



Catering

Guide

College of Coastal Georgia

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 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 \$25 surcharge. All off-campus services will include a \$75 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 \$25 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

www.corn.edu/cotrax.com

A top-down view of a breakfast spread. In the upper left, a brown ceramic cup is filled with dark coffee. To its right is a white plaid napkin with brown and tan patterns. Below these items, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, revealing the spiral cinnamon filling. The entire scene is set against a light-colored wooden background.

Breakfast



• 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

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

Bagels

An assortment of fresh baked bagels.

Scones

An assortment of fresh baked scones.

Donuts

Assorted selection.

Breakfast Bread

Sliced assortment of fruit or nut breakfast breads.

Cinnamon Rolls

Danish

Market

Assorted flavors.

Assorted Muffins

Featuring our low fat variety of the day!

A vertical photograph of a wooden table. At the top is a loaf of bread with seeds. Below it is a white bowl with a green rim, filled with fresh raspberries. At the bottom is a white cup filled with dark coffee. A teal diagonal banner is at the bottom left, containing the word 'Breakfast' in white script.

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

Continental Breakfast

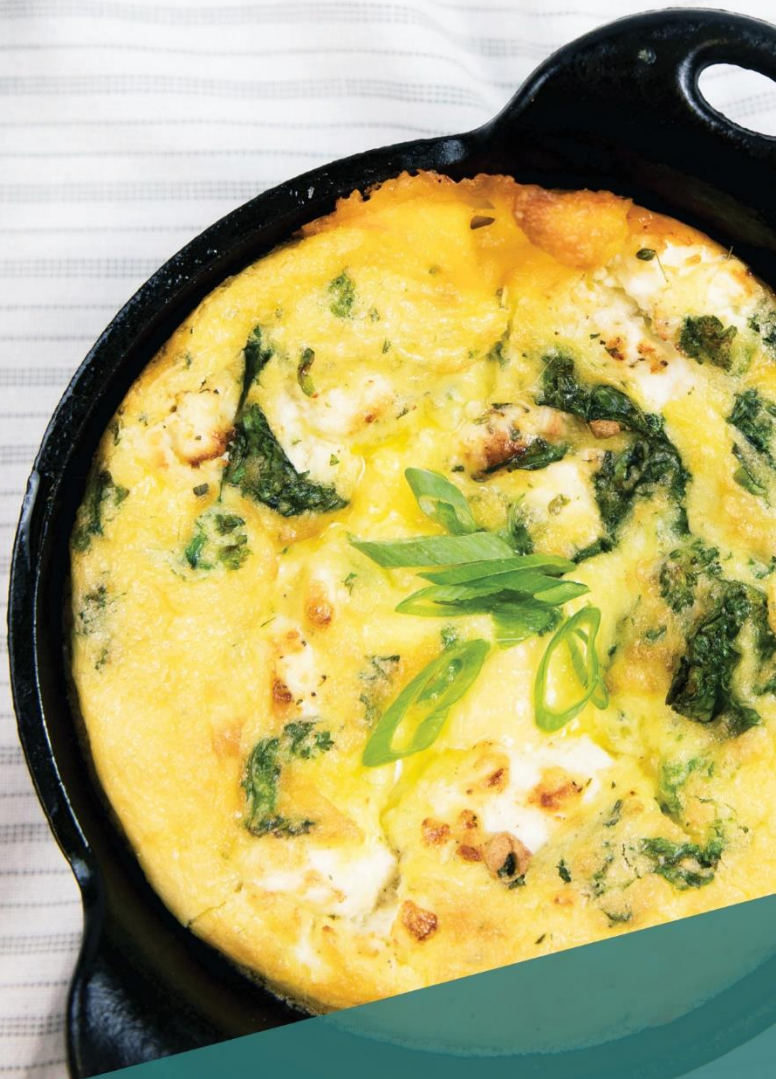
- Freshly Baked Breakfast Pastries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

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 •

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)

Setup buffet style (self-service) china, flatware and glassware are on the buffet. All tables are linen covered. 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
Baked Blueberry French Toast
Banana's Foster French Toast
Orange Cinnamon French Toast

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

A wooden crate filled with several sandwiches, with the text "Boxed Lunch" overlaid in a cursive font. The sandwiches are made with round, crusty bread and filled with lettuce, tomato, and other ingredients. The crate is made of light-colored wood and has a handle on the right side. The background is blurred, showing more sandwiches and a white surface.

Boxed Lunch



BOXED 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.

Italian Gobbler

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

Grilled Chicken

Grilled chicken breast with munster cheese and sautéed red onions and peppers.

Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

• *Boxed Lunch* •



BOXED LUNCHES Continued

Italian Sub

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

Turkey Club

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

Veggie

Provolone cheese, cucumber, sweet red onion, lettuce and tomato served on fresh five-grain bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce and tomato on sourdough bread.

Chicken Salad Croissant

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

TBLT

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

• *Boxed Lunch* •



EXPRESS BOXED LUNCHES

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* •



BOXED LUNCH SALADS

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

• *Boxed Lunch* •



DELUXE DELI BUFFET

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

• *Boxed Lunch* •



PRE-MADE GOURMET SANDWICH BUFFET

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 foccacia 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

• *Boxed Lunch* •



Appetizers

& Hors d'Oeuvres



APPETIZERS

Fresh Fruit Platter

Market

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 crostinis.

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 smokey mozzarella cheese with a fresh basil pesto served with Italian crostini.

• *Appetizers* •



COLD HORS D'OEUVRES

(Items priced per 50 pieces)

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 Pumpernickel*

Market

Garden Brochette

Prosciutto Wrapped Melons

Smoked Salmon Canapés

Market

Fruit Topped Canapés

Crostini *with Sun-Dried Tomato Jam*

Cheese & Fruit Skewers

Roasted Red Pepper, Feta
& Basil Bruschetta

Cheesecake Stuffed Strawberries

Shrimp Cocktail

Market

Cherry Stuffed Tomatoes

Cheese Stuffed Dates

wrapped in Prosciutto

• *Hors d'Oeuvres* •



HOT HORS D'OEUVRES

(Items priced per 50 pieces)

Mini Beef Wellington

Figs in a Blanket

Zucchini Stuffed Mushrooms

Sausage Stuffed Mushrooms

Coconut Shrimp

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

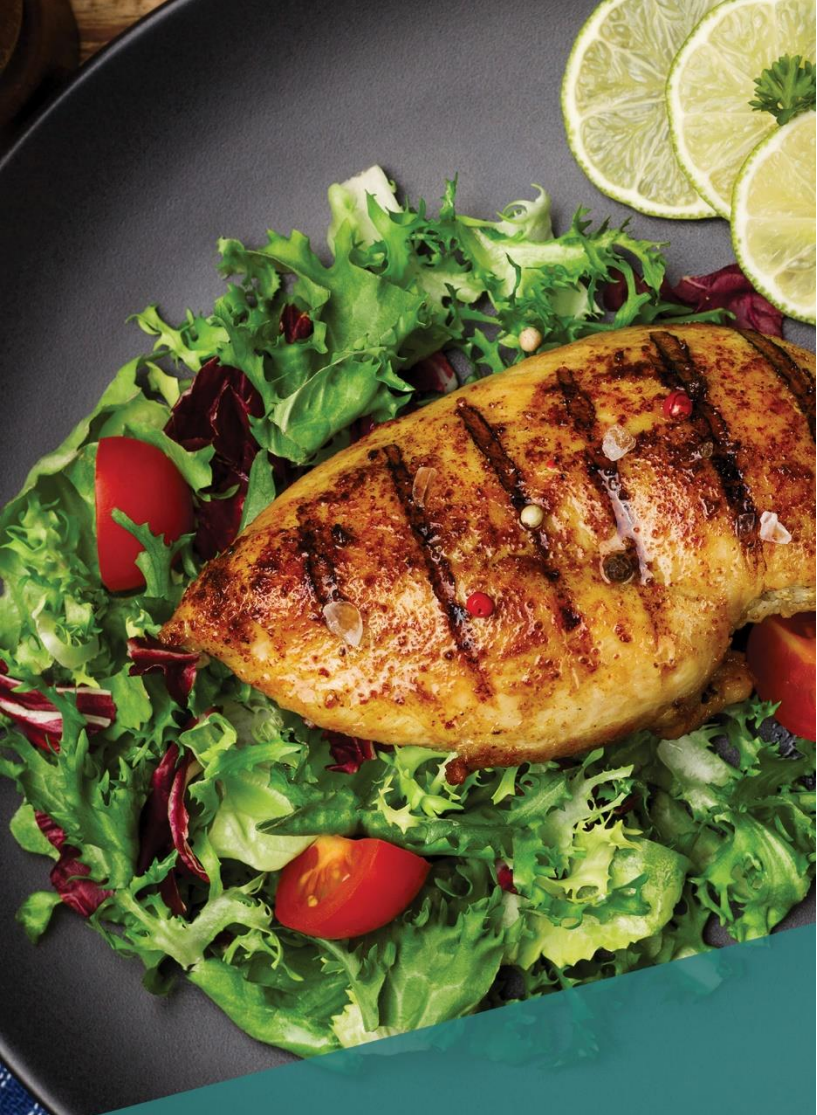
French Onion Bites

served on baguette toasts

• Hors d'Oeuvres •

Buffets





DINNER BUFFET

(minimum of 25 guests required)

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

ENTREES

Choice of Two

Roast Top Round of Beef

Vegetarian Lasagna

Alfredo or Marinara

Marinated Beef Tips

with Mushroom Sauce

Vegetable Stuffed

Portobello Mushroom

Italian Chicken Breast

Honey-Baked Pit Ham

Grilled Pork Chops

with Apricot 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 Two

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

ACCOMPANIMENTS

Choice of Two

Fresh Vegetable Medley

Butter Corn

Fresh Green Beans/Southern

Almandine Green Beans

Long Grain & Wild Rice Blend

Broccoli Florets

Glazed Baby Carrots

POTATO

Gratin

Scalloped

Garlic Mashed

Herb Roasted Red

DESSERTS Choice of Two

Seasonal Fruit Cobblers

Cream or Fruit Pies

Assorted Cake

Strawberry Shortcake

Cheesecake with Fruit Topping

• Buffets •



PREMIUM DINNER BUFFET

(minimum of 25 guests required)

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

ENTREES

Choice of Two

Jumbo Shrimp Seafood Pasta

Roasted Sirloin of Beef

with a red wine reduction, demi-glaze and mushroom garnish

Grilled Salmon

with balsamic tomato and cucumber relish

Baked Tilapia

topped with lump crabmeat butter

Chicken Breast Stuffed

with pancetta, spinach and smoked gouda

Chicken Roulade

stuffed with sun-dried tomatoes, spinach, mushroom ragout and mushroom jus

House Roasted Pork Loin

with apple cider sauce spinach and brie wrapped in a puff pastry served with a sweet onion and raspberry salsa

Portobello Steaks

with chipotle potatoes and fried onion straws

SALAD

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

ACCOMPANIMENTS

Choice of Two

Risotto

with mushroom, zucchini and smoked gouda

Roasted Yukon Gold Potatoes

Wild Rice

with asparagus tips and shiitake mushrooms

Grilled Asparagus Spears

Roasted Root Vegetables

Roasted Vegetable Tart

with asiago cheese

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

• 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

• 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

• Buffets •



PICNIC BUFFETS

(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
- 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

• Buffets •



Served Entrees



SERVED ENTREES

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

• Served Entrees •



CHICKEN

Grilled Chicken Tortellini

Chicken Parmesan

Sautéed Breast of Chicken

With bacon, mushroom and wilted spinach.

New Orleans Pecan Glazed Chicken

Spinach & Gouda Stuffed 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 Entrees •



BEEF

Grilled Beef Tenderloin Medallions

Market

With wild mushrooms and sauce robert.

Grilled Flank Steak Stuffed

Market

With pancetta, provolone, oven dried tomatoes and Italian herbs.

Roast Beef Sirloin

Market

Topped with your choice of sauce:

Green Peppercorn

Mushroom Sauce

Bourbon Glace

Béarnaise Sauce

Grilled Filet Mignon

Market

With cognac mustard sauce.

Asian Beef Steak & Peppers

Market

• Served Entrees •



• Served Entrees •

SEAFOOD

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.

VEGETARIAN

Marinated Grilled Zucchini, Squash, Portobello Mushrooms & Tomatoes

Served over pasta with a roasted red pepper sauce.

Portobello Mushroom

Grilled Eggplant and Tomato

Roasted Vegetable Lasagna



CARVED SPECIALTIES

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

Roast Breast of Turkey

Market

Roast Strip Loin of Beef

Market

Top Round of Beef

Market

Roast Tenderloin

Market

Dijon Encrusted Roast Pork Loin

Market

Smoked Bone-in Country Style Ham

Market

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 on a piece of parchment paper. The brownies are dark chocolate and are decorated with a thick, glossy chocolate drizzle. The background is dark and out of focus.

Sweets & Snacks



Assorted Baker Street Cookies

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

Nut
M&M Sprinkled
Coconut Sprinkled

Lemon Bars

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 •



Mini Cheesecake

Blueberry
Strawberry
New York
Chocolate Truffle
Candy Topping

Rice Krispy Treats

Decorated Cupcakes

Celebration Cakes

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

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

• Sweets •



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

Single Serving Sodas

Pepsi, Diet Pepsi, Sierra Mist

Bottled Water

Bottled Juice


Bottled Iced Tea

Milk

Freshly Brewed Coffee

Regular or Decaffeinated

• Snacks •



ALCOHOL BEVERAGE SERVICE

Host Bar

Host supplies all alcoholic beverages for the event with catering services providing all the service, mixers and accessories. Host bar services are subject to a \$100 set-up fee, a \$2.00 per person mixer charge and \$50.00 per bartender per hour. This includes set up of the bar, skirting and linens for the bar, service of beverages and clean up.

One Bartender is required for 75 guests.

All beverage options listed above are based on serving a minimum of 50 guests. An additional service charge will be applied to all bars under 50 people. Please consult with your catering contact for pricing. All bars include plastic ware, cloth and skirting of bar, ice and appropriate condiments. Glassware may be added to all bars for an additional rental of a \$2.00 per person.

For all events where catering services does not provide the wine, there is a \$5 corkage fee per bottle opened and a bartender fee. All city and local catering permit fees will be added to bill.

• Sweets •



Catering

Guide

Contact

www.ccsa.catertrax.com

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