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 $20.00 surcharge. All off-campus services will include a $35.00 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 5% 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.

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 $35 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
Email: foodservices@qcc.mass.edu

David Abysalh  Food Service Director
Aladdin Food Management Services, LLC
Bakery

**Breakfast Basket**
Baker’s choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.
$24.00 per dozen ($2.00 each)

**Bagels**
An assortment of fresh baked bagels.
$27.50 per dozen ($2.25 each)

**Scones**
An assortment of fresh baked scones.
$27.50 per dozen ($2.25 each)

**Donuts**
Assorted Selection
$24.00 per dozen ($2.00 each)

**Breakfast Bread**
Sliced assortment of fruit or nut breakfast breads.
$24.00 per dozen slices ($2.00 each)

**Cinnamon Rolls**
$29.40 per dozen ($2.45 each)

**Danish**
Assorted Flavors
$29.40 per dozen ($2.45 each)

**Assorted Muffins**
Featuring our low-fat variety of the day!
$27.50 per dozen ($2.25 each)

*All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.
** Note: A $20 delivery fee is applicable to orders under $35.
Breakfast Buffets

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run
- Bagel with cream cheese
- Granola Bar
- Blueberry Muffin
- Fruit Cup
- Bottle Juice
$7.25 per person

Continental Breakfast
- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas
$6.25 per person

Deluxe Continental Breakfast
- Freshly Baked Breakfast Pastries
- Fresh Sliced Fruit
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas
$8.25 per person

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
$8.25 per person
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

$7.25 per person

The following breakfast is setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered.

Pick Two Breakfast Buffet

$13.25 per person
(minimum of 25 guests)

Served with breakfast breads basket, juice, coffee and tea

Choice of two:
- French Toast
- Scrambled Eggs
- Pancakes
- Biscuits & Gravy
- Quiche
- Cheese Omelets
- Cream Cheese Filled French Pancakes
- French Toast Choices: Baked Blueberry, Banana’s Foster and Orange Cinnamon

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

Add a Fresh Fruit Tray for $2.00 per person
Box Lunches

All box lunches include a choice of side salad, dessert, and soda or bottled water.

Side Salad:
- Vegetable Pasta Salad
- Potato Salad
- Fruit Salad
- Pasta Salad
- Tossed Green Salad

Dessert:
- Cookie
- Brownie
- Rice Krispie Treat
- Lemon Bars

**Chicken BLT Wrap**
Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.
$12.25 per person

**Italian Gobbler**
Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.
$11.25 per person

**Grilled Chicken**
Grilled chicken breast with muenster cheese and sautéed red onions and peppers.
$12.25 per person

**Portobello**
Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.
$10.25 per person
Box Lunches Continued

Italian Sub
Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.
$11.25 per person

Turkey Club
Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.
$12.25 per person

Veggie
Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.
$10.25 per person

Roast Beef
Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.
$12.25 per person

Chicken Salad Croissant
Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.
$11.25 per person

TBLT
Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.
$12.25 per person
Express Box Lunches

$11.25 per person

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

*NO SUBSTITUTIONS*

Choice of Meat:
- Smoked Turkey Breast
- Smoked Lean Ham
- Tender Roast Beef
- Roasted Vegetables

Choice of Cheese:
- Swiss
- Provolone
- American
- Cheddar
- Pepper Jack

Choice of Bread:
- White
- Wheat
- Sourdough
- Rye
Boxed Lunch Salads
$11.25 per person

All box lunch salads include dinner roll and butter, choice of dessert, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad
Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato with your choice of dressing.

Chef Salad
Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Cajun Chicken Salad
Romaine and mixed greens tossed with roasted red pepper, roma tomato wedges, red onion, julienned carrots and blackened chicken with honey dijon dressing

Apple Pecan Chicken Salad
Grilled chicken, mixed greens, honey-toasted pecans, dried apple slices and cranberries topped with blue cheese.

Dressing Choices:
• Buttermilk Ranch
• Fat Free Italian
• French
• Balsamic Vinaigrette
• Bleu Cheese
• Fat Free Ranch
• Caesar
• Raspberry Vinaigrette
Deluxe Deli Buffet
$10.25 per person

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and assorted sodas or bottled water.

Choice of Four:
• Smoked Turkey Breast
• Chicken Salad
• Roasted Chicken Breast
• Smoked Pit Ham
• Roasted Vegetables
• Roast Beef
• Peppered Pastrami
• Egg Salad
• Corned Beef Brisket
• Tuna Salad

Choice of Two:
• Fresh Fruit Salad
• Tabbouleh
• American Potato Salad
• Creamy Cole Slaw
• Italian Tossed Salad
• Grilled Corn Salad
• Assorted Chips
• Pasta Salad

Pre-made Gourmet Sandwich Buffet
$14.75 per person

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

• Grilled Portobello with zucchini, tomato, roasted red pepper, monterey jack cheese and garlic aioli served on a fresh asiago kaiser bun

• Roast Beef with pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on an herb focaccia bun

• Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served on a whole wheat bun

• Honey Ham with swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a rye bun

Choice of Two:
• Fresh Fruit Salad
• Italian Tossed Salad
• Assorted Chips
• Pesto Pasta Salad
• Vegetable Salad
• Couscous Salad
• Roasted Red Potato Salad

Dessert:
• Lemon Tarts
• Mini Cheesecake
• Mini Cannoli
• Gourmet Brownies and Dessert Bars
SWEETS & SNACKS
Sweets

Assorted Baker Street Cookies
• Chocolate Chip
• Sugar
• M&M
• Oatmeal Raisin
• Peanut Butter
$20.50 per dozen

Assorted Homestyle Brownies
• Nut
• M&M Sprinkled
• Coconut Sprinkled
$20.50 per dozen

Lemon Bars
$19.50 per dozen

Cobbler Bars
Bite-size fruit filled shortbread with crumb topping
$20.50 per dozen

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
$21.50 per dozen
Sweets Continued

Mini Cheesecake
- Blueberry
- Strawberry
- New York
- Chocolate Truffle
- Candy Topping
$21.50 per dozen

Rice Krispy Treats
$14.50 per dozen

Decorated Cupcakes
$20.00 per dozen

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

- Full Sheet Cake (serves 60) $115.00
- Half Sheet Cake (serves 30) $60.00
- ¼ Sheet Cake (serves 15) $30.00
- 10” Round Cake (Serves 12) $25.50

Sundae Bar (25 people minimum)
Chocolate & Vanilla Ice Cream served with:
- Chocolate Syrup
- Strawberries
- Pineapple
- Crushed Candies
- Sprinkles
- Nuts
- Cherries
- Whipped Cream
$5.25 per person
Snacks

Potato Chips with Dip $8.95 per lb.
Mixed Nuts $14.95 per lb.
Snack Mix $8.95 per lb.
Pretzels $7.25 per lb.
Tortilla Chips with Salsa $8.95 per lb.
Fresh Whole Fruit $1.95 each
Individual Bags of Chips $1.595 each

Beverages

Iced Tea, Lemonade & Fruit Punch $13.50 per gallon

Single Serving Sodas
Pepsi, Diet Pepsi, Sierra Mist $2.25 per can

Bottled Water $2.25 per bottle
Bottled Juice $3.25 per bottle
Bottled Iced Tea $3.25 per bottle
Milk $2.75 each

Freshly Brewed Coffee
Regular or Decaffeinated $2.95 per serving
Catering Services

508-854-4219
Foodservices@qcc.mass.edu

David Abysalh
Food Service Director