

Catering Guide

WEST VIRGINIA
WESLEYAN COLLEGE

www.edudine.com
304-473-8065

ALADDIN
CAMPUS DINING

www.aladdincampusdining.com



WELCOME

Treat yourself and dazzle your guests at your next event with catering by Aladdin catering services.

Offering everything from morning breakfast baskets to full event planning, our catering professionals will assist you in selecting one of our special options or design an original custom menu tailored to your specific needs, and take care of all the details to make your next event memorable.

Aladdin catering services has achieved the reputation of being one of the premiere catering services in this region. We continue our tradition by offering only the freshest ingredients and creative menus, on and off campus. We are privileged to extend our services to the rest of the community.

As you plan your next fund-raiser, social event, cocktail party, wedding, holiday party, business event, or other event of any size, consider Aladdin catering services.

We certainly want your event to provide an everlasting memory of fabulous food, excellent service, and an ambiance that is beyond your expectations.



General Information

Catering Services

Our catering service requests vary widely. Tabletop linens and skirting for the food table(s), disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all delivered continental breakfast, business lunches, coffee & beverage breaks and other side-table, drop-off type requests. Waiter/waitress service is not included in drop-off services. Your order will be delivered and retrieved at the times indicated on your signed Catering Event Order. Events requiring table service will be served on china using stainless flatware and glassware with all dining tables being linen-covered. Consult with one of our Catering Coordinator to add additional services.

Prices & Menu

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include state sales taxes when applicable, additional rental items requested, or minimum or delivery charge. All orders of less than \$35.00 will be charged a surcharge. All off-campus services will include a delivery charge.

Confirmations & Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. Final guarantees for the number of attendants at the event must be received at least 3 business days prior to your function so that we can make final arrangements. For your convenience, we will prepare to serve 10% over the guaranteed number. In the event that the guarantee is not received within the time requested, the bill will be prepared based on the initial number of guests anticipated on the signed Catering Event Order.

Orders received at least five working days in advance of the booking date will earn a 10% discount off your total food bill.

Staffing Fees

Staffing is included in service events that include china table service, full buffet service or formal receptions. You may request to have a server present to attend to your event in which service personnel are not normally included. The Catering Coordinator will advise you when there will be a \$20 per server per hour fee (from stated delivery to pick up times). Please inquire when booking your function.

Client Responsibilities

Clients are responsible for reserving the room in which the catered event is to be held. All room preparations must be made by the client, this includes responsibility for tables and chairs delivery and arrangement with Physical Plant or other campus representatives or by direct contact with a local rental company, prior to the event. This will ensure the catering setup is completed on time. Any arrangements not made by client—left to or requested of catering services—will be subject to additional service charges. On campus personnel are required to adhere to the campus policy of completing and submitting orders using the Catering Event Order Form, including providing the appropriate P-Card Visa number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Contact Information

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Director Name Jason Fleck

ALADDIN
CAMPUS DINING

A breakfast spread on a rustic wooden table. In the foreground, a white plate holds golden-brown waffles and several strips of crispy, cooked bacon. A silver fork and knife are placed on the plate. To the right, a glass of bright orange juice is partially visible. In the background, a white bowl is filled with fresh raspberries, and another glass of orange juice with a white foam top sits on the table. To the left, a white bowl contains fried potato wedges. The table is covered with a light-colored, patterned cloth.

BREAKFAST

BREAKFAST BUFFET

Breakfast Buffets

Breakfast on the Run

- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice

Continental Breakfast

- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

Deluxe Continental Breakfast

- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

New Yorker

- Freshly Baked Bagels
with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas



BREAKFAST BUFFET

Healthy Start

- Fresh Baked Low Fat Muffins
- Whole Fresh Fruit
- 2% and Skim Milk
- Granola and Assorted Yogurts
- Assorted Juices
- Assorted Teas
- Dark Roast Regular and Decaffeinated Coffee

Pick Two Breakfast Buffet

(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:

- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche (Many Flavors to Choose From)
- Cream Cheese Filled French Pancakes
- French Toast Choices: Baked Blueberry, Banana's Foster
- Vegetable Frittata

Choice of One:

- Sausage Links
- Thick Sliced Bacon
- Country Ham Slices
- Home fried Potatoes
- Hash Brown Potatoes
- Cheesy Southern Grits

Add a Fresh Fruit Tray





BOXED LUNCH

CASUAL LUNCHES

Box Lunches

Sandwich & Wrap Options

Farmhouse Chicken Salad
Rustic Turkey Salad with Granny Smith Apples
Mesquite Turkey and Cheddar, Chipotle Aioli
Chicken Bruschetta Wrap
TexMex Roast Beef with Corn Salsa
California Turkey BLT-Avocado Ranch
BBQ Chicken Wrap
Thai Chicken and Lime Slaw
Korean BBQ Chicken Wrap
Bulgogi Steak
Sweet and Sour Crispy Chicken Wrap
Greek Inspired Chicken or Turkey Wrap
Buffalo Chicken Wrap
Bahn mi Tuna Salad

Salad & Specialty Options

Chicken Caesar
Mexican Inspired Chicken Caesar
Turkey Caesar
Loaded Chef Salad
California Cobb with Avocado Lime Dressing
Kale Superfood with Fresh Blueberries
Sweet Berry Feta
BBQ Chicken Salad with Smokey Ranch
Greek Chicken Spinach Salad
Buffalo Chicken Salad

House Made Soups

Minestrone
Potato Cheddar
Old Fashioned Chicken Noodle
Hearty Beef Stew
Tomato Bisque
Gnocchi Florentine
Ham and Bean
Chicken Tortilla
Philly Steak
Clam Chowder
Seasonal Chef's Specialty



BUSINESS LUNCHEONS

Buffet Luncheons

Our business luncheons offer a beautiful arranged buffet table decorated to accentuate the food and reflect the current season. We offer a choice of two sandwich options and a house made soup, along with a turtle brownie or mixed fruit salad for dessert. Your buffet will be accompanied by iced tea, water, and coffee upon request. Reflections plastic silverware and plates offered with this package.

Sandwich & Wrap Options

- Turkey BLT
- Artisan Italian Hoagie
- Horseradish Roast Beef
- Greek Chicken and Hummus
- Southwest Chicken Wrap
- Mediterranean Flaxseed Wrap
- Caprese Brioche
- Seasonal Chef's Specialty

House Made Soups

- Minestrone
- Potato Cheddar
- Old Fashioned Chicken Noodle
- Hearty Beef Stew
- Tomato Bisque
- Gnocchi Florentine
- Ham and Bean
- Seasonal Chef's Specialty



EXECUTIVE LUNCHEONS

Executive Lunches

Buffet or Plated

Our Executive luncheons are full service beverage, china, and linen events. You may choose whether you prefer your meal be set up buffet style, or plated and served to each guest. Each meal is accompanied by coffee, tea, and iced water either placed upon the buffet or served by our staff.

BBQ'D Chicken Breast

Five grain tabbouleh & Crispy brussels sprouts

Tangerine Roasted Pork Loin

Cumin cilantro rice, black bean puree

Sweet Thai Chili Salmon

Roasted rosemary baby potatoes, steamed broccoli

Chicken Milanese

Panko crusted chicken, roasted seasonal mushroom and white bean ragout, lemon veloute, arugula salad

Falafels with Taztaziki

Corn and lima bean succotash, watercress salad

Chef's Seasonal Specialty

Accentuating all seasonal flavors with ingredients at their peak



APPETIZERS & HORS D'OEUVRES



APPETIZERS

Appetizers

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Imported Cheese Selection

Brie, garlic herb boursin, bleu cheese, mozzarella, smoked gouda and dill havarti served with water crackers and dijon mustard.

Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostini's.

per 25 guests

Blue Cheese Bacon Dip

Served with crackers.



APPETIZERS

Appetizers Continued

Spinach or Crab & Artichoke Dip

Served with crackers.

Southwestern Dip

Served with chips.

Spinach Artichoke Feta Ball

Served with crackers.

Pecan Cheeseball

Served with crackers.

Garlic Hummus Dip

Served with toasted pita chips.

Pesto Cheese Blossom

Layered smoked mozzarella cheese with a fresh basil pesto served with Italian crostini.



COLD HORS D'OEUVRES

Cold Hors d'oeuvres

Assorted Finger Sandwiches

Mini Italian Club Sandwiches

Mini Deli Sandwiches
on French Baguette Bread

Tortilla Pinwheels

Grilled Goats Cheese Crostini
with Marinated Roasted Peppers

Smoked Salmon *on Pumpnickel*

Garden Brochette

Prosciutto Wrapped Melons

Smoked Salmon Canapés

Fruit Topped Canapés

Crostini *with Sun-Dried Tomato Jam*

Cheese & Fruit Skewers

Roasted Red Pepper, Feta
& Basil Bruschetta

Cheesecake Stuffed Strawberries

Shrimp Cocktail

Stuffed Cherry Tomatoes

Herbed & Spiced Goat Cheese

Cheese Stuffed Dates
wrapped in Prosciutto



HOT HORS D'OEUVRES

Hot Hors d'oeuvres

(Items priced per 50 pieces)

Mini Beef Wellington

Dates *stuffed with chorizo*

Figs in a Blanket

WV Trout Cakes

Sausage Stuffed Mushrooms

Coconut Chicken Strips
with spicy pineapple sauce

Mini Quiche

Buffalo Style Chicken Tenders

Coconut Shrimp

Scallops *wrapped in bacon*

Beef or Chicken Satays

Sweet & Sour Meatballs

Chicken Wings *(Hot or BBQ)*

Cocktail Meatball
in BBQ, marinara or sweet & sour sauce

Mini Maryland Style Crab Cakes
with lemon garlic aioli

Bacon Stuffed Mushrooms

Mushroom Canapes

Toasted Cheese Ravioli
with marinara

Fried Ravioli
served with olive oil & fresh herbs

BBQ Chicken Meatballs

French Onion Bites
served on baguette toasts



A top-down view of a rustic wooden table. In the foreground, a white ceramic cup filled with dark coffee sits on a matching saucer with intricate gold-colored patterns. To the right, a white, heart-shaped plate holds a triangular slice of cheesecake. The cheesecake is topped with a fresh strawberry, a sprig of green mint, and a drizzle of red strawberry sauce. In the background, another strawberry sits on the table, and a small white bowl with more strawberries is partially visible.

ASSORTED BUFFETS

DINNER BUFFET

Dinner Buffet

All Dinner Buffets include Dinner Rolls and Butter, Dessert, Coffee, Iced Tea, and Water

Choice of One Entrée, One Salad, Two Accompaniments, and or Potato

- Roast Top Round of Beef
- Baked Steak
- Classic Southern Fried Chicken
- Marinated Beef Tips *with Mushroom Sauce*
- Vegetable Stuffed Portobello Mushroom
- Italian Chicken Breast
- Honey-Baked Pit Ham
- Grilled Pork Chops *with Apricot demi-glaze*
- Italian Sausage Stuffed Pork Loin, Grilled Peaches
- Seafood Cavatelli *in a Red Pepper Cream Sauce*
- Chicken Marsala
- Chicken Cordon Bleu
- Goat Cheese Stuffed Chicken Breast
- Bourbon-Glazed Salmon
- Roast Pork Loin *with an Apple Brandy Sauce*
- Roast Turkey Breast
- Marinated Grilled Chicken Breast

***We can customize any menu and flavor profile to meet exactly your needs**

Salads – Choice of One:

- House Garden
- Marinated Veggie
- Classic Caesar
- Fresh Fruit
- Traditional Spinach
- Tabbouleh
- Creamy Cole Slaw
- American-Style Potato
- Pesto Pasta Salad with Broccoli Raab
- Marinated Tomato
- Chef's Seasonal

Accompaniments – Choice of Two:

- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine With Lemon Vinaigrette
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots
- Wild Mushroom Risotto
- Saffron Basmati Yellow Rice
- Vegetarian Lasagna – *Alfredo or Marinara*
- Lasagna Bolognese
- Chicken Alfredo Lasagna
- Vegetable Stuffed Portobello Mushroom

Potato:

- Gratin
- Scalloped
- Roasted Garlic Mashed
- Herb Roasted Red
- Herb Roasted Fingerlings

Desserts – Choice of One:

- Seasonal Fruit Cobblers
- Cream or Fruit Pies
- Assorted Cake
- Strawberry Shortcake
- Cheesecake with Fruit Topping
- Chocolate Cake with Raspberry Coulis

Premium Dinner Buffet

(minimum of 25 guests required)

All Dinner Buffets Include Dinner Rolls and Butter,
Dessert, Coffee, Iced Tea & Water

Entrees – Choice of One:

- Prime Rib Cooked Medium
- Roasted Sirloin of Beef
with a red wine reduction, demi-glaze and mushroom garnish
- Grilled Salmon *With Miso Ginger Glaze*
- Whole Roasted NY Strip
With Green Peppercorn Sauce
- Chilean Seabass *With Beurre Blanc*
- Carved Beef Tenderloin
- Carved Beef Wellington *with Mushroom Duxelle*

Salad

A gourmet composed salad of chef's choice
that best complements your dinner selections.

Accompaniments – Choice of Two:

- Roasted Yukon Gold Potatoes
- Wild Rice *with asparagus tips and shiitake mushrooms*
- Grilled Asparagus Spears
- Roasted Root Vegetables
- Roasted Vegetable Tart *with asiago cheese*
- Fresh Vegetable Medley
- Butter Corn
- Fresh Green Beans/Southern/Almandine
With Lemon Vinaigrette
- Long Grain & Wild Rice Blend
- Broccoli Florets
- Glazed Baby Carrots
- Wild Mushroom Risotto
- Saffron Basmati Yellow Rice
- Vegetarian Lasagna – *Alfredo or Marinara*
- Lasagna Bolognese
- Chicken Alfredo Lasagna
- Vegetable Stuffed Portobello Mushroom

Dessert – Choice of One:

- Chocolate Cheesecake
with chocolate covered strawberries
- Southern Pecan Pie
- French Almond Cake *with fresh strawberries*
- Granny Smith Apple Crunch Pie
- Chocolate Rum Terrine *with raspberry coulis*
- Eclairs or Cream Puffs
- Variety or Cheesecake
- Pecan Pie Cheesecake

THEME BUFFETS

Theme Buffets

(minimum of 25 guests required)

Hawaiian Buffet

- Tiki Hut Beef
- Grilled Vegetable
- Coconut Shrimp
- Steamed Rice
- Pineapple Ham Casserole
- Tropical Fruit Salad
- Non-Alcoholic Pina Colada

South of the Border

- Chicken, Beef or Veggie Fajitas
- Bean & Cheese Enchiladas
- Spanish Rice
- Corn & Black Beans
- Southwestern Salad
- Guacamole Salad, Sour Cream, Salsa
- Dessert
- Iced Tea

Mediterranean

- Pollo Mediterranean
- Garlic Pork Kabobs
- Farfalle with Pine Nuts & Basil
- Black Olive Bread
- Orzo Spinach salad
- Baklava
- Iced Tea



THEME BUFFETS

Theme Buffets Continued

(minimum of 25 guests required)

Italian

- Cheese Manicotti with Marinara
- Beef or Sausage Lasagna
- Italian Vegetable Medley
- Breadsticks
- Caesar Salad
- Dessert
- Iced Tea

Italian Pasta Buffet

- Penne and Bow Tie Pastas
- Marinara, Alfredo and Pesto Cream Sauces
 - *Chicken Strips*
 - *Meatballs*
 - *Italian Sausage*
 - *Steamed Broccoli*
 - *Sautéed Mushrooms*
- Tossed Garden Salad
- Fruit Salad
- Garlic Bread Sticks or Fresh Dinner Rolls
- Iced Tea

Pizza Buffet

- Assortment of Pizza
- Tossed Green Salad
- Garlic Breadsticks with Marinara Sauce
- Crushed Red Pepper
- Parmesan Cheese
- Choice of Dessert
- Assortment of Sodas



PICNIC BUFFETS

Picnic Buffets

(minimum of 25 guests required)

Choice of Two Main Courses:

- Hamburgers
- Veggie Burgers
- Hot Dogs
- Bratwurst
- Grilled Chicken Breast
- Fried Chicken
- BBQ Chicken

Choice of Three Sides:

- Baked Beans
- Potato Salad
- Pasta Salad
- Corn on the Cob
- Macaroni & Cheese
- Fruit Salad
- Potato Chips
- Cole Slaw
- Tossed Salad with Dressing
- Watermelon

Buffet Includes:

Fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments.

- Assortment of Fresh Baked Brownies and Cookies
- Assorted Sodas and Bottled Water



PICNIC BUFFETS

HOUSE SMOKED BBQ

(minimum of 25 guests required)

The Smokehouse

Hickory Smoked Brisket
Beautiful Smoked St. Louis Style Ribs
Assorted BBQ Sauces, Pickled Onions
Calico BBQ Beans
Gouda Chili Mac and Cheese
Coleslaw
Potato Salad
Lemonade, Tea, and Water
Jumbo Cookies and Brownies for Dessert

Ribfest

Smoked Spare Ribs with Honey BBQ Sauce
Smoked Baby Back Ribs with Guajillo BBQ Sauce
Assorted BBQ Sauces, Pickled Onions
Calico BBQ Beans
Gouda Chili Mac and Cheese
Coleslaw
Potato Salad
Lemonade, Tea, and Water
Jumbo Cookies and Brownies for Dessert

Picnic BBQ

Smoked Pulled Pork on Brioche, LTOP
Smoked Pulled Chicken on Brioche, LTOP
Assorted BBQ Sauces, Pickled Onions
Calico BBQ Beans
Picnic Potato Wedges with Scallions
Coleslaw
Potato Salad
Lemonade, Tea, and Water
Jumbo Cookies and Brownies for Dessert

*Prices may vary if on china or disposables





SERVED ENTRÉE OPTIONS

SERVED ENTRÉES

Served Chicken Entrées

Grilled Chicken Tortellini

House Made Chicken Parmesan

Seared Chicken Breasts

with bacon, mushroom and wilted spinach

New Orleans Pecan Glazed Chicken

Rosemary Soy Chicken

Chicken Breast *marinated in lemon, fresh herbs and garlic with a cilantro pesto.*

Roasted Roulade of Chicken Breast

with roasted red peppers, mushrooms and spinach served with a mustard green peppercorn sauce

Stir Fry Chicken

Grilled Honey Dijon Chicken Breast

Chicken Cavatelli

with broccoli, mushroom and parmesan cream



SERVED ENTRÉES

Served Beef Entrées

Grilled Beef Tenderloin Medallions

with wild mushroom demi-glace

Grilled Flank Steak Stuffed

with chimichurri, pico de gallo

Roast Beef Sirloin

Topped with Your Choice of Sauce:

- Green Peppercorn
- Mushroom Sauce
- Bourbon Glace
- Béarnaise Sauce

Grilled Filet Mignon

with cognac mustard sauce

Beef Wellington

with mushroom duxelle

Asian Beef Steak & Peppers



SERVED ENTRÉES

Served Seafood Entrées

Grilled Salmon

with tomato, cucumber and kalamata olives

Seared Tuna

with capers, lemon and dill

Seafood Pasta Primavera

with shrimp and scallops

Grilled Mahi-Mahi

topped with pineapple-mango salsa

Served Vegetarian Entrées

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

served over pasta with a roasted red pepper sauce

Portobello Mushroom

*stuffed with braised spinach, goat cheese and grilled tomato
served with red pepper leek coulis*

Gnocchi

with tomato and basil sauce and seasonal vegetables

Grilled Eggplant and Tomato

Roasted Vegetable Lasagna



SERVED ENTRÉES

Served Entrées Continued

All entrees are served with a salad, rolls and butter, dessert, coffee and iced tea.

Side Options:

- Garlic Mashed Potatoes
- Baked Potato
- Cheesy Grits
- Orzo Pasta with Fresh Herbs
- Herb Roasted Potatoes
- Baked Sweet Potato
- Couscous
- Wild Rice Pilaf

Vegetables:

- Ratatouille
- Country Style Green Beans *with bacon and onions*
- Six Bean Amandine
- Roasted Corn *with peppers and onions*
- Steamed Broccoli & Cauliflower *with herb butter*
- Squash Medley *with roasted red peppers*
- Roasted Asparagus Spears



A close-up photograph of a slice of multi-layered cake. The cake has several layers of light-colored sponge cake separated by thin layers of red strawberry jam. The top layer is topped with a dollop of white whipped cream and a single, large, fresh strawberry. A thick, dark red strawberry sauce is drizzled over the side of the slice. In the background, a glass of red wine is visible, slightly out of focus. The text "SWEETS & SNACKS" is overlaid in a white, sans-serif font on a semi-transparent dark horizontal band across the middle of the image.

SWEETS & SNACKS

SWEETS

Sweets

Assorted Baker Street Cookies

- Chocolate Chip
- Sugar
- M&M
- Oatmeal Raisin
- Peanut Butter

Assorted Homestyle Brownies

- Nut
- M&M Sprinkled
- Coconut Sprinkled

Lemon Bars

Cobbler Bars

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

- Chocolate Covered Strawberries
- Fruit Tarts
- Lemon Tarts
- Mousse Tarts
- Mini Cream Puffs
- Mini Eclairs
- Mini Cannoli
- Macaroons
- Chocolate Creations
- Tea Cookies
- Petit Fours



SWEETS

Sweets *Continued*

Mini Cheesecake

- Blueberry
- Strawberry
- New York
- Chocolate Truffle
- Candy Topping

Rice Krispy Treats

Decorated Cupcakes

Celebration Cakes *48-hour notice is required*
Cakes for any occasion, decorated & specialized!

- Full Sheet Cake *(serves 60)*
- Half Sheet Cake *(serves 30)*
- ¼ Sheet Cake *(serves 15)*
- 10" Round Cake *(Serves 12)*

Sundae Bar *(25 people minimum)*

Chocolate & Vanilla Ice Cream served with:

- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream



BEVERAGES & SNACKS

Snacks

Potato Chips *with Dip*

Mixed Nuts

Snack Mix

Pretzels

Tortilla Chips *with Salsa*

Fresh Whole Fruit

Individual Bags of Chips

Beverages

Iced Tea, Lemonade & Fruit Punch

per gallon

Single Serving Sodas

Pepsi, Diet Pepsi, Sierra Mist

per can

Bottled Water

per bottle

Bottled Juice

per bottle

Bottled Iced Tea Milk

Freshly Brewed Coffee

Regular or Decaffeinated

