



Catering

Student Guide
Academic Year 2024



CU NY | GRADUATE
CENTER

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.

**Prices are subject to change*

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 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 Director will advise you when there will be a server 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.

**Prices are subject to change. Please visit [Catertrax](#) for the most up to date menu version and current prices.*

Contact Information

Stefany Pena
Food Service Director
646.884.3736
Stefany.pena@aladdinfood.com



CONTINENTAL

Assorted muffins, Danishes and cinnamon rolls. Served with butter.

Small \$66.00 (serves 12) | Large \$132.00 (serves 24)

BREAKFAST BURRITOS

Individually wrapped. Served with a side of sour cream & salsa.

Cage free eggs, potatoes & cheddar cheese

Cage free eggs, potatoes, crispy bacon & cheddar cheese

Cage free eggs, potatoes, savory sausage & cheddar cheese

Cage free eggs, potatoes, farm fresh vegetables & cheddar cheese

Tofu, peppers, mushroom, spinach, potatoes, onions

Small box (12) \$54.00 (choose 2) | Large box (24) \$48.00 (choose 3)

DONUT BOX

Assorted donuts

Small box (12) \$24.00 (choose 2) | Large box (24) \$48.00 (choose 3)

Breakfast



Party Platters

VEGGIE AND HUMMUS PLATTER

Fresh vegetables with Za'atar hummus, ranch dip and pita triangles
Small \$24.00 (serves 12) | Medium \$48.00 (serves 24) | Large \$72.00 (serves 36)

FRUIT PLATTER

Assorted fresh sliced seasonal fruit platter
Small \$30.00 (serves 6) | Medium \$60.00 (serves 12) | Large \$120.00 (serves 24)

CHIPS AND SALSA

Tortilla chips with garden tomato salsa and queso
Small 45.00 (serves 24) | Medium 90.00 (serves 48) | Large 130.00 (serves 72)

FRIED PICKLES

Fried pickles with ranch dipping sauce
Sold by 10 each \$8.00

CHEESE STICKS

Crispy fried cheese sticks with marinara dipping sauce
Half pan \$84.00 (serves 24) | Full pan \$168.00 (serves 48)

MEATBALLS

Baked meatballs tossed with your choice of BBQ or marinara sauce
Half pan \$78.00 (serves 24) | Full pan \$156.00 (serves 48)

CHICKEN WINGS

Crispy chicken wings tossed with your choice: buffalo sauce, hot honey BBQ sauce, or Sweet Sriracha chili sauce. Served with ranch or blue cheese dressing and celery sticks (6 wings per person)
Half pan \$90.00 (serves 12) | Full pan \$180.00 (serves 24)

CHICKEN TENDERS

Crispy chicken tenders with choice: BBQ, honey mustard, or ranch (3 tenders per person)
Half pan \$55.00 (serves 10, choose 2 sauces) | Full pan \$110.00 (serves 20, choose 3 sauce)

PIZZA PARTY

(12 slices per 16" pizza)
Cheese pizza \$12.00
Pepperoni pizza \$14.00
Vegetarian pizza: peppers, onions, mushrooms \$14.00
Meat lovers: bacon, sausage, ham and pepperoni \$16.00
Bacon, chicken and ranch pizza \$16.00

CRISPY CAULIFLOWER BITES

Crispy cauliflower tossed with your choice: buffalo sauce, hot honey BBQ sauce, or Sweet Sriracha chili sauce. Served with ranch or blue cheese sauce on the side and celery sticks
Half pan \$118.00 (serves 36) | Full pan \$237.00 (serves 72)



ITALIAN NIGHT

Includes Caesar salad and lightly salted breadsticks brushed with garlic butter.

Choice of:

Creamy Chicken Alfredo

Pomodoro

Zesty Beef Bolognese

Half pan \$108.00 (serves 12) | Full pan \$216.00 (serves 24)

SOUTHERN EVENING

Fried chicken 2-piece, mashed potatoes and gravy, sautéed green beans, buttermilk biscuits and garden salad with balsamic and ranch dressings on the side

Small pan \$144.00 (serves 12) | Large pan 288.00 (serves 24)

MAC AND CHEESE

Choice of:

Classic creamy mac and cheese

Bangin' Buffalo chicken mac and cheese

Half pan \$24.00 (serves 12) | Full pan \$48.00 (serves 24)

GRILL BOX

Grilled burgers individually wrapped, with lettuce, tomato, pickle, red onion, yellow mustard, ketchup, mayo, relish, and sliced American cheese on the side. Served with bagged potato chips.

Choice of 2:

Hamburgers, veggie burger, hot dog or BBQ chicken sandwich

Small box (12) \$98.00 | Large box (24) \$192.00

Entrees



NACHO BAR

Tortilla chips

Queso

Choice of 2: chicken, ground beef, pork carnitas or green chili cauliflower

Black beans or pinto beans

Lettuce, tomatoes, shredded cheese & sour cream

Jalapeños

Fresh tomato salsa and roasted corn salsa

\$92.00 (serves 24)

FAJITA BAR

Soft flour tortillas

Choice of 2: grilled chicken, fajita beef or green chili cauliflower

Fresh-cut sautéed fajita vegetables

Cilantro lime rice

Black beans

Lettuce, tomatoes, shredded cheese & sour cream

Tortilla chips

Fresh tomato salsa and roasted corn salsa

\$144.00 (serves 24)

TACO SALAD BAR

Tortilla chips

Choice of 2: chicken, ground beef, pork carnitas or green chili cauliflower

Black beans or pinto beans

Romaine lettuce, tomatoes, shredded cheese, jalapeños & sour cream

Fresh tomato salsa and roasted corn salsa

Cilantro lime vinaigrette & chipotle ranch dressing

\$156.00 (serves 24)

Entrées



WRAP BOXES

Served with bagged chips

Chicken Caesar wrap

BBQ chicken ranch wrap

Mediterranean grain wrap

Chicken salad wrap

Turkey bacon club

Grilled vegetable and hummus wrap

BUILD YOUR OWN SANDWICH

6 Assorted sliced breads

Turkey, ham, roast beef

Grilled eggplant, grilled squash

Original hummus

Swiss cheese, cheddar cheese

Lettuce, tomato, roasted red peppers, pickles

Pasta salad and assorted chips

Small box (12) \$84.00 (choose 2)

Large box (24) \$168.00 (choose 3)

Sandwiches



TOSSED SALAD

Mixed greens, romaine lettuce, tomatoes, cucumbers, carrots. Served with ranch and balsamic dressing

Small \$20.00 (serves 6) | Medium \$40.00 (serves 12) | Large \$80.00 (serves 24)

CAESAR SALAD

Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing

Small \$18.00 (serves 6) | Medium \$36.00 (serves 12) | Large \$72.00 (serves 24)

Salads



ASSORTED COOKIES

\$10.00/per dozen

BROWNIES

\$15.00/per dozen

RICE KRISPIE TREATS

\$15.00/per dozen

HALF SHEET CAKE

\$52.00/each

FULL SIZED SHEET CAKE

\$79.00/each

ASSORTED CUPCAKES

\$15.00/per dozen

Chocolate cake / chocolate icing | Yellow cake / vanilla icing | Carrot cake / cream cheese icing

S'MORE BOX

\$36.00/serves 12

Graham crackers, marshmallows, marshmallow dip, chocolate ganache dip

Dessert



Drinks

Hot beverages

Freshly brewed coffee: *regular or decaffeinated*

\$22.00 per 96oz

Hot water and assorted teas

\$16.00 per 96oz

Hot apple cider

\$18.00 per 96oz

Hot chocolate

\$20.00 per 96oz

Fruit infused water

\$5.00 per half gallon

Cold

Beverages

	Each	6 Pack	12 Pack	Case
Soda	\$1.50	\$8.50	\$16.50	\$29.50
Water Bottles	\$2.00	\$10.00	\$18.00	\$35.00
Iced Tea or Lemonade	\$3.00	\$16.00	\$30.00	\$56.00



On the Go Breakfast

Assorted breakfast breads	\$8.79 per dozen
Assorted muffins	\$8.79 per dozen
Bagels with cream cheese	\$9.29 per dozen
Donut holes	\$4.99 per dozen
Assorted mini danish	\$8.79 per dozen

On the Go Meals

All meals are prepared to serve 12 people and include disposable service ware plus two (2) gallons of iced tea and water

Nachos Grande

Includes chips, queso, taco meat, shredded lettuce, diced tomatoes, and sour cream
\$47.89

Sandwich Buffet

A variety of premade sandwiches and condiments including potato chips
\$51.49

Tailgate Ready Platter

Grilled hamburgers and hot dogs with lettuce, pickles, onions, tomatoes, and cheese slices. Served with potato chips and packaged condiments.
\$59.89

On the Go



On the Go

Hot BBQ Sandwiches

Individually wrapped pulled pork and pulled beef sandwiches served with BBQ sauce, potato salad, and coleslaw.
\$59.89

Italian Pasta Party

Penne pasta with meat sauce and Alfredo sauce served with garlic bread and tossed salad with ranch or Italian dressing
\$62.89

Snacks on the go boxed and ready for pickup

- Mini egg rolls w/ sweet & sour sauce \$9.89 per dozen
- Mozzarella sticks w/ marinara sauce \$5.89 per dozen
- Buffalo chicken wings \$10.89 per dozen
- BBQ meatballs \$8.99 per dozen
- Chicken tenders \$10.89 per dozen
- Cheese tray w/ crackers (serves 20) \$44.89 per platter
- Veggie tray w/ dip (serves 20) \$34.89 per platter
- Fruit tray (serves 20) \$38.89 per platter

Sweet Treats

All sweet treats are sold by the dozen

- Assorted cookies \$6.89
- Rice Krispy treats \$6.89
- Brownies \$8.29
- Blondies \$8.29

Beverages

- Bottled water (each) \$0.99
- Bottled soda (each) \$0.99
- Lemonade (gallon) \$7.99
- Iced tea (gallon) \$7.99



All items sold by the pan/platter/or box (Serves 15-20 people)

- Includes paper plates, napkins, and plastic cutlery
- For pick-up only (Delivery will be additional charge)
- Chafing racks and sternos available – additional charge may apply
- Evening and weekends may require additional labor charge

Fried Chicken	\$45.00
Chicken Wings – BBQ, Ranch, Hot, or Teriyaki	\$45.00
Chicken Breast – Parmigiana, Piccatta, Teriyaki	\$40.00
Lasagna – Bolognese or Vegetable	\$50.00
Baked Ziti with Ricotta Cheese	\$35.00
Penne a la Pesto & Feta	\$35.00
Eggplant Parmigiana	\$35.00
Italian Meatballs	\$35.00
Italian Sausage and Peppers	\$40.00
Rice and Peas	\$20.00
Rice and Beans	\$20.00
Wild Rice	\$20.00
Roasted Red Skin Potatoes	\$20.00
Steamed Fresh Vegetable Medley	\$20.00
Tossed Mesculin Greens with House Vinaigrette	\$35.00

A La Carte



Breakfast A La Carte

Danish	\$19.95
Muffins	\$19.95
Croissants	\$19.95
Bagels and Cream Cheese, Butter	\$19.95
Rolls and Cream Cheese, Butter	\$19.95
Mini Danish	\$13.45
Mini Muffins	\$13.45
Mini Croissants	\$13.45
Mini Bagels and Cream Cheese, Butter	\$13.45
Fresh Doughnut Assortment	\$14.45
Fresh Seasonal Sliced Fruit (serves 12)	\$29.95

Beverage Selections

Fresh Brewed Coffee and Condiments	\$1.75
Hot Tea Selection	\$1.75
Fruit Juice ~ Orange and Apple (6oz)	\$1.00
Canned Soda	\$1.00
Bottled water	\$1.55
Lemonade/ Punch/ Iced Tea – (minimum of 20)	\$1.15
Lemon Infused Water (min. of 20 people)	\$0.95
2 liter Soda	\$2.95

A La Carte



Chips N' Dips

(Minimum of 15 servings; priced per person)

Home Style Potato Chips with Onion Dip or Ranch	\$1.75
Tortilla Chips with Salsa and Sour Cream	\$3.35
Pita Chips and Hummus Dip	\$2.95
Mini Soft Pretzels with Honey-Mustard Dip	\$1.95

A La Carte

(Minimum of 15 servings; priced per person)

Whole Fruits (Banana, Orange, Apple)	\$0.95
Fresh Fruit Platter	\$3.45
Cheese/ Crackers Platter	\$4.25
Fresh Vegetable Crudité's Platter with Dip	\$3.45
Homemade Cookies	\$2.25
Brownies	\$1.95
Layer Cake	\$22.50 per cake
Cheese Cake	\$24.50 per cake
Individual bag of Chips	\$0.85
Yogurt Parfaits Cup	\$2.75
Yogurt	\$1.85
Assortment of Sandwiches	\$4.95
Assortment of Wraps	\$5.45

A La Carte



Catering

Student Guide
Academic Year 2024

Contact Information

Stefany Pena
Food Service Director
646.884.3736
Stefany.pena@aladdinfood.com



ALADDIN
CAMPUS DINING