Welcome!

We are excited to provide you with our catering menus to assist in planning your event. All menus are only a suggestion & represent some of our most popular selections. We continually develop menus & events incorporating regional preferences & cutting-edge culinary trends. Our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations, & thoughtful service to provide your guests with a memorable dining experience.
Event Checklist

- Choose the date, time, and location of the event.
- Check availability of desired locations and confirm reservations.
- Choose and reserve rain location if event is outdoors.
- Determine the food budget.
- Will the event be formal or informal?
- Determine what type of service best suits your needs (buffet, served, reception, picnic)
- Determine the guest list.
- Choose and order invitations.
- Address and mail invitations at least two weeks prior to the event.
- Are your guests familiar with the locations? Do you need maps?
- Choose color scheme.
- Make arrangements for decorations (flowers, candles, etc.).
- Will you need a podium or any audiovisual equipment?
- Will there be a head table? Number of guests?
- Table arrangements for other guests? Number of guests per table?
- Will you use place cards or reserved seating?
- Will you use name tags?
- Arrange for someone to prepare name tags or set place cards.
- Do you need a special table for awards or gifts? Where should it be located?
- Have you arranged for someone to greet the guests?
- How much time have you allowed for the meal? For the program?
- Do you plan to say a blessing? Have you asked someone to be responsible?
- Will the blessing be before or after the meal?
- Choose a menu two weeks in advance.
- Choose linen colors.
- Confirm table arrangements and final guest count with Catering Services three business days prior to the event.
- Who is financially responsible for the event?
- Determine all charges involved.
Breakfast – Brunch Menu Suggestions

Continental Breakfast
• Assorted Fresh Baked Pastries
This includes: Assortment of Danish, Fruit Muffins, Breakfast Breads & Apple Fritters
• Orange, Grape, or Apple Juice
• Special House Blend & Decaffeinated Coffees
• Hot Tea

Hot Breakfast with the Works
• Scrambled Eggs
• Bacon & Sausage
• Griddle Hash Browns
• Assorted Fresh Baked Pastries or Biscuits & Gravy
• Fresh Fruit Tray
• Orange, Grape or Apple Juice
• Special House Blend & Decaffeinated Coffees
• Hot Tea

Breakfast - A la Carte
• Bacon & Sausage
• Griddle Hash Browns
• Mini Fruit Muffins
• Large Fruit & Cheese Danish
• Bottle Water
• Special House Blend & Decaffeinated Coffees
(sold only by Gallon will serve 15 cups of coffee)

Deluxe Continental Breakfast
• Assorted Fresh Baked Pastries
This can include fresh warm bagels & cream cheese
• Fresh Fruit Tray
• Orange, Grape or Apple Juice
• Special House Blend & Decaffeinated Coffees
• Hot Tea

Healthy Start Breakfast
• Yogurt Bar with Low-Fat Greek Yogurt
  Fruit, Nuts, Granola, Coconuts & Chocolate Chip Toppings
• Fresh Fruit Salad
• Assorted Fresh Baked Breakfast Breads
• Orange, Grape, or Apple Juice
• Special House Blend & Decaffeinated Coffees
• Hot Tea

• Chicken & Honey Biscuit
• Large Fruit Muffins
• Bagels Cream Cheese & Jelly
• Spa Water
• Hot Tea
• House Coffee or Decaffeinated
(sold only by Gallon will serve 15 cups of coffee)
Business Lunch Menu Suggestions

Lunch Menu are Served From 10:30am-2:30pm

Fast Track Lunch & Our New Gourmet Fast Track
Fast Track lunch includes one sandwich, two sides, one dessert & a choice of bottled water or assorted sodas. Groups of 50 or more may select two different sandwiches, less than fifty guests additional charge of $1.00 per guest for second sandwich. Fast Tracks are served buffet style only & include buffet table linens.

Sandwich & Wrap Selections
• Chicken Caesar Wrap
• Roast Beef & Swiss on Kaiser Roll
• Italian Herb Grilled Chicken Breast on Kaiser Roll
• Tuna Salad on Whole Wheat Bread
• Veggie Medley on Spinach Wrap

Gourmet Fast Track
• Grilled Chicken Breast Club
  Grilled chicken breast with crispy bacon, cheese, lettuce & tomato with cracked pepper mayo
• Crisp Chicken
  Crisp chicken strips, lettuce, tomato & sweet caramelized onions drizzled with honey mustard blend, fresh roll or wrap
• Southwestern Chicken
  Grilled chicken breast, pepper jack cheese, black bean & corn relish, lettuce & tomato with spicy chipotle dressing, fresh roll or wrap
• Italian-Genoa
  Salami, pepperoni, ham, turkey provolone cheese on a Artisan roll with pesto mayo spread.
• Mediterranean Veggie
  Marinated grilled vegetables, feta cheese, hummus, lettuce & sliced tomatoes on a pita bread with Kalamata olive spread.

Side items
• Pasta Salad
• Macaroni Salad
• Celery & Carrot Sticks with Ranch Dressing
• Potato Chips
• Potato Salad
• Baked Potato Chips
• Vegetable Salad
• Fruit Salad
• Soup of the Day (Cup)

Desserts
• Assorted Cookies
• Fudge Brownies
• Apple Turn-Overs
• Bread Pudding
Salads
All salads will be plated on disposable plate with a dome lid (with plastic flatware) or on china (with flatware & cloth napkin) served Buffet Style with the appreciate dressings, fresh rolls with butter, dessert bars, iced tea, iced water & linens for the buffet.

Southwestern Cobb Salad - Marinated chicken breast on a bed of crisp greens: topped with sliced avocado, pepper jack cheese, bacon, pico de gallo, crunchy tortilla strips served chipotle reach dressing.

Zesty Lemon Chicken Salad - Lemon roasted chicken on a bed of fresh greens with red peppers, artichoke hearts & red onions, garnished with goat cheese & fresh pita chips served with our Greek Dressing.

Grilled Chicken Caesar Salad - Grilled chicken strips on a bed of crisp romaine lettuce, red peppers, garlic croutons & parmesan cheese tossed in creamy Caesar dressing.

Chopped Chopped Salad - Diced ham & turkey, bleu cheese, red onions, green peas & chopped eggs, dried cranberries, fresh made croutons atop of bed of fresh greens served with your choice of dressing.

Build Your Own Sandwich
• Assorted Deli Meats: Ham, Roast Beef, Turkey Breast
• Variety Breads
• Cheddar, Pepper Jack & Swiss Cheeses
• Sliced Tomatoes, Lettuce, Onion, Pickles
• Potato Chips, Pasta & Potato Salads
• Assorted Cookies, Brownies or Lemon Bars
• Iced Tea, Water, Coffee

Add Home-Made Soup for $1.75 - Featuring:
• Chicken Noodle
• Cream of Potato
• Cream of Broccoli
• Our Chicken Tortilla
• Vegetable
• Soup Du Jour
• Chicken & Rice
Hot Lunch Buffets—Served 10:30am to 2:30pm

Includes choice of salad with two dressing, choice of starch & vegetable, fresh baked rolls & butter, dessert, iced tea, iced water & coffee.

Southwest Grilled Chicken
Citrus marinated chicken served with colorful roast corn & black bean relish garnished with crispy tortilla strips & fresh lime slices.

Chicken Nicoise
Grilled chicken topped with artichoke hearts, black olives, fresh diced tomatoes, garlic & fresh herbs tossed in a white wine sauce.

Pesto Chicken
Boneless chicken breast encrusted with pesto, baked & topped with creamy béchamel sauce.

Chicken Parmesan
Lightly breaded chicken breast draped in our homemade marinara sauce & covered with a blend of Italian cheeses.

Beef Burgundy
Tender beef tips in a red wine sauces with sautéed onion & mushroom, served over hearty noodles.

Sliced Roast Beef
Sliced herb crusted USDA Grade A beef with a savory gravy.

Glazed Pit Ham
Pit ham scored, garnish & basted with honey pineapple glazed with pineapple relish on the side.

Salads

• Green Salad with Vegetables and House-made Croutons with Choice of Two Dressings

• Classic Caesar with Shaved Parmesan, House-made Croutons and Lemon Caesar Dressing

• Baby Greens topped with Grape Tomatoes, Feta Cheese, Croutons with Balsamic Vingrette

• The Wedge A Wedge of Iceberg Lettuce, Crisp Bacon Bits, Bleu Cheese and Ranch Dressing

Starch Selections

• Herbed Rice Blend
• Oven Roasted Potatoes
• Red Skin Mashed Potatoes
• Hot Potato Salad

• Rice Pilaf
• Potato Au Gratin
• Mashed Maple Sweet Potato
• Baked Beans

Vegetable Selections

• Whole Green Beans
• Broccoli Spears
• Vegetable Medley
• Creamed Spinach Casserole

• Butter Corn
• Seasoned Peas
• Glazed Carrots

Desserts

• Homemade Bread Pudding
• Banana Pudding
• Chocolate Parfait
• Apple Crisp

• Chocolate Pie
• Apple Turn-Overs
• Lemon Bars
• Gourmet Bars

• Fruit Cobbler

Northwest Florida State College Catering Guide
Aladdin Food Management Services
Pasta Buffets—Served
Includes Caesar salad or Italian salad, grilled vegetables, garlic knots, dessert, iced tea, iced water and coffee.

Add sliced chicken breast to any pasta entrée for $2.75

Garden Ravioli
A blend of garden vegetables encased in fresh sheets of pasta cooked & served with mushroom cream sauce & parmesan cheese.

Pasta Carbonara
Tender Noodles in a light cream sauce with parmesan cheese, fresh mushrooms, ham, bacon & zucchini.

Baked Ziti
Tender ziti noodle in our homemade marinara sauce, baked with a blend of Italian cheese & sautéed tomatoes, onions, & peppers topped with mozzarella cheese and baked to perfection.

Roasted Vegetable Pasta
Bowtie pasta tossed with colorful blend of oven roasted tomatoes, red & green peppers, mushrooms, squash & onions garnished with fresh pesto & feta cheese sauce.

Salad (select one)
- House Salad
- Spinach Salad
- Marinated Vegetable
- Caesar Salad
- Cole Slaw

Starch Selections
(Starch are not included with Pasta Entrees)
- Herbed Rice Blend
- Oven Roasted Potatoes
- Hot Potato Salad
- Egg Noodles
- Red Skin Mashed Potatoes
- Rice Pilaf
- Potato Au Gratin
- Baked Beans
- Mashed Sweet Potato

Vegetable Selections
- Whole Green Beans
- Steamed Broccoli Spears
- Vegetable Medley
- Creamed Spinach Casserole
- Butter Corn
- Seasoned Peas
- Glazed Carrots

Desserts
- Homemade Bread Pudding
- Banana Pudding
- Chocolate Parfait
- Apple Crisp
- Fruit Cobbler
- Chocolate Pie
- Apple Turn-Overs
- Lemon Bars
- Gourmet Bars
Served & Buffet Menu – Entrée Selections

Select a menu from our most popular options listed below or an Aladdin representative can help design a menu. For buffet meals, an additional $2.50 will be added to the most expensive entrée price for each additional entrée desired.

**Chicken Prima Rosa**
Lightly floured grilled breast of chicken served with homemade cream sauce. *Accented with fresh sun-dried tomatoes & fresh basil.*

**Herb Crusted Prime Rib (8-10oz)**
USDA Grade A prime slow roasted & served with a horseradish coin.

**Carved Glazed Pit Ham**
Pit ham scored, garnished & basted with honey fruit glaze.

**Parmesan Basil Crumbed Chicken**
Baked marinated breast of chicken with a crunchy parmesan cheese bread crumb coating.

**Portobello Mushroom Potato Lasagna**
Between layers of potatoes lie grilled portobello mushrooms & onions with alfredo sauce & mozzarella cheese.

**Filet of Tilapia with Tomato Salsa**
Tilapia filet topped with a special tomato salsa with olives & capers.

**KC Strip Steak with Roasted Shallot Sauce**
Hand-cut beef strip loin. Grilled & served with fire-roasted shallot sauce.

**Fried Chicken**
Delicious battered chicken, deep fried until golden brown.

**Center Cut Stuffed Pork Chop**

**Chicken Piccata**
An Italian classic. Lightly seasoned floured chicken breast sautéed. Served with a lemon essence chicken sauce.

**Chicken Marsala**
Lightly breaded chicken breast with marsala sauce.

**Filet Mignon**
Hand-cut beef tenderloin wrapped in smokehouse bacon. Grilled & served with zesty tarragon butter.

**Pork Loin**
Slow roasted pork loin seasoned with our special rub & fresh rosemary. *Served with your choice of sauce.*
  - Honey Glazed
  - Blackberry Demi-glaze
  - Rosemary
  - Orange Glazed with pear chutney
  - Tangerine Vanilla Bean Sauce

**Smoked Gouda Chicken Breast**
Chicken stuffed with caramelized onion & smoked gouda cheese. Lightly breaded with special cornmeal walnut crust.

**Carved Roast Beef**
Carved or sliced herb crusted USDA Grade A beef. Slow roasted until perfectly tender.

**Grilled Portobello Mushroom**
Marinated giant portobello mushroom. Grilled with a spice blend.

**Marinated Grilled Chicken Breast**
Choice of marinade: roasted red pepper, italian herb, tomato basil or teriyaki. Grilled to seal in each marinade’s special flavor profile.

**Carved Sun-Dried Tomato Roasted Turkey**
Turkey breast rubbed & roasted with sun-dried tomatoes & fresh herbs.
Served Buffet Menu (continued)

Starch Selections
• Baked Potato
• Potato Carrot Gratin
• Wild Rice
• Escaloped Potatoes
• Oven Grilled Sweet Potatoes
• Herbed Brown Rice
• Rice Pilaf
• Herbed New Potatoes
• Roasted Garlic Mashed Potatoes
• Red Skin Mashed Potatoes
• Au Gratin Potatoes
• Twice Baked Mashed Potatoes
• Sour Cream Mashed Potatoes
• Garden Blend Wild Rice
• Twice Baked Potato
• Oven Roasted Herbed Potatoes
• Stuffed New Potatoes
• Candied Sweet Potatoes

Vegetable Selections
• Whole Green Beans
• Honey Glazed Baby Carrots
• Baked Beans
• Zucchini Carrot Casserole
• Buttered Corn
• Steamed Fresh Broccoli Florets
• Grilled Asparagus
• Mini Cob Corn
• Seasoned Green Peas
• Grilled Fresh Vegetables
• Steamed Fresh Cauliflower Florets
• Seasoned Cut Green Beans

Salad Selections
• Mixed Field Greens Tossed Green Salad
• Cole Slaw
• Spinach Salad
• Pea Salad
• Pasta Salad
• Fruit Salad with Poppy Seed Dressing
• Grilled Potato Salad
• Italian Salad Pistachio Crème Salad
• Deli Mustard Potato Salad
• Grilled Asparagus & Ambrosia Salad
• Portabello Mushroom Salad
• Caesar Salad Roasted Pear Salad

Dessert Selections: Exhibition Style
An “Exhibition Dessert”, presented & flambéed at tableside, is the grand finale of your event!

• Bananas Foster Flambé* • Cherries Jubilee Flambé*

The above asterisks (*) indicate an additional charge of 50 cents per person.
Exhibition Desserts will include an extra $35.00 charge for each chef needed.

Dessert Selections:
The following dessert selections are subject to change depending on seasonality.

• Cherry Pie Almond
• Carrot Cake with Cream Cheese Frosting
• Chocolate Meringue Pie
• Pie Apple Dumpling with Caramel Sauce
• Lemon Meringue Pie
• Cherry Cobbler Amaretto Apple Stack
• Blackberry Cobbler
• Cherry Crisp
• Chocolate Cheesecake
• Cheesecake
• Fruit of the Forest Pie
• Mocha Orange Cheesecake
• French Silk Pie
• Baked Apple Crème Brulee
• Peach Cobbler
• Apple Crisp
• New York Style Cheesecake
• Strawberry Shortcake
• Apple Pie
• Chocolate Layer Cake
• Coconut Meringue
• French Crème Cheesecake
• Apple Cobbler Crème Brulee
• Fresh Fruit Neapolitan
• Chocolate Mousse
• White Chocolate Champagne Cake
Reception - Hors d’oeuvre Menu Suggestions

The following suggestions represent our most popular items. Items are priced per person (an average of 23 bites for each person). Please consult your Aladdin representative to help plan your reception menu & quantity of each menu item.

• ASSORTED COLD •

Cheese & Cracker Tray
Assorted cheddar, swiss & pepper jack cheese cubes with crackers.

Shrimp Cocktail with Assorted Dipping Sauces
Shrimp served with fresh cocktail sauce, chili lime aioli & cilantro almond relish.

Gourmet Vegetable Tray
Green & black whole olives, baby corn, gherkins, artichoke hearts, hearts of palm, & vegetables with dip. (baby carrots, broccoli, cauliflower, radishes, cucumbers, celery)

Assorted Silver Dollar Sandwiches
Roast beef, turkey & ham, sliced thinly & served on fresh baked dollar rolls with lettuce leaf & frill toothpick. Condiments can be served on the sandwiches or on the side.

Mediterranean Olives
Kalamata & large green olives, marinated in fresh herbs, garlic, extra virgin olive oil & aged balsamic vinegar.

Fresh Fruit Tray
Cut seasonal fruit displayed on a tray or mirror with dip.

Fresh Vegetable Tray
Seasonal vegetables with Dip. (baby carrots, broccoli, cauliflower, radishes, cucumbers, celery)

Deluxe Cheese & Cracker Tray Display
Assorted cheddar, swiss & pepper jack cheese cubes & assorted imported cheeses with crackers.

Cheese Ball & Cracker Tray
Special blend of herbs & cheeses presented on a tray or mirror with assorted crackers.

Stuffed Cherry Tomatoes
Shelled out cherry tomatoes stuffed with the chef’s special filling (can be with or without meat).

Smoked Salmon & Dill Roulade
Cream cheese, chopped capers, fresh dill & thinly sliced smoked salmon wrapped in herbed flour tortilla.

Fresh Salsa & Corn Tortillas
Your choice of homemade fresh veggies, black beans or roasted corn avocado (when in season) salsas. Presented with corn tortillas.

Fresh Vegetable Floral Arrangement
An Aladdin specialty! Each arrangement is a representation of seasonal vegetables featuring exotic & domestic flowers.

Fruit Carving
Add that special touch by allowing one of our chefs to create a custom fruit carving display. (for example, two apple birds in a watermelon bird cage, honeydew peacock, custom logo carved into a melon, etc.)
Reception - Hors d’oeuvre Menu Suggestions (cont.)

• ASSORTED HOT •

Hot Spinach Artichoke Dip with Grilled Pita Chips
Spinach artichoke dip with grilled pita chips.

Zesty Greek Meatballs
Herbed meatballs with a zesty homemade marinara sauce with a hint of cayenne pepper.

Stuffed Mushrooms
Choice of meatless herbed filling or sausage spinach filling.

Assorted Bruschetta
Slices of toasted baguette topped with assorted fresh herbs & veggies.

Chicken Satay
Strips of chicken breast steeped in a peanut ginger coriander marinade, then broiled.

Herbed Sausage Balls
Walnut size baked herbed sausage & cheddar cheese balls.

Goat Cheese Tartlets
Mini phyllo tart shells baked with a goat cheese, sun-dried tomato & chive filling.

BBQ Meatballs
Traditional meatballs lightly coated with our custom BBQ sauce.

Homemade Sweet & Sour Sauce Cocktail Smokies
Our special sweet & sour sauce lightly coats mini cocktail smoked sausages.

Mini Chicken Breast
Hand-cut pieces of boneless, skinless breast of chicken & red pepper strips wrapped in hickory bacon & broiled.

Artichoke & Potato Ragout
Tender artichokes & yukon gold potatoes simmered with white wine, fresh herbs, oven-dried tomatoes & black nicoise olives served with warm rosemary focaccia bread or mini rosemary pita pockets.

Marinated Scallops
Marinated sea scallops wrapped in bacon & broiled.

Baked Cheddar Olives
Baked cheese breaded pimento stuffed olives.

Spring Rolls
Homemade spring rolls made with your choice of filling
• Chicken  • Vegetable  • Pork  • Shrimp

Carved Smoked Pork Tenderloin
Hickory smoked pork tenderloin carved tableside with herbed dollar rolls & assorted condiments.

Spinach Sausage Cheese Phyllo Tartlets
Mini phyllo tart shells baked with spinach italian sausage cheese filling.
Cheese Straws
Delicate pastry straws with asiago cheese & herbs.

Chocolate Dipped Strawberries
Plump Strawberries Dipped in Chocolate (White or Dark).

Petite Gourmet Cookies
Assorted petite cookies.
- Chocolate Chunk
- Oatmeal Raisin
- Rocky Road
- Macadamia Nut

Petit Fours
The finest mini italian cakes & french petit fours made.

Spiced Almonds
Specially spiced almonds.

Chocolate Dipped Pineapple Fans
Hawaiian pineapple dipped in chocolate (white or dark).

Fresh Baked Cookies
Chocolate chip, sugar, & peanut butter.

Lemon Bars
The perfect blend of sweet & tart.

Assorted Breakfast Pastries
Assortment of breakfast baked goods
(for example, danish, donuts, breads, bagels, etc.)

Assorted Gourmet Bars
Chef’s special home-made bars.

Banana Bread
Fresh baked loaves of banana bread.

Chocolate Brownies
Rich chocolate brownies.

Toasted Walnut Brownies
Rich chocolate brownies with toasted walnuts.

Cake Decorated 10" Round
Decorated 10" round layer cake.

Cake Decorated 1/2 or Full Sheet
Decorated 1/2 sheet cake or full sheet cake.

Lemon Poppy Seed Bread
Fresh baked loaves of lemon poppy seed bread.

Cranberry Orange Bread
Fresh baked loaves of cranberry orange bread.

Lemon Coconut Bars
Thin, crisp bar with a delicate taste of lemon & coconut.

Pecan Bars
If you like pecan pie, you will love these gems.
• BEVERAGES •

Mock Champagne Punch
A white grape juice based punch with Sprite.

Iced Tea
Iced tea with sugar & Sweet-n-Low on the side.

Bottled Water
20 oz bottled water.

Special House Blend Coffee - Decaffeinated
Fresh brewed decaffeinated coffee with cream, sugar & Sweet-n-Low on the side.

Special House Blend Coffee
Fresh brewed coffee with cream, sugar & Sweet-n-Low on the side.

Special Roast Café Collegia Coffee
Fresh brewed from custom roasted beans exclusively for Aladdin Catering Services.

Punch
Red tropical punch.

Assorted Sodas
Assorted 12 oz canned sodas.

Lemonade

Apple Juice

Orange Juice

Grape Juice

Peach Iced Tea

Hot Chocolate

Hot Spiced Cider
Break Menu Suggestions

Hot Spot
• Fresh Brewed Coffee
• Decaffeinated Coffee
• Herbal Tea Selection

More Than A Meeting
• Assorted Fresh Baked Cookies
• Brownies
• Lemon Bars
• Seasonal Fresh Fruit Tray
• Tortilla Chips & Salsa
• Assorted Juices
• Bottled Water
• Sodas

Little Nibble
• Dried Fruits
• Trail Mix
• Pretzels
• Assorted Bottled Juices
• Bottled Waters

Afternoon Refresher
• Assorted Fresh Baked Cookies
• Assortment of Bar Cookies
• Assorted Sodas
• Bottled Waters
• Fresh Brewed Coffee (regular & decaffeinated)
• Hot Tea

On The Go
• Assorted Candy Bars
• NutriGrain Fruit Bars
• Granola Bars
• Basket of Whole Fruit
• Assorted Sodas
• Assorted Juices
• Bottled Water

Sweet Spot
• Assorted Mousse (with toppings)
• Fresh Baked Cookies
• Lemonade
NORTHWEST FLORIDA
STATE COLLEGE

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