Loyola University Chicago Catering
fresh and delicious every day
BREAKFAST COLLECTIONS

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

Basic Beginnings $6.29

ASSORTED DANISH 200-430 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING
Includes appropriate condiments

Quick Start $9.99

ASSORTED MUFFINS 190-520 CAL EACH
ASSORTED DANISH 200-430 CAL EACH
SCONES 230-490 CAL EACH
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
ASSORTED JUICE 110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING
Includes appropriate condiments

Healthy Choice Breakfast $10.49

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
2% MILK 140 CAL/8 OZ. SERVING
BANANAS 110 CAL EACH
ASSORTED INDIVIDUAL YOGURT CUPS 50-150 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING
Includes appropriate condiments

À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES $21.99 PER DOZEN

ASSORTED BAGELS 170-360 CAL EACH
Includes appropriate condiments

BASKET OF MUFFINS, DANISH AND SCONES $17.99 PER DOZEN

MUFFINS 190-520 CAL EACH
MINIATURE DANISH 140-170 CAL EACH
MINIATURE SCONES 120-240 CAL EACH
Includes appropriate condiments

FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING) $3.49 PER PERSON
GRANOLA BARS (190 CAL EACH) $1.99 PER PERSON

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.
HOT BREAKFAST

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

Ultimate Breakfast $15.29

MUFFINS, BAGELS AND CROISSANTS SERVED WITH APPROPRIATE CONDIMENTS, SCRAMBLED EGGS, CHEDDAR VEGETABLE STRATA, HASH BROWNS, CRISP BACON, SAUSAGE LINKS, PANCAKES AND SYRUP, FRESH SEASONAL SLICED FRUIT, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

MUFFINS 190-520 CAL EACH
BAGELS 170-360 CAL EACH
CROISSANTS 180 CAL EACH
SCRAMBLED EGGS 180 CAL/4 OZ. SERVING
CHEDDAR VEGETABLE STRATA 190 CAL/4.75 OZ. SERVING
HASH BROWNS 130-150 CAL/3 OZ. SERVING
BACON 40 CAL EACH
SAUSAGE LINKS 130 CAL EACH
PANCAKES 50 CAL EACH
SYRUP 110 CAL/1 OZ. SERVING
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
ASSORTED JUICE 110-170 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

American Breakfast $11.99

ASSORTED DANISH, SCRAMBLED EGGS, CHOICE OF BREAKFAST POTATOES, CRISP BACON, CHOICE OF BREAKFAST SAUSAGE, GOURMET COFFEE, DECAF AND HOT TEA

DANISH 200-430 CAL EACH
SCRAMBLED EGGS 180 CAL/4 OZ. SERVING
SLICED HASH BROWNS 140 CAL/2 OZ. SERVING
DICED HASH BROWNS 130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS 150 CAL/3 OZ. SERVING
HASH BROWN PATTIES 150 CAL/2.25 OZ. SERVING
BACON 40 CAL EACH
SAUSAGE LINKS 130 CAL EACH
SAUSAGE PATTIES 200 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Sunrise Sandwich Buffet $12.49

SELECT TWO (2) BREAKFAST SANDWICHES ACCOMPANIED BY FRESH SEASONAL SLICED FRUIT, CHOICE OF BREAKFAST POTATOES, ASSORTED PASTRIES, GOURMET COFFEE, DECAF AND HOT TEA

Egg & Cheese English Muffin 270 CAL EACH
SAUSAGE, EGG & CHEESE ON BISCUIT 520 CAL EACH
BACON, EGG & CHEESE ON BAGEL 370 CAL EACH
FRESH SEASONAL SLICED FRUIT 35 CAL/2.5 OZ. SERVING
SLICED HASH BROWNS 140 CAL/2 OZ. SERVING
DICED HASH BROWNS 130 CAL/3 OZ. SERVING
SHREDDED HASH BROWNS 150 CAL/3 OZ. SERVING
HASH BROWN PATTIES 150 CAL/2.25 OZ. SERVING
MUFFINS 190-520 CAL EACH
DANISH 200-430 CAL EACH
GOURMET COFFEE, DECAF AND HOT TEA 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Egg Whites available on request - nominal fee may apply
BREAKFAST ENHANCEMENTS

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

**Breakfast Sandwiches** $5.99

Choose from the following traditional sandwich selections:

- Egg & Cheese English Muffin 270 CAL EACH
- Sausage, Egg & Cheese on Biscuit 520 CAL EACH
- Bacon, Egg & Cheese on Bagel 370 CAL EACH
- Ham, Egg & Cheese on a Croissant 450 CAL EACH

**Just French Toast** $4.79

- Orange Cinnamon French Toast 90 CAL EACH
- Maple Syrup 110 CAL/1 OZ. SERVING

Includes appropriate condiments

**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, Cheddar and Pico de Gallo Breakfast Burrito 440 CAL EACH
- Florentine Breakfast Burrito 580 CAL EACH

Egg Whites available on request—nominal fee may apply

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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.
**CLASSIC COLLECTIONS**

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

### Deli Express $11.99

Create your own deli sandwich creation accompanied by your choice of two (2) side salads and cookies.

**DELI PLATTER**

- Sliced Oven Roasted Turkey: 60 CAL/1 OZ. SERVING
- Sliced Roast Beef: 30 CAL/1 OZ. SERVING
- Deli Ham: 40 CAL/1 OZ. SERVING
- Tuna: 80 CAL/1 OZ. SERVING
- Cheese Tray: 60 CAL/1 OZ. SERVING
- Relish Tray (lettuce, tomato, onion, pickles, pepperoncini): 30 CAL/2 OZ. SERVING
- Assorted Baked Breads & Rolls: 110–160 CAL EACH
- Side Salads: 25–240 CAL EACH
- Assorted Cookies: 170–200 CAL EACH

Includes appropriate condiments.

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

### Classic Selections $13.99

Your choice of three (3) classic sandwiches and two (2) side salads accompanied by potato chips, pickles, cookies, iced tea and iced water.

**CLASSIC SELECTION SANDWICHES**

- 350–750 CAL EACH

**SIDE SALADS**

- 25–240 CAL EACH

**PICKLES**

- 0 CAL EACH

**INDIVIDUAL BAGS OF CHIPS**

- 150–160 CAL EACH

**ASSORTED COOKIES**

- 170–200 CAL EACH

**ICED TEA**

- 0 CAL/8 OZ. SERVING

**ICED WATER**

- 0 CAL/8 OZ. SERVING

Includes appropriate condiments.

- Greek Salad Wrap with crumbled feta, black olives, fresh cucumbers, plum tomatoes and red onion (430 CAL EACH)

- Black Forest Ham with smoked gouda on marble rye bread (430 CAL EACH)

- Roast Beef with tarragon horseradish spread on wheatberry bread (430 CAL EACH)

- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread (430 CAL EACH)

- Turkey Breast with mesclun greens and sage cream cheese on Ciabatta Bread (420 CAL EACH)

### Classic Box Lunch $9.99

Your choice of smoked turkey with Swiss, ham and Swiss or roasted vegetables & cheese – served with potato chips, whole fruit, and a cookie.

**TURKEY AND SWISS**

- 490 CAL EACH

**HAM AND SWISS**

- 430 CAL EACH

**GARDEN VEGETABLE AND CHEESE**

- 570 CAL EACH

**INDIVIDUAL BAG OF CHIPS**

- 150–160 CAL EACH

**WHOLE FRUIT**

- 80–110 CAL EACH

**COOKIE**

- 170–200 CAL EACH

### Premium Box Lunch

Vegetable and Boursin sandwich with lemon couscous $12.79

- Garden vegetable and Boursin sandwich: 570 CAL EACH
- Lemon caper couscous: 110 CAL/3 OZ. SERVING
- Roasted vegetables: 120 CAL/2.25 OZ. SERVING
- Bakery-fresh brownie: 250 CAL/2.25 OZ. SERVING

**TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD $14.99**

- Smoked Turkey Fajita Ciabatta: 350 CAL EACH
- Chile Lime Cucumbers: 25 CAL/3 OZ. SERVING
- Corn and Black Bean Salad: 120 CAL/4 OZ. SERVING
- Cinnamon cookies: 180 CAL EACH

Includes assorted individual chips, whole fruit and gourmet dessert.

**VEGETARIAN**  **VEGAN**
CLASSIC COLLECTIONS

The Executive Luncheon $17.29

Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

EXECUTIVE LUNCHEON SANDWICHES 380-760 CAL EACH
SIDE SALADS 25-240 CAL EACH
PICKLES 0 CAL EACH
INDIVIDUAL BAGS OF CHIPS 150-160 CAL EACH
ASSORTED COOKIES 170-200 CAL EACH
ICED TEA 0 CAL/8 OZ. SERVING
ICED WATER 0 CAL/8 OZ. SERVING

Includes appropriate condiments

- GARDEN VEGETABLES WITH BOUURSIN, 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)
- SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND OLIVE PESTO SPREAD ON A FRENCH BAGUETTE (560 CAL EACH)
- SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTERAY JACK CHEESE AND PICO DE GALLO (600 CAL EACH)
- TUNA SALAD CIABATTA WITH FRESH ROMAINE AND SLICED TOMATO (540 CAL EACH)
- TURKEY, BACON, AND RANCH SUB WITH LETTUCE AND TOMATO (380 CAL EACH)
- DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAYO ON A BAGUETTE (640 CAL EACH)

Salad Selections

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

- GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES (90 CAL/3 OZ. SERVING)
- CILANTRO PEANUT NOODLE SALAD IN A PESTO CILANTRO SAUCE COMBINED WITH RADISHES, SCALLIONS AND CHOPPED PEANUTS (210 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)
- ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPEÑOS, FRESH CILANTRO AND FRESH GARLIC (120 CAL/4 OZ. SERVING)
- ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING (120 CAL/4 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 (50 CAL/3.5 OZ. SERVING)
- HERBED QUINOA SIDE SALAD (110 CAL/3.5 OZ. SERVING)

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### Harvest Bounty $16.99
- **Traditional Mixed Green Salad**: 50 CAL/3.5 OZ. SERVING
- **Southern Biscuits**: 190 CAL EACH
- **Buttermilk Mashed Potatoes**: 120 CAL/3.75 OZ. SERVING
- **Sauteed Dill Green Beans**: 30 CAL/3 OZ. SERVING
- **Herb Roasted Turkey**: 120 CAL/3 OZ. SERVING
- **Baked Ham**: 110 CAL/3 OZ. SERVING
- **Apple Pie**: 410 CAL/5.5 OZ. SERVING
- **Ice Tea**: 0 CAL/8 OZ. SERVING
- **Ice Water**: 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Tasty Tex Mex $18.99
- **Create your own Fajitas with our Tex Mex sides!**
- **Chips and Salsa**: 150 CAL/2 OZ. SERVING
- **Mexican Rice**: 130 CAL/3 OZ. SERVING
- **Refried Beans**: 140 CAL/3.75 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
- **Fire Roasted Salsa**: 10 CAL/1 OZ. SERVING
- **Salsa Verde**: 10 CAL/1 OZ. SERVING
- **Pico de Gallo**: 10 CAL/1 OZ. SERVING
- **Cinnamon Crisps**: 20 CAL EACH
- **Ice Tea**: 0 CAL/8 OZ. SERVING
- **Ice Water**: 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Latin Flavors $17.99
- **Mexican Chopped Salad**: 40 CAL/2.4 OZ. SERVING
- **Grilled Flatbread**: 110 CAL EACH
- **Cilantro Lime Rice**: 120 CAL/3 OZ. SERVING
- **Cumin Black Beans**: 110 CAL/3 OZ. SERVING
- **Chipotle Orange Roasted Chicken**: 440 CAL/6 OZ. SERVING
- **Carne Asada Con Papas Ranchero Sopapillas**: 170 CAL/6 OZ. SERVING
- **Ice Tea**: 0 CAL/8 OZ. SERVING
- **Ice Water**: 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Pasta Trio Buffet $14.99
- **Caesar Salad**: 160 CAL/2.66 OZ. SERVING
- **Garlic Breadsticks**: 110 CAL EACH
- **Manicotti Marinara Cheese Ravioli**: 130 CAL/3.25 OZ. SERVING
- **Spinach Alfredo Sauce Rigatoni**: 50 CAL/1 OZ. SERVING
- **Rosa Sauce**: 80 CAL/2 OZ. SERVING
- **Assorted Cookies**: 30 CAL/1 OZ. SERVING
- **Bakery-Fresh Brownies**: 170-200 CAL EACH
- **Ice Tea**: 0 CAL/8 OZ. SERVING
- **Ice Water**: 0 CAL/8 OZ. SERVING

Includes appropriate condiments

### Northern Italian Buffet $22.99
- **Mediterranean Salad With a Greek Vinaigrette**: 120 CAL/3.25 OZ. SERVING
- **Garlic Breadsticks**: 110 CAL EACH
- **Roasted Mushrooms Vermicelli Pasta**: 100 CAL/2.25 OZ. SERVING
- **Lemon Rosemary Chicken Shrimp Scampi**: 150 CAL/3.25 OZ. SERVING
- **Assorted Cookies**: 130 CAL/3 OZ. SERVING
- **Bakery-Fresh Brownies**: 170-200 CAL EACH
- **Ice Tea**: 0 CAL/8 OZ. SERVING
- **Ice Water**: 0 CAL/8 OZ. SERVING

Includes appropriate condiments

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[Vegetarian] [Vegan]
BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (12 Person Minimum)

Lazy Summer BBQ $19.99

- Old-Fashioned Coleslaw 160 CAL/3 OZ. SERVING
- Cornbread Fiesta Muffins 120 CAL EACH
- Macaroni and Cheese 240 CAL/4 OZ. SERVING
- Barbecued Baked Beans 170 CAL/4.75 OZ. SERVING
- Lazy Country Chicken 430 CAL/6 OZ. SERVING
- Sliced Brisket 350 CAL/5 OZ. SERVING
- Assorted Cookies 170-200 CAL EACH
- Lemon Cheesecake Bars 310 CAL/2.75 OZ. EACH
- Raspberry Coconut Bars 370 CAL/3.25 OZ. SERVING
- Iced Tea 0 CAL/8 OZ. SERVING
- Iced Water 0 CAL/8 OZ. SERVING

Includes appropriate condiments
BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert
12 guest minimum

Buffet Starters

- SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE (50 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (160 CAL/2.66 OZ. SERVING)
- BABY SPINACH SALAD WITH BACON, HARD BOILED EGGS AND GORGONZOLA VINAIGRETTE (60 CAL/2.15 OZ. SERVING)
- GREEK SALAD WITH CRUMBED 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 (140 CAL/3 OZ. SERVING) $18.99
- STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES (280 CAL/4.5 OZ. SERVING) $18.99
- ROASTED TURKEY WITH CRANBERRY RELISH (150 CAL/3.5 OZ. SERVING) $19.99
- CAJUN ROASTED PORK LOIN (240 CAL/5 OZ. SERVING) $20.49
- GRILLED SALMON WITH SUN-DRIED TOMATO PESTO SAUCE (240 CAL/6.75 OZ. SERVING) $21.99
- SEASONED ROAST BEEF WITH DEMI GLACE (310 CAL/6 OZ. SERVING) $21.49
- EGGPLANT LASAGNA (250 CAL/7.25 OZ. SERVING) $18.99

Buffet Sides

- ITALIAN SEASONED GREEN BEANS (40 CAL/3.25 OZ. SERVING)
- GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES (170 CAL/4.25 OZ. SERVING)
- PAN ROASTED VEGETABLES (45 CAL/3 OZ. SERVING)
- TOASTED CRANBERRY APPLE COUSCOUS (180 CAL/3 OZ. SERVING)
- PENNE WITH MARINARA SAUCE (100 CAL/3 OZ. SERVING)
- MARINATED ROASTED RED POTATOES (120 CAL/2.75 OZ. SERVING)
- BRUSSEL SPROUTS WITH ALMOND BUTTER (70 CAL/3 OZ. SERVING)

Buffet Finishes

- BREAD PUDDING WITH CARAMEL APPLE SAUCE (360 CAL/6.75 OZ. SERVING)
- CHERRY CHEESECAKE TARTS (180 CAL/1.75 OZ. SERVING)
- NEW YORK STYLE CHEESECAKE (460 CAL EACH)
- CINNAMON CHERRY PEAR CRISP (210 CAL/4.25 OZ. SERVING)
- WARM PEACH COBBLER (120 CAL/3.75 OZ. SERVING)
- MINI BROWNIE AND CAPPUCCINO MOUSSE PARFAITS (230 CAL/3 OZ. SERVING)

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Classic Cheese Tray
CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (290 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités
FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS
FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP  120 CAL/5 OZ. SERVING
PITA CHIPS  270 CAL/4 OZ. SERVING

Fresh Seasonal Fruit
FRESH SEASONAL FRUIT TRAY (40 CAL/2.5 OZ. SERVING)

Antipasto Platter
ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/5 OZ. SERVING)

Housemade Spinach Dip
HOUSEMADE SPINACH DIP SERVED WITH FRESH PITA CHIPS (230 CAL/2.25 OZ. SERVING)

May we suggest a Served Meal or Hors d’Oeuvres?

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.

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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 12 guests or more.

Mediterranean $10.99

ADD A PACKAGE OF OUR MEDITERRANEAN BITES TO YOUR RECEPTION

- MARINATED OLIVES 150 CAL/2.75 OZ. SERVING
- HUMMUS & PITA CHIPS 220 CAL/4.5 OZ. SERVING
- GREEK SALAD 120 CAL/3.25 OZ. SERVING
- SEASONAL ROASTED VEGETABLE TRAY ~210 CAL/4 OZ. SERVING
- TABBOULEH SALAD 110 CAL/3.25 OZ. SERVING

Chef's Pasta $12.79

PASTA BAR COOKED TO ORDER BY OUR CHEF!

- CELLENTANI PASTA 90 CAL/2 OZ. SERVING
- PENNE PASTA 90 CAL/2.5 OZ. SERVING
- MARINARA SAUCE 25 CAL/1 OZ. SERVING
- ALFREDO SAUCE 60 CAL/1 OZ. SERVING
- PRIMAVERA PESTO SAUCE 40 CAL/1 OZ. SERVING
- ROASTED MUSHROOMS 100 CAL/2.25 OZ. SERVING
- BROCCOLI 10 CAL/1 OZ. SERVING
- SPINACH 0 CAL/0.5 OZ. SERVING
- ONIONS 10 CAL/0.5 OZ. SERVING
- TOMATOES 5 CAL/1 OZ. SERVING
- ZUCCHINI 5 CAL/1 OZ. SERVING
- PEAS 10 CAL/0.25 OZ. SERVING
- GREEN PEPPERS 10 CAL/1 OZ. SERVING

Traditional Carving $14.99

CHOICE OF ROASTED TURKEY, HONEY HAM OR SLOW-COOKED BEEF CARVED BY OUR CHEF, SERVED WITH ROLLS AND SPREADS

- BAKERY FRESH ROLLS 90 CAL EACH
- CARVED ROASTED TURKEY 120 CAL/3 OZ. SERVING
- CARVED HONEY HAM 170 CAL/3.5 OZ. SERVING
- CARVED SLOW-COOKED BEEF 240 CAL/3 OZ. SERVING

Includes appropriate condiments

SNACKS

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

Energy Break $4.49

RAISE THE BAR!

- GRANOLA BARS 90 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 80 CAL EACH
- ORANGES 80 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 $4.99

THE PERFECT BLEND OF SWEET AND SALTY TO GET YOU THROUGH YOUR DAY!

- INDIVIDUAL BAGS OF CHIPS 150–160 CAL EACH
- HONEY PEANUTS 160 CAL/1 OZ. SERVING
- BAKERY–FRESH BROWNIES 250 CAL/2.25 OZ. SERVING
- TRAIL MIX 290 CAL EACH
- ASSORTED COOKIES 170–200 CAL EACH
BEVERAGES

REGULAR AND DECAFFEINATED COFFEE (0 CAL/8 OZ. SERVING) $21.99 PER GALLON
Includes appropriate condiments

HOT APPLE CIDER (160 CAL/8 OZ. SERVING) $21.99 PER GALLON

HOT CHOCOLATE (160 CAL/8 OZ. SERVING) $21.99 PER GALLON

HOT TEA (0 CAL/8 OZ. SERVING) $10.99 PER GALLON

ICED TEA (0 CAL/8 OZ. SERVING) $14.99 PER GALLON
Includes appropriate condiments

LEMONADE (90 CAL/8 OZ. SERVING) $14.99 PER GALLON

FRUIT PUNCH (50 CAL/8 OZ. SERVING) $15.99 PER GALLON

ICED WATER (0 CAL/8 OZ. SERVING) $1.49 PER CARAFE

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

ASSORTED SODAS (CAN) (0–150 CAL EACH) $1.29

ASSORTED INDIVIDUAL FRUIT JUICES (110–170 CAL EACH) $2.29

DESSERTS

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

ASSORTED GOURMET COOKIES (170–200 CAL EACH) $14.99 PER DOZEN

BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING) $15.99 PER DOZEN

GOURMET DESSERT BARS $17.99 PER DOZEN
  - LEMON CHEESECAKE BARS 310 CAL/2.75 OZ. EACH
  - RASPBERRY COCONUT BAR 370 CAL/3.25 OZ. SERVING

CUSTOM ARTISAN CUPCAKES (380 CAL EACH) $35.99 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES (40 CAL EACH) SEASONAL PRICING $29.99 PER DOZEN

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.

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.