



LUC
CATERING
+ EVENTS





INSPIRED EXPERIENCES.

CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.

WHAT'S INSIDE

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VG VEGAN

V VEGETARIAN

EW EAT WELL

PF PLANT FORWARD



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 v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

AM PERK UP

Granola Bars v	100-200 Cal each
Assorted Yogurt Cups v	40-80 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

POWER UP LUNCH

Tomato and Cucumber Couscous Salad VG	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad v EW	210 Cal/6.5 oz. serving
Bakery-Fresh Rolls with Butter v	160 Cal each
Green Beans Gremolata VG EW PF	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto v EW	270 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce EW	210 Cal/5.75 oz. serving
New York- Style Cheesecake	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PM PICK ME UP

Spinach Dip (Hot Or Chilled) with Tortilla Chips v	230 Cal/2.25 oz. serving
Grilled Vegetable Tray VG EW PF	70 Cal/3 oz. serving
Bakery-Fresh Brownies v	250 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MEETING WRAP UP \$39.39

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 v	80-120 Cal each
Miniature Danish v	100-140 Cal each
Miniature Scones v	100-110 Cal each
Yogurt Parfait Cups v	360-410 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE ENERGIZER

Donut Holes v	45-70 Cal each
Ripe Bananas VG EW PF	100 Cal each
Iced Tea	0 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	630 Cal each
Pepper Jack Tuna Wrap	600 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap v PF	620 Cal each
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Traditional Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch v EW PF	45 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad VG	120 Cal/3 oz. serving
Individual Bags of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Bakery-Fresh Brownies v	250 Cal each
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja VG	20 Cal/1 oz. serving
Salsa Verde VG	5 Cal/1 oz. serving
Pico De Gallo VG	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit VG EW PF	45-100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ALL-DAY PACKAGES

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 v	240-540 Cal each
Assorted Bagels v	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks 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 Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Deli Sliced Ham with Honey Mustard Ciabatta	390 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta EW PF	500 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving

MID-DAY MUNCHIES

Tortilla Chips	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja vg	20 Cal/1 oz. serving
Salsa Verde vg	5 Cal/1 oz. serving
Pico De Gallo vg	5 Cal/1 oz. serving
Choice of One (1) Fruit Accompaniment:	
Seasonal Fresh Fruit Platter vg PF	35 Cal/2.5 oz. serving
Assorted Whole Fruit vg EW PF	45-100 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

ENJOY OUR ALL-DAY
PACKAGES TO
SUSTAIN YOUR GUESTS
THROUGHOUT THE DAY.



*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.

BREAKFAST

BREAKFAST COLLECTIONS

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

"TART"INES AND OATS \$15.09

Choice of Two (2) Breakfast Tartines:

Grilled Asparagus Sweet Potato Tartine, Everything Cream Cheese, Asparagus, Balsamic Drizzle V PF	90 Cal each
Grilled Sweet Potato Tartine, Marinated Tomato, Everything Cream Cheese V PF	80 Cal each
Grilled Sweet Potato Tartine, Everything Cream Cheese, Cucumber V PF	80 Cal each
Everything-Spiced Salmon Biscuit, Cream Cheese, Cucumber and Hard-Boiled Egg	370 Cal each
Open Face Avocado Egg Croissant with Sriracha	250 Cal each
Vegan Breakfast Toast with Avocado, Just® Egg Scramble, Radishes, Scallions and Sriracha VG EW PF	190 Cal each
Strawberry Banana Nutella Toast V	450 Cal each

Choice of Two (2) Overnight Grains:

Chilled Overnight Cran-Apple, Banana Bircher Muesli with Turmeric Infused Granola V	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch VG EW	190 Cal each
Overnight Strawberry Oatmeal V PF	320 Cal each
Overnight Blueberry Oatmeal V EW	210 Cal each
Overnight Apple Cinnamon Oatmeal V PF	450 Cal each
Overnight Pear & Pecan Oatmeal V	390 Cal each

Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

NEW YORKER \$16.99

Assorted Bagels V	290-450 Cal each
Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion and Cream Cheese	280 Cal/9 oz. serving
Seasonal Fresh Fruit Platter VG EW	35 Cal/2.5 oz. serving
Assorted Fruit Juice	100-150 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

MINI CONTINENTAL \$11.49

Miniature Muffins V	80-120 Cal each
Miniature Danish V	100-140 Cal each
Miniature Bagels V	110-140 Cal each
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

HEALTHY CHOICE BREAKFAST \$11.89

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	180-230 Cal each
Milk	120 Cal/8 oz. serving
Bananas VG EW PF	100 Cal each
Assorted Yogurt Cups V	40-80 Cal each
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

À LA CARTE BREAKFAST

Assorted Bagels with Butter, Cream Cheese and Jam V \$25.59 PER DOZEN	290-450 Cal each
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Buttery Croissants Served with Butter and Jam \$25.59 PER DOZEN	370 Cal each
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Cinnamon Rolls V \$25.99 PER DOZEN	350 Cal each
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Assorted Donuts \$20.69 PER DOZEN	240-540 Cal each
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Assorted Pastries V \$25.59 PER DOZEN	210-530 Cal each
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Fresh Seasonal Fruit Platter VG PF	35 Cal/2.5 oz. serving
Small \$43.59 SERVES TEN - TWELVE	
Large \$179.59 SERVES FORTY - FIFTY	

Assorted Breakfast Breads V \$15.19 SERVES TWELVE	200-280 Cal slice
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Assorted Danish V \$25.59 PER DOZEN	250-420 Cal each
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Overnight Grains - Chilled **V \$5.69 PER PERSON**

Choice of Two (2) Overnight Grains:

Chilled Overnight Bircher Muesli with Apple, Banana and Cranberries with Turmeric Infused Granola V	270 Cal each
Overnight Coconut Freekeh with Strawberries, Toasted Coconut and Honey V	500 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch VG EW	190 Cal each

BREAKFAST

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 v	250-420 Cal each
Assorted Muffins v	380-490 Cal each
Assorted Scones v	400-440 Cal each
Assorted Bagels v	290-450 Cal each
Buttery Croissants v	370 Cal each
Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs v	180 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

FRENCH TOAST BUFFET \$11.69

Breakfast Potatoes	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Orange Cinnamon French Toast v	100 Cal each
Maple Syrup vg	80 Cal/1 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

SUNNYSIDE SCRAMBLE \$13.69

Seasonal Fresh Fruit Platter vg pf	35 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 v	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Iced Water	0 Cal/8 oz. serving
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

THE SHAKSHUKA SPECIAL \$14.39

Seasonal Fresh Fruit Platter vg pf	35 Cal/2.5 oz. serving
Grilled Naan vg	250 Cal each
Roasted Red Bliss Potatoes v	100 Cal/3 oz. serving
Shakshuka Eggs v	270 Cal/4.5 oz. serving

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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 400 Cal/4.5 oz. serving

LOX AND BAGELS \$13.99 PER PERSON

Bagels **v** 290-450 Cal each

Smoked Salmon Platter with Hard-Boiled Eggs, Sliced Tomato, Cucumber, Slivered Red Onion, and Cream Cheese 280 Cal/9 oz. serving

OATMEAL BAR \$9.49 PER PERSON

Oatmeal **vg** 140 Cal/8 oz. serving

Honey **v** 50 Cal/0.5 oz. serving

Maple Syrup **vg** 80 Cal/1 oz. serving

Dried Cranberries **vg** 50 Cal/0.5 oz. serving

Raisins **vg** 40 Cal/0.5 oz. serving

Brown Sugar **vg** 50 Cal/0.5 oz. serving

Cinnamon Sugar **vg** 30 Cal/0.25 oz. serving

Walnuts **vg** 90 Cal/0.5 oz. serving

BELGIAN WAFFLES \$9.59

Belgian Waffles **v** 90 Cal each

Fruit Toppings (may include Strawberry, Peach, Blueberry, Strawberry-Peach, Apple Cinnamon) **vg** 20 Cal/1 oz. serving

Whipped Cream **v** 50 Cal/1 oz. serving

Maple Syrup **vg** 80 Cal/1 oz. serving

Butter 35 Cal each

GRITS BAR \$8.59

Traditional Grits served with Bacon, Cheddar Cheese, Scallions, Butter, Cinnamon Sugar and Raisins 410 Cal/9.25 oz. serving

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

BREAKFAST

BREAKFAST ENHANCEMENTS

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

PARADISE BOWL \$9.59

Choice of One (1) Base:

Acai Sorbet VG	130 Cal/4 oz. serving
Greek Yogurt V	60 Cal/4 oz. serving
Strawberry Yogurt V	80 Cal/4 oz. serving
Vanilla Yogurt V	80 Cal/4 oz. serving

Choice of Two (2) Fruits:

Watermelon Cubes VG	10 Cal/1 oz. serving
Strawberries VG	20 Cal/2 oz. serving
Pineapple VG PF	30 Cal/2 oz. serving
Blueberries VG	20 Cal/1 oz. serving
Diced Mango VG PF	20 Cal/1 oz. serving
Bananas VG	30 Cal/1 oz. serving
Toasted Coconut VG	150 Cal/1 oz. serving

Choice of Two (2) Flavor Enhancements:

Honey V	50 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Chia Quinoa Crunch VG	120 Cal/1 oz. serving
Granola V	110 Cal/1 oz. serving
Chia Seeds VG	140 Cal/1 oz. serving



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SANDWICHES & SALADS

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 and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips v	100-160 Cal each
Assorted Baked Breads and Rolls v	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Choice of Tuna Salad, Egg Salad, Chicken Salad, or Hummus with Vegetables)	50-230 Cal/2-4.5 oz. serving
Cheese Tray (Cheddar and Swiss) v	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) vg	10 Cal/1 oz. serving
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

PREMIUM BOX LUNCHES

Bakery-Fresh Roll with Butter v	160 Cal each
Fresh Fruit Cup vg PF	35 Cal/2.5 oz. serving
Dessert Bar v	240-370 Cal each
Iced Water	0 Cal/8 oz. serving

Salmon Caesar Salad \$19.89

Caesar Salad with Grilled Salmon, Shredded Parmesan Cheese and Seasoned Croutons	660 Cal/10.5 oz. serving
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Vegan Chik'n Caesar Salad \$18.09

Plant-based Chik'n, Romaine, Garbanzo Beans, Vegan Caesar Dressing vg	530 Cal/9.75 oz. serving
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Chicken Cobb Salad with Grilled Chicken \$18.09

Chicken Cobb Salad with Grilled Chicken, Bacon, Avocado, Egg and Blue Cheese on Salad Greens served with an Italian Vinaigrette	450 Cal/12.25 oz. serving
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Steakhouse Chop Salad \$19.19

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
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Peach BBQ Chicken Salad \$18.09

Peaches, Grilled Chicken, Bacon, Broccoli Slaw, Almonds and Feta Cheese on Arugula and Quinoa and topped with a BBQ Vinaigrette	710 Cal/11.75 oz. serving
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Mojito Shrimp Salad \$19.89

Grilled Marinated Shrimp on a Bed of Romaine tossed with Tomato, Jicama, Radish and Mojito Vinaigrette	290 Cal/11 oz. serving
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CLASSIC BOX LUNCH \$14.99

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy® Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips v	100-160 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Iced Water	0 Cal/8 oz. serving

CLASSIC SELECTIONS SANDWICH 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 (pg 10)	20-240 Cal each
Dill Pickle Slices vg	5 Cal/1 oz. serving
Individual Bags of Chips v	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy® Cookies v	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 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)

Arugula and Prosciutto Baguette	600 Cal each
Ham with White Cheddar, Arugula and Cranberry on Ciabatta	560 Cal each
California Turkey Ciabatta with Avocado, Spinach, Cucumber, Tomato and Ranch Dressing	470 Cal each
Chicken Caesar and Asiago Bruschetta Baguette	760 Cal each
Grilled Vegetable Ciabatta with Grilled Vegetables, Spicy Hummus, Lettuce and Feta Cheese v PF	270 Cal each
Tuna Salad Ciabatta with Fresh Romaine and Sliced Tomato	520 Cal each
Turkey, Avocado and Slaw Ciabatta with a Greek Goddess Spread	410 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.

SANDWICHES & SALADS

CLASSIC COLLECTIONS

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

THE EXECUTIVE LUNCHEON \$20.29

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 (pg 10)	30-240 Cal each
Dill Pickle Slices VG	5 Cal/1 oz. serving
Individual Bags of Chips V	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Choice of Two (2) Beverages:	
Lemonade	80 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Vietnamese Pork Baguette with Cucumber, Pickled Daikon and Carrot, Cilantro, Jalapeno and Mayo	790 Cal each
Tuna and Apple Salad with Fresh Tomatoes and Arugula on Ciabatta Bread EW	420 Cal each
Turkey Feta Ciabatta with Spinach and Sun-Dried Tomato Aioli	610 Cal each
Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette	680 Cal each
Buffalo Chicken Baguette with Ranch Dressing, Blue Cheese, Lettuce, Tomato and Onion	640 Cal each
Masala Hummus and Chicken Ciabatta with Sliced Cucumber, Arugula, Tomato, Pickled Red Onions, Indian-Spiced Hummus and Cilantro EW	500 Cal each
Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette	800 Cal each
Sliced Portobello Mushroom with Arugula and Olive Pesto Spread on a French Baguette V PF	660 Cal each
Old Bay® Shrimp Roll	320 Cal each
Ham, Turkey and Bacon with Cheese on a Hoagie Roll	xxx Cal each

*All packages include necessary accompaniments and condiments.

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SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 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 VG EW	120 Cal/4 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing V	240 Cal/4 oz. serving
Chimichurri Potato Salad VG	120 Cal/3.5 oz. serving
Creamy Vegan Coleslaw VG EW PF	80 Cal/3 oz. serving
Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives V	80 Cal/3 oz. serving
Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions Combined in an Olive Oil Mix VG EW	140 Cal/3.25 oz. serving
Toasted Barley Orange Cranberry Salad with Red Onions, Honey and Cinnamon V PF	120 Cal/3.5 oz. serving
Chickpea Salad with Fresh Cucumbers, Red Onions, Green and Red Peppers, Celery and Garlic with a Hot Pepper Sauce and Lemon Seasoning VG EW PF	150 Cal/3.5 oz. serving
Roasted Corn and Black Bean Salsa with Spanish Onions, Red Peppers, Jalapenos, Fresh Cilantro and Fresh Garlic VG	120 Cal/4 oz. serving
Roasted Vegetable Pasta Salad V EW PF	200 Cal/3.75 oz. serving
Strawberry Melon Salad EW	40 Cal/3 oz. serving
Herbed Quinoa Side Salad V PF	110 Cal/3.5 oz. serving

BUFFETS

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.

FAR EAST FUSION \$19.99

Kimchi	20 Cal/2.1 oz. serving
Carrot Ginger Wedge Salad VG	230 Cal/7.4 oz. serving
Select Two (2) Dumplings:	
Steamed Edamame Potsticker (2 per guest) V	60 Cal each
Steamed Vegetable Potsticker (2 per guest) V	40 Cal each
Pork Potsticker (2 per guest)	45 Cal each
Gardein™ Chick'n Lo Mein Bowl VG PF	460 Cal/10.5 oz. serving
Dan Dan Noodles	400 Cal/8.25 oz. serving
Chili Crisp VG	130 Cal/1 oz. serving
Fortune Cookie	20 Cal each

BBQ NATION \$21.89

Choice of One (1) Salad:	
Potato Salad V	240 Cal/4.25 oz. serving
Sweet Potato Salad V PF	290 Cal/3.5 oz. serving
Old-Fashioned Coleslaw V EW	150 Cal/3 oz. serving
Lexington Slaw VG EW PF	30 Cal/2.75 oz. serving
Choice of One (1) Bread:	
Corn Muffin V	220 Cal each
Southern Biscuits V	190 Cal each
Texas Toast VG	120 Cal each
Choice of Two (2) Sides:	
Macaroni and Cheese V	210 Cal/4.25 oz. serving
BBQ Pinto Beans	150 Cal/3.5 oz. serving
Black-Eyed Peas	140 Cal/4.5 oz. serving
Bacon & Onion Green Beans PF	90 Cal/4 oz. serving
Choice of Two (2) Entrees:	
Smoked BBQ Pulled Pork	220 Cal/3 oz. serving
Smoked Beef Brisket	170-210 Cal/3 oz. serving
BBQ Spiced Shredded Chicken	160 Cal/3 oz. serving
Nashville BBQ Pulled Pork Sandwich	480 Cal each
BBQ Jackfruit VG PF	120 Cal/3 oz. serving
BBQ Pulled Oats Sandwich VG PF	430 Cal each
Bakery-Fresh Dinner Roll for Sandwiches V	160 Cal each
Choice of Two (2) Sauces:	
Nashville BBQ Sauce	70 Cal/1 oz. serving
Carolina BBQ Sauce VG	20 Cal/1 oz. serving
Texas BBQ Sauce	50 Cal/1 oz. serving
Alabama BBQ Sauce V	160 Cal/1 oz. serving
Barbecue Sauce VG	170 Cal/1 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each

A TASTE OF ITALY \$22.29

Caesar Salad	240 Cal/5.5 oz. serving
Italian White Bean Salad VG EW PF	90 Cal/3.25 oz. serving
Garlic Breadsticks V	110 Cal each
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Three Pepper Pesto Cavatappi V EW	270 Cal/7.5 oz. serving
Grilled Rosemary Chicken EW	130 Cal/4 oz. serving
Grilled Fennel Tuna EW	150 Cal/3 oz. serving
Assorted Italian Ices	70-80 Cal each

MI COMIDA \$21.69

Choice of Two (2) Sides:	
Sweet Plantain	70 Cal each
Seasoned Black Beans	90 Cal/4 oz. serving
Crispy Yuca Fries	150 Cal/3.5 oz. serving
Pinto Beans EW PF	100 Cal/4.3 oz. serving
Puerto Rican Mashed Plantains	230 Cal/4 oz. serving
Brazilian Collard Greens VG EW PF	30 Cal/2 oz. serving
Choice of One (1) Base:	
Chopped Salad VG PF	20 Cal/3 oz. serving
Yellow Rice VG EW	120 Cal/3.5 oz. serving
Quinoa VG EW PF	130 Cal/3 oz. serving
Choice of One (1) Protein:	
Puerto Rican Roasted Pork	350 Cal/3.5 oz. serving
Cuban Picadillo	400 Cal/4.25 oz. serving
Peruvian Chicken EW	410 Cal/7.25 oz. serving
Mojo Shrimp	120 Cal/3 oz. serving
Plant Forward Pastelon VG PF	220 Cal/7.75 oz. serving
Choice of Two (2) Salsas/Sauce:	
Salsa Criolla VG	15 Cal/1 oz. serving
Salsa Pebre VG	5 Cal/1 oz. serving
Mojo Dressing VG	110 Cal/1 oz. serving
Peruvian Green Sauce V	160 Cal/1 oz. serving
Spicy Mayonnaise	140 Cal/1 oz. serving
Tres Leche Parfait	710 Cal each

SPICE MARKET \$23.29

Potato Samosa	180 Cal/2.75 oz. serving
Tomato-Onion Chutney VG	140 Cal/2 oz. serving
Cilantro Mint Chutney VG	10 Cal/1 oz. serving
Stonefire® Garlic Naan V	340 Cal each
Basmati Rice VG	130 Cal/3 oz. serving
Vegetable Balti V	100 Cal/4 oz. serving
Chicken & Tomato Balti	300 Cal/9 oz. serving
Assorted Craveworthy® Cookies V	210-230 Cal each

MEDITERRANEAN ESCAPE - PLANT FORWARD BUFFET \$17.69

Greek Chickpea Salad V PF	110 Cal/3.35 oz. serving
Vegetable Platter V PF	120 Cal/5 oz. serving
Roasted Red Pepper Hummus VG EW PF	230 Cal/4 oz. serving
Greek Pita with Feta Cheese and a Red Wine Vinaigrette V EW PF	140 Cal each
Beef Kofta Pita with Tzatziki and Hummus EW PF	390 Cal each
Iced Lemon Gourmet Cookies V	260 Cal each



BUFFETS

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.

LOW COUNTRY FUSION \$22.69

Hoppin' John: Black-Eyed Peas with Bacon	
Braised Collard Greens PF	150 Cal/4 oz. serving
Hushpuppies V	70 Cal each
Fried Green Tomato	50 Cal each
Cajun Mayonnaise V	20 Cal/1 oz. serving
Black-Eyed Peas and Okra Stew VG EW PF	90 Cal/4.15 oz. serving
BBQ Shrimp over Cajun Spiced Grits V	910 Cal/12.5 oz. serving
Coconut Cupcake with Coconut Cream Cheese Icing V	350 Cal each

NORTH BY NORTHWEST \$21.49

Kale Salad with Blue Cheese, Raisins and Red Onion and a Lemon Vinaigrette EW PF	100 Cal/2 oz. serving
Bakery-Fresh Dinner Rolls with Butter V	160 Cal each
Potatoes au Gratin V	180 Cal/4.25 oz. serving
Roasted Brussels Sprouts VG EW PF	35 Cal/2 oz. serving
Grilled Portobello stuffed with Vegan Cheese, Peppers, Onion, and Vegan Chorizo VG PF	320 Cal each
Maple Dijon Salmon EW	270 Cal/3.25 oz. serving
Lemon Garlic Aioli V	190 Cal/1 oz. serving
Individual Blackberry Cobbler Dusted with Cinnamon Sugar V	320 Cal each

TASTE OF SPAIN \$22.29

Mesclun Salad VG	15 Cal/3 oz. serving
Shallot Sherry Vinaigrette V	80 Cal/1 oz. serving
Rosemary Sea Salt Flatbread V	220 Cal each
Spanish Rice VG	110 Cal/3.5 oz. serving
Steamed Asparagus VG EW PF	20 Cal/3 oz. serving
Chik'n Paella VG EW	200 Cal/5 oz. serving
Paprika Chicken EW	190 Cal/5 oz. serving
Braised Pork	250 Cal/3.5 oz. serving
Lemon Cheesecake Bars V	300 Cal each

HEARTLAND BUFFET \$24.09

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balsamic Vinaigrette EW	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter V	160 Cal each
Roasted New Potatoes VG	110 Cal/2.75 oz. serving
Eggplant Parmesan PF	340 Cal/7.7 oz. serving
Fresh Herbed Vegetables VG EW PF	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken EW	130 Cal/4 oz. serving
Oreo Blondies V	270 Cal each

BUFFETS

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.

EASTERN INFLUENCES - CHILLED BUFFET \$23.29

Coriander Peanut Ramen Noodles VG	230 Cal/3 oz. serving
Szechuan Green Beans VG	90 Cal/4 oz. serving
Teriyaki Salmon on Sweet Chile Cucumber	90 Cal/3 oz. serving
Orange Glazed Chicken with Sesame Spinach EW	230 Cal/5.5 oz. serving
Assorted Dessert Bars V	300-370 Cal each

POWER BOOST BOWLS \$22.29

Choice of One (1) Grain:

Lemon Herbed Farro VG EW PF	150 Cal/4 oz. serving
Quinoa and Lentils VG EW PF	90 Cal/3 oz. serving

Choice of One (1) Greens:

Kale Mix VG PF	10 Cal/1.25 oz. serving
Romaine Arugula Mix VG PF	5 Cal/1.25 oz. serving

Choice of One (1) Protein:

Lemon Garlic Chicken V	130 Cal/3 oz. serving
Hard-Cooked Egg	80 Cal each
Grilled Sumac Salmon	120 Cal/2.75 oz. serving

Choice of Three (3) Toppings:

Spicy Roasted Broccoli VG EW PF	45 Cal/1.5 oz. serving
Sliced Avocado VG	90 Cal/2 oz. serving
Turmeric Roasted Cauliflower VG EW PF	35 Cal/2 oz. serving
Garbanzo Beans VG	140 Cal/3 oz. serving
Roasted Butternut Squash VG EW PF	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Shredded Beets VG	30 Cal/2 oz. serving
Edamame VG	80 Cal/2 oz. serving

Choice of Two (2) Sauces:

Greek Yogurt Ranch Dressing V	90 Cal/1 oz. serving
Pesto Vinaigrette V	120 Cal/1 oz. serving
Tahini Tzatziki Dressing V	30 Cal/1 oz. serving

Choice of Two (2) Garnishes:

Feta Cheese Crumbles V	80 Cal/1 oz. serving
Pickled Red Onion VG	20 Cal/1 oz. serving
Toasted Walnuts VG	190 Cal/1 oz. serving
Shaved Parmesan V	110 Cal/1 oz. serving
Brown Butter Pumpkin Seeds V	170 Cal/1 oz. serving

Choice of One (1) Dessert:

Baklava V	70 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each

*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.



BUFFETS

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 Beverages. Pricing is based on entrée selection.

BUFFET STARTERS

Classic Caesar Salad	170 Cal/2.7 oz. serving
Greek Salad with Crumbled Feta V	110 Cal/3.25 oz. serving
Italian Green Salad with Penne and Prosciutto	110 Cal/3.25 oz. serving
Autumn Vegetable Salad with Red Wine Vinaigrette VG EW PF	80 Cal/3 oz. serving
Crudités with Tzatziki Sauce V EW PF	40 Cal/5 oz. serving
Antipasto Platter with Crostini	260 Cal/5 oz. serving
Mandarin Cranberry Salad V EW PF	190 Cal/4 oz. serving
Seared Vegan Caesar Wedge Salad VG EW	70 Cal/3 oz. serving
Seasonal Fresh Fruit Salad VG PF	35 Cal/2.25 oz. serving
Traditional Garden Salad with Balsamic Vinaigrette and Ranch V EW PF	45 Cal/3.5 oz. serving

BUFFET ENTREES

Lemon Artichoke Chicken Breast EW \$25.59	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce \$25.69	300 Cal/5 oz. serving
Chicken and Shrimp Creole EW \$23.49	250 Cal/8.75 oz. serving
Chipotle Pork Loin Topped with a Pineapple Salsa EW \$23.49	210 Cal/3.75 oz. serving
Autumn Potato Crusted Salmon \$26.09	200 Cal/4 oz. serving
Snapper Veracruz EW \$27.49	150 Cal/5 oz. serving
Grilled Montreal Cod EW \$26.99	80 Cal/3 oz. serving
Pesto Flank Steak \$30.79	250 Cal/3 oz. serving
Roast Beef with Demi Glace \$25.59	260 Cal/6 oz. serving
Quinoa Cake Topped with Tomato Chutney VG PF \$24.19	280 Cal/4.25 oz. serving
Cavatappi A La Toscana V EW PF \$19.99	2420 Cal/15.75 oz. serving
Eggplant Lasagna V \$19.99	240 Cal/7.25 oz. serving

BUFFET SIDES

Roasted Brussels Sprouts with Garlic and Pancetta	80 Cal/2.6 oz. serving
Garlic Spinach and Kale VG PF	60 Cal/3.25 oz. serving
Herb-Roasted Mushrooms VG EW PF	90 Cal/3 oz. serving
Maple Glazed Carrots V EW PF	110 Cal/2 oz. serving
Buttermilk Mashed Potatoes V	120 Cal/3.75 oz. serving
Savory Herbed Rice VG	150 Cal/3.5 oz. serving
Macaroni and Cheese V	210 Cal/4.25 oz. serving
Goat Cheese and Roasted Garlic Mashed Potatoes V	160 Cal/4.3 oz. serving
Maple Mashed Sweet Potatoes V PF	110 Cal/4.25 oz. serving
Quinoa and Wild Rice Blend VG EW	980 Cal/2.75 oz. serving
Broccoli Mac and Cheese V	200 Cal/4.15 oz. serving

BUFFET FINISHES

Cherry Cheesecake Tarts V	170 Cal/1.75 oz. serving
Dulce De Leche Brownie V	230 Cal/2.25 oz. serving
Red Velvet Thimble Cake V	90 Cal each
Chocolate Cake V	320 Cal slice
Aquafaba Chocolate Mousse V	250 Cal each
Glazed Strawberry Bars VG	380 Cal each
Assorted Petit Fours	50-80 Cal each
Lemon Poppyseed with Strawberries Thimble Cake V	90 Cal each
Mini Chocolate and Caramel Cheesecakes V	80 Cal each
Dragon Fruit Chia Pudding with Mango, Banana and topped with Chia Quinoa Crunch V	190 Cal each

*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.

RECEPTIONS

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 Shrimp	\$36.69	35 Cal each
Chicken Quesadillas	\$27.39	50 Cal each
Tandoori Chicken	\$27.39	35 Cal each
Coconut Shrimp	\$33.19	50 Cal each
Crab Cakes	\$36.69	35 Cal each
Brie en Croute with Raspberry	v \$32.79	140 Cal each
Thai Butternut Squash Soup Shooter	\$35.99	60 Cal each
Sundried Tomato and Goat Cheese Swirl	v \$35.99	60 Cal each
Vegan Chorizo Stuffed Mushroom	vg \$35.99	45 Cal each
Lamb Kofta Meatballs	\$29.29	90 Cal each
Boursin Mushroom Pinwheels	v \$37.89	70 Cal each
Baked Mac n' Cheese Melts	v \$26.39	80 Cal each
Smoked Candied Bacon Jam Tarts	\$31.39	80 Cal each

RECEPTION HORS D'OEUVRES (COLD)

Smoked Salmon Mousse Cucumber Rounds	\$21.59	100 Cal each
Italian Pinwheels	\$29.49	90 Cal each
Veggie Hummus Cups	vg ew pf \$29.49	170 Cal each
Shrimp Cocktail	MARKET PRICE	50 Cal each
Chicken Walnut Salad Bites	\$21.59	80 Cal each
Candied Bacon Topped Deviled Eggs	\$21.49	80 Cal each
Strawberry Ricotta Toast Points	v pf \$17.89	60 Cal each
Tenderloin and Bacon Jam Crostini	\$21.59	130 Cal each
Tuna Poke Crisps	ew \$21.59	80 Cal each
Gazpacho Shooters	vg ew pf \$21.99	30 Cal/2 oz. serving

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.





RECEPTIONS

RECEPTION PLATTERS AND DIPS

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

CLASSIC SLICED CHEESE TRAY \$67.59 SERVES 12

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Crackers, Pita Chips and Crostini **v** 290 Cal/2.75 oz. serving

FRESH GARDEN CRUDITÉS \$45.69 SERVES 12

Fresh Garden Crudités with Ranch Dill Dip **v PF** 120 Cal/5 oz. serving

GRILLED VEGETABLES \$48.79 SERVES 12

Grilled Vegetables served with Balsamic Vinaigrette **VG EW PF** 70 Cal/3 oz. serving

ANTIPASTO PLATTER \$80.69 SERVES 12

Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese 260 Cal/5 oz. serving

HUMMUS WITH PITA CHIPS \$54.79 SERVES 12

Hummus with Pita Chips **v EW PF** 130 Cal/1.75 oz. serving

BAKED BRIE EN CROUTE WITH ALMONDS AND FIG JAM \$50.19 SERVES 15-20

Baked Brie en Croute with Almonds and Fig Jam 190 Cal/2 oz. serving

ASSORTED TEA SANDWICHES \$81.09 SERVES 12

An assortment of our most popular Tea Sandwiches

Chicken and Slaw	230 Cal each
Roast Beef and Brie	260 Cal each
Egg Salad v	290 Cal each
Mozzarella	240 Cal each

*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.

RECEPTIONS

CHEF-INSPIRED STATIONS

Chef-Inspired 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.

SPANISH PAELLA \$14.29

Saffron Rice Paella with Sausage, Roasted Pork Loin,
Grilled Chicken and Spanish Vegetables 310 Cal/8 oz. serving

WORLD OF DUMPLINGS \$13.79

Choice of Four (4) International Dumplings:

Beef Empanada with Salsa	150 Cal each
Mini Chicken Empanadas with Salsa	70 Cal each
Mini Vegetable Empanadas with Salsa	70 Cal each
Buttery Potato Cheddar Pierogis with Sautéed Onions, Garlic & Sour Cream v	100 Cal each
Steamed Edamame Potsticker with Sweet Soy Sauce v	60 Cal each
Steamed Vegetable Potsticker with Sweet Soy Sauce v	40 Cal each
Pork Potsticker with Sweet Soy Sauce	45 Cal each
Potato Samosa with Tomato-Onion Chutney	250 Cal/4 oz. serving
Fried Ravioli with Marinara	110 Cal each

POTATO PARTY \$13.29

Choice of Mashed Potatoes or Tater Tots:

Creamy Garlic Mashed Potatoes v	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes v PF	100 Cal/4.25 oz. serving
Buttermilk Mashed Potatoes v	120 Cal/3.75 oz. serving
Tater Tots	240 Cal/4 oz. serving

Choice of Two (2) Proteins:

Crumbled Bacon	320 Cal/2 oz. serving
Pulled Pork	120 Cal/2 oz. serving
Diced Ham	70 Cal/2 oz. serving
Country Gravy v	60 Cal/2 oz. serving
Shredded Cheese v	120 Cal/2 oz. serving
Cheddar Cheese Sauce	80 Cal/2 oz. serving
Roasted Mushrooms VG EW PF	60 Cal/2 oz. serving
Green Peppers VG	15 Cal/2 oz. serving
Diced Tomatoes VG	10 Cal/2 oz. serving
Sour Cream v	60 Cal/1 oz. serving
Onions VG	5 Cal/0.5 oz. serving
Scallions VG	0 Cal/0.5 oz. serving

LOADED TOTCHOS \$15.89

Tater Tots 240 Cal/4 oz. serving

Choice of Two (2) Proteins:

Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	320 Cal/2 oz. serving
Chicken Tinga	110 Cal/2 oz. serving
Vegan Chorizo Crumbles VG	120 Cal/2 oz. serving

Queso Dip 160 Cal/2 oz. serving

Pico de Gallo **VG** 5 Cal/1 oz. serving

Sour Cream **v** 60 Cal/1 oz. serving

Jalapeno Peppers **VG** 10 Cal/1 oz. serving

Scallions **VG** 10 Cal/2 oz. serving

MEZZE DELIGHT \$11.89

Pita Chips v	140 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Baba Ghanoush VG PF	90 Cal/4 oz. serving
Tabbouleh Salad VG EW	120 Cal/3.5 oz. serving
Marinated Olives VG PF	150 Cal/2.75 oz. serving
Seasonal Vegetables VG EW PF	70 Cal/3 oz. serving
Baked Falafel v PF	45-260 Cal each

TRADITIONAL CARVING - SLOW-COOKED BEEF \$16.69

Slow-Cooked Beef	200 Cal/3 oz. serving
Bakery-Fresh Dinner Rolls v	160 Cal each
Roasted Garlic Aioli v	190 Cal/1 oz. serving
Tarragon Horseradish v	180 Cal/1 oz. serving
Pesto Mayonnaise v	170 Cal/1 oz. serving

SUNDAE FUNDAY \$7.19

Create Your own Delicious Sundae

Choice of One (1) Ice Cream Flavor:

Vanilla Ice Cream v	110 Cal/4 oz. serving
Chocolate Ice Cream v	120 Cal/4 oz. serving
Strawberry Ice Cream v	130 Cal/4 oz. serving
Non Dairy Sorbet VG	60-80 Cal/4 oz. serving

Choice of Two (2) Sauces:

Caramel Sauce v	120 Cal/1 oz. serving
Chocolate Syrup VG	80 Cal/1 oz. serving
Raspberry Sauce VG	110 Cal/1 oz. serving
Crushed Pineapple v	15 Cal/1 oz. serving

Choice of Three (3) Toppings:

Chocolate Chips VG	70 Cal/0.5 oz. serving
Sliced Strawberries VG	20 Cal/2 oz. serving
Toasted Pecans VG	100 Cal/0.5 oz. serving
Toasted Coconut VG	150 Cal/1 oz. serving
Mini Marshmallows	50 Cal/0.5 oz. serving
Oreo® Cookie Crumbs VG	140 Cal/1 oz. serving
Sprinkles VG	140 Cal/1 oz. serving
Whipped Cream v	50 Cal/1 oz. serving

BREAKS

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

THE HEALTHY ALTERNATIVE \$9.49

Apple VG EW PF	60 Cal each
Orange VG EW PF	45 Cal each
Banana VG EW PF	100 Cal each
Pear VG	90 Cal each
Yogurt Cup v	40-80 Cal each
Trail Mix v	280 Cal each
Granola Bars v	100-200 Cal each



RECEPTIONS

BREAKS

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

WHAT'S POPPIN' \$3.69

Choice of Three (3) Popcorn Varieties:

Classic Popcorn VG EW PF	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn V EW	110 Cal/1.25 oz. serving
Ranch Popcorn	110 Cal/1.25 oz. serving
BBQ Popcorn VG	110 Cal/1.25 oz. serving
Southwest Popcorn VG	120 Cal/1.25 oz. serving

BREADS AND SPREADS \$6.79

Tortilla Chips	260 Cal/3 oz. serving
Pita Chips V	130 Cal/2 oz. serving
Crostini VG EW	40 Cal each

Choice of Four (4) Spreads:

Korean Roja Guacamole VG PF	90 Cal/2 oz. serving
Ginger Verde Guacamole VG EW PF	80 Cal/2 oz. serving
Chilled Spinach Dip V	200 Cal/2 oz. serving
Feta and Roasted Garlic Dip V	260 Cal/2 oz. serving
Traditional Hummus VG PF	330 Cal/4.5 oz. serving
Artichoke and Olive Dip V	140 Cal/2 oz. serving
Seasonal Fresh Fruit Platter VG PF	35 Cal/2.5 oz. serving

EXECUTIVE COFFEE BREAK \$6.79

Assorted Dessert Bars V	240-370 Cal each
Bakery-Fresh Brownies V	250 Cal each
Starbucks Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

REV'D UP AND READY TO GO \$8.59

Chocolate Orange Power Poppers VG	120 Cal each
Fruit Skewers with Yogurt Honey Dip V EW	90 Cal each
Carrots and Celery Sticks with Ranch Dip V PF	220 Cal/6.5 oz. serving
Cinnamon-Honey Granola V	340 Cal/3 oz. serving

SNACK ATTACK \$7.69

Assorted Individual Bags of Chips V	100-160 Cal each
Roasted Peanuts V	180 Cal/1 oz. serving
Trail Mix V	280 Cal each
Assorted Craveworthy® Cookies V	210-230 Cal each
Bakery-Fresh Brownies V	250 Cal each

ENERGY BREAK \$3.99

Granola Bars V	100-200 Cal each
Fruit Filled Bar V	100-250 Cal each
Breakfast Bar V	100-250 Cal each

CHOCOHOLIC \$3.99

Mini Candy Bars (4 each) V	45-80 Cal each
Chunky Chocolate Craveworthy® Cookies V	230 Cal each
Chocolate Dipped Pretzels V	120 Cal each
Chocolate Dipped Strawberries (2 each) V	80 Cal each
Chocolate Milk V	160 Cal/8.75 oz. serving

BEVERAGES & DESSERTS

BEVERAGES

Includes appropriate accompaniments

Assorted Sodas (Can) \$2.09 EACH	0-150 Cal each
Assorted Individual Fruit Juices \$2.69 EACH	100-150 Cal each
Sparkling Water \$2.49 EACH	0 Cal each
Starbucks Regular Coffee \$25.49 PER GALLON	0 Cal/8 oz. serving
Starbucks Decaffeinated Coffee \$25.49 PER GALLON	0 Cal/8 oz. serving
Hot Water with Teavana Tea Bags \$25.49 PER GALLON	0 Cal/8 oz. serving
Iced Tea \$19.99 PER GALLON	0 Cal/8 oz. serving
Lemonade \$19.99 PER GALLON	80 Cal/8 oz. serving
Iced Water \$9.99 PER GALLON	0 Cal/8 oz. serving
Infused Water \$12.09 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
Hot Apple Cider \$24.89 PER GALLON	160 Cal/8 oz. serving
Hot Chocolate \$24.89 PER GALLON	160 Cal/8 oz. serving
Boxed Water \$2.49 EACH	0 cal each
Peach Iced Tea \$20.29 PER GALLON	80 cal/8 oz. serving
Cucumber Lime Spritzer \$20.09 PER GALLON	40 cal/8 oz. serving

DESSERTS

Assorted Craveworthy® Cookies v \$19.89 PER DOZEN	210-280 Cal each
Chocolate Chip Cookie Brownies v \$23.89 PER DOZEN	280 Cal each
Custom Artisan Cupcakes \$27.39 PER DOZEN	
Chocolate Cupcake with Fudge Icing vg	480 Cal each
Vanilla Cupcake v	380 Cal each
Bananas Foster Cupcake v	180 Cal each
Devil's Food Cupcake v	380 Cal each
Traditional Apple Pie (Each) v \$14.39 SERVES 8	410 Cal slice
New York Cheesecake (Each) \$33.39 SERVES 8	440 Cal slice
Mini Sriracha Chocolate and Peanut Butter Cupcakes v \$18.69 PER DOZEN	170 Cal each
Cool Citrus Mini Cheesecakes v \$28.09 PER DOZEN	80 Cal each
Vegan Peach-Banana Cake vg \$21.89 PER DOZEN	300 Cal slice

ORDERING INFORMATION

Lead Time

Notice of 5 business days 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.

Calorie & Nutrition

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.

Food Allergen & Gluten Advisory

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

VG VEGAN

EW EAT WELL

V VEGETARIAN

PF PLANT FORWARD

ORDERING INFORMATION

Catering Guide

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

How to Place Your Catering Order

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 under \$1,000 requiring drop off and pick up services, ONLY, will require \$50.00 delivery fee per order

Orders over \$1,000 requiring drop off and pick up services, ONLY, will require 5% delivery fee per order

Contact Us Today

773.508.6035 / 773.508.3987
catering@luc.edu
<http://www.luc.edu/catering/>

Prices effective until 07/01/2025
Prices may be subject to change

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.

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

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

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.