



LOYOLA UNIVERSITY RETREAT AND ECOLOGY CAMPUS

# CATERING GUIDE

# BREAKFAST MENU

**CONTINENTAL** ..... \$ 8.95 per person  
\$ 1.50 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter and preserves
- Plain and light cream cheeses, peanut butter
- Freshly brewed coffee, teas, hot chocolate

**CONTINENTAL PLUS** ..... \$ 10.95 per person  
\$ 3 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter and preserves
- Plain and light cream cheeses, peanut butter
- Seasonal fruit and berries, individual fruited yogurts, house-made granola
- Freshly brewed coffee, teas, hot chocolate

**WAKE-UP CALL** ..... \$ 12.95 per person  
\$ 4 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Seasonal fruit and berries, individual fruited yogurts, house-made granola
- Choice of breakfast sandwich  
*Select one of each*
  - Bacon, ham, sausage, turkey sausage
  - Cheddar, Swiss, pepper jack cheese
  - Croissant, English muffin, whole wheat bagel
- Freshly brewed coffee, teas, hot chocolate

**BREAKFAST BUFFET** ..... \$ 12.95 per person  
\$ 5 with meal plan

- Chilled fruit juices, bottled water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter and preserves
- Plain and light cream cheeses, peanut butter
- Assorted cereals
- Scrambled farm fresh eggs, breakfast potatoes
- Maple-glazed sausage, applewood-smoked bacon
- Seasonal fruit and berries, individual fruited yogurts, house-made granola
- Freshly brewed coffee, teas, hot chocolate

Pricing is per person  
Catered service requires a minimum of 12 guests

## ENHANCEMENTS

### STANDARD

- Steel cut Irish oatmeal with brown sugar, ..... \$ 2  
sliced almonds, and raisins
- Organic hard-boiled eggs ..... \$ 2
- Belgian waffles with fruit compote ..... \$ 5.50
- Texas-style French toast ..... \$ 4.50  
with warm maple syrup

### PREMIUM ..... \$ 6

- Breakfast sandwiches  
*Select one of each*
  - Bacon, ham, sausage, turkey sausage
  - Cheddar, Swiss, pepper jack cheese
  - Croissant, English muffin, whole wheat bagel
- Breakfast quiche or pizza  
*Select one of each*
  - Bacon, ham, sausage, peppers, broccoli, mushrooms
  - Cheddar, Swiss, pepper jack cheese
- Omelet station with Chef's Choice topping bar  
*Chef attendant required at \$30/hour*



# BREAK

## LOW-CALORIE BREAK ..... \$ 7.95

- 100-calorie snack packs, trail mix
- Dried fruit crisps, sliced fresh fruit
- Pitchers of water, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## CIDER MILL ..... \$ 8.75

- Seasonal apples, including Red, Golden Delicious, and Granny Smith
- Assorted miniature donut holes with caramel dipping sauce
- Warm apple cider, assorted soft drinks, pitchers of water
- Freshly brewed coffee, teas, hot chocolate

## SIESTA FIESTA ..... \$ 10

- Fresh, crisp tortilla chips, sliced celery and carrots
- House-made cola salsa, guacamole, sour cream, pico de gallo
- Bottled water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## JUNK FOOD JUNKIE ..... \$ 10.50

- Individual bags of popcorn, pretzels, potato chips, and Oreos
- Reese's peanut butter cups, assorted miniature candies
- Bottled water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## CHOCOLATE SNACK ..... \$ 8.95

- Fresh-baked cookies, Ghirardelli brownies
- Iced cold milk, assorted soft drinks, bottled water
- Freshly brewed coffee, teas, hot chocolate

## HAPPY HOUR ..... \$ 12

- Local artisan cheeses with dried fruits, assorted Italian olives, hand-crafted charcuterie, and nuts
- Seasonal fruit and berries with select crackers, French bread, and crostinis
- Bottled water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## BALL PARK ..... \$ 10.50

- Soft pretzels with honey mustard, bagged peanuts
- Nachos with tortilla chips, nacho cheese sauce, and jalapeños
- *Little Smokies* cocktail franks with candied barbecue sauce
- Bottled water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## REFRESHER ..... \$ 3.95

- Freshly brewed coffee, teas, hot chocolate

## BEVERAGE BREAK ..... \$ 6.50

- Bottled water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

## SWEET ADDITIONS • Per dozen

- Half-dipped Rice Krispies treats ..... \$ 18
- Chocolate and vanilla cupcakes ..... \$ 20
- Lemon bars ..... \$ 20
- Half-dipped chocolate chip cookies ..... \$ 24
- Assorted freshly baked cookies ..... \$ 22
- Ghirardelli brownies ..... \$ 24

Pricing is per person  
Catered service requires a minimum of 12 guests

# LUNCH MENU

## SERVED

### STARTER *Select one*

- Chef's Choice seasonal soup
- Field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

### ENTRÉES *Select up to two*

- Italian-style meatloaf, topped and baked with Wisconsin mozzarella cheese. Served with garlic broccolini, garlic mashed potatoes, and tomato-basil sauce
- Classic baked mac and cheese with local sharp cheddar cheese and topped with buttery bread crumbs
- Grilled chicken club wrap with field greens, vine-ripened tomato, applewood-smoked bacon, and cracked black pepper mayonnaise in a flour tortilla wrap. Served with homemade kettle potato chips
- Roasted lemon- and herb-crust New England cod with sautéed kale, white beans, and saffron, tomato, and caper sauce
- Pistachio-crust Atlantic salmon with chargrilled asparagus, wild rice pilaf, and champagne-mango vinaigrette
- Potato and cheese gnocchi with chargrilled chicken, garlic broccolini, and creamy parmesan-black peppercorn alfredo sauce
- Smoked, locally raised beef brisket sandwich with field greens, tomato, Bermuda onion, and zesty horseradish sauce on a fresh-baked bun. Served with homemade kettle potato chips
- Chargrilled seasonal vegetable Napoleon, layered with vine-ripened tomato, spinach, goat cheese, and basil pesto. Served with orzo pasta

### DESSERT *Select one*

- New York-style cheesecake with seasonal berries
- Vanilla bean ice cream with chocolate ganache
- Warm fresh fruit cobbler with chantilly cream
- Dark chocolate torte with raspberry coulis and chocolate ganache

### BEVERAGE

- Freshly brewed coffee, teas, pitchers of water, assorted soft drinks



\$ 26 per person / \$ 12 with meal plan

*Includes servers and linens*

*Catered service requires a minimum of 12 guests*

# LUNCH BUFFETS

## SANDWICH EXPRESS

### PREPARED SANDWICHES • *Select two*

- Shaved, rare roast beef with roasted red peppers, aioli, and provolone cheese on multigrain bread
- Turkey avocado wrap with field greens, vine-ripened tomato, pepper jack cheese, and chipotle mayonnaise in a flour tortilla
- Virginia baked ham with brie cheese, Granny Smith apples, and spicy mustard on a fresh-baked hoagie roll
- Grilled seasonal vegetables with vine-ripened tomato, Bermuda onion, goat cheese, and basil pesto on a fresh-baked kaiser roll

### SALADS • *Select three*

- Baby potato salad with scallions, bacon, and local mustard-mayonnaise dressing
- Sweet and sour coleslaw with pineapple and Granny Smith apples
- Orecchiette pasta salad with kalamata olives, artichoke hearts, sun-dried tomatoes, and red wine-herb vinaigrette
- Carrot and golden raisin salad with fresh cilantro and ginger dressing
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette
- Classic Caesar salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

### BAGGED SNACK

- Chef's Choice of Baked! Lay's® assortment

### DESSERT • *Select one*

- Seasonal sliced fruit
- Ghirardelli brownies
- Assorted freshly baked cookies
- Lemon bars

### BEVERAGE

- Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

## FARM-TO-TABLE BUILD YOUR OWN DELI

### SOUP

- Chef's Choice seasonal soup

### SALADS

- Baby potato salad with scallions, bacon, and local mustard-mayonnaise dressing
- Sweet and sour coleslaw with pineapple and Granny Smith apples
- Orecchiette pasta salad with kalamata olives, artichoke hearts, sun-dried tomatoes, and red wine-herb vinaigrette
- Carrot and golden raisin salad with fresh cilantro and ginger dressing
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

### DELI MEATS

- Roasted rare beef, maple-bourbon-glazed roast turkey, black forest ham, Genoa salami, corned beef, pepperoni

### CHEESES

- Provolone, cheddar, Swiss, pepper jack, American

### CONDIMENTS

- Spicy and yellow mustards, mayonnaise, horseradish sauce, house-made Italian dressing, hot peppers, banana peppers, giardiniera, lettuce, tomato, onion, dill pickles, kosher dill pickles, bread and butter pickles

### SANDWICH SALAD • *Select one*

- Chunk light tuna with celery, onions, sweet pickles, and light mayonnaise
- House-made egg salad
- Cranberry, chicken, and walnut salad

### BREADS

- Assorted freshly baked rolls and bread

### DESSERT

- Fresh fruit salad
- Assorted freshly baked cookies

### BEVERAGE

- Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

\$ 18 per person  
\$ 5 with meal plan

*Catered service requires a minimum of 12 guests*

# LUNCH BUFFETS

## SOUTH SHORE MEETS NORTH SHORE

### ENTRÉES • *Select two*

*Add \$3 per person for three entrées*

*Includes freshly baked breads and rolls*

- Sautéed chicken French with lemon-parsley butter sauce
- Italian-style meatloaf, topped and baked with Wisconsin mozzarella cheese and tomato-basil sauce
- Rigatoni pasta with spinach, fresh mozzarella, and tomato-vodka cream sauce
- Roasted pistachio-crust Atlantic salmon with champagne-mango vinaigrette
- Slow-roasted pork with a chipotle-barbecue glaze
- Gulf shrimp with spinach, bacon, and creamy parmesan risotto
- Oven-roasted New York sirloin with cabernet demi jus
- Garlic- and herb-crust chicken with wild mushroom demi jus

### SALADS • *Select one*

- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette
- Classic Caesar salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

### STARCH • *Select one*

- Garlic mashed potatoes
- Rosemary baby red bliss potatoes
- Roasted herb fingerling potatoes
- Whipped sweet potato mash with maple syrup
- Wild rice pilaf
- Saffron vegetable rice pilaf

### VEGETABLE • *Select one*

- Roasted seasonal vegetables with aged balsamic syrup
- Sautéed ratatouille
- Chargrilled asparagus
- Roasted brussels sprouts with bacon
- Garlic broccolini

### DESSERT • *Select one*

- House-made seasonal cobbler with vanilla chantilly cream
- Assorted freshly baked cookies
- Seasonal sliced fruit
- Ghirardelli brownies
- Lemon bars

### BEVERAGES

- Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

\$ 26 per person  
\$ 12 with meal plan

## BOXED LUNCH

### SANDWICHES • *Select one*

- Shaved, rare roast beef with roasted red peppers, aioli, and provolone cheese on multigrain bread
- Turkey avocado wrap with field greens, vine-ripened tomato, pepper jack cheese, and chipotle mayonnaise in a flour tortilla
- Baked Virginia ham with brie cheese, Granny Smith apples, and spicy mustard on a fresh-baked hoagie roll
- Grilled seasonal vegetables with vine-ripened tomato, Bermuda onion, goat cheese, and basil pesto on a fresh-baked kaiser roll

### SALADS • *Select one*

- Baby potato salad with scallions, bacon, and local mustard-mayonnaise dressing
- Sweet and sour coleslaw with pineapple and Granny Smith apples
- Orecchiette pasta salad with kalamata olives, artichoke hearts, sun-dried tomatoes, and red wine-herb vinaigrette
- Carrot and golden raisin salad with fresh cilantro and ginger dressing
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

### BAGGED SNACK

- Chef's Choice of Baked! Lay's assortment

### BAKED GOODS *(Select one)*

- Ghirardelli brownies
- Assorted freshly baked cookies
- Lemon bars

### FRUIT • *Select one*

- Apple, orange, banana, pear

### BEVERAGE

- Each includes a soft drink

\$ 12 per person  
\$ 3 with meal plan

*Catered service requires a minimum of 12 guests*

# DINNER MENU

## SERVED

### STARTER • *Select one*

*Add \$3 per person to choose two starters*

*Includes freshly baked breads and rolls*

- Seasonal fruit and berries
- Chef's Choice seasonal soup
- Romaine, roasted red pepper, green onion, gorgonzola, spiced pine nuts with lemon-honey vinaigrette
- Iceberg wedge, tomato carpaccio, gorgonzola, applewood-smoked bacon with buttermilk ranch dressing
- Spring mix salad with sun-dried cherries, apples, pears, goat cheese, toasted pumpkin seeds, and orange-vanilla vinaigrette
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette
- Classic Caesar salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

### ENTRÉES • *Select two*

*Add \$6 per person to choose three entrées*

*All served with appropriate starch and seasonal vegetable*

- Organic chicken wrapped in prosciutto with fresh garden herb stuffing and tomato-basil sauce
- Pan-roasted chicken and apples with wilted greens and apple cider-thyme jus
- Chargrilled French-cut pork chop with maple-mustard glaze, apple compote, and fig-and-port wine jus
- Seared salmon fillet with cucumber salsa and tomato-chive vinaigrette
- Pan-roasted cod with chive butter sauce
- Manhattan filet steak with tarragon-cabernet demi jus (*Add \$8.50*)
- Roasted Chilean sea bass with olive oil-poached Maine lobster and roasted tomato vinaigrette (*Add \$14*)
- Chargrilled filet mignon with Maytag blue cheese crust and wild mushroom-cabernet demi jus (*Add \$10*)
- Vegetarian and vegan feature with Chef's signature offering of the day (*\$36–\$38*)

### DESSERT • *Select one*

*Includes nonalcoholic beverages, staffing, and linens*

*Served with freshly brewed coffee and teas*

- Apple cobbler with vanilla bean ice cream
- Dark chocolate torte with raspberry coulis and chocolate ganache
- Chocolate-almond, spiced-plum panna cotta
- Sorbet trio
- Lemon curd tart with vanilla chantilly cream
- Lemon pound cake with fresh seasonal berries

### ENHANCEMENTS • *Prices per person*

- Warm bruschetta with tomato, basil, ..... \$ 5  
and Asiago cheese
- Coconut shrimp trio with apricot-mustard sauce ..... \$ 9
- Crab and corn fritter with chili-lime drizzle ..... \$ 8
- Pan-sautéed Maryland-style crab cakes ..... \$ 12  
with field greens, vine-ripened tomato, cucumber,  
Bermuda onion, roasted garlic-lemon vinaigrette,  
and chipotle remoulade
- Caprese salad with roma tomatoes, mozzarella, ..... \$ 9  
fresh basil pesto, sea salt, cracked black pepper,  
and balsamic drizzle
- Seared, rare sesame-crust Ahi tuna ..... \$ 12  
with sweet chili, sweet and sour cucumbers,  
and wasabi-yuzu-soy drizzle
- Lobster bisque ..... \$ 10
- Classic gulf shrimp cocktail, ..... \$ 14  
five large shrimp served with house-made  
cocktail sauce and lemon

## PLATED DINNER

*Pricing includes servers and linens*

*Served with Loyola's farm fresh mixed lettuce salad, seasonal vegetable and potato, dessert, and nonalcoholic beverages*

### \$ 24 per person / \$ 9 with meal plan

- Pan-roasted citrus- and herb-marinated chicken breast with orange, garlic, and rosemary sauce
- Chargrilled chicken with chipotle-barbecue glaze
- Herb-roasted chicken with natural pan juices

### \$ 26 per person / \$ 11 with meal plan

- Roasted sun-dried tomato- and goat cheese-stuffed chicken with tomato fondue
- Oven-roasted tilapia *fresco* with roasted grape tomato, basil, and white wine-garlic olive oil sauce

### \$ 28 per person / \$ 13 with meal plan

- Potato-crust Atlantic salmon with citrus-white wine butter sauce
- Chargrilled Atlantic salmon with chipotle-barbecue glaze
- Roasted gulf shrimp with tomato-tequila vinaigrette
- Pan-roasted pork rack chop with whole-grain mustard-apple pork demi jus

### \$ 30 per person / \$ 15 with meal plan

- Roasted rare, sliced New York sirloin with wild mushroom-cabernet demi jus

### \$ 37 per person / \$ 22 with meal plan

- Chargrilled rare tenderloin of beef (Filet Mignon) with roasted garlic-green peppercorn demi jus

\$ 38 per person  
\$ 22 with meal plan

*Catered service requires a minimum of 12 guests*

# DINNER BUFFET

## BUFFET

### SERVED STARTER • *Select one*

- Seasonal fruit and berries
- Chef's Choice seasonal soup
- Spring mix salad with sun-dried cherries, apples, pears, goat cheese, toasted pumpkin seeds, and orange-vanilla vinaigrette
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette
- Classic Caesar salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

### ENTRÉES • *Select two*

- Baked salmon fillet with tomato-chive vinaigrette and pickled cucumber salsa
- Chicken paella with bell peppers, chorizo sausage, saffron, roma tomato, and peas
- Ricotta-stuffed chicken with sun-dried tomato, spinach, fine herbs, and ivory sauce
- Grilled chicken with asparagus, sun-dried tomato, and goat cheese fusilli pasta with vodka sauce
- Chicken rigatoni tossed with tomato pesto and creamy vodka sauce
- Sweet and smokey chicken with roasted corn and black bean salsa
- Herb-rubbed pork loin with fig-and-port wine jus
- Hand-carved, oven-roasted New York sirloin with cabernet demi jus
- Braised beef tenderloin tips in bourbon and stout with natural demi jus
- Carved, roasted tenderloin of beef with red wine-thyme sauce (*Add \$10.50*)
- Slow-roasted prime rib of beef with rosemary jus (*Add \$6.50*)
- Sautéed chicken French with lemon-parsley butter sauce
- Roasted lemon-, parmesan-, and herb-crusted New England cod with blistered grape tomato, caper, and preserved lemon crudo
- Pistachio-crusted tilapia with champagne-mango vinaigrette

*Vegetarian and vegan features also available*



### ACCOMPANIMENTS

#### STARCH • *Select one*

- Garlic mashed potatoes
- Rosemary baby red bliss potatoes
- Roasted herb fingerling potatoes
- Whipped sweet potato mash with maple syrup
- Wild rice pilaf
- Saffron vegetable rice pilaf

#### VEGETABLES • *Select one*

- Roasted seasonal vegetables with aged balsamic syrup
- Sautéed ratatouille
- Chargrilled asparagus
- Roasted brussels sprouts with bacon
- Garlic broccolini

#### SERVED DESSERT • *Select one*

*Served with freshly brewed coffee and teas*

- Apple cobbler with vanilla bean ice cream
- Dark chocolate torte with raspberry coulis and chocolate ganache
- Chocolate-almond, spiced-plum panna cotta
- Sorbet trio
- Lemon curd tart with vanilla chantilly cream
- Lemon pound cake with fresh seasonal berries
- Caramel-glazed carrot cake
- Wisconsin cream cheesecake with berry coulis and vanilla chantilly cream
- Espresso, chocolate, and vanilla bean tiramisu

\$ 38 per person / \$ 22 with meal plan  
*Catered service requires a minimum of 12 guests*



# DINNER STATIONS

## DINNER STATIONS

### **PASSED HORS D'OEUVRES** • *Select three*

*Two pieces per person*

#### HOT SELECTIONS

- Artichoke parmesan hearts with fra diavolo dipping sauce
- Blue cheese and grilled scallion phyllo tarts
- Potato latkes with apple-horseradish cream
- Thai chicken and cashew spring rolls with garlic-chili dipping sauce
- Mushroom en croute
- Gruyere and chive puff
- Spanakopita
- Bacon-wrapped date
- Bacon-wrapped scallop
- Brie and raspberry phyllo purses
- Soy- and sesame-glazed water chestnut wrapped in bacon
- Mango-chipotle-barbecue pork spring rolls with spicy black bean dipping sauce
- Grilled spicy beef satay
- Lime-cilantro chicken skewer with peanut dipping sauce
- Crispy coconut shrimp skewer with spicy apple dipping sauce

#### CHILLED SELECTIONS

- Artichoke and spinach profiteroles
- Salami cornets with roasted garlic, goat cheese, and pistachio
- Caprese skewers with roma tomatoes, fresh mozzarella, and basil
- House-made bruschetta with plum tomatoes, fresh basil, and Asiago cheese
- Naan bread with gorgonzola and bacon jam
- Smoked salmon canapé with dill crème fraîche
- Prosciutto-wrapped fresh mozzarella with fresh basil
- Grilled pita canapé with roasted red pepper hummus
- Skewers of melon and prosciutto
- Grilled crostini with herbed, sun-dried tomato tapenade
- Pickled Asian vegetables in a wonton cup with yuzu remoulade and wasabi peas
- Spicy sesame tuna on nori crostini
- Toasted cashew, sun-dried tomato, and gorgonzola blue cheese tartlet

### **SALAD TOSS** • *Select two*

- Spinach, romaine, mixed field greens with tomatoes, cucumbers, feta cheese, and garlic-yogurt dressing
- Radicchio, roasted red peppers, olives, garbanzo beans, applewood-smoked bacon, croutons, and gorgonzola vinaigrette
- Mixed field greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette
- Classic Caesar salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

### **CARVING BOARD** • *Select two*

*Served with house-baked rolls and butter*

- Roasted tenderloin of beef with horseradish cream sauce  
*(Add \$10.50)*
- Roasted garlic- and rosemary-crusting striploin with wild mushroom demi jus
- Golden roasted turkey breast with cranberry-orange relish
- Slow-roasted, honey-glazed ham with root beer-bing cherry sauce
- Slow-roasted chipotle-barbecue-glazed suckling pork with chipotle-mango-barbecue sauce
- Roasted local Pinn-Oak Ridge Farm lamb with minted, caramelized apple lamb demi jus
- Chef's Signature cedar plank salmon with citrus-maple glaze

### **PASTA STATION MADE TO ORDER**

*Served with Italian and garlic breads and creamy butter*

- Red bell pepper, green bell pepper, tomato, zucchini, yellow squash, green peas, mushrooms, artichokes, kalamata olives, green olives, Bermuda onions, capers, spinach, broccoli, basil, crushed red hot peppers, garlic
- Italian sausage, chargrilled chicken, ground sirloin, gulf shrimp, smoked ham
- Tomato-basil sauce, pesto sauce, alfredo sauce, tomato-vodka sauce, extra virgin olive oil
- Penne pasta, spaghetti, angel hair, rigatoni, fettuccine
- Parmesan cheese, goat cheese

### **POTATO BAR**

- Yukon gold mashed, sweet potatoes
- Aged cheddar, sour cream, applewood-smoked bacon, marinated tomatoes, scallions, roasted sweet corn, jalapeños, whipped butter, brown sugar

### **SWEET NOTES** • *Select three*

*Served with freshly brewed coffee and teas*

- Vanilla cream puffs
- Chocolate eclairs
- Lemon bars
- Coconut macaroons
- Raspberry-almond spritz cookies
- Cheesecake bites
- Chocolate-drizzled almond macaroons
- Chocolate chip cookies

\$ 55 per person / \$ 40 with meal plan

*25+ guests required • Based on space availability  
Chef attended, two chefs minimum, \$100 per chef per station  
Includes nonalcoholic beverages, linens, and staffing*

# HORS D' OEUVRES

## DISPLAYED

### CRUDITE DISPLAY ..... \$ 4.50

- Crisp, fresh vegetable display with freshly made roasted red pepper hummus and avocado ranch dip

### SLICED FRUIT DISPLAY ..... \$ 5

- Served with berries and honey-yogurt-poppy seed dipping sauce

### IMPORTED/DOMESTIC CHEESE BOARD ..... \$ 7

- Local and imported artisan cheeses, dried fruits, assorted Italian olives, hand-crafted charcuterie, nuts, seasonal fruit and berries with select crackers, French bread, and crostinis

### GRILLED AND MARINATED VEGETABLES ..... \$ 7

- Marinated and grilled zucchini, yellow squash, asparagus, bell peppers with grilled portobellos, marinated artichoke hearts, and warm baguettes

### ANTIPASTO AND TAPAS ..... \$ 9.50

- Warm spinach and artichoke dip, hummus, marinated olives, Genoa salami, sliced prosciutto, mortadella, soppressata, pepperoni, cherry peppers, goat cheese, cipollini onions, roasted tomatoes, grilled zucchini, grilled portobello, mozzarella, provolone with baked pita, focaccia bread, and parmesan breadsticks

### BAKED BRIE ..... \$ 4.75

- Baked, brandy and raspberry marmalade-crusting triple-cream brie wheel, topped with toasted almonds. Served with warm baguettes

### SPINACH ARTICHOKE DIP ..... \$ 3.75

- Creamy parmesan, goat cheese, white wine, garlic with baked pita chips, parmesan breadsticks, crostinis, and baguettes

### SPICY LUMP CRAB AND AVOCADO DIP ..... \$ 4.25

- Spicy chipotle peppers, lime, scallions, ripe avocado, cilantro with baked pita chips, parmesan breadsticks, crostinis, and baguettes

### CHILLED JUMBO GULF ..... \$ 325 (100 pcs.)

#### SHRIMP COCKTAIL

- Iced gulf shrimp with house-made cocktail sauce, lemons, and limes

### LEMON, PEPPER, VODKA, ..... \$ 12

#### AND THAI CHILI HOUSE-CURED GRAVLAX

- Served with lemon-scallion remoulade, capers, sliced roma tomato, whole-grain dijon mustard, chopped red onion, chopped egg, and bagel chips

### MUSHROOM BAR ..... \$ 12

- Marinated, grilled portobello mushrooms, roasted baby portobellos with scallions, marinated tomatoes, roasted red peppers, grilled asparagus, pickled red onions, feta cheese, endive petals, arugula, imported olives, sliced pepperoncini, white truffle oil, pecorino and romano cheeses, chopped fresh herbs, imported balsamic vinegar, and infused extra virgin olive oil

## HOT SELECTIONS • Four to five pieces per person

- Artichoke parmesan hearts ..... \$ 4.75  
with fra diavolo dipping sauce
- Blue cheese, spinach, and grilled scallion phyllo tarts . \$ 4
- Crispy potato latkes ..... \$ 3.75  
with apple-horseradish cream
- Thai chicken and cashew spring rolls ..... \$ 4.50  
with garlic-chili dipping sauce
- Wild mushroom en croute ..... \$ 4
- Gruyere and chive puff ..... \$ 4
- Spanakopita ..... \$ 4.25
- Bacon-wrapped date ..... \$ 4.50
- Bacon-wrapped scallop ..... \$ 5.50
- Brie and raspberry phyllo purses ..... \$ 4.50
- Soy- and sesame-glazed water chestnut ..... \$ 4.25  
wrapped in bacon
- Mango-chipotle-barbecue pork spring rolls ..... \$ 4.50  
with spicy black bean dipping sauce
- Grilled spicy beef satay ..... \$ 5.50
- Lime-cilantro chicken skewer ..... \$ 4.50  
with peanut dipping sauce
- Crispy coconut shrimp skewer ..... \$ 8  
with spicy apple dipping sauce

## CHILLED SELECTIONS • Four to five pieces per person

- Artichoke and spinach fondue profiteroles ..... \$ 4
- Salami cornets with roasted garlic, ..... \$ 3.75  
goat cheese, and pistachio
- Caprese skewers with roma tomatoes, ..... \$ 4  
fresh mozzarella, and basil
- House-made bruschetta with plum ..... \$ 2.75  
tomatoes, fresh basil, Asiago cheese, and baked crostinis
- Flat bread with gorgonzola and bacon jam ..... \$ 5.25
- Assorted baked flat bread with toppings ..... \$ 5.25
- Smoked salmon canapé with dill crème fraîche ..... \$ 4.25
- Prosciutto-wrapped fresh mozzarella ..... \$ 4.25  
with fresh basil
- Grilled pita canapé with roasted pepper hummus ..... \$ 3
- Skewers of melon and prosciutto ..... \$ 4
- Grilled crostinis with herbed, ..... \$ 3  
sun-dried tomato tapenade
- Pickled Asian vegetables in a wonton cup ..... \$ 4  
with yuzu remoulade and wasabi peas
- Spicy sesame tuna on nori crostinis ..... \$ 6
- Toasted cashew, sun-dried tomato, ..... \$ 4.25  
and gorgonzola blue cheese tart

Pricing is per person

For passed Hors D' Oeuvres a \$25/hour per server fee will be applied  
Catered service requires a minimum of 12 guests

# DESSERTS/DRINKS

PASTRY STATION ..... \$ 12 per person



## MINIATURE PASTRIES

Select three miniature pastries from the list below  
Served with freshly brewed coffee, teas, and pitchers of water

- Coconut macaroons ..... \$ 18
- Lemon meringue tartlets ..... \$ 22
- Chocolate eclairs ..... \$ 18
- Cookies and cream bars ..... \$ 18
- Almond rochers ..... \$ 24
- Chocolate chip cookie bars ..... \$ 18
- Cheesecake bites ..... \$ 19
- Chocolate-drizzled almond macaroons ..... \$ 19
- Lemon bars ..... \$ 20
- Chocolate-drizzled cream puffs ..... \$ 20
- Pecan diamonds ..... \$ 20
- Raspberry-almond spritz cookies ..... \$ 18
- Mini chocolate or vanilla cupcakes ..... \$ 16
- Chocolate truffles ..... \$ 24
- Fruit tartlets ..... \$ 22
- Ricotta cheese cannolis ..... \$ 22
- Blueberry scones ..... \$ 22
- Cherry-almond florentine bars ..... \$ 22
- Chocolate-dipped biscotti ..... \$ 22
- Chocolate mousse cups ..... \$ 22
- House-made chocolate-pecan toffee ..... \$ 24
- Chocolate strawberries ..... \$ 27
- Chocolate-drizzled strawberries ..... \$ 27  
with toasted pistachios
- Tuxedo strawberries ..... \$ 30

Available individually by the dozen, minimum order of two dozen  
Catered service requires a minimum of 12 guests

## BEVERAGES

For all bars, there will be a \$25/hour charge for each bartender with a two-hour minimum, plus 30 minutes for set up and 30 minutes for breakdown.

### HOSTED BAR OR CASH BAR

Per drink

- Natural spring and sparkling waters ..... \$ 3
- Soft drinks, juices ..... \$ 2
- Domestic beers ..... \$ 4
- Imported/craft beers ..... \$ 5
- Select wines ..... \$ 6
- Cocktails ..... \$ 5
- Manhattans ..... \$ 6
- Martinis ..... \$ 6

### COFFEE SERVICE

Per person

- Coffee, tea, pitchers of water ..... \$ 7
- All day service

### COFFEE BREAK SERVICE

Per person

- Coffee, tea, pitchers of water ..... \$ 4
- One time service

### PUNCHES

Per gallon

- Citrus and berry punch ..... \$ 55
- Sparkling wine punch ..... \$ 65
- Mimosa punch ..... \$ 70

### WINE AND CHAMPAGNE TOASTS

- House wine toast ..... \$ 3
- Champagne toast ..... \$ 4
- Premium champagne toast ..... \$ 8
- Bottle of wine ..... \$ 24



**AT LOYOLA'S RETREAT AND ECOLOGY CAMPUS**, our goal is to provide a satisfying dining experience for all our guests. Our chefs create all meals from scratch and use locally sourced, fresh ingredients whenever possible. We strive to create a delicious and environmentally conscious dining experience.

#### **SPECIAL DIETS**

We can accommodate a wide variety of special dietary needs upon request, such as:

- Diabetic needs
- Gluten intolerance
- Lactose intolerance
- Shellfish allergies
- Vegan and vegetarian accommodations

#### **EDUCATIONAL OFFERINGS**

We offer a variety of learning and service opportunities, including:

- Family-style meal services
- Culinary team-building events
- Cooking demonstrations
- Food systems education

#### **STAFFING**

Pricing for your event includes all food services and facilities. If additional staffing is required, services will be billed separately. Fees for staffing include:

- Wait staff: \$25/ hour
- Bartender: \$25/ hour
- Chef services: \$25/ hour

#### **PRICING AND POLICIES**

Items and pricing listed in the catering menus are subject to change depending on market availability and economic demand. All food services listed are priced for event services rendered in the main dining room of our facility. If food is served in another location of our facility or outdoors, additional fees may apply starting at \$1.95 per person. Our costs listed for food service are priced for standard service for your event. Other needs will be billed separately, such as table linens, floral arrangements or center pieces, specialty rented equipment, candles, and overtime services. Please contact our catering department for more details.

Our staff will try to accommodate all food allergies, however, the kitchen prepares food on shared equipment that may contain milk, egg, fish, shellfish, tree nuts, peanuts, wheat, and soybean. Customized menus, themed events, and catering is available. Inquire with us for details.

#### **CANCELLATION POLICY**

A two-week notice is required for cancellation of any event. If you do not cancel by email to [lurec@LUC.edu](mailto:lurec@LUC.edu) at least two weeks in advance of your scheduled event, all incurred charges will be billed.

**LOYOLA UNIVERSITY RETREAT AND ECOLOGY CAMPUS**

2710 S. Country Club Road, Woodstock, IL 60098

**To place a catering order, please contact us at [lurec@LUC.edu](mailto:lurec@LUC.edu) or 815.338.1032.**

