



Loyola University Catering

# breakfast



## breakfast collections

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*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**



# breakfast

## hot breakfast

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

### 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 attendant for an additional charge*

## breakfast enhancements

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*Breakfast Enhancements are add-ons and are not to be sold separately*

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

### 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*

### 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*



## 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

### 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

## classic collection buffets

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### 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

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

### **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



# lunch & dinner

## buffets

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*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

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*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 Circllet & 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



## receptions

*All prices are per dozen*

### GOLD HORS D'OEUVRES

- Smoked Salmon Roll on Cucumber Round **\$27.99 per dozen**
- Searched 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 Rémolade **\$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  
**serves 12: \$52.99 24: \$95.99 48: \$172.99**
- Fresh Garden Crudités served with Ranch, Hummus, Lemon Artichoke Dips, and Pita Chips  
**serves 12: \$34.99 24: \$63.99 48: \$119.99**
- Fresh Seasonal Fruit  
**serves 12: \$38.99 24: \$65.99 48: \$118.99**
- Antipasto Platter served with Marinated Vegetables, Italian Meats and Assorted Cheeses  
**serves 12: \$58.99 24: \$106.99 48: \$199.99**
- Housemade Spinach Dip served with fresh Pita Chips  
**serves 12: \$30.99 24: \$55.99 48: \$99.99**



# receptions

## reception stations

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*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

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*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

## beverages

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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**



## desserts

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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

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773.508.6035

catering@luc.edu

<http://www.luc.edu/catering/>

Prices effective until 05/01/2016