Loyola University Chicago Catering

fresh and delicious every day
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 $5.99
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 $10.99
 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

Â 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 120–210 CAL EACH
Includes appropriate condiments
FRESH SEASONAL SLICED FRUIT (35 CAL/2.5 OZ. SERVING) $3.99 PER PERSON
GRANOLA BARS (90 CAL EACH) $1.99 PER PERSON

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HOT BREAKFAST

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

Ultimate Breakfast $16.29

MUFFINS, BAGELS AND CROSSIANTS 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 140−520 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

American Breakfast $1.99

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
DICE 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 $2.99

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
DICE 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 ENHANCEMENTS

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

Breakfast Sandwiches $5.99

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

- Orange Cinnamon French Toast 90 Cal Each
- Maple Syrup 110 Cal/1 oz. serving

Includes appropriate condiments

Hand Wrapped Breakfast Burritos $9.99

Choose from the following hand-wrapped breakfast burritos:

- Meat Lover’s Breakfast Burrito with Bacon, Sausage and Ham 810 Cal Each
- Potato, Cheddar and Pico de Gallo Breakfast Burrito 740 Cal Each
- Florentine Breakfast Burrito 580 Cal Each

Egg Whites available on request – nominal fee may apply

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.

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## 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>60 CAL/1 OZ.</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>30 CAL/1 OZ.</td>
</tr>
<tr>
<td>Deli Ham</td>
<td>40 CAL/1 OZ.</td>
</tr>
<tr>
<td>Tuna</td>
<td>80 CAL/1 OZ.</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>60 CAL/1 OZ.</td>
</tr>
<tr>
<td>Relish Tray (lettuce, tomato, onion, pickles, pepperoncini)</td>
<td>30 CAL/2 OZ.</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160 CAL/each</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>150-160 CAL/each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200 CAL/each</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

Additional Premium Box Lunch options available upon request!

Please contact your catering professional!

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### 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey and Swiss</td>
<td>440 CAL/each</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>430 CAL/each</td>
</tr>
<tr>
<td>Garden Vegetable and Cheese</td>
<td>570 CAL/each</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>150-160 CAL/each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>80-110 CAL/each</td>
</tr>
<tr>
<td><strong>Cookie</strong></td>
<td>170-200 CAL/each</td>
</tr>
</tbody>
</table>

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### Classic Selections $12.99

YOUR CHOICE OF THREE (3) CLASSIC SANDWICHES AND TWO (2) SIDE SALADS ACCOMPANIED BY POTATO CHIPS, PICKLES, COOKIES, ICED TEA AND ICED WATER

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Selection Sandwiches</td>
<td>350-750 CAL/EACH</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-240 CAL/EACH</td>
</tr>
<tr>
<td>Pickles</td>
<td>0 CAL/EACH</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>150-160 CAL/EACH</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200 CAL/EACH</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>0 CAL/8 OZ.</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 CAL/8 OZ.</td>
</tr>
</tbody>
</table>

Includes appropriate condiments

- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (930 CAL/each)
- Black Forest Ham with Smoked Gouda on Marble Rye Bread (930 CAL/each)
- Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (930 CAL/each)
- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread (930 CAL/each)
- Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread (930 CAL/each)

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### Premium Box Lunch

VEGETABLE AND BOURSIN SANDWICH WITH LEMON COUSCOUS $12.79

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Vegetable and Boursin Sandwich</td>
<td>570 CAL/each</td>
</tr>
<tr>
<td>Lemon Caper Cous Cous</td>
<td>110 CAL/3 OZ.</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>120 CAL/3.25 OZ.</td>
</tr>
<tr>
<td>Bakery-Fresh Brownie</td>
<td>250 CAL/2.25 OZ.</td>
</tr>
</tbody>
</table>

Turkey Fajita Ciabatta with Black Bean Salad $19.99

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Turkey Fajita Ciabatta</td>
<td>350 CAL/each</td>
</tr>
<tr>
<td>Chile Lime Cucumbers</td>
<td>25 CAL/3 OZ.</td>
</tr>
<tr>
<td>Corn and Black Bean Salad</td>
<td>120 CAL/4 OZ.</td>
</tr>
<tr>
<td>Cinnamon Cookies</td>
<td>180 CAL/EACH</td>
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</tbody>
</table>

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

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**Vegetarian** **Vegan**

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Loyola University Chicago Catering – 5
CLASSIC COLLECTIONS

The Executive Luncheon  $7.29

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  310 – 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 (640 CAL EACH)
SPICY SOUTHWEST CHICKEN BAGUETTE WITH MONTEREY 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 PENE SALAD TOSSD 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, JALAPENOS, FRESH CILANTRO AND FRESH GARLIC (120 CAL/4 OZ. SERVING)
- ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSD 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 (290 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 110 CAL EACH
- Buttermilk Mashed Potatoes 120 CAL/3.75 OZ. SERVING
- Sauteed Dill Green Beans 30 CAL/3 OZ. SERVING
- Herb Roasted Turkey
- Baked Ham 110 CAL/3 OZ. SERVING
- Apple Pie 140 CAL/6.5 OZ. SERVING
- Iced Tea
- Iced Water 0 CAL/8 OZ. SERVING

Includes appropriate condiments

Tasty Tex Mex $8.99

Create your own Fajitas with our Tex Mex Sides!

- Chips and Salsa
- Mexican Rice
- Refried Beans 150 CAL/2 OZ. SERVING
- Shredded Cheddar and Sour Cream 130 CAL/3 OZ. SERVING
- Fire Roasted Salsa 140 CAL/3.75 OZ. SERVING
- Cinnamon Chips
- Ice 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 240 CAL/6 OZ. SERVING
- Carne Asada Con Papas Ranchero 170 CAL/6 OZ. SERVING
- Sopaipillas
- Iced Tea
- Iced Water

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
- Baked-Fresh Brownies 250 CAL/2.5 OZ. SERVING
- Iced Tea
- Iced Water

Includes appropriate condiments

Add on Grilled Chicken Breast $2.29

(160 CAL/3 OZ OZ. SERVING)

Includes appropriate condiments

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/6 OZ. SERVING
- Shrimp Scampi 100 CAL/3 OZ. SERVING
- Assorted Cookies 170-200 CAL EACH
- Baked-Fresh Brownies 250 CAL/2.5 OZ. SERVING
- Iced Tea
- Iced Water

Includes appropriate condiments

Includes appropriate condiments

Vegetarian Vegan

Loyola University Chicago Catering – 7
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 (60 CAL/3.5 OZ. SERVING)
- CLASSIC CAESAR SALAD (60 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 CRUMBLED 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/6 OZ. SERVING) $22.99
- GRILLED SALMON WITH SUN-DRIED TOMATO PESTO SAUCE (240 CAL/6.75 OZ. SERVING) $21.99
- SEASONED ROAST BEEF WITH DEMI GLACE (310 CAL/6 OZ. SERVING) $21.99
- 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 (340 CAL/6.75 OZ. SERVING)
- CHERRY CHEESECAKE TARTS (180 CAL/4.75 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

RECEPTIONS

Classic Cheese Tray
CLASSIC CHEESE TRAY WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI (240 CAL/2.75 OZ. SERVING)

Fresh Garden Crudités
FRESH GARDEN CRUDITÉS WITH RANCH DILL DIP AND PITA CHIPS
- FRESH GARDEN CRUDITÉS 120 CAL/6 OZ. SERVING
- RANCH DILL DIP 120 CAL/6 OZ. SERVING
- PITA CHIPS 270 CAL/4 OZ. SERVING

Fresh Seasonal Fruit
FRESH SEASONAL FRUIT TRAY (90 CAL/2.5 OZ. SERVING)

Antipasto Platter
ANTIPASTO PLATTER WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES (250 CAL/6 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 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/3.5 OZ. SERVING
- **Greek Salad** 120 CAL/3.25 OZ. SERVING
- **Seasonal Roasted Vegetable Tray** 120 CAL/3.25 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*

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**SNACKS**

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

### Energy Break $4.99

**Raisin 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** 240 CAL EACH
- **Granola Bars** 140 CAL EACH

### Snack Attack $11.99

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** 240 CAL EACH
- **Assorted Cookies** 170–200 CAL EACH
### BEVERAGES

**REGULAR AND DECAFFEINATED COFFEE (10 CAL/8 OZ. SERVING)**
$2.99 PER GALLON

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**HOT APPLE CIDER (60 CAL/8 OZ. SERVING)**
$2.99 PER GALLON

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**HOT CHOCOLATE (60 CAL/8 OZ. SERVING)**
$2.99 PER GALLON

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**HOT TEA (0 CAL/8 OZ. SERVING)**
$1.09 PER GALLON

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**ICED TEA (0 CAL/8 OZ. SERVING)**
$14.99 PER GALLON

**Includes appropriate condiments**

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**LEMONADE (90 CAL/8 OZ. SERVING)**
$14.99 PER GALLON

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**FRUIT PUNCH (50 CAL/8 OZ. SERVING)**
$16.99 PER GALLON

**Includes appropriate condiments**

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**ICED WATER (10 CAL/8 OZ. SERVING)**
$1.99 PER CARAFE

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**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

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**ASSORTED SODAS (CAN) (10 - 150 CAL EACH)**
$1.29

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**ASSORTED INDIVIDUAL FRUIT JUICES (110 - 170 CAL EACH)**
$2.29

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### DESSERTS

**ALL PRICES ARE PER PERSON AND AVAILABLE FOR 12 GUESTS OR MORE**

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**ASSORTED GOURMET COOKIES (170 - 200 CAL EACH)**
$29.99 PER DOZEN

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**BAKERY-FRESH BROWNIES (250 CAL/2.25 OZ. SERVING)**
$18.99 PER DOZEN

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**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

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### 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.