



PRESIDENTIAL CATERING GUIDE



WELCOME



Treat yourself and dazzle your guests at your next event with catering by Elinor Collegiate Dining 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 our professionals will take care of all the details to make your next event memorable.

Elinor Collegiate Dining 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.

MORNING



ASSORTMENT OF FRESH BAKED PASTRIES

\$8.95 per person

Croissants, Cinnamon Rolls, Muffins, Raspberry Danish, Cheese Danish, Pecan Danish.

SMOKED SALMON BOARD

\$12.50 per person

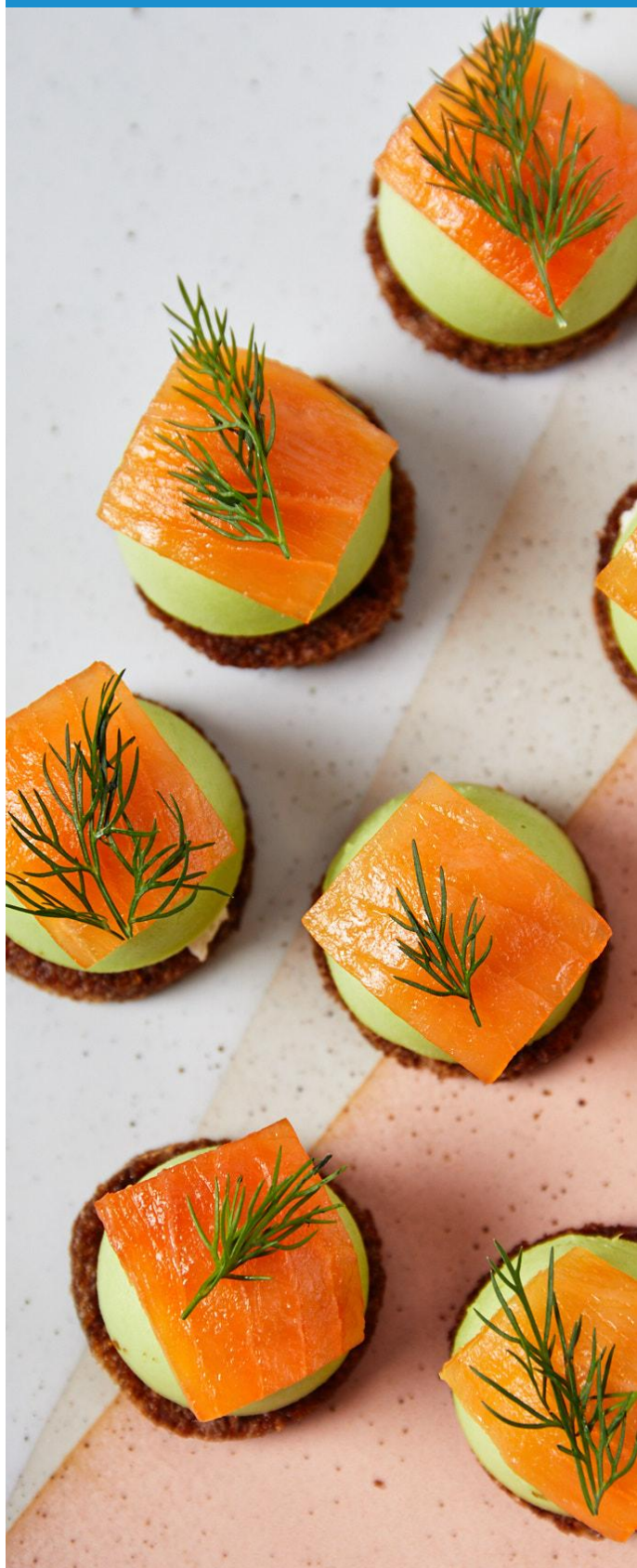
Smoked Scottish salmon served with bagels, cream cheese, pickled red onion, caper berries and chopped egg.

RIPE SEASONAL HAND FRUIT

Market Price per person

An assortment of ripe seasonal hand fruit.

APPETIZERS



SMOKED SALMON CANAPES

\$3.50 per person

Smoked Scottish salmon thinly sliced on top a blini pancake and topped with a dill cream cheese then garnished with shaved pickled red onion and capers.

CRABCAKES

\$6.95 per person

Lump crab meat cakes pan fried and served with a cayenne remoulade.

GRILLED SHRIMP GRIT CAKE

\$5.95 per person

Grilled Shrimp served on a toasted cheese grit cake topped with tomato jam.

TRUFFLED WILD MUSHROOM ARANCINI

\$5.95 per person

Risotto and wild mushroom balls panko breaded and golden fried served with a parmesan aioli.

SEARED SCALLOPS

\$6.95 per person

Jumbo seared sea scallops served on a crouton and topped with an English pea puree and crispy pancetta.

PLATED SALADS



STRAWBERRY SPINACH SALAD

\$16.95 per person

Baby spinach salad with strawberries, goat cheese, candied pecans and balsamic glaze

*Add grilled chicken breast \$3.95 per person or
crispy skinned salmon \$4.95 per person*

HEIRLOOM TOMATO & MOZZARELLA

\$16.95 per person

Heirloom tomato and fresh mozzarella salad with basil and aged balsamic drizzle.

ROASTED BEET SALAD

\$16.95 per person

Roasted beet and feta salad with arugula and mint vinaigrette

MAIN COURSE & SIDES



GRILLED FILET MIGNON

\$22.95 per person

6 oz tender beef filet served with red wine demi-glaze.

PAN-SEARED HALIBUT

\$24.95 per person

Crispy skin Chilian sea bass served with lemon butter sauce.

HERB-CRUSTED RACK OF LAMB

\$24.95 per person

A half rack of tender Australian lamb roasted with an herbed Dijon breadcrumb served with rosemary jus.

PINOT GRIGIO RISOTTO

\$17.95 per person

Creamy white wine and wild mushroom risotto studded with English peas and parmesan crisps.

STUFFED CHICKEN BREAST

\$18.95 per person

Pan seared chicken breast filled with sauteed spinach, sun-dried tomatoes and goat cheese served in a creamy tomato sauce.

Select 2 \$5.95 per person, \$3.50 each additional

GARLIC MASHED POTATOES

ROASTED FINGERLING POTATOES

ROASTED BRUSSELS SPROUTS

with bacon and balsamic glaze

GRILLED ASPARAGUS

with lemon zest and parmesan

MACARONI & CHEESE

SAUTEED BABY CARROTS

with honey and thyme

DESSERT



Select 2 \$6.95 per person, \$3.75 each additional

TIRAMISU TRADITIONAL

CHOCOLATE MOUSSE CUPS

MIXED BERRY TART

NEW YORK CHEESECAKE

Topped with fresh strawberries and Chantilly cream.

TRIPLE CHOCOLATE TART

ASSORTED MINI PASTRIES

8 type varieties

AFTERNOON SNACKS & ACTION STATIONS



GOURMET SLIDER

\$7.50 per person

Beef, chicken and vegetarian options with various toppings.

TRUFFLE FRIES

\$5.00 per person

Served with aioli and BBQ ketchup

MINIATURE GRILLED CHEESE

\$4.95 per person

With tomato soup shots

BUILD-YOUR-OWN-TACO BAR

\$15.95 per person

With assorted fillings and toppings

SHRIMP & GRITS STATION

\$24.95 per person

Sauteed shrimp, grtis and assorted toppings

CARVING STATION

\$24.95 per person

Choice of prime rib, Beef Tenderloin or Glazed Honey Ham

MASHED POTATO STATION

\$24.95 PER PERSON

Mashed potatoes topped with

BEVERAGES



CHAMPAGNE AND SPARKLING WINE

Market Price per person

SIGNATURE MOCKTAILS

PREMIUM WINE AND BEER

Market Price per person

SPECIALTY COFFEE AND TEA BAR

\$5.95 per person

With flavored syrups and creamers.

CUSTOMIZED NON-ALCOHOLIC BEVERAGE STATION

\$4.25 per person

with infused water, fresh juices and artisan sodas.