

MERIDIAN
COMMUNITY COLLEGE

Catering

Guide



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.
- Campus 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 ambience that is beyond your expectations.

The logo for Meridian Community College is centered on the right side of the slide. It features a stylized green mountain peak above two horizontal green lines. Below the lines, the words "MERIDIAN" and "COMMUNITY COLLEGE" are written in a green, serif, all-caps font, stacked vertically. Another horizontal green line is positioned below the text.

MERIDIAN
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General Information

Catering Services

Our catering service requests vary widely. 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. Consult with one of our Managers 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 \$50.00 will be charged a \$23.00 surcharge. All off-campus services will include a \$55.00 delivery charge.**

Confirmations & Guarantees

All catering event order forms must be signed and sent back to the catering office within 7 business days 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.

Staffing Fees

Staffing is included in service events that include full buffet service. You may request to have a server present to attend to your event in which service personnel are not normally included. **The Manager 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 MCC account number for advance approval. Non-campus clients are to discuss payment arrangements with the Catering Coordinator at the time of booking each event.

Payment

For non-college groups, a 50% deposit is due at contract signing. Balance must be paid two full days prior to your event.

Food Safety

Food safety is a high priority for Elior Food Management. Therefore, we reserve the right to deny removal of leftover food by the customer. Please do not remove, dispose or repackage remaining item. To ensure safety and sanitation for our customers and guests, an Aladdin representative will remove all items in a timely manner.

Contact Information

Chef John

601-484-8716

John.slay@elior-na.com

Sha

601-481-1347

Shumarka.burridge@elior-na.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 brown and yellow plaid pattern. Below the coffee, on a light-colored wooden cutting board, are several cinnamon rolls. The rolls are golden-brown with a thick, white, slightly cracked icing. A cinnamon stick is visible in the bottom left corner. The background is a rustic, greyish-brown wooden surface.

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Breakfast



• Breakfast •

BAKERY

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

Biscuit Sandwich

\$24.20 per dozen

Our southern biscuits with your choice of sausage, bacon, or chicken.

Danish

\$17.60 per dozen

Your choice of a fruit, cheese, or an assortment of fresh Danish.

Assorted Muffins

\$17.60 per dozen

An assortment of fresh baked muffins.

Housebaked Biscuits

\$16.50 per dozen

Our southern biscuits baked in house.

Cinnamon Rolls

\$24.20 per dozen

Melt in your mouth warm cinnamon rolls baked in house.

Fresh Fruit

Market Price

Seasonal fresh fruit bowl or platter. The perfect accompaniment to our bakery items.

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BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, thermal beverage servers and serving utensils.

See next page for enhancements to your breakfast buffet.

Breakfast on the Run

\$8.80 per person

Muffins

Donuts

Scones

Orange juice, coffee service with regular and decaf coffees

Traditional Southern Breakfast

\$12.50 per person

Scrambled Eggs

Southern Biscuits

Bacon or Sausage

Grits or Breakfast Potatoes

Orange juice, coffee service with regular and decaf coffees

Deluxe Breakfast

\$14.50 per person

Scrambled Eggs

Southern Biscuits

Bacon, Sausage or Ham (choice of two)

Sausage Gravy

Grits

Breakfast Potatoes

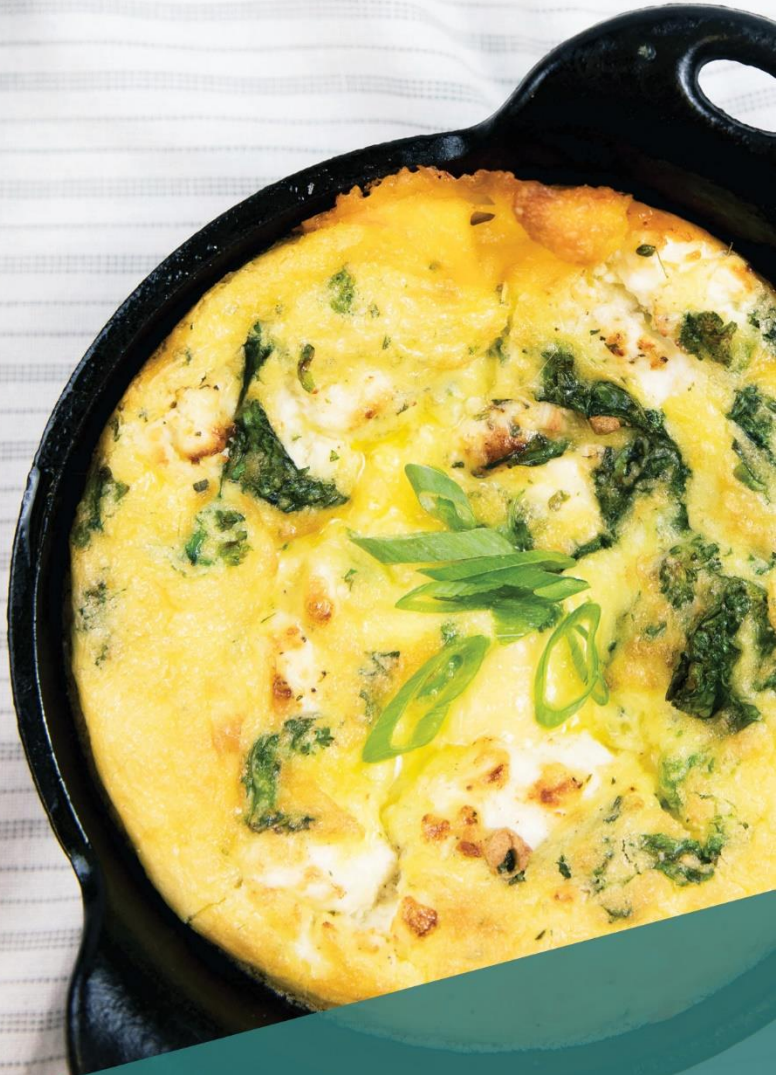
Pancakes or French Toast

Fresh Fruit

Orange juice, coffee service with regular and decaf coffees

• Breakfast •

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• Breakfast •

BREAKFAST BUFFET ENHANCEMENTS

Add any of the following items to your breakfast buffet.

Breakfast Sandwich

\$5.50 per person

Biscuits, wraps or croissants served with egg, cheese and your choice of sausage, bacon, or chicken.

French Toast

\$2.50 per person

Cinnamon French toast and warm syrup.

Pancakes

\$2.50 per person

Fluffy pancakes and warm syrup.

Fresh Fruit, Yogurt and Granola Station

\$6.00 per person

Seasonal fruit, vanilla or strawberry yogurt and granola self-service station.

Omelets and Egg-to-Order

\$4.50 per person

Let us prepare omelets and eggs to order for your guests.

Breakfast Bake

\$3.50 per person

Our specialty egg dish prepared with sausage and hash browned potatoes. Yummy.

The background of the image shows three sandwiches in a wooden crate. The sandwiches are made with long, crusty bread and filled with lettuce, tomato, and meat. They are arranged in a row, with the middle one slightly behind the other two. The wooden crate is made of light-colored wood with visible grain and knots. The overall lighting is bright and natural, giving the image a fresh and appetizing feel.

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Boxed Lunch



BOXED LUNCHES

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

SIDES

Housemade Chips
Bagged Chips
Potato Salad
Fresh Fruit Salad
Pasta Salad

DESSERTS

Fresh Cookie
Chocolate Brownie

Club Sandwich

\$12.00 per person

Traditional club sandwich with turkey, ham and bacon with lettuce, tomato and mayonnaise.

Turkey Gobbler

\$12.00 per person

Smoked turkey breast and swiss cheese

Veggie Wrap

\$12.00 per person

Roasted fresh vegetables wrapped on our flour tortilla.

Salad Trio

\$12.00 per person

Housemade chicken salad, and tuna salad on a bed of lettuce plus two (1) side of your choice.

Additional boxed lunch options are on the following page.

• Boxed Lunch •



• Boxed Lunch •

BOXED LUNCHES Continued

Italian Sub

\$13.00 per person

Genoa salami, ham, and provolone cheese with sliced tomato, lettuce and Italian dressing.

Roast Beef and Cheddar

\$13.00 per person

Roast beef sandwich with cheddar cheese, horseradish sauce, lettuce and tomato

Chicken Salad Sandwich

\$12.00 per person

Seasoned chicken in a mayonnaise base





• Boxed Lunch •

BOXED LUNCH SALADS

All box lunch salads include dinner roll and butter, choice of dessert, bottle water, napkins, cutlery and condiments.

Chopped BLT & Grilled Chicken Salad

\$13.50 per person

Grilled chicken on a bed of mixed lettuce with bacon, feta cheese, avocado, and choice of dressing.

Chef Salad

\$12.00 per person

Mixed greens topped with diced turkey, ham, swiss, cheddar cheese, sliced egg, bacon and tomato with your choice of dressing.

Farmstand Grilled Chicken Salad

\$12.00 per person

Fresh spring lettuce mix with garden fresh vegetables and grilled chicken. Served with choice of dressings.

Caesar Salad

\$12.00 per person

Chopped romaine lettuce topped with housemade croutons, fresh grated parmesan cheese, and creamy Caesar dressing.

Add grilled chicken for \$2.75

DRESSING CHOICES

Buttermilk Ranch
Caesar
Raspberry Vinaigrette

Thousand Island
Balsamic Vinaigrette
Italian



Appetizers

& Hors d'Oeuvres

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• Appetizers •

APPETIZERS

Fresh Fruit, Vegetable and Cheese Platter market price

Small (serves 10-15); **Large** (serves 20-30)

Display (optional)

Traditional combination of these displays. Boost up a notch by adding a yogurt dip. Ask manager for details.

Assorted Sandwich Platter

Small \$99.00 (serves 10-15); **Large \$235.00** (serves 35-40)

Assorted finger sandwiches filled with your favorite meats and cheese.

Tortilla Chip Sauce Trio

\$65.00 (serves 20-25)

Fresh guacamole, Queso, and Salsa served with tortilla chips.

Seasoned Housemade Chips

\$7.00 per pound (serves 20-25)

Select your seasoning from ranch, BBQ, or garlic parmesan.





HOT HORS D'OEUVRES

Hand Battered Chicken Tenders

\$12.00 per pound

Aladdin's signature hand-battered chicken tenders served with assorted sauces

BBQ Meatballs

\$12.50 per pound

Our tender meatballs served in a style BBQ sauce

BBQ Sausage Wrap

Sausage bites wrapped in bacon and a BBQ glaze

\$16.00 a pound

Spinach and Artichoke Dip

\$80.00 (serves 40 to 50)

Served hot with pita chips.

• Hors d'Oeuvres •





• Hors d'Oeuvres •

ACTION STATIONS

Minimum of 25 people

Pasta Rasta

\$11.50 per person

Two (2) pastas tossed with (2) accompaniments with either meatballs, smoked sausage, or grilled chicken breast and sauces from pesto, creamy alfredo, and roasted tomato red sauce.

Wings Your Way

\$12.00 per person

A mix of traditional flavors, as well as a few chef-inspired flavors, all served with ranch and bleu cheese dipping sauces.

Taco Bar

\$11.50 per person

A taco salad like no other. Your choice of Smoked Chicken, Pork Carnitas, or Seasoned Ground Beef.



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Buffets





• Buffets •

DINNER BUFFET

\$16.50 Per Person

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

ENTREES

Choice of One

Additional entrée \$2.75/person

Southern Fried Chicken

Baked Chicken

Roasted Turkey

BBQ Pulled Pork

BBQ Pulled Chicken

House-made Meatloaf

Honey-glazed Ham

Glazed Pork Loin

Baked or Fried Fish

Hamburger Steak and Gravy

Chicken Parmesan

Chicken Spaghetti

ACCOMPANIMENTS

Choice of Two

Additional side \$1.75/person

VEGETABLES

Brussel Sprouts

Steamed Broccoli

Sweet Peas

Whole Kernel Corn

Honey Glazed Carrots

Seasoned Collard Greens

Whole Green Beans

Roasted Vegetables

Braised Kale

Roasted Butternut Squash

POTATO & OTHER STARCHES

Mashed Potatoes

Roasted Potatoes

Candied Yams

Rice

Macaroni & Cheese

Cheese grits

Southern Butter Beans

Breaded Okra

Baked Beans

Black eyes Peas

DESSERTS Choice of One

Cheesecake

Apple Cobbler

Peach Cobbler

Pound Cake with Toppings

Bread Pudding

Assorted Cake or Pies

A close-up photograph of several brownies. The brownies are dark brown and fudgy, with a thick layer of dark chocolate drizzled over the top in a zig-zag pattern. They are resting on a piece of light brown parchment paper. The background is dark and out of focus.

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Sweets & Snacks



SWEET TREATS

Fresh Baked Cookies

\$12.00 per dozen

Chocolate Chip
Sugar
Oatmeal Raisin

Peanut Butter
Assorted

Fresh Baked Large Cookies

\$18.00 per dozen

Chocolate chip
Carnival

Homemade Bread Pudding

\$35.00 per full pan



• Sweets •



• Snacks •

SIPS

Coffee

\$11.00 per pump carafe or \$17.50 per liter

Includes sweeteners, cups and setup

Lemonade & Iced Tea

\$18.00 per gallon

Includes sweeteners, cups and setup

Fruit Infused Water

\$10.00 per gallon

Includes cups and setup

Water setup

\$7.00 per

Includes cups and setup

Single Serving Sodas

\$3.00 per bottle

Bottled Water

\$2.00 per bottle



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Chef John or Sha

Managers

601-484-8716 or 601-481-1347

john.slay@aladdinfood.com or

shumarka.burrage@elior-na.com

