

Catering

Guide

MISSISSIPPI GULF COAST
COMMUNITY COLLEGE

ALADDIN
CAMPUS DINING





Welcome

Treat yourself and dazzle your guests at your next event with our 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, 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 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 per trip.

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 5 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.

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

Nicole Mannan
601.528.8494
Nicole.Mannan@aladdinfood.com

A top-down view of a breakfast scene. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a folded white cloth with a yellow and brown plaid pattern. Below the coffee, on a light-colored wooden surface, are several cinnamon rolls. The rolls are golden-brown with a visible swirl of cinnamon and sugar, and they are topped with a thick, white, slightly cracked icing. The word "Breakfast" is written in a black, cursive script across a semi-transparent white rectangular area in the center of the image.

Breakfast



BAKERY

All items served with appropriate accompaniments – butter, cream cheese, assorted jellies, etc.

Note: A \$20 delivery fee is applicable to orders under \$35.

Breakfast Basket

\$24.00 per dozen (\$2.00 each)

Baker's choice of a fresh assortment of muffins, croissants, cinnamon rolls or sliced breakfast bread.

Bagels

\$27.50 per dozen (\$2.25 each)

An assortment of fresh baked bagels.

Donuts

\$24.00 per dozen (\$2.00 each)

Assorted selection.

Breakfast Bread

\$24.00 per dozen slices (\$2.00 each)

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

\$29.40 per dozen (\$2.45 each)

Danish

\$29.40 per dozen (\$2.45 each)

Assorted flavors.

Assorted Muffins

\$27.50 per dozen (\$2.25 each)

Assorted flavors

• Breakfast •

A vertical wooden plank background. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim and green dots, filled with raspberries. At the bottom is a white cup filled with dark coffee. A teal diagonal banner is at the bottom left.

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

\$7.75 per person

Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit
Bottle Juice

Continental Breakfast

\$7.75 per person

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

Deluxe Continental Breakfast

\$8.75 per person

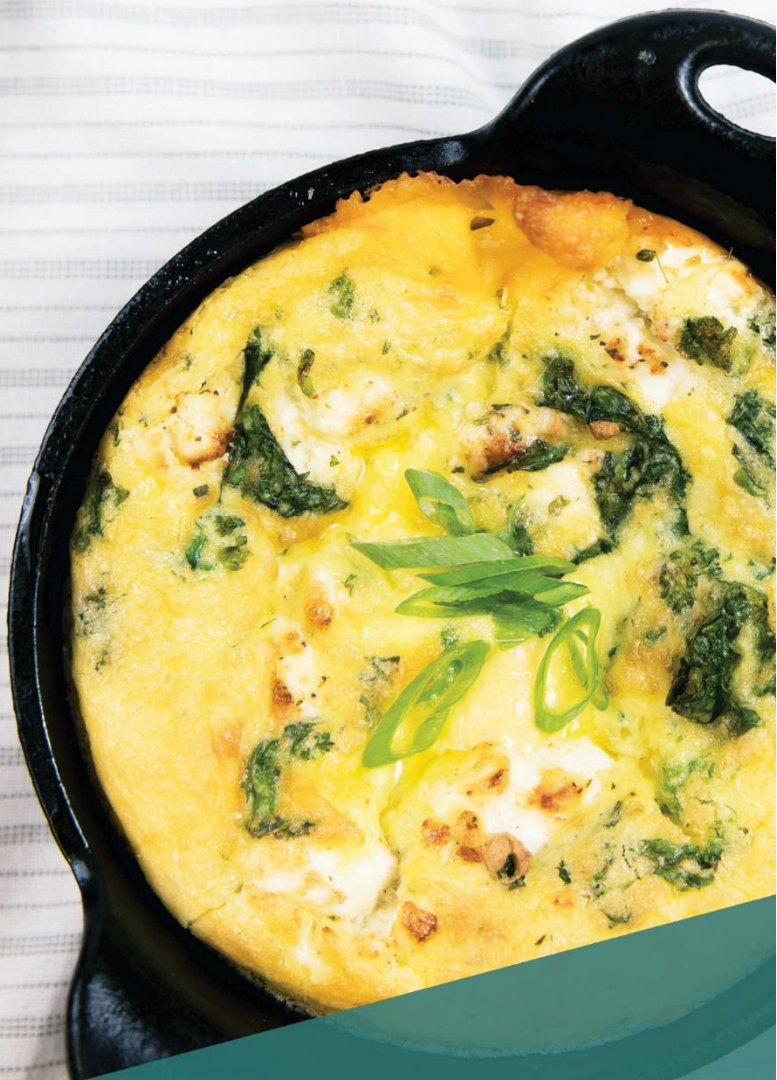
Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee

New Yorker

\$8.75 per person

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

• Breakfast •



• Breakfast •

Healthy Start

\$8.75 per person

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

Pick Two Breakfast Buffet

\$9.95 per person (minimum of 25 guests)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. Served with juice and coffee.

CHOICE OF TWO ENTREES

French Toast
Scrambled Eggs
Pancakes
Biscuits & Gravy
Quiche
Cheese Omelets
Breakfast Casserole
Scrambled Eggs with Cheese
Colorado Scrambled Eggs

CHOICE OF TWO SIDES

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

Add a Fresh Fruit Tray for \$2.00 per person
Add an extra Entrée for \$2.00 per person
Add an extra side for \$1.00 per person

A wooden crate filled with sandwiches. The sandwiches are made with long, crusty bread and filled with lettuce, tomato, and other fillings. They are arranged in rows within the crate. The text "Boxed Lunch" is overlaid on the image in a black, cursive font.

Boxed Lunch



BOXED LUNCHES

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

SIDE SALAD

Potato Salad
Fruit Salad
Pasta Salad
Tossed Green Salad

DESSERT

Brownie
Rice Krispie Treat
Cookie

Chicken BLT Wrap

\$9.95 per person

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Turkey

\$9.95 per person

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh focaccia.

Grilled Chicken

\$9.25 per person

Grilled chicken breast with gouda cheese and sautéed red onions and peppers on Hoagie Roll.

Portobello

\$9.50 per person

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on a brioche bun.

• Boxed Lunch •



• Boxed Lunch •

BOXED LUNCHES Continued

Italian Sub

\$9.95 per person

Genoa salami, ham, capicola and provolone cheese on an Italian sub roll with sliced tomato, lettuce and Italian dressing.

Turkey Club

\$9.95 per person

Smoked turkey, ham, cheese, lettuce, tomato and mayonnaise served on wheat or white bread.

Veggie

\$8.50 per person

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on Italian sub roll.

Roast Beef

\$9.95 per person

Roast beef sandwich with cheddar cheese, lettuce and tomato on Italian sub roll.

Chicken Salad Croissant

\$9.50 per person

Chicken breast chunks combined with white seedless grapes and nuts in a mayonnaise base served on a fresh, flaky croissant.

TBLT

\$9.95 per person

Sliced turkey breast, smoked bacon, smoked gouda, leaf lettuce, tomato and sundried tomato mayo served on fresh baked focaccia bread.



EXPRESS BOXED LUNCHES

\$10.50 per person

All box lunches include sandwich, chips, cookie, condiments, and bottled water and disposable cutlery.

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 Hoagie
Wheat Hoagie
Wheat Slice
White Slice
Assorted Wrap

• *Boxed Lunch* •



BOXED LUNCH SALADS

\$10.25 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
Balsamic Vinaigrette

Bleu Cheese
Caesar
Raspberry Vinaigrette

• Boxed Lunch •



• Boxed Lunch •

DELUXE DELI BUFFET

\$11.50 per person

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies and 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
American Potato Salad
Creamy Cole Slaw
Italian Tossed Salad
Assorted Chips
Pasta Salad



PRE-MADE GOURMET SANDWICH BUFFET

\$12.75 per person

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

Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on a 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 cheese, baby greens, tomatoes, onion and whole grain mustard mayo served on a white hoagie.

CHOICE OF TWO

Fresh Fruit Salad
Assorted Chips
Italian Pasta Salad

Side Salad
Roasted Red Potato Salad
Vegetarian Pasta Salad

DESSERT

Lemon Tarts
Mini Cheesecake
Cookies
Gourmet Brownies and Dessert Bars

• Boxed Lunch •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

\$3.00 per person

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

\$3.00 per person

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

Domestic Cheese Tray

\$99.00 per 25 people

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

Imported Cheese Selection

\$99.00 per 25 people

Brie, garlic herb Boursin, bleu cheese, mozzarella, smoked Gouda and Havarti served with water crackers and Dijon mustard.

Antipasto Platter

\$95.00 per 25 people

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

• Appetizers •



• Appetizers •

APPETIZERS Continued

Spinach and Crab Artichoke Dip

\$5.25 per person

Served with crackers or chips.

Spinach and Artichoke Dip

\$4.25 per person

Served with crackers or chips.

French Onion Dip

\$3.75 per person

Served with crackers or chips.

Queso or Cheddar Cheese Dip

\$2.00 per person

Served with chips.

Salsa

\$2.00 per person

Served with chips

Southwestern Dip

\$3.50 per person

Served with chips.

Spinach Artichoke Feta Ball

\$3.75 per person

Served with crackers.

Pecan Cheeseball

\$4.00 per person

Served with crackers.

Garlic Hummus Dip

\$3.75 per person

Served with toasted pita chips.



COLD HORS D'OEUVRES

(Items priced at 25 servings)

Assorted Finger Sandwiches **\$73.50**

Mini Muffaletta Sandwiches **\$83.50**

Mini Deli Sandwiches **\$77.50**
on French Baguette Bread

Tortilla Pinwheels **\$67.50**

Cheese & Fruit Skewers **\$59.50**

Cheesecake Stuffed Strawberries **\$47.95**
2 dozen

Shrimp Cocktail (25) **\$97.50**

• *Hors d'Oeuvres* •



HOT HORS D'OEUVRES

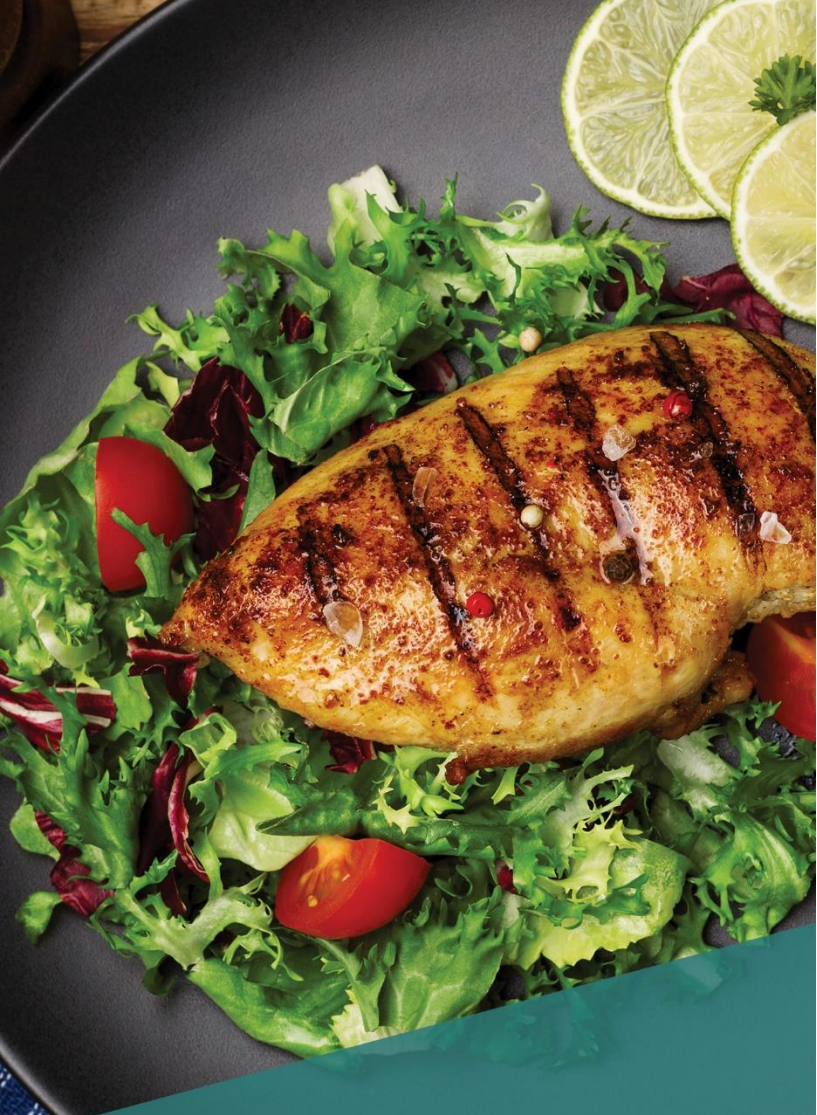
(Items priced at 25 servings)

Stuffed Mushrooms	\$79.50
Sausage Stuffed Mushrooms	\$89.50
Mini Quiche	\$59.50
Chicken Tenders	\$160.00
<i>Choice of 2 dipping sauces</i>	
Coconut Shrimp	\$99.50
Beef or Chicken Skewers	\$92.00
Sweet & Sour Meatballs	\$59.99
Chicken Wings (Hot or BBQ)	\$95.00
Cocktail Meatball	\$54.99
<i>in BBQ or marinara sauce</i>	
Bacon Stuffed Mushrooms	\$89.50
French Onion Bites	\$65.00
<i>served on baguette toast</i>	

• Hors d'Oeuvres •

Buffets





DINNER BUFFET

\$22.95 Per Person

(minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, water and iced tea.

ENTREES

Choice of Two

Roast Top Round of Beef

Marinated Beef Tips
with Mushroom Sauce

Italian Chicken Breast

Honey-Baked Pit Ham

Grilled Pork Chops
with demi-glaze

Seafood Cavatelli
in a Red Pepper Cream Sauce

Chicken Marsala

Chicken Cordon Bleu

Bourbon-Glazed Salmon

Fried Chicken

Roast Pork Loin
with an Apple Brandy Sauce

Roast Turkey Breast

Marinated Grilled
Chicken Breast

SALADS

Choice of 1

House Garden

Marinated Veggie

Classic Caesar

Fresh Fruit

Traditional Spinach

Creamy Cole Slaw

American-Style Potato

ACCOMPANIMENTS

Choice of Two

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

Au gratin Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

DESSERTS Choice of Two

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping

Assorted Cookies

• Buffets •



PREMIUM DINNER BUFFET

\$25.95 Per Person (minimum of 25 guests required)

All dinner buffets include dinner rolls and butter, dessert, water and iced tea.

ENTREES

Choice of Two

Jumbo Shrimp Seafood
Pasta

Roasted Sirloin of Beef

Grilled Salmon

Baked Tilapia

*topped with lump crabmeat
butter*

Chicken Breast Stuffed

*with pancetta, spinach and
smoked gouda*

House Roasted Pork Loin

Shrimp Scampi w/ butter
sauce

Smoked Brisket w/ Burnt
Ends

SALAD

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

ACCOMPANIMENTS

Choice of Two

Risotto

Roasted Yukon Gold Potatoes

Wild Rice

Grilled Asparagus Spears

Roasted Root Vegetables

Gourmet Mac & Cheese

DESSERT

Choice of One

Chocolate Cheesecake

Southern Pecan Pie

Seasonal Cake

Assorted Pies

*Lemon, Chocolate, Peanut Butter,
Strawberry, Apple, Key Lime*

Chocolate Rum Terrine

with raspberry coulis

Eclairs or Cream Puffs

Assorted Cookies

• Buffets •



THEME BUFFETS

(minimum of 25 guests required)

South of the Border

\$14.95 per person

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

Italian Pasta Buffet

\$18.95 per person

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

• Buffets •



THEME BUFFETS Continued

(minimum of 25 guests required)

Italian

\$16.95 per person

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

Pizza Buffet

\$13.95 per person

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

• Buffets •



TAILGATE BUFFETS

\$12.95 per person

(minimum of 25 guests required)

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments. Along with assortment of fresh baked brownies and cookies assorted sodas and bottled water.

CHOICE OF TWO MAIN COURSES

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
Pulled Pork or 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
Assorted Fruit

• Buffets •



Served Entrees



SERVED ENTREES

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

SIDE OPTIONS (PICK 1)

Garlic Mashed Potatoes
Baked Potato
Cheesy Grits
Herb Roasted Potatoes
Baked Sweet Potato
Macaroni and Cheese
Wild Rice Pilaf
Dirty Rice
Au gratin Potatoes

VEGETABLES (PICK 1)

Ratatouille
Country Style Green Beans with Bacon and Onions
Roasted Corn with Peppers and Onions
Steamed Broccoli & Cauliflower with Herb Butter
Squash Medley with Roasted Red Peppers
Roasted Asparagus Spears
Roasted Vegetable Medley
Steamed Vegetable Medley

• Served Entrees •

CHICKEN

Grilled Chicken Tortellini

\$19.95

Chicken Parmesan

\$17.95

Sautéed Breast of Chicken

\$19.95

With bacon, mushroom and wilted spinach.

New Orleans Pecan Glazed Chicken

\$19.95

Spinach & Gouda Stuffed Chicken

\$19.95

Rosemary Soy Chicken

\$17.95

Chicken Breast

\$17.95

Marinated in lemon, fresh herbs and garlic with a cilantro pesto.

Roasted Roulade of Chicken Breast

\$19.95

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

Stir Fry Chicken

\$17.95

Grilled Honey Dijon Chicken Breast

\$17.95

Chicken Cavatelli

\$19.95

With broccoli, mushroom and parmesan cream.



• Served Entrees •



BEEF

Beef Tips

\$19.95

With wild mushrooms and sauce robert.

Roast Beef

\$23.95

Topped with your choice of sauce:

Green Peppercorn

Mushroom Sauce

Bourbon Glace

Béarnaise Sauce

Grilled Filet Mignon

\$28.99

Prime Rib

\$33.99

Grilled Sirloin

\$24.99

Grilled Ribeye

\$31.99.

• Served Entrees •



SEAFOOD

Grilled Salmon

\$19.95

Seared Tuna

\$21.99

Seafood Pasta Primavera

\$19.95

With shrimp and crawfish.

Grilled Mahi-Mahi

\$23.99

Topped with pineapple-mango salsa.

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

\$18.50

Served over pasta with a roasted red pepper sauce.

Portobello Mushroom

\$18.50

Stuffed with braised spinach, goat cheese and
grilled tomato served with red pepper leek coulis.

Gnocchi

\$19.99

With tomato and basil sauce and seasonal
vegetables.

Roasted Vegetable Lasagna

\$18.50

• Served Entrees •



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Roast Breast of Turkey

\$115.00 (serves 25)

Roast Strip Loin of Beef

\$120.00 (serves 25)

Top Round of Beef

\$125.00 (serves 25)

Roast Tenderloin

\$155.00 (serves 25)

Dijon Encrusted Roast Pork Loin

\$100.00 (serves 25)

Smoked Bone-in Country Style Ham

\$90.00 (serves 25)

CHOICE OF TWO CONDIMENTS

Au Jus

Horseradish Mousse

Caramelized Onions

Chipotle Honey Mustard

Apple-Pear Chutney

Sautéed Mushroom

• Served Entrees •

A close-up photograph of several brownies. The brownies are dark brown and fudgy, with a thick layer of melted chocolate drizzled over the top in a zigzag pattern. They are resting on a piece of light brown parchment paper, which is placed on a dark, textured surface. The lighting is warm, highlighting the glossy texture of the chocolate and the moist appearance of the brownies.

Sweets & Snacks



Assorted Baker Street Cookies

\$11.50 per dozen

Chocolate Chip
Sugar
Carmel Pecan
Oatmeal Raisin
Strawberry Shortcake

Jumbo Cookies

\$13.50 per dozen

Chocolate Chip
Heath
Carnival

Assorted Homestyle Brownies

\$23.50 per dozen

Nut
M&M Sprinkled
Oreo

Lemon Bars

\$14.00 per dozen

Cobbler Bars

\$23.50 per dozen

Bite-size fruit filled shortbread with crumb topping

Miniature Desserts

\$19.99 per dozen

Chocolate Covered Strawberries
Fruit Tarts
Lemon Tarts
Mousse Tarts
Chocolate Creations
Mini Parfaits

• Sweets •



• Sweets •

Miniature Desserts

\$22.50 per dozen

Macarons
Mini Cream Puffs
Mini Eclairs
Mini Cannoli
Petit Fours

Mini Cheesecake

\$22.99 per dozen

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats

\$11.50 per dozen

Decorated Cupcakes

\$22.99 per dozen

Sundae Bar

\$4.99 per person (25 people minimum)

Chocolate & Vanilla Ice Cream served with:
Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream

** Please contact Catering for any specialty requests and quotes **



• Snacks •

SNACKS

Snack Mix	\$7.95 per lb.
Fresh Whole Fruit	\$1.25 each
Apples, Oranges, Bananas	
Individual Bags of Chips	\$1.50 each

BEVERAGES

Iced Tea & Lemonade
\$10.50 per gallon

Single Serving Sodas
\$1.75 per can
Coke, Diet Coke, Sprite, Coke Zero

Bottled Water	Bottled Juice
\$1.75 per bottle	\$2.25 per bottle

Freshly Brewed Coffee
\$15.75 per Large Pot \$7.25 per Small Pot
Regular or Decaffeinated

Hot Chocolate
\$19.75 per Large Pot \$10.25 per Small Pot
Served with Marshmallows



Catering

Guide

Contact

Nicole Mannan
601.528.8494
Nicole.Mannan@aladdinfood.com

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