LOYOLA UNIVERSITY RETREAT AND ECOLOGY CAMPUS
Catering guide
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Our goal is to provide a satisfying dining experience for all 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, including:

• Diabetic needs
• Gluten-free
• Lactose intolerant
• Shellfish allergies
• Vegan
• Vegetarian

Please consult us with any special dietary needs you may have. Upon request, we currently offer:

• Gluten and wheat-free breads
• Gluten and wheat-free pizzas and breakfast items
• Vegan menu items
• Sugar-free treats

(Additional fees may apply)

EDUCATIONAL OFFERINGS

We offer a variety of learning and service opportunities for guests, including the following:

• Family-style meal services
• Food and cooking demonstrations
• Assistance in making and serving a meal to the group
• Food systems education

For more information, please contact us at lurec@LUC.edu or 815.338.1032.
**BREAKFAST MENU**

*All pricing is per person. We offer an upgrade option for dining hall meals already included in your overnight package.*

<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast</td>
<td>5.95</td>
<td>Freshly brewed coffee and tea, assorted juices, muffins and mixed pastries, fresh seasonal fruits, house-made yogurt and granola</td>
</tr>
<tr>
<td>Classic Breakfast</td>
<td>8.95</td>
<td>Freshly brewed coffee and tea, assorted juices, muffins and mixed pastries, fresh seasonal fruits, house-made yogurt and granola, hash browns, scrambled eggs, smoked bacon, and breakfast sausage</td>
</tr>
<tr>
<td>Simply Bagels</td>
<td>4.50</td>
<td>Freshly brewed coffee and tea, assorted bagels served with whipped butter, regular and flavored cream cheese, and fresh seasonal fruit</td>
</tr>
<tr>
<td>The European</td>
<td>9.95</td>
<td>Freshly brewed coffee and tea, assorted juices, assorted breakfast breads and selected spreads, sliced meats, smoked salmon, cheeses, and fresh fruits</td>
</tr>
<tr>
<td>Breakfast add-ons for any occasion</td>
<td></td>
<td>Fresh-baked croissants 1.95, Jumbo cinnamon rolls 1.95, Cereal bar 1.95, Toast station 1.25, Buttermilk pancakes 1.25, French toast 1.25, Cheese and fruit blintz 1.95, Omelet “action” station 2.95, Smoked salmon (10 person minimum) 5.95</td>
</tr>
</tbody>
</table>
LUNCH ON THE GO
Options are available by the box, platter, or dine-in and priced per person. Each option includes napkins, utensils (if applicable), bottled water, and a fresh-baked cookie or dessert bar.
If you are staying with us and are already on a meal plan, you can upgrade your lunch for the plan prices listed below.

Classic Sandwich
Regular—8 • Plan—1.95
Choose from ham, smoked turkey, or roasted vegetables, served on fresh-baked breads or flour tortilla; comes with potato chips, condiments, and toppings

Pesto Chicken or Roast Vegetable Ciabatta
Regular—9.25 • Plan—2.25
Roasted chicken or vegetables served on warm ciabatta with provolone cheese, balsamic dressing, and tomatoes; served with sweet potato chips

Southwestern Turkey Wrap
Regular—9.25 • Plan—2.25
Smoked turkey with a black bean/sweet corn relish, tomatoes, chiffonade of romaine, and a chipotle-lime dressing; served with tortillas chips

Smoked Chicken and Chive Salad
Regular—9.25 • Plan—2.25
Served on a fresh-baked croissant with a whole-grain mustard aioli and a side of fresh fruit

Asian Sesame Chicken Salad
Regular—10.75 • Plan—3.75
Sweet soy and sesame seared chicken breast, baby greens, crisp wontons, peanuts, snow peas, and an orange vinaigrette

Classic Cobb Salad
Regular—10.75 • Plan—3.75
Roasted marinated chicken, avocado, smoked bacon, hard-boiled egg, and blue cheese; served with an herbed red wine vinaigrette

Smoked Salmon Salad
Regular—12.75 • Plan—5.75
Smoked salmon served over a salad of baby greens, tomatoes, olives, hard-boiled egg, capers, and fresh dill; served with a lemon-honey vinaigrette.

LUNCH BUFFETS

Deli-Style Buffet
Regular—10.75 • Plan—3.75
House-baked fresh breads, tossed salad, assorted dressings, vegetable pasta salad, assorted deli meats and cheeses, accoutrements, roasted vegetable wraps, and fresh-baked cookies

Soup, Salad, Potato Bar
Regular—9.75 • Plan—2.75
Chef’s selected seasonal soup, tossed salad and assorted toppings, fresh-baked breads and whipped butter, plus baked potatoes with a multitude of toppings

Picnic-Style Buffet
Regular—10.75 • Plan—3.75
Hot dogs, hamburgers, french fries, baked beans, potato salad, macaroni salad, and fresh fruit

Italian-Style Buffet
Regular—13.95 • Plan—6.95
Caesar salad, pasta salad, pasta primavera, lasagna, and Italian cookies

Taco and Fajita Buffet
Regular—11.75 • Plan—4.75
Crisp tortillas and salsa, Spanish rice, refried beans, seasoned beef, roasted chicken, and mixed peppers
AFTERNOON BREAKS
Includes coffee, water, and soft drinks.

Healthy and Revive
Combination of granola, fresh seasonal fruit, roasted nuts, and mixed juice blends 5.95

Chips and Dip
Tortillas, salsa, guacamole, potato chips, french onion dip, spinach dip, hummus, and pitas 4.95

Sweet-N-Salty
Caramel corn, assorted flavored popcorn, roasted peanuts, snack mix, and granola 4.50

Wisconsin “Packer Land”
Wisconsin cheeses, beer cheese dip, assorted breads, sausage platter, and mini bratwurst 4.95

Candy Land
Assorted M&M’s, mini candy bars, cookies, and brownies 3.95

Half Time
Soft pretzels and cheese, chicken wings, nachos, assorted brews 4.25 w/o brew charged per consumption

Chef’s Choice Snack Option

HORS D’OEUVRES
All of our appetizers are priced per dozen.

Canapés Roasted Vegetable 15.95
Served in a shot glass with a skewered olive and thin bread stick

Hummus “Shooters” 14.95

Caprese Crostino 14.95
Fresh mozzarella, basil, and tomato served on toasted french wafers

Wild Mushroom Bruscetta 16.95
Roasted wild mushrooms, garlic, and basil served on toasted brioche

Traditional Chicken Satay 16.95
Skewered tenderloin of chicken served in a peanut sesame sauce

Sausage Stuffed Caps 15.95
House-made sausage and boursin cheese stuffed into jumbo mushroom caps

Blue Cheese and Chive-Stuffed Potato 14.95
Crispy baby “new” potato stuffed with blue cheese and chives

Candied Bacon-Wrapped Dates 15.95
Toasted pecans and dates roasted in candied syrup and wrapped with bacon

Mini Quiche Lorraine 14.95
Crisp pastry filled with smoked bacon lardons, gruyere, and caramelized onions

Smoked Chicken Salad Puff 16.95
Puffed pastry filled with a smoky chicken and Bermuda onion salad

Mini Grilled Cheese 13.95
Caramelized onion and aged cheddar grilled cheese on toasted house-made sourdough

Chef’s Seasonal Selection 12.95
Put your confidence in the Chef’s selection, using what is currently in season
## APPETIZER PLATTERS
*Serves 10 people*

<table>
<thead>
<tr>
<th>Platter</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Smoked Fish Platter</strong></td>
<td>59.95</td>
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<tr>
<td>Assortment of smoked salmon and trout served with toasts and traditional accoutrements.</td>
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<tr>
<td><strong>Assorted Hummus Platter</strong></td>
<td>29.95</td>
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<tr>
<td>Chef’s selection of three delicious flavor combinations, served with crispy pita.</td>
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<tr>
<td><strong>Traditional Crudités Platter</strong></td>
<td>33.95</td>
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<tr>
<td>Seasonal vegetables served with a dill curry vegetable dip.</td>
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<tr>
<td><strong>Artisan Cheese Assortment</strong></td>
<td>44.95</td>
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<tr>
<td>A combination of Wisconsin artisan cheeses, served with crackers and mixed breads.</td>
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<tr>
<td><strong>Fresh Seasonal Fruit</strong></td>
<td>34.95</td>
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<tr>
<td>Need we say more …</td>
<td></td>
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<tr>
<td><strong>Breads and Spreads</strong></td>
<td>32.95</td>
</tr>
<tr>
<td>Assorted breads and condiments, such as spinach dip, french onion dip, and horseradish cheese.</td>
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<tr>
<td><strong>Fiesta Platter</strong></td>
<td>31.95</td>
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<tr>
<td>Crisp tortillas with fresh salsa and guacamole.</td>
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<tr>
<td><strong>Jumbo Shrimp Platter</strong></td>
<td>59.95</td>
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<tr>
<td>Served with traditional condiments, lemon, and caper cocktail sauce.</td>
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</tr>
<tr>
<td><strong>Beef Tenderloin Remoulade</strong></td>
<td>74.95</td>
</tr>
<tr>
<td>Thinline sliced chilled beef tenderloin display with a sauce remoulade, assorted breads, and cornichons.</td>
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</tr>
<tr>
<td><strong>Assorted Flatbreads</strong></td>
<td>36.95</td>
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<tr>
<td>House-made flat bread with a multitude of toppings.</td>
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<tr>
<td><strong>American Burger Platter</strong></td>
<td>39.95</td>
</tr>
<tr>
<td>Mini grass-fed beef burger platter with Wisconsin cheddar and caramelized onions.</td>
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</tr>
<tr>
<td><strong>Chef’s Assorted Platter</strong></td>
<td></td>
</tr>
<tr>
<td>Selection of the Chef’s seasonal favorites.</td>
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</tbody>
</table>
DINNER ENTREES

All pricing is per person. Served with fresh-baked bread, whipped butter, baby green salad, and chef’s selected appropriate accouterments.

If you are staying with us and are already on a meal plan, you can upgrade your dinner for the plan prices listed below.

Sun-Dried Tomato and Basil Stuffed “Airline” Chicken Breast
Plated—21.95 • Buffet—23.25 • Plan—9.95
Roasted tender chicken with a lemon white wine buerre blanc

Basil and Brie Stuffed Chicken Breast
Plated—19.25 • Buffet—21 • Plan—7.95
Roasted tender chicken with basil and brie cheese, served with a light white wine buerre blanc

BBQ-Glazed Roasted Salmon
Plated—23.50 • Buffet—25 • Plan—11.50
Salmon with house-made sweet barbeque glaze, served with fresh lemon

Pan-Roasted Salmon Fillet
Plated—21.95 • Buffet—23 • Plan—9.95
With a light potato crust and topped with a horseradish cream

Shrimp Pasta
Plated—18.95 • Buffet—21.95 • Plan—8.95
Sautéed jumbo shrimp tossed with linguini in a lemon clam sauce with fresh parsley and parmesan

Roasted Vegetable Pasta
Plated—$15.95 • Buffet—16.95 • Plan—4.95
Seasonal roasted vegetables tossed with cavatappi in a light balsamic cream, basil, and tomato

Bacon-Wrapped Pork Tenderloin
Plated—23.95 • Buffet—25.25 • Plan—11.95
House-cured and smoked bacon, served sliced medallion-style in natural jus

Roasted Rack of Lamb
Plated—33.95 • Plan—21.95
Rosemary scented, served Italian-style with bolognese sauce

Roasted Beef Wellington
Plated—32.95 • Plan—20.95
Served traditional with beef tenderloin topped with a mushroom duxelle baked in pastry

Beef Medallions
Plated—21.95 • Plan—11.95
Sliced tender beef medallions topped with a cabernet veal reduction

Steak Options
Roasted top sirloin, served sliced
Plated—$26.95 • Plan—15.95
10 oz. New York strip steak
Plated—$28.95 • Plan—17.95
Beef tenderloin medallions
Plated—$31.95 • Plan—20.95

THEMED BUFFETS

BBQ Buffet
Regular—18.95 • Plan—7.95
Slow-cooked beef brisket, BBQ pork ribs, six-hour baked beans, tossed salad, cole slaw, and appropriate condiments

Summer “Q”
Regular—16.95 • Plan—5.95
Grilled barbeque chicken, burgers, bratwurst, grilled sweet corn (seasonal availability), assorted salads, and fresh fruit

Italian Buffet
Regular—18.95 • Plan—7.95
Fresh-baked breads, tossed salads, pasta salad, lasagna, stromboli, chicken piccata, and assorted dessert bars

The Pasta Station
Regular—19.95 • Plan—8.95
(chef’s fee will apply)
Tossed salad, assorted dressings, vegetable salads, pastas with three sauces cooked to order with a plethora of ingredients

Carved Meat Buffets (chef’s fee will apply)
One meat • Regular—22.95 • Plan—11.95
Two meats • Regular—26.95 • Plan—15.95
Tossed salad, assorted salads, chef’s selected vegetable and starch, roast chicken, and carved meats

Options: Oven-roasted turkey breast • Brown sugar and herb pork loin • Slow-cooked roast beef • Porcetta (Italian stuffed pork loin cooked in pork belly) • Apple-glazed smoked ham • Herb-crusted leg of lamb • Beef tenderloin (surcharge may apply)
HOSTED BARS
(bartender fees will apply)

Popular Brands  $5/drink  •  $6/double
Bacardi, Smirnoff Vodka, Rum, Jim Beam, Whiskey, Tequila, Dewar’s Scotch, selection of wines

Preferred Brands  $6/drink  •  $7.25/double
Absolut Vodka, Cuervo Gold Tequila, Tangueray Gin, Jim Beam, Captain Morgan, Johnny Walker Black

Beers Domestic  $3.25/bottle
Miller Lite, Coors Lite, Miller Genuine Draft

Beers Imported  $3.75/bottle
Heineken, Amstel, Corona

Bar Packages (bartender fees included)

Standard Package:
$10 for the first hour  •  $7 for each additional hour
Includes domestic beers, house wines, sodas, popular house liquors, juices

Premium Package:
$12 for the first hour  •  $9 for each additional hour
Includes domestic and import beers, house wines, sodas, popular and preferred liquors, juices

DESSERT OPTIONS
A la Carte Dessert Options (pricing per person).
If you are staying with us and are already on a meal plan, you can upgrade your dessert for the plan prices listed below.

Vanilla bean creme brulee
Regular—$3.95  •  Plan—1.50

Chocolate ganache cheesecake
Regular—$4.95  •  Plan—2

Flourless chocolate cake
Regular—$4.95  •  Plan—2

Seasonal tart
Regular—$4.25  •  Plan—2

Individual tiramisu
Regular—$4.25  •  Plan—2

Chocolate silk mousse
Regular—$3.95  •  Plan—1.50

Assorted cookies and dessert bars
Regular—$3.95  •  Plan—1.50

Crème brulee tasting (selection of 3)
Regular—$5.25  •  Plan—2.75
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 elsewhere in our facility or outdoors, certain fees may apply, starting at $1.95 per person. Our costs listed for food service are priced for standard service for your event. Other service 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.

STAFFING
Pricing for your event includes all food services and facilities for your event. In the event that additional staffing is required for your event, services will be billed separately. Fees are as follows:

<table>
<thead>
<tr>
<th>Staffing</th>
<th>Rate/hour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wait staff</td>
<td>$20/hour</td>
</tr>
<tr>
<td>Bartender</td>
<td>$20/hour</td>
</tr>
<tr>
<td>Chef services</td>
<td>$25/hour</td>
</tr>
</tbody>
</table>

CANCELLATION
If your event is cancelled, all incurred charges will be billed.

For more information or to place your order, please contact us at lurec@LUC.edu or 815.338.1032.