



*Bethel*  
*College*

*The Art of*  
**CATERING**

Food Service &  
Catering Office  
316-284-5346



[www.bethelks.edu](http://www.bethelks.edu)





# *Welcome!*



We are excited to provide you with our catering menus to assist in planning your event. All menus are only a suggestion and represent some of our most popular selections. We continually develop menus and events incorporating regional preferences and cutting-edge culinary trends. Our commitment is to customize menus for your occasion. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations, and thoughtful service to provide your guests with a memorable dining experience.

# Event Checklist

- Choose the date, time, and location of the event.
- Check availability of desired locations and confirm reservations.
- Choose and reserve rain location if event is outdoors.
- Determine the food budget.
- Will the event be formal or informal?
- Determine what type of service best suits your needs (buffet, served, reception, picnic)
- Determine the guest list.
- Choose and order invitations.
  
- Address and mail invitations at least two weeks prior to the event.
- Are your guests familiar with the locations? Do you need maps?
- Choose color scheme.
- Make arrangements for decorations (flowers, candles, etc.).
- Will you need a podium or any audiovisual equipment?
- Will there be a head table? Number of guests?
- Table arrangements for other guests? Number of guests per table?
- Will you use place cards or reserved seating?
- Will you use name tags?
- Arrange for someone to prepare name tags or set place cards.
  
- Do you need a special table for awards or gifts? Where should it be located?
- Have you arranged for someone to greet the guests?
- How much time have you allowed for the meal? For the program?
- Do you plan to say a blessing? Have you asked someone to be responsible?
- Will the blessing be before or after the meal?
- Choose a menu two weeks in advance.
- Choose linen colors.
- Confirm table arrangements and final guest count with Catering Services three business days prior to the event.
- Who is financially responsible for the event?
- Determine all charges involved.

# Breakfast – Brunch Menu Suggestions

## Continental Breakfast

- Assorted Fresh Baked Pastries  
*(this can include fresh warm bagels and cream cheese)*
- Orange, Grape, or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

## Hot Breakfast With The Works

- Scrambled Eggs
- Bacon and Sausage
- Griddle Hash Browns
- Assorted Fresh Baked Pastries or Biscuits and Gravy
- Fresh Fruit Spray
- Orange, Grape or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

## The Executive Brunch

- Carved Sun Dried Tomato Roasted Breast of Turkey
- Fire Roasted Vegetable Strata
- Hash Brown Casserole
- Fresh Baked Pastries
- Fresh Fruit Spray
- Orange, Grape or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

## Deluxe Continental Breakfast

- Assorted Fresh Baked Pastries  
*(this can include fresh warm bagels and cream cheese)*
- Fresh Fruit Spray
- Orange, Grape or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

## Gourmet Quiche Brunch

- Fresh Baked Four Cheese and Lorraine Quiche
- Assorted Fresh Baked Pastries
- Golden Grilled Hash Browns
- Fresh Fruit Spray
- Orange, Grape or Apple Juice
- Special House Blend and Decaffeinated Coffees
- Hot Tea

*Flavored Teas \$.50 extra.*

*Egg Beaters can be substituted for \$.65 extra*

# Lunch Menu Suggestions

## Fast Track Lunch

Choose your sandwich, choose up to two sides and choose your dessert. Each “Fast Track” lunch will be plated on a disposable plate with a dome lid (*with plastic flatware*) or on china (*with flatware and cloth napkin*) with appropriate accompaniments, lettuce, tomato slices, pickle spear, bottled water or soda.

## Sandwich Selections

- Roasted Red Pepper, Tomato Basil or Italian Herb Breast of Chicken on a Toasted Kaiser Bun
- Turkey Club Croissant
- Grilled Veggie with Sun-Dried Tomato Olive Spread on a Toasted Whole Wheat Bun
- Roast Beef and Swiss on Marble Rye Bread
- Veggie Club on a Poppy Seed Kaiser Bun
- Tuscan Turkey on Grilled Focaccia Bread
- Pulled Pork w/Chipotle Sauce on Kaiser Roll
- Gourmet Chicken Salad on Bread of Choice

## Side Item Selections

- Deli Mustard Potato Salad
- Cole Slaw
- Grilled Potato Salad
- Pasta Salad
- Potato Chips
- Fresh Vegetable Crudités
- Homemade Baked Potato Chips
- Fresh Fruit Salad
- Cup of the Soup of the Day
- Trees and Raisins
- Pea Salad

## Dessert Selections

- Fresh Baked Cookies
- Lemon Bars
- Toasted Walnut Brownies
- LowFat Granola Bar
- Low-Fat Fruit Bar

*Ask about the dessert of the month!*

# Lunch Buffets

## Build Your Own Sandwich

- Assorted Deli Meats Featuring Ham, Roast Beef, Breast of Turkey
- Variety Breads
- Cheddar, Pepper Jack and Swiss Cheeses
- Sliced Tomatoes, Lettuce, Onion, Pickles
- Potato Chips, Pasta and Potato Salads
- Assorted Cookies, Brownies or Lemon Bars
- Iced Tea, Water, Coffee

## Soup and Salad

*Choice of Two Soup Selections*

- Featuring Minestrone, Baked Potato, Chicken Noodle, Cream of Broccoli and Chili
- Caesar or Italian Salad
- Assorted Crackers
- Fresh Vegetable Spray with Dip
- Assorted Cookies, Brownies or Lemon Bars
- Iced Tea, Water, Coffee

## It's a Wrap

- Flour Tortilla Wraps Stuffed with Variety of Fillings:  
*Caesar Chicken, Italian Club, Asian Garden, Buffalo Chicken, Tomato Basil Chicken, Smoked Chicken Salad, and Grilled Veggie Chips*
- Fresh Vegetable Spray with Dip
- Assorted Cookies, Brownies or Lemon Bars
- Iced Tea, Water, Coffee

*Add a soup for \$1.75 extra*

# Served and Buffet Menu

Select a menu from our most popular options listed below or an Aladdin representative can help design a menu for your special event. For buffet meals, an additional \$2.50 will be added to the most expensive entrée price for each additional entrée desired.

## Entrée Selections:

### Chicken Prima Rosa

Lightly floured grilled breast of chicken served with homemade cream sauce. *Accented with fresh and sun-dried tomatoes and fresh basil.*

### Herb Crusted Prime Rib (8-10oz)

USDA Grade A prime slow roasted and served with a horseradish coin.

### Carved Glazed Pit Ham

Pit ham scored, garnished and basted with honey fruit glaze.

### Parmesan Basil Crumbed Chicken

Baked marinated breast of chicken with a crunchy parmesan cheese bread crumb coating.

### Portabello Mushroom Potato Lasagna

Between layers of potatoes lie grilled portabello mushrooms and onions. *With alfredo sauce and mozzarella cheese.*

### Filet of Tilapia with Tomato Salsa

A tilapia filet topped with our special tomato salsa with olives and capers.

### KC Strip Steak with Roasted Shallot Sauce

Hand cut beef strip loin.  
*Grilled and served with fire-roasted shallot sauce.*

### Chicken Marsala

Lightly breaded chicken breast with marsala sauce. filet mignon.

*Hand cut beef tenderloin wrapped in smokehouse bacon. Grilled and served with zesty tarragon butter.*

### Porl Loin

Honey glazed, rosemary, orange glazed with pear chutney, blackberry demi-glaze or tangerine vanilla bean sauce

*Pork Loin seasoned with our special rub and fresh rosemary. Slow roasted to perfection. Can be served with a choice of sauce.*

### Smoked Gouda Chicken Breast

Breast of chicken stuffed with caramelized onion and smoked gouda cheese. *Lightly breaded with special cornmeal walnut crust.*

### Carved Roast Beef

Carved or sliced herb crusted USDA Grade A beef.  
*Slow roasted until perfectly tender.*

### Grilled Portabello Mushroom

Marinated giant portabello mushroom.  
*Grilled with our special Aladdin magic spice blend.*

### Marinated Grilled Chicken Breast

Choice of marinade: roasted red pepper, italian herb, tomato basil or teriyaki. *Grilled to seal in each marinade's special flavor profile.*

# Served and Buffet Menu (continued)

## Entrée Selections (continued):

### Fried Chicken

Delicious battered chicken, deep fried until golden brown.

### Chicken Piccata

An Italian classic. lightly seasoned floured breast of chicken sautéed.

*Served with a lemon essence chicken sauce.*

### Center Cut Stuffed Pork Chop

Center cut pork chop stuffed.

### Carved Sun-Dried Tomato Roasted Turkey

Breast of turkey rubbed and roasted with sun-dried tomatoes and fresh herbs.

## Starch Selections

- Baked Potato
- Potato Carrot Gratin
- Wild Rice
- Escalloped Potatoes
- Oven Grilled Sweet Potatoes
- Herbed Brown Rice
- Rice Pilaf
- Herbed New Potatoes
- Roasted Garlic Mashed Potatoes
- Red Skin Mashed Potatoes
- Au Gratin Potatoes
- Twice Baked Mashed Potatoes
- Sour Cream Mashed Potatoes
- Garden Blend Wild Rice
- Twice Baked Potato
- Oven Roasted Herbed Potatoes
- Stuffed New Potatoes
- Candied Sweet Potatoes

## Vegetable Selections

- Whole Green Beans
- Honey Glazed Baby Carrots
- Baked Beans
- Zucchini Carrot Casserole
- Buttered Corn
- Steamed Fresh Broccoli Florets
- Grilled Asparagus
- Mini Cob Corn
- Seasoned Green Peas
- Grilled Fresh Vegetables
- Steamed Fresh Cauliflower Florets
- Seasoned Cut Green Beans

## Salad Selections

- Mixed Field Greens Tossed Green Salad
- Cole Slaw
- Spinach Salad
- Pea Salad
- Pasta Salad
- Fruit Salad with Poppy Seed Dressing
- Grilled Potato Salad
- Italian Salad Pistachio Crème Salad
- Deli Mustard Potato Salad
- Grilled Asparagus and Ambrosia Salad
- Portabello Mushroom Salad
- Caesar Salad Roasted Pear Salad

## *Dessert Selections*

*The following dessert selections are subject to change depending on seasonality.*

- Cherry Pie Almond
- Cheesecake
- Apple Pie
- Carrot Cake with Cream Cheese Frosting
- Fruit of the Forest Pie
- Chocolate Layer Cake
- Chocolate Meringue Pie
- Mocha Orange Cheesecake
- Coconut Meringue
- Pie Apple Dumpling with Caramel Sauce
- French Silk Pie
- French Crème Cheesecake
- Lemon Meringue Pie
- Baked Apple Crème Brulee
- Apple Cobbler Crème Brulee
- Cherry Cobbler Amaretto Apple Stack
- Peach Cobbler
- Fresh Fruit Neapolitan
- Blackberry Cobbler
- Apple Crisp
- Chocolate Mousse
- Cherry Crisp
- New York Style Cheesecake
- White Chocolate Champagne Cake
- Chocolate Cheesecake
- Strawberry Shortcake

## *Exhibition Dessert Suggestions*

*An “Exhibition Dessert”, presented and flambéed at tableside, is the grand finale of your event!*

- ***Bananas Foster Flambé\****
- ***Cherries Jubilee Flambé\****

The above asterisks (\*) indicate an additional charge of 50 cents per person.  
“Exhibition Desserts” will include an extra \$35.00 charge for each chef needed.

# Themed Buffet Menu Suggestions

## Italian

- Choice of Meat Lasagna or Toasted Meat Ravioli
- Vegetable Lasagna
- Two Pastas (*Choice of penne, spaghetti, rotini or rainbow rotini*)
- Two Sauces (*Choice of marinara, alfredo, roasted garlic, pesto or prima rosa*)
- Tuscan Vegetables
- Bread (*Choice of bread sticks or french bread*)
- Italian or Caesar Salad
- Choice of Dessert

## Caribbean

- Jerk Chicken
- Maui Ribs
- Hawaiian Rice
- Caribbean Vegetables
- Fresh Fruit or Vegetable Spray
- Mixed Green Salad Assorted Dressings and Toppings
- Grilled Pineapple Rum Cake Rolls and Butter

## BBQ Cookout

- Grilled Chicken or BBQ Ribs
- Hot Dogs, Hamburgers or Brats (*with peppers and onions*)
- Baked Beans
- Mini Corn on the Cob
- Chips
- Pasta Salad
- Potato Salad
- Appropriate Condiments  
(*Lettuce, tomatoes, mustard, mayo, ketchup and pickles*)
- Cookies and Brownies

## Asian

- Stir Fried Rice or Pasta
- Spicy Glazed Chicken
- Korean Style Beef
- Stir Fried Vegetables
- Vegetable Egg Rolls
- Assorted Sauces Condiments (*Sweet 'n' sour, soy, thai sweet hot, cashew, teriyaki, peanut, sesame oil, wasabi, red pepper flakes*)
- Oriental Noodle Salad
- Fortune Cookies

## Mexican

- Build your own Tacos (*Hard and soft taco shells with taco meat, shredded lettuce, diced tomatoes, shredded cheese, diced onions, sliced olives, salsa and sour cream*)
- Tortilla Chips
- Cheese Enchilada Casserole
- Spanish Rice
- Mexican Corn
- Refried Beans
- Mexican Layer Salad
- Choice of Dessert

# Reception - Hors d'oeuvre Menu Suggestions

The following reception suggestions represent our most popular items. Items are priced per person (an average of 23 bites) for each person. Please consult your Aladdin representative to help plan your reception menu and quantity of each menu item.

## • ASSORTED COLD •

### Cheese & Cracker Tray

Assorted cheddar, swiss and pepper jack cheese cubes with crackers.

### Shrimp Cocktail With Assorted Dipping Sauces

Shrimp served with fresh cocktail sauce, chili lime aioli and cilantro almond relish.

### Gourmet Vegetable Spray

Green and black whole olives, baby corn, gherkins, artichoke hearts, hearts of palm, and vegetables with dip. *(baby carrots, broccoli, cauliflower, radishes, cucumbers, celery)*

### Assorted Silver Dollar Sandwiches

Roast beef, turkey and ham, sliced thinly and served on fresh baked dollar rolls with lettuce leaf and frill toothpick. Condiments can be served on the sandwiches or on the side.

### Mediterranean Olives

Kalamata and large green olives, marinated in fresh herbs, garlic, extra virgin olive oil and aged balsamic vinegar.

### Fresh Fruit Spray

Cut seasonal fruit displayed on a tray or mirror with dip.

### Fresh Vegetable Spray

Seasonal vegetables with Dip. *(baby carrots, broccoli, cauliflower, radishes, cucumbers, celery)*

### Deluxe Cheese & Cracker Tray Display

Assorted cheddar, swiss and pepper jack cheese cubes and assorted imported cheeses with crackers.

### Cheese Ball & Cracker Tray

Special blend of herbs and cheeses presented on a tray or mirror with assorted crackers.

### Stuffed Cherry Tomatoes

Shelled out cherry tomatoes stuffed with the chef's special filling *(can be with or without meat)*.

### Smoked Salmon and Dill Roulade

Cream cheese, chopped capers, fresh dill and thinly sliced smoked salmon wrapped in herbed flour tortilla.

### Fresh Salsa and Corn Tortillas

Your choice of homemade fresh veggies, black beans or roasted corn avocado *(when in season)* salsas. Presented with corn tortillas.

### Fresh Vegetable Floral Arrangement

An Aladdin specialty! Each arrangement is a representation of seasonal vegetables featuring exotic and domestic flowers.

### Fruit Carving

Add that special touch by allowing one of our chefs to create a custom fruit carving display. *(for example, two apple birds in a watermelon bird cage, honeydew peacock, custom logo carved into a melon, etc.)*

# Reception - Hors d'oeuvre Menu Suggestions (cont.)

## • ASSORTED HOT •

### Hot Spinach Artichoke Dip with Grilled Pita Chips

Spinach artichoke dip with grilled pita chips.

### Zesty Greek Meatballs

Herbed meatballs with a zesty homemade marinara sauce with a hint of cayenne pepper.

### Stuffed Mushrooms

Choice of meatless herbed filling or sausage spinach filling.

### Assorted Bruschetta

Slices of toasted baguette topped with assorted fresh herbs and veggies.

### Chicken Satay

Strips of chicken breast steeped in a peanut ginger coriander marinade, then broiled.

### Herbed Sausage Balls

Walnut size baked herbed sausage and cheddar cheese balls.

### Goat Cheese Tartlets

Mini phyllo tart shells baked with a goat cheese, sun-dried tomato and chive filling.

### BBQ Meatballs

Traditional meatballs lightly coated with our custom BBQ sauce.

### Homemade Sweet & Sour Sauce Cocktail Smokies

Our special sweet & sour sauce lightly coats mini cocktail smoked sausages.

### Mini Chicken Breast Roulades

Hand cut pieces of boneless, skinless breast of chicken and red pepper strips wrapped in hickory bacon and broiled.

### Artichoke and Potato Ragout

Tender artichokes and yukon gold potatoes simmered with white wine, fresh herbs, oven-dried tomatoes and black nicoise olives derved with warm rosemary focaccia bread or mini rosemary pita pockets.

### Marinated Scallops

Marinated sea scallops wrapped in bacon and broiled.

### Baked Cheddar Olives

Baked cheese breaded pimento stuffed olives.

### Spring Rolls

Homemade spring rolls made with chicken, vegetable, pork or shrimp filling.

### Carved Smoked Pork Tenderloin

Hickory smoked pork tenderloin carved tableside with herbed dollar rolls and assorted condiments.

### Spinach Sausage Cheese Phyllo Tartlets

Mini phyllo tart shells baked with spinach italian sausage cheese filling.

# Reception - Hors d'oeuvre Menu Suggestions (cont.)

## • BAKE SHOP •

### **Cheese Straws**

Delicate pastry straws with asiago cheese and herbs.

### **Chocolate Dipped Strawberries**

Plump Strawberries Dipped in Chocolate (*White or Dark*).

### **Petite Gourmet Cookies**

Assorted petite cookies made with only the finest ingredients. (Chocolate Chunk, Rocky Road, Oatmeal Raisin and Macadamia Nut).

### **Petit Fours and Mini Italian Cakes**

The finest mini italian cakes and french petit fours made.

### **Spiced Almonds**

Specially spiced almonds.

### **Petite Turtle Cookies Cake**

Homemade shortbread cookies garnished with pecans and caramel.

### **Chocolate Dipped Pineapple Fans**

Hawaiian pineapple dipped in chocolate (*white or dark*).

### **Fresh Baked Cookies**

Chocolate chip, sugar, and peanut butter.

### **Lemon Bars** The perfect blend of sweet and tart.

### **Assorted Breakfast Pastries**

Assortment of breakfast baked goods (for example, danish, donuts, breads, bagels, etc.)

### **Decorated Holiday Cookies**

Decorated homemade cut-out cookies.

### **Kahlúa Cheesecake Bars**

Brownie cheesecake layer bar.

### **Banana Bread**

Fresh baked loaves of banana bread.

### **Walnut Praline Applesauce Bars**

Moist applesauce bar with a baked brown sugar, butter and walnut topping.

### **Toasted Walnut Brownies**

Rich chocolate brownies with toasted walnuts.

### **Cake Decorated 10" Round**

Decorated 10" round layer cake.

### **Cake Decorated 1/2 Sheet**

Decorated 1/2 sheet cake.

### **Decorated Full Sheet**

Decorated full sheet cake.

### **Lemon Poppy Seed Bread**

Fresh baked loaves of lemon poppy seed bread.

### **Old Fashioned Oatmeal and Raisin Bars**

Special recipe of an old favorite.

### **Carrot Pecan Bars**

If you like carrot cake, you will love these bars.

### **Cranberry Orange Bread**

Fresh baked loaves of cranberry orange bread.

### **Lemon Coconut Bars**

Thin, crisp bar with a delicate taste of lemon and coconut.

### **Pecan Bars**

If you like pecan pie, you will love these gems.

# *Reception - Hors d'oeuvre Menu Suggestions (cont.)*

## • BEVERAGES •

### **Mock Champagne Punch**

A white grape juice based punch with Sprite.

### **Iced Tea**

Iced tea with sugar and Sweet-n-Low on the side.

### **Bottled Water**

20 oz bottled water.

### **Special House Blend Coffee - Decaffeinated**

Fresh brewed decaffeinated coffee with cream, sugar and Sweet-n-Low on the side.

### **Special House Blend Coffee**

Fresh brewed coffee with cream, sugar and Sweet-n-Low on the side.

### **Special Roast Café Collegia Coffee**

Fresh brewed from custom roasted beans exclusively for Aladdin Catering Services.

### **Punch**

Red tropical punch.

### **Assorted Sodas**

Assorted 12 oz canned sodas.

### **Lemonade**

### **Apple Juice**

### **Orange Juice**

### **Grape Juice**

### **Peach Iced Tea**

### **Hot Chocolate**

### **Hot Spiced Cider**

# Break Menu Suggestions

## Hot Spot

- Fresh Brewed Coffee
- Decaffeinated Coffee
- Herbal Tea Selection

## More Than A Meeting

- Assorted Fresh Baked Cookies
- Brownies
- Lemon Bars
- Seasonal Fresh Fruit Tray
- Tortilla Chips and Salsa
- Assorted Juices
- Bottled Water
- Sodas

## Little Nibble

- Dried Fruits
- Trail Mix
- Pretzels
- Assorted Bottled Juices
- Bottled Waters

## Afternoon Refresher

- Assorted Fresh Baked Cookies
- Assortment of Bar Cookies
- Assorted Sodas
- Bottled Waters
- Fresh Brewed Coffee  
*(regular and decaffeinated)*
- Hot Tea

## On The Go

- Assorted Candy Bars
- NutriGrain Fruit Bars
- Granola Bars
- Basket of Whole Fruit
- Assorted Sodas
- Assorted Juices
- Bottled Water

## Sweet Spot

- Assorted Mousse *(with toppings)*
- Fresh Baked Cookies
- Lemonade





