Helpful Hints for Party Planning

Food Quantities
The time of day and purpose of the occasion will influence the quantity of food you will need. If you are serving light snacks or refreshments during or near meal times, you will typically need a larger quantity than between meal periods. The quantities planned for per person events are average size portions. We can help you determine the appropriate amounts for your group.

Pick-Ups
The most economical way to host a party is to pick up the food and set it up yourself. Orders can be picked up at our catering kitchen. We can help you with transport and loading – i.e., loading a cart, etc. If you will need assistance, it’s helpful to ask at the time the order is placed.

Equipment and Locations
* Loyola University procedures should be followed when reserving rooms.
* By ordering from this catering menu the client assumes all responsibility for the clean-up of the room and the proper disposal of all food and beverage items.

Planning an Event
Call the Loyola University, Chicago Catering Office at 773.508.6035 or visit our office to place your order. This brochure was developed to assist in planning events and contains some of the most popular items for student events. Our catering manager can help you plan any type of event from start to finish. If you have a particular request, just ask & we will be happy to develop custom menus for any occasion.

Looking for More?
Need catering for a large event, or a more formal affair? We are here for you! We offer many impressive appetizers and full-scale meals for any occasion in our traditional catering menu.

Ordering Information
All orders must be placed 72 hours in advance. All packages are sold as-is. No substitutions.

Contact Us Today
773.508.6035
catering@luc.edu
http://www.luc.edu/catering/
Prices effective until 08/01/2019
Prices may be subject to change

Designed for the ultimate in convenience, this catering menu offers a variety of freshly prepared snacks, meals and drinks.

* All food and beverage orders will be packaged in disposable containers and include the appropriate disposable service ware.
* All items are self-service, to be picked up by the ordering party at a time best suited for you and at a location determined upon ordering.

Loyola University, Chicago Catering is committed to providing affordable catering services for your special events. Many styles of catering services are available. Please contact the catering office for other menu selections and pricing.

Fresh & delicious
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The Sub Club
Includes appropriate condiments.
Wrapped, sacked, and packed to go. Minimum order of ten.

Canned Soda (0-150 Cal each) $1.49 Each
Iced Tea (5 Cal/8 oz. serving) $14.99
Lemonade (90 Cal/8 oz. serving) $14.99
Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) $18.49
Fresh Decaffeinated Coffee (0 Cal/8 oz. serving) $18.49
Fresh Coffee (0 Cal/8 oz. serving) $18.49

1 gallon = twenty 6oz. servings. Includes appropriate condiments and choice of brownies or assorted Craveworthy cookies.

All you have to do is pickup and serve. Sold in increments of 10.

The Great Pasta Feast
Your choice of Chicken or Beef Tacos served with Salsa and Sour Cream. Served with Refried Beans, Rice, Brownies or Assorted Craveworthy Cookies.

Rotisserie Chicken Dinner $102.99 Serves 10
Rotisserie Chicken 200 Cal each
Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving
Refried Beans 115 Cal/3.75 oz. serving
Brownies 250 Cal/2.25 oz. serving
Assorted Craveworthy Cookies 250-310 Cal each

Assorted Craveworthy Cookies 250-310 Cal each
Brownies 250 Cal/2.25 oz. serving
Dinner Roll 160 Cal each
Salsa 10 Cal/1 oz. serving
Sour Cream 120 Cal/1 oz. serving
Salsa 10 Cal/1 oz. serving
Brownies 250 Cal/2.25 oz. serving

Tacos $19.99 Serves 10
Your choice of Chicken or Beef Tacos served with Salsa and Sour Cream. Served with Refried Beans, Rice, Brownies or Assorted Craveworthy Cookies.

Hot Pretzels 170 Cal each
Chicken Fingers 170 Cal each
Spicy Mustard 30 Cal/1 oz. serving
Yellow Mustard 20 Cal/1 oz. serving

Cheese & Cracker Tray $37.99 Serves 10
An assortment of Domestic Cheeses served with Pita Wedges and Crostini

Hot Water with Assorted Tea Bags (0 Cal/8 oz. serving) $18.49

Mug of Coffee (0 Cal/8 oz. serving) $18.49

Chips are priced by the pound and dips by the pint.

Chips
- Home-style Potato Chips (240 Cal/1.5 oz. serving) $7.99
- Tortilla Chips (90 Cal/1 oz. serving) $7.99
- Mini Pretzels (110 Cal/1 oz. serving) $7.99
- Savory Snack Mix (200 Cal/1.75 oz. serving) $11.99
- Salsa (110 Cal/1 oz. serving) $4.99
- Ranch Dip (90 Cal/1 oz. serving) $5.99
- Spinach Dip (100 Cal/1 oz. serving) $5.99

Rice Krispie Treats (210 Cal each) $14.49
Brownies (170-360 Cal each) $18.49
Granola Bars (190 Cal each) $1.99 Each

On the go?
Wrapped, sacked, and packed to go. Minimum order of ten. Includes appropriate condiments.

The Sub Club $8.99 Each
Choice of Sandwich with Chips, Fruit and Can of Soda

Ham, Turkey and Bacon with Cheese on a Hoagie Roll 390 Cal each
Vegetable Sub with Provolone and Honey Dijon 460 Cal each
Chips 100-160 Cal each
Apple 60 Cal each

Dinner in a Hurry
All you have to do is pickup and serve. Sold in increments of 10. Includes appropriate condiments and choice of brownies or assorted Craveworthy cookies.

Snack time
Great munchies to go. Sold in increments of 10 servings.

Chicken Fingers $49.49 Serves 10
Chicken Fingers served with your choice of Honey Mustard, BBQ

Hot Dog $3.99 Serves 10
Hot Dogs served with your choice of any condiment

Cheddar Cheese $2.99 Serves 10
Cheddar Cheese slices and crackers

Cheese & Cracker Tray $37.99 Serves 10
An assortment of Domestic Cheeses served with Pita Wedges and Crostini


Vegetarian

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.

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.