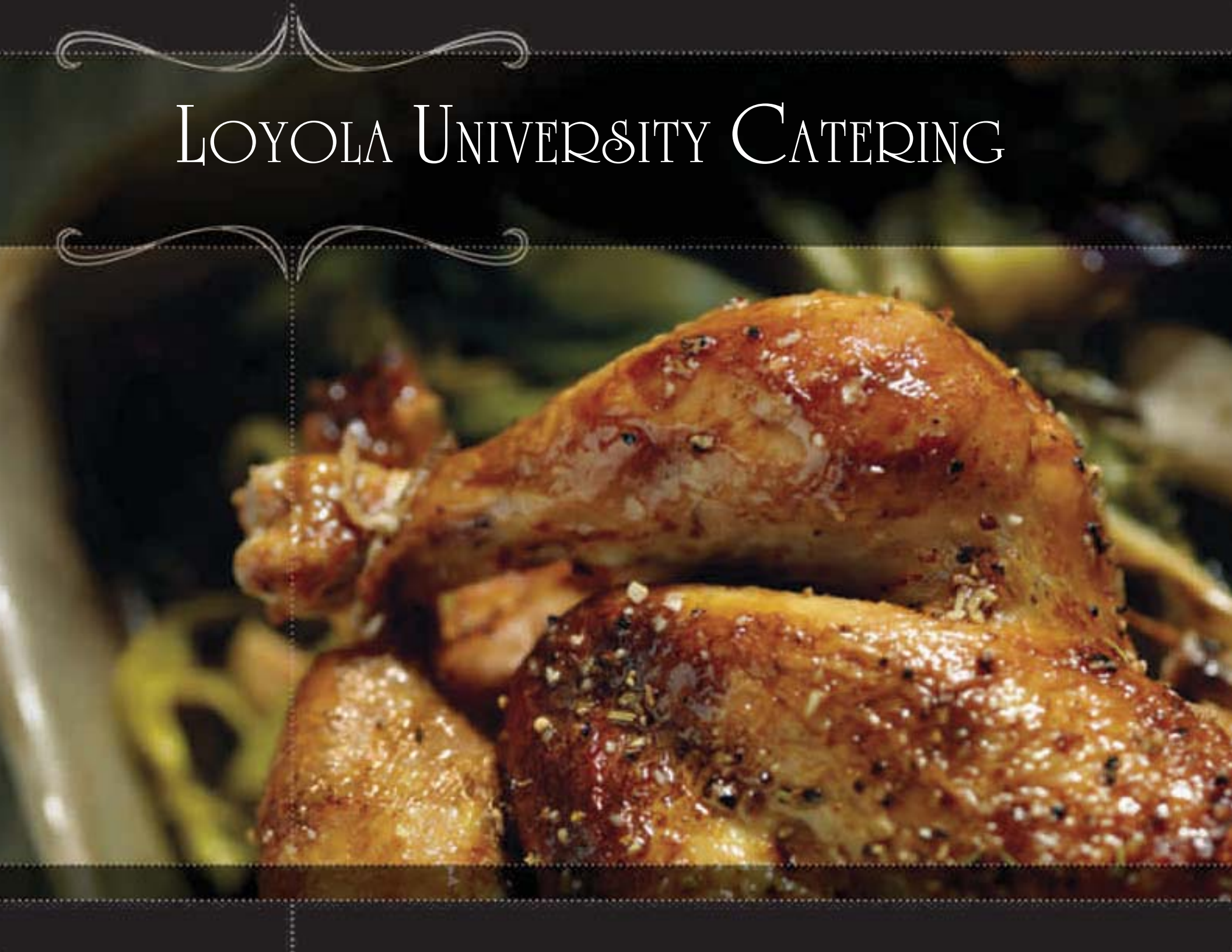


LOYOLA UNIVERSITY CATERING



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

Quick Start \$9.79

Assorted Muffins, Danish and Scones, with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

New Yorker \$11.49

Assorted Bagels, Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices, Gourmet Coffee, Decaf and Hot Tea



À la Carte Breakfast

Assorted Miniature Muffins, Danish and Scones \$14.99 per dozen

Assorted Bagels with Butter, Cream Cheese and Preserves \$16.99 per dozen

Granola Bars \$1.29 per person

Assorted Sweet Rolls \$16.99

Assorted Fruit Yogurt \$1.79



HOT BREAKFAST

All prices are per person and available for 12 guests or more

American Breakfast \$11.79

Assorted Pastries, Scrambled Eggs, Crisp Bacon, Sausage Links or Sausage Patties, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

Ultimate Breakfast \$13.99

Assorted Pastries, Scrambled Eggs, Eggbeater Strata, Crisp Bacon, choice of Sausage Links or Sausage Patties, Pancakes, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Assorted Juices, Gourmet Coffee, Decaf and Hot Tea

Sunrise Sandwich Buffet \$12.49

A selection of Breakfast Sandwiches served on Assorted Rolls and Breads, including: Ham, Egg and Cheese on Croissant; Sausage, Egg and Cheese on Biscuit; Egg and Cheese on a Bagel. Served with assorted Pastries, Fresh Seasonal Sliced Fruit, choice of Breakfast Potato, Gourmet Coffee, Decaf and Hot Tea

Egg Whites available on request - nominal fee may apply

BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

Oatmeal Bar \$3.99

Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Cranberries, Low-fat Granola and Butter

Just Pancakes \$3.99

Three Light and Fluffy Pancakes with Butter and Syrup

Just French Toast \$3.99

Orange Cinnamon French Toast served with Syrup and Butter

Egg Whites available on request - nominal fee may apply



LUNCH & BUFFET

CLASSIC COLLECTIONS

Deli Express \$10.99

Sliced Oven-roasted Turkey, Deli Roast Beef and Imported Ham; Swiss, American and Provolone Cheeses; Leaf Lettuce, Sliced Tomatoes and Pickles; Assorted Baked Breads and Rolls

With Choice of Two Salads, Ice Water and Iced Tea

Classic Selections \$13.99

Please choose three (3) of the following

Deli Sliced Turkey and Swiss on Hearty Wheat Bread

Black Forest Ham with Smoked Gouda on Marble Rye Bread

Roast Beef Club with Bacon Lettuce and Tomato on Toasted 12 Grain Bread

Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onions

Roast Beef and Sharp Cheddar on Deli Rye Bread

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

Classic Box Lunch \$9.99

Your choice of Smoked Turkey with Havarti, Ham and Swiss, Roast Beef and Provolone or Roasted Vegetables - served with Potato Chips, Whole Fruit, and a Cookie

PLATED LUNCHEES

All prices are per person and available for 12 guests or more

Brasserie Chicken Salad \$13.79

Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

Traditional Cobb Salad \$13.49

Grilled Chicken over Chopped Greens with Diced Bacon, Fresh Avocado and Blue Cheese Crumbles

Thai Island Beef Salad \$13.79

Grilled Flank Steak over Romaine with Peanuts, Cucumber and Rice Noodles in a Thai Lime Vinaigrette

Chicken Caesar Salad \$12.99

Grilled Chicken, Shredded Parmesan Cheese and Seasoned Croutons over Fresh Romaine

Premium Box Lunch

Ciabatta Muffaletta with Orzo and Grilled Vegetables \$12.49

Vegetable and Boursin Sandwich with Apricot Couscous \$10.99

Smoked Turkey Fajita Ciabatta with Black Bean Salad \$12.99

Mediterranean Roast Beef with Tabbouleh Salad \$13.49

Grilled Chicken Salad with a Fresh Roll \$13.99

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert





CLASSIC COLLECTIONS

The Executive Luncheon \$16.99

Please choose three (3) of the following

Roasted Turkey Breast with Cranberry Spread on a French Baguette

Sliced Turkey Breast and Ham with Swiss Cheese, Red Onions, Romaine, Tomato and Green Olive Pesto Spread on Ciabatta

Roasted Onion and Apricot Pork with Chive Cream Cheese Spread and Mesclun Greens on Ciabatta

Roast Beef with Fontina, Chipotle Mayo, Sun-dried Tomatoes, and Grilled Spanish Onions on a Baguette

Ham and Brie, with fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta

Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

Salad Selections

(Included with Sandwich Buffets)

Baby Spinach Salad with Tomatoes, Hard Boiled Eggs, and Assorted Dressings

Pesto Orzo and Red Pepper Salad with Plum Tomatoes and Fresh Basil

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions

Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing

Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic

White Bean Herb Salad with Cannellini Beans, Red Peppers, Celery, Scallions, Fresh Basil and Parsley in a Balsamic Dressing

Edamame Salad with Shiitake Mushrooms, Bean Sprouts, Radishes, Scallions, Fresh Basil and Mint tossed in a Rice Wine Vinegar and Ginger Root Dressing

Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet & Spicy Chili Sauce

LUNCH & BUFFET BUFFETS

Served with Assorted Rolls with Butter, Ice Water and Iced Tea
(10 person minimum)

Asian Accents \$18.49

Peanut Lime Ramen Noodles, Egg Rolls with Assorted Dipping Sauces, General Tso's Chicken with Broccoli and Steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

Wok This Way \$19.99

Asian Slaw, Szechuan Green Beans, Egg Rolls with Assorted Dipping Sauces, Vegetable Fried Rice, Cashew Chicken with Broccoli, Beef and Broccoli, and Fortune Cookies

Tasty Tex Mex \$18.99

Chips and Fresh Salsa, Tortillas, Pico De Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas and Cinnamon Crisps

Latin Flavors \$17.99

Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, Grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, and Sopaipillas

Simply Italian \$16.49

Caesar Salad, Broccoli with Lemon Zest, Fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara and Biscotti

The Sicilian \$19.99

Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, Roasted Broccoli, Confetti Rice, Grilled Garlic Ciabatta, Chicken Marsala, Rigatoni and Meatballs, and Chocolate Dipped Biscotti



BUFFETS

The Tuscan \$19.49

Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

Southern BBQ \$17.79

Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Coleslaw, Biscuits with Honey Butter, choice of Oven-roasted Chicken or Honey-stung Chicken, and Brownies

Eastern Influences \$16.99

Coriander Peanut Ramen Noodles, Szechuan Green Beans, Teriyaki Salmon on Sweet Chile Cucumber, Orange Glazed Chicken with Sesame Spinach, and Assorted Dessert Bars

Fantastic Frio \$17.49

Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread and Flore de Latte

Chilled Tuscan \$23.99

Panzanella, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Fior di Latte



LUNCH & BUFFET BUFFETS

Buffet Starters

Classic Caesar Salad
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
Antipasto Salad with Oil and Red Wine Vinegar
Tuscan Tossed Salad with Herb Vinaigrette
Autumn Vegetable Salad with Red Wine Vinaigrette
Roasted Ratatouille Salad with Sun-Dried Tomato Vinaigrette

Buffet Entrees

Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes \$19.99
Roasted Turkey with Cranberry Relish \$19.49
Honey and Brown Sugar Ham \$18.99
Slow-Roasted Apple Pork Loin \$19.99
Grilled Salmon with Parmesan Pesto Sauce \$21.49
Grilled Flank Steak with Black Bean and Garlic Soy Marinade \$23.99
Farfalle with Sun-Dried Tomatoes and Sautéed Broccoli \$18.99

Buffet Sides

Barley Orange Cranberry Salad
Sweet Herbed Corn Pudding
Goat Cheese and Roasted Garlic Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Toasted Cranberry Apple Couscous
Marinated Roasted Red Potatoes
Brussel Sprouts with Almond Butter

Buffet Finishes

Dutch Apple Pie
Traditional Tiramisu
Bread Pudding with Caramel Apple Sauce
Cinnamon Cherry Pear Crisp
Warm Peach Cobbler
Mini Brownie and Cappuccino Mousse Parfaits

Don't see what you'd like?

Our talented team of culinarians will be delighted to create custom menus to accommodate your special event. Please contact our catering office at (773) 508-6035 to arrange a personal consultation.

SERVED MEALS

PLATED MEAL COLLECTIONS

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

Plated Starters

Goat Cheese and English Cumber Lettuce Wrap with Balsamic Drizzle

Lime and Ahi Tuna Salad with Sesame Dressing

Seared Sea Scallops with Prosciutto Salad and Champagne Beurre Blanc

Polenta, Mushroom and Goat Cheese Cake

Traditional Antipasto Plate

Plated Entrees

Grilled Arctic Char with Asparagus and Saffron Risotto \$22.99

Spice-rubbed Duck Breast with Black Bean Rice and Salsa Verde \$24.99

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash \$19.99

Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts \$21.79

Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach \$21.99

Grilled Grouper with Mashed Yuca, Fried Tostones and Pineapple Pico \$25.99

Red Curry Thai Vegetables with Tofu \$18.49

Plated Finishes

Chocolate Cabernet Cake with Grilled Peaches

White Chocolate Caramel Crème

Banana Cream Napoleon

Orange Plum Panna Cotta

Lemon Mascarpone tarts with Fig and Honey



RECEPTIONS

RECEPTIONS

All prices are per person and available for 12 guests or more

Cold Hors D'Oeuvres

Smoked Salmon Roll on Cucumber Round \$27.99 per dozen

Searched Beef Tenderloin with Sweet Onion Marmalade on Ficelle \$29.99 per dozen

Wild Mushroom and Goat Cheese Crostini \$21.99 per dozen

Buffalo Mozzarella and Prosciutto Skewers \$23.79 per dozen

Stuffed Cherry Tomato and Hummus \$16.99 per dozen

Sesame Crusted Ahi Tuna \$28.99 per dozen

Eggplant Caponata with Fresh Pita \$17.99 per dozen

Bacon Blue Cheese Guacamole with Chips \$24.99 per dozen

Shrimp Cocktail \$30.39 per dozen

Hot Hors D'Oeuvres

Goat Cheese and Spinach Stuffed Cremini Mushrooms \$22.99 per dozen

Thai Chicken Satay with Peanut Sauce \$20.99 per dozen

Spanikopita \$19.99 per dozen

Maryland Crab Cakes with Cajun Rémolade \$27.49 per dozen

Tandoori Chicken Skewer with Tamarind Dipping Sauce \$24.99 per dozen

Baked Crab Rangoon \$18.99 per dozen

Falafel Dippers with Roasted Red Pepper Aioli \$19.99 per dozen

Mini Quesadillas \$19.99 per dozen

Barbecue Meatballs \$18.99 per dozen

Additions

Domestic Cheeses Served with Assorted Crackers and Flatbreads \$99.99 large platter - serves 30

Fresh Garden Crudités Served with Ranch Hummus and/or Artichoke Lemon Dip, and Grilled Pita Triangles \$59.99 large platter - serves 30

Fresh Seasonal Fruit with Domestic and Imported Cheeses Served with Assorted Gourmet Crackers \$74.99 large platter - serves 30

Housemade Spinach Dip Served with Fresh Pita Chips \$69.99 large platter - serves 30

Black Bean, Corn and Pico Guacamole Served with Tortilla Chips \$89.99 large platter - serves 30

Antipasto Platter Served with Marinated Vegetables, Assorted Italian Meats and Gourmet Cheeses \$129.79 large platter - serves 30



RECEPTION STATIONS

All prices are per person and available for 12 guests or more

Mediterranean \$10.99

Seasonal Roasted Vegetables, Tabbouleh Salad, Marinated Olives, Greek Salad, and Hummus with Pita Chips

Dim Sum \$12.99

Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile and Cucumber Vinaigrette, and Gourmet Dessert Bars

Chef's Pasta \$10.29

Whole Wheat Penne, Cavatappi and Assorted Sauces and Toppings - cooked to order by our Chef!

BREAKS

All prices are per person and available for 12 guests or more

Coffee Break \$6.99

Gourmet Regular and Decaffeinated Coffee Service with Hot Tea, Coconut Macaroons, Lemon Bars, Brownie Bars and Raspberry Bars

Assorted Energy Bars \$3.99

Raise the bar with an assortment of Granola, Fruit and Breakfast Bars

The Healthy Alternative \$7.99

Get healthy with an assortment of Apples, Oranges, Bananas and Pears served with Yogurt Cups, Trail Mix and Granola Bars

Snack Attack \$3.99

Enjoy Assorted Chips, Honey Peanuts, Trail Mix and Specialty Cookies and Brownies

Traditional Carving \$13.49

Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

BEVERAGES

Regular and Decaffeinated Coffee \$21.49 per gallon

Hot Apple Cider \$14.99 per gallon

Iced Tea \$13.99 per gallon

Lemonade \$13.99 per gallon

Soft Drinks \$1.29 per person

DESSERTS

Assorted Gourmet Cookies \$14.99 per dozen

Bakery-fresh Brownies \$15.99 per dozen

Gourmet Dessert Bars \$17.99 per dozen

Warm Fruit Cobbler \$3.99 per person

Chocolate Covered Strawberries \$23.99 per dozen



Contact Us Today!

773.508.6035
catering@luc.edu

Prices effective until 03/01/2015

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