The Art of Catering
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WWW.ALVERNIA.EDU
Welcome!

We are excited to provide you with our catering menus to assist in planning your event. All menus are only a suggestion and represent some of our most popular selections. We continually develop menus and events incorporating regional preferences and 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, and 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 can include fresh warm bagels and cream cheese)*
- Orange, Apple, or Cranberry Juice
- Starbucks Coffee Blend and Decaffeinated Coffees
- Hot Tea *(Flavored Teas Available)*

**Hot Breakfast With The Works**
- Scrambled Eggs
- Bacon and Sausage
- Griddle Hash Browns
- Biscuits with Butter and Jelly
- Orange, Apple, or Cranberry Juice
- Starbucks Coffee Blend and Decaffeinated Coffees
- Hot Tea *(Flavored Teas Available)*

**Deluxe Continental Breakfast**
- Assorted Fresh Baked Pastries *(this can include fresh warm bagels and cream cheese)*
- Fresh Fruit Tray
- Orange, Apple, or Cranberry Juice
- Starbucks Coffee Blend and Decaffeinated Coffees
- Hot Tea *(Flavored Teas Available)*

**Gourmet Quiche Brunch**
- Fresh Baked Broccoli Cheese and Quiche Lorraine
- Golden Grilled Hash Browns
- Fresh Fruit Tray
- Orange, Apple, or Cranberry Juice
- Starbucks Coffee Blend and Decaffeinated Coffees
- Hot Tea *(Flavored Teas Available)*

**The Executive Brunch**
- French Toast with Maple Syrup
- Vegetable Strata
- Hash Browns
- Bacon, Ham, or Sausage
- Orange, Apple, or Cranberry Juice
- Starbucks Coffee Blend and Decaffeinated Coffees
- Hot Tea *(Flavored Teas Available)*
Lunch Menu Suggestions

Fast Track Lunch
Choose Your Sandwich, Choose up to Two Sides and Choose Your Dessert. Each “Fast Track” Lunch Will be Plated on a Disposable Plate with a Dome Lid (with Plastic Flatware) or on China (with Flatware and Cloth Napkin) with Appropriate Accompaniments, Lettuce, Tomato Slices, Pickle Spear, Bottled Water or Soda.

Sandwich Selections
(Served on Either a Kaiser Roll, Croissant, or Foccacia Bread)
- Grilled Italian Breast of Chicken
- Turkey Club Croissant
- Virginia Baked Ham or Smoked Turkey
- Tuna Salad
- Roast Beef and Swiss or Cheddar Cheese
- Gourmet Chicken Salad
- Assorted Wrap Sandwiches
- Classic Italian Hoagie
- Fresh Mozzarella, Tomato, and Basil Panini
- Avacado Chicken Salad on Ciabatta Bread
- Tenderloin and Portabella Mushroom on Sourdough Bread

Side Item Selections
- Potato Salad
- Cole Slaw
- Pasta Salad
- Potato Chips
- Fresh Whole Fruit (Oranges, Apples, or Bananas)

Dessert Selections
- Fresh Baked Cookies
- Chocolate Cream Cheese Brownies
- Brownies

Ask about the dessert of the month!
Lunch Buffets

Build Your Own Sandwich

- Assorted Deli Meats Featuring: *Ham, Roast Beef, Breast of Turkey*
- Assorted Breads and Rolls
- Cheddar, Pepper Jack and Swiss Cheeses
- Sliced Tomatoes, Lettuce, Onion, Pickles
- Potato Chips and Pasta or Potato Salads
- Assorted Cookies and Brownies
- Assorted Sodas and Bottled Water

Grilled Chicken Caesar Buffet

- Grilled Marinated Chicken Breast Served Over Crisp Romaine Lettuce
- Fresh Parmesan Cheese and Crutons Tossed with our Classic Caesar Dressing
- Parmesan Breadsticks
- Assorted Cookies and Brownies
- Assorted Sodas and Bottled Water

Three Foot Party Sandwiches

- Italian-Sliced Ham, Salami, Provolone, Lettuce, and Tomato
- Ham or Turkey Only with Provolone, Swiss, Lettuce and Tomato
- Potato Chips and Pasta or Potato Salads
- Assorted Sodas and Bottled Water

Pizza Party (8 Slices Per Pizza)

- Pizza Margherita with Plum Tomato Sauce, Fresh Mozzarella, Garlic and Basil Infused Olive Oil
- Garden Vegetable Pizza with Peppers, Mushrooms, Onions, and Zucchini
- Classic Pepperoni Pizza
- Tossed Garden Salad
- Assorted Cookies and Brownies
- Assorted Sodas and Bottled Water

It’s a Wrap

- Flour Tortilla Wraps Stuffed with Variety of Fillings: *Tomato Basil Chicken, Italian Club, Vegetarian Hummus, Smoked Turkey or Baked Virginia Ham*
- Potato Chips and Pasta or Potato Salads
- Assorted Cookies and Brownies
- Assorted Sodas and Bottled Water
Salad Selections
All Salads are Served with a Parmesan Breadstick, Fresh Baked Cookie and Your Choice of Bottled Water or Soda.

Smoked Trout Salad
Fresh Mixed Greens Topped with Smoked Trout, Peppered Strawberries, and Peared Tomatoes.
*Served with a Roasted Garlic Vinaigrette Dressing.*

Shrimp Tortellini Salad
Fresh Greens Topped with Tri-colored Tortellini, Gulf Shrimp, Roasted Red Peppers, and Peared Tomatoes.
*Served With A Caesar Style Dressing.*

Grilled Chicken with Roasted Corn
Roasted Corn on a Bed of Fresh Greens, Topped with Grilled Chicken, Peared Tomatoes, Cucumbers and Carrots.
*Served with a Balsamic Vinaigrette.*

Spinach Salad

Grilled Chicken Caesar Salad
Fresh Romaine Lettuce Topped with Marinated Grilled Chicken, Parmesan Cheese and Croutons.
*Tossed with Caesar Dressing*

Roast Tenderloin Caesar
Fresh Romaine Lettuce Served With Roast Tenderloin Steak, Roasted Red Pepper Shallots. *Served with Caesar Dressing.*
**Entree Suggestions**

Lunch Entrees Include One Side Selection and Your Choice of Beverage. Dinner Entrees Include Two Side Selections, Dinner Rolls and Butter, and Your Choice of Beverage and Dessert.

**Baked Ziti**
Baked with Spicy Sausage and Pepperoni or Spinach, Mushrooms, Eggplant and Grilled Onions.

**Baked Lasagna**
Baked Sausage, Meatball or Pepperoni Lasagna.

**Baked Vegetable Lasagna**
Baked with Spinach, Mushrooms, Eggplant and Grilled Onions.

**Chicken Prima Rosa**
Lightly Floured Chicken Breasts Served with a Delicate Cream Sauce Accented with Sun-dried Tomatoes and Fresh Basil.

**Chicken Marsala**
Lightly Floured Chicken Breast with Sauteed Mushrooms in a Rich Marsala Sauce.

**Teriyaki Grilled Chicken**
Teriyaki Marinated Grilled Chicken Breasts Smothered with Sauteed Mushroom and Onions.

**Chicken Piccata**
Lightly Floured Chicken Breast Sauteed in a Delicious Lemon Butter Sauce.

**Chicken Parmigiana**
Lightly Breaded and Sauteed Chicken Breast Baked with Fresh Marinara Sauce and Mozzarella Cheese.

**Southern Fried Chicken**
Delicious Seasoned and Battered Chicken, Deep Fried Until Golden Brown.

**Chicken Breast Stuffed with Dried Cherries**
Chicken Breast with Traditional Stuffing and Dried Cherries.
Entree Suggestions

Lunch Entrees Include One Side Selection and Your Choice of Beverage. Dinner Entrees Include Two Side Selections, Dinner Rolls and Butter, and Your Choice of Beverage and Dessert.

Cajun Jambalya
A Blend of Shrimp, Chicken and Ham Cooked with Fresh Tomatoes, Peppers, and Onions in a Seasoned Rice.

Shrimp Scampi
Tender Baby Shrimp and Linguini Cooked in a Garlic Butter Sauce.

Grilled Salmon
Topped with our Famous Tomato Leek Sauce.

Lemon Baked Cod
Delicate White Fish Served with a Light Butter Sauce.

Sauteed Tenderloin Tips
With a Sherry Mushroom Sauce.

Traditional Meatloaf
Served with a Rich Beef Sauce.

Chicken Breast with Roasted Garlic
Grilled Chicken Breast Topped with a Fresh Roasted Garlic Sauce.

Fruit Del Mar Veronique
Shrimp, Scallops, and Crab Meat Served in a Buttery Wine Sauce with Grapes.

Seafood Pasta with Tomato Basil Coulis
Shrimp, Scallops, Lobster and Plum Tomatoes with a Fresh Garlic, Red Pepper, and Tomato Oil Served Over Pasta.

Grilled Swordfish
Teriyaki Marinated Fillet of Swordfish Served with a Pineapple Glaze.

Pork Chop Calvados
Grilled Pair of Center Cut Pork Chops Served with Apples and a Calvados Brandy Creme.
Themed Buffet Menu Suggestions

**Italian**
- Breaded Chicken Parmigiana
- Linguini with Marinara Sauce
- Green Beans
- Caesar Salad
- Fresh Italian Bread and Butter
- Tiramisu
- Almond Biscotti
- Chocolate Brownies

**Caribbean**
- Roast Pork Loin with Mango Chipotle Glaze
- Rice Pilaf
- Honey Glazed Baby Carrots
- Mandarin Spinach Salad
- Dinner Rolls and Butter
- Key Lime Pie
- Sugar Cookies
- White Chocolate Toffee Brownies

**Asian**
- Teriyaki Glazed Chicken
- Vegetable Stir-Fried Rice
- Spring Rolls with Dipping Sauce
- Asian Spinach Salad with a Honey Soy Vinaigrette
- Fortune Cookies
- Peanut Butter Pie
- Toasted Coconut Chocolate Brownies

**All American Picnic**
- Southern Fried Chicken
- Red Skinned Mashed Potatoes
- Sweet Buttered Corn
- Tossed Garden Salad
- Dinner Rolls and Butter
- Mile High Apple Pie
- Chocolate Chip Cookies
- Cream Cheese Brownies
Reception - Hors d’oeuvre Menu Suggestions

- Assorted Hot Selections -

**Baked Brie**
Brie with Sauteed Apples Baked in Buttery Puff Pastry and Served with French Bread and Crackers.

**Miniature Brie**
With Raspberry and Almond Baked in Phyllo Pastry.

**Sausage Stuffed Mushrooms**
Petite Button Mushrooms Stuffed with our Own Zesty Sausage Stuffing.

**Assorted Miniature Quiche**
An Assortment of Bite Size Spinach, Lorraine, Herb Cheese and Shrimp Quiche.

**Marinated Scallops Wrapped In Bacon**
Sea Scallops Marinated in Teriyaki Sauce, Then Wrapped in Bacon and Baked Until Crisp.

**Miniature Cocktail Franks**
Mini Franks Wrapped in Puff Pastry.

**Vegetable Quesadillas**
A Spicy Cornucopia of Mexican Flavors.

**Sesame Chicken**
Chicken Tenders Served with a Honey Mustard Sauce.

**Spanikopita**
Savory Spinach and Cheese Baked in Phyllo Pastry.

**Seafood Dim Sum**
A Variety of Seafood and Vegetable Spring Rolls Served with a Sweet and Sour Sauce.

**Vegetable Spring Rolls**
Served with an Asian Dipping Sauce.
Reception - Hors d’oeuvre Menu Suggestions

• Assorted Cold Selections •

**Cheese And Cracker Tray**
Assorted Cheddar, Swiss and Pepper Jack Cheese Cubes with Crackers.

**Deluxe Cheese And Cracker Tray**
Assorted Cheddar, Swiss and Pepper Jack Cubes and Assorted Imported Cheese and Crackers.

**Assorted Miniature Sandwiches**
An Assortment of Ham, Turkey and Roast Beef Served on Parkerhouse Rolls and Served with Honey Mustard.

**Fresh Tomato Bruschetta**
Our Own Savory Bruschetta Served on an Olive Oil Toasted Baguette.

**Smoked Salmon and Dill Roulade**
Cream Cheese, Chopped Capers, Fresh Dill and Thinly Sliced Smoked Salmon Wrapped in Herbed Flour Tortillas.

**Roasted Red Pepper Hummus Dip**
Served with Herbed Flatbread.

**Tortilla Chips with Fresh Salsa**
Crisp Tortilla Chips Served with a Mild Salsa.

**Basket Of Salty Snacks**
A Basket of Chex Mix, Potato Chips or Pretzels.

**Fresh Fruit Tray**
An Assortment of Fresh Seasonal Fruits.

**Fresh Vegetable Tray**
Fresh Vegetables Served with Our Savory Dip.
Side Selections

Mixed Field Green Salad
Fresh Garden Salad
Fresh Spinach Salad
Classic Caesar Salad
Roasted Red Skin, Russet and Sweet Potatoes
Rosemary Roasted Potatoes
Red Skinned Mashed Potatoes
   with Cheddar Cheese and Scallions
Roasted Garlic Mashed Potatoes
   Au Gratin Potatoes
French Fried Potatoes
Seasoned Buttered Noodles
   Linguini
   with Marinara Sauce
   Rice Pilaf
Wild Rice and Orzo
Stir-Fried Rice
Green Beans Almondine
Honey-Glazed Baby Carrots
Steamed Fresh Broccoli and Cauliflower
   with a Light Cheese Sauce
Julienne Stir-Fry Vegetables
   Sweet Buttered Corn
Dessert Selections

Standard Selections
Assorted Freshly Made Cookies
Brownie Assortment
Apple Pie
Lemon Meringue Pie
Pumpkin Pie
Chocolate Layer Cake
White Layer Cake
Coffee Cake
Chocolate Mousse
Jello Parfait

Deluxe Desserts  (Additional Charge Applies)
Mile High Apple Pie
Deep Dish Berry Tart
Carrot Cake  *with Cream Cheese Frosting*
Traditional Cheesecake
Pumpkin Cheesecake
Bourbon Pecan Pie
Peanut Butter Pie
Key Lime Pie
Lemon Blueberry Tart