Loyola University Catering
breakfast

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

BASIC BEGINNINGS $6.29
Assorted Danish, Gourmet Coffee, Decaf and hot Tea

QUICK START $9.99
Assorted Muffins, Danish and Scones with fresh seasonal sliced Fruit, fresh assorted Juices, Gourmet Coffee, Decaf and hot Tea

HEALTHY CHOICE BREAKFAST $10.49
It’s a healthy way to start your day. Includes individual Cereal cups, Milk, ripe Bananas, Berries and assorted individual Yogurt cups, Gourmet Coffee, Decaf and hot Tea

À LA CARTE BREAKFAST
Assorted Bagels with Butter, Cream Cheese and Preserves $21.99 per dozen
Basket of Muffins, Danish and Scones $17.99 per dozen
Energy Bars $2.29 per bar
Granola Bars $1.99 per bar
Fruit Yogurt & Granola Parfaits $3.49 each
Breakfast Breads $16.99 per loaf
**hot breakfast**

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**ULTIMATE BREAKFAST $15.29**
Danish, Scrambled Eggs and Cheddar Vegetable Egg Pockets, crisp Bacon, Breakfast Sausage, Pancakes, fresh seasonal sliced Fruit, Breakfast Potatoes, assorted Juices, Gourmet Coffee, Decaf and hot Tea

**AMERICAN BREAKFAST $11.99**
Scrambled Eggs, Breakfast Potatoes, crisp Bacon, Breakfast Sausage and Breakfast Pastry with Condiments, Gourmet Coffee, Decaf and hot Tea

**SUNRISE SANDWICH BUFFET $12.49**
Select two of the following Breakfast Sandwiches: Sausage, Egg and Cheese on Biscuit; Egg and Cheese on an English Muffin; and Bacon, Egg and Cheese on a Bagel. Served with fresh seasonal sliced Fruit, Potato Pillows, and Condiments with Gourmet Coffee, Decaf and hot Tea

*Egg Whites available on request – nominal fee may apply*
*Hot Buffets require and attendant for an additional charge*

**breakfast enhancements**

Breakfast Enhancements are add-ons and are not to be sold separately
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**JUST FRENCH TOAST $4.79**
Orange Cinnamon French Toast served with Syrup and Butter

**HAND WRAPPED BREAKFAST BURRITOS $4.99**
Choose from Meat Lovers, Pico, or Florentine

**OATMEAL BAR $3.99**
Hot Oatmeal, Cinnamon Sugar and Apple Maple Pecan Compote served with Raisins, Dried Cranberries, Granola and Butter

*Egg Whites available on request – nominal fee may apply*
lunch

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

DELI EXPRESS  $10.99
Sliced Oven-roasted Turkey, sliced Roast Beef, Deli Ham; Swiss, Cheddar and Provolone Cheeses; Leaf Lettuce, sliced Tomatoes and Pickles; assorted Baked Breads and Rolls, one Side Salad, and Cookies
Served with Ice Water & Choice of Lemonade or Iced Tea

CLASSIC SELECTIONS  $13.99
Pick three, min quantity four of each
Greek Salad Wrap with crumbled Feta, Black Olives, fresh Cucumbers, Plum Tomatoes and Red Onion
Black Forest Ham with Smoked Gouda on Marble Rye Bread
Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread
Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread
Cookies, Potato Chips, Pickles, Condiments & one Salad with Ice Water & Lemonade or Iced Tea

plated lunches
Prices per person 12 guest minimum. Service Staff Required

BRASSERIE CHICKEN SALAD  $14.79
Pear, Walnut, Blue Cheese and Grilled Chicken over Spring Mix with a Cider Vinaigrette

TRADITIONAL COBB SALAD  $13.49
Grilled Chicken over chopped Greens with diced Bacon, fresh Avocado and Blue Cheese crumbles

THAI ISLAND BEEF SALAD  $15.79
Grilled Flank Steak over Romaine with Peanuts, Cucumber and Rice Noodles in a Thai Lime Vinaigrette

SALMON CAESAR SALAD  $16.29
Grilled Salmon, shredded Parmesan Cheese and seasoned Croutons over fresh Romaine

CLASSIC BOX LUNCH  $9.99
Minimum of four sandwiches per type; minimum quantity of 12
Your choice of:
Smoked Turkey with Havarti
Ham and Swiss
Roast Beef and Provolone
Vegan Roasted Vegetables
Includes Potato Chips, Whole Fruit, and a Cookie

PREMIUM BOX LUNCH
Minimum of four sandwiches per type. Minimum quantity 12.

Vegetable & Boursin Sandwich side of Couscous  $12.79
Turkey Fajita French Roll side of Black Bean Salad  $14.99
Grilled Chicken Salad with a fresh Roll & Quinoa  $13.99
Marinated Tofu Salad with a fresh Roll & Couscous  $12.99
Smoked Peppered Beef & Cheddar side Quinoa Salad  $15.49
Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert Bars.
lunch

classical collection buffets

THE EXECUTIVE LUNCHEON $17.29
Minimum of four sandwiches per type
Please choose three (3) of the following

- Garden Vegetables with Boursin, aged Provolone and roasted Garlic Aioli on French Roll
- Ham and Brie, with fresh Pear, Spinach and caramelized Onions on Wheatberry Bread
- Sliced Portobello Mushrooms with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette
- Buffalo Chicken Sub with Lettuce, Tomato, and Blue Cheese crumbles
- Tuna Salad Ciabatta with fresh Romaine and sliced Tomato
- Turkey, Bacon, and Ranch Sub with Lettuce and Tomato
- Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette

Choice of two Salads, Cookies, Potato Chips, Pickles, Ice Water & Iced Tea or Lemonade

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
- Cilantro Peanut Noodle Salad in a Pesto Cilantro Sauce combined with Radishes, Scallions and chopped Peanuts
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, fresh Spinach and Scallions
- Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapeños, fresh Cilantro and fresh Garlic
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and fresh Cilantro tossed in spicy Caribbean Jerk Seasoning
- Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a seasoned Mayonnaise Dressing
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing
- Herbed Quinoa Side Salad, charbroiled Vegetables, fresh Basil & Oregano
- Traditional Garden Salad, Tomato, Cucumber, Scallions, Yellow Squash, Red Pepper. Choose Ranch or Balsamic
lunch & dinner

buffets

ASIAN ACCENTS  $20.99
Peanut Lime Ramen Noodles, Egg Rolls, Dipping Sauces, General Tso’s Chicken with Broccoli and steamed Rice, Teriyaki Salmon with Lemon Green Beans, and Raspberry Coconut Dessert Bars

TASTY TEX MEX  $18.99
Chips and fresh Salsa, Tortillas, Pico de Gallo, Mexican Rice, Refried Beans, Beef or Chicken Fajitas, and Cinnamon Crisps and Chocolate Dipped Churros

LATIN FLAVORS  $17.99
Mexican Chopped Salad, Cumin Black Beans, Cilantro Lime Rice, grilled Flatbread, Chipotle Orange Roasted Chicken, Carne Asada con Papas Rancheros, Chocolate Dipped Churros and Sopapillas

SIMPLY ITALIAN  $16.99
Caesar Salad, Broccoli with Lemon Zest, fresh Garlic Bread, choice of Chicken Parmesan or Sausage and Peppers, Rotini Marinara, Chocolate Dipped Biscotti and Mini Cannoli

THE SICILIAN  $19.99
Romaine Salad with Parmesan Peppercorn Dressing and Homemade Seasoned Croutons, roasted Broccoli, Confetti Rice, grilled Garlic Ciabatta, Chicken Marsala, Rigatoni with Meatballs on the side, Chocolate Dipped Biscotti and Mini Cannoli

Served with Ice Water and Your Choice of Lemonade or Iced Tea
(12 guest minimum)
buffets

Served with Ice Water & Your Choice of Lemonade or Iced Tea
(12 guest minimum)

THE TUSCAN $20.99
Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, Chocolate Dipped Biscotti and Cannoli

BAKED POTATO BAR $17.49
Potato Bar with tossed Garden Salad, Baked Potatoes, Chili, Chicken and choice of Cobbler, Pie or Chocolate Mousse Trifles

BBQ PICNIC $14.99
Grilled Hamburgers, Veggie Burgers and Hotdogs with all the toppings (Lettuce, Tomato, Cheese, Onions, Pickles, Ketchup, Mustard, and Relish), Home-style Pasta Salad, and fresh Country Coleslaw; served with House-made Kettle Chips, Cookies and Brownies
lunch & dinner

create your own buffet

Build Your Own Buffet: Select one Starter, one Entrée, two Sides, and one Finish

BUFFET STARTERS
Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Baby Spinach Salad with Bacon, Hard Boiled Eggs and Gorgonzola Vinaigrette
Greek Salad with crumbled Feta
Antipasto Salad with Oil and Red Wine Vinegar
Autumn Vegetable Salad with Red Wine Vinaigrette

BUFFET ENTREES
Grilled Chicken Breast with Cider Marinade $18.99
Chicken Cacciatore with fresh Herbs and Vegetables $17.99
Roasted Turkey with Cranberry Relish $19.99
Chipotle roasted Pork Loin $19.99
Grilled Salmon with Parmesan Pesto Sauce $21.99
Seasoned Roast Beef with Portobello Demi Glace $21.49
Roasted Vegetable Lasagna $18.99

BUFFET SIDES
Italian seasoned Green Beans
Goat Cheese and roasted Garlic Mashed Potatoes
Pan roasted Vegetables with Herb Vinaigrette
Penne with Marinara Sauce
Marinated roasted Red Potatoes
Brussel Sprouts with Almond Butter
Oven roasted Broccoli with Lemon Zest

BUFFET FINISHES
Bread Pudding with Caramel Apple Sauce
Cinnamon Cherry Pear Crisp
Mini Brownie and Cappuccino Mousse Parfaits
Strawberry Cheesecake Tarts
Mini Cannoli
Flourless Chocolate Cake

CUSTOM MENUS

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.
lunch & dinner

plated meal collections

All prices are per person; staff fee applies.
Includes Starter, Entrée, Finish, Fresh Rolls, Butter, Water and Coffee Service.

PLATED STARTERS
Goat Cheese and English Cucumber Lettuce Wrap with Balsamic Drizzle
Traditional Antipasto Plate
Contemporary Caesar Salad
Commander’s Palace, Yellow Squash, Goat Cheese, Strawberry
Spinach Bundle, Cucumber, Tomato, Boiled Egg, Carrots, Scallions

PLATED ENTREES
Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash $20.99
Braised Short Ribs with Poblano Polenta Cake and sautéed Spinach $24.99
Red Curry Thai Vegetables with Tofu $18.99
Filet Mignon with Red Wine Reduction, Potato Circlet & Veg Bundle $32.99
Salmon Pomodoro with Cherry Tomato, Onion, Garlic Sauce $28.99
Stuffed Chicken with Asiago, Sundried Tomato, Spinach $21.99
Duet Plate – Ask Coordinator for Pricing & Selections

PLATED FINISHES
Chocolate Cabernet Cake with fresh Berries
Lemon Mascarpone Tart, Apple Honey Fig Preserve
White Chocolate Mousse in Pastry, Caramel Sauce
Trifle-layers of Pastry Cream, Pound Cake, and Berries
Classic Cheesecake topped with Cherry Sauce
receptions

All prices are per dozen

COLD HORS D’OEUVRES
Smoked Salmon Roll on Cucumber Round $27.99 per dozen
Seared Beef Tenderloin with Sweet Onion Marmalade on Ficelle $29.99 per dozen
Wild Mushroom and Goat Cheese Crostini $21.99 per dozen
Buffalo Mozzarella and Prosciutto Skewers $23.99 per dozen
Cherry Tomato stuffed with Hummus $16.99 per dozen
Sesame crusted Ahi Tuna $28.99 per dozen
Eggplant Caponata with fresh Pita $17.99 per dozen
Shrimp Cocktail $37.99 per dozen
Ratatouille filled Phyllo Cups $19.99 per dozen

HOT HORS D’OEUVRES
Spanakopita $19.99 per dozen
Maryland Crab Cakes with Cajun Rémoulade $27.49 per dozen
Baked Crab Rangoon $22.99 per dozen
Mini Quesadillas $19.99 per dozen
Bacon wrapped Dates with Blue Cheese $22.99 per dozen
Beef Tenderloin & Blue Cheese Puffs $25.99 per dozen
Bacon wrapped BBQ Pork Tenderloin $25.99 per dozen
Roasted Shrimp & Andouille Sausage $24.99 per dozen
BBQ Meatballs $18.99 per dozen

ADDITIONS
Classic Cheese Tray served with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini
Fresh Garden Crudités served with Ranch, Hummus, Lemon Artichoke Dips, and Pita Chips
Fresh Seasonal Fruit
Antipasto Platter served with Marinated Vegetables, Italian Meats and Assorted Cheeses
Housemade Spinach Dip served with fresh Pita Chips
receptions

reception stations

Add the following stations to your reception (Chef fee may apply)
Prices are per person, 50 guests minimum

MEDITERRANEAN $10.99
Seasonal roasted Vegetables, Tabbouleh Salad, marinated Olives, Greek Salad, and Hummus with Pita Chips

CHEF’S PASTA $12.79
Penne, Cavatappi and assorted Sauces and Toppings - cooked to order by our Chef!

TRADITIONAL CARVING $14.99
Roasted Turkey, Honey Ham or Slow-cooked Beef served with Condiments and Fresh Rolls

GROWN UP MAC AND CHEESE $16.79
Gourmet Roasted Garlic and Smoked Gouda Mac & Cheese with Poblano Peppers – served with Chicken, Mushrooms and Shrimp

breaks

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

ENERGY BREAK $4.49
Raise the bar with an assortment of Granola Bars and Fruit Filled Breakfast Bars

THE HEALTHY ALTERNATIVE $7.99
Get healthy with assorted Apples, Oranges, Bananas and Pears along with Yogurt cups, Trail Mix and Granola Bars

SNACK ATTACK $4.99
Enjoy assorted Chips, Honey Peanuts, Trail Mix, Specialty Cookies and Brownies

COFFEE BREAK $6.99
Regular and Decaf Coffee, Hot Tea, Coconut Macaroons, Lemon Bars, Brownies, and Raspberry Bars
baked goods

Assorted Gourmet Cookies $14.99 per dozen
Bakery-fresh Brownies $15.99 per dozen
Gourmet Dessert Bars $17.99 per dozen
Mini Cannoli $29.99 per dozen
Fruit Tartlets $29.99 per dozen

contact us today

773.508.6035
catering@luc.edu
http://www.luc.edu/catering/
Prices effective until 05/01/2016

beverages

Regular and Decaffeinated Coffee $21.99 per gallon
Hot Tea $10.99 per gallon
Hot Apple Cider $21.99 per gallon
Hot Chocolate $21.99 per gallon
Iced Tea $14.99 per gallon
Lemonade $14.99 per gallon
Fruit Punch $15.99 per gallon
Iced Water $1.49 per carafe
Infused Water $10.99 per gallon
Assorted Sodas (Can) $1.29 each
Assorted individual Fruit Juices $2.29 each
Hot Tea $10.99 per gallon
Hot Apple Cider $21.99 per gallon
Hot Chocolate $21.99 per gallon
Iced Tea $14.99 per gallon
Lemonade $14.99 per gallon
Fruit Punch $15.99 per gallon
Iced Water $1.49 per carafe
Infused Water $10.99 per gallon
Assorted Sodas (Can) $1.29 each
Assorted individual Fruit Juices $2.29 each