

Student Inspired • Locally Influenced • Chef Crafted

CATERING GUIDE



WELCOME

Let Aladdin catering assist in planning your next meeting or event with catering by Aladdin at UW Oshkosh.

Aladdin offers everything for your catering needs, from an all-day business meeting to an elegant dinner. Our catering professionals will assist you in selecting options or we will design an original custom menu tailored to your specific needs.

As you plan your next fund-raiser, social event, cocktail party, holiday party, business event, or other event of any size, you can trust that Aladdin catering will ensure a memorable and stress-free event for you and your guests.

Please contact Monica Cislser, Director of Catering at 920-424-2248 for more details or scan the code for menu offerings.



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.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 1 week of your event. Final guarantees for the number of attendants at the event must be received at least 7 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 5% 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 \$35 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 for payment and non campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

920-424-2248
cislerm@uwosh.edu

Monica Cisler

Aladdin

BREAKFAST



BAKERY

All items served with appropriate accompaniments

Bagels | \$2.75 each

An assortment of fresh baked bagels.

Scones | \$1.90 each

An assortment of fresh baked scones.

Donuts | \$1.90 each

Assorted Selection

Breakfast Bread | \$17.95

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls | \$2.75 each

Danish | \$1.90 each

Assorted Flavors

Assorted Muffins | \$1.90 each

Mini Muffins | \$13.65 per dozen

Donut Holes | \$9.25 per dozen

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



BREAKFAST BUFFETS & SANDWICHES

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.

Continental Breakfast | \$9.95 per person

Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast | \$11.95

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

Healthy Start | \$12.50 per person

Fresh Baked Muffins
Yogurts with Granola and Berries
Assorted Juices
Assorted Teas
Dark Roast Regular and Decaffeinated Coffee

Breakfast Sandwiches | \$7.25 each

English muffins breakfast sandwich with choice of egg, cheese, ham, bacon or sausage.



PICK YOUR BREAKFAST BUFFET

The following breakfast is setup buffet style (self-service) All tables are linen covered.

Pick Two Breakfast Buffet

\$15.25 per person

MINIMUM OF 25 GUESTS

Served with mini muffins, fresh fruit, juice, coffee and tea.

Choice of two:

Cinnamon French Toast

Pancake

Scrambled Eggs

Scrambled Eggs with Diced Ham and Cheese

Choice of three:

Sausage Links

Thick Sliced Bacon

Country Ham Slices

Home Fried Potatoes

Hash Brown Potatoes

BOXED LUNCH



EXPRESS BOX LUNCHES

All box lunches include sandwich, chips, cookie, condiments, bottled water and disposable cutlery packaged in a lunch box.

Express Box Lunches

\$14.25 per person

NO SUBSTITUTIONS

Choice of meat:

Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables
Salami

Choice of cheese:

Swiss
Provolone
Cheddar
Pepper Jack

Choice of bun:

French Bread
Ciabatta

DELUXE BOX LUNCHES

All box lunches include a choice of side salad, dessert, and bottled water.

Side Salad: Vegetable salad | Pasta Salad | Potato Salad | Fruit Salad |

Dessert: Cookie | Rice Krispie Treat |



Chicken BLT Wrap | \$15.95

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

Italian Gobbler | \$15.95

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia bun

Grilled Chicken | \$15.95

Grilled chicken breast with provolone cheese and sautéed red onions and peppers on French bread

Italian Sub | \$15.95

Genoa salami, ham, and provolone cheese on French bread with sliced tomato, lettuce and Italian dressing.

Titan Club | \$15.95

Smoked turkey, ham, cheese, lettuce, tomato and side of baconnaise served on French bread

Veggie | \$15.95

Provolone cheese, avocado, cucumber, sweet red onion, lettuce and tomato served in a spinach wrap

Roast Beef & Smoked Gouda | \$15.95

Roast beef sandwich with smoked gouda cheese, lettuce and tomato on a Ciabatta bun

Chicken Salad Croissant | \$15.95

Chicken breast chunks combined with red seedless grapes in a mayonnaise base served on a fresh, flaky croissant

TBLT | \$15.95

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and mayo served on fresh focaccia bun



DELUXE BOX LUNCH SALADS

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

Ranger Cobb Salad

\$15.95 per person

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Classic Chef Salad

\$15.95 per person

Mixed greens topped with diced turkey, ham, Swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad

\$15.95 per person

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

\$15.95 per person

Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

Deluxe Garden Salad

\$15.95 per person

Mixed greens, red and green peppers, carrots, tomatoes, cucumbers, radish and mushrooms

Dressing Selections

Ranch, French, Italian, balsamic vinaigrette and Caesar

DELI BUFFET

Deluxe Deli Buffet

\$14.95 per person

Assorted sliced bread, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies, chips and assorted sodas or bottled water.

Choice of four:

Smoked Turkey Breast
Smoked Pit Ham
Roast Beef
Salami
Roasted Vegetables
Chicken Salad
Egg Salad

Choice of two:

Fresh Fruit Salad
American Potato Salad
Creamy Cole Slaw
Garden Salad
Assorted Chips
Vegetable Pasta Salad

Add Soup for \$2.50 additional per person

Pre-made Gourmet Sandwich Buffet

\$16.25 per person

Includes 3 pre-made gourmet sandwiches beautifully displayed on a platter, two sides, chips and dessert with assorted sodas or bottled water.

Sandwich Selection:

Roast Beef with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia bun.

Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato and with roasted red pepper aioli served on a French Bread

Honey Ham with Swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a ciabatta bun.

Roasted Vegetables with lettuce and tomato in a spinach wrap

Choice of two:

Fresh Fruit Salad
Garden Tossed Salad
Assorted Chips
Vegetable Salad
Roasted Red Potato Salad

Dessert:

Lemon bars &
Mini brownies

Add soup for \$2.50 Additional per person



APPETIZERS & HORS D'OEUVRES

APPETIZERS

Platters

Small serves 25

Large serves 50

Fresh Fruit Platter |

Small \$83.00 Large \$159.25

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter |

Small \$83.00 Large \$159.25

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

Domestic Cheese Tray |

Small \$99.00 Large \$198.00

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

Spinach & Artichoke Dip |

\$39 per pound

Served with crackers.

Taco Tray | 12-inch Tray \$29.50

Served with pita chips.

Red Roasted Pepper Hummus Dip

| \$39 per pound

Served with pita chips.

Caprese Skewers – \$40.25 per dozen

Fresh mozzarella, cherry tomatoes and basil

Brioche Crostini – \$18.75 per dozen

Strawberry cream cheese with dice strawberries
On crostini

Melon & Prosciutto Skewers

\$40.25 per dozen

Fresh mozzarella, cherry tomatoes and basil

Roasted Red Pepper, Feta & Basil

Bruschetta | \$39.00 per pound





COLD HORS D'OEUVRES

Items priced per dozen

Assorted Silver Dollar Sandwiches | \$39.50
Choice of turkey and ham with cheese

Mini Club Sandwiches | \$42.50

Tortilla Pinwheels | \$18.50

Goats Cheese Phyllo Tarts | \$18.75

Garden Vegetable Canapes | \$30.00

Smoked Salmon Canapés | \$45.00

Fruit Topped Canapés | \$39.00

Crostini with Sun-Dried Tomato Jam \$18.75

Shrimp Cocktail | \$43.00



HOT HORS D'OEUVRES

Items priced per dozen

Seafood Stuffed Mushrooms | \$45.00

Herb Stuffed Mushrooms | \$27.00

Sausage Stuffed Mushrooms | \$41.50

Teriyaki Chicken Satay | \$31.25

Chicken Wings (Hot or BBQ) | \$42.00

Mini Risotto Bites with Marinara | \$25.00

Bacon Wrapped Jalapenos | \$39.95

Cocktail Meatball | \$19.25

in BBQ, marinara or sweet & sour sauce

Pork Pot Stickers | \$41.50

with sweet & Sour Sauce

Vegetable Spring Rolls | \$41.50

With sweet & Sour Sauce

ASSORTED BUFFETS

DINNER BUFFET

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

Dinner Buffet | \$28.50 per person

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of One

Roast Top Round of Beef
Marinated Beef Tips with Mushroom Sauce
Honey-Baked Pit Ham
Italian Chicken Breast
Chicken Florentine
Chicken Marsala
Chicken Cordon Bleu
Sesame Chicken
Baked Lemon Butter Haddock
Roast Pork Loin with an Apple Brandy Sauce
Teriyaki Marinated Pork Loin
Roast Turkey Breast
Spinach Lasagna
Vegetable Stuffed Portobello Mushroom

Vegetables – Choice of One

Fresh Vegetable Medley
Butter Corn
Fresh Green Beans
Capri Blend
Broccoli Florets
Glazed Baby Carrots

Add Second Entrée for \$6.50

Salads – Choice of One

Garden Salad
Classic Caesar Salad
Traditional Spinach

Potato – Choice of One

Wild Rice Pilaf
Garlic Mashed
Buttery Mashed
Oven Roasted Herb Potatoes
Fingerling Roasted Potatoes

Desserts – Choice of One

Fruit Pies
Assorted Bars
Layered Carrot Cake
Layered Chocolate Cake
Cheesecake with Fruit Topping



PREMIUM DINNER BUFFET

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

Dinner Buffet | \$38.50 per person

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of One

Jumbo Shrimp Seafood Pasta

Roasted Sirloin of Beef
with a red wine reduction, demi-glaze and mushroom garnish

Grilled Salmon
with balsamic tomato and cucumber relish

Baked Tilapia
topped with lump crabmeat butter

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

Add Second Entrée for \$7.50

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*

Roasted Yukon Gold 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

Hot Apple Cobbler with Whipped Cream

Southern Pecan Pie

Granny Smith Apple Crunch Pie

Flourless Chocolate Cake

Specialty Cheesecake



THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

BBQ Buffet

\$18.95 per person

Beef Brisket with Horseradish cream sauce or
BBQ pork
Baked Beans
Mac & Cheese
Buns
Chips and Pickle Chips
Cookies
Iced Tea and Water

South of the Border

\$18.25 per person

Chicken, Beef or Veggie Fajitas
Flour Tortillas
Refried Beans
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Cookie
Iced Tea and Water

Taco Buffet

\$16.00 per person

Seasoned Ground Beef
Hard and Soft Shells
Spanish Rice
Refried Beans
Shredded Lettuce and Cheese
Dice Tomatoes, Onions, Salsa
Cookies
Iced Tea and Water

Italian Buffet

\$18.50 per person

Cheese or Beef Ravioli
Beef or Spinach Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Churros
Iced Tea

Italian Pasta Buffet

\$18.50 per person

Penne Pastas
Marinara and Alfredo Sauces
Chicken Strips, Meatballs, Italian Sausage, Steamed
Broccoli and Sautéed Mushrooms
Tossed Garden Salad
Fruit Salad
Garlic Breadsticks
Churros
Iced Tea and Water





BACKYARD BUFFET

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments with an assortment of fresh cookies and assorted sodas and bottled water.

Buffet

\$17.95 per person

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Two Main Courses:

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
BBQ Chicken

Choice of Three Sides:

Baked Beans
Potato Salad
Pasta Salad
Macaroni & Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing
Watermelon

SERVED DINNER ENTREES

SERVED ENTREES

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

Potato Option – Choice of One

Garlic or Buttered Mashed Potatoes
Baked Potato
Orzo Pasta with Fresh Herbs
Herb Oven Roasted Potatoes
Baked Sweet Potato
Wild Rice Pilaf

Vegetables – Choice of One

Country Style Green Beans *with bacon and onions*
Steamed Carrots and Green Beans
Seasonal Squash Medley
Roasted Asparagus Spears
Honey Glazed Carrots

Dessert – Choice of One

Chocolate Cake
Carrot Cake
Flourless Chocolate Cake
Cheesecake

BEEF ENTREES

Grilled Beef Tenderloin Medallions

with wild mushrooms sauce

\$45.00

Grilled Flank Steak Stuffed

with pancetta, provolone, oven dried tomatoes and Italian herbs

\$38.00

Roast Beef Sirloin

Topped with your choice of sauce: green peppercorn, mushroom sauce, bourbon glaze or béarnaise sauce

\$39.00

Grilled Filet Mignon

with cognac mustard sauce

\$49.00



CHICKEN ENTREES

Chicken Parmesan

\$28.00

Sautéed Breast of Chicken

with bacon, mushroom and wilted spinach

\$28.00

New Orleans Pecan Glazed Chicken

\$28.00

Spinach & Gouda Stuffed Chicken

\$28.00

Pesto Chicken Breast

marinated in lemon, fresh herbs and garlic with a cilantro pesto

\$28.00

Grilled Honey Dijon Chicken Breast

\$28.00

Chicken Cavatelli

with broccoli, mushroom and parmesan cream

\$28.00

Chicken Florentine

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

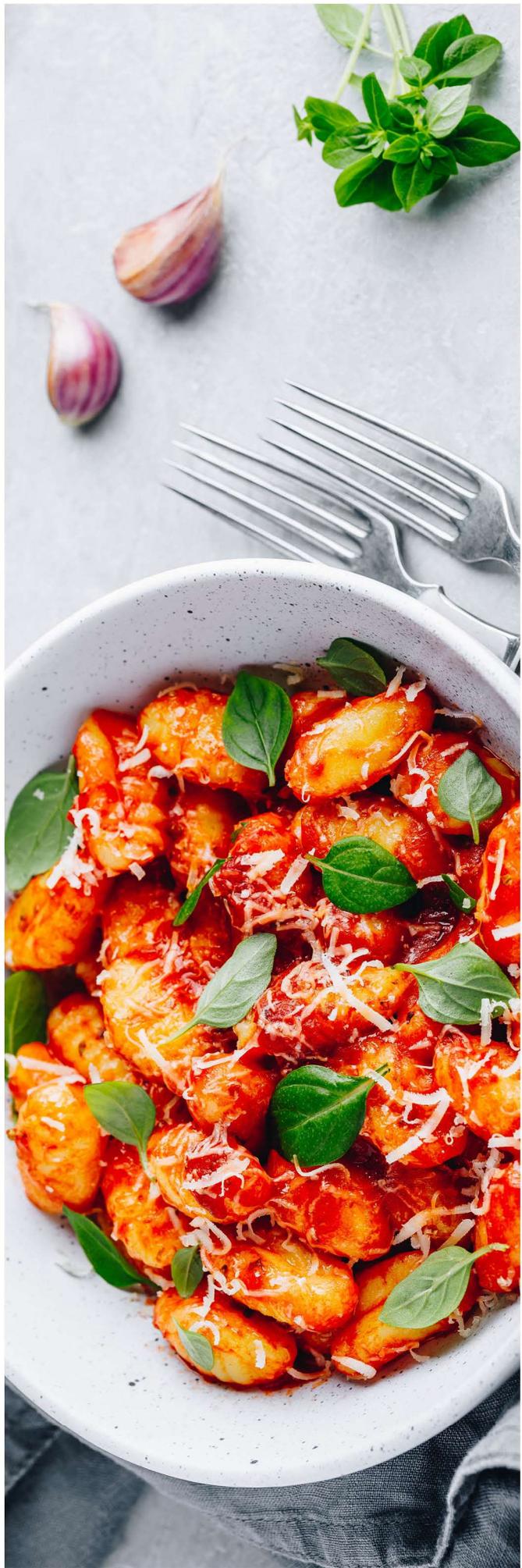
\$28.00

Apricot and Goat Cheese Chicken

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

\$28.00





SEAFOOD ENTREES

Grilled Salmon

with tomato, cucumber and kalamata olives

\$32.25

Seared Tuna

with capers, lemon and dill

\$31.95

Seafood Pasta Primavera

with shrimp and scallops

\$32.00

VEGETARIAN ENTREES

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

\$24.95

Stuffed Portobello Mushroom

Stuffed with braised spinach, goat cheese and grilled tomato

\$24.95

Grilled Eggplant and Tomato

\$24.95

Cheese Ravioli with a Rich Mushroom Sauce

\$24.95

SWEETS & SNACKS



SWEETS

Assorted Cookies

\$15.00 per dozen

Chocolate Chip
Sugar
Peanut Butter

Assorted Mini Homestyle Brownies

\$13.00 per dozen

Fudge
Fudge with Nuts

Mini Lemon Bars | \$13.00 per dozen

Mini Assorted Desserts | \$13.00 per dozen

Please contact catering for options

Sundae Bar | \$6.50 per person

25 PEOPLE MINIMUM

Chocolate & Vanilla Ice Cream served with:

Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream



SWEETS

Mini Cheesecake

\$41.00 per dozen

Decorated Cupcakes

\$23.00 per dozen

Seasonal Cut-Out Cookies

\$19.75 per dozen

Celebration Cakes

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated & specialized!

Full Sheet Cake (serves 60) **\$102.00**

Half Sheet Cake (serves 30) **\$54.00**

¼ Sheet Cake (serves 15) **\$28.00**

SNACKS

Mixed Nuts \$17.95 per pound

Snack Bar Mix \$17.95 per pound

Fresh Whole Fruit \$1.50 each

Individual Bagged Snacks

Classic Chips \$2.05

Pretzels \$1.75

White Cheddar Popcorn \$2.00

Honey & Oat Granola Bars \$2.95

Blueberry Breakfast Bars \$2.50

Individual Packaged Snacks

Cheese & Sausage Cups \$3.75

Hummus & Pretzel Cups \$3.25

Vegetable and Ranch cups \$3.25



BEVERAGES

Iced Tea, Hot Tea, Lemonade, Fruit Punch, Hot Cocoa & Hot Cider
\$22.00 per gallon

Water \$5.50 per gallon

Fruit Infused Water \$11.25 per gallon

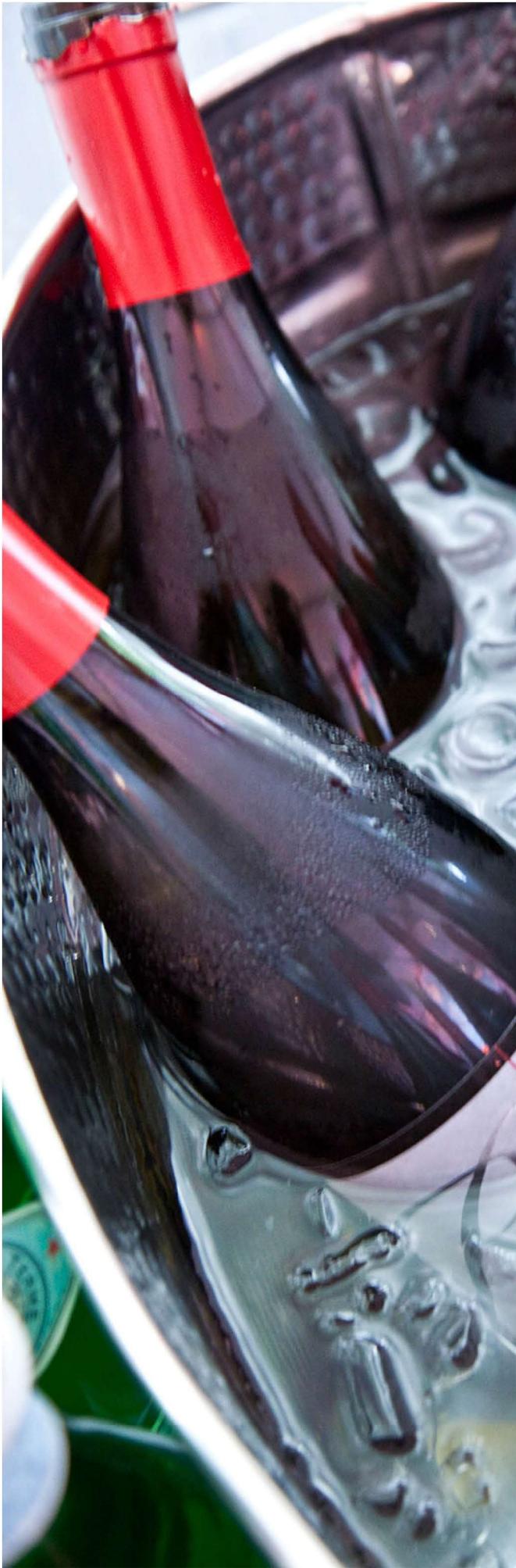
Soda \$1.75 per can

Bottled Water | \$1.45 per bottle

Bottled Juice | \$3.00 per bottle

Bubly Water | \$4.00 per can

Freshly Brewed Coffee
\$27.50 per gallon
Regular or Decaffeinated



ALCOHOL BEVERAGE SERVICE

Host Bar

Catering services providing all the service, alcohol, mixers and accessories. Host bar services are subject to a \$40.00 per bartender per hour charge. Host bar total is subject to a 18% gratuity charge.

The bar set up fee is \$200.00. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

Cash Bar

Catering services providing all the service, alcohol, mixers and accessories.

Bartender fee is \$40.00 per hour per bartender with a two-hour bartender minimum

The bar set up fee is \$200.00. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

All bar service must close 30 minutes prior to end of event per University policy.