# Medding Celebration

# WITH LUC CATERING



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# AN INSPIRING FOOD EXPERIENCE

Make your wedding reception one to remember with LUC Catering at Loyola University Chicago! With two beautiful campuses to choose from, downtown Chicago right off the Magnificent Mile (Water Tower), and steps from Lake Michigan (Lake Shore). Unique and elegant venues, fine dining catering options, and superior service to make your once in a lifetime event truly memorable. Our Wedding Packages are designed as a foundation for customized celebrations combining all the best of our innovative cuisine and other services to build the perfect day!







Starting at \$105 per person

RECEPTION

Choice of four (4) passed hors d'oeuvres (See page 6 for options)

# DINNER

Champagne toast Seated three (3) course meal -Starter course served with artisan breads and whipped butter rosettes -Choice of single entrée with vegetarian alternative (See page 10 for options) -Client supplied wedding cake cut and served with Starbucks coffee service

# BAR PACKAGE

Four (4) hour open full bar with wine service during dinner (See page 18 for items included in your bar package)

# LAKESHORE

Choice of five (5) passed hors d'oeuvres

-Starter course served with artisan breads and

-Choice of two (2) entrées with vegetarian alter-

-Client supplied wedding cake cut and served

Starting at \$115 per person

(See page 6 for options)

Seated three (3) course meal

whipped butter rosettes

(See page 10 for options)

with Starbucks coffee service

RECEPTION

Champagne toast

DINNER

native

# **BAR PACKAGE**

Four (4) hour open full bar with wine service during dinner (See page 18 for items included in your bar package)

# **GOLD COAST**

Starting at \$125 per person

# RECEPTION

Choice of six (6) passed hors d'oeuvres (See page 6 for options)

# DINNER

- Champagne toast
- Seated three (3) course meal
- -Choice of three (3) entrées or duet entrée
- (See page10 for options)
- -Starter course served with artisan breads and whipped butter rosettes
- -Client supplied wedding cake cut and served
- -Sweets table with Starbucks coffee service

# **BAR PACKAGE**

- Four (4) hour open premium bar service with premium wine service during dinner with signature cocktail
- (See page 19 for items inclueded in your bar package)





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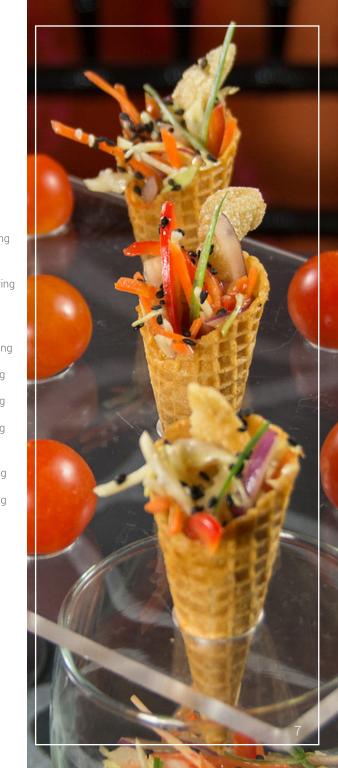
Bacon Wrapped Carolina BBQ Pork Kebab   GF	70 Cal/1.5 oz :
Bacon Wrapped Dates   GF, DF Filled with Chorizo Filled with Chorizo accompanied by a Red Pepper Dipping Sauce	70 Cal/.85 oz :
Prosciutto Wrapped Asparagus   GF With Bours in Cheese and Balsamic Syrup	75 Cal/8 oz. se
Murg Makhani Chicken Skewers   GF, DF Indian Tomato Chicken	90 Cal/1 oz. se
Prosciutto and Sage Wrapped Chicken   GF, DF Drizzled w th White Wine Sauce	70 Cal/1 oz. se
Chicken Paella   DF. GF Set atop Saffron Rice Cakes	90 Cal/1 oz. se
Medium Rare Tri-tip Sirloin Cigars   GF Filled with Baby Arugula, Fontina Cheese and a Spic / Roasted Garlic and Jalapeno Spread	90 Cal/1 oz. se
Blackened Shrimp and Andouille Sausage   GF, DF	130 Cal/1 oz.
Spanakopita with Tzatziki Sauce   VG	70 Cal/.60 oz.
Quinoa, Tofu and Garbanzo Cakes   VGN Topped with a Mild Vegan Chipotle Tomato Sauce	50 Cal/1 oz. se
Ratatouille Stuffed Phyllo Cup   VG, DF	30 Cal/1 oz. se
Spinach and Cheese Stuffed Mushroom Caps   VG, GF	70 Cal/1 oz. se
Vegetable Spring Rolls   VGN With Soy Ginger Dipping Sauce	70 Cal/1 oz. se
Mac and Cheese Miso Spoons   VG	100 Cal Each

70 Cal/1.5 oz serving	
70 Cal/.85 oz serving	
75 Cal/8 oz. serving	
90 Cal/1 oz. serving	
70 Cal/1 oz. serving	
90 Cal/1 oz. serving	
90 Cal/1 oz. serving	
130 Cal/1 oz.	
70 Cal/.60 oz. serving	
50 Cal/1 oz. serving	
20 Col/1 oz conving	
30 Cal/1 oz. serving	
70 Cal/1 oz. serving	
70 Cal/1 oz. serving	
100 Cal Fach	

Hors d'Oenvres

# COLD

Smoked Salmon Bagel Crisp Canape	80 Cal Each
Char Broiled Veggie Antipasti Skewer   VGN, GF, DF Squash, Peppers, Sundried Tomato, Kalamata, Onion and Artichoke Heart	120 Cal/1oz. serving
Caprese Skewer   GF, VG Basil Oil Marinated Fresh Mozzarella and Grape Tomato drizzled with Balsamic and Smoked Salt	60 Cal/1.5 oz. serving <sub>Glaze</sub>
Fresh Mozzarella and Prosciutto Skewers   GF	60 Cal/1.5 oz serving
Harvest Fruit and Brie Crostini   VG	90 cal/1 oz. serving
Balsamic Tomato Jam Crostini   DF, VGN	40 cal/1 oz. serving
Tri-color Bell Pepper Bruschetta   VGN, VG with Rosemary on Crostini	40 cal/1 oz. serving
Basil Blushed Goat Cheese and Cherry Crostini   VG	60 Cal/1 oz. serving
Baked Garlic Rubbed Crostini   VG Topped with Artichoke, Romano and Fresh Mozzarella	70 Cal/1 oz. serving







SALAD Baby Arugula | GF, VG 160 cal/3.5 oz serving Watermelon and Feta Cheese in a Tarragon Vinaigrette

Caesar Salad | VG 160 cal/4 oz. serving Baby Romaine, Radicchio, Bacon, Parmesan, Baguette Croutons and Caesar Dressing

160 cal/4 oz. serving Mixed Field Greens I GF. VG Roasted Asparagus, Marinated Tomatoes, Cucumbers, Toasted Cauliflower, Parmigiano and Marsala Dressing

Wedge Salad | GF 560 cal/4 oz. serving Tomatoes, Bacon, Hard-Boiled Egg, Red Onion, Avocado. Crumbled Bleu Cheese with Ranch Dressing

Heirloom Tomato Salad | GF 250 Cal/4 oz serving Fresh Yellow Tomatoes, Fresh Mozzarella and Fresh Basil Topped with a Bacon Chive Vinaigrette

Boston Bib Salad | GF, VG 220 cal/4 oz. serving Sweet Pickled Peppers, Candies Pecans, Fresh Berries Adorned and Brie Cheese with a House Made Peach Vinaigrette

Mediterranean | GF, VG 120 cal/4 oz. serving Artichoke, Kalamata, Feta, Red Pepper, Spring Mix and Roasted Garlic Vinaigrette

SOUPS

The soups below are an additional \$3.00 per person to package price to substitute for a salad; additional \$8.00 per person as an additional course.

Char-Broiled Tomato Coulis | VGN, GF, DF Accented with White Wine, Roasted Shallots and Thyme 140 Cal/8 oz. serving

Seasonal - Butternut Squash | GF, DF, VGN

Blushed with Coriander Seed and Garlic

140 Cal/8 oz. serving

The soups below are an additional \$6.00 per person to package price to substitute for a salad; additional \$10.00 per person as an additional course.

Classic French White Bean Cassoulet | DF 200 Cal/8 oz. serving Diced French Cured Sausage, Ham and Breast of Chicken, Accented with Tomato, White Wine and Fresh Thyme

Lobster Bisque

250 Cal/8 oz. serving







Served options for the Sheridan, Lakeshore and Gold Coast Packages

# POULTRY

4-5 oz. Stuffed French Cut Chicken Breast, Mushroom Duxelle, Nicoise Tomato Coulis, Wild Rice Medley, Asparagus | GF, DF 760 Cal Each

4-5 oz. Mediterranean Chicken with Roasted Artichokes, Baby Carrots andWild Mushroom Feta Orzo, Lemon Caper Sauce470 Cal Each

5.5 oz. Herb Marinated Breast of Chicken with Smoked Cheddar, Whipped Potatoes, Seasonal Vegetable | GF 340 Cal Each

## PORK

5.5 oz. Smoked Bone-In Pork Chop with Strawberry Chipotle BBQ sauce, Tavern Mashed Potato, Rainbow Swiss Chard, Honey, Goat Cheese | GF 1300 Cal Each

# BEEF

4 oz. Beef Medallions, Potato Puff Parsnips Puree, Shaved Celery, Broccolini, Beef Jus | GF 580 Cal Each

5.5 oz. Pepper Crusted Sirloin, Black Pepper Demi-Glace, Potato Dauphinois, Garlic Haricot Vert 1250 Cal Each

7 oz. Grilled Filet of Beef, Custard Potatoes, Asparagus Bundles, Truffle Herb Demi-Glaze 1,000 Cal Each

5.5 oz. Braised Short Rib, Bourbon Demi-Glaze, Smoked Gouda Grits,<br/>Sauteed Mushrooms890 Cal Each

7 oz. Individual Beef Wellington, Spinach, Asiago, Red Wine Demi, Confit Fingerling Potato, Parmesan, Rosemary, Roasted Brussel Sprouts 1300 Cal Each

5.5 oz. Roast Prime Rib with Turnip Whipped Potatoes and VegetableBundle, Au Jus | GF490 Cal Each

Plated Entrées

Served options for the Sheridan, Lakeshore and Gold Coast Packages.

# **SEAFOOD**

5.5 oz. Grilled Mahi with Pineapple Mango Salsa, Cilantro Lime Rice, and Haricot Vert | GF, DF 750 Cal Each

5.5 oz. Honey-Ginger Glazed Salmon with Sesame Rice Cake, SeasonalVegetable Bundle ,and Ginger-Soy Butter880 Cal Each

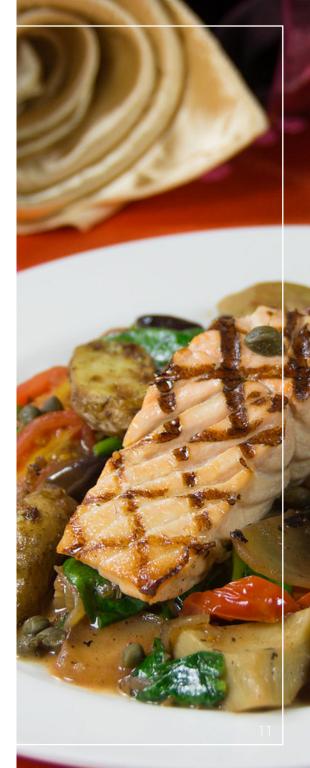
# VEGETARIAN

4 oz. Ricotta Filled Eggplant Roulades with Grilled Seasonal Vegetable Ratatouille, Roasted Tomato Coulis, Pan Roasted Potatoes and Basil Pesto | VG, GF 430 Cal Each

4 oz. Zucchini Pave with Ricotta, Wild Mushroom Risotto and Roasted Tomato Sauce | VG, GF 750 Cal Each

4 oz. Mushroom Ravioli with Roasted Creminiand Oyster Mushrooms, Peas, Caramelized Onions, Sweet Corn, Cherry Tomato, Shallot Relish | VG 630 Cal Each

4 oz. Quinoa Stuffed Portobello with Asiago Cheese with Seasonal Vegetables | VG, GF 400 Cal Each





Winner Enhancements

# **DUET PLATES**

Included in Gold Coast Package. Additional charges apply for Sheridan an Lakeshore Package.

2.5 oz. Pan-Seared Breast of Chicken and 2.5 oz. Filet of Beef with Truffled Duchess Potatoes and Green Bean Bundles, Thyme Butter and Port Demi-Glace 480 Cal Each \*additional \$16 per person

2.5 oz. Grilled Salmon and 2.5 oz. Filet of Beef with Petite Twice Baked Potatoes and Haricot Verts, Lemon Dill Sauce and Wild Mushroom Demi-Glace 690 Cal Each \*additional \$16 per person

2.5 oz. Grilled Filet of Beef and 2.5 oz. Crab Stuffed Shrimp with Custard Potatoes, Vegetable Bundle, Porcini Demi and Shrimp Sauce 1,012 Cal Each

\*additional \$16 per person

Winner Enhancements

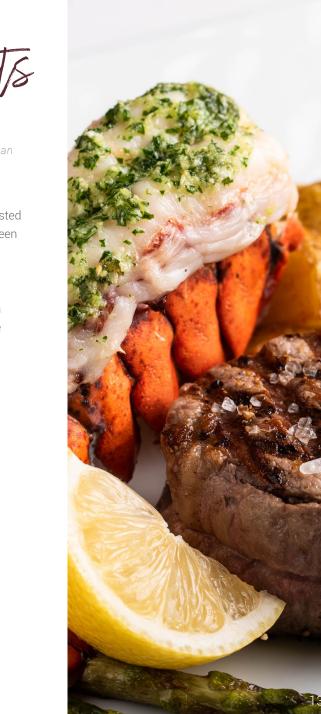
# **DUET PLATES**

Included in Gold Coast Package. Additional charges apply for Sheridan an

Lakeshore Package.

2.5 oz. Grilled French Chicken Breast and 2.5 oz. Crab Cake with RoastedGarlic Duchess Potato and Seasonal Veggies, Cognac Cream and GreenPeppercorn Sauces940 Cal Each\*additional \$16 per person

2.5 oz. Grilled Filet of Beef and 2.5 oz. Butter Basted Lobster Tail with Rainbow Mixed Fingerling Potatoes and Seasonal Vegetables, Truffle Demi-Glace and Lobster Sauce 640 Cal Each \*based on lobster market price





Winner Enhancements

# **DISPLAY STATIONS**

Seasonal Fresh Fruit Platter | VGN, GF, DF 110 cal, 3.3 oz per serving \$48.00 serves 12; \$96.00 serves 24; \$190.00 serves 48

Fresh Garden Crudites I VG. GF 100 Cal/2.67 oz. serving Served with Ranch Dip \$46.00 serves 12; \$92.00 serves 24; \$180.00 serves 48

Crudité Cup with Hummus | GF, DF, VGN 80 Cal/4 oz. serving \$5.00 per person

260 Cal/3 oz. serving Assorted Cured Meats, Cheeses, Roasted Marinated Vegetables, Dried Fruits, Breads

and Crackers \$9.00 per person

Antipasti

Gourmet Cheese 460 Cal/3 oz. serving Assorted Chef's Choice Cheese, Roasted Nuts, Dried and Fresh Fruit, Breads and Crackers \$12.00 per person

Gourmet Meat | DF 290 Cal/.75 oz. serving Assorted Cured Meats, Pate, Tapenade, Grain Mustard, Breads and Crackers \$12.00 per person

Jumbo Shrimp with Cocktail Sauce and Fresh Lemon | GF, DF \$800.00 per 200 pieces

110 Cal Each

Winner Enhancements

# **ACTION STATIONS**

Assorted Sushi and Nigiri Platte	40-80 Cal Ea
280.00 per 75 pieces	
Dysters Rockefeller Fresh Blue Point Oysters Filled   GF	30 Cal Each
Vith Spinach, Bacon and Gorgonzola Cheese	
510.00 per 100 oysters	
Baked Clams	100 Cal Each
lumbo Fresh Clams Stuffed with Herb Breadcrumbs, Parmesan, Garlic	and Butter
3460.00 per 100 clams	

#### SWEETS TABLE

Select three (3) for \$10.50 per person or five (5) for \$15.00 per person.

Assorted Blondies	140 Cal/2 oz. serving
Signature Cookies	130 Cal/2 oz. serving
Blondies and Brownies	130 Cal/2 oz. serving
Gourmet Dessert Bars	150-170 Cal/2 oz. servin
Cake Pops	170 Cal/2 oz. serving
Chocolate Covered Strawberries   GF	40 Cal/2 oz. serving
Mini Fruit and Custard Tarts	150 Cal/2 oz. serving
White and Dark Chocolate Mousse Shooters	130 Cal/ 2 oz. serving
Custom Artisan Cupcakes	180 Cal/2 oz. serving
Assorted Macarons	100 Cal/.08 oz. serving
Rocky Road Mousse Cup   GF	90 Cal/2 oz. serving
Chambord Mascarpone Mousse Cup   GF	90 Cal/2 oz. serving
Flourless Chocolate Cake Bites GF	250 Cal/2 oz. serving

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**SAVORY SNACK STATIONS** \$7.00 per person, per selection.

Petit Cheeseburgers Aged cheddar, pickle, ketchup 160 Cal/2 oz. serving

120 Cal/3 oz. serving

80 Cal/2 oz. serving

Mini Chicago Dog | DF230 Cal/2 oz. servingTomato, onion, mustard, pickle, relish, celery salt, sport peppers

Chicken Fried Rice | GF, DF Scallions, vegetables

Sweet Potato Tots | VGN, GF, DF Chipotle ketchup

Beef Tinga Tacos Salsa, cilantro, onions, queso fresco 90 Cal/2 oz. serving

Warm Pretzel Bites 270 Cal/2 oz. serving Choice of (3) dipping sauces - nacho cheese, beer cheese, queso blanco or honey mustard

Chicken Quesadillas60 Cal/.85 oz. servingWith a Salsa Verde and Sour Cream

Beef Empanadas90 Cal/.85 oz servingWith Salsa Crema Dipping Sauce on side

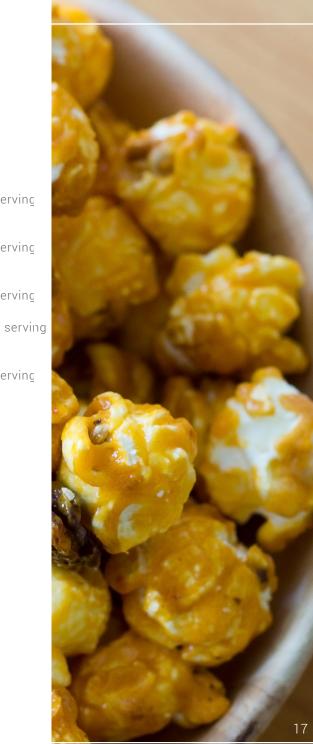
late Night Bites

# SWEET DELIGHTS

\$7.00 per person, per selection.

White Chocolate-Dipped Pretzel Rods   VG With sprinkles	150 Cal/2 oz. serving
Chocolate-Dipped Pretzel Rods   VG With Cocoa Nibs	140 Cal/2 oz. serving
Cheddar and Caramel Popcorn Mix   VG, GF	130 Cal/2 oz. serving
Churros   VG With Raspberry and Salted Caramel Sauce	270 Cal/2.5 oz. serving
Doughput Holos I.V.G	170 Col/2 oz convinc

Doughnut Holes | VG \*Can be placed on skewers for additional fee 170 Cal/2 oz. serving



16 x



Full Bar

# LIQUOR

Tito's Vodka, Tanqueray Gin, Johnny Walker Red Label, Jack Daniels, Canadian Club, Bacardi Superior, Captain Morgan Spiced Rum, Sauza Silver

# BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

# WINE

Brut, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

# **ADDITIONAL ITEMS**

ASSORTED SOFT DRINKS	0-150 cal each
ASSORTED FRUIT JUICES	110-170 cal each
STANDARD MIXED AND GARNISH	110-170 cal each
ICED WATER	0 cal

\*For each additional hour please add \$8.00 per person.

Premium Bar

Included in Gold Coast Package.

# LIQUOR

Kettle One, Bombay Sapphire, Johnny Walker Black Label, Marker's Mark, Crown Royal, Bacardi Superior, Captain Morgan Spiced Rum, Patron Reposado

## BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

### WINE

Prosecco, Chardonnay, Pinot Grigio, Sauvignon Blanc, Sparkling Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

# **ADDITIONAL ITEMS**

ICED WATER	0 cal
	0
STANDARD MIXED AND GARNISH	110-170 cal each
ASSORTED FRUIT JUICES	110-170 cal each
ASSORTED SOFT DRINKS	0-150 cal each

\*To upgrade please add \$12.00 per person.

\*\*For each additional hour please add \$9.00 per person.





Event Cyjdelines

Each booking includes a private tasting for up to four individuals. Additional guests will be charged \$55 per person.

#### **GUARANTEES**

Your guaranteed minimum guest count is due 14 days prior to your event. Final charges will be based on either your guaranteed guest count, or actual guest count, whichever is greater.

#### **FOOD AND BEVERAGE POLICIES**

Due to federal, state and local laws concerning food and beverage sales, food or beverage prepared by Loyola Catering may not be removed from the premises. Any unused items are the sole property of Loyola Catering. All alcohol served on Loyola's premises must be purchased and served through Aramark. With the exception of Wedding Cakes, food may only be brought on Loyola's premises with written consent of management.

#### **CHILDREN AND UNDER 21**

Meals and Service Arrangements are discount to \$20 each with any package (Ages 5-12). Under 21 guests receive a credit of \$15 with any full open bar package.

#### WEDDING PROFESSIONALS' MEALS

Meals for the professionals contracted for your event will be provided at \$35 each. Please not only non-alcoholic beverages are permitted.

#### **DEPOSITS AND PAYMENTS**

A \$1,000.00 catering deposit will be due with your signed space contract. All payments are processed through Loyola Conference Services. Payment in full is due 10 gavs prior to your event. All payments and deposits are nonrefundable. Payment can be made with a credit card via (VISA, MasterCard, and Discover only) or cashier's check. Visit www.luc.edu/cspayments to enter your Kinetics Space Contract number.

#### FOOD AND BEVERAGE MINIMUM

Minimum food and beverages charges may apply.

#### LABOR POLICY

Labor needs and charges are dependant on menu, service requested, guest count, location, timing of the event and logistics. All orders are subject to a labor charge which will be communicated by our team during the proposal process. Charges may vary. A four-hour minimum does apply to all labor fees

#### **ADMINISTRATIVE FEE AND TAXES**

An 18% administrative fee and applicable taxes are added to all sales. This 18% administrative fee is not intended to be a top, gratuity or service charge for the benefit of the employees.

#### GRATUITIES

Loyola Catering and its staff do not accept gratuities of any kind.

#### CANCELLATION POLICY

The event may be cancelled by giving Loyola Catering written notice. Notice is effective upon receipt by the University. The notice of cancellation shall include the cancellation fee below:

Cancellation received more than 181 days prior to your event date -20% of total bill







# CATERING SALES

773.508.6035 1125 West Loyola Ave. Chicago, IL 60626