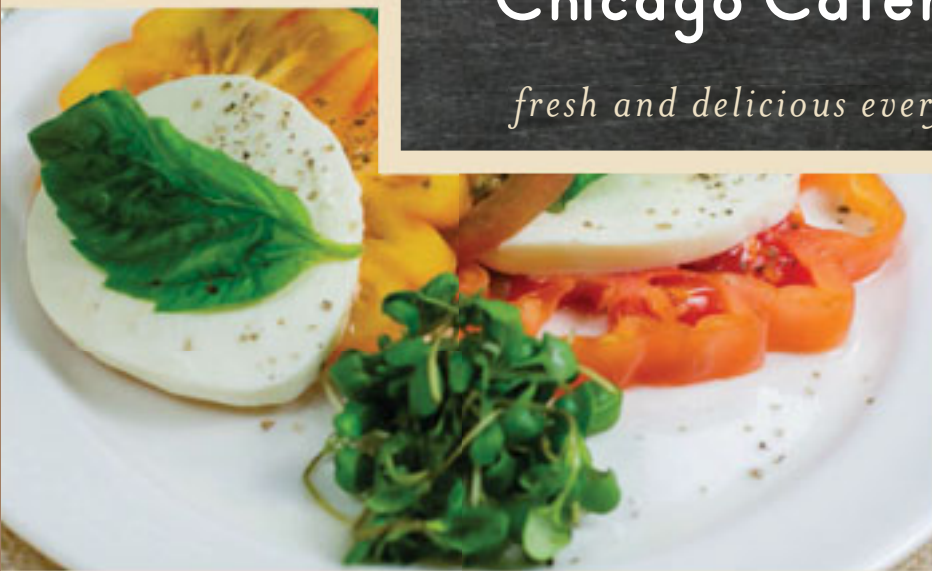




Loyola University Chicago Catering

fresh and delicious every day





Breakfast

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

 VEGETARIAN  VEGAN

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

BREAKFAST ENHANCEMENTS

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

Breakfast Sandwiches \$5.49

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

<input type="checkbox"/> ORANGE CINNAMON FRENCH TOAST	90 CAL EACH
<input type="checkbox"/> MAPLE SYRUP	110 CAL/1 OZ. SERVING

Includes appropriate condiments

Hand Wrapped Breakfast Burritos \$4.99

CHOOSE FROM THE FOLLOWING HAND-WRAPPED BREAKFAST BURRITOS!

<input type="checkbox"/> MEAT LOVER'S BREAKFAST BURRITO WITH BACON, SAUSAGE AND HAM	810 CAL EACH
<input type="checkbox"/> POTATO, CHEDDAR AND PICO DE GALLO BREAKFAST BURRITO	440 CAL EACH
<input type="checkbox"/> FLORENTINE BREAKFAST BURRITO	580 CAL EACH

Egg Whites available on request - nominal fee may apply



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Lunch & Buffet



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
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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 Box Lunch \$19.99

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

■ VEGETARIAN

■ VEGAN

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 CRUMBLLED 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 (390 CAL EACH)

TURKEY BREAST WITH MESCLUN GREENS AND SAGE CREAM CHEESE ON CIABATTA BREAD (420 CAL EACH)

Premium Box Lunch

VEGETABLE AND BOURSIN SANDWICH WITH LEMON COUSCOUS \$12.79

■ GARDEN VEGETABLE AND BOURSIN SANDWICH	570 CAL EACH
■ LEMON CAPER COUS COUS	110 CAL/3 OZ. SERVING
■ ROASTED VEGETABLES	120 CAL/3.25 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



Lunch & Buffet

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 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 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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BUFFETS

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

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
ICED TEA	0 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
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
ICED TEA	0 CAL/8 OZ. SERVING
ICED 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	170 CAL/6 OZ. SERVING
SOPAIPILLAS	70 CAL EACH
ICED TEA	0 CAL/8 OZ. SERVING
ICED 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	130 CAL/3.25 OZ. SERVING
CHEESE RAVIOLI	110 CAL/2.5 OZ. SERVING
SPINACH ALFREDO SAUCE	50 CAL/1 OZ. SERVING
RIGATONI	80 CAL/2 OZ. SERVING
ROSA SAUCE	30 CAL/1 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

ADD ON GRILLED CHICKEN BREAST \$2.29
(160 CAL/3 OZ. SERVING)

Northern Italian Buffet \$22.99

MEDITERRANEAN SALAD WITH A GREEK VINAIGRETTE	120 CAL/3.25 OZ. SERVING
GARLIC BREADSTICKS	110 CAL EACH
ROASTED MUSHROOMS	100 CAL/2.25 OZ. SERVING
VERMICELLI PASTA	150 CAL/3.25 OZ. SERVING
LEMON ROSEMARY CHICKEN	130 CAL/3 OZ. SERVING
SHRIMP SCAMPI	100 CAL/3 OZ. SERVING
ASSORTED COOKIES	170-200 CAL EACH
BAKERY-FRESH BROWNIES	250 CAL/2.25 OZ. SERVING
ICED TEA	0 CAL/8 OZ. SERVING
ICED WATER	0 CAL/8 OZ. SERVING

Includes appropriate condiments

VEGETARIAN VEGAN



Lunch & Buffet

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 CRUMBLLED 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 (120 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 SUNDRIED 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)

VEGETARIAN

VEGAN

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Receptions

RECEPTIONS

Classic Cheese Tray

SERVES 12: \$52.99 24: \$95.99 48: \$172.99

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

Fresh Garden Crudités

SERVES 12: \$34.99 24: \$63.99 48: \$119.99

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

SERVES 12: \$38.99 24: \$65.99 48: \$118.99

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

Antipasto Platter

SERVES 12: \$58.99 24: \$106.99 48: \$119.99

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

Housemade Spinach Dip

SERVES 12: \$30.99 24: \$55.99 48: \$99.99

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	120 CAL/3.25 OZ. SERVING -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.

VEGETARIAN

VEGAN

CONTACT US TODAY

773.508.6035

catering@luc.edu

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

Prices effective until 08/01/2017