

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





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