

Student Inspired • Locally Influenced • Chef Crafted



FAIRMONT STATE
UNIVERSITY™

CATERING GUIDE



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 and 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 order, delivery, or gratuity charges. 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 and Guarantees

All Catering Event Order Forms must be signed and sent back to the catering office within 72 hours of your event. It is recommended to place orders at least 2 weeks in advance. 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. 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 and Cancellation Fees

Staffing is included in service events that include China tableware, large buffet events, or formal receptions. If additional staff is requested there will be a \$20 per server per hour fee (from stated delivery to pick up times). Cancellation made less than 72 hours prior to event may be subject to a cancellation fee. 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, chairs, specialty rental items, parking, and the staging area for catering staff. 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

Jennie Rowand

Catering Director

304.367.4090

Jennie.sigman@aladdinfood.com

jsigman@fairmontstate.edu

Brittany Cole

Catering & Conference Assistant Manager

304.367.4950

Brittany.cole@fairmontstate.edu

BREAKFAST



BAKERY

All items priced per dozen. All items served with appropriate accompaniments—butter, cream cheese, assorted jellies, etc.

Breakfast Basket | \$26.40

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

Bagels | \$30.25

An assortment of sliced and toasted bagels

Scones | \$30.25

An assortment of freshly baked scones

Donuts | \$32.34

Powdered sugar, cinnamon, plain, and/or cruller

Cinnamon Rolls | \$32.34

Drizzled with vanilla glaze

Danish | \$32.34

Cherry, cheese, and/or apple

Assorted Muffins | \$30.25



BREAKFAST BUFFETS

The following breakfast packages are set-up buffet style (self-service) that include paper and plastic service. Linens for buffet tables, thermal beverage servers and serving utensils are included for on-campus events. All priced per person.

Breakfast on the Run | \$9.00

- Granola bars
- Individually wrapped muffins
- Fresh fruit cups
- Bottled water and juices

Continental Breakfast | \$8.00

- Assorted breakfast pastries
- Assorted juices
- Starbucks coffee
- Assorted hot teas

Deluxe Continental Breakfast | \$9.50

- Assorted breakfast pastries
- Fresh fruit salad
- Assorted juices
- Starbucks coffee
- Assorted hot teas

New Yorker | \$10.25

- Assortment of toasted bagels with accompaniments
- Fresh fruit salad
- Assorted juices
- Starbucks coffee
- Assorted hot teas

Healthy Start | \$10.25

- Assorted muffins or hard-boiled eggs
- Whole fresh fruit
- Granola bars
- Assorted yogurts
- Assorted juices
- Starbucks coffee
- Assorted hot teas



PICK TWO BREAKFAST BUFFET

Gluten-Free Options Available

Pick Two Breakfast Buffet | \$14.00

MINIMUM OF 25 GUESTS

Served with fresh fruit salad, juice, coffee and hot tea.

Entrées – Choice of Two:

French Toast

Choices: Baked blueberry, Bananas Foster, strawberries & cream, or traditional

Scrambled Eggs

Pancakes

Biscuits & Gravy

Quiche Florentine

Cheese Omelets

Breakfast Burritos

French Toast

Accompaniments – Choice of two:

Sausage Links

Sliced Bacon

Home Fried Potatoes

Shredded Hash Brown Potatoes

Hash Brown Casserole

Add assorted breakfast pastries for \$2.00 per person

BOXED LUNCH



EXPRESS BOX LUNCHES

Lunches include a sandwich with lettuce and tomato, chips, apple, cookie, condiments, and bottled water. Boxes contain disposable cutlery and napkins.

Express Box Lunches | \$9.00

NO SUBSTITUTIONS

Choice of Meat:

Turkey Breast
Ham
Roast Beef
Roasted Vegetables

Choice of Cheese:

Swiss
Provolone
American
Cheddar
Pepper Jack

Choice of Bread:

White
Wheat
Kaiser Roll
Gluten-Free

Alternate Options:

Pepperoni Roll
Peanut Butter and Grape Jelly

BOX LUNCHES | \$10.25

All box lunches include a choice of side salad, dessert, and beverage. Boxes contain wrapped cutlery and napkins. **No more than 3 entrée options per order.**

Side Salad: Pasta Salad | Potato Salad | Fruit Salad | Tossed Green Salad

Dessert: Cookie | Brownie

Gluten-Free Options Available



Chicken BLT Wrap

Grilled chicken, shredded lettuce, tomato, bacon and mayonnaise.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, onion and mayonnaise served on a ciabatta roll.

Crispy OR Grilled Chicken Wrap

Chicken, shredded lettuce, tomato, bell pepper, cheddar cheese and ranch dressing.

Portobello

Marinated portobello mushroom, grilled zucchini, roasted red pepper, provolone cheese and mayonnaise on an asiago crusted kaiser bun.

Italian Sub

Genoa salami, ham, capicola, provolone cheese, tomato, red onion, lettuce and Italian dressing served on a sub bun.

Ham And Swiss

Honey ham, Swiss cheese, mixed greens, tomato, onion, mayonnaise on mustard on rye bread.

Club Sandwich

Smoked Turkey, ham, bacon, American cheese, lettuce, tomato and mayonnaise on toasted white bread.

Turkey Bacon Sandwich

Smoked turkey, provolone cheese, bacon, baby spinach, tomato and mayonnaise on whole wheat bread.

Roast Beef

Roast beef sandwich with cheddar cheese, lettuce and tomato on ciabatta bread.

Chicken Salad Croissant

Chicken breast chunks combined with seedless grapes, celery in a mayonnaise base served on a fresh sliced croissant.

Classic BLT

Crispy bacon, lettuce, tomato and mayonnaise on toasted white bread.



BOX LUNCH

SALADS | \$12.00

All box lunch salads include dinner roll and butter, choice of cookie or brownie, beverage, napkins, cutlery and condiments.

Ranger Cobb Salad

Mixed greens topped with grilled chicken breast, crumbled bacon, blue cheese, sliced egg and diced tomato.

Chef Salad

Mixed greens topped with diced turkey, ham, cheddar cheese, sliced egg, bacon and tomato.

Grilled OR Crispy Chicken Salad

Romaine and mixed greens topped with chicken, tomato, red onion, cucumber, cheddar cheese, & croutons.

Apple Pecan Chicken Salad

Mixed greens, grilled chicken, honey-toasted pecans, fresh apple slices and cranberries topped with feta cheese.

Garden Salad

Iceberg and mixed greens topped with tomato, cucumber, red onion and shredded carrots.

Garden Salad

Romaine topped with grilled chicken, parmesan cheese and croutons.

Dressing Choices:

Buttermilk Ranch
Bleu Cheese
Italian
French
Caesar
Balsamic Vinaigrette
Raspberry Vinaigrette

DELI BUFFET

Deluxe Deli Buffet | \$12.50

Assorted sliced bread and kaiser buns, cheese, lettuce, tomatoes, pickles, onions, condiments, cookies, assorted sodas and bottled water.

Meats - Choice of Four:

Turkey Breast
Chicken Salad
Ham
Roasted Vegetables
Roast Beef
Egg Salad
Tuna Salad
Salami
Capicola

Sides - Choice of Two:

Fresh Fruit Salad
American Potato Salad
Tossed Salad
Pasta Salad
Broccoli Salad

Pre-made Gourmet Sandwich Buffet | \$15.50

Includes pre-made gourmet sandwiches beautifully displayed with pickle spears, chips, assorted sodas and bottled water.

Grilled Portobello with zucchini, roasted red pepper, provolone cheese and garlic aioli served on an asiago crusted kaiser bun.

Roast Beef with cheddar cheese, lettuce, tomato and horseradish cream served on a ciabatta bun.

Smoked Turkey Breast with provolone cheese, crispy bacon, baby spinach, tomato and basil pesto served on a whole wheat bun.

Honey Ham with Swiss, mixed greens, tomato, onion and dijonaise served on rye bread.

Sides - Choice of Two:

Fresh Fruit Salad
Tossed Salad
Traditional Pasta Salad
Pesto Pasta Salad
Marinated Vegetable Salad
Roasted Corn Salad
Roasted Red Potato Salad
Broccoli Salad
Soup Du Jour

Dessert - Choice of One:

Freshly Baked Cookies
Brownies
Assorted Dessert Bars



APPETIZERS & HORS D'OEUVRES

APPETIZERS

All priced per person.

Fresh Fruit Platter | \$2.75

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

| \$2.75

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

Domestic Cheese Tray | \$3.25

Cheddar, pepper jack and Swiss served with crackers.

Charcuterie Platter | \$4.75

Gourmet meats and cheese selection served with pretzels, crackers, or crostini.

Crudit  Platter | \$4.47

Gourmet vegetables and dipping sauces.

Layered Greek Dip | \$2.50

Served with pita chips.

Spinach Artichoke Dip | \$2.50

Served with crackers.

Cajun Shrimp Dip | \$3.25

Served with crostini.

Bacon Blue Cheese Dip | \$3.25

Served with crackers.

Layered Southwestern Dip | \$2.50

Served with tortilla chips.

| \$2.50

Served with graham crackers.

Garlic Hummus Dip | \$2.25

Served with pita chips.

Buffalo Chicken Dip | \$3.25

Served with tortilla chips.

Honey, Apricot, Almond, & Goat Cheese Spread | \$2.75

Served with crackers.

Italian Cheese Log | \$2.75

Served with crostini.

Mozzarella Sticks | \$52.50 (Per 50 Pieces)

Served with marinara sauce.

Jalape o Poppers | \$37.50 (Per 50 Pieces)

Chicken Wings | \$63.25 (Per 50 Pieces)

Hot or BBQ.

Mini Corn Dogs | \$37.50 (Per 50 Pieces)

Soft Pretzel Bites | \$34.00 (Per 50 Pieces)

Broccoli Cheddar Bites | \$37.50 (Per 50 Pieces)

Served with spicy ranch.

Chocolate Chip Pecan Cheeseball





COLD HORS D'OEUVRES

Items priced per 50 pieces.

Assorted Finger Sandwiches | \$82.45

Ham, chicken and pimento cheese salad.

Mini Italian Club Sandwiches | \$63.25

Mini Deli Sandwiches | \$52.45

on French baguettes.

Vegetable Pinwheels | \$52.45

Grilled Goat Cheese Crostini | \$74.25

with marinated roasted peppers.

Smoked Salmon Canapés | \$107.25

Garden Bruschetta | \$63.25

with crostini.

Prosciutto, Melon, Mozzarella Skewers

| \$85.25

Beef and Caramelized Onion Crostini

| \$82.45

Fruit and Cheese Skewers | \$74.25

Mini Bacon Ranch Cheeseballs | \$52.45

Cold Phyllo Crab Cups | \$85.25

Apple, Brie, & Honey Crostini | \$63.25

Shrimp Cocktail | \$107.25

Caprese Skewers | \$74.25

Herbed Cucumber Rounds | \$62.25

Balsamic Strawberry Crostini | \$74.25

Marinated Tortellini Skewers | \$74.25

Pina Colada Pineapples | \$125.00

Vegetable Flatbread | \$74.25



HOT HORS D'OEUVRES

Items priced per 50 pieces.

Cranberry Brie Bites | \$74.25

Mini Beef Wellington | \$122.50

Bacon Wrapped Dates | \$96.25

stuffed with goat cheese.

Sausage Stuffed Mushrooms | \$85.25

Coconut Shrimp or Chicken Strips | \$117.50

with spicy pineapple sauce.

Assorted Mini Quiche | \$63.25

Teriyaki Chicken Skewers | \$96.25

Bacon Wrapped Scallops Or Shrimp | \$122.50

Bourbon Pecan Brie Bites | \$74.25

Chicken Cordon Bleu Bites | \$122.50

Spanakopita Triangles | \$74.25

Roasted Grape and Brie Crostini | \$74.25

Pulled Pork Puff Pastry | \$112.50

Crab Rangoon | \$107.25

with sweet and sour sauce.

Spinach and Feta Pinwheels | \$74.25

Shrimp and Pineapple Skewers | \$177.50

Cocktail Meatball | \$52.25

In BBQ, marinara or sweet and sour sauce.

Mini Maryland Style Crab Cakes | \$125.00

with lemon garlic aioli.

Toasted Cheese Ravioli | \$63.25

with marinara.

ASSORTED BUFFETS

DINNER BUFFET

All dinner buffets include dinner rolls with butter, coffee and iced tea.

Dinner Buffet | \$21.95

MINIMUM OF 25 GUESTS REQUIRED

Entrees – Choice of Two:

Roast Top Round of Beef
Vegetarian Lasagna – Alfredo or Marinara
Stuffed Portobello Mushroom – Chipotle Potato Filling
Italian Chicken Breast
Honey-Baked Ham
Herb Roasted Chicken
Roast Turkey Breast
Marinated Grilled Chicken Breast
Bourbon-Glazed Salmon
Rosemary Soy Chicken Breast
Baked Salisbury Steak
Southern Fried Chicken
Parmesan Crusted Pork Chop
Cajun Shrimp & Sausage
Country Fried Steak w/ Gravy
Hot Honey Chicken Breast

Soups & Salads – Choice of One:

Soup Du Jour
Tossed Garden
Marinated Veggie
Classic Caesar
Spinach Salad
Seasonal Fresh Fruit
Tropical Fruit Salad
Traditional Pasta Salad
Pesto Pasta Salad

Desserts – Choice of One:

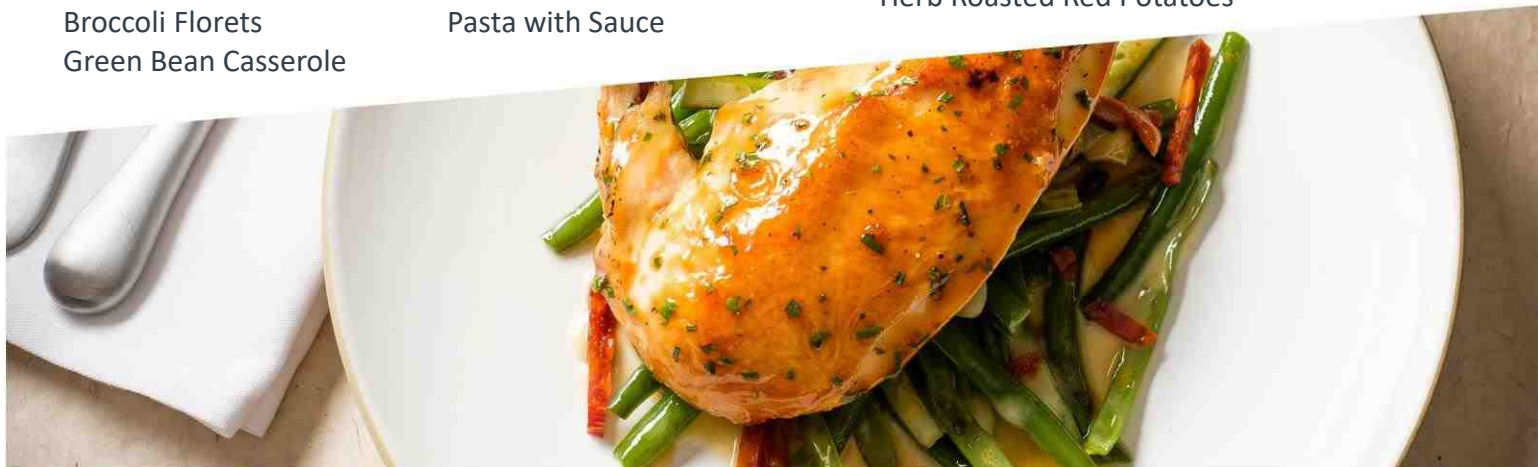
Seasonal Fruit Cobblers or Pie
Assorted Cookies
Homemade Brownies
Strawberry Topped New York Cheesecake
Chocolate Cake
Assorted Gourmet Dessert Bars

Accompaniments – Choice of Three:

Fresh Vegetable Medley
Butter Corn
Fresh Green Beans
White or Brown Rice
Broccoli Florets
Green Bean Casserole

Stuffing
Mac & Cheese
Sweet Potato Casserole
Sweet Peas
Pasta with Sauce

Scalloped Potatoes
Mashed Potatoes *(Add Gravy For Additional Cost)*
Mashed Sweet Potatoes
Herb Roasted Red Potatoes



PREMIUM DINNER BUFFET

All dinner buffets include dinner rolls with butter, coffee and iced tea.

Dinner Buffet | \$29.95

MINIMUM OF 25 GUESTS REQUIRED

Entrées – Choice of Two:

Chicken Cordon Bleu

Chicken Marsala

Grilled Salmon with Miso Ginger Glaze

Grilled Stuffed Flank Steak

(Provolone, sun-dried tomatoes and Italian herbs)

Stuffed Chicken Breast

(Pancetta, spinach and smoked gouda)

Marinated Beef Tips with Mushroom Sauce

House Roasted Pork Loin

(Apple Cider Glaze)

Stuffed Cabbage Rolls

Seafood Cavatelli Or Shrimp Scampi Pasta

Vegetarian Stuffed Bell Pepper

(Rice Pilaf)

Chicken Bryan

Smothered Pork Chops

Chicken Parmesan

(Pasta not included)

Pecan Crusted Chicken with Bourbon Glaze

Roasted Vegetable Tart with Asiago Cheese

Salad

A gourmet composed salad of chef's choice that best complements your dinner selections.

Accompaniments – Choice of Two:

Mushroom Risotto

Roasted Yukon Gold Potatoes

Garlic Smashed Red Potatoes

Roasted Balsamic Brussel Sprouts

Italian Zucchini and Squash Blend

Asparagus Spears

Roasted Root Vegetables

Garlic, Spinach and Feta Bowtie Pasta

Jack Daniels Glazed Sweet Potatoes

Long Grain and Wild Rice Blend

Honey Glazed Carrots

Southern Or Almandine Green Beans

Choice Of Pasta with Sauce

Cheese Ravioli with Sauce

(Upcharge For Additional Options)

Dessert – Choice of One:

Variety Of Cheesecake

Southern Pecan Pie

Granny Smith Apple Pie

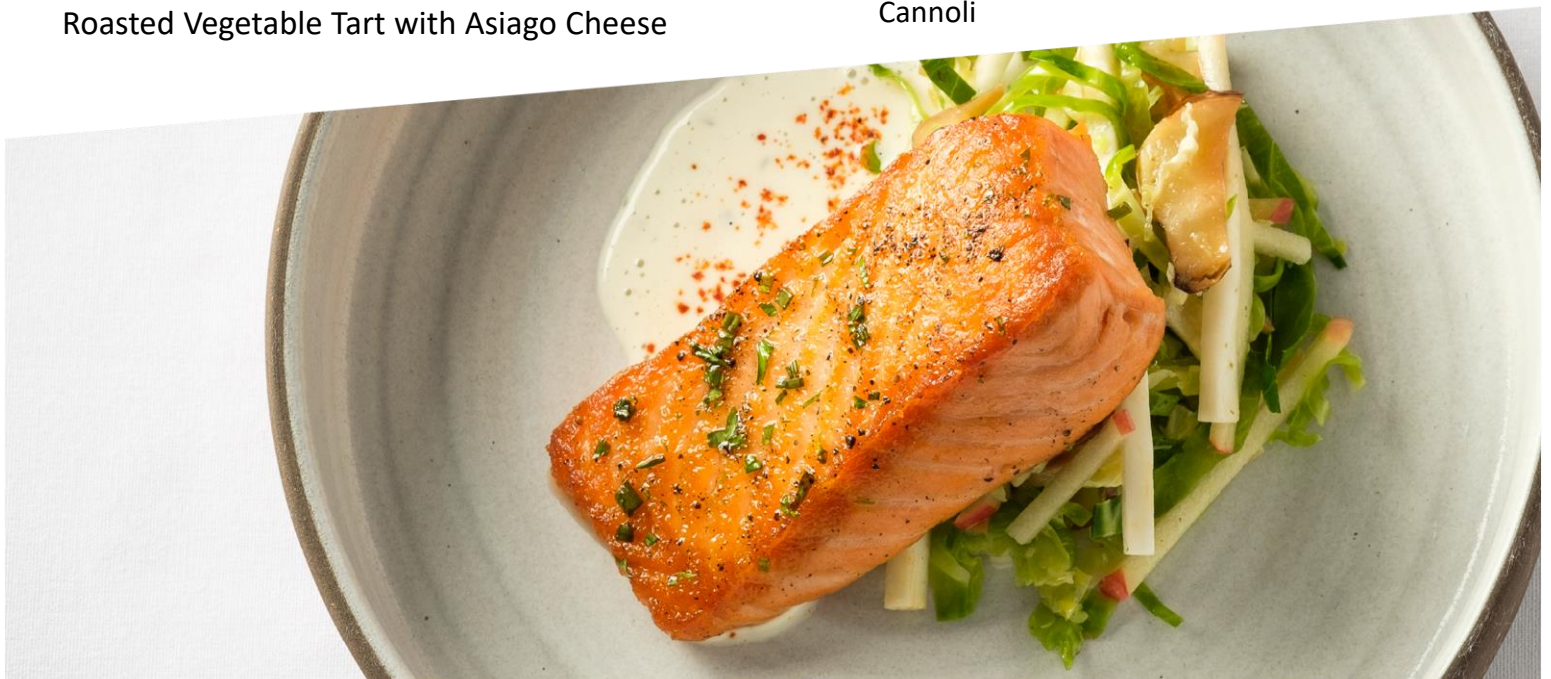
Carrot | Red Velvet | Apple Spice Cake

Strawberry Shortcake

Triple Chocolate Cake

Tiramisu

Cannoli



THEME BUFFETS

MINIMUM OF 25 GUESTS REQUIRED

Asian Fusion Buffet | \$21.95

General Tso's Chicken
Asian Beef Steak and Peppers
Vegetable Eggroll with Sweet and Sour
Jasmine Rice
Stir-Fried Vegetable Blend
Chopped Salad with Sesame Ginger Dressing
Strawberry Wonton Cups
Iced Tea and Iced Water

South of the Border | \$19.95

Chicken, Beef or Veggie Fajitas
Bean and Cheese Enchiladas
Cilantro Lime Rice
Mexican Corn
Cheddar Cheese, Guacamole,
Sour Cream, and Salsa
Sopapilla Cheesecake Bars
Assorted Sodas and Bottled Water

Mediterranean Buffet | \$21.95

Pollo Mediterraneo
Beef Satay
Greek Lemon Potatoes
Fresh Vegetable Blend
Orzo Spinach Salad
Greek Salad
Baklava
Iced Tea and Iced Water

Italian Buffet | \$19.95

Cheese Manicotti with Marinara
Beef or Vegetable Lasagna
Italian Vegetable Medley
Garlic Bread Sticks with Butter
Caesar Salad
Tiramisu
Iced Tea and Iced Water

Italian Pasta Buffet | \$21.95

Pasta (*Wheat or Gluten Free Options Available*)
Marinara, Alfredo and Pesto Cream Sauces
Chicken Strips, Meatballs, Italian Sausage, Steamed Broccoli
and Sautéed Mushrooms
Tossed Garden Salad
Fresh Fruit Salad
Garlic Bread Sticks with Butter
Iced Tea and Iced Water

Pizza Buffet | \$12.00

Assortment of Pizza
Tossed Garden Salad
Garlic Bread Sticks with Marinara Sauce
Crushed Red Pepper
Parmesan Cheese
Freshly Baked Cookies
Assortment of Sodas and Bottled Water





PICNIC BUFFETS

Buffet includes fresh buns, cheese, lettuce, tomato, pickles, onions and condiments with fresh baked brownies or cookies and assorted sodas and bottled water.

Dinner Buffet | \$16.50

MINIMUM OF 25 GUESTS REQUIRED

Entrées – Choice of Two Main Courses:

Hamburgers | Veggie Burgers
Hot Dogs with Chili
Bratwurst (*Sauerkraut or Sauteed Peppers & Onions*)
Grilled Chicken Breast
Fried Chicken
BBQ Chicken
BBQ Pulled Pork
Popcorn Chicken or Chicken Tenders
Corn Dogs
BBQ Ribs (*Additional Charge*)

Accompaniments – Choice of Three:

Baked Beans
Potato Salad
Pasta Salad
Corn on the Cob
Macaroni and Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing
Watermelon
Macaroni Salad
Broccoli Salad
Pea Salad with Bacon



CARVED SPECIALTIES

A splendid addition to your buffet or a specialty carving station to enhance your formal reception.

Serves approximately 30 guests.

Condiments – Choice of Two:

Au Jus

Horseradish Cream

Caramelized Onions

Sautéed Mushroom

Gravy (*Beef, Turkey, Chicken, Ham, or Pork*)

Roasted Turkey Breast | \$137.50

Roast Strip Loin of Beef | \$150.00

Prime Rib | \$177.00

House Roasted Pork Tenderloin | \$137.50

Smoked Bone-in Country Ham | \$137.50

SWEETS & SNACKS



SWEETS

AVAILABLE PER DOZEN

Assorted Baker Street Cookies | \$14.50

Homestyle Fudge Brownies | \$15.00

Lemon Bars | \$18.00

Cobbler Bars | \$18.00

Bite-size fruit filled shortbread with crumb topping

Assorted Dessert Bars | \$15.00

Rice Krispy Treats | \$13.50

Gourmet Desserts | \$21.00

Mini Eclairs
Cream Puffs
Mini Cheesecakes

Premium Desserts | \$27.00

Chocolate Covered Strawberries
Coconut Macaroons
Mini Cannoli
Lemon and Berry Tartlets
Cookie Cups
Cheesecake Topped Strawberries
Petit Fours



SWEETS CONTINUED

PER DOZEN

Fruit Topped Canapes | \$32.00

Cheesecake with Fruit Topping | \$27.00

Blueberry

Strawberry

Cherry

Chocolate Truffle

Decorated Cupcakes | \$27.00

48-HOUR NOTICE IS REQUIRED

Celebration Cakes

48-HOUR NOTICE IS REQUIRED

Cakes for any occasion, decorated
and specialized!

Full Sheet Cake | \$93.50 *(Serves 60)*

Half Sheet Cake | \$49.50 *(Serves 30)*

¼ Sheet Cake | \$27.50 *(Serves 15)*

10" Round Cake | \$24.00 *(Serves 12)*

Sundae Bar | \$4.75

MINIMUM OF 25 GUESTS REQUIRED

Chocolate and Vanilla Ice Cream served with:

Chocolate Syrup

Fruit Topping

Caramel Sauce

Sprinkles

Crushed Nuts

Maraschino Cherries

Whipped Cream



SNACKS

Potato Chips with Dip | \$8.75 per lb.

Mixed Nuts | \$15.35 per lb.

Snack Mix | \$8.75 per lb.

Pretzels | \$6.75 per lb.

Tortilla Chips with Salsa | \$8.75 per lb.

Fresh Whole Fruit | \$1.75 each

Individual Bags of Chips | \$1.75 each

Pepperoni Roll | \$2.50 each

Dole Fruit Cup | \$1.50 each

Granola Bar | \$1.25 each

Grandma's Cookie Packs | \$1.95 each

Popcorn | \$1.75 per serving

Apple Slices with Caramel Dip | \$2.75 per serving

BEVERAGES

Iced Tea, Lemonade & Fruit Punch | \$12.50 per gallon

Canned Sodas | \$1.75 each

Pepsi, Diet Pepsi, Starry Mist, Mt. Dew

Bottled Water | \$1.75 each

Bottled Juice | \$2.25 each

Milk | \$2.00 each

Hot Chocolate | \$1.75 per serving

Freshly Brewed Coffee | \$2.00 per serving

Regular or Decaffeinated with Cream & Sugar Packets

ALCOHOL BEVERAGE SERVICE

PLEASE CONTACT CATERING MANAGER
FOR MORE DETAILS

NOTES

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Jennie Rowand

Catering Director

(304) 367-4090

Jsigman@fairmontstate.edu

Jennie.sigman@aladdinfood.com

