

# Catering

Guide



**NORTH SHORE**  
COMMUNITY COLLEGE

**ALADDIN**  
CAMPUS DINING

Revised 10/24/23

# Welcome

## General Information

- Catering is ordered using a NSCC Food Service Request Form. Directions and Form can be found at MyNorthshore /College Department Pages/External and Public Relations/College Event Planning ([College Event Planning Process](#))
- All Food Service Request Forms for Simple Events must be signed and sent to the Facilities Office ([facilities@northshore.edu](mailto:facilities@northshore.edu)) 14 days prior to your event.
- All Food Service Request Forms for Major Events must be signed and sent to the Events Manager ([events@northshore.edu](mailto:events@northshore.edu)) 14 days prior to your event.
- Disposable ware (unless otherwise specified) plus delivery, set up and retrieval are included in all catering.
- No takeout containers will be provided as catered food should not leave premises per Board of Health regulations.
- Waiter/Waitress service is not included in drop-off services.
- 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.
- Any changes for the event must be received at least 7 business days prior to your function or initial numbers will be used.

### Additional Fees

All catering/cleanup after 2:00PM	\$35.00/hour/server
All catering less than \$35.00	\$20.00 surcharge
Paper Products Set up Only	\$0.75 per person

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 piece of white fabric with a yellow and brown plaid pattern. Below these, a wooden cutting board holds several cinnamon rolls. The rolls are golden-brown with a thick white icing drizzle. One roll is partially cut, showing the spiral filling. The background is a light-colored wooden surface.

Breakfast



## BAKERY

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

Minimum of 10 People

Beverages available to add on the page of this guide

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

### Breakfast Basket

**\$24.00 per dozen** (\$2.00 each)

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

### Bagels

**\$27.50 per dozen** (\$2.25 each)

An assortment of fresh baked bagels.

### Scones

**\$27.50 per dozen** (\$2.25 each)

An assortment of fresh baked scones.

### Breakfast Bread

**\$24.00 per dozen slices** (\$2.00 each)

Sliced assortment of fruit or nut breakfast breads.

### Cinnamon Rolls

**\$29.40 per dozen** (\$2.45 each)

### Danish

**\$29.40 per dozen** (\$2.45 each)

Assorted flavors.

### Assorted Muffins

**\$27.50 per dozen** (\$2.25 each)

Assorted flavors.

\*Gluten Free and Dairy Free options may be available upon request at an addition cost.

Before placing order, please inform your server if a person in your party has a food allergy

• Breakfast •



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# • Breakfast •

**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

**\$11.75 per person**

- Bagel with cream cheese
- Granola Bars
- Muffin
- Fruit Cup
- Bottle Juice

### Continental Breakfast

**\$9.75 per person**

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

### Deluxe Continental Breakfast

**\$10.19 per person**

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

### New Yorker

**\$10.19 per person**

- Freshly Baked Bagels with Cream Cheese and Fruit Preserves
- Fresh Sliced Fruit and Berries
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

### Hot Breakfast

**\$19.45 per person**

- Scrambled Eggs
- Choice of Bacon or Sausage
- Home Fried Potatoes
- Mini Croissants
- Assorted Juices
- Dark Roast Regular and Decaffeinated Coffee
- Assorted Teas

A wooden crate filled with several sandwiches, with the word "Lunch" written in a cursive font over a white rectangular area. The sandwiches are made with crusty bread and filled with lettuce, tomatoes, and other ingredients. The crate is made of light-colored wood and has a handle on the right side.

*Lunch*



## EXPRESS BOXED LUNCHES

**\$14.25 per person**

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

### VEGETARIAN OPTIONS

Roasted Vegetables  
Egg Salad  
Hummus Avocado  
Caprese

### CHOICE OF CHEESE

Swiss  
Provolone  
American  
Pepper Jack

### CHOICE OF BREAD

White  
Wheat  
Sourdough  
Rye  
Multigrain  
Bulky Roll  
Wraps

• *Boxed Lunch* •

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• *Boxed Lunch* •

## BOXED LUNCH SALADS

**\$15.25 per person**

All box lunches include salad, bread, cookie, dressing, soda, or bottled water and disposable cutlery packaged in a lunch box.

### 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.

### Sweet Chili Tofu Salad

Fried tofu tossed in sweet chili sauce, over mixed greens with shredded carrot, scallions, broccoli, and bean sprouts.

#### DRESSING CHOICES

Buttermilk Ranch

Fat Free Italian

French

Balsamic Vinaigrette

Bleu Cheese

Fat Free Ranch

Caesar

Raspberry Vinaigrette

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# DELUXE DELI BUFFET

**\$17.25 per person**

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  
Egg Salad  
Tuna Salad

## **CHOICE OF TWO**

Fresh Fruit Salad  
Potato Salad  
Creamy Cole Slaw  
Tossed Salad  
Assorted Bagged Chips  
Pasta Salad

• Lunch •

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# PRE-MADE GOURMET SANDWICH BUFFET

**\$17.25 per person**

Includes pre-made gourmet sandwiches beautifully displayed on a platter with assorted sodas or bottled water.

## Grilled Portobello

With zucchini, tomato, roasted red pepper, Provolone Cheese and garlic aioli served on a fresh roll.

## Roast Beef

With pepper jack cheese, lettuce, tomato, onion, basil pesto mayonnaise served on a bun.

## Smoked Turkey Breast

With provolone cheese, crispy bacon, baby spinach, tomato and sundried tomato basil pesto served in a wrap.

## Honey Ham

With Swiss, baby greens, tomatoes, onion and whole grain mustard mayo served on a roll.

## Caprese

Fresh Mozzarella, Sliced Tomato, Fresh Basil and Balsamic Glaze served on a roll.

### CHOICE OF TWO

Fresh Fruit Salad  
Tossed Salad  
Potato Salad

Assorted Chips  
Pasta Salad

### DESSERT

Gourmet Brownies and Dessert Bars

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• Lunch •



# Appetizers

& Hors d'Oeuvres



## APPETIZER PLATTERS

Minimum of 10 people

### Fresh Fruit Platter

**\$2.95 per person**

Sliced fresh seasonal fruit display served with fruit yogurt dip.

### Fresh Garden Vegetable Platter

**\$2.95 per person**

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

### Domestic Cheese Tray

**\$3.95 per person**

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

### Antipasto Platter

**\$95.00 per 25 people**

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

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• *Appetizers* •

A close-up photograph of several brownies on a piece of parchment paper. The brownies are dark chocolate and topped with a thick, glossy chocolate drizzle. The background is dark and out of focus.

# Sweets & Snacks



## Assorted Baker Street Cookies

**\$18.50 per dozen**

Chocolate Chip  
Sugar  
M&M  
Oatmeal Raisin  
Peanut Butter

## Assorted Homestyle Brownies

**\$19.50 per dozen**

Plain  
Nut  
M&M  
Cheesecake

## Assorted Gourmet Bars

**\$38.50 per dozen**

Pecan Chocolate Chunk  
Luscious Lemon  
7 Layer  
Chocolate Raspberry

## Sundae Bar (Available at Danvers Campus Only)

**\$6.25 per person** (25 people minimum)

Chocolate & Vanilla Ice Cream served with:  
Chocolate Syrup  
Strawberries  
Crushed Candies  
Sprinkles  
Nuts  
Cherries  
Whipped Cream

## Sheet Cakes (Full or half)

Available upon request - Prices vary.

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• Sweets •



## SNACKS

Tortilla Chips with Salsa	<b>\$2.95 per person</b>
Fresh Whole Fruit	<b>\$1.25 each</b>
Individual Bags of Chips	<b>\$1.50 each</b>
Granola Bars	<b>\$1.50 each</b>
Hummus Cups w/ Tortilla Chips	<b>\$3.25 each</b>

## BEVERAGES

Infused Water serves 25-30  
**\$6.50 per jug**

Single Serving Sodas(Pepsi Products)  
**\$2.50 per can**

Bottled Water  
**\$2.25 per bottle**

Bottled Juice  
**\$2.75 per bottle**

Bottled Iced Tea  
**\$2.95 per bottle**

Milk  
**\$1.95 each**

### Freshly Brewed Coffee

Minimum 10 servings

**\$2.95 per serving**

Regular or Decaffeinated

### Assorted Herbal Tea

Minimum 10 servings

**\$1.95 per serving**

\*Non-dairy creamers available upon request

• Snacks •

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# Catering

Guide

## Contact

Lynn Campus- Aldonna Kiely  
[Aldonna.kiely@aladdinfood.com](mailto:Aldonna.kiely@aladdinfood.com)

Danvers Campus- Lindsey Owen  
[Lindsey.owen1@aladdinfood.com](mailto:Lindsey.owen1@aladdinfood.com)

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