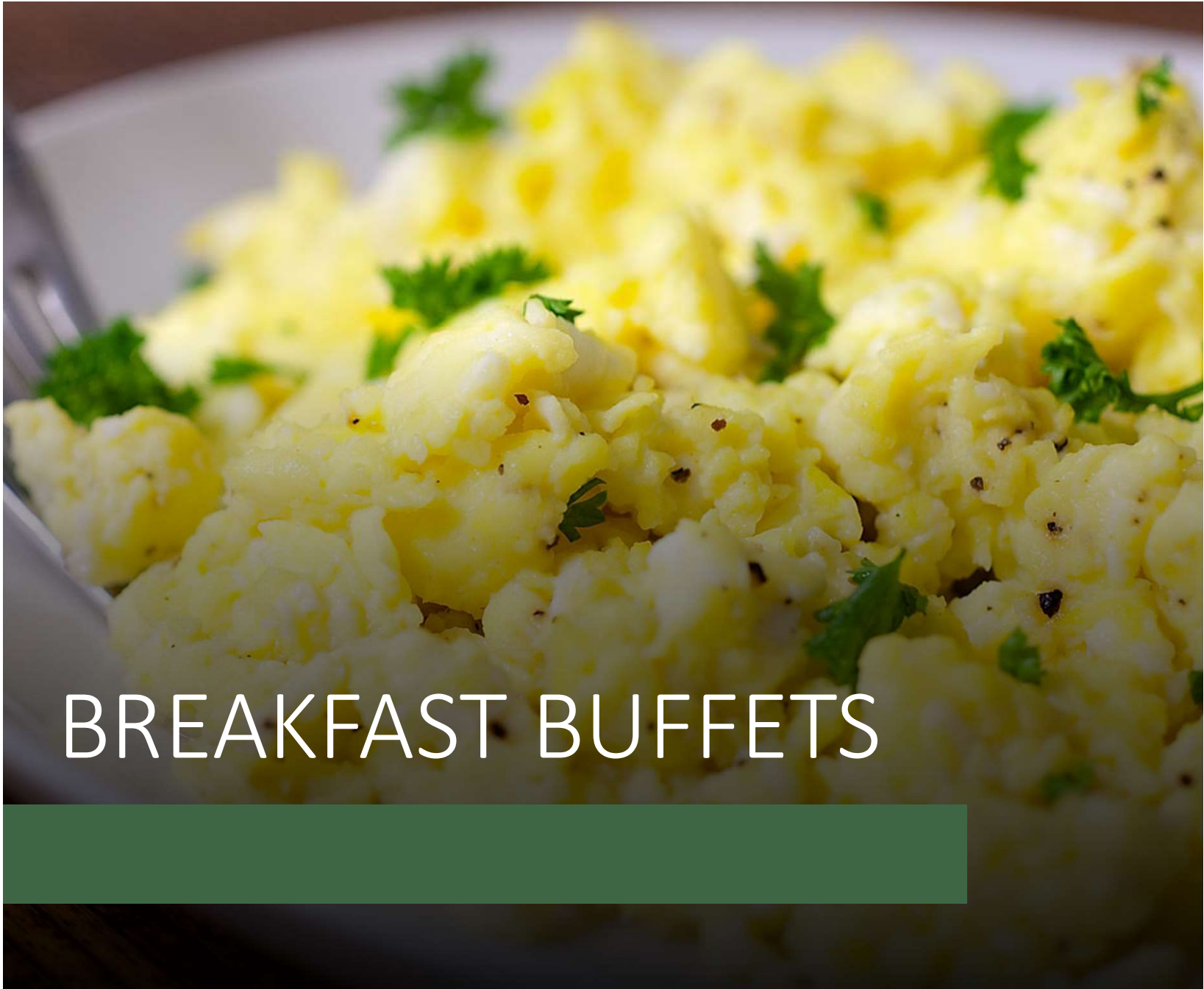




Catering Guide

ALADDIN
CAMPUS DINING



BREAKFAST BUFFETS



BREAKFAST BUFFET

Breakfast Buffets

Continental Breakfast

Fresh seasonal fruit, mini muffins and scones.

\$10.50 per person

**Hot buffets only available at Reeve Union
and Culver's Family Welcome Center**

Breakfast Scramble

Scrambled eggs, hash browns and your choice of bacon or sausage links

\$13.00 per person

Deluxe Breakfast Scramble

Scrambled eggs, hash browns, French toast, maple syrup and your choice of bacon or sausage, seasonal fresh fruit and mini muffins.

\$14.25 per person

Buffets include coffee, orange juice, and ice water





BREAKFAST
ALA CARTE

BREAKFAST ALA CARTE

Cold Breakfast Ala Carte

Fresh Fruit Platter – per person
\$3.75 each

Whole Fruit – Apples, Oranges, Bananas
\$1.30 each

8oz. Blueberry or Strawberry Yogurt Parfait
\$3.00 each

Donut Hole – per dozen
\$8.75

Assorted Scones
\$1.75 each

Assorted Mini Muffin – per dozen
\$13.00

Fresh Muffin
\$1.75 each

Bagel with Cream Cheese
\$2.60

Nutri-Grain Blueberry Breakfast Bar
\$1.75 each

Nature Valley Crunch Oat & Honey Granola Bar
\$2.10 each



ALADDIN
CAMPUS DINING

BREAKFAST ALA CARTE

Breakfast Ala Carte Continued

Hot Breakfast Ala Cart

Individually Wrapped Hand-Held Breakfast Burritos

Scrambled eggs, sausage, shredded Monterey Jack cheese and green peppers wrapped in a flour tortilla. Served with salsa and sour cream.

\$6.95 each

Individually Wrapped Breakfast Sandwiches

Egg, cheese and choice of bacon and ham on your choice of croissant, bagel or English muffin

\$6.95 each

ALADDIN
CAMPUS DINING





BEVERAGES

BULK BEVERAGES

Bulk Beverages

Regular Coffee & Decaf Coffee
\$25.00 per gallon

Hot Cocoa
\$21.25 per gallon

Assorted Tea Bags with Hot Water
\$21.25 per gallon

Cranberry and Orange Juice
\$21.25 per gallon

Ice Water
\$5.25 per gallon

Fruit Infused Water
\$11.00 per gallon

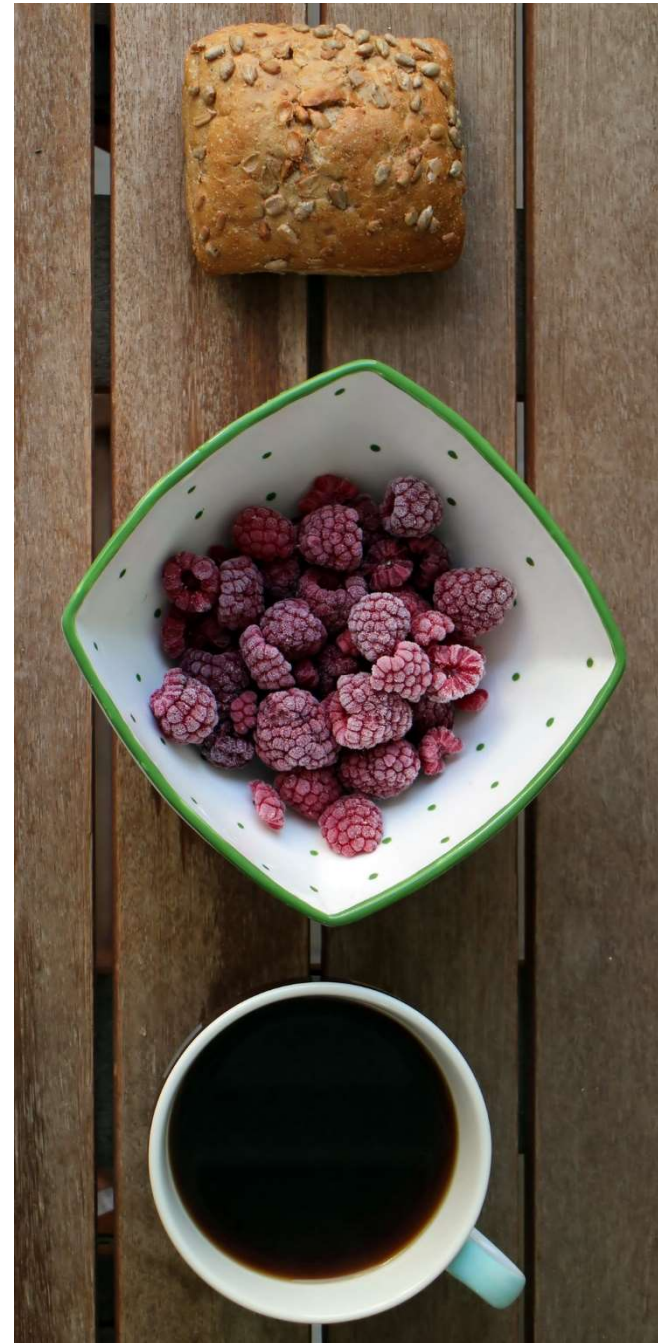
Fruit Punch
\$19.50 per gallon

Lemonade
\$21.25 per gallon

Iced Tea
\$21.25 per gallon

Hot Cider
\$21.25 per gallon

ALADDIN
CAMPUS DINING



INDIVIDUAL BEVERAGES

Individual Beverages

Bottled Orange Juice
\$3.00 each

Bottled Cranberry Juice
\$3.00 each

Bottled Iced Tea
\$3.99 each

Bottled Water
\$1.40 each

Buble Water – Assorted Flavors
\$4.00 each

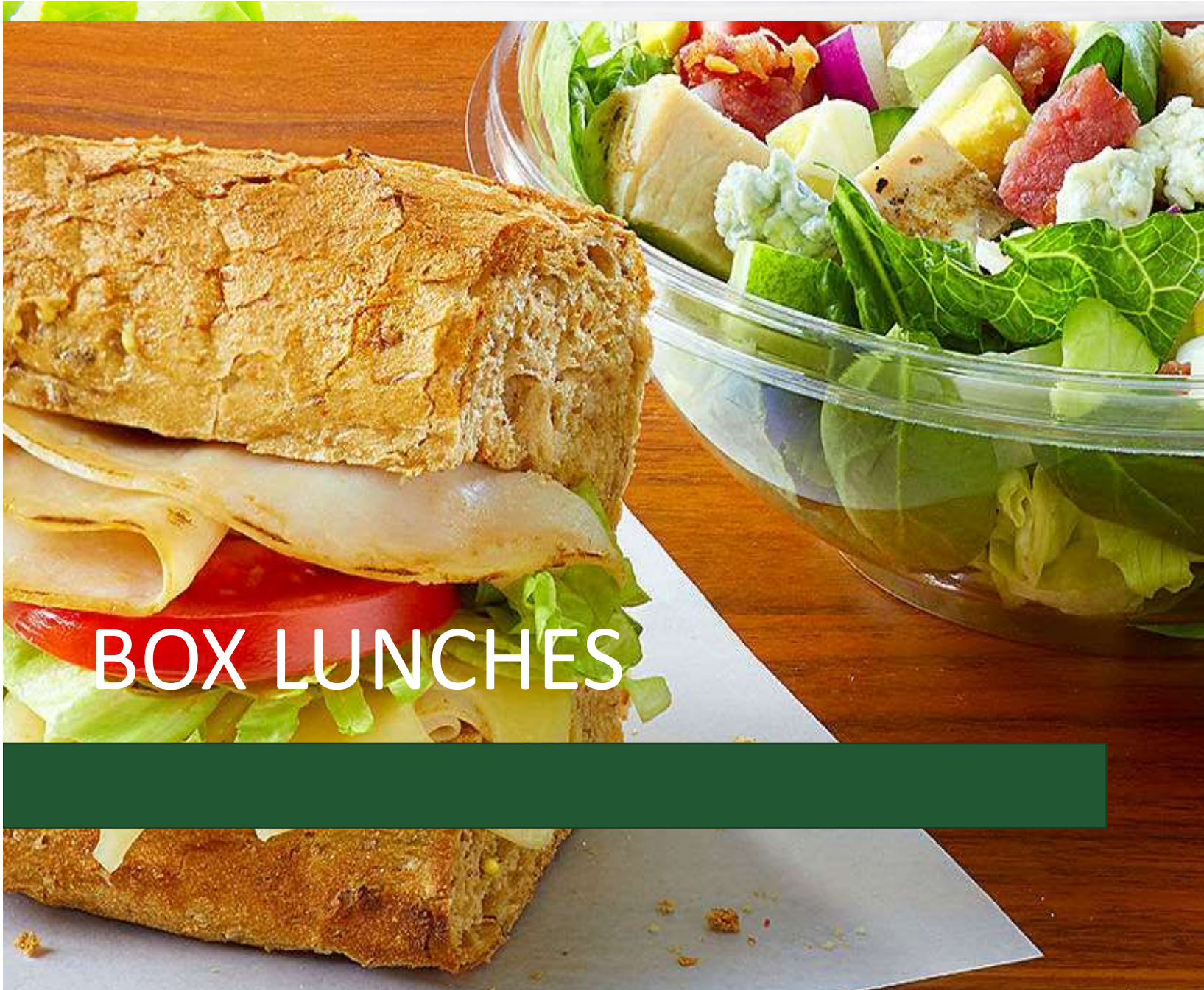
Canned Soda
\$1.75 each

Starbucks Iced Coffee – Mocha and Vanilla
\$3.55 each

Starbucks Double Shot – Mocha and Vanilla
\$4.00 each

ALADDIN
CAMPUS DINING





BOX LUNCHES

BOX SALADS

Fresh Box Salads

All box lunch salads include dinner roll, cookie and bottled water
\$14.99 each

Deluxe Garden Salad

Mixed greens, grape tomatoes, broccoli, red onions, cucumbers, carrots, radishes, red and green peppers, fresh mushrooms and choice of dressing

Chicken Caesar Salad

Romaine lettuce, grilled chicken, parmesan cheese, garlic croutons and Caesar dressing

Southwest Chicken Salad

Mixed greens, southwest marinated chicken, corn, black beans, cheddar cheese, cherry tomatoes, onions topped with tortilla strips and cilantro lime ranch dressing

California Cobb Salad

A west coast classic grilled chicken, avocado, bacon, tomato and sliced hard boiled eggs over mixed greens and choice of dressing

Ultimate Greek Salad

Romaine lettuce, cherry tomatoes, cucumbers, bell peppers, red onions, garbanzo beans, black olives, Feta cheese with Garlic Oregano Vinaigrette

Classic Chef Salad

Fresh garden salad of mixed greens, Julienne sliced turkey and ham, grape tomatoes, sliced cucumbers, hard boiled eggs, shredded cheddar cheese, onions, croutons and choice of dressing



BOX SALADS

Fresh Box Salads Continued

Spring Spinach Salad with Strawberry and Orange

Fresh spinach salad, fresh strawberries, mandarin oranges, sliced almonds and a poppy seed dressing

Sesame Asian Salad

Edamame mixed greens, carrots, cabbage, mandarin oranges, sesame seeds, onions, chopped cilantro, fried wonton strips with a sesame ginger dressing

Box Salad Dressing Selection

- French
- Ranch
- Balsamic Vinaigrette
- Caesar
- Italian

A maximum mix of 4 different boxed sandwiches/salads per event.



ALADDIN
CAMPUS DINING

BOX SANDWICHES

Box Sandwiches

Standard Box Sandwiches

Choose from a variety of meat and cheese options. Includes chips, cookie and bottled water.

\$13.00 each

Sandwiches Options

- Smoked Turkey Sandwich
- Roast Beef Sandwich
- Roasted Vegetable and Hummus Sandwich
- Baked Ham Sandwich
- Egg Salad Sandwich

Cheeses Options

- Swiss
- Cheddar
- Provolone

Deluxe Box Sandwiches

Choose from a variety of sandwiches. Includes your choice of one side, chips, cookie and bottled water

\$14.99 each

Sandwiches Selections

Chicken Sandwich With Grapes

Chicken tossed with celery, red onions, grapes, mayonnaise, mustard, salt and pepper topped with lettuce and tomato

Grilled Teriyaki Chicken

Teriyaki marinated grilled chicken breast, pineapple, onion and lettuce topped with sesame ginger mayonnaise.



BOX SANDWICHES

Deluxe Box Sandwiches Continue

Roasted Turkey and Avocado BLT

Sliced roasted turkey, avocado, crispy bacon, lettuce, tomato and mayonnaise

Turkey Caprese Sandwich

Roasted turkey, fresh mozzarella, tomato with basil pesto reduced balsamic vinaigrette

Roast Beef and Gouda Sandwich

Roast beef, smoked Gouda, onions, lettuce, tomato topped with Horseradish cream sauce

Italian Sandwich

Ham, salami, provolone, lettuce, roasted red peppers, garlic aioli

Titan Club

Roasted turkey, baked ham, cheddar cheese, lettuce, tomato topped with baconnaise

California Avocado Sandwich

Fresh avocado, provolone, red onion, lettuce, tomato topped with a dill sauce

Delightfully Vegan Sandwich

Avocado, lettuce, cucumber, radish, bell peppers, alfalfa sprouts, red onions and tomato with a green goddess dressing

ALADDIN
CAMPUS DINING



BOX SANDWICHES

Deluxe Box Sandwiches Continued

Deluxe Sandwich Bread Options

- French Roll
- Herb Focaccia
- Multi Grain Ciabatta
- Croissant
- Spinach Wrap
- Flour Wrap
- Wheat Wrap
- Sundried Tomato Wrap
- Gluten Free Bun
- Gluten Free Wheat Bread

Deluxe Sandwich Side Options

- Fruit Salad
- Garden Pasta Salad
- Potato Salad
- Whole fruit

Add additional side for \$1.90

A maximum mix of 3 different boxed sandwiches/salads per event. All box lunches must have the same sides.

ALADDIN
CAMPUS DINING





Lunch Buffets

LUNCH BUFFETS

Lunch Buffets

Minimum guest count of 25

Create Your Own Deli Lunch Buffet

Choose from a variety of meats and cheeses as well as a salad to complete your order. Buffet includes leaf lettuce, sliced tomatoes, red onion, pickles, mustard and mayonnaise packets, rolls and breads, potato chips and cookies. Served with iced tea and iced water.

\$14.10 per person

Add soup for \$2.30 per person

Soup and Half Sandwich Buffet

Assorted half sandwiches of ham and Swiss, turkey and provolone and roast beef and cheddar served with a garden vegetables soup, potato chips, fruit salad, cookies, iced tea and iced water.

\$13.25 per person

Add garden salad for \$2.00 per person

ALADDIN
CAMPUS DINING



HOT LUNCH BUFFETS

Hot Lunch Buffets

Minimum guest count of 25 people

BBQ Buffet

Your choice of shredded beef brisket with horseradish cream sauce or pulled pork with BBQ sauce. Buffet includes your choice of two sides, cookies, potato chips. Served with iced tea and iced water
\$17.75 per person

Backyard Buffet

Buffet includes your choice of two meats (hamburgers, brats or chicken breast) and two sides, lettuce, tomato, onions, pickles, sliced cheddar cheeses, buns, potato chips and cookies. Served with iced tea and iced water
\$14.75 per person

Tailgate Buffet Side Options

- Baked Beans
- Potato Salad
- Fruit Salad
- Mac and Cheese
- Garden Salad
- Pasta Salad

ALADDIN
CAMPUS DINING





SWEETS & SNACKS



SWEETS & SNACKS

Sweets & Snacks

Bakery

Cookies Chocolate Chip and Sugar
\$14.00 per dozen

Brownies Mint or Fudge
\$23.00 per dozen

Mini Brownies Mint or Fudge
\$11.75 per dozen

Assorted Bar Pumpkin, Seven Layer and Lemon
\$23.00 per dozen

Mini Assorted Bars Pumpkin, Seven Layer and
Lemon
\$11.75 per dozen

Mini Cheesecake Jewels
\$38.00 per dozen

Cupcake
\$21.00 per dozen

Seasonal Frosted Cut Out Cookies
\$18.00 per dozen

Logoed UWO Cookies
\$3.50 each

Other desserts available upon request.



SWEETS & SNACKS

Sweet & Snacks Continue

Fresh Vegetable & Hummus Cup
\$3.00 each

Hummus & Pretzel Cups
\$3.00 each

Fresh Vegetable with Ranch Cups
\$3.00 each

Cheese & Sausage Cubes Cup
\$2.95 each

Classic Ripple Potato Chip
\$1.95 each

Smartfood White Cheddar Popcorn
\$1.95 each

Mini Pretzels
\$1.60 each

Energy Bites Cup – 2 per order
\$1.99

Nature Valley Crunch Oat & Honey Granola Bar
\$2.00 each

Nutri-Grain Blueberry Bar
\$1.75 each

Mini Candy Bars – 3 pieces per order
\$2.25 per order

ALADDIN
CAMPUS DINING





APPETIZERS &
HORS D'OEUVRES

COLD HORS D'OEUVRES

Fresh Platters

Small Serves 25
Large Serves 50

Seasonal Fresh Fruit Platter with Yogurt Dip

Small \$77.65
Large \$149.00

Seasonal Fresh Fruit Skewers

Small \$77.65
Large \$149.00

Melon and Prosciutto Skewers

Small \$77.65
Large \$149.00

Fresh Vegetable Platter with Ranch Dip

Small \$77.65
Large \$149.00

Wisconsin Cubed Cheese & Sausage Platter

Small \$91.75
Large \$183.50

12" Taco Layered Dip with Tortilla Chips
\$25.50 Each



ALADDIN
CAMPUS DINING

COLD HORS D'OEUVRES

Small Bites

Shrimp Cocktail with Cocktail Sauce
\$37.65 per dozen

Silver Dollar Sandwiches
Ham & Cheese with Honey Mustard Sauce
Turkey & Cheese with Roasted Red Pepper Aioli
\$37.65 per dozen

Caprese Skewers
\$37.65 per dozen

Deviled Eggs
\$37.65 per dozen

Mini Honey Goat Cheese Phyllo Tarts
\$17.50 per dozen

Brioche Crostini
\$17.50 per dozen

Dips

Roasted Red Pepper Hummus and Bagel Chips
\$38 per pound

Tomato Basil Bruschetta with Bagel Chips
\$34.75 per pound

Spinach & Artichoke Dip with Pita Chips
\$38.25 per pound



ALADDIN
CAMPUS DINING

HOT HORS D'OEUVRES

Hot Bites

- Mini Seafood Stuffed Mushroom Caps**
\$41.00 per dozen
- Mini Italian Sausage Stuffed Mushroom Caps**
\$37.65 per dozen
- Mini Herb Stuffed Mushroom Caps**
\$24.50 per dozen
- Buffalo Chicken Wings with Ranch Dressing**
\$37.65 per dozen
- Mini Cocktail BBQ or Swedish Meatballs**
\$17.50 per dozen
- Chicken Satay with Dipping Sauce**
\$27.65 per dozen
- Vegetable Spring Rolls with Sweet & Sour Sauce**
\$37.65 per dozen
- Pork Pot Stickers with Sweet & Sour Sauce**
\$37.25 per dozen
- Bacon Wrapped Cream Cheese Stuffed Jalapenos**
\$33.50 per dozen
- Mini Risotto Bites**
\$17.50 per dozen



ALADDIN
CAMPUS DINING





DINNER BUFFETS

CREATE YOUR OWN BUFFET

Create Your Own Dinner Buffet

Minimum guest count of 25 people

Available only at Reeve Union and Culvers Family Welcome Center locations.

Create your own special meal by selecting one salad, one entrée, one potato, one vegetable and one dessert. Buffets includes fresh dinner rolls, butter and beverages station of coffee, iced tea and water.

Entrée Options

- Chicken Florentine \$25.50
- Stuffed Chicken Breast \$25.50
- Sesame Chicken \$25.50
- Cranberry Harvest Chicken \$25.50
- Herb Roasted Turkey \$25.50
- Asian Pork Loin \$26.75
- Teriyaki Pork Loin \$26.75
- Pan Seared Cod with White Wine Tomato Basil Sauce \$26.75
- Vegetarian Lasagna \$22.00
- Vegetarian Stuffed Peppers \$22.00
- Smoked Gouda Farfalle \$22.00

Add second entrée for an additional \$5.75 per person



ALADDIN
CAMPUS DINING

CREATE YOUR OWN BUFFET

Create Your Own Dinner Buffet Continued

Salad Options

- Garden Salad
- Spinach Salad
- Caesar Salad

Potato Options

- Buttery Mashed Potato
- Garlic Mashed Potato
- Oven Roasted Herb Potato
- Wild Rice Pilaf
- Fingerling Roasted Potato

Vegetable Options

- Mixed Seasonal Vegetables
- 4 Way Blend Vegetables
- Honey Glazed Carrots
- Fresh Green Beans
- California Blend Vegetables

Dessert Options

- Vanilla Cheesecake
- Chocolate Layered Cake
- Assorted Cookies
- Assorted Bars



ALADDIN
CAMPUS DINING





Plated Entrees

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CAMPUS DINING

STEAK AND SEAFOOD

Plated Entrées

Available only at Reeve Union and Culvers Family Welcome Center locations.

All entrees include choice of salad, potato, vegetable, fresh dinner rolls and butter, coffee, iced tea and water, finished with a dessert of your choice.

Steak & Pork Entrees

Filet Mignon

Tender 5oz filet cooked to a perfect medium
\$43.00

Bistro Filet

A 5oz center cut sirloin grilled to perfection served with a red wine reduction sauce
\$31.00

Jack Daniels Bourbon Skirt Steak

Served with a Jack Daniels peppercorn sauce
\$32.50

Braised Short Ribs

Boneless beef short ribs marinated with shallots, carrots and onions with a splash of orange juice braised to perfection
\$37.00

Roasted Pork Tenderloin with Raspberry Vinaigrette Sauce

Slow roasted pork tenderloin with a red wine vinegar sauce and accented with raspberry, horseradish and garlic
\$32.50



CHICKEN

Chicken Entrees

Chicken Bruschetta

Tender chicken breast coated in garlic and spices that are grilled and topped with tomato basil topping and drizzled with a balsamic glaze

\$26.00

Apricot & Goat Cheese Chicken

Chicken roulades brimming with diced apricots and fresh goat cheese placed over a light tarragon sauce

\$26.00

Chicken Marsala

Golden brown chicken breast gently basks in a rich sauce of Marsala wine, onions and fresh mushrooms

\$26.00

Chicken Florentine

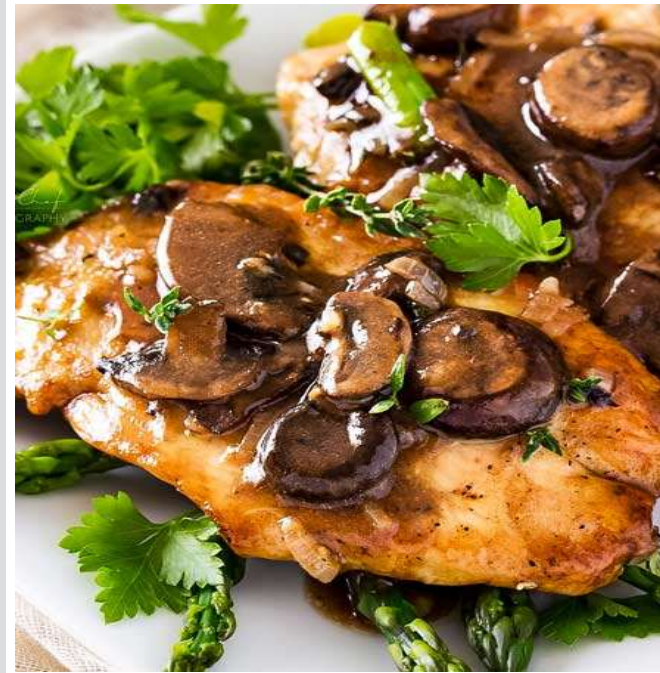
Butterflied chicken breast prepared with a Florentine filling of ricotta, provolone and tender baby spinach

\$26.00

Pesto Chicken

Grilled chicken breast marinated in fresh herbs and garlic

\$26.00



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SEAFOOD & VEGETARIAN

Seafood Entrees

Salmon with Hollandaise Sauce

Grilled salmon with hollandaise sauce
\$31.25

Honey Garlic Salmon

Grilled Salmon with a honey garlic glaze
\$31.25

Vegetarian Entrees

Portobello Mushroom Napoleon

Portobello mushroom layered with zucchini, spinach, roasted red peppers, polenta and topped with roasted tomato coulis and mozzarella cheese
\$28.25

Cheese Ravioli with Wild Mushroom Sauce

Cheese ravioli sautéed with fresh asparagus and topped with wild mushrooms sauce
\$22.50

Chevre, Orzo and Basil Stuffed Portobello

Two portobello mushroom caps brimming with orzo in a pesto cream sauce, goat cheese and fresh sweet basil
\$24.25



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CAMPUS DINING

PLATED ENTRÉE SIDES

Salad Options

- Garden Salad
- Caesar Salad

Potato Options

- Buttery Mashed Potato
- Oven Roasted Herb Potato
- Tri Colored Roasted Potato
- Wild Rice Pilaf

Vegetable Options

- Fresh Asparagus
- Honey Glazed Carrots
- Green Bean Almondine
- Mixed Seasonal Squash
- Seasonal Vegetable Blend
- Fresh Green Beans and Carrots

Dessert Options

- Vanilla Cheesecake
- Layered Chocolate Cake
- Layered Carrot Cake



BAR INFORMATION

Event Bar Information

All bar service is customized to fit each event
All bars must be approved by the University

Bartender Fee \$35.00 per bartender per hour
*2 bartender minimum
2 hour minimum*

Bar Set Up Fee \$175.00
*This includes set up of the bar, linen and skirts,
disposable high-quality glassware and clean up.*

Basic Bar Prices

Domestic Half Barrel \$225.00 each
Bud, Bud Light, Miller, Miller Lite, Coors Light

Specialty Half Barrel \$345.00 each
Spotted Cow, Leinenkugel's, Imported

House Wine \$6.00 per glass
Cabernet, Pinot Noir, Chardonnay, Moscato, Riesling

All Cocktails \$6.00 per drink

All Bottled Beer \$5.00 per bottle

Soda \$2.00 per glass
Punch \$21.25 per gallon

All host items subject to a 15% gratuity
*Host items include any drinks the customer is
providing for the guests for the event at no charge to
the guests*



LINEN

Standard linen and skirting is included in the pricing for all events

Standard linen includes:

- Buffet tables
- Hors d' oeuvres tables
- Dining tables
- Hi-Top tables
- Guest book tables
- Gift tables
- Cake tables
- Photo tables

Linen Colors

Table linen

- White
- Ivory
- Black

Skirting

- Black
- Grey at CFWC only

Napkins – Please ask for details

ALADDIN
CAMPUS DINING

GENERAL INFORMATION

Details, Guarantees and Payments

We prefer to go over details for your meeting or event as soon as you reserve the space to ensure that your event is on the catering event calendar. Although counts are not due until later, as listed below, this will allow us to make sure all your requests can be fulfilled.

For Meetings and Small Events

Menu set 7 days prior
Guaranteed numbers due 5 days prior

For Events of 100+ guests

Menu set 30 day prior to event
Event details set 14 days prior to event
Guaranteed numbers due 7 days prior to event

Function will be invoiced after event/meeting.
Payment can be made by meal requisition, credit card
or check within 14 days of invoice.

Pricing and Fees

Prices are guaranteed within 60 days prior to event
All food prices include gratuity
All food prices are subject to 5% sales tax
Any host bar items subject to 15% gratuity
and 5% sales tax

Bartender fee of \$25.00 per bartender per hour.
2 bartender minimum
2 hour minimum

\$150.00 bar set up fee

ALADDIN
CAMPUS DINING

Monica Cisler
Director of Catering

920-424-2248
cislerm@uwosh.edu

*Contact me today to
start planning
Your event!*