Loyola University Chicago Catering
Choose one of these 3 packages to sustain you throughout the day.

**all-day packages**

**all day delicious**  $59.99

Relax. We’ll keep the food coming! These 4 selections will keep your energy up throughout the day. 15 Person Minimum

**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
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Includes appropriate condiments

**AM PERK UP**
- Granola Bars  190 Cal each
- Assorted Individual Yogurt Cups  50-150 Cal each
- Iced Tea  5 Cal/8 oz. serving
- Gourmet 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/4 oz. serving
- Iced Tea  5 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving

Includes appropriate condiments

**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
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Includes appropriate condiments

**meeting wrap up**  $34.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. 15 Person Minimum

**MORNING MINI**
- Miniature Muffins  80-120 Cal each
- Miniature Danish  140-170 Cal each
- Miniature Scones  110-120 Cal each
- Apple, Raisin and Cranberry Yogurt Parfaits  400 Cal each
- Strawberry Yogurt Parfaits  370 Cal each
- Iced Water  0 Cal/8 oz. serving
- Gourmet 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
- Gourmet Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

**IT’S A WRAP**
- 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 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

Includes appropriate condiments
meeting wrap up (continued)

MID-DAY MUNCHIES
- Tortilla Chips & Salsa 150 Cal/2 oz. serving
- Salsa Verde 10 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
Includes appropriate condiments

simple pleasures  $25.99
Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. 15 Person Minimum

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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
Includes appropriate condiments

BOX LUNCH
Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies
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 100-150 Cal each
Assorted Craveworthy Cookies 250-310 Cal each
Includes appropriate condiments

MID-DAY MUNCHIES
- Tortilla Chips & Salsa 150 Cal/2 oz. serving
- Salsa Verde 10 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
Includes appropriate condiments

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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 collections

BASIC BEGINNINGS $8.49
Choice of one (1) Breakfast Pastry served with Iced Water, Gourmet 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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

QUICK START $9.99
Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Gourmet 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
- Gourmet Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Includes appropriate condiments

HEALTHY CHOICE BREAKFAST $9.49
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
- Milk 120 Cal each
- 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

- Cinnamon Rolls (260 Cal each) $19.99 Per Dozen
- Assorted Bagels served with Butter, Cream Cheese and Jam $21.99 Per Dozen
- Assorted Bagels 170-360 Cal each
- Assorted Danish (200-430 Cal each) $19.99 Per Dozen
- Assorted Donuts (190-490 Cal each) $19.99 Per Dozen
- Assorted Scones served with Butter and Jam $20.99 Per Dozen
- Assorted Scones 430-470 Cal each
- Whole Fruit (50-110 Cal each) $1.49 Each

Includes appropriate condiments

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hot breakfast

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 Gourmet 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
- Hash Browns                                     130–150 Cal/3 oz. serving
- Bacon                                           45 Cal each
- Sausage Links                                   130 Cal each
- Pancakes                                        50 Cal each
- Maple Syrup                                     70 Cal/1 oz. serving
- Fresh Seasonal Sliced Fruit                     40 Cal/2.5 oz. serving
- Assorted Juice                                  110–170 Cal each
- Gourmet 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, Gourmet 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
- 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 each
- Bacon                                           45 Cal each
- Sausage Links                                   130 Cal each
- Sausage Patties                                 200 Cal each
- Iced Water                                       0 Cal/8 oz. serving
- Gourmet Coffee, Decaf and Hot Tea               0 Cal/8 oz. serving

Includes appropriate condiments

SUNRISE SANDWICH BUFFET  **$12.49**
Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, Gourmet 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
- 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 each
- Iced Water                                       0 Cal/8 oz. serving
- 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

LOX AND BAGELS $9.99
Bagels 170-360 Cal each
Smoked Salmon Platter with Hard-boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving
Includes appropriate condiments

JUST FRENCH TOAST $4.79
Orange Cinnamon French Toast 90 Cal each
Maple Syrup 70 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, Cheese 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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### Lunch & Buffet

#### Classic Collections

**Deli Express $11.99**
Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads, Assorted Craveworthy Cookies and Beverages

<table>
<thead>
<tr>
<th>Deli Platter</th>
<th>Calories/Per Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>25 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>40 Cal/1 oz. serving</td>
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<tr>
<td>Deli Ham</td>
<td>30 Cal/1 oz. serving</td>
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<tr>
<td>Tuna</td>
<td>80 Cal/1 oz. serving</td>
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<tr>
<td>Cheese Tray (Cheddar &amp; Swiss)</td>
<td>110 Cal/1 oz. serving</td>
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<tr>
<td>Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)</td>
<td>30 Cal/2 oz. serving</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160 Cal each</td>
</tr>
</tbody>
</table>

**Side Salads**
- Assorted Craveworthy Cookies | 250-310 Cal each

**Ice Cold Water** | 0 Cal/8 oz. serving

*Includes appropriate condiments*

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**Premium Box Lunch $16.29**

- Asiago Roast Beef Focaccia | 590 Cal each
- Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise | 130 Cal/3 oz. serving
- Individual Bag of Chips | 100-160 Cal each
- Freshly Baked Brownie | 250 Cal/2.25 oz. serving

*Includes appropriate condiments*

**Sesame Tofu Garden Salad $16.29**
- Grilled Tofu, Bell Pepper, Carrot and Cucumber on Greens with Balsamic Vinaigrette | 290 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

*Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert*

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**Classic Box Lunch $10.99**

Your choice of Classic Sandwich – served with Potato Chips, Craveworthy Cookies

**Classic Selection Sandwich**

- 280-750 Cal each
- Individual Bag of Chips | 100-160 Cal each
- Assorted Craveworthy Cookies | 250-310 Cal each

*Includes appropriate condiments*

**Classic Selections $14.49**

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**

- 280-750 Cal each
- Individual Bag of Chips | 0 Cal/1 oz. serving
- Assorted Craveworthy Cookies | 100-160 Cal each
- Iced Tea | 5 Cal/8 oz. serving
- Iced Water | 0 Cal/8 oz. serving

*Includes appropriate condiments*

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**Classic Sandwich Options**

*(Available Sandwiches Choices for the Classic Boxed lunch and Classic Selection Buffet)*

- Roast Beef With Tarragon Horseradish Spread On Wheatberry Bread (450 Cal each)
- Honey Mustard Ham And Swiss Cheese With Lettuce And Pickles On A Sub Roll (380 Cal each)
- Chicken, Pepper Jack Baguette With Pico And Guacamole (740 Cal each)
- Turkey, Feta, Spinach And Sundried Tomato Ciabatta (670 Cal each)
- Grilled Vegetable Wrap (610 Cal each)

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*Additional Premium Box Lunch options available upon request!*

Please contact your catering professional!
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
- Dill Pickle Slices 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

Includes appropriate condiments

- 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)
- Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette (570 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)
- Pepper Jack Tuna Wrap with Fresh Jalapenos and Plum Tomatoes (590 Cal each)
- Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo (500 Cal each)

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)
- 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)
- White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil & Parsley tossed in a Balsamic Vinaigrette (90 Cal/3.33 oz. serving)
- Sweet Chili Cucumber Salad with Red Onion, Fresh Cilantro and a Sweet and Spicy Chili Sauce (25 Cal/3 oz. serving)
- Grilled Vegetable Pasta Salad with a Balsamic Dressing (130 Cal/3 oz. serving)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)
- Moroccan Carrot Salad with Mint (120 Cal/3.6 oz. serving)
- Arugula Salad with Cauliflower and Beets (140 Cal/2.5 oz. serving)

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buffets

TRADITIONAL AMERICAN $15.99
Baby Spinach Salad 60 Cal/1.15 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
Iced Water 0 Cal/8 oz. serving
Includes appropriate condiments

YUCATAN BOWL $17.99
Create your own Yucatan Bowls with White or Brown Rice, Charro Beans, Braised Chicken & Beef, Roasted Portobello Mushrooms, Toppings Bar, and sides
- Romaine Lettuce Salad 0 Cal/0.25 oz. serving
- Avocado Ranch Dressing 80 Cal/1 oz. serving
- Cilantro Lime White Rice 120 Cal/3 oz. serving
- Cilantro Lime Brown Rice 140 Cal/3.5 oz. serving
- Charro Beans 90 Cal/3 oz. serving
- Braised Chicken 180 Cal/3 oz. serving
- Braised Beef 160 Cal/3 oz. serving
- Roasted Portobello Mushrooms 20 Cal/2.25 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Guacamole 40 Cal/1.25 oz. serving
- Salsa Verde 10 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Dulce de Leche Brownie 220 Cal/2.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced 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
- 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
- Salsa Verde 10 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Cinnamon Crisps 20 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
Includes appropriate condiments

12 Person Minimum
PASTA TRIO BUFFET $14.99
Trio of Pasta Dishes: Cheese Manicotti in a Marinara Sauce, Chicken and Broccoli Ravioli, and Rigatoni and Meat Balls served with Caesar Salad, Garlic Breadsticks, Lemon Cheesecake Bars, Iced Water and Iced Tea

- 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
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments

Grilled Chicken Breast 160 Cal/3 oz. serving

TASTE OF SPAIN $17.49

- Mesclun Salad 15 Cal/3 oz. serving
- Shallot Sherry Vinaigrette 80 Cal/1 oz. serving
- Rosemary Sea Salt Flatbread 220 Cal/2.25 oz. serving
- Spanish Rice 110 Cal/3.5 oz. serving
- Steamed Asparagus 20 Cal/3 oz. serving
- Paprika Chicken 200 Cal/5 oz. serving
- Braised Pork 360 Cal/3.5 oz. serving
- Lemon Cheesecake Bars 300 Cal/2.75 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Includes appropriate condiments

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buffets

**BBQ PICNIC $14.99**
- Home-style Potato Salad
- Fresh Country Coleslaw
- House-made Kettle Chips
- Grilled Hamburgers with Buns
- Hot Dogs with Buns
  - Garnish Tray
    - Lettuce Leaves
    - Diced Onions
    - Dill Pickle Slices
    - Sliced Tomatoes
    - Assorted Craveworthy Cookies
    - Bakery-fresh Brownies
- Iced Tea
- Iced Water

*Includes appropriate condiments*

**12 Person Minimum**

**SOUP AND SALAD BUFFET $13.99**
- Garden Fresh Mixed Greens
- Ranch Dressing
- Italian Dressing
- Sliced Grilled Chicken
- Diced Ham
- Roasted Chickpeas
- Sliced Red Onions
- Shredded Cheese
- Tomatoes
- Cucumbers
- Shredded Carrots
- Croutons
- Dinner Rolls
- Soup du Jour
- Assorted Craveworthy Cookies
- Iced Tea
- Iced Water

*Includes appropriate condiments*

**A TASTE OF ITALY $22.99**
- Caesar Salad
- Italian White Bean Salad
- Garlic Breadsticks
- Seasonal Vegetables
- Three Pepper Pesto Cavatappi
- Grilled Rosemary Chicken
- Grilled Fennel Tuna
- Assorted Italian Ices
- Iced Tea
- Iced Water

*Includes appropriate condiments*
buffets

Build Your Own Buffet: Select two salads, one entree, two sides, and one dessert. Served with Assorted Rolls and Butter, Ice Water and Iced Tea.

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 Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
- Greek Salad With Crumbled Feta (120 Cal/3.25 oz. serving)
- Autumn Vegetable Salad With Red Wine Vinaigrette (80 Cal/3 oz. serving)
- Roasted Vegetable Platter With Chimichurri Mayo (210 Cal/4 oz. serving)

BUFFET ENTREES
- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) $18.99
- Lemon Artichoke Chicken Breast (200 Cal/5.75 oz. serving) $18.99
- Chicken and Shrimp Creole (240 Cal/8.75 oz. serving) $19.99
- Honey Mustard Pork Loin (220 Cal/4 oz. serving) $17.79
- Grilled Salmon in a Moroccan Herb Sauce (120 Cal/2.75 oz. serving) $20.79
- Asian Marinated Steak (160 Cal/3 oz. serving) $20.49
- Eggplant Lasagna (250 Cal/7.25 oz. serving) $18.99

BUFFET SIDES
- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Pan Roasted Vegetables (45 Cal/3 oz. serving)
- Penne with Marinara Sauce (100 Cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)
- Quinoa and Wild Rice Blend (110 Cal/2.6 oz. serving)
- Ginger Honey Glazed Carrots (110 Cal/3.25 oz. serving)
- Chipotle Macaroni and Cheese (230 Cal/2.75 oz. serving)

BUFFET FINISHES
- Apple Pie (410 Cal/slice)
- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)
- Cherry Cheesecake Tarts (170 Cal/1.75 oz. serving)
- Individual Vanilla Raspberry Bundt Cake (520 Cal each)
- Spiced Carrot Cake (370 Cal/slice)
- Chocolate Cake (270 Cal/slice)

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hors d’oeuvres

RECEPTION HORS D’ŒUVRES (HOT)

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

Vinegar and Cracked Black Pepper Marinated Medium Rare Lamb Chops with
Argentine Chimichurri (70 Cal/1.25 oz. serving)  $41.99

Brazilian roasted Garlic Beef Kebabs with Caramelized Onion
(50 Cal/1 oz. serving)  $28.99

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

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

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

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

Baked Garlic rubbed Crostini topped with Artichoke, Romano & Fresh Mozzarellla (70 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

Spanakopita Triangles with Tzaziki Sauce on the side
(90 Cal/0.65 oz. serving)  $20.99

BBQ Meatballs (60 Cal/0.65 oz. serving)  $19.99

Mini Quesadillas with Salsa and Sour Cream on the Side (70 Cal/0.75 oz.
serving)  $20.99

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

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

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

Unsure of how many items and how much to order for your reception?
Contact your catering events specialist to discuss the proper amounts
needed for a reception.
**hors d’oeuvres**

**RECEPTION HORS D’OEUVRES (COLD)**

- Basil blushed Goat Cheese & Cherry Crostini (60 Cal/0.75 oz. serving) $20.99
- 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
- Herbs de Provence Medium Rare sliced Breast of Duck Roll-up with fig & Apple Compote, topped with Dijon Mustard (50 Cal/0.75 oz. serving) 31.99
- 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
- "Caprese" Skewer of Basil Oil marinated Tofu and Grape Tomato drizzled with Balsamic Glaze and Smoked Salt (60 Cal/0.75 oz. serving) $20.99
- Tri-color Bell Pepper Bruschetta with Rosemary on Crostini (40 Cal/0.75 oz. serving) $20.99
- Ciabatta toast points with broiled Portobello Mushroom slices topped with lightly melted Taleggio Cheese and fresh Chives. (50 Cal/0.75 oz. serving) $23.99
- 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
- Costa Rican Red Snapper Ceviche "Shooters" topped with Chimichurri (45 Cal/1.25 oz. serving) $35.99
- Patatas Ali-Oli: Red Potatoes with a Garlic Aioli, topped with Smoked Salt “cured” Cherry Tomato slices (80 Cal/0.75 oz. serving) $20.99
- 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
- Buffalo Mozzarella and Prosciutto Skewers (45 Cal/0.75 oz. serving) $23.99

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.
plated selections

ENTREES (POULTRY)
Chicken Tarragon with a White Vermouth Sauce (410 Cal/7 oz. serving) $21.99
Pomelo Chicken Francese (380 Cal/8.5 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) $22.99
Mustard and Coriander Breast of Chicken with Lemon Basil Vinaigrette (390 Cal/7 oz. serving) $22.99
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 “Griolla” (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

Includes a salad, desserts and beverages. Add an appetizers for an additional charge.
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

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)

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

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  
(290 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 oz. serving) $4.50 upcharge

Classic Bistro Salad of Frisse, Lardons, Tarragon Brioche Toast points and a warm poached Egg accompanied by a Red Wine & Shallot Dressing  
(200 Cal/5.25 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

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 Mouse 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)
reception additions

CLASSIC CHEESE TRAY
Classically prepared 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 (120 Cal/5 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 Cheese (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 RECEPTION?
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 $10.29**
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 120 Cal/3.25 oz. serving–210 Cal/4 oz. serving
- Tabbouleh Salad 110 Cal/3.25 oz. serving

**CHEF’S PASTA $17.29**
Pasta bar cooked to order by our Chef!

- Cavatappi Pasta 90 Cal/2 oz. serving
- Penne Pasta 90 Cal/2.5 oz. serving
- Marinara Sauce 30 Cal/1 oz. serving
- Alfredo Sauce 60 Cal/1 oz. serving
- Primavera Pesto Sauce 40 Cal/1 oz. serving
- Roasted Mushrooms 90 Cal/3.5 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 5 Cal/0.25 oz. serving
- Green Peppers 10 Cal/1 oz. serving

**TRADITIONAL CARVING $17.29**
Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

- Bakery Fresh Rolls 160 Cal each
- Carved Roasted Turkey 130 Cal/3 oz. serving
- Carved Honey Ham 170 Cal/5.5 oz. serving
- Carved Slow-cooked Beef 200 Cal/3 oz. serving

snacks

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
b e v e r a g e s

Regular and Decaffeinated Coffee, Tea (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
Iced Tea (5 Cal/8 oz. serving) $16.99 Per Gallon
Includes appropriate condiments
Lemonade (90 Cal/8 oz. serving) $16.99 Per Gallon
Fruit Punch (5 Cal/8 oz. serving) $16.99 Per Gallon
Assorted Fruit Juices (120-130 Cal/8 oz. serving) $19.99 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
Assorted Sodas (Can) (0–150 Cal each) $1.79 Each
Assorted Bottled Fruit Juices (110–170 Cal each) $2.29 Each

d e s s e r t s

All prices are per person and 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  $17.99 Per Dozen
  Lemon Cheesecake Bars 300 Cal/2.75 oz. each
  Raspberry Coconut Bar 370 Cal/3.25 oz. serving
New York Cheesecake (440 Cal/slice) $55.99 Each
Custom Artisan Cupcakes (380 Cal each) $35.99 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.

contact us today

773.508.6035
catering@luc.edu
http://www.luc.edu/catering/
Prices effective until 08/01/2018
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.

Vegetarian  Vegan