FERRUM COLLEGE

On Campus Hospitality

CATERING GUIDE

FERRUM COLLEGE

Aladdin
an elior company

WELCOME

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

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 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

Direct Line: 000.000.0000
Fax: 000.000.0000
Email: pccatering@aladdinfood.com

Director Name Catering Coordinator
Aladdin Food Management Services, LLC

BREAKFAST

BAKERY

Bakery

Mini Danish
$1.00/ea.

Doughnuts
$1.25/ea.

Bagels w/ Cream Cheese & Jelly
$1.25/ea.

Muffins
$10.20/dz.

Freshly Baked Granola Bars
$10.00/dz.

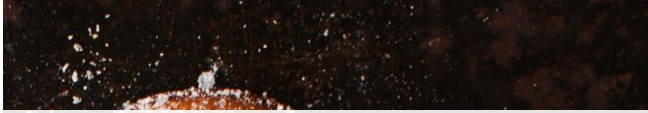
Cookies/Brownies
$7.99/dz.

Baklava/ Assorted Petites Fours
$12.00/dz.

Assorted Mini Cheesecakes
$15.00/dz.

Mini Cream Puffs
$5.99/dz.

Cream Cheese Brownies or White Chocolate Blondies
$9.00/dz.



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

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

BREAKFAST

Breakfast Menu

Orange Juice, Water, & Coffee Included

#1 Seasonal fruit with yogurt
Country eggs scramble
Apple wood smoked bacon
Potato hash
Buttery biscuits with assorted jelly
$8.99

#2 Crème Brule French toast with Maple Syrup
Virginia farm's country sausage
Scrambled eggs
Hash brown casserole
Morning berries
$9.99

#3 Buttery biscuits with assorted jelly
Virginia farm's country sausage & bacon
Sausage gravy
Scrambled eggs
$10.99

HEALTHY OPTIONS

HEALTHY OPTIONS

Healthy Options

Assorted Individual Yogurt Cups

$1.25/ea.

Mixed Berry, Granola, & Yogurt Parfait Cups

$2.00/per person

PLATED LUNCHEON MENU

PLATED LUNCHEON

Plated Luncheon

Bread, dessert, & beverage service included
Vegetarian, Vegan, & Gluten-Free Options are Available

Sandwiches

~The Panther Wrap~

Your Choice of Either

A Roasted Turkey wrap with baby spinach & parmesan cheese with a creamy cranberry, cream cheese spread
Or a
Chicken Caesar wrap with shredded romaine lettuce, parmesan cheese, & Creamy homemade Caesar dressing
Pasta salad
Old timey fruit salad
Apple, coconut cake with caramel icing & cinnamon whipped cream

$9.99

~The Po' Mountain Boy~

Your Choice of Either

Battered Shrimp
Or
Breaded Chicken (on a hoagie bun or wrap) with chipotle spread, shredded lettuce, & diced tomatoes
Roasted Potato Salad
Corn relish
Homemade key lime pie

$9.99

~The Crooked Road~

Your Choice of
JOE'S chicken salad, Virginia honey baked ham & Swiss, or roasted turkey & provolone on a buttery croissant
With leaf lettuce & sliced tomato on the side
Macaroni & cheese salad
Old timey fruit salad
Chocolate brownie delight

$10.99

PLATED LUNCHEON

Plated Luncheon Continued

~Pasta Bowl~

To Start with
A small house or Caesar salad

Gemelli pasta w/ homemade Rosa sauce

Your Choice
Topped with or without grilled chicken strips

Topped With shredded parmesan cheese & BASIL
Garlic, parmesan breadsticks
Cheesecake with strawberry topping
$10.99

PLATED LUNCHEON

Plated Luncheon Continued

~Salad, Soup, & Sandwich~

A small house salad
Old Mill Corn Chowder
Assorted Cupcakes

Your Choice of Either

Sliced Turkey Panini or croissant with provolone cheese, sundried tomatoes, spinach, & homemade remoulade sauce
Or
Honey Baked ham Panini or croissant with Swiss cheese & a delicious Homemade onion Jam with a honey, butter, & poppy seed spread
$10.99

~Salads~

~All salads are served with crackers or yeast rolls with butter, please specify.~

~Grilled chicken Caesar salad~

Grilled chicken strips piled high On A bed of romaine lettuce with SHREDDED parmesan cheese, homemade cornbread croutons, & A Creamy homemade Caesar dressing on the side
White chocolate mousse with raspberry coulis
$8.99

~Along The Blue Ridge, Chef Salad~

Strips of Virginia honey baked ham, roasted turkey, and bacon bites on a bed of mixed greens with shredded cheddar cheese, diced cucumbers & tomatoes, purple onions, sliced boiled egg, & ferrum house dressing on the side
Pecan pie
$9.99

PLATED LUNCHEON

Salads Continued

~The Panther Salad~

Sliced Grilled chicken breast with sliced cucumbers & topped with homemade cornbread croutons, strawberries, mandarin orange slices, &toasted pecans with Your choice of salad dressing on the side

~Ferrum House Dressing is recommended. It's a homemade sweet onion & poppy seed dressing~

Strawberry cupcake with cream cheese frosting

$10.99

~Oriental Chicken Salad~

Glazed honey-soy, sticky chicken on a bed of mixed greens with cherry tomatoes, sliced cucumbers, mandarin orange slices, and chow mein noodles with oriental sesame dressing on the side

Lemon chess pie

$10.99

TRADITIONAL DELI TRAY BUFFET

Traditional Deli Tray Buffet

~Assorted Bread, Leaf Lettuce, Sliced Tomatoes, Mayonnaise, & Mustard are Included ~

$10.99 per person

~Choice Of (2) Sliced Deli Meats~

Virginia honey baked ham
Pepperoni
Bologna
Salami
Roasted turkey
Vegetarian Option Available (Roasted Vegetable Platter)

~Choice Of (2) Varieties Of Cheese~

American
Cheddar
Mozzarella
Provolone
Swiss

~Choice Of (2) Deli Salads~

Antipasto salad
Ferrum slaw
Macaroni & cheese salad
Marinated broccoli & cauliflower salad with Ferrum house dressing
Stuffed cheese tortellini with homemade pesto
Mustard Potato Salad
Fresh assorted Cut Fruit (melons, grapes, pineapple, & strawberries)
Old timey fruit salad

Traditional Deli Tray Buffet

~Dessert ~

Assorted Cookies
Moist chocolate brownies

Please specify if you would like one choice or both.

~Beverages~

Your Choice of Either

Assorted regular & diet sodas, & bottled Water
Or
Water & iced tea

PLATED DINNER MENU

PLATED DINNER MENU

Plated Dinner Menu

Bread, dessert, & beverage service included
Vegetarian, Vegan, & Gluten-Free Options are Available

~Starter Salads~
Optional

Ferrum house salad ~ **$1.00 per person**
Homemade Caesar salad ~ **$1.25 per person**

~The Freshman~
Roasted chicken with lemon, herb Cream sauce
Yukon gold mashed potatoes
Orange zest asparagus
Homemade peach cobbler with freshly whipped cream
$19.99

~The Sophomore~
Baron of beef with onion demi glaze
Savory herb, roasted baby baker potatoes with balsamic glaze
Steamed lemon broccoli
Velvety chocolate torte
$19.99

~The Junior~
Baked, stuffed flounder with lemon dill sauce
Wild rice
Spicy, roasted Malibu medley
Homemade key lime pie
$19.99

~The Senior~
Cornbread & collard greens stuffed pork loin
Maple, sweet potatoes
Garlic, sautéed green beans
Red velvet cake
$20.99

APPETIZERS

APPETIZERS

Appetizers

Meatballs

(Marinara, BBQ, or Sweet n' Spicy)
Minimum Order of 5 lbs. $5.00/lb.

(serves 3 – 5)

Chicken Wings w/ Dipping Sauces
$6.00/lb. (serves 2 - 4)

Cordon Bleu Bites
$11.00/dz.

Mini Vegetable Spring Rolls w/ Dipping Sauces

$10.50/dz.

Spanakopita

(Puff Pastry, Spinach, & Goat Cheese)

$12.00/dz.

Spinach, Artichoke, & Parmesan Cheese Dip

$43.75 (serves 25)

(Served with Pita Chips or Tortilla Chips
please specify preference.)

LUNCH, DINNER, & THEMED BUFFETS

LUNCH BUFFET

Lunch Buffet

~ $13.99 per person
(minimum of 25 guests required)

Bread, dessert, & beverage service included (water, tea, & coffee)

~Starter Salads~

Optional
Ferrum house salad ~ $1.00 per person
Homemade Caesar salad ~ $1.25 per person

Choice Of (1) Entrée

~Chicken~

- Chicken Francese With Lemon-caper, Herb Cream Sauce
- House Smoked Chicken Breast With Appalachian BBQ Sauce
- "Sticky Chicken", Oriental Style-hoisin Baked Chicken Breasts
- Seasoned Chicken Breasts (Breaded Or Grilled) Topped With Sautéed Mushrooms & Onions With A Parmesan Cream Sauce

~Beef~

- Braised Beef Burgundy Tips Served With Wild Rice & Roasted Vegetables
- Top Round ~ Slow Roasted With Chimichurri Spice & Olive Oil; Served With Roasted, Herbed Vegetables

~Pork~

- Baked Virginia Ham With Caramelized Pineapple Glaze
- Roasted, Smoked Pork Loin With Caramelized Onion Sauce
- Cornbread, Collard Greens, & Cranberries Stuffed Pork Loin
- Parmesan Breaded Pork Chops With A Creamy Florentine Sauce; Served With Pesto Rice

~Fish~

- Stuffed Filet Of Flounder Roulade With Lemon Cream
- Blackened Honey Tilapia Served With Rice Pilaf Over Spinach & Onions

~Vegetarian~

- Eggplant Parmesan
- Roasted Vegetable & Eggplant Casserole With Rice (Vegan/Gluten Free)
- Wild Mushroom & Spinach Lasagna
- Ricotta Cheese Stuffed Tortellini With Sweet Basil, Tomato Sauce
- Spanakopita With A Delicate Cream & Tomato Sauce

~Choice Of (1) Starch~

- Roasted Sweet Potato, Quinoa, & Kale Medley
- Savory Herb - Roasted Baby Baker Potatoes With Balsamic Glaze
- Pasta Au Gratin With Creamy Cheese Sauce (Upscale Macaroni & Cheese)
- Sweet Potatoes With Brown Sugar Streusel Twice Baked, Stuffed Potatoes
  Wild Rice Pilaf
- 4-cheese "Very Cheesy" Creamed Potatoes
- Yukon Gold Mashed Potatoes With Buttery, Roasted Fennel
- Sweet Potato Clouds ~ Whipped Sweet Potatoes With Mild Spices & Sugar; Topped With Caramel & Cayenne

LUNCH BUFFET

Lunch Buffet Continued

~ $13.99 per person
(minimum of 25 guests required)

Choice Of (1) Side

- Candied carrots
- Caramelized, Cinnamon roasted apples w/ streusel topping
- Corn pudding
- Sautéed parmesan corn
- garlic green beans
- Green beans with orange, citrus zest
- Malibu style vegetables (Broccoli, Cauliflower, Squash, & Carrot Medley)
- Roasted asparagus
- Roasted garden medley (Pearl Onions, Carrots, Celery, & Mushrooms)
- Stuffed roma tomatoes w/ Ricotta & Parmesan Cheese; topped w/ Basil
- Crooked road tomato pie

Desert

~Please choose only one option for a served dessert or specify if you would like an assorted dessert buffet. Sugar Free/Gluten Free options are available.~

Velvety chocolate torte

Pecan tart

Vanilla bean custard

Chocolate mousse w/ raspberry parfait

Fruit & Cream Parfait

DINNER BUFFET

Dinner Buffet

$18.99 per person
(minimum of 25 guests required)

Bread, dessert, & beverage service included (water, tea, & coffee)

~Starter Salads~
Optional
Ferrum house salad ~ $1.00 per person
Homemade Caesar salad ~ $1.25 per person

Choice Of (2) Entrée

~Chicken~

- Chicken Francese With Lemon-caper, Herb Cream Sauce
- House Smoked Chicken Breast With Appalachian BBQ Sauce
- "Sticky Chicken", Oriental Style-hoisin Baked Chicken Breasts
- Seasoned Chicken Breasts (Breaded Or Grilled) Topped With Sautéed Mushrooms & Onions With A Parmesan Cream Sauce

~Beef~

- Braised Beef Burgundy Tips Served With Wild Rice & Roasted Vegetables
- Top Round ~ Slow Roasted With Chimichurri Spice & Olive Oil; Served With Roasted, Herbed Vegetables

~Pork~

- Baked Virginia Ham With Caramelized Pineapple Glaze
- Roasted, Smoked Pork Loin With Caramelized Onion Sauce
- Cornbread, Collard Greens, & Cranberries Stuffed Pork Loin
- Parmesan Breaded Pork Chops With A Creamy Florentine Sauce; Served With Pesto Rice

~Fish~

- Stuffed Filet Of Flounder Roulade With Lemon Cream
- Blackened Honey Tilapia Served With Rice Pilaf Over Spinach & Onions

~Vegetarian~

- Eggplant Parmesan
- Roasted Vegetable & Eggplant Casserole With Rice (Vegan/Gluten Free)
- Wild Mushroom & Spinach Lasagna
- Ricotta Cheese Stuffed Tortellini With Sweet Basil, Tomato Sauce
- Spanakopita With A Delicate Cream & Tomato Sauce

~Choice Of (1) Starch~

- Roasted Sweet Potato, Quinoa, & Kale Medley
- Savory Herb - Roasted Baby Baker Potatoes With Balsamic Glaze
- Pasta Au Gratin With Creamy Cheese Sauce (Upscale Macaroni & Cheese)
- Sweet Potatoes With Brown Sugar Streusel Twice Baked, Stuffed Potatoes
  Wild Rice Pilaf
- 4-cheese "Very Cheesy" Creamed Potatoes
- Yukon Gold Mashed Potatoes With Buttery, Roasted Fennel
- Sweet Potato Clouds ~ Whipped Sweet Potatoes With Mild Spices & Sugar; Topped With Caramel & Cayenne

DINNER BUFFET

Dinner Buffet Continued

$18.99 per person
(minimum of 25 guests required)

Choice Of (2) Side

- Candied carrots
- Caramelized, Cinnamon roasted apples w/ streusel topping
- Corn pudding
- Sautéed parmesan corn
- garlic green beans
- Green beans with orange, citrus zest
- Malibu style vegetables (Broccoli, Cauliflower, Squash, & Carrot Medley)
- Roasted asparagus
- Roasted garden medley (Pearl Onions, Carrots, Celery, & Mushrooms)
- Stuffed roma tomatoes w/ Ricotta & Parmesan Cheese; topped w/ Basil
- Crooked road tomato pie

Desert

~Please choose only one option for a served dessert or specify if you would like an assorted dessert buffet. Sugar Free/Gluten Free options are available.~

Velvety chocolate torte

Pecan tart

Vanilla bean custard

Chocolate mousse w/ raspberry parfait

Fruit & Cream Parfait

THEME BUFFETS

Panther Style Picnic Buffet

$12.99 per person
For an outdoor picnic, please contact Facility Services to reserve/setup tables and tents (tents must be placed over food tables).

~Choice of (2) main entrees~

Beef BBQ
Hamburgers with cheese, leaf lettuce, sliced tomatoes, & buns
(veggie burgers available)
Chicken BBQ
Fried chicken with rolls
Hot dogs/chili with buns (veggie dogs available)
Smoked pork
Chicken wings with dipping sauces

Please specify if you would like buns or rolls with the BBQ options.
~All Condiments are Provided~

~Choice of (3) sides~

Baked beans
Coleslaw
Macaroni salad
Pasta salad with Ferrum house dressing
Kettle chips
Potato salad

~Dessert~

Assorted Cookies
Moist chocolate brownies
Please specify if you would like one choice or both.

~Beverages~

Your choice of either

assorted regular & diet sodas, & bottled Water
Or
Water & iced tea

Pasta Buffet Continued

(Minimum of 20 guests)
$14.99 per person

To start with a mixed garden vegetable salad w/ Ferrum house dressing

Antipasto platter
Penne pasta
Ricotta cheese stuffed tortellini
Marinara sauce (A Choice of Sauce With or Without Meat)
Alfredo sauce
Grilled chicken Breast strips
Garlic Breadsticks w/ butter
Shredded parmesan cheese
Pesto
Baker's Choice Cheesecake
Water & tea or assorted canned sodas & bottled Water

Coffee $1.00 extra

THEME BUFFETS

Nacho Bar Buffet

(Minimum Of 20 Guests Required)
$12.99 per person

Please specify if you would like corn tortillas or fried flour tortillas served…

Grilled Chicken strips
Grilled Steak strips
Cilantro, lime rice
Queso cheese
Seasoned black beans
Shredded cheese
Diced tomatoes
Corn relish
Salsa
Guacamole
Sour cream
Water & tea or assorted canned sodas & bottled Water

Coffee $1.00 extra

ACTION STATIONS

ACTION STATIONS

Action Stations

(A minimum of 40 people)

Carved Meats Station

Baron of Beef
$6.99
Roasted Turkey
$6.99
Virginia baked Ham
$5.99
Smoked Pork loin
$5.99
Slow Roasted Prime Rib
$8.99

A charge of $35.00 per carver will be added.
All stations come with rolls and condiments.

Pasta Station

$6.99

Assorted pastas – Penne & Cheese Stuffed Tortellini

Your Choice of (2)
Plain or meat Marinara
Roasted red peppers (in marinara or alfredo sauce)
Alfredo sauce (with or without garlic)
Rosa Sauce
With roasted vegetables, garlic bread sticks, & parmesan cheese

A charge of $35.00 will be added for the station attendant.

Action Stations Continued

(A minimum of 40 people)

Stir Fry Station

$7.99

Your Choice Of (2)
Beef, Chicken, Pork, Or Shrimp

Fried Rice And Fresh Vegetables

Your Choice Of (2)
Teriyaki, Sweet & Sour, Red Chili, Or Szechuan Sauces
Fortune Cookie

A Charge Of $35.00 Will Be Added For The Station Attendant.

Salad Bar Station

$3.99

Your Choice of (2)
Spring mix, baby spinach, iceberg mix, or cut romaine
With sliced cucumbers, cherry tomatoes, chopped carrots, dried cranberries, homemade cornbread croutons,
Chopped broccoli/cauliflower, & sunflower seeds
Shredded parmesan & cheddar cheese

Your Choice of (4)
Ferrum House Dressing, ranch, honey mustard, oriental sesame, Caesar, raspberry vinaigrette, blue cheese, Italian, or French
Captain's wafers

A charge of $35.00 will be added for the station attendant.

Action Stations Continued

(A minimum of 40 people)

Stir Fry Station

$7.99

Your Choice Of (2)
Beef, Chicken, Pork, Or Shrimp
Fried Rice And Fresh Vegetables

Your Choice Of (2)
Teriyaki, Sweet & Sour, Red Chili, Or Szechuan Sauces
Fortune Cookies

A Charge Of $35.00 Will Be Added For The Station Attendant.

Fajita Station

$8.99

Grilled Beef & chicken strips
Fresh local vegetables (seasonal/according to availability)
Warm tortillas
Spanish rice
Lime, Cilantro Sour cream, Shredded Cheese, and Homemade salsa

A charge of $35.00 will be added for the station attendant.

RECEPTION TRAYS

RECEPTION TRAYS

	Small-4# (10-20)	Medium-6# (20-30)	Large-8# (30-50)
Assorted Fruit w/ Dip	*$28.00*	*$42.00*	*$56.00*
Assorted Cheese w/ Crackers	*$28.00*	*$42.00*	*$56.00*
Assorted Vegetables w/ Dip	*$26.00*	*$39.00*	*$52.00*

Assorted Pinwheels

$19.95/dz.

Your Choice of 3
Chicken Salad, Deviled Ham Salad, Albacore Tuna Salad, or (Vegetarian) Cream Cheese w/ Broccoli, Carrots, Diced Cucumbers, & Seasoning

Cupcakes

$10.20/dz.

Chocolate, Vanilla, Carrot, Red Velvet, or Strawberry

Frostings
Vanilla, Chocolate, or Cream Cheese

SOCIAL MENU

SOCIAL MENU

Social Menu

East Meets West Social Feast

Asian Tortellini Salad With Orange, Sesame Dressing
Curry & Coconut Chicken Kebabs With Thai, Peanut Dipping Sauce
Vegetable Spring Rolls With Sweet Chili Sauce
Candied Nuts
Soft N' Buttery, Ginger Molasses Cookies
$7.99

The Queen's Social Tea

Assorted Hot Tea With Condiments
Cucumber & Cream Cheese Canapés

Your Choice Of (2) Pinwheels

Chicken Salad, Egg Salad, Or Deviled Ham Salad Also Available, (Vegetarian Pinwheels) Filled With Cream Cheese, Chopped Broccoli, Shredded Carrots, & Diced Cucumbers With Seasoning
Assorted Tea Cookies, Petites Fours, & Mini Cupcakes
$8.99

SOCIAL MENU

Social Menu Continued

The Panther's Den Social

Sweet Chili Meatballs
General Tso's Chicken Bites
Ginger honey Fruit Kebabs
Mini Spanakopita
Mixed Nuts
Assorted Stuffed Cupcakes
$9.99

Meat Lover's Tailgate Social

Slow Roasted Pork Sliders With Sweet Grilled Onions & Mozzarella
Lip Smack-in' Chicken Wings
Artichoke, Parmesan, & Spinach Dip With Tortilla Chips
Blondie Brownies
$10.99

DESERTS, SNACKS & BEVERAGES

DESERTS, SNACKS & BEVERAGES

Deserts

Velvety Chocolate Torte

Pecan Tart

Vanilla Bean Custard

Chocolate Mousse W/ Raspberry Parfait

Fruit & Cream Parfait

An Assorted Dessert Buffet Is Baker's Choice & Includes A Variety Of Sliced Pies, Cakes, And Delicious Sorts.

Snacks

Kettle Chips w/ Dip
$12.00 (serves 10)

Tortilla Chips w/ Salsa
$12.50 (serves 10)

Pita Chips & Chef's Choice Hummus

$15.00 (serves 20)

Party Mix
$5.00/lb. (serves 10)

Mixed Nuts
$1.25/per person

Cheeseball(s) w/ Crackers

(Assorted Veggies, Roasted Red Pepper & Bacon, or Pineapple n' Cheese)

$15.00 each (serves 20)

Beverages

Canned Soda, Juice, & Bottled Water
$1.00/ea.

Iced Tea/Coffee w/ Condiments
$1.00/per person

Hot Herbal Teas w/ Condiments
$1.25/per person

Iced Tea by The Gallon
$10.00/gal. (serves 20)

Punch
$12.00/gal. (serves 20)

Homestead Creamery Lemonade
$15.00/gal. (serves 20)

CHEF’S NOTES

CHEF'S NOTES

Season Fresh Items May Be Substituted If Need Be, According To Availability. Ferrum College Currently Makes Use Of Virginia Grown Local Products In Our Fresh Produce As Well As Local Raised Beef, Chicken, & Pork.

Due To Fluctuations Of Food Product Cost And Seasonality, Menu Pricing Is Subject To Change.

TABLECLOTHS

TABLECLOTHS

Tablecloths

114”
$2.50 each

85”
$2.00 each

71”
$1.50 each

61”
$1.00 each

Folded Napkins
.25 cents each

Paper Goods
.15 cents each

Ferrum College
Catering Services

www.catering.com

540.365.4453
ferrumcollege@aladdinfood.com

Aladdin
an elior company