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Contact Us
tel: 773.508.6035   email: catering@luc.edu
8:00 to 5:00pm   Monday - Friday
luc.edu/catering

Information and Policies

Tastings
Each booking includes four complimentary tickets to one of our Tasting Events. Individual tastings may be scheduled for an additional charge.
– Inquire for pricing and availability

Guarantees
Your guaranteed minimum guest count is due 14 days prior to your event. Final charges will be based on either your guaranteed guest count, or actual guest count, whichever is greater.

Food and Beverage Policies
Due to federal, state and local laws concerning food and beverage sales, food or beverage prepared by Loyola Catering may not be removed from the premises. Any unused items are the sole property of Loyola Catering. All alcohol served on Loyola’s premises must be purchased and served through Aramark. With the exception of Wedding Cakes, food may only be brought on Loyola’s premises with written consent of management.
– Inquire with one of our Event Planners

Children and Under 21
Meals and Service Arrangements are discounted to twenty dollars each with any package.
– Ages 5 to 12
Under 21 guests receive a credit of fifteen dollars with any full open bar package.

Wedding Professionals Meals
Meals for the professionals contracted for your event will be provided at thirty-five dollars each. Please note only non-alcoholic beverages are permitted.

Deposits and Payments
A $1,000 catering deposit will be due with your signed space contract. All payments are processed through Loyola Conference Services. Payment in full is due 10 days prior to your event.

All payments and deposits are non-refundable. Payment can be made with a credit card via (Visa, Discover and Mastercard only) or cashier’s check. Visit www.luc.edu/cspayments to enter your Kinetics Space Contract number.

Food and Beverage Minimum
Minimum food and beverages charges may apply.

Administrative Fee and Taxes
An 18% administrative fee and applicable taxes are added to all sales. This 18% administrative fee is not intended to be a tip, gratuity or service charge for the benefit of the employees.

Gratuities
Loyola Catering and its staff do not accept gratuities of any kind.

Cancellation Policy
The event may be cancelled by giving Loyola Catering written notice. Notice is effective upon receipt by the University. The notice of cancellation shall include the cancellation fee below:

Cancellation received more than 181 days prior to your event date – 20% of total bill
Cancellation received 180 - 91 days prior to your event date – 40% of total bill
Cancellation received 90 - 31 days prior to your event date – 60% of total bill
Cancellation received 30 - 15 days prior to your event date – 80% of total bill
Cancellation received 14 days and under prior to your event date – 100% of total bill
Celebrate your special day among the vibrant flowers, colorful autumn leaves or serene lake shore at one of the city’s premier wedding venues. Loyola University Chicago’s two campuses offer both formal gardens as well as elegant event spaces. Whether you are looking for that dream wedding amidst the skyscrapers of downtown Chicago or a picturesque reception overlooking Lake Michigan, Loyola University is the perfect setting for a beautiful, memorable wedding reception, no matter the season.

This guide is meant to give you an idea of available services, but our full range of services is not limited to the selections here.

Rentals and Design

Tables
Highboys – With Floor Length Classic Linen
- Thirty-five dollars each
Highboys – With Floor Length Classic Linen and Lamour Ties
- Forty dollars each
Cabarets – With Floor Length Classic Linen
- Twenty-five dollars each
Cabarets – With Floor Length Classic Linen and Lamour Ties
- Thirty dollars each

Chairs
White Wood Formal Garden – With White Padded Seat
- Five dollars each
Chiavari (Gold, Black, Silver, Mahogany, Natural, White)
- Ten dollars each
High Chairs
- Fifteen dollars each

Linen
Upgrade to Lamour, Bichon or Damask Linen
- Add five dollars per guest
- Inquire for additional designer, couture fabrics

Dance Floors
Parquet Oak, Black and White
- Inquire for recommended size and pricing

Tabletop Rentals
Upgrade options available for China, Flatware and Glassware – Inquire for options and pricing

Design Services
Lighting, Centerpieces and Venue Décor

Inquire for options, pricing and inclusive total. Prices subject to change, applicable tax and administrative charge. Delivery and set-up charges may apply.
Plated Dinner Packages

Topaz

eighty-five dollars per guest

Cocktail Hour
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting

Dinner Reception
First Course
Choice of Featured Salad
Fresh Baked Breads, Rolls and Butter

Main Course
Choice of Plated Entrée and Vegetarian Selection
Wine Service with Dinner

Dessert
We Will Cut and Serve the Wedding Cake
That You Provide
Coffee, Decaffeinated, and Tea Service

Bar Service
Four-Hour Open Standard Bar
Soft Drinks Available Throughout

Wedding Brunch Receptions

Plated Dinner Packages Include:
- Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table
- China, Flatware and Linen Napkins
- Dinner Packages are priced for 6 hours
- Incorporate an additional meal choice into a package for an additional five dollars per guest
- Prices subject to applicable tax and an 18% administrative charge

Wedding Brunch

fifty-nine dollars per guest

Customize Your Wedding Brunch
A Selection of Seasonal Fresh Fruit and Berries
Assortment of Croissant, Cinnamon Rolls, Muffins
and Coffee Cake with Marmalade and Whipped Salted and Fruit Butters
International and Domestic Cheese Board with Assorted Crackers and Flatbreads

Selection of Eggs – choose one
Scrambled Eggs with Cheddar, Salsa and Green Onions on the Side
Spinach, Mushroom and Brie Frittata with Spicy Marinara on the Side
Broccoli, Mushroom, Cheese and Sausage Strata

Add an Omelet Station to Your Brunch
Toppings Include: Bacon, Ham, Assorted Cheeses, Sausages, Tomatoes, Peppers, Onions, Mushrooms, Broccoli and Spinach
Chef Attendants are required for Omelet Station – Six dollars per guest
– Additional charges will apply

Hot Breakfast Sweets – choose one
Pancakes with Fresh Berries and Whipped Topping
Whipped Butter and Real Maple Syrup on the Side
Belgian Waffles with Fresh Berries and Whipped Topping
Whipped Butter and Real Maple Syrup on the Side
Cheese Blintz with Strawberry Sauce and Powdered Sugar
Crispy Bacon and Breakfast Sausage Links

Potatoes – choose one
Sautéed Breakfast Potatoes
Roasted Mediterranean Potatoes with Fresh Herbs and Lemon
Potato Pancakes with Sour Cream and Apple Sauce on the Side

Chef’s Selection of Miniature Pastries and Cakes
Assortment of Fresh Juices
Freshly Brewed Coffee and Teas
Includes Unlimited Champagne and Mimosas
Plated Dinner Packages

Cocktail Hour
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting
Choose One Display Station or Substitute for Late Fare – Tier I

Dinner Reception
First Course
Choice of Featured Salad
Fresh Baked Breads, Rolls and Butter

Main Course
Choice of Plated Entree and Vegetarian Selection
Wine Service with Dinner

Dessert
We Will Cut and Serve the Wedding Cake That You Provide
Coffee, Decaffeinated, and Tea Service

Bar Service
Four-Hour Open Standard Bar
Soft Drinks Available Throughout

Plated Dinner Wedding Packages Include:
Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table
Chino, Flatware and Linen Napkins
Dinner Packages are priced for 6 hours
Incorporate an additional meal choice into a package for an additional five dollars per guest

Prices subject to applicable tax and an 18% administrative charge

Bar Packages

Beer and Wine Bar
Goose Island: 312, 4-Star Pils and IPA
Corona Light and Stella Cidre
choose two: Tier I Wines
Assorted Sodas
– Each additional hour is six dollars per guest

Standard Bar
Tito’s Vodka, Tanqueray Gin, Sauza Silver Tequila, Canadian Club Whiskey, Jack Daniels, Jim Beam, Dewar’s Scotch, Bacardi Rum, Captain Morgan Spiced Rum and Christian Brothers Brandy
Goose Island: 312, 4-Star Pils and IPA
Corona Light and Stella Cidre
choose two: Tier I Wines
Assorted Sodas, Standard Mixers and Garnish
– Each additional hour is seven dollars per guest

Premium Bar
Grey Goose Vodka, Bombay Sapphire Gin, Patron Reposado Tequila, Crown Royal, Jack Daniels, Bulleit Bourbon Whiskey, Johnny Walker Red, Mount Gay Rum, Captain Morgan Spiced Rum, Christian Brothers Brandy
– Upgrade from Packages, eight dollars per guest
Goose Island: 312, 4-Star Pils and IPA
Corona Light and Stella Cidre
choose two: Tier II Wines
Assorted Sodas, Standard Mixers and Garnish
– Each additional hour is nine dollars per guest

After Dinner Cordial Bar
Baileys Irish Cream, Kahlua, Amaretto, Courvoisier
– Ten dollars per guest

Champagne Toast
– Five dollars per guest

(Inquire for our wine list)
**Plated Dinner Packages**

**Ruby**

**nine-nine dollars per guest**

**Cocktail Hour**
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting
Choose One Display Station
or Substitute for Late Fare – Tier I

**Dinner Reception**
First Course
Choice of Featured Salad
Fresh Baked Breads, Rolls and Butter

**Main Course**
Choice of Plated Entrée – Tier II
Vegetarian Selection
Wine Service with Dinner

**Dessert**
Choose One Dessert – Tier I
We Will Cut and Serve the Wedding Cake
That You Provide
Coffee, Decaffeinated, and Tea Service

**Bar Service**
Four-Hour Open Premium Bar
Soft Drinks Available Throughout

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**Late Fare and Desserts**

**Late Fare**

**Slider Bar** – choose two
Beef with Caramelized Onion | Turkey with Cranberry Relish on Brioche | BBQ Pork with Tangy Cole Slaw | Portobello and Gorgonzola | Classic Meatball on French bread

**Flatbread Pizza Station** – choose two
Our Chef’s Delicious House-Made Flatbread Dishes
– Inquire for a list of current features

**Gourmet Street Food** – choose two
– Inquire for a current list of signature selections

**Desserts**

**Tier I**

**Mini Crème Brûlée Station** – choose two
– Inquire for our Chef’s seasonal features

**Dessert Shots** – choose two
– Inquire for our Chef’s seasonal features

**Chocolate Fondue Station**
Grand Marnier, White Chocolate and Hazelnut
Dark Chocolate Fondue, Strawberries, Dried Apricots, Slices of Pound Cake, Lady Fingers and Rolled Cookie Wafers

**Tier II**

**Sweet Table**
An Array of Delectable Miniature Desserts
Substitute for Tier I for an additional six dollars per guest, or add to a package for an additional ten dollars per guest
– Inquire for our Chef’s seasonal features

**Chocolate Covered Strawberries**
White and Dark Chocolates Dipped in Coconut, Candied Nuts, Chocolate Chips and Sprinkles
– Three dollars each, minimum 100
Chef Attended Stations

Chef Attended Stations: Tier I

**Risotto Station** – choose two
Our Chef’s Delicious House-Made Risotto Dishes
– Inquire for a list of current features

**Pasta Station** – choose two
Our Chef’s Specialty Pasta Dishes
– Inquire for a list of current features

**Gourmet Salad Station**
Trio of Salads – Contemporary Caesar | Mediterranean | Caprese

**Slider Bar** – choose two
Beef with Caramelized Onion | Turkey with Cranberry Relish on Brioche | BBQ Pork with Tangy Cole Slow | Portobello and Gorgonzola | Classic Meatball on French bread

**Quesadilla Bar**
Chicken and Vegetable Quesadillas with Beans, Pico de Gallo, Guacamole, Sour Cream
* Substitute Shrimp or Steak
  – Add two dollars per guest

**Moo-Shu Station**
Slow Roasted Peking Style Duck wrapped with Sesame Blushed Chinese Pancakes – Accompanied with Plum Sauce, Chili Garlic Sauce, Soy Ginger Sauces, Fresh Cilantro, Carrot and Cucumber and Juice from Fresh Oranges

**Small Plate Classics** – choose two
Mac n’ Cheese | Meatballs | Pulled Pork | Smoked Chicken Complemented with Alabama White Sauce, Mushroom Gravy and Coriander Peach BBQ

**Flatbread Pizza Station** – choose two
Our Chef’s Delicious House-Made Flatbread Dishes
– Inquire for a list of current features

**Stir-Fry**
Chicken Breast and Petite Shrimp Served with Steamed White Rice Bok Choy, Water Chestnuts, Bell Peppers, Red Onions, Mushrooms, Broccoli, Carrots Teryiyaki, Sweet-N-Sour and Sesame Ginger Sauces
  – Add Soy-Marinated Beef – Three dollars per guest

Sautéd Wild Mushroom Crostini
Portobello, Shiitake and Oyster Mushrooms Sautéd with Garlic, Fresh Herbs and Your Choice of Brandy, White or Red Wines – Finished with Extra Virgin Olive Oil

**Carving Station** – choose two
Turkey Breast Marinated and Slow Roasted
  – Served with Soft Rolls and Garlic Herb Mayonnaise
  Maple Pecan Glazed Boneless Pit Ham
  – Carved and Served with Soft Rolls and Pineapple Mustard Sauce
  Roasted Canadian Pork Loin Cajun Style – Served with Creole Honey Mustard Sauce and Soft Rolls
  Texas Barbeque Brisket – Served with Fire Cracker Cole Slow and Soft Rolls

**Chef Attended Stations: Tier II**

**Carved Tenderloin**
Cocktail-Style: Roast Tenderloin – Served with Soft Rolls, Mustard and Horseradish
Dinner-Style: Herb-Dusted, Roast Tenderloin of Beef accompanied with Roasted Shallot Demi-Glace

**Roast Prime Rib**
Carved at the Station: Classically Prepared – Served with Soft Rolls, Whipped Horseradish and Au Jus

**Jumbo Shrimp Sauté Bar** – choose one
Greek Style with Roasted Potatoes | Italian Style with Risotto | Asian Style with Asian Noodles

**Tapas Bar** – choose four
Our Chef’s Small Plate Tapas Dishes
– Inquire for a list of current features

**Ceviche Bar** – choose two
Grouper | Shrimp | Cod

Additional charges may apply for Chef Attendants

Stations-Style Packages

Topaz
eighty-five dollars per guest

**First Hour**
Your Choice of One Display Station – Tier I
Your Selection of Four Passed Hors d’Oeuvres
Passed Wine and Sparkling Water Greeting

**Second Hour**
Choose Two Chef Stations – Tier I

**Dessert**
We Will Cut and Serve the Wedding Cake That You Provide
Coffee, Decaffeinated, and Tea Station

**Bar Service**
Four-Hour Open Standard Bar
Soft Drinks Available Throughout

Stations-Style Wedding Packages Include:

- Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table
- China, Flatware and Linen Napkins
- Highboy Tables and Cabaret Tables with Floor Length Classic Linen
  * The Inclusive Quantity is Based on Your Guest Count - We Will Guide You and Include Totals on Your Proposal

Stations-Style Packages are priced for 4 hours
Prices subject to applicable tax and an 18% administrative charge
Additional charges may apply for Chef Attendants
Stations-Style Packages

**Pearl**

ninety dollars per guest

**First Hour**
- Your Choice of One Display Station – Tier I
- Your Selection of Four Passed Hors d’Oeuvres
- Passed Wine and Sparkling Water Greeting

**Second Hour**
- Choose Two Chef Stations – Tier I
- **Dessert**
  - We Will Cut and Serve the Wedding Cake That You Provide
  - Choose One Dessert or Late Fare Station – Tier I
  - Coffee, Decaffeinated, and Tea Station

**Bar Service**
- Four-Hour Open Standard Bar
- Soft Drinks Available Throughout

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Stations-Style Packages Include:
- Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table
- China, Flatware and Linen Napkins
- Highboy Tables and Cabaret Tables with Floor Length Classic Linen*

*The Inclusive Quantity is Based on Your Guest Count – We Will Guide You and Include Totals on Your Proposal

Stations-Style Packages are priced for 4 hours

Prices subject to applicable tax and an 18% administrative charge. Additional charges may apply for Chef Attendants.

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Display Stations

**Display Station: Tier I**

**Market Station**
- Sliced Fresh Seasonal Fruit and Berries with Raspberry Dipping Sauce
- International and Domestic Cheese Board with Assorted Crackers and Flatbreads

**Fondue and Dips**
- Warm Spinach and Artichoke Dip – Spinach and Artichokes Blended with Cream and Cheeses
- Served with an Assortment of Sliced Bread
- American Duet of Dips Onion and Fresh Herb Served on Hollowed out Bread with an Assortment of Crusty and Soft Breads

**Verrine and Chutney**
- **Vegetable Crudité with Spinach Dip**
- **Mediterranean**
  - Antipasto Display – Salami, Prosciutto, Roasted Mushroom, Peppers, Olives, Toasted Breads and Crackers
  - Trio of Mediterranean Dips Skordalia (Greek Potato Dip with Garlic, Lemon and Olive Oil), Baba Ghoush (Puree of Roasted Eggplant with Garlic and Olive Oil), Hummus (Puree of Garbanzo Beans with Tahini and Olive Oil) Served in Hollowed out Bread with Rosemary Parmesan Pita Chips and French Baguettes

**Display Station: Tier II**

**Grande Hors d’Oeuvres Display**
- Sliced Fresh Seasonal Fruit and Berries with Raspberry Dipping Sauce
- International and Domestic Cheese Board with Assorted Crackers and Flatbreads
- Baked Brie in Puff Pastry with Dried Fruit and Sliced French Bread

**Epicurean Display**
- Baked Brie in Puff Pastry with Dried Fruit and Sliced French Bread
- Smoked Norwegian Salmon Display with Chopped Capers, Bermuda Onions, Eggs and Grème Friche Cracker and Cocktail Rye
- Antipasto Display – Salami, Prosciutto, Roasted Mushroom, Peppers, Olives, Toasted Breads and Crackers

**Displays a la carte**
- Jumbo Shrimp with Cocktail Sauce and Fresh Lemon (200 pieces)
  - Four hundred dollars
  - Two hundred dollars per additional 100
- Assorted Sushi and Nicky Plate (75 pieces)
  - Two hundred fifty dollars
- Oysters Rockefeller Fresh Blue Point Oysters Filled with Spinach, Bacon and Gorgonzola Cheese
  - Two hundred fifty dollars per 100 oysters
- Baked Clams – Jumbo Fresh Clams Stuffed with Herb Breadumbins, Parmesan, Garlic and Butter
  - Two hundred fifty dollars per 100 clams

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Stations A La Carte

**Shellfish / Raw Bar**
- Customize: Jumbo Shrimp | Lump Crab Cocktails
- Oysters | Clams | Mussels | Ceviche

**Sushi Bar**
- Customize: Sushi | Sashimi | Rolls

(Market Price)
Plated Entrées

**Chicken**
- Chicken Scaloppini with Creamy Risotto and Seasonal Vegetables with a Lemon Caper Pan Sauce
- French Chicken Breast Stuffed with Saulked Spinach, Asiago Cheese and Sun-Dried Tomatoes with a Tomato Pancake and Roasted Seasonal Vegetable Bundle – Champagne and Gravy Mustard Sauce
- Herb Marinated Breast of Chicken with Smoked Cheddar-Whipped Potatoes, Seasonal Vegetable Bundle – Herb jus Lik
- Mediterranean Chicken with Roasted Artichokes, Baby Carrots and Wild Mushroom Feta Orzo – Lemon Caper Sauce

**Vegetarian**
- Ricotta Filled Eggplant Roulades with Grilled Seasonal Vegetable Ratatouille, Roasted Tomato Coulis, Pan Roasted Potatoes and Basil pesto
- Mushroom Ravioli with Roasted Creamini and Oyster Mushrooms, Peas, Caramelized Onions, Sweet Corn and Cherry Tomato-Shallot Relish
- Quinoa Stuffed Portobello with Asiago Cheese with Seasonal Vegetables

**Beef**
- London Broil Marinated and Roasted with Whipped New Potatoes and Vegetable Bundle
- Braised Boneless Short Ribs on Parmesan Soft Polenta with Braised Vegetables – Tier II
- Grilled Filet of Beef, Custard Potatoes, Asparagus Bundles – Truffle Herb Demi-Glace – Tier II
- Roast Prime Rib with Turnip Whipped Potatoes and Vegetable Bundle – Au jus – Tier II

**Seafood**
- Butternut and Creme Filled Dusted Rainbow Trout with Pecan Quinoa, Roasted Seasonal Vegetables – Lemon Herb Cream
- Grilled Salmon Florentine Soft Polenta, Saulked Spinach and Wild Mushrooms – Red Wine Butter Sauce
- Honey-Ginger Glazed Salmon with Sesame Rice Cake and Seasonal Vegetable Bundle – Ginger-Soy Butter Sauce
- Pan-Seared Cod with Julienneed Vegetables and Herbed Gnocchi – Saffron Lemon Cream
- Lobster Scaloppini with Herb Couscous, Sautéed Oyster Mushrooms and Haricot Vert – Lobster Cream – Tier II

**Duet Plates**

**Tier II**
- *Substitute in package for an additional charge per guest*
  - Pan-Seared Breast of Chicken and Filet of Beef with Truffled Duchess Potatoes and Green Bean Bundles – Thyme Butter and Port Demi-Glace – Additional four dollars per guest
  - Grilled Salmon and Filet of Beef with Petite Twice Baked Potatoes and Haricot Vert – Lemon Dill Sauce and Wild Mushroom Demi-Glace – Additional four dollars per guest
  - Grilled Filet of Beef and Crab Stuffed Shrimp with Custard Potatoes, Vegetable Bundle – Porcini Demi and Shrimp Sauce – Additional six dollars per guest
  - Grilled French Chicken Breast and Crab Cake with Roasted Garlic Duchess Potato and Seasonal Veggies – Cognac Cream and Green Peppercorn Sauces – Additional six dollars per guest
  - Grilled Filet of Beef and Butter Basted Lobster Tail with Rainbow Mixed Fingerling Potatoes and Seasonal Vegetables – Truffle Demi-Glace and Lobster Sauce – Tier III – Additional twelve dollars per guest

Stations-Style Packages

**Ruby**
- ninety-nine dollars per guest

**First Hour**
- Your Choice of One Display Station – Tier I
- Your Selection of Four Passed Hors d’Oeuvres
- Passed Wine and Sparkling Water Greeting

**Second Hour**
- Choose Two Chef Stations – Tier I
- Choose One Chef Station – Tier II

**Dessert**
- We Will Cut and Serve the Wedding Cake That You Provide
- Choose One Dessert or Late Fare Station – Tier I
- Coffee, Decaffeinated, and Tea Station

**Bar Service**
- Four-Hour Open Premium Bar
- Soft Drinks Available Throughout

Stations-Style Wedding Packages Include:
- Floor Length Classic Linen for Your Head Table, Guest Tables, Cake Table, Gift Table, DJ Table, and Place Card Table
- China, Flatware and Linen Napkins
- Highboy Tables and Cabaret Tables with Floor Length Classic Linen*

*The Inclusive Quantity is Based on Your Guest Count - We Will Guide You and Include Totals on Your Proposal

Stations-Style Packages are priced for 4 hours
Prices subject to applicable tax and an 18% administrative charge
Additional charges may apply for Chef Attendants
Hors d’Oeuvres

Hot Hors d’Oeuvres
Medjool Dates Wrapped in Bacon and Stuffed with Gorgonzola Cheese and Walnuts
Chicken or Beef Teriyaki Satay
Truffle Mac N Cheese
Sun-Dried Tomato and Goat Cheese Tartlets with Bosil Infused Extra Virgin Olive Oil
Miniature Grilled Portobello and Herbed Goat Cheese Panini on Toasted Focaccia Bread with Balsamic Reduction
Pulled Pork Slider with Tangy Slaw
Roasted Shrimp and Andouille Sausage Skewers
Papaya and Water Chestnut Wrapped with Bacon and Finished with Brown Sugar Glaze
Mini Crab Cake with Peppadew Pepper Remoulade
Coconut Shrimp with a Horseradish Dijon Marmalade
Mini Frank with Sauerkraut, Stone Ground Mustard, Pretzel Bread

Cold Hors d’Oeuvres
Smoked Norwegian Salmon with Boursin Cheese, Capers and Onion on Pita
Caprese Skewers – Grape Tomatoes, Fresh Mozzarella and Basil Pesto
Korean Chicken Salad, Edible Cone
Antipasto Skewers – Kalamata Olive, Artichoke, Salami and Sun-Dried Tomato with an Italian Marinade
Veggie Antipasto Skewers – Mushrooms, Sun-Dried Tomatoes, Green and Kalamata Olives and Fresh Mozzarella
Prosutto Wrapped Asparagus with Boursin Cheese and Balsamic Syrup
Virgin Bloody Mary Shooter with Cumin Dusted Grilled Shrimp
Garapacho Shooter with Cilantro-Lime Shrimp Cocktail
Pepper-Crusted Beef Carpaccio with Basil Pesto and Shaved Manchego Cheese
New England Lobster Roll with Lemon Créme
Lobster Salad on Brioche Toast Point
Seared Ahi Tuna on a Wonton Chip with Wasabi Aioli

Salads, Soups and Appetizers

Salads
Contemporary Caesar Salad – Toasted Brioche, Parmesan Tuille, Creamy Caesar Dressing
Mediterranean Salad – Frisée and Watercress, Toasted Almonds, Kalamata Olives, Orange Segments, Roasted Bell Peppers – Roasted Garlic Vinaigrette
Bouquet of Field Greens with a Goat Cheese and Beet Terrine – Pesto Vinaigrette, Balsamic Syrup
Bouquet of Field Greens with Candied Pecans, Raisins and Warm Goat Cheese – Creamy Balsamic Dressing and Balsamic Syrup
Wedge Salad – Tomatoes, Bacon, Hard-Boiled Egg, Red Onion, Avocado, Crumbled Blue Cheese – Ranch Dressing
Caprese Salad – Heirloom Tomatoes and Fresh Mozzarella with Micro Basil, Balsamic Dressing and Balsamic Syrup

Soups
* Add two dollars per guest to package price to substitute, five dollars per guest to add as additional course
Char-Broiled Tomato Coulis – Accented with White Wine, Roasted Shallots and Thyme
Classic French White Bean Cassoulet – Diced French Cured Sausage, Ham and Breast of Chicken, Accented with Tomato, White Wine and Fresh Thyme
Butternut Squash Blushed with Coriander Seed and Garlic – Seasonal
Lobster Bisque – Four dollars per guest to substitute, eight dollars per guest to add

Appetizers
Tier I * Add two dollars per guest to substitute, a la carte price to add
Penne Rigate Cipriani – Tomato Basil Sauce Finished with Cream and Brandy
– Five dollars per guest
Grechettie Primavera – Roasted Fresh Seasonal Vegetables and Herbs Tossed in Soufflé Fresh Garlic and Extra Virgin Olive Oil, Finished with Shaved Grana Padano Cheese
– Five dollars per guest
Risotto a la Chef – Seasonally inspired, delicious house-made risotto
– Inquire for options
– Five dollars per guest
Tier II * Add four dollars per guest to substitute, a la carte price to add
Sugar Smoked Chicken Crepe – Tarragon Flavored Crepe Filled with Strands of Pulled Smoked Breast of Chicken Folded with a Lemon and Garlic Accented Chickpea Mousse and Topped with a Light Pommery Mustard Sauce
– Seven dollars per guest
Breast of Duck Sope – Circlette of Masa Harina Topped with Sliced Duck Breast and Drizzled with a Honey-Laced Mole Sauce and Achiote and Guajillo Chile Crème Fraiche
– Eight dollars per guest
Pan-Seared Scallops – Over a Sweet Corn and Roasted Pepper Ragout
– Eight dollars per guest