pepper Shallots

Classic Caesar Salad.....\$6.00

Romaine, Parmesan Cheese & Croutons, with Caesar Dressing

Chicken Caesar Salad.....\$8.25

Romaine, Grilled Chicken, Parmesan & Croutons

Chef Salad.....\$8.25

Greens with Ham, Turkey, Provolone, Tomato, Hard Boiled Eggs,
& Croutons

Cobb Salad.....\$8.25

Smoked Turkey, Ham, Bacon, Tomato, Egg, Cucumbers,
Avocados & Crumbled Blue Cheese

Thai Chicken Salad.....\$8.25

Julienne Bell Peppers, Carrots & Scallions Tossed with Seasoned
Asian Noodles & Grilled Chicken.

Grilled Chicken Corn Salad.....\$8.25

Roasted Corn, Grilled Chicken, Tomatoes, & Cucumbers on
Fresh Greens



A La Carte Lunch Items

Cup of Soup.....\$2.25

If fewer than 10 people it must be the soup of the day.

Potato Salad.....\$1.50

Pasta Salad.....\$1.50

Cole Slaw.....\$1.50

Grilled Marinated Veggies.....\$3.50

Vine Ripened Tomato, Mozzarella, & Basil
.....\$5.00

Grilled Asparagus with Lemon Oil & Shaved Parmesan
.....Market Price

Wing Dings & Wing Zings

by the Dozen - 6 Dozen Minimum

.....Market Price

Cheese Pizza

Topping are \$1.00 Each

.....\$10.00



Lunch/Dinner Sandwich Selections

All Sandwiches include 2 Sides, Dessert, & Soda or Water

Sides: Potato Salad, Pasta Salad, Tortellini Salad, Cole Slaw, Bagged Chips, Whole Fruit

Grilled Italian Breast of Chicken Sandwich.....\$8.50

Virginia Baked Ham or Smoked Turkey.....\$8.50

Gourmet Chicken Salad.....\$8.50

Assorted Wrap Sandwiches.....\$8.50

Fresh Mozzarella, Tomato, & Basil.....\$8.00

Tenderloin & Portabella Mushroom.....Market Price

Turkey Club Croissant.....\$8.50

Tuna Salad.....\$8.50

Roast Beef & Swiss or Cheddar Cheese.....\$8.50

Classic Italian Hoagie.....\$8.50

Avocado, Chicken Breast on Ciabatta Bread.....\$9.25

Assorted Grinder Sandwiches.....\$8.75



Lunch/Dinner *Buffets*

10 Person Minimum. Priced per person.
Includes Two Sides, Dessert, Soda or Iced Tea & Water.

Build Your Own Sandwich.....\$9.50

Served with Tomatoes, Lettuce, & Onions Pickles.

- Ham, Turkey, & Roast Beef
- Assorted Cheese
- Cookies & Brownies
- Breads & Rolls
- Chips, Pasta OR Potato Salad
- Assorted Water & Sodas

It's A Wrap.....\$9.50

- Assorted Wraps
- Chips, Pasta Potato Salad
- Assorted Cookies & Brownies
- Assorted Water & Sodas



Bagged Lunch.....\$8.50

- Ham & Turkey Sandwiches on Croissants
- Chips
- Whole Fruit
- Cookies
- Waters or Sodas

Grilled Chicken Caesar Salad.....\$9.50

- Grilled Marinated Chicken Breast
- Parmesan Cheese Croutons
- Parmesan Breadsticks
- Assorted Waters & Sodas
- Crisp Romaine Lettuce
- Caesar Dressing
- Cake Slices

Assorted Tea Sandwiches.....\$9.50

A Regal Experience of Small Artisan Sandwiches

- Fresh Meats
- Light Dessert Platter
- Cheeses
- Iced Tea & Juices
- Salads

Cold Paninis.....\$9.50

Assorted Flavors Of Fresh Panini's served with:

- Tuscan Potato Salad
- Tossed Garden Salad
- (2) Handmade Dressings
- Coleslaw
- Cookie Plate
- Iced Tea & Water



Salad Buffet.....\$8.50

- Spinach Salad
- Bacon
- Chef's Salad
- Hard Cooked Eggs
- (4) Handmade Dressings
- Iced Tea & Water

Cobb Salad.....\$8.50

- Smoked Turkey
- Tomato
- Avocado
- Ham
- Egg
- Gorgonzola
- Bacon
- Cucumbers
- Iced Tea & Water

Sushi Plate (10 Days Notice for Sushi).....\$13.50

- Assorted Sushi Rolls
- Ginger & Wasabi
- Iced Tea & Water



Hot Paninis.....\$13.00

- Grilled Tuscan Chicken
- Smokehouse Turkey & Swiss
- Tossed Salad
- Roasted Balsamic Vegetable
- Spicy Italian
- Chips & Iced Tea

Soup & Salad.....\$12.00

Served with Warm Bread & Butter & Iced Tea

- Homemade Seasonal Soup
- Your Choice Of Salad: Grilled Chicken, Caesar, Cobb, or Chef Salad.

Bistro Salad & Sandwich.....\$11.00

- An Inspired Chef Salad with a Seasonal Dressing
- Chicken Sandwich with Mozzarella Red Peppers & Bright Sherry Mustard
- Served with Iced Tea

Streets of Philly.....\$13.00

- Hot Chicken & Beef Cheese Steaks
- Sautéed Onions & Mushrooms
- Traditional Amoroso Rolls

Hot Wraps.....\$12.00

- Asaigo Chicken
- Grilled Vegetable
- Pasta Salad
- Roasted Turkey & Cheese
- Robust House Salad
- Iced Tea
- Caesar
- Chips

Pizza Party.....\$9.00

- Pizza (3 kinds)
- Salad
- Otis Spunkmyer Cookies
- Water & Sodas

Taco Bar.....\$12.95

Lettuce, Cheese, Tomatoes, Salsa, & Sour Cream

- Hard shells
- Nacho Chips
- Soft Shells
- Cheese Sauce
- Seasoned Beef
- Oreo Cookie Bars
- Water & Sodas

South of the Border Fajita Bar.....\$15.95

Salsa, Guacamole, Cheese, Sour Cream, & Flour Tortillas

- Grilled Chicken
- Rice OR Black Beans
- Water & Sodas
- Seasoned Beef
- Tossed Salad
- Cookies & Brownies

All American Picnic Bar.....\$14.50

- Southern Fried Chicke
- Sweet Buttered Corn
- Dinner Rolls & Butter
- Cream Cheese Brownies
- Baked Macaroni & Cheese
- Tossed Garden Salad
- Apple Pie
- Water & Sodas

Caribbean Flair Bar.....\$17.45

- Roast Pork Loin with Mango Chipotle Glaze
- Honey Glazed Baby Carrots
- Dinner Rolls & Butter
- White Chocolate Toffee Brownies
- Rice Pilaf
- Mandarin Spinach Salad
- Key Lime Pie
- Water & Sodas

The Italian Bar.....\$16.00

- Breaded Chicken Parmigiana
- Greens Beans
- Tiramisu & Almond Biscotti
- Linguini with Marinara Sauce
- Caesar Salad with Bread & Butter
- Water & Sodas

Southern Pork BBQ Bar.....\$12.50

- Pulled Pork BBQ with Soft Buns
- Assorted Cookies
- Potato Salad & Cole Slaw
- Water & Sodas



Hot Pressed Cubans

- Slow Roasted Pork with Spicy Mustard & Pickles
- Grilled Chicken with Chipotle Mayo & Peppers
- Portobello Mushroom
- Tortilla Chips & Salsa
- Iced Tea

\$12.00



Taste of the Orient Bar

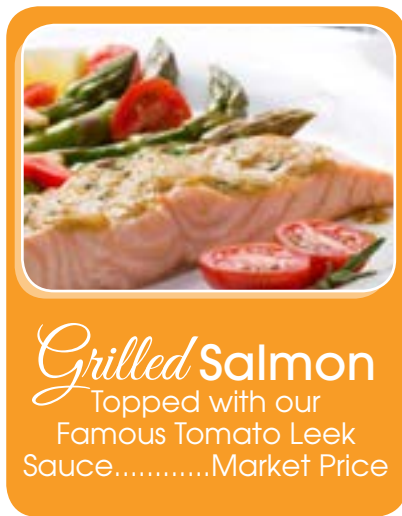
- Teriyaki Glazed Chicken
- Vegetable Stir-Fried Rice
- Spring Rolls with Dipping Sauce
- Asian Spinach Salad
- Fortune Cookies
- Peanut Butter Pie
- Coconut Chocolate Brownies
- Water & Sodas

\$16.25

Entrée Suggestions

All Entrees Include 2 Sides, Rolls & Butter, Dessert, Water & Iced Tea

- Baked Ziti**.....\$10.25
Baked with Spicy Sausage & Pepperoni or Spinach, Mushrooms, Eggplant & Grilled Onions
- Baked Lasagna**.....\$11.25
Baked Sausage, Meatballs, Pepperoni, or Vegetarian Lasagna
- Baked Vegetable Lasagna**.....\$11.25
Baked with Spinach, Mushrooms, Eggplant & Grilled Onions
- Eggplant Parmesan**.....\$12.00
- Chicken Prima Rosa**.....\$14.25
Lightly Floured Chicken Breasts served in a Cream Sauce with Sun-Dried Tomatoes & Fresh Basil
- Chicken Marsala**.....\$13.95
Lightly Floured Chicken Breast with Sautéed Mushrooms in a Rich Marsala Sauce
- Teriyaki Grilled Chicken**.....\$13.95
Teriyaki Marinated Grilled Chicken Breasts Smothered with Sautéed Mushroom & Grilled Onions
- Chicken Piccata**.....\$13.95
Lightly Floured Chicken Breast Sautéed in a Delicious Lemon Butter Sauce
- Chicken Parmigiana**.....\$13.95
Lightly Breaded Chicken Breast Baked with Fresh Marinara Sauce & Mozzarella Cheese
- Southern Fried Chicken**.....\$12.50
Delicious Seasoned & Battered Chicken, Deep Fried until Golden Brown
- Chicken Breast**.....\$15.25
with Traditional Stuffing & Dried Cherries
- Shrimp Scampi**.....\$16.25
Baby Shrimp & Linguini Cooked in a Garlic Butter Sauce
- Sautéed Tenderloin Tips** - Market Price
with a Wild Mushroom Sauce
- Seafood Pasta** with Tomato Basil Coulis.....\$18.50
Shrimp, Scallops, Lobster & Plum Tomatoes with a Garlic, Pepper, & Tomato Oil served over Pasta
- Pork Chop Calvados**.....\$15.25
Center Cut Pork Chops with a Currant Reduction



Grilled Salmon
Topped with our
Famous Tomato Leek
Sauce.....Market Price

Theme Buffet Dinner

Priced Per Person. Drink Service Includes Water & Iced Tea

- Taste of Lancaster**.....\$18.00
 - Fresh Tossed House Salad with Ranch Dressing
 - Roasted Chicken Breast With Mushroom Cream
 - 2 Local Fresh Vegetables (when available)
 - Pasta Blush
 - Roasted Pork Loin
 - Roasted Potato Stuffing
 - Honey Yams
 - Pennsylvania Dutch Pies

Served with Complimentary Coffee & Drink Service.
- Tuscan Adventure**.....\$19.00
 - Tossed Caesar Salad with French Bread Croutons
 - Grilled Chicken Topped with Prosciutto Sun Dried Tomatoes & Fontina Cheese
 - Roasted Pork Loin with Parsnip Puree & Crispy Onions
 - 2 Fresh Local Vegetables (when available)
 - Pasta Primavera
 - Whipped Potatoes with Roasted Garlic
 - Assorted Themed Dessert Table

Served with Complimentary Coffee & Drink Service.
- BBQ Nights**.....\$17.00
 - Basted Chicken Quarters with a Selection Of BBQ Sauces
 - Slow Roasted Pork
 - Home-made Coleslaw
 - BBQ Vegetarian Beans
 - Potatoes with Bacon
 - Roasted Vegetables
 - Whoopee Pies

Served with Complimentary Coffee & Drink Service.
- New England Harbor** (25 person Minimum).....Market Price
 - Grilled Maine Lobster Tails
 - Muscles Marinara
 - Steamed Red Bliss Potatoes
 - Corn On The Cob
 - Clam Steamers
 - New York Strip Steak
 - Roasted Carrots
 - Triple Chocolate Cake

Served with Complimentary Coffee & Drink Service
- World's Faire**.....\$21.00
 - German Weinersnitchel with a Mushroom Cream
 - Latin Vegetable Kabobs
 - Israeli Cous Cous
 - Roasted Broccoli Parmesan
 - Regional Dessert Table
 - Chicken Marsala
 - African Kamut & Red Wheat Berry Salad
 - Turkish Honey Carrots

Served with Complimentary Coffee & Drink Service.
- Stuffed**.....\$24.00
 - Pork Loin Stuffed with Fontina Sundried Tomatoes & Broccoli Rabe
 - Roasted Chicken Breast Stuffed Florentine
 - Braised Vegetable Medley
 - Fire Roasted Red Bliss with Fresh Herbs
 - Assorted Cream Puffs
 - Roasted Carrots
 - Manicotti Rustica
 - Stuffed Cupcakes

Served with Complimentary Coffee & Drink Service



Sides Include: Classic Caesar Salad, Spinach Salad, Fresh Garden Salad, Roasted Red Skin Potatoes, Rosemary Roasted Potatoes, Red Skinned Mashed Potatoes with Cheddar Cheese & Scallions, Roasted Garlic Mashed Potatoes, Au Gratin Potatoes, Seasoned Buttered Noodles, Linguini with Marinara Sauce, Rice Pilaf, Wild Rice & Orzo, Stir Fried Rice, Green Beans Almandine, Honey-Glazed Baby Carrots, Steamed Fresh Broccoli & Cauliflower, Julienne Stir Fry Vegetables, & Sweet Buttered Corn.

Hors D'oeuvres

Minimum of 10 people. Based on 5 pieces & priced per person.

Baked Brie.....	\$7.50
Stuffed Mushrooms.....	\$7.50
Assorted Mini Quiches.....	\$7.50
Veggie Spring Rolls.....	\$7.50
Cocktail Franks in a Blanket.....	\$7.50
Sesame Chicken.....	\$7.50
Spanakopita.....	\$7.50
Veggie Quesadillas.....	\$7.50
Chicken Cordon Bleu Bites.....	\$7.50
Pork Pot Stickers.....	\$7.50
Broccoli & Cheese Bites.....	\$7.50
Mini Chicken Dijon Croissant.....	\$7.50
Fried Mushrooms.....	\$7.50
Crab Rangoon.....	\$7.50
Mini Pizza Bites.....	\$7.50
Assorted Mini Wraps.....	\$5.25
Bruschetta.....	\$5.25
Hummus.....	\$5.25
Tortilla Chips & Salsa.....	\$5.25

Snacks & Bundle Breaks

Salty: Assorted Chips, Pretzels, Gold Fish, Etc.....	\$1.95
Fruit Cups: Assorted Seasonal Sliced Fruit.....	\$3.95
Snack Basket: Assorted Full Size Candy Bars.....	\$2.25
Power Break: Assorted Power Bars.....	\$1.50
Cinema Break	\$7.45
Popcorn, Soft Pretzels with Mustard, Candy Bars, & Assorted Sodas	
Everything But the Margarita	\$8.95
Tortilla Chips, Salsa, Guacamole, Empanadas, & Lemonade	
Afternoon Boost Break	\$11.95
Assorted Sliced Fruit, Granola, Power Bars, Energy & Coffee Drinks	

Party Trays

Domestic Cheese & Cracker Tray

Cheddar, Swiss, & Pepper Jack

Small \$45.00 • Large \$80.00

Imported Cheese & Cracker Tray

Havarti, Gouda, & Muenster

Small \$65.00 • Large \$100.00

Goat Cheese & Crackers

Rolled In Dried Mangos, Dried Cranberries or Dried Figs

Small \$35.00 • Large \$65.00

Vegetable Tray

Assorted Fresh Cute Vegetables with a Mustard Dip

Small \$25.00 • Large \$40.00

Sliced Meat & Cheese

Assorted Imported or Domestic Meats & Cheeses

Domestic Tray \$35.00 • Imported Tray \$55.00

Fruit & Yogurt Tray

Fresh Cubed Fruit & Flavored Yogurt

Small \$30.00 • Large \$55.00

Antipasto

Cured Meats, Olives, Pepperoncini, Mushrooms, Artichoke Hearts, Various Cheeses

Small \$65.00 • Large \$115.00



Muffin & Breakfast Tray

Assorted Muffins or Danish & Assorted Seasonal Breakfast Breads

Small \$25.00 • Large \$45.00

Cupcake Party

A Tasty Assortment of Confection Creations

Small \$25.00q • Large \$45.00

Spunkmeyer Cookie Tray

An Assortment of Otis Spunkmeyer Cookies served with a Glass of Milk

Small \$15.00 • Large \$20.00



Desserts

Groups with 10 people or less will be given house desserts-if there is something specific that you want please let catering know & they would be happy to work with you.

Cookies.....	\$2.00
Large Cookies.....	\$3.25
Cupcakes.....	\$2.00
Cheesecake Cupcakes	
Red Velvet, Plain, Chocolate Chip, & Pumpkin.....	\$3.00
Éclairs.....	\$3.25
Mini Éclairs.....	\$2.25
Brownies.....	\$2.00
Chocolate Mint Brownies.....	\$2.75
Peanut Butter Brownies.....	\$2.75
Blonde Brownies.....	\$2.75
Oreo Cookie Bars.....	\$2.75
7 Layer Cookie Bars.....	\$2.75
Cookie Brittle.....	\$2.75
Lemon Coconut Bars.....	\$2.75
Assorted Pies.....	\$3.25
• Apple • Lemon Meringue • Cranberry Cream Cheese • Walnut • Key Lime • Peanut Butter • Pumpkin	
Pie Slices	
Reese's, Hershey Crème, Snickers & Butterfinger.....	\$2.80
Macaroons.....	\$3.00
Biscotti.....	\$3.00
Tandy Cake.....	\$3.00
Pumpkin Rolls.....	\$3.00
Muddy Buddy Mix.....	\$3.00
Whopie Pies	
Chocolate, Red Velvet, Pumpkin.....	\$3.00
Chocolate Covered Strawberries.....	Market Price
Coffee Cake.....	\$3.25
½ Sheet Cake.....	Market Price
Full Sheet Cake.....	Market Price



Assorted Layer Cake
Chocolate, White & Red Velvet
\$3.25



Chocolate Mousse
\$3.25



Classic Cheesecake
\$3.25

Ordering Information - We suggest placing your order a minimum of seven business days (Monday - Friday) prior to the event to assure an appropriate lead time for ordering, preparing, and staffing. If you have needs that are outside of our ordering time frame, please give us a call at 570-585-9348. We will accommodate special requests whenever possible. All prices and menu selections are subject to change without notice.

Order Confirmations - Upon receipt of your order, Aladdin Food Management Services, LLC will confirm your selection via fax. Review the confirmation. If there are changes or corrections, please call 570-585-9348. All catering events require a signed confirmation before the event.

Guarantee - Guarantees of guest counts and times are required four business days (Monday - Friday) before the event. If you do not contact us with a final count four business days prior to the event, we will prepare for the estimated count from the signed confirmation. Confirm your guest counts at 570-585-9348.

Cancellations - There is no charge for cancellations made at least four business days (Monday - Friday) before the event. Cancellations made fewer than four days prior may incur partial charges. Cancellations made within 48 hours of the event will incur 100% of the charges. Food and nonalcoholic beverages must be provided by Aladdin Food Management Services, LLC at catered events, with the exception of wedding cakes, special mints and/or other approved specialty items. Aladdin Food Management Services, LLC does not allow any leftover food items to be taken home.

Security & Liability - Aladdin Food Management will not assume any responsibility for the damages to or loss of any merchandise or articles left at the function prior to, during, or following an event. If any valuable items are to be left in the banquet area, it is recommended that a security patrol be retained.

Charges & Pricing - All catering function pricing is based on the type of service that is required for the event (please refer to "Types of Service" section for detailed explanation of each type of service). All events are based on a two hour period for meal and program. If the event goes over the two hour period, there will be an additional labor charge of \$15.00 per labor hour until the event concludes.

Additional Servers - \$15.00 per hour • Cake Cutting Services - 75¢ per guest Service is entered without gratuity. However, any gratuity is welcome & should be given to the employees.

Billing - All events not being charged to a campus account number will be subject to sales tax unless we are provided with a tax exemption letter at the time the guarantee number is given. All events that are not billed to a campus account number will require a 50% deposit two weeks prior to the event with the balance due at the completion of the event. We accept cash, check (make checks payable to Aladdin Food Management Services, LLC) and all major credit cards, except American Express.

Types of Service - Aladdin Food Management Services, LLC executes all types of events from formal events for dignitaries to customized surprise birthday or anniversary celebrations to company picnics. This document features our most popular types of service and pricing. However, we can customize your event menu and service upon request. Any deviation from the following types of service will be considered a custom event.

Lunch & Dinner Entrées Only - Served - The main course will be the only course that will be served. The first course, dessert, and beverages (iced water and iced tea) will be preset. The place setting will be china including a salad plate, dinner plate, dessert plate, water goblet, iced tea goblet, knife, salad fork, dinner fork, spoon, dessert fork or spoon, and cloth napkin. Each guest table will have a centerpiece (the materials, design, and color of the center piece will be at the discretion of Aladdin Food Management Services, LLC) and any specific colors and/or design requests will be considered a custom request and will be priced accordingly. All centerpieces shall remain the property of Aladdin Food Management Services, LLC. Appropriate condiments provided as menu dictates. (example: cream, sugar/sugar substitute, salt, pepper, etc.)

Meal will consist of:

- First Course – Salad selection (preset).
- Main Course – Entrée selection, a starch, one vegetable, and bread w/ butter.
- Dessert – One dessert selection (preset).
- Beverage – Coffee, Iced Tea, and Water will be served throughout the meal until the program starts.

BUFFET - The meal service will be served buffet style (minimum 20 people). The food will be presented on (a) skirted table(s) with a centerpiece using appropriate display trays and chafing dishes, with the exception of dessert and beverages. Dessert and Iced Water will be preset. Guests will serve themselves from the buffet table(s). Buffet style does NOT mean that the service is "all you care to eat". There will be sufficient food for the guests to go through the buffet line once. Buffet will close 15 minute after the last person go through or 45 minute after the Event starts whichever is first.

The place settings will be china, including a dinner plate (on buffet table), dessert plate, water goblet, knife, fork, spoon, dessert fork or spoon, and cloth napkin. Each guest table will have a centerpiece (the materials, design, and color of the centerpiece will be at the discretion of Aladdin Food Management Services, LLC) and any specific colors and/or design requests will be considered a custom request and will be priced accordingly. All centerpieces shall remain the property of Aladdin Food Management Services, LLC. Appropriate condiments provided as menu dictates. (example: cream, sugar/sugar substitute, salt, pepper, etc.)

Meal will consist of:

- Salad – Mixed Greens with three dressings & three toppings, two prepared salads.
- Main Course – Entrée selection, a starch, two vegetables, and bread w/ butter.
- Dessert – One Dessert Selection (preset).
- Beverage – Coffee, Iced Tea, and Water will be served throughout the meal until the program starts.

PICNIC STYLE - The picnic style meal service is designed to be a no-frills type of event that will be served buffet style (minimum 20 people). Guests will serve themselves from the buffet tables. Buffet style does NOT mean that the service is "all you care to eat". There will be sufficient food for the guests to go through the buffet line once. The place settings will be disposable including a dinner plate (on the buffet table), cutlery kit (fork, knife, spoon, and napkin on the buffet table) and beverage cup (beverage table).

Meal will consist of:

- Salad – Mixed Greens with three dressings & three toppings, two prepared salads.
- Main Course – Entrée selection, a starch, two vegetables, and bread w/ butter.
- Dessert – One Dessert Selection.
- Beverage – 10 ounces divided in a selection of Iced Tea, Lemonade, or Water.

RECEPTION / CONTINENTAL BREAKFAST(S)/BUSINESS LUNCHEON MENU

The reception (or continental breakfast) service will be served buffet style. The food will be presented on (a) skirted table(s) with a center piece and with appropriate display trays and chafing dishes. Guests will serve themselves from the buffet tables. The buffet tables will have clear plastic plates, cocktail toothpicks (and/or plastic forks, depending on menu selection), paper cocktail napkins and clear plastic punch and/or coffee cups. Appropriate table linens can be supplied for guest tables for an additional cost. There will be no serving personnel other than to deliver, set up, and tear down the event.

Type of Service Comparison Matrix • Lunch & Dinner

Service Item	Served China	Buffet China	Picnic
Food Courses			
First Course	Yes (Preset)	Yes	Yes
Second Course	No	No	No
Main Course	Yes	Yes	Yes
Dessert	Yes (Preset)	Yes (Preset)	Yes (Buffet)
Beverage	Yes (Preset)	Yes (Preset)	Yes (Buffet)
Table Setting			
Silverware, China Plates, Cloth Napkins, Glass Goblets, China Coffee Cups & Saucers.	Yes	Yes	No
Plastic Flatware, Disposable Plates, Paper Napkins, Disposable Cups.	No	No	Yes
Table Cloths for Guest Tables	Yes	Yes	No
Floral Arrangements for Guest Tables	Yes	Yes	No
Reception Events			
Service Item	Formal	Semi-Formal	Informal
Buffet Table			
Cocktail Forks, China (or Clear Glass) Plates, Cloth Napkins, Glass Goblets, China Coffee Cups & Saucers.	Yes	No	No
Cocktail Toothpicks, Clear Plastic Plates, Paper Napkins, Disposable Cups.	No	Yes	Yes
Tablecloths for Guest Tables	Yes	Yes	No
Floral Arrangements for Guest Tables	Yes	No	No

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