



LOYOLA UNIVERSITY, CHICAGO CATERING





ALL-DAY PACKAGES

All Day Delicious \$40.99

Relax. We'll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 20 guests or more. Includes appropriate condiments.

Delicious Dawn

Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM Perk Up

Granola Bars	190 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Iced Tea	5 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Power Up Lunch

Tomato and Cucumber Couscous Salad	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad	210 Cal/3.2 oz. serving
Bakery Fresh Rolls	160 Cal each
Green Beans Gremolata	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto	310 Cal/7.5 oz. serving
Grilled Chicken with a Lemon Tarragon White Wine Sauce	200 Cal/5.75 oz. serving
New York Cheesecake	440 Cal/slice
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM Pick Me Up

Chilled Spinach Dip with Tortilla Chips	230 Cal/2.25 oz. serving
Grilled Vegetable Tray	70 Cal/3 oz. serving
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Meeting Wrap Up \$35.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 20 guests or more. Includes appropriate condiments.

Morning Mini

Miniature Muffins	80-120 Cal each
Miniature Danish	140-170 Cal each
Miniature Scones	110-120 Cal each
Yogurt Parfait cups	370-400 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

The Energizer

Donut Holes	45-90 Cal each
Ripe Bananas	110 Cal each
Iced Tea	5 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

It's a Wrap

Includes choice of salad.

Chicken Caesar Wrap	540 Cal each
Pepper Jack Tuna Wrap	590 Cal each
Cran-Apple Turkey Wrap	650 Cal each
Grilled Vegetable Wrap	620 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Traditional Garden Salad	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Freshly Baked Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/2 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



ALL-DAY PACKAGES

Simple Pleasures \$26.99

Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 20 guests or more. Includes appropriate condiments.

Simple Continental

Assorted Donuts	190-490 Cal each
Assorted Bagels	170-360 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Box Lunch

Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Iced Water

Tuna Salad Ciabatta	540 Cal each
Ham & Swiss Sub	380 Cal each
Turkey & Swiss Sandwich	490 Cal each
Roasted Pepper & Mozzarella Ciabatta	530 Cal each
Individual Bag of Chips	100-160 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Whole Fruit	50-110 Cal each

Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

Tortilla Chips	90 Cal/2 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Salsa Verde	20 Cal/1 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Assorted fruit	50-110 Cal each
Assorted Craveworthy Cookies	250-310 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

BREAKFAST

Breakfast Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Basic Beginnings \$8.49

Choice of one (1) Breakfast Pastry served with Iced Water, Starbucks Coffee, Decaf and Hot Tea

Assorted Danish	200-430 Cal each
Assorted Muffins	400-510 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Quick Start \$10.49

Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Iced Water and Starbucks Coffee, Decaf and Hot Tea

Assorted Muffins	400-510 Cal each
Assorted Danish	200-430 Cal each
Assorted Scones	430-470 Cal each
Assorted Bagels	170-360 Cal each
Fresh Seasonal Sliced Fruit	40 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Healthy Choice Breakfast \$9.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.

Individual Cereal Cups	140-260 Cal each
Milk	120 Cal each
Bananas	110 Cal each
Assorted Individual Yogurt Cups	50-150 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Choose one of these 3 packages to sustain you throughout the day.



BREAKFAST

À la Carte Breakfast

Includes appropriate condiments

- Assorted Bagels (170-360 Cal each) \$21.99 Per Dozen
- Assorted Muffins (400-510 Cal each) \$19.99 Per Dozen
- Assorted Danish (200-430 Cal each) \$19.99 Per Dozen
- Assorted Scones (430-470 Cal each) \$20.99 Per Dozen
- Assorted Individual Yogurt Cups (50-150 Cal each) \$2.29 Each
- Whole Fruit (50-110 Cal each) \$1.49 Each

Hot Breakfast

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Ultimate Breakfast \$15.99

Choice of three (3) Breakfast Pastries, Scrambled Eggs, Cheddar and Onion Frittata, Crisp Bacon, Breakfast Sausage, Pancakes and Syrup, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Assorted Juices and Iced Water, Starbucks Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Cheddar and Onion Frittata 270 Cal each
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Pancakes 50 Cal each
- Maple Syrup 70 Cal/1 oz. serving
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juices 110-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

American Breakfast \$11.99

Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Starbucks Coffee, Decaf and Hot Tea

- Assorted Muffins 400-510 Cal each
- Assorted Danish 200-430 Cal each
- Assorted Scones 430-470 Cal each
- Assorted Bagels 170-360 Cal each
- Scrambled Eggs 180 Cal/4 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Bacon 45 Cal each
- Breakfast Sausage 130-220 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Sunrise Sandwich Buffet \$12.99

Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, Starbucks Coffee, Decaf and Hot Tea

- Egg & Cheese English Muffin 260 Cal each
- Egg & Cheese Croissant 370 Cal each
- Sausage, Egg & Cheese Biscuit 520 Cal each
- Ham, Egg & Cheese Biscuit 450 Cal each
- Bacon, Egg & Cheese Bagel 370 Cal each
- Spicy Bacon, Egg, Potato & Cheese Burrito 590 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Breakfast Potatoes 130-150 Cal/3 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



BREAKFAST

Breakfast Enhancements

All prices are per person and available for 12 guests or more.
Includes appropriate condiments.

Yogurt Parfaits \$7.99

Choose two (2) of our Yogurt Parfait flavors to add to your breakfast buffet!

- Blueberry Orange Yogurt Parfait 410 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait 400 Cal each
- Honey Ginger Pear Yogurt Parfait 440 Cal each
- Strawberry Yogurt Parfait 370 Cal each

Assorted Cereal Cups served with Milk \$4.29

- Individual Cereal Cups 140-260 Cal each
- Milk 120 Cal each

Hand Wrapped Breakfast Burritos \$4.99

Choose from the following Hand-wrapped Breakfast Burritos!

- Meat Lover's Breakfast Burrito with Bacon, Sausage and Ham 810 Cal each
- Potato, Cheese and Pico de Gallo Breakfast Burrito 440 Cal each
- Florentine Breakfast Burrito 580 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply



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SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Deli Express \$12.49

Create your own Deli Sandwich accompanied by your choice of two (2) Side Salads, Chips, a Craveworthy Cookie and Whole Fruit

Deli Platter (Turkey, Roast Beef, Ham, Tuna)	25-80 Cal/1 oz. serving
■ Cheese Tray (Cheddar & Swiss)	110 Cal/1 oz. serving
■ Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)	20 Cal/1 oz. serving
■ Assorted Baked Breads & Rolls	110-160 Cal each
Side Salads	25-330 Cal each
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Premium Box Lunches

Minimum four (4) sandwiches per selection

Asiago Roast Beef Focaccia \$16.29	
Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise	590 Cal each
■ Grilled Vegetable Pasta Salad	130 Cal/3 oz. serving
■ Individual Bag of Chips	100-160 Cal each
■ Freshly Baked Brownie	250 Cal/2.25 oz. serving
Whole Fruit	50-110 Cal each

Kale Pesto Turkey Ciabatta \$14.99

Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta	560 Cal each
■ Chilled Dill Cucumber Salad	60 Cal/3.75 oz. serving
■ Individual Bag of Chips	100-160 Cal each
■ Freshly Baked Brownie	250 Cal/2.25 oz. serving
Whole Fruit	50-110 Cal each

Asian Chicken Salad \$15.29

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing	430 Cal each
■ Bakery Fresh Roll	160 Cal each
■ Fresh Fruit Cup	40 Cal/2.5 oz. serving
■ Lemon Cheesecake Bar	300 Cal/2.75 oz. serving
Whole Fruit	50-110 Cal each

Classic Box Lunch \$10.99

Your choice of Classic Sandwich - served with Potato Chips and Craveworthy Cookies

Classic Selection Sandwich	140-750 Cal each
■ Individual Bag of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each

Classic Selections Buffet \$14.99

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

Classic Selection Sandwiches	140-750 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Classic Sandwich Options

(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet. Minimum four (4) sandwiches per selection)

Southwestern Turkey with Fajita Vegetables on Ciabatta Bread (350 Cal each)

Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (450 Cal each)

Chicken Caesar Wrap (630 Cal each)

■ Avocado and Sriracha Slaw Ciabatta with a Chipotle Dressing (670 Cal each)

Bavarian Ham and Swiss on a Pretzel Roll (480 Cal each)

Additional Premium Box Lunch options available upon request!
Please contact your catering professional



SANDWICHES & SALADS

Classic Collections

All prices are per person and available for 12 guests or more.
Includes appropriate condiments.

The Executive Luncheon \$17.49

Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

Executive Luncheon Sandwiches	370-760 Cal each
Side Salads	25-330 Cal each
■ Dill Pickle Slices	0 Cal/1 oz. serving
■ Individual Bags of Chips	100-160 Cal each
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Executive Luncheon Sandwiches

(Available Sandwich Choices for the Executive Luncheon Buffet.
Minimum four (4) sandwiches per selection.)

■ Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)

Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 Cal each)

Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta (510 Cal each)

Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)

Turkey Cobb Lavash with Bacon, Blue Cheese crumbles and Avocado Mayo (670 Cal each)

Tarragon Chicken Salad and Chive Cream Cheese Wrap (590 Cal each)

Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette (690 Cal each)

Side Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

■ Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)

■ Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)

■ Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing (70 Cal/3 oz. serving)

■ Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 Cal/3.75 oz. serving)

■ Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)

■ Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)

■ Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)

■ Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)

■ Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)

■ Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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BUFFETS

Themed Buffets

Available for 15 guests or more. Includes appropriate condiments, Iced Water, and choice of beverage. (Iced Tea or Lemonade)

Lazy Summer BBQ \$20.49

Old-fashioned Coleslaw	150 Cal/3 oz. serving
Cornbread Fiesta Muffins	120 Cal each
Macaroni and Cheese	260 Cal/4 oz. serving
Baked Beans	170 Cal/4.75 oz. serving
BBQ Chicken	430 Cal/6 oz. serving
Sliced Brisket	350 Cal/5 oz. serving
Assorted Craveworthy Cookies	250-310 Cal each
Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Pasta Trio Buffet \$14.99

A Trio of Pasta Dishes and sides...add on Grilled Chicken Breast for an additional fee

Caesar Salad	160 Cal/2.7 oz. serving
Garlic Breadsticks	110 Cal each
Manicotti Marinara	140 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	310 Cal/7.5 oz. serving
Lemon Cheesecake Bars	300 Cal/2.75 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Grilled Chicken Breast	160 Cal/3 oz. serving

Heartland Buffet \$16.49

Baby Spinach Salad	60 Cal/2.15 oz. serving
Bakery Fresh Rolls	160 Cal each
Roasted New Potatoes	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken	130 Cal/3 oz. serving
Oreo Blondies	270 Cal/1.75 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Tasty Tex Mex \$19.49

Create your own Fajitas with our Tex Mex sides including choice of two (2) salsas!

Tortilla Chips	90 Cal/1 oz. serving
Mexican Rice	130 Cal/3 oz. serving
Charro Beans	90 Cal/3 oz. serving
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	590 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Pico De Gallo	10 Cal/1 oz. serving
Salsa Verde	10 Cal/1 oz. serving
Salsa Roja	20 Cal/1 oz. serving
Cinnamon Crisps	20 Cal each
Chocolate Dipped Churros	80 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

East Asian Eats \$18.99

Jasmine Rice, LoMein Noodles, Lemongrass Chicken, Asian Tofu with Teriyaki Sauce and sides with two (2) dipping sauces

Egg rolls	190 Cal each
Crispy Wontons	25 Cal each
Sweet Soy Sauce	50 Cal/1 oz. serving
Sweet & Sour Sauce	40 Cal/ 1 oz. serving
Chili Garlic Sauce	45 Cal/1 oz. serving
LoMein Noodles Yakisoba	120 Cal/2.5 oz. serving
Jasmine Rice	130 Cal/3 oz. serving
Lemongrass Chicken	190 Cal/3 oz. serving
Asian Tofu	120 Cal/3 oz. serving
Teriyaki Sauce	25 Cal/0.5 oz. serving
Raspberry Coconut Bars	370 Cal/3.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

Looking to create your own Themed Buffet or Unique Custom Buffet?

Contact us at catering@luc.edu or 773.508.6035 to explore more options and personalize your buffet to fit your event.



BUFFETS

Themed Buffets

Available for 15 guests or more. Includes appropriate condiments, Iced Water, and choice of beverage. (Iced Tea or Lemonade)

Soup and Salad Buffet \$13.99

Garden Fresh Tossed Salad with Dressings and assorted toppings served with Dinner Rolls and Butter, Soup du Jour, Assorted Craveworthy Cookies and choice of Two Beverages

■ Garden Fresh Mixed Greens	15 Cal/3 oz. serving
■ Ranch Dressing	200 Cal/2 oz. serving
■ Italian Dressing	80 Cal/2 oz. serving
Sliced Grilled Chicken	160 Cal/3 oz. serving
Diced Ham	60 Cal/2 oz. serving
■ Roasted Chickpeas	210 Cal/2 oz. serving
■ Sliced Red Onions	10 Cal/1 oz. serving
■ Shredded Cheese	60 Cal/0.5 oz. serving
■ Tomatoes	5 Cal/1 oz. serving
■ Cucumbers	5 Cal/1 oz. serving
■ Shredded Carrots	10 Cal/0.5 oz. serving
■ Croutons	60 Cal/0.5 oz. serving
■ Dinner Rolls	160 Cal each
Soup du Jour	80-420 Cal/8 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

A Taste of Italy \$22.99

Caesar Salad	160 Cal/2.7 oz. serving
■ Italian White Bean Salad	90 Cal/3.33 oz. serving
■ Garlic Breadsticks	110 Cal each
■ Seasonal Vegetables	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi	310 Cal/7.5 oz. serving
Grilled Rosemary Chicken	130 Cal/3 oz. serving
Grilled Fennel Tuna	150 Cal/3 oz. serving
Assorted Italian Ices	70-75 Cal each
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

All-American Picnic \$14.99

■ Home-style Potato Salad	240 Cal/4 oz. serving
■ Fresh Country Coleslaw	170 Cal/3.5 oz. serving
House-made Kettle Chips	240 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Hot Dogs with Buns	310 Cal each
■ Garnish Tray (Lettuce, Onions, Pickles, Tomatoes)	0-10 Cal/1 oz. serving
■ Sliced Cheese Tray	80-100 Cal/ 1 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Bakery-fresh Brownies	250 Cal/2.25 oz. serving
Iced Tea	5 Cal/8 oz. serving
Lemonade	90 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

*Veggie burgers upon request



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BUFFETS

Create Your Own Buffet

Available for 15 guests or more. Customize Your Own Buffet: Select (1) starter, (1) entrée (2) sides, and (1) dessert. Served with Assorted Rolls and Butter, and choice of Two Beverages. Includes appropriate condiments.

Buffet Starters

■ Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)

Classic Caesar Salad (160 Cal/2.7 oz. serving)

Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)

■ Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)

Antipasto Salad (130 Cal/3 oz. serving)

■ Autumn Vegetable Salad with Red Wine Vinaigrette (80 Cal/3 oz. serving)

Buffet Entrees

Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) \$18.99

Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) \$19.49

Chipotle Pork Loin topped with a Pineapple Salsa (180 Cal/3.75 oz. serving) \$19.99

Bruschetta Tilapia (200 Cal/5.5 oz. serving) \$20.79

Beef Pot Roast with Dijon Shallot Sauce (330 Cal/5 oz. serving) \$22.99

■ Quinoa Cake topped with Tomato Chutney (270 Cal/4.25 oz. serving) \$17.99

■ Eggplant Lasagna (250 Cal/7.25 oz. serving) \$18.99

Buffet Beverages

Lemonade (90 Cal/8 oz. serving)

Iced Tea (5 Cal/8 oz. serving)

Fruit Punch (5 Cal/8 oz. serving)

Iced Water (0 Cal/8 oz. serving)

Buffet Sides

■ Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)

■ Penne with Marinara Sauce (100 Cal/3 oz. serving)

■ Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)

■ Chipotle Macaroni and Cheese (230 Cal/2.75 oz. serving)

■ Roasted Root Vegetables (100 Cal/2.75 oz. serving)

■ Fresh Herbed Vegetables (100 Cal/3.5 oz. serving)

■ Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)

Buffet Finishes

■ Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)

■ Cherry Cheesecake Tarts (170 Cal/1.75 oz. serving)

■ New York-Style Cheesecake (440 Cal/slice)

■ Dulce de Leche Brownie (220 Cal/2.25 oz. serving)

■ Chocolate Cake (270 Cal/slice)

■ Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)





RECEPTIONS

Hors d'oeuvres

Hors d'oeuvres are priced per dozen. Minimum of 2 dozen per item. Includes appropriate condiments. Passed hors d'oeuvres requires additional staffing charges.

Reception Hors d'oeuvres (Hot)

Beef Empanadas (70 Cal each) \$25.99

Chicken Quesadillas (50 Cal each) \$23.99

Crab Cakes with Spicy Remoulade (30 Cal each) \$28.99

■ Spanakopita with Tzatziki Sauce (70 Cal each) \$20.99

BBQ Meatballs (60 Cal each) \$19.99

Brazilian Roasted Garlic Beef Kababs with Caramelized Onions (50 Cal each) \$28.99

Vinegar and Cracked Black Pepper Marinated Medium Rare Lamb Chops with Argentinian Chimichurri (70 Cal each) \$41.99

Prosciutto & Sage wrapped Chicken Spiedini drizzled with white Wine Sauce (70 Cal/1 oz. serving) \$24.99

Bacon wrapped BBQ Pork Tenderloin with Carolina Mustard dipping sauce (70 Cal/1.25 oz. serving) \$25.99

Chicken Paella set atop Saffron Rice Cakes (90 Cal/1.25 oz. serving) \$24.99

Murg Makhani Chicken Skewers (Indian Tomato Butter Chicken) (90 Cal/1 oz. serving) \$23.99

■ Quinoa, Tofu & Garbanzo Cakes topped with a mild Chipotle tomato Salsa (50 Cal/0.85 oz. serving) \$20.99

House made Lump Crab Meat Rangoon with Sweet Chili dipping Sauce on the side (80 Cal/0.65 oz. serving) \$27.99

Bacon wrapped Dates filled with Chorizo and accompanied by a Red Pepper dipping Sauce (70 Cal/0.85 oz. serving) \$23.99

Beef Tenderloin & Maytag Blue Cheese in Puff Pastry (120 Cal/1.25 oz. serving) \$25.99

■ Baked Garlic rubbed Crostini topped with Artichoke, Romano & Fresh Mozzarella (70 Cal/0.85 oz. serving) \$20.99

Roasted Shrimp & Andouille Sausage Kebabs (50 Cal/1.25 oz. serving) \$24.99

Reception Hors d'oeuvres (Cold)

■ Mushroom Profiterole (45 Cal each) \$33.99

■ "Caprese" Skewer of Basil Oil marinated Tofu and Grape Tomato drizzled with Balsamic Glaze and smoked Salt (60 Cal each) \$21.99

■ Basil blushed Goat Cheese and Cherry Crostini (60 Cal each) \$20.99

■ Patatas Ali-oli: Red Potatoes with Garlic Aioli, topped with smoked Salt "cured" Cherry Tomato Slices (80 Cal each) \$20.99

Costa Rican Red Snapper Ceviche "Shooters" topped with Chimichurri (45 Cal each) \$35.99

Beef Tenderloin Carpaccio set atop toasted Ficelle with Kalamata Olive Tapenade, Manchego Cheese & Nut free Pesto (100 Cal/0.85 oz. serving) \$26.99

Roasted Garlic & Chive accented Crab Salad in a Phyllo Cup (60 Cal/0.85 oz. serving) \$37.99

■ Char Broiled Veggie Antipasti Skewer of Squash, Peppers, Sundried Tomato, Kalamata, Onion & Artichoke Heart (50 Cal/0.85 oz. serving) \$23.99

Sliced Blackened Breast of Turkey on toasted Brioche Circlets topped with Red Pepper Remoulade (50 Cal/0.85 oz. serving) \$22.99

■ Tri-color Bell Pepper Bruschetta with Rosemary on Crostini (40 Cal/0.75 oz. serving) \$20.99

Medium Rare Tri-tip Sirloin Cigars filled with Baby Arugula, Fontina Cheese and a spicy Roasted Garlic & Jalapeno spread (90 Cal/0.85 oz. serving) \$27.99

Prosciutto wrapped Asparagus with Boursin Cheese and Balsamic Syrup (70 Cal/0.85 oz. serving) \$22.99

Smoked Salmon Roll on Cucumber Round (40 Cal/0.85 oz. serving) \$27.99



RECEPTIONS

Reception Platters and Dips

Classic Sliced Cheese Tray

Serves 12 \$52.99 Serves 24 \$99.99 Serves 48 \$189.99

■ Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)

Fresh Garden Crudités

Serves 12 \$35.99 Serves 24 \$67.99 Serves 48 \$128.99

■ Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

Fresh Seasonal Fruit

Serves 12 \$38.99 Serves 24 \$73.99 Serves 48 \$139.99

■ Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Antipasto Platter

Serves 12 \$64.99 Serves 24 \$123.99 Serves 48 \$229.99

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese displayed with Rosemary Flats and Crackers (250 Cal/5 oz. serving)

Hummus with Pita Chips Rosemary Flats and Crostini

Serves 12 \$30.99 Serves 24 \$57.99 Serves 48 \$110.99

■ Hummus with Pita Chips, Rosemary Flats and Crostini (240 Cal/4.5 oz. serving)

Reception Stations

Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 15 guests or more. Includes appropriate condiments.

Mezze Delight \$12.99

Add a package of our Mediterranean bites to your reception

■ Pita Chips	140 Cal/2 oz. serving
■ Hummus	80 Cal/2 oz. serving
■ Baba Ghanoush	120 Cal/4 oz. serving
■ Tabbouleh Salad	110 Cal/3.25 oz. serving
■ Marinated Olives	150 Cal/2.75 oz. serving
■ Seasonal Vegetables Falafel	70 Cal/3 oz. serving 60 Cal each

Happy Hour \$17.99

Have a "pub" break with your favorite Happy Hour finger foods

■ Chilled Spinach Dip with Pita Chips	230 Cal/2.25 oz. serving
Mini Cheesesteaks	170 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip	680 Cal/6.75 oz. serving
■ Assorted Craveworthy Cookies	250-310 Cal each
■ Gourmet Dessert Bars	300-370 Cal/2.75-3.25 oz. serving

Traditional Carving-Slow-Cooked Beef \$19.99

Slow-Cooked Beef served with House-made Condiments and Fresh Rolls

■ Bakery Fresh Rolls	160 Cal each
Carved Slow-cooked Beef	200 Cal/3 oz. serving
■ Roasted Garlic Aioli	190 Cal/1 oz. serving
■ Tarragon Horseradish	190 Cal/1 oz. serving
■ Pesto Mayonnaise	190 Cal/1 oz. serving



PLATED SELECTIONS

Available for 15 guests or more. Includes a salad, entrée, dessert and beverages. Add an appetizers for an additional charge.

ENTREES (POULTRY)

Chicken Tarragon with a White Vermouth Sauce
(410 Cal/7 oz. serving) \$21.99

Pomelo Chicken Francese (380 Cal/8.50 oz. serving) \$21.99

Pan Roasted Chicken Breast with a Brandy laced Orange Sauce
(390 Cal/7 oz. serving) \$22.99

Moroccan Chicken Brochette (400 Cal/6.75 oz. serving) \$21.99

Sautéed Turkey Paillard with Herbs
(320 Cal/6.5 oz. serving) \$21.99

Cumin Crusted Chicken Thighs with grilled Tomato Salsa
(350 Cal/6.5 oz. serving) \$21.99

Mustard and Coriander Breast of Chicken with Lemon Basil
Vinaigrette \$22.99 (390 Cal/7 oz. serving)

Balsamic and Basil grilled Breast of Chicken
(440 Cal/7 oz. serving) \$23.99

ENTREES (FISH & SEAFOOD)

Baltimore Crab Cakes (360 Cal/6 oz. serving) \$41.99

Grilled Tuna Puttanesca (280 Cal/6.5 oz. serving) \$29.99

Jamaican Jerk Cod (340 Cal/6 oz. serving) \$28.99

Roasted Salmon and Fennel with Pistachio Gremolata
(490 Cal/7 oz. serving) \$28.99

Five Spice Halibut with pickled Red Peppers & Ginger
(310 Cal/7 oz. serving) \$34.99

Seared Scallop & Shrimp Skewers "Scampi"
(310 Cal/6.5 oz. serving) \$39.99

ENTREES (BEEF)

Char Broiled Sirloin Steaks with Martini Butter
(550 Cal/6.5 oz. serving) \$32.99

Thai Beef & Broccoli Salad (350 Cal/8 oz. serving) \$28.99

Grilled Skirt Steak & Spinach "Pinwheels"
(430 Cal/7.5 oz. serving) \$32.99

Argentine Flank Steak "Criolla" (320 Cal/7 oz. serving) \$30.99

Tenderloin & Veggie Kebabs with Herbed Olive Oil
(340 Cal/6.5 oz. serving) \$34.99

Arrachera Steak Salad with grilled Corn, Tomato, Squash and
Onions in a "Elotes" style Dressing (450 Cal/8 oz. serving) \$32.99

ENTREES (LAMB & PORK)

Rum Glazed Pork Tenderloin with Coconut
(360 Cal/6.5 oz. serving) \$23.99

Apricot & Herb Stuffed Leg of Lamb (330 Cal/7 oz. serving) \$27.99

Coffee rubbed grilled Pork Tenderloin & Watermelon Rind Relish
(540 Cal/7 oz. serving) \$23.99

Rack of Lamb with Strawberry Mint Sauce
(470 Cal/6.5 oz. serving) \$39.99

Cherry & roasted Onion stuffed Pork Tenderloin
(370 Cal/7 oz. serving) \$24.99

ENTREES (VEGETARIAN)

Spring Vegetable Ragout over fresh Pappardelle Pasta
(390 Cal/10 oz. serving) \$19.99

Grilled Halloumi Cheese with a Rosemary & Grape Relish
(670 Cal/8.25 oz. serving) \$22.99

Potato Gnocchi with Olives, Capers and Tomato Coulis
(410 Cal/9 oz. serving) \$20.99

Potato, Chive & Rosemary Quiche
(450 Cal/8 oz. serving) \$20.99

Grilled Chipotle Lime Cauliflower Steaks
(290 Cal/8.5 oz. serving) \$19.99



PLATED SELECTIONS

Available for 15 guests or more. Includes a salad, entrée, dessert and beverages. Add an appetizers for an additional charge.

SALADS (INCLUDED WITH PLATED SELECTIONS)

- Radicchio Cup filled with Baby Arugula, Fontina Cheese, candied Pecans and fresh Berries drizzled with a Cinnamon Vinaigrette (200 Cal/3.25 oz. serving)
 - Frisee, Arugula & Baby Red Oak with Pickled Fennel, Goat Cheese Mousse rosettes and fresh Strawberries with a Meyer Lemon Vinaigrette (180 Cal/3.25 oz. serving)
 - Salad of Arugula, pickled Red Pepper, & roasted Cipollini Onion with Manchego Cheese Gougere and a Basil & Orange Vinaigrette Dressing (200 Cal/3.5 oz. serving)
 - Mesclun Greens topped with a filigree of julienned Peppers, Carrots, Squash, Zucchini garnished with Grape Tomatoes and Baguette Croutons then drizzled with a Red Wine & Shallot Vinaigrette (130 Cal/3.75 oz. serving)
 - Boston Bib Lettuce Salad with sweet pickled Peppers candied Pecans & Fresh Berries adorned with Brie Cheese and a house made Peach Vinaigrette (210 Cal/3.5 oz. serving)
 - Bouquet of Field Greens with a Goat Cheese and Beet Terrine accompanied by a Pesto Dressing and Balsamic Syrup (150 Cal/3.5 oz. serving)
 - Chopped Steakhouse Salad topped with halved Cherry Tomatoes, charbroiled Yellow Peppers, Red Onion & Asparagus, adorned with Maytag Blue Cheese and a house made Red Wine Vinaigrette Dressing (160 Cal/4 oz. serving)
 - Baby Spinach and Red Oak Bouquet with Cucumber, charbroiled Scallions, Tomato & Button Mushrooms with a creamy Maple Dijon Dressing (140 Cal/3.25 oz. serving)
 - Mixed Field Greens with roasted Asparagus, marinated Tomatoes, Cucumbers, toasted Cauliflower, Parmigiano and Marsala Dressing (160 Cal/3.75 oz. serving)
 - Baby Arugula with Watermelon and Feta Cheese in a Tarragon Vinaigrette (160 Cal/4 oz. serving)
- Heirloom Tomato Salad with roasted Yellow Peppers, fresh Mozzarella and fresh Basil topped with a Bacon Chive Vinaigrette (180 Cal/4.25 oz. serving)

COMBINATION SALAD & APPETIZER (MAY SELECT AT UPCHARGE)

House Smoked Breast of Duck set atop Mixed Greens, charbroiled Squash, Scallions & Red Peppers and topped with a fried julienne of Potato Pancake, accompanied by a roasted Shallot, Cider & Dijon Vinaigrette Dressing (250 Cal/7.25 oz. serving) \$3.00 upcharge

Bib & Baby Field Greens surrounded by Bacon wrapped Dates, pan seared Patty Pan Squash, Brioche & Boursin grilled Cheese triangles and topped with a roasted Red Pepper & Sherry Vinaigrette (230 Cal/6.50 oz. serving) \$2.50 upcharge

House Baby Greens topped with Indonesian grilled Curried Shrimp and adorned with roasted Yellow Peppers, charred Green Onions, Tomatoes and Cucumber, topped with Nasi Goreng (Indonesian Curry Rice) Croquettes and drizzled with a Coconut Lime Dressing (210 Cal/6.25 oz. serving) \$4.50 upcharge

Classic Bistro Salad of Frisee, Lardons, Tarragon Brioche Toast points and a warm poached Egg accompanied by a Red Wine & Shallot Dressing (200 Cal/5.50 oz. serving) \$3.00 upcharge

■ Wild Mushroom & Asiago Quiche Tartlet accompanied by Baby Greens topped with pan seared Grape Tomato in a roasted Garlic & Lemon Dressing (230 Cal/7.25 oz. serving) \$3.00 upcharge

Grilled Scallop Caesar Salad with House made Dressing, Ciabatta Croutons, White Anchovy & Grana Padano Cheese (320 Cal/6 oz. serving) \$4.50 upcharge



PLATED SELECTIONS

Available for 15 guests or more. Includes a salad, entrée, dessert and beverages. Add an appetizers for an additional charge.

DESSERTS (INCLUDED WITH PLATED SELECTIONS)

- Maracuja (Brazilian Passion Fruit Mousse) atop a Lemon/Pecan Shortcake with macerated Blueberries (520 Cal/4.5 oz. serving)
- Brownie Peppermint Patty: Brownie base topped with a White Chocolate Peppermint Mousse with crushed mint candies and a green Mint Anglaise (560 Cal/4.5 oz. serving)
- Chocolate Marquis with Apricot Sauce (550 Cal/4 oz. serving)
- Panna Cotta with a Brandy Cherry Sauce (330 Cal/5.5 oz. serving)
- Peach Trinity: Peach Mousse served in a Chocolate Pastry Cup adorned with Dark Chocolate Shavings, Grilled Peaches and a Mini Peach Pie (490 Cal/5.75 oz. serving)
- Lemon Zest & Pistachio laced Biscotti and fresh Berries paired with an Espresso Mousse and Chocolate Pot de Crème for “dipping” (500 Cal/5 oz. serving)
- Buttermilk Pie with seasonal Fruit (390 Cal/5.25 oz. serving)
- Caramelized Apple Napoleon (310 Cal/4 oz. serving)
- Seasonal Berries drizzled with a Grand Marnier Date Glaze (300 Cal/4 oz. serving)
- Lemon “Tarts” (380 Cal/4.25 oz. serving)

BREAKS

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

Energy Break \$4.49

Raise the bar!

- Granola Bars 190 Cal each
- Fruit Filled Bars 160 Cal each
- Breakfast Bars 250 Cal each

The Healthy Alternative \$7.99

Get healthy with our heart-happy break

- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Pears 100 Cal each
- Individual Yogurt Cups 50-150 Cal each
- Trail Mix 290 Cal each
- Granola Bars 190 Cal each

Snack Attack \$5.99

The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips 100-160 Cal each
- Roasted Peanuts 190 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving





BEVERAGES & DESSERTS

Beverages

Includes appropriate accompaniments

Assorted Sodas (Can) (0-150 Cal each) \$1.79 Each

Assorted Individual Fruit Juices (110-170 Cal each) \$2.49 Each

Starbucks Regular Coffee (0 Cal/8 oz. serving) \$22.99 Per Gallon

Starbucks Decaffeinated Coffee (0 Cal/8 oz. serving)
\$22.99 Per Gallon

Hot Water with Assorted Tazo Tea Bags (0 Cal/8 oz. serving)
\$13.99 Per Gallon

Hot Apple Cider (160 Cal/8 oz. serving) \$21.99 Per Gallon

Hot Chocolate (160 Cal/8 oz. serving) \$21.99 Per Gallon

Iced Tea (5 Cal/8 oz. serving) \$16.99 Per Gallon

Lemonade (90 Cal/8 oz. serving) \$16.99 Per Gallon

Infused Water \$10.99 Per Gallon

Lemon Infused Water	0 Cal/8 oz. serving
Orange Infused Water	10 Cal/8 oz. serving
Apple Infused Water	20 Cal/8 oz. serving
Cucumber Infused Water	10 Cal/8 oz. serving
Grapefruit Infused Water	10 Cal/8 oz. serving



 Vegetarian  Vegan

Desserts

Available for 12 guests or more

 Assorted Craveworthy Cookies (250-310 Cal each)
\$16.99 Per Dozen

 Bakery-fresh Brownies (250 Cal/2.25 oz. serving)
\$16.99 Per Dozen

 Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving)
\$17.99 Per Dozen

 Custom Artisan Cupcakes (380 Cal each) \$35.99 Per Dozen

 Chocolate Covered Strawberries (40 Cal each)
Market Price

Ordering Information

Lead Time

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

Contact Us Today

773.508.6035
catering@luc.edu
Order Online: luc.catertrax.com

Prices effective until 08/01/2019
Prices may be subject to change

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.