**Northwest Florida State College**

**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 850-729-5289. We continually strive to provide the best service and will accommodate special requests whenever possible. All prices and menu selections are subject to change without notice.

**Phone** ................................................................. 850-729-5289  
**Email** ................................................................. morganf@nwfsc.edu

**Order Confirmations**
Upon receipt of your order, Aladdin Food Management Services, LLC will confirm your selection via fax. Please review the confirmation. If there are changes or corrections, please call 850-729-5289. All catering events require a signed confirmation before the event.

**Guarantee**
All 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 and charge accordingly. Confirm your guest count with Aladdin at 850-729-5289.

**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 and Pricing**
All Catering prices are based on a minimum of 20 guest, less than 20 guest a 20% additional charge on the total of the event. 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 one and half hour period for meal and program. If the event goes over the one and a half 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 per server  
**Cake Cutting Services** ................................................................. 75¢ per guest

All service is entered without gratuity. However, if you choose to reward the staff for their service, any gratuity will be welcome and 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 (please 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 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:**
- 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 an 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

<table>
<thead>
<tr>
<th>Service Item</th>
<th>Served China</th>
<th>Buffet China</th>
<th>Picnic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Courses</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>First Course</td>
<td>Yes (Preset)</td>
<td>Yes</td>
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</tr>
<tr>
<td>Second Course</td>
<td>No</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Main Course</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Dessert</td>
<td>Yes (Preset)</td>
<td>Yes (Preset)</td>
<td>Yes (Buffet)</td>
</tr>
<tr>
<td>Beverage</td>
<td>Yes (Preset)</td>
<td>Yes (Preset)</td>
<td>Yes (Buffet)</td>
</tr>
<tr>
<td>Table Setting</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silverware, China Plates, Cloth Napkins, Glass Goblets, China Coffee Cups &amp; Saucers</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Plastic Flatware, Disposable Plates, Paper Napkins, Disposable Cups</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Table Cloths for Guest Tables</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
</tr>
<tr>
<td>Floral Arrangements for Guest Tables</td>
<td>Yes</td>
<td>Yes</td>
<td>No</td>
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</table>

### RECEPTION EVENTS

<table>
<thead>
<tr>
<th>Service Item</th>
<th>Formal</th>
<th>Semi-Formal</th>
<th>Informal</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet Table</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail Forks, China (or Clear Glass) Plates, Cloth Napkins, Glass Goblets, China Coffee Cups &amp; Saucers</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
</tr>
<tr>
<td>Cocktail Toothpicks, Clear Plastic Plates, Paper Napkins, Disposable Cups</td>
<td>No</td>
<td>Yes</td>
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<tr>
<td>Tablecloths for Guest Tables</td>
<td>Yes</td>
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<td>No</td>
</tr>
<tr>
<td>Floral Arrangements for Guest Tables</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
</tr>
</tbody>
</table>
**Breakfast - Brunch Menu Suggestions**

### Continental Breakfast
- Black Foam .......................................................... $5.80
- Clear Plastic .......................................................... $6.45
- China ...................................................................... $6.95

### Deluxe Continental Breakfast
- Black Foam .......................................................... $6.50
- Clear Plastic .......................................................... $7.50
- China ...................................................................... $9.00

### Healthy Start Breakfast
- Black Foam .......................................................... $7.00
- Buffet China .......................................................... $8.00
- Served China .......................................................... $9.00

### Hot Breakfast with the Works
- Picnic ...................................................................... $8.95
- Buffet China .......................................................... $11.25
- Served China .......................................................... $14.35

**Breakfast & la Carte (min. of 2 dozen)**
- Bacon or Sausage (3 pieces) .................................. $1.50
- Griddle Sausage Patties (2 pieces) ......................... $2.00
- Chicken & Honey Biscuit ....................................... $2.75
- Griddle Hash Browns ............................................ $1.00
- Savory Pastries ....................................................... $1.50
- Large Fruit Muffins ................................................ $1.50
- Mini Fruit Muffins .................................................. $1.00
- Assorted Cereal & Milk .......................................... $2.00
- Bagels ................................................................... $1.75
- Large Fruit & Cheese Danish ............................... $1.75
- Petite Fruit & Cheese Danish ............................... $1.00

### Beverages
- Spa Water ............................................................. $3.00/gallon
- Coffee .................................................................... $9.50/gallon
- Bottled Water ......................................................... $1.00
- Juices ..................................................................... $12.00/gallon
- Special Coffee ......................................................... $9.75/gallon

### Business Lunch Menu Suggestions

#### Fast Track Lunch (Sandwich & Wrap)
- Picnic ...................................................................... $8.00
- Plastic ..................................................................... $9.00
- Buffet China .......................................................... $11.10

#### Gourmet Fast Track
- Picnic ...................................................................... $8.35
- Plastic ..................................................................... $9.35
- Buffet China .......................................................... $11.40

#### Southwestern Cobb Salad
- Disposable Plate .................................................... $9.25
- Buffet China .......................................................... $10.45

#### Zesty Lemon Chicken Salad
- Disposable Plate .................................................... $9.40
- Buffet China .......................................................... $10.60

#### Grilled Chicken Caesar Salad
- Disposable Plate .................................................... $9.45
- Buffet China .......................................................... $10.45

### Chopped Salad
- Disposable Plate .................................................... $9.50
- Buffet China .......................................................... $10.75

### Build Your Own Sandwich
- Picnic ...................................................................... $9.65
- Plastic ..................................................................... $10.65
- Buffet China .......................................................... $11.75

### Served and Buffet Menu - Lunch Entree Suggestions

#### Southwest Grilled Chicken
- Picnic ...................................................................... $9.35
- Plastic ..................................................................... $10.35
- Buffet China .......................................................... $11.40

#### Chicken Nicoise
- Picnic ...................................................................... $10.00
- Plastic ..................................................................... $11.00
- Buffet China .......................................................... $16.05

#### Pesto Chicken
- Picnic ...................................................................... $9.35
- Plastic ..................................................................... $10.35
- Buffet China .......................................................... $11.40

#### Chicken Parmesan
- Picnic ...................................................................... $9.75
- Plastic ..................................................................... $11.65
- Buffet China .......................................................... $14.25

#### Beef Burgundy
- Picnic ...................................................................... $9.75
- Plastic ..................................................................... $10.35
- Buffet China .......................................................... $11.40

#### Sliced Roast Beef
- Picnic ...................................................................... $9.75
- Plastic ..................................................................... $11.65
- Buffet China .......................................................... $14.25

### Pasta

#### Garden Ravioli
- Picnic ...................................................................... $8.75
- Plastic ..................................................................... $9.75
- China ..................................................................... $13.25

#### Pasta Carbonara
- Picnic ...................................................................... $9.25
- Plastic ..................................................................... $10.25
- China ..................................................................... $13.25

#### Baked Ziti
- Picnic ...................................................................... $8.50
- Plastic ..................................................................... $9.50
- China ..................................................................... $12.75

#### Roasted Vegetable Pasta
- Picnic ...................................................................... $8.75
- Plastic ..................................................................... $9.75
- China ..................................................................... $13.25
### DINNER ENTRÉE SUGGESTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Picnic</th>
<th>Buffet China</th>
<th>Served China</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken Prima Rosa</strong></td>
<td>$10.60</td>
<td>$13.65</td>
<td>$14.05</td>
</tr>
<tr>
<td><strong>Herb Crusted Prime Rib</strong></td>
<td>$16.75</td>
<td>$18.95</td>
<td>$20.85</td>
</tr>
<tr>
<td><strong>Carved Glazed Pit Ham</strong></td>
<td>$10.05</td>
<td>$12.00</td>
<td>$14.65</td>
</tr>
<tr>
<td><strong>Parmesan Basil Crumbed Chicken</strong></td>
<td>$11.35</td>
<td>$14.45</td>
<td>$17.25</td>
</tr>
<tr>
<td><strong>Portobello Mushroom - Potato Lasagna</strong></td>
<td>$9.85</td>
<td>$11.15</td>
<td>$13.90</td>
</tr>
<tr>
<td><strong>Filet of Tilapia with Tomato Salsa</strong></td>
<td>$12.00</td>
<td>$14.10</td>
<td>$16.90</td>
</tr>
<tr>
<td><strong>KC Strip Steak with Roasted Shallot Sauce</strong></td>
<td>$22.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Marsala</strong></td>
<td>$11.25</td>
<td>$14.05</td>
<td>$16.35</td>
</tr>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>$23.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Pork Loin</strong></td>
<td>$11.35</td>
<td>$14.45</td>
<td>$16.45</td>
</tr>
<tr>
<td><strong>Smoked Gouda Chicken Breast</strong></td>
<td>$12.40</td>
<td>$15.00</td>
<td>$16.50</td>
</tr>
<tr>
<td><strong>Carved Roast Beef</strong></td>
<td>$10.95</td>
<td>$12.45</td>
<td>$15.25</td>
</tr>
<tr>
<td><strong>Grilled Portobello Mushroom</strong></td>
<td>$11.20</td>
<td>$13.95</td>
<td>$15.85</td>
</tr>
<tr>
<td><strong>Marinated Grilled Chicken Breast</strong></td>
<td>$11.20</td>
<td>$13.25</td>
<td>$16.40</td>
</tr>
<tr>
<td><strong>Chicken Piccata</strong></td>
<td>$16.95</td>
<td>$17.25</td>
<td>$19.95</td>
</tr>
<tr>
<td><strong>Carved Sun-Dried Tomato Roasted Turkey</strong></td>
<td>$11.30</td>
<td>$14.10</td>
<td>$16.75</td>
</tr>
</tbody>
</table>

### EXHIBITION DESSERTS

- *Bananas Foster Flambé or Cherries Jubilee Flambé*
- **$35.00 for each • Chef needed plus 50¢/guest**

### RECEPTION - HORS D’OEUVRE MENU ASSORTED COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Picnic</th>
<th>Buffet China</th>
<th>Served China</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheese &amp; Cracker Tray</strong></td>
<td>$2.25</td>
<td>$2.60</td>
<td>$3.15</td>
</tr>
<tr>
<td><strong>Deluxe Cheese &amp; Cracker Tray</strong></td>
<td>$2.50</td>
<td>$2.85</td>
<td>$3.40</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong></td>
<td>Market</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet Vegetable Tray</strong></td>
<td>$2.75</td>
<td>$3.00</td>
<td>$3.60</td>
</tr>
<tr>
<td><strong>Assorted Silver Dollar Sandwiches</strong></td>
<td>$3.85</td>
<td>$4.10</td>
<td>$4.60</td>
</tr>
<tr>
<td><strong>Mediterranean Olives</strong></td>
<td>$2.25</td>
<td>$2.45</td>
<td>$3.05</td>
</tr>
<tr>
<td><strong>Fresh Salsa and Corn Tortillas</strong></td>
<td>$2.00</td>
<td>$2.40</td>
<td>$3.00</td>
</tr>
<tr>
<td><strong>Cheese Ball and Cracker Tray</strong></td>
<td>$2.25</td>
<td>$2.45</td>
<td>$3.05</td>
</tr>
<tr>
<td><strong>Stuffed Cherry Tomatoes</strong></td>
<td>$2.30</td>
<td>$2.60</td>
<td>$3.25</td>
</tr>
<tr>
<td><strong>Smoked Salmon and Dill Roulade</strong></td>
<td>$3.85</td>
<td>$4.10</td>
<td>$4.60</td>
</tr>
<tr>
<td><strong>Fresh Fruit Tray</strong></td>
<td>$2.40</td>
<td>$2.70</td>
<td>$3.30</td>
</tr>
</tbody>
</table>
RECEPTION – HORS D’OEUVRE
MENU SUGGESTIONS • ASSORTED HOT

### Hot Spinach Artichoke Dip with Grilled Pita Chips
- **Informal**: $2.55
- **Semi-formal**: $2.85
- **Formal**: $3.40

### Zesty Greek Meatballs
- **Informal**: $2.30
- **Semi-formal**: $2.60
- **Formal**: $3.10

### Spinach Italian Sausage Cheese Phyllo Tartlets
- **Informal**: $2.35
- **Semi-formal**: $2.50
- **Formal**: $3.15

### Homemade Sweet ‘n Sour Sauce Cocktail Sausages
- **Informal**: $2.25
- **Semi-formal**: $2.55
- **Formal**: $3.10

### Stuffed Mushrooms
- **Informal**: $2.50
- **Semi-formal**: $2.80
- **Formal**: $3.35

### Mini Chicken Breast
- **Informal**: $3.00
- **Semi-formal**: $3.30
- **Formal**: $3.85

### Assorted Bruschetta
- **Informal**: $2.00
- **Semi-formal**: $2.40
- **Formal**: $3.00

### Artichoke and Potato Ragout
- **Informal**: $2.54
- **Semi-formal**: $2.85
- **Formal**: $3.40

### Chicken Satay
- **Informal**: $2.50
- **Semi-formal**: $2.80
- **Formal**: $3.35

### Marinated Scallops Wrapped in Bacon
- **Informal**: $3.95
- **Semi-formal**: $4.30
- **Formal**: $4.85

### Herbed Sausage Balls
- **Informal**: $2.50
- **Semi-formal**: $2.80
- **Formal**: $3.35

### Baked Cheddar Olives
- **Informal**: $2.10
- **Semi-formal**: $2.45
- **Formal**: $3.00

### Goat Cheese Tartlets
- **Informal**: $2.35
- **Semi-formal**: $2.50
- **Formal**: $3.10

### Spring Rolls
- **Informal**: $2.50
- **Semi-formal**: $2.80
- **Formal**: $3.35

### BBQ Meatballs
- **Informal**: $2.30
- **Semi-formal**: $2.60
- **Formal**: $3.20

### Carved Smoked Pork Tenderloin
- **Semi-formal**: $4.40
- **Formal**: $4.95

### BAKE SHOP (Min. 3 dozen per item)
- **Cheese Straws**: $9.00
- **Chocolate Dipped Strawberries**: $2.50 Each or Market Price
- **Petite Gourmet Cookies**: $7.00
- **Petit Fours**: $5.00
- **Spiced Almonds**: $12.00 / Pound
- **Chocolate Dipped Pineapple Fans**: $2.50
- **Fresh Baked Cookies**: $7.00

### Assorted Breakfast Pastries - Dozen Can Vary - Ask Catering Rep.
- **Lemon Bars**: $8.50
- **Assorted Gourmet Bars**: $8.00
- **Chocolate Brownies**: $7.00
- **Toasted Walnut Brownies**: $7.50
- **Cake Decorated - Sheet**: $55.00 (serves 50)
- **Cake Decorated Full Sheet**: $75.00 (serves 50)
- **Decorated Holiday Cookies**: $12.00
- **Lemon Poppy Seed Bread**: $6.50 (8 slices)
- **Banana Bread**: $6.50 (8 slices)
- **Cranberry Orange Bread**: $6.50 (8 slices)

### BEVERAGES

#### One Gallon of Beverage will server 15 Guests (Served with Foam Cups)
- **Mock Champagne Punch**: $10.00
- **Iced Tea**: $6.50
- **Bottled Water (20 oz.)**: $1.50
- **Punch**: $8.40
- **Coffee**: $9.50
- **Special Blend Coffee**: $9.75
- **Assorted Canned Soda**: $1.00
- **Starbucks* Coffee Blend**: $11.00
- **Orange Juice**: $12.00
- **Apple Juice**: $12.00
- **Cranberry Juice**: $12.00
- **Hot Chocolate**: $9.50
- **Hot Spiced Cider**: $9.50

### BREAKS
- **Hot Spot**: $2.85
- **More Than a Meeting**: $5.90
- **Little Nibble**: $4.70
- **Afternoon Refresher**: $4.35
- **On the Go**: $4.35
- **Sweet Spot**: $4.80

### OTHER EVENT ITEMS / SERVICES
- **Table Cloth Rental**: $5.00
- **Skirting for 60 inch round table**: $9.50
- **Skirting for 8 foot table**: $20.00
- **Punch Fountain (four gallon)**: $55.00
- **Meat Carver**: $35.00
- **Additional Service Labor**: $15.00 (Outside of the SSC Building)