## ALL-DAY PACKAGES

### All Day Delicious $49.19
Relax. We’ll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

#### Delicious Dawn
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- 🍓 Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### AM Perk Up
- Granola Bars 130-220 Cal each
- Assorted Yogurt Cups 80-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### Power Up Lunch
- Tomato and Cucumber Couscous Salad 120 Cal/3.75 oz. serving
- 🍓 Orange Fennel Spinach Salad 210 Cal/3.2 oz. serving
- Bakery-Fresh Rolls with Butter 160 Cal each
- 🍓 Green Beans Gremolata 70 Cal/3 oz. serving
- 🍓 Three Pepper Cavatappi with Pesto 280 Cal/7.5 oz. serving
- 🍩 Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce 210 Cal/5.75 oz. serving
- New York Cheesecake 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### PM Pick Me Up
- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- 🍩 Grilled Vegetable Tray 70 Cal/3 oz. serving
- Bakery-Fresh Brownies 250 Cal/2.25 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

### Meeting Wrap Up $39.99
Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

#### Morning Mini
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 100-110 Cal each
- Yogurt Parfait Cups 360-400 Cal each
- Iced Water 0 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### The Energizer
- Donut Holes 45-90 Cal each
- 🍇 Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

#### It's a Wrap
- Chicken Caesar Wrap 640 Cal each
- Pepper Jack Tuna Wrap 610 Cal each
- Cran-Apple Turkey Wrap 650 Cal each
- 🍩 Grilled Vegetable Wrap 620 Cal each
- 🍓 Seasonal Fresh Fruit Salad 40 Cal/2.5 oz. serving
- Choice of One (1) Salad:
  - 🍓 Traditional Garden Salad 50 Cal/3.5 oz. serving
  - Grilled Vegetable Pasta Salad 120 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each
- Bakery-Fresh Brownies 250 Cal/2.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

#### Mid-Day Munchies
- Tortilla Chips 90 Cal/1 oz. serving
- Choice of Two (2) Salsas:
  - Salsa Roja 20 Cal/1 oz. serving
  - Salsa Verde 20 Cal/1 oz. serving
  - Pico De Gallo 10 Cal/1 oz. serving
  - 🍓 Assorted Whole Fruit 50-100 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each
- Iced Water 0 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
**Simple Pleasures $32.09**

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

**Simple Continental**
- Assorted Donuts 190-490 Cal each
- Assorted Bagels 290-450 Cal each
- Orange Juice 120 Cal/8 oz. serving
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Box Lunch**
Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Sandwich:
- Tuna Salad Ciabatta 540 Cal each
- Ham and Swiss Sub 380 Cal each
- Turkey and Swiss Sandwich 490 Cal each
- Roasted Pepper and Mozzarella Ciabatta 530 Cal each
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 210-260 Cal each

**Mid-Day Munchies**
- Tortilla Chips 90 Cal/1 oz. serving

Choice of Two (2) Salsas:
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving

*All packages include necessary accompaniments and condiments

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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.
BREAKFAST

Breakfast Collections
All prices are per person and available for 12 guests or more. All appropriate condiments included.

Quick Start $12.49
Choice of Three (3) Breakfast Pastries:
- Assorted Danish 210-530 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
- Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Healthy Choice Breakfast $11.99
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day
- Individual Cereal Cups 120-230 Cal each
- Milk 120 Cal each
- Bananas 110 Cal each
- Assorted Yogurt Cups 80-150 Cal each
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

New Yorker $16.99
- Bagels 290-450 Cal each
- Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 120 Cal/3.25 oz. serving
- Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

À la Carte Breakfast

Cinnamon Rolls $2.79 Per Person 350 Cal each
Assorted Pastries $23.99 Per Dozen 210-530 Cal each
Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
Assorted Individual Yogurt Cups $3.39 Each 50-150 Cal each
Vegan Blueberry Banana Breakfast Bread $16.49 Serves 12 260 Cal/3 oz. serving

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Hot Breakfast
All prices are per person and available for 12 guests or more. All appropriate condiments included.

**American Breakfast** $13.99
Choice of One (1) Breakfast Pastry:
- Assorted Danish 210-530 Cal each
- Assorted Muffins 400-510 Cal each
- Assorted Scones 400-440 Cal each
- Assorted Bagels 290-450 Cal each
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Bacon 60 Cal each
- Breakfast Sausage 60-180 Cal each
- Cage-Free Scrambled Eggs 180 Cal/4 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Smart Sunrise Sandwich Buffet** $15.99
Choice of Two (2) Yogurt Parfaits:
- Blueberry Orange Yogurt Parfait 390 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait 400 Cal each
- Honey Ginger Pear Yogurt Parfait 450 Cal each
- Strawberry Yogurt Parfait 370 Cal each
Choice of Two (2) Sensible Breakfast Sandwiches:
- Garden Vegetables and Egg on Wheat English Muffin 230 Cal each
- Southwest Garden Vegetable, Ham and Egg on Wheat English Muffin 220 Cal each
- Turkey Sausage, Swiss and Egg on Wheat English Muffin 260 Cal each
- Spinach and Feta Flatbread Sandwich 240 Cal each
- Turkey Sausage and Egg White Flatbread 310 Cal each
- Mexican Turkey Bacon Flatbread 290 Cal each
- Chicken and Spinach English Muffin 390 Cal each
- Open Faced Croissant with Avocado Smash, Fried Egg and Sriracha Drizzle 250 Cal each
- Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha 200 Cal each
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

**Sunnyside Scramble** $13.99
Choice of Two (2) Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving
- Breakfast Potatoes 120-140 Cal/3 oz. serving
- Country Ham 60 Cal each
Choice of One (1) Cage-Free Egg Scramble:
- Country Egg Scramble 140 Cal/4 oz. serving
- California Scramble 330 Cal/6 oz. serving
- Western Scramble 300 Cal/6 oz. serving
- Chorizo and Egg Scramble 90 Cal/4 oz. serving
- Iced Water 0 Cal each
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply
**Breakfast Enhancements**

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

**European Breakfast Charcuterie Display**  $58.99 Per 12
Platter of Gruyere, Blue Cheese, Genoa Salami, Prosciutto, Orange Marmalade, Fig Cranberry Jam, Whole Grain Mustard, Hard-Boiled Egg, Red Grapes and Crostini  390 Cal/4.75 oz. serving

**Yogurt Parfaits**  $5.49
Choose Your Favorite:
- Blueberry Orange Yogurt Parfait  390 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait  400 Cal each
- Honey Ginger Pear Yogurt Parfait  450 Cal each
- Strawberry Yogurt Parfait  360 Cal each

**Belgian Waffles**  $9.59
- Belgian Waffles  90 Cal each
- Fresh Strawberry and Peach Fruit Topping  20 Cal/1 oz. serving
- Whipped Cream  50 Cal/0.5 oz. serving
- Maple Syrup  70 Cal/1 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

*All packages include necessary accompaniments and condiments

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Classic Collections

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

**Deli Express** $15.99
Build your own Sandwich. Includes Two (2) Side Salads, Chips Beverages, and Cookies.

<table>
<thead>
<tr>
<th>Choice of Two (2) Side Salads</th>
<th>30-240 Cal each</th>
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<tbody>
<tr>
<td>Individual Bags of Chips</td>
<td>100-160 Cal each</td>
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<tr>
<td>Assorted Baked Breads and Rolls</td>
<td>110-230 Cal each</td>
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Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna) 25-80 Cal/1 oz. serving

| Cheese Tray (Cheddar and Swiss) | 110 Cal/1 oz. serving |
| Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) | 10 Cal/1 oz. serving |
| Assorted Craveworthy Cookies | 210-260 Cal each |

Choice of Two (2) Beverages:

- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

**Premium Box Lunches**

<table>
<thead>
<tr>
<th>Asiago Roast Beef Focaccia</th>
<th>$18.69</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise</td>
<td>550 Cal each</td>
</tr>
</tbody>
</table>

| Grilled Vegetable Pasta Salad | 120 Cal/3 oz. serving |
| Individual Bag of Chips | 100-160 Cal each |
| Bakery-Fresh Brownie | 250 Cal/2.25 oz. serving |

Canned Soda Bakery-Fresh Brownie 250 Cal/2.25 oz. serving

**Steakhouse Chop Salad** $19.19
Grilled Beef Steak tossed with Blue Cheese,  Vegetables and Romaine tossed with Dijon Vinaigrette 220 Cal each

Bakery-Fresh Roll with Butter 160 Cal each

| ☀️ ☀️ Fresh Fruit Cup | 40 Cal/2.5 oz. serving |
| Lemon Cheesecake Bar | 300 Cal/2.75 oz. serving |

Canned Soda 0-150 Cal each

**Salmon Caesar Salad** $17.99
Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons 590 Cal each

| Bakery-Fresh Roll with Butter | 160 Cal each |
| ☀️ ☀️ Fresh Fruit Cup | 40 Cal/2.5 oz. serving |
| Lemon Cheesecake Bar | 300 Cal/2.75 oz. serving |

Canned Soda 0-150 Cal each

### Additional Premium Box Lunch options available upon request!
Please contact your catering professional

**Classic Collections**

Classic Box Lunch $14.99
Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, and Assorted Craveworthy Cookies

| Choice of One (1) Classic Sandwich | 130-790 Cal each |
| Individual Bag of Chips | 100-160 Cal each |
| Assorted Craveworthy Cookies | 210-260 Cal each |

Canned Soda 0-150 Cal each

**Classic Selections Buffet** $17.99
Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

| Choice of Two (2) Side Salads | 30-240 Cal each |
| Individual Bag of Chips | 100-160 Cal each |
| Assorted Craveworthy Cookies | 210-260 Cal each |

Choice of Two (2) Beverages:

- Lemonade 90 Cal/8 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

**Classic Sandwich Options**

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)

- Bavarian Ham and Swiss on a Pretzel Roll 580 Cal each
- Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread 460 Cal each
- Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread 790 Cal each
- Chicken and Pepper Jack Baguette with Pico and Guacamole 640 Cal each
- ☀️ ☀️ Veggie and Hummus Lavash with Arugula, Plum Tomatoes, Cucumbers, Bell Pepper, Feta and Mint 130 Cal each
SANDWICHES & SALADS

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

The Executive Luncheon  $19.99
Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages
Choice of Two (2) Side Salads  30-240 Cal each
Dill Pickle Slices  0 Cal/1 oz. serving
Individual Bags of Chips  100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches  310-790 Cal each
Assorted Craveworthy Cookies  210-260 Cal each
Choice of Two (2) Beverages:
Lemonade  90 Cal/8 oz. serving
Iced Tea  5 Cal/8 oz. serving
Iced Water  0 Cal/8 oz. serving

Executive Luncheon Sandwiches
(Available Sandwich choices for The Executive Luncheon Sandwich Buffet)
Ham and Brie with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread  730 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli  660 Cal each
Old Bay® Shrimp Roll  310 Cal each
Roast Beef and Chimichurri Roll  510 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub  490 Cal each
Spicy Grilled Vegetable Wrap Bruschetta and Black Olives  580 Cal each
Shiitake "Bacon" VLT with Vegan Shiitake "Bacon", Lettuce, Tomato and Vegan Mayo  390 Cal each

Side Salad Selections
(Included with Deli Express, Classic Selections, and The Executive Luncheon Buffets)
Traditional Garden Salad with a Balsamic Vinaigrette Dressing  50 Cal/3.5 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette  110 Cal/3.75 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
Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing  70 Cal/3 oz. serving
Apple Walnut Salad tossed in a Cinnamon-Spiced Honey Yogurt Dressing  80 Cal/3.5 oz. serving
Strawberry Melon Salad  40 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
Herbed Quinoa Side Salad  100 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic  120 Cal/4 oz. serving
White Bean Herb Salad with Bell Peppers, Green Onions, Fresh Basil and Parsley tossed in a Balsamic Vinaigrette  90 Cal/3.33 oz. serving

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Themed Buffets

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

**Tropical Tradewinds** $21.59
- Roasted Sweet Potato Salad 120 Cal/4 oz. serving
- Coconut, Mango and Peanut Coleslaw 200 Cal/3.77 oz. serving
- Plantain Chips 150 Cal/1.5 oz. serving
- Tropical Rice 120 Cal/3 oz. serving
- Traditional Veggie Stir-Fry 40 Cal/2.75 oz. serving

Choice of Two (2) Tropical Entrées:
- Teriyaki Chicken 280 Cal/7.86 oz. serving
- Mahi Mahi with Pineapple Salsa 190 Cal/7.75 oz. serving
- Sweet Chili Pork 280 Cal/3 oz. serving
- Miniature Pineapple Upside-Down Parfaits 220 Cal each

**Northern Italian Buffet** $21.49
- Mediterranean Salad with a Greek Vinaigrette 110 Cal/3.25 oz. serving
- Garlic Breadsticks 110 Cal each
- Roasted Mushrooms 90 Cal/3 oz. serving
- Lemon Rosemary Chicken 130 Cal/3 oz. serving
- Shrimp Scampi 100 Cal/3 oz. serving
- Vermicelli Pasta 140 Cal/3.25 oz. serving
- Berry Panna Cotta 340 Cal/5 oz. serving

**Yucatan Bowl** $22.19
- Romaine Lettuce Salad 0 Cal/0.25 oz. serving
- Avocado Ranch Dressing 80 Cal/1 oz. serving

Choice of One (1) Rice:
- Cilantro Lime White Rice 120 Cal/3 oz. serving
- Cilantro Lime Brown Rice 140 Cal/3.5 oz. serving
- Charro Beans 90 Cal/3 oz. serving

Braised Chicken 180 Cal/3 oz. serving
Braised Beef 160 Cal/3 oz. serving
Roasted Portobello Mushrooms 20 Cal/2.25 oz. serving
Guacamole 40 Cal/1.33 oz. serving

Choice of Two (2) Salsas:
- Pico De Gallo 10 Cal/1 oz. serving
- Salsa Verde 10 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Dulce De Leche Brownie 220 Cal/2.25 oz. serving
Themed Buffets
All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

**East Asian Eats** $23.69
- Egg Rolls 180 Cal each
- Crispy Wontons 25 Cal each
- Choice of Two (2) Dipping Sauces:
  - Sweet Soy Sauce 50 Cal/1 oz. serving
  - Sweet and Sour Sauce 40 Cal/1 oz. serving
  - Chili Garlic Sauce 45 Cal/1 oz. serving
- Yakisoba Noodles 140 Cal/2.5 oz. serving
- Jasmine Rice 130 Cal/3 oz. serving
- Lemongrass Chicken 190 Cal/3 oz. serving
- Asian Tofu 120 Cal/3 oz. serving
- Teriyaki Sauce 25 Cal/0.5 oz. serving
- Raspberry Coconut Bars 360 Cal/3.25 oz. serving

**Heartland Buffet** $20.19
- Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette 180 Cal/3.75 oz. serving
- Bakery-Fresh Rolls with Butter 160 Cal each
- Roasted New Potatoes 110 Cal/2.75 oz. serving
- Fresh Herbed Vegetables 100 Cal/3.5 oz. serving
- Grilled Lemon Rosemary Chicken 130 Cal/3 oz. serving
- Oreo Blondies 270 Cal/1.75 oz. serving

**Looking to create your own themed buffet or unique custom buffet?**
Contact us at catering@luc.edu / 773.508.6035 or 773.508.7033 to explore more options and personalize your buffet to fit your event.
**Themed Buffets**
All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### Power Lunch $17.49
- **Grilled Flatbread** 110 Cal each
- **Seasonal Fresh Fruit Platter** 40 Cal/2.25 oz. serving

**Choice of Three (3) Salad Platters:**
- **Southwest Chicken with Greens, Corn, Black Beans and Vegetables tossed with a Hearty Grain Blend** 470 Cal/13.9 oz. serving
- **Chickpea Couscous with Shawarma Beef, Tomato and Cucumber Herb Salad and a touch of Spicy Harissa** 590 Cal/16.5 oz. serving
- **Grilled Salmon with Bulgur Wheat, Lentils and Hummus in a Roasted Garlic Lemon Vinaigrette garnished with Carrot Sesame Hummus and Pea Mint Salad** 530 Cal/11.15 oz. serving
- **Chilled Lo Mein Noodles topped with Grilled Chicken Breast and Veggies in a Spicy Thai Lime Sriracha Dressing** 520 Cal/11.88 oz. serving
- **Rice Noodles and Greens topped with Nam Tok Pork, Stir-Fried Vegetables, Chopped Peanuts and a Spicy Sweet Chili Vinaigrette** 310 Cal/6 oz. serving
- **Vegan Aquafaba Chocolate Mousse** 230 Cal/2.75 oz. serving

### Baked Potato Bar $23.29
- **Classic Garden Salad** 50 Cal/3.5 oz. serving

Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream 660 Cal/12 oz. serving

**Choice of One (1) Dessert:**
- **Apple Cobbler** 350 Cal/4.75 oz. serving
- **Apple Pie** 410 Cal/slice
- **Add on Cheddar Cheese Sauce** 60 Cal/1 oz. serving

### Taco Del Seoul $20.19
- **Egg Rolls** 180 Cal each

**Choice of Two (2) Dipping Sauces:**
- **Sweet Soy Sauce** 50 Cal/1 oz. serving
- **Sweet and Sour Sauce** 40 Cal/1 oz. serving
- **Chili Garlic Sauce** 45 Cal/1 oz. serving
- **Corn Tortillas** 40 Cal each
- **Bibb Lettuce Wrap** 0 Cal/0.5 oz. serving
- **Jasmine Rice** 130 Cal/3 oz. serving

**Choice of Two (2) Proteins:**
- **Korean BBQ Chicken** 140 Cal/2 oz. serving
- **Korean BBQ Pork** 130 Cal/2 oz. serving
- **Korean BBQ Tofu** 70 Cal/2 oz. serving
- **Asian Slaw** 20 Cal/1.25 oz. serving
- **Pickled Cucumbers** 5 Cal/1 oz. serving
- **Pickled Carrot and Daikon** 15 Cal/1 oz. serving

**Choice of Two (2) Salsas:**
- **Salsa Roja** 20 Cal/1 oz. serving
- **Salsa Verde** 10 Cal/1 oz. serving
- **Mango Salsa** 30 Cal/1 oz. serving
- **Shredded Green Cabbage** 0 Cal/0.5 oz. serving
- **Scallions** 0 Cal/0.25 oz. serving
- **Cilantro** 0 Cal/0.125 oz. serving
- **Toasted Sesame Seeds** 30 Cal/0.125 oz. serving
- **Chopped Peanuts** 40 Cal/0.25 oz. serving
- **Coconut Mango Rice Dessert** 230 Cal/5.85 oz. serving

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Create Your Own Buffet
Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

Buffet Starters
- 🍲 Seasonal Garden Salad with Balsamic Vinaigrette 50 Cal/3.5 oz. serving
- Classic Caesar Salad 170 Cal/2.7 oz. serving
- 🍲 Italian Green Salad with Penne and Prosciutto 110 Cal/3.25 oz. serving
- Antipasto Salad 130 Cal/3 oz. serving
- 🍲 Roasted Vegetable Platter with Chimichurri Mayo 210 Cal/4 oz. serving
- 🍲 Seasonal Fresh Fruit Salad 40 Cal/2.25 oz. serving

Buffet Entrees
- Fried Chicken with Buttermilk Hot Sauce $21.49 530 Cal/5.6 oz. serving
- Chicken Stuffed with Sun-Dried Tomato and Basil Goat Cheese $21.49 280 Cal/4.5 oz. serving
- Honey and Brown Sugar Ham $20.99 170 Cal/3.5 oz. serving
- Bruschetta Tilapia $20.99 200 Cal/5.5 oz. serving
- Fireside Herbed Steak Marinated in Dijon Mustard, Thyme and Cider Vinegar $22.99 200 Cal/3 oz. serving
- 🍲 Late Harvest Veggie Cavatappi with Zucchini, Spinach, Tomato and White Beans in a Pepper-Garlic Sauce $21.99 440 Cal/15 oz. serving
- 🍲 Vegan Chorizo Stuffed Portobello Cap $22.99 330 Cal each

Buffet Sides
- 🍲 Pan Roasted Vegetables 45 Cal/3 oz. serving
- 🍲 Brussels Sprouts with Almond Butter 70 Cal/3 oz. serving
- 🍲 Herb-Roasted Mushrooms 90 Cal/3 oz. serving
- 🍲 Ginger Honey Glazed Carrots 110 Cal/3.25 oz. serving
- Buttermilk Mashed Potatoes 120 Cal/3.75 oz. serving
- 🍲 Quinoa and Wild Rice Blend 110 Cal/2.6 oz. serving
- Macaroni and Cheese 260 Cal/4 oz. serving

Buffet Finishes
- 🍲 Bread Pudding with Caramel Apple Sauce 360 Cal/6.75 oz. serving
- Cherry Cheesecake Tarts 170 Cal/1.75 oz. serving
- Dulce De Leche Brownie 220 Cal/2.25 oz. serving
- Individual Chocolate Ganache Bundt Cake 320 Cal each
- 🍲 Vegan Zucchini Cake with Raisins and Walnuts 270 Cal/3 oz. serving
- Apple pie 410 Cal/slice
Hors d’oeuvres
Hors d’oeuvres are priced per dozen. As appropriate hors d’oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

Reception Hors d’oeuvres (Hot)
Bacon Wrapped Scallops $37.99 20 Cal each
Black Angus Mini Cheeseburgers (Sliders) $48.39 120 Cal each
Italian Meatballs $26.39 100 Cal each
Boneless Sweet ‘n Spicy Wings $28.59 150 Cal each
Crab Cakes $30.99 30 Cal each
Sesame Chicken $27.99 40 Cal each
Vegetable Samosas $27.99 15 Cal each
Vegetable Spring Rolls $40.69 15 Cal each
Buffalo Cauliflower Wings $18.99 90 Cal each

Reception Hors d’oeuvres (Cold)
- Mediterranean Antipasto Skewers $39.59 70 Cal each
- Gazpacho Shooter $21.99 30 Cal/2 oz. serving
- Shrimp and Coconut Ceviche $41.79 70 Cal/2 oz. serving
- Roasted Butternut Tartine $19.19 100 Cal each
- Chicken Cobb Tartine $19.79 150 Cal each
- Middle Eastern Chickpea Toast Points $19.19 70 Cal each

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

- Classic Sliced Cheese Tray $5.59 Per Person
  Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini 290 Cal/2.75 oz. serving
- Fresh Garden Crudités $4.49 Per Person
  Fresh Garden Crudités with Ranch Dill Dip 120 Cal/5 oz. serving
- Seasonal Fresh Fruit Platter $3.99 Per Person
  40 Cal/2.5 oz. serving
- Antipasto Platter $8.19 Per Person
  Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 250 Cal/5 oz. serving

Chef’s Choice Charcuterie Board
Market Price Per Person
Calories Vary Per Assortment

UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?
Contact your catering events specialist to discuss the proper amounts needed for a reception.

*All packages include necessary accompaniments and condiments

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.
### RECEPTIONS

#### 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.

**Dim Sum** $13.19  
- Egg Rolls 190 Cal each  
- Pot Stickers 45 Cal each  
  - Choice of Two [2] Dipping Sauces:  
    - Sweet Soy Sauce 50 Cal/1 oz. serving  
    - Sweet and Sour Sauce 40 Cal/1 oz. serving  
    - Chili Garlic Sauce 45 Cal/1 oz. serving  
- Sweet and Spicy Boneless Chicken Wings with Celery Sticks 600 Cal/7.5 oz. serving  
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

**Happy Hour** $20.29  
- Chilled Spinach Dip served with Pita Chips 230 Cal/2.25 oz. serving  
- Mini Cheesesteaks 170 Cal each  
- Buffalo Chicken Tenders served with Blue Cheese Dip 680 Cal/6.75 oz. serving  
- Pretzels Bites with Beer Cheese 40 Cal each  
- Assorted Craveworthy Cookies 210-260 Cal each  
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving

**Tater Tot Poutine Bar** $14.29  
- Tater Tots 240 Cal/4 oz. serving  
  - Choice of Two [2] Proteins:  
    - Crumbled Bacon 110 Cal/0.5 oz. serving  
    - Pulled Pork 290 Cal/3 oz. serving  
    - Diced Ham 75 Cal/2 oz. serving  
    - Country Gravy 70 Cal/2 oz. serving  
    - Shredded Cheese 120 Cal/1 oz. serving  
    - Roasted Mushrooms 90 Cal/2 oz. serving  
    - Green Peppers 10 Cal/1 oz. serving  
    - Diced Tomatoes 5 Cal/1 oz. serving  
    - Onions 10 Cal/0.5 oz. serving  
    - Scallions 0 Cal/0.25 oz. serving

#### Breaks

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

**The Healthy Alternative** $9.99  
- Apples 60 Cal each  
- Oranges 50 Cal each  
- Bananas 100 Cal each  
- Pears 90 Cal each  
- Individual Yogurt Cups 80-150 Cal each  
- Trail Mix 290 Cal each  
- Granola Bars 190 Cal each

**Breads and Spreads** $6.79  
- Tortilla Chips 180 Cal/2 oz. serving  
- Pita Chips 140 Cal/2 oz. serving  
- Crostini 40 Cal each  
  - Choice of Four [4] Spreads:  
    - Korean Roja Guacamole 90 Cal/2 oz. serving  
    - Ginger Verde Guacamole 90 Cal/2 oz. serving  
    - Chilled Spinach Dip 200 Cal/2 oz. serving  
    - Feta and Roasted Garlic Dip 260 Cal/2 oz. serving  
    - Traditional Hummus 80 Cal/2 oz. serving  
    - Artichoke and Olive Dip 140 Cal/2 oz. serving  
    - Seasonal Fresh Fruit Platter 40 Cal/2.5 oz. serving

**Sugar and Spice** $8.49  
- Craveworthy Sugar Cookies 230 Cal each  
- Gummy Bears 400 Cal/4 oz. serving  
- Popcorn 50 Cal/2.25 oz. serving  
- Cajun Chips 340 Cal/2 oz. serving  
- Savory Snack Mix 430 Cal/3.75 oz. serving

**Coffee Break** $5.99  
- Assorted Craveworthy Cookies 210-260 Cal each  
- Regular Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

*All packages include necessary accompaniments and condiments

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**Beverages**
Includes appropriate accompaniments

- **Assorted Sodas (Can)** $2.09 Each 0-150 Cal each
- **Assorted Individual Fruit Juices** $2.69 Each 110-170 Cal each
- **Sparkling Water** $2.29 Each 0 Cal each
- **Regular Coffee, Decaf and Hot Water with Assorted Tea Bags** $24.99 Per Gallon 0 Cal/8 oz. serving
- **Hot Apple Cider** $21.99 Per Gallon 160 Cal/8 oz. serving
- **Hot Chocolate** $21.99 Per Gallon 160 Cal/8 oz. serving
- **Iced Tea** $19.99 Per Gallon 5 Cal/8 oz. serving
- **Lemonade** $19.99 Per Gallon 90 Cal/8 oz. serving
- **Iced Water** $1.00 Per Person 0 Cal/8 oz. serving
  A 4 hour staffing minimum will be applied
- **Infused Water** $9.99 Per Gallon
  Choice of One (1) Fruit Infused Water:
  - **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

**Desserts**

- **Assorted Blondies** $2.99 Per Person 240-300/1.875-2.38 oz. serving
- **Assorted Craveworthy Cookies** $2.49 Per Person 210-260 Cal each
- **Bakery-Fresh Brownies** $2.99 Per Person 250 Cal/2.25 oz. serving
- **Gourmet Dessert Bars** $2.89 Per Person 300-360 Cal/2.75-3.25 oz. serving
- **Vegan Peach-Banana Cake** $24.99 Serves 8 300 Cal/slice

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**ORDERING INFORMATION**

**Lead Time**
All orders should be placed at least 10 business days in advance and confirmed no later than 5 business days prior to avoid late fees. Events with custom selections should be placed at least 14 business days in advance and confirmed within 10 business days. While we make every effort to accommodate last minute orders, we cannot guarantee your first-choice selections can be fulfilled. LUC Catering will guarantee quoted price for a custom event for 60 days from the date of initial proposal.

**Extras**
If rental equipment, linens, or additional service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

**CONTACT US TODAY**
773.508.6036 / 773.508.7033
catering@luc.edu
http://www.luc.edu/catering/
Prices effective until 07/01/2023
Prices may be subject to change

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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.
Catering Guide
To ensure that your event is a success, please carefully read through this catering guide to make your selections.

Booking an Event
When scheduling an event, please provide the following information, via the catering request form:
• Date and time at which the event will start and end
• Location of event
• Name of organization
• Contact Person
• Phone Number and email address
• Estimated number of guests attending
• Type of service desired
• Billing Account Number

All orders should be placed at least ten (10) business days in advance and confirmed no later than five (5) business days prior to the event date to avoid late fees. Events with custom selections should be placed at least fourteen (14) business days in advance and confirmed within ten (10) business days. While we make every effort to accommodate last minute orders, we cannot guarantee your first-choice selections can be fulfilled.

LUC Catering will guarantee quoted prices for a custom event for 60 days from the date of the initial proposal.

Delivery Minimum
A minimum $150.00 order of food and beverage is required for delivery.

Delivery Fee
Orders requiring drop off and pick-up services, only, acquires a $100.00 delivery fee per order.

Labor Policy
Labor needs and charges are dependent on menu, service requested, guest count, location, timing of the event and logistics. All orders are subject to a labor charge which will be communicated by our team during the proposal process. Charges may vary. A four-hour minimum does apply to all labor fees.

Billing Procedures
Loyola University Chicago departments charging their events are required to provide an AU account number consisting of a 6–10-digit budget code at the time of ordering. The order cannot be confirmed until the budget code is received. Payments for external parties are processed by Conference Services.

A rush fee of $50.00 will be applied to any order received, during our business hours, less than three (3) days prior to the event date.

Extras
If rental equipment, linens, or additional service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all your event needs from rental equipment, linens, florals, to service staff and everything in between. – Additional fees may apply

LUC Catering is happy to put together a custom menu for your event. Custom Catering Requests should be received fourteen (14) business days prior to the event date.

China Service
Got VIPs? Upgrade any event to china service for a $12.00 per person fee.

House Linen
Black/White - $16.00 per piece
Napkins - $1.50 per piece

Admin Fee
The Administrative Fee(s) is added to all external client events. The Admin Fee is not a gratuity and is not distributed to the employees who service your event

Cancellation Policy
Cancellation requests received less than 5 business days prior to an event are subject to a cancellation fee of up to 100% of the confirmed price. Cancellations must be received in writing via email at catering@luc.edu and are valid from the date they are received. Please note that our business hours are Monday to Friday from 9am to 5pm.