





















# Served @ Buffet Menu (continued)

## Starch Selections

- Baked Potato
- Potato Carrot Gratin
- Wild Rice
- Escalloped 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 derved *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.*



# Reception - Hors d'oeuvre Menu Suggestions (cont.)

## • BAKE SHOP •

### **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*
- *Rocky Road*
- *Oatmeal Raisin*
- *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.



# Reception - Hors d'oeuvre Menu Suggestions (cont.)

## • 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

100 College Blvd. • Niceville, FL 32578  
(850) 729-5289 • [www.nwfsc.edu](http://www.nwfsc.edu)

