

LOYOLA UNIVERSITY

CATERING MENU





OUR STRONG CATERING REPUTATION HAS BEEN ACHIEVED THROUGH UNCOMPROMISED QUALITY, DEPENDABLE SERVICE, USE OF THE FINEST FOODS AND EXPERIENCE AT ALL CATERING LEVELS.

AUTHENTIC. CULINARY. EXPERIENCES.

OUR INNOVATIVE, HIGH-QUALITY CATERING IS CUSTOMIZED TO MEET THE UNIQUE NEEDS OF OUR GUESTS.

DEAR COLLEAGUE,

**THANK YOU FOR SELECTING US TO
CATER YOUR UPCOMING EVENT!**

Our friendly staff and experienced culinary team pride themselves in building personal relationships and providing exceptional culinary experiences.

This menu guide has been prepared to help you plan for your special events here on campus. From a simple morning break to a VIP luncheon, or an elegant hors d'oeuvres reception, these pages are filled with fresh, contemporary menu ideas.

These menus represent only the starting point. Our Director of Catering will be more than happy to prepare a custom menu for your special event. Our desire is to serve you a truly memorable meal made of fresh, high-quality foods and prepared from scratch with authentic ingredients.

If we can offer you more information, stop by the Dining Services catering office or call us at 410.617.5295.

We look forward to the opportunity to serve you.

All pricing in the catering guide is listed as per guest.

BREAKFAST

CLASSIC CONTINENTAL

Assortment of mini Danish, muffins and assorted bagels. Served with cream cheese, butter and jelly. Accompanied by coffee, decaf, tea station, iced water and assorted juices.

\$7.49 PER GUEST

DELUXE CONTINENTAL

All of the items included in the Classic Continental as well as a fresh sliced fruit tray or fruit salad.

\$8.99 PER GUEST

HEALTHY START

Low-fat yogurt and granola with dried fruits, low-fat muffins and choice of sliced fresh fruit or fruit salad. Also includes assorted juices, iced water, coffee, decaf, and tea station.

\$10.49 PER GUEST

THE PRESIDENTIAL

Scrambled eggs, quiche Lorraine, or vegetable quiche served with home fries and your choice of sausage or bacon. Accompanied by mini Danish and muffins, fresh fruit salad, coffee, decaf, tea station, iced water and assorted juices.

\$12.29 PER GUEST

THE TRUSTEE

All of the items included in The Presidential as well as your choice of pancakes or French toast with syrup, butter, whipped cream and fresh fruit toppings.

\$13.49 PER GUEST

Turkey bacon, turkey sausage or Canadian bacon may be substituted for an additional **\$0.75 PER GUEST**

BREAKFAST ENHANCEMENTS

VEGETABLE FRITTATA

\$2.25 PER GUEST

MEAT FRITTATA

\$2.95 PER GUEST

GRANOLA BARS

\$1.00 EACH

FRUIT AND YOGURT PARFAITS

Please specify if you prefer buffet style or pre-made. Fresh fruit salad with granola and low-fat yogurt.

\$3.15 EACH

FRUIT SMOOTHIES (Please choose two)

Strawberry Banana | Wild Berry | Pineapple Banana

Fresh fruit, low-fat yogurt and orange juice blended together for a healthy start to your day. Requires an attendant.

\$3.99 EACH

WHOLE FRUIT

\$1.00 EACH

SMOKED SALMON PLATTER

Includes assorted bagels, smoked salmon, red onions, capers, hard-boiled eggs, cream cheese, flavored cream cheese, butter and jelly.

\$8.99 PER GUEST

FROM THE BAKERY

BREAKFAST BREADS

\$2.40 PER GUEST

MINI MUFFINS WITH BUTTER

\$10.05 PER DOZEN

ASSORTED BISCOTTI

\$10.05 PER DOZEN

COFFEE CAKE (serves 12 guests)

\$9.55 EACH

ASSORTED DANISH

MINI: \$11.00 PER DOZEN

LARGE: \$14.00 PER DOZEN

DOUGHNUTS

\$11.40 PER DOZEN

CINNAMON ROLLS

MINI: \$10.05 PER DOZEN

LARGE: \$11.95 PER DOZEN

STICKY BUNS

MINI: \$10.05 PER DOZEN

LARGE: \$12.45 PER DOZEN

ASSORTED JUMBO MUFFINS WITH BUTTER

Chocolate Chip | Cranberry | Blueberry | Banana Nut | Bran Raisin

\$15.35 PER DOZEN

ASSORTED BAGELS

WITH CREAM CHEESE, BUTTER AND JELLY

\$15.10 PER DOZEN

CROISSANTS WITH BUTTER AND JELLY

\$16.70 PER DOZEN

SCONES WITH BUTTER AND JELLY

\$17.50 PER DOZEN

Add strawberry or vegetable cream cheese: \$.25 per guest

BREAK TIME

SWEET AND SALTY

Assorted cookies or brownies, bulk potato chips or pretzels and assorted cold beverages.

\$5.99 PER GUEST

MEDITERRANEAN BAR

Tomato basil bruschetta, olive tapenade and lemon herb dip served with your choice of traditional or sun-dried tomato hummus, baguettes, pita points and assorted cold beverages.

\$7.99 PER GUEST

SWEET TREATS: CHOOSE TWO

Assorted Cookies | Rice Krispies Treats® | Brownies

Accompanied by whole fruit, assorted cold beverages, coffee, decaf, and tea station.

\$6.50 PER GUEST

THE SIESTA

Homemade corn tortillas with fresh salsa, spicy pico de gallo and homemade guacamole, also includes assorted cookies and assorted cold beverages.

\$5.99 PER GUEST

MAKE YOUR OWN TRAIL MIX

Bowls of M&Ms, peanuts, dried cranberries, granola and miniature chocolate chips, served with assorted cold beverages.

\$4.99 PER GUEST

HEALTHY BREAK

Fruit kabobs with dip, vegetable crudité with ranch dip, assorted granola bars and bottled waters.

\$9.99 PER GUEST

ICE CREAM SUNDAE BAR

Vanilla and chocolate ice cream with hot fudge, warm caramel sauce, nuts, sprinkles, assorted candy toppings, whipped cream and cherries, served with assorted cold beverages.

\$7.99 PER GUEST

TEA TIME

Assorted mini scones with butter and jelly, tea cookies, tea sandwiches, coffee, decaf and assorted herbal teas.

\$8.99 PER GUEST

A LA CARTE BREAK ITEMS

INDIVIDUAL BAGS OF CHIPS OR PRETZELS

\$.80 PER GUEST

GRANOLA BARS

\$1.00 PER GUEST

WHOLE FRUIT

\$1.00 PER GUEST

CANDY BARS

\$1.00 PER GUEST

RICE KRISPIES TREATS®

\$1.65 PER GUEST

FRESHLY BAKED COOKIES

\$1.50 PER GUEST (1.5 PER GUEST)

BROWNIES OR BLONDIES

\$1.79 PER GUEST (1.5 PER GUEST)

MINIATURE CUPCAKES

\$.90 PER GUEST

ASSORTED DESSERT BARS

\$1.99 PER GUEST

CUPCAKES

\$2.25 PER GUEST

TEA COOKIES

\$1.25 PER GUEST

MINIATURE PASTRIES

\$3.00 PER GUEST (1.5 PER GUEST)

HOMEMADE TORTILLA CHIPS

Served with salsa, guacamole and sour cream.

\$3.25 PER GUEST

BEVERAGES

HOT CHOCOLATE SERVICE

\$1.25 PER GUEST

HOT CHOCOLATE STATION WITH MARSHMALLOWS AND CRUSHED PEPPERMINT

\$2.50 PER GUEST

BOTTLED TROPICANA JUICES

Orange | Apple | Grape | Cranberry

\$1.75 EACH

BOTTLED WATERS

\$1.49 EACH

ASSORTED CANNED SODAS

\$1.29 EACH

BOTTLED ICED TEAS

\$1.75 EACH

COFFEE, DECAF AND TEA SERVICE

\$2.49 PER GUEST

ICED TEA OR LEMONADE

\$1.10 PER GUEST

FULL COFFEE SERVICE, JUICE AND ICED WATER

\$4.00 PER GUEST

FULL COFFEE SERVICE AND ASSORTED

COLD SODAS

\$3.50 PER GUEST

WATER SERVICE

\$.45 PER GUEST

BEVERAGE SERVICE

OUR CATERING STAFF ON HAND TO SERVE
BEVERAGES TO YOUR GUESTS THROUGHOUT
YOUR EVENT

\$25.00 PER HOUR

(PLEASE INCLUDE 1 HOUR FOR SET UP/CLEAN UP)

SANDWICH LUNCHEONS

All sandwich luncheons include choice of one salad, chips (homemade) or pretzels, assorted cookies or brownies and assorted cold beverages.

SALAD: CHOOSE ONE

Add an second salad for just \$.79 more

TRADITIONAL PASTA SALAD

MACARONI SALAD

GARDEN SALAD WITH CHEF'S CHOICE DRESSINGS

MIXED GREENS WITH CHEF'S CHOICE DRESSINGS

CLASSIC POTATO SALAD

RED BLISS POTATO AND CHEDDAR SALAD

CLASSIC COLESLAW

TOMATO AND CUCUMBER SALAD

FRESH SLICED FRUIT SALAD

GREEK PASTA SALAD (add \$.40 per guest)

FRESH TOMATO AND MOZZARELLA SALAD
(add \$.40 per guest)

CLASSIC DELI BUFFET \$12.49 PER GUEST

Sliced Gourmet Bread: Focaccia, Wraps, Demi Rolls, Baguettes

Meat: Boar's Head Ham, Roast Beef, Roasted Turkey

Vegetarian: Grilled Vegetables

Salad: Choice of Tuna or Chicken Salad

Cheese: American, Swiss, Provolone

Etc.: Lettuce, Tomatoes, Onions, Pickles, Assorted Whole Fruit

PRE-MADE SANDWICH BUFFET: CHOOSE THREE \$13.30 PER GUEST

HAM & TURKEY CLUB (White | Wheat | Multigrain)

HAM & SWISS WITH BASIL GARLIC MAYONNAISE
(Multigrain)

SMOKED TURKEY AND CHEDDAR (Ciabatta Bread)

CHICKEN SALAD SANDWICH (Croissant)

ROAST BEEF WITH LEMON BASIL MAYONNAISE
AND ROASTED RED ONIONS (Baguette)

ROASTED TURKEY WITH TOMATO, ROMAINE AND
CHIPOTLE MAYONNAISE (Wheat)

TOMATO AND MOZZARELLA WITH PESTO AÏOLI (Wrap)

HERB GRILLED CHICKEN COBB (Wrap)

SIGNATURE SANDWICHES \$12.99 PER GUEST

Sandwiches can be ordered luncheon-style or individually. Individual orders include the same accompaniment options as luncheons.

TURKEY AND BRIE WITH CRANBERRY CHUTNEY ON A MINI KAISER

SMOKED TURKEY, AVOCADO SLICES AND BACON IN AN HERB WRAP

BUFFALO CHICKEN WRAP

Grilled or breaded chicken tossed in spicy Buffalo wing sauce, lettuce, tomatoes and blue cheese dressing.

SESAME GINGER CHICKEN WRAP

With carrots and shredded romaine.

CHICKEN CÆSAR WRAP

Romaine lettuce and grilled chicken strips tossed with Parmesan cheese and Cæsar dressing.

PRESSED CUBAN SANDWICH

Ham, roasted pork, Swiss cheese, dill pickles and mustard.

ITALIAN CLASSIC ON CIABATTA

Salami, capicola and provolone cheese with lettuce, tomato and onions.

ROAST BEEF AND BOURSIN CHEESE

With caramelized onions served on a baguette.

TUNA OR CHICKEN SALAD ON A CROISSANT

With lettuce, tomato and cheese.

ZUCCHINI WITH GOAT CHEESE AND RED PEPPER RELISH

On a sesame seed roll.

ROASTED VEGETABLES WITH LIME, CILANTRO, AVOCADO AND ARUGULA

In a tomato tortilla wrap.

SIGNATURE LUNCHEONS: CHOOSE THREE

Choose three sandwiches with accompaniments from previous page. (10 guest minimum)

\$13.99 PER GUEST

BOX LUNCHES

All lunches include potato chips, whole fruit, cookies or brownies and assorted sodas or waters. 10 person minimum. Maximum of 4 sandwich varieties.

THE FRESHMAN

Choice: Boar's Head ham, turkey, roast beef, chicken salad, tuna salad or grilled veggie

Bread: White or wheat bread

Condiment: Cheese, lettuce and tomatoes

\$7.99 PER GUEST

THE SOPHOMORE

Choice: Boar's Head ham, turkey, roast beef, chicken salad, tuna salad or grilled veggie

Bread: Upscale breads such as focaccia or ciabatta

Condiment: Cheese, lettuce and tomatoes

\$8.99 PER GUEST

THE JUNIOR

Choice: BLT wrap, Italian wrap, Boar's Head ham and Brie wrap, chicken Caesar wrap, Buffalo chicken wrap, fresh mozzarella and tomato wrap or hummus and roasted vegetable wrap

Side: Fresh fruit salad, pasta salad, potato salad or garden salad

\$10.50 PER GUEST

THE SENIOR

Choice: Signature Sandwich

Side: Fresh fruit salad, pasta salad, potato salad or garden salad

\$10.99 PER GUEST

ENTRÉE SALADS

Served individually or as a buffet with dinner rolls and butter, cookies or brownies and choice of soda, bottled water or iced tea.

CÆSAR SALAD

Crisp romaine, Parmesan cheese, homemade croutons and traditional Cæsar dressing.

\$9.99 PER GUEST

Add grilled or blackened chicken: \$1.85 per guest

Add shrimp: \$2.40 per guest

COBB SALAD

Crisp salad greens topped with grilled chicken, avocado, tomatoes, bacon, blue cheese and hard-boiled eggs with your choice of dressing.

\$11.99 PER GUEST

CHEF'S SALAD

Mixed baby greens topped with roasted turkey, Boar's Head ham, American cheese, Swiss cheese, hard-boiled eggs, tomatoes, cucumbers and your choice of dressing.

\$11.99 PER GUEST

GREEK SALAD

Artichoke hearts, kalamata olives, red onions and feta cheese atop fresh salad greens with Greek vinaigrette.

\$11.99 PER GUEST

ASIAN NOODLE SALAD

Lo mein noodles and stir-fry vegetables with a sesame soy dressing.

\$12.90 PER GUEST

Add chicken: \$1.85 per guest

Add shrimp: \$2.40 per guest

BLACKENED STEAK SALAD

Baby mixed greens topped with slices of beef tenderloin, blue cheese crumbles, sautéed mushrooms, caramelized onions and Dijon vinaigrette.

\$12.90 PER GUEST

THEME BUFFETS

MEXICAN FAJITA BAR

\$14.49 PER GUEST

SALAD:

Roasted Corn and Black Bean Salad

ENTRÉE

Choice of Sautéed Chicken or Sautéed Beef
Sautéed Green Peppers and Onions
Refried Beans
Spanish Rice
Shredded Lettuce and Diced Tomatoes
Shredded Cheddar Cheese
Sour Cream, Guacamole and Salsa
Flour Tortillas and Corn Tortilla Chips

Add a second meat for an additional \$1.90 PER GUEST

DESSERT & DRINK

Assorted Fresh Baked Cookies, Iced Tea, Lemonade and Iced Water

PIZZA! PIZZA!

\$10.99 PER GUEST

SALAD

Fresh Garden Salad

CHICKEN WINGS

Mild | Hot | BBQ
With Celery and Bleu Cheese Dip

PIZZAS: CHOOSE TWO

Cheese, Pepperoni, Buffalo Chicken, Sausage or Veggie

DESSERT & DRINK

Assorted Fresh Baked Cookies or Brownies, Iced Tea, Lemonade and Iced Water

PASTA BUFFET

\$12.99 PER GUEST

PASTAS: CHOOSE TWO

Spaghetti, Ziti, Penne, Cheese Tortellini, Meat Ravioli, Linguini or Bow Tie Pasta

SAUCES: CHOOSE TWO

Traditional Marinara, Pesto, Meat Sauce or Alfredo

SALAD & SIDE

Caesar or Mixed Green Salad, Breadsticks or Garlic Bread

DESSERT & DRINK

Cheesecake Bites, Iced Tea, Lemonade and Iced Water

ITALIAN

\$14.99 PER GUEST

ENTRÉE: CHOOSE TWO

Lasagna with Meat Sauce, Vegetable Lasagna, Baked Ziti or Eggplant Parmesan.

SALAD & SIDE

Caesar Salad, Baked Romano Stuffed Tomatoes, Garlic Knots, Breadsticks or Garlic Bread.

DESSERT & DRINK

Miniature Cannoli, Iced Tea, Lemonade and Iced Water.

MEDITERRANEAN

\$16.99 PER GUEST

SALAD

Greek salad

ENTRÉE

Mediterranean Stuffed Chicken: Stuffed with feta and spinach in a white wine lemon oregano butter sauce and topped with sautéed mushrooms.

Greek Pasta with Tomatoes, Artichoke Hearts and Olives
Sun-Dried Tomato Couscous
Sautéed Zucchini
Traditional Hummus and Pita Toasts

DESSERT & DRINK

Lemon Cake, Iced Tea, Lemonade and Iced Water
Add spanikopita \$1.60 per guest

CHINATOWN

\$18.49 PER GUEST

SOUP: CHOOSE ONE

Hot and Sour Soup or Egg Drop Soup

ENTRÉE

General Tso's Chicken or Beef and Broccoli
Stir-Fry Vegetables
Fried Rice
Vegetarian Spring Rolls
Duck Sauce or Soy Sauce

DESSERT & DRINK

Gingersnap Cookies, Iced Tea, Lemonade and Iced Water

PHILLY BUFFET

\$14.99 PER GUEST

SALAD

Fresh Garden Salad

MAKE YOUR OWN PHILLY CHEESESTEAK

Choice of Steak or Chicken, Sautéed Peppers and Onions, Sub Rolls, Provolone or American Cheese Sauce.

SIDE

Pierogies with Sour Cream

DESSERT & DRINK

Homemade Whoopie Pies, Iced Tea, Lemonade and Iced Water

PICNICS

All picnics have choice of one salad: macaroni salad, classic potato salad, garden salad with Chef's choice of two dressings or coleslaw. Grills require a \$79.50 fee. All include Iced Water and choice of Iced Tea or Lemonade.

ALL AMERICAN PICNIC \$11.99 PER GUEST

MEAL

Hamburgers, Hot Dogs, Garden Burgers

CONDIMENTS & EXTRAS

Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup

DESSERT

Brownies or Cookies

GREYHOUND'S PICNIC \$14.99 PER GUEST

MEAL

Hamburgers, Hot Dogs, Veggie Burgers

ADDITIONAL

Baked Beans and Corn on the Cob or Macaroni and Cheese

CONDIMENTS & EXTRAS

Homemade Potato Chips, Hot Dog and Hamburger Rolls, American Cheese, Lettuce, Tomatoes, Onions, Pickles, Mayonnaise, Mustard, and Ketchup

DESSERT

Fresh Sliced Watermelon (seasonal), Brownies or Cookies

UPSCALE PICNIC \$16.99 PER GUEST

MEAL

Barbecued Chicken, Pulled Pork, Black Bean Burgers with Pineapple Salsa

ADDITIONAL

Baked Beans, Baked Potatoes with Sour Cream, Cheese and Butter, Corn on the Cob

CONDIMENTS & EXTRAS

Hamburger and Kaiser Rolls and Homemade Potato Chips
Mayonnaise, Mustard and Ketchup

DESSERT

Fresh Sliced Watermelon (seasonal), Make Your Own Seasonal Berry Shortcake

PICNIC ENHANCEMENTS

Upgrade your picnic salad selection to any of the following for an additional charge.

**MIXED GREEN SALAD WITH CHEF'S CHOICE
OF DRESSINGS**
\$.75 PER GUEST

TOMATO AND CUCUMBER SALAD
\$.75 PER GUEST

FRESH SLICED FRUIT SALAD
\$1.00 PER GUEST

GREEK PASTA SALAD
\$.75 PER GUEST

TOMATO AND MOZZARELLA SALAD
\$.55 PER GUEST

ROASTED CORN SALAD
\$.55 PER GUEST

DIJON POTATO SALAD AND COLE SLAW
\$.75 PER GUEST

GRILLED CHICKEN
\$1.85 PER GUEST

BBQ RIBS
\$5.05 PER GUEST

NEW YORK STRIP STEAK
\$13.75 PER GUEST

BBQ CHICKEN
\$2.95 PER GUEST

MARINATED GRILLED VEGETABLES
\$1.99 PER GUEST

VEGETABLE KABOBS
\$2.99 PER GUEST

CHICKEN KABOBS
\$3.99 PER GUEST

BEEF KABOBS
\$4.99 PER GUEST

BERRY SHORTCAKE BAR
Make your own shortcakes: Homemade biscuits, seasonal berries and homemade whipped cream.
\$4.75 PER GUEST

PARTY PLATTERS

CRUDITÉ WITH DIP

An assortment of fresh seasonal vegetables, served with choice of two: Ranch, blue cheese, roasted red pepper dip or lemon herb dip.

\$2.69 PER GUEST

FRESH SLICED FRUIT PLATTER WITH YOGURT DIP

\$2.99 PER GUEST

Add seasonal berries for an additional \$.25 per guest

GRILLED VEGETABLE TRAY

Chef's assortment of grilled seasonal vegetables.

\$2.49 PER GUEST

DOMESTIC CHEESE BOARD

Cheddar, Swiss, pepper Jack and provolone cheese with mustard dipping sauce, served with crackers and fruit garnish.

\$3.29 PER GUEST

IMPORTED CHEESE BOARD

Premium Chef's assortment of cheese with dried fruits and spiced nuts, served with crackers and fruit garnish.

\$3.99 PER GUEST

OLD WORLD PLATTER

Hummus, sun-dried tomato hummus, baba ghanoush, assorted olives, feta cheese, stuffed grape leaves, Roma tomatoes and toasted pita points.

\$6.99 PER GUEST

ITALIAN ANTIPASTO PLATTER

Hot capicola, hard salami, pepperoni, prosciutto, fresh mozzarella and tomato skewers with pesto aioli, marinated artichokes and roasted red peppers served with rustic Italian breads.

\$4.29 PER GUEST

BRUSCHETTA BAR

Tomato basil bruschetta, olive tapenade and creamy arugula pesto served with baguettes.

\$2.99 PER GUEST

NACHO BAR

Homemade tortilla chips with salsa, guacamole, sour cream, warm homemade cheese sauce and jalapeño peppers.

\$4.75 PER GUEST

Add diced chicken: \$1.30 per guest

Add ground beef: \$1.30 per guest

WARM SPINACH AND ARTICHOKE DIP

With pita toasts and crostinis. **\$2.90 PER GUEST**

HOT CRAB AND ARTICHOKE DIP

With pita toasts and crostinis.

\$4.99 PER GUEST

BAKED BRIE

Soft Brie cheese with brown sugar and pecans wrapped in puff pastry and served with baguettes and seasonal fruit display.

\$3.99 PER GUEST

FRESH FRUIT KABOBS

With yogurt dip or whipped chocolate dip.

\$3.29 PER GUEST

Add seasonal berries: \$.25 per guest

COCKTAIL MEATBALLS

Served Swedish style, BBQ, sweet and sour or marinara.

\$1.99 EACH

CHICKEN WINGS

Choose from hot, mild or BBQ served with celery sticks and blue cheese.

\$18.99 PER DOZEN

HOT HORS D'OEUVRES

Please specify if you would like stationary or passed.
All hors d'oeuvres portioned at 1.5 per person, unless otherwise noted.

CHEESE QUESADILLAS
\$2.25 PER GUEST

**SUN-DRIED TOMATO AND PARMESAN
CHEESE STUFFED MUSHROOMS**
\$2.49 PER GUEST

VEGETARIAN SPRING ROLLS
With duck sauce or sweet and sour sauce
\$3.00 PER GUEST

ASSORTED MINIATURE QUICHE
\$3.00 PER GUEST

CHICKEN QUESADILLAS
\$3.00 PER GUEST

DIM SUM DUMPLINGS WITH SOY SAUCE
Pork | Beef | Vegetable
\$3.00 PER GUEST

SPANIKOPITA
\$3.25 PER GUEST

CHICKEN SATAY WITH SPICY PEANUT SAUCE
\$3.25 PER GUEST – 1 PER GUEST

**COCONUT CHICKEN WITH SWEET CHILI
SAUCE**
\$2.25 PER GUEST – 1 PER GUEST

**BREADED CHEESE RAVIOLI
WITH PUTTANESCA SAUCE**
\$2.25 PER GUEST – 1 PER GUEST

BEEF SATAY WITH PLUM SAUCE
\$2.25 PER GUEST – 1 PER GUEST

BRAISED SHORT RIBS IN PHYLLO CUPS
\$3.50 PER GUEST

MINIATURE BEEF WELLINGTONS
\$3.00 PER GUEST – 1 PER GUEST

SCALLOPS WRAPPED IN BACON
\$3.00 PER GUEST – 1 PER GUEST

**MINIATURE CRAB CAKES
WITH LEMON RÉMOULADE**
\$4.99 PER GUEST

COLD HORS D'OEUVRES

All hors d'oeuvres portioned at 1.5 per person, unless otherwise noted.

**TOMATO AND MOZZARELLA SKEWERS
WITH PESTO AÏOLI**
\$2.50 PER GUEST

SWEET MELON AND BASIL OIL BRUSCHETTA
Served on a crispy baguette
\$2.50 PER GUEST

MINI FRESH FRUIT KABOBS
\$2.50 PER GUEST

TUSCAN TOMATO TARTS WITH BASIL CREAM
\$3.00 PER GUEST

ARTICHOKE ASIAGO CROSTINI
\$2.25 PER GUEST

**CRUNCHY ZUCCHINI ROUNDS WITH
SUN-DRIED TOMATOES AND GOAT CHEESE**
\$2.25 PER GUEST

CARAMELIZED ONION TARTLETS
\$2.00 PER GUEST

VEGETABLE AND PORTOBELLO CANAPES
\$2.25 PER GUEST

PECAN CHICKEN IN PHYLLO
\$3.00 PER GUEST

SMOKED SALMON PINWHEELS
\$3.50 PER GUEST

OLIVE TAPENADE ON PITA CROSTINI
\$2.25 PER GUEST

CUCUMBER AND SHRIMP CANAPÉS
\$3.50 PER GUEST

**BEEF TENDERLOIN CROSTINIS WITH
HORSERADISH AND CHIVES**
\$3.99 PER GUEST

SHRIMP COCKTAIL
MARKET PRICE

CARVING STATIONS

All carving stations include a Chef's assortment of dinner rolls and a carving attendant.

ROAST TURKEY BREAST (Serves 40-50)

Served with cranberry sauce and turkey gravy.

\$270.00

HONEY GLAZED HAM (Serves 40-50)

Served with a warm compote and Chef's assorted gourmet mustards.

\$270.00

BEEF BRISKET (Serves 40-50)

Served with Chef's assortment of gourmet mustards and horseradish sauce.

\$340.00

ROAST TENDERLOIN OF BEEF (Serves 15-20)

Served with au jus and bearnaise sauce.

\$380.00

PLATED MEALS

SOUP AND SALAD: CHOOSE ONE

MIXED GREEN SALAD WITH CHOICE OF DRESSING

CLASSIC CAESAR SALAD

FRESH BEET SALAD WITH CRUMBLLED GOAT CHEESE AND APPLE CIDER VINAIGRETTE

(add \$.80 per guest)

GREEK SALAD

ITALIAN WEDDING SOUP

VEGETABLE SOUP

CHICKEN NOODLE SOUP

CREAM OF BROCCOLI SOUP

ENTRÉES: CHOOSE ONE

If more than one entrée is chosen, please add an additional \$1.85 per guest.

FISH

MEDITERRANEAN TILAPIA

Broiled tilapia topped with spinach, feta cheese and kalamata olives.

\$20.00 PER GUEST

HERB CRUSTED SALMON

Served with horseradish sauce.

\$22.00 PER GUEST

LEMON MUSTARD BROILED FLOUNDER

\$21.00 PER GUEST

FENNEL CRUSTED AHI TUNA

Served with lemon aioli.

\$24.00 PER GUEST

Plated dinners menu is continued on the next page.

BEEF

MARINATED FLANK STEAK

Served with sautéed onions and peppers.

\$25.00 PER GUEST

GRILLED NEW YORK STRIP STEAK

Served with béarnaise sauce.

\$35.00 PER GUEST

GRILLED VEAL CHOP

Served with a mushroom demi-glace.

\$29.00 PER GUEST

FILET MIGNON

Served with a Merlot demi-glace.

\$35.00 PER GUEST

NEW YORK STRIP STEAK

10 oz. steak grilled and served with Gorgonzola cheese and balsamic reduction.

\$37.00 PER GUEST

POULTRY

CHICKEN PROVENCAL

Sautéed chicken breast with artichoke hearts, tomatoes and garlic, served in a white wine cream sauce.

\$18.00 PER GUEST

TURKEY ROULADE

Traditional homemade stuffing wrapped in a roasted turkey breast and topped with an apple cider sauce.

\$18.00 PER GUEST

STUFFED CHICKEN GORGONZOLA

Boneless breast of chicken stuffed with spinach, Gorgonzola cheese and tomatoes, then baked in a light cream sauce.

\$19.00 PER GUEST

SAUTÉED CHICKEN BREASTS TOPPED WITH CRAB MEAT

Served with a velouté sauce.

\$21.00 PER GUEST

PORK

BROWN SUGAR GLAZED HAM

Slow roasted Hatfield ham with a sweet brown sugar glaze.

\$15.00 PER GUEST

BREADED PORK CHOPS

Hand-breaded pork chops grilled until golden brown and served in a light pan gravy.

\$16.00 PER GUEST

PORK MEDALLIONS

Sautéed and served with a seasonal fruit compote.

\$17.00 PER GUEST

ROAST PORK LOIN

Served with a rosemary orange sauce.

\$18.00 PER GUEST

VEGETARIAN

GRILLED EGGPLANT STACKS

With tomato and feta cheese with a tomato coulis.

\$15.00 PER GUEST

FONTINA RISOTTO CAKES

Served with fresh chives.

\$15.00 PER GUEST

WILD MUSHROOM RAVIOLI

Served with a three pepper sauce.

\$15.00 PER GUEST

STARCHES: CHOOSE ONE

RICE PILAF

BASMATI RICE

COUSCOUS

MASHED POTATOES

GARLIC MASHED POTATOES

ROSEMARY ROASTED RED BLISS POTATOES

BAKED POTATOES

POTATOES AU GRATIN

VEGETABLES: CHOOSE ONE

HONEY GLAZED CARROTS

STEAMED BROCCOLI

RATATOUILLE

BROCCOLI RABE

SEASONAL VEGETABLE MEDLEY

STEAMED ASPARAGUS

GREEN BEANS AMANDINE

HOT BUFFETS

TRADITIONAL BUFFET

\$16.99 PER GUEST

Add an additional entree for **\$2.99 PER GUEST**

All prices have choice of one salad, one vegetarian and one protein entrée, served with rolls, butter, two sides, iced water, coffee service and dessert.

SALADS: CHOOSE ONE

MIXED GREEN SALAD WITH VEGETABLES

CAESAR SALAD

VEGETARIAN: CHOOSE ONE

BAKED ZITI MARINARA

Made with our homemade marinara sauce and a blend of Italian cheeses.

PENNE PASTA

Served with sun-dried tomatoes and artichoke hearts in a white wine sauce.

VEGETARIAN LASAGNA

SPINACH STUFFED PORTOBELLO MUSHROOMS (Vegan)

Served with spinach-garlic-tomato bread crumbs.

PROTEIN: CHOOSE ONE

BEEF

LASAGNA WITH MEAT SAUCE

Classic lasagna with our homemade meat sauce.

ROASTED FLANK STEAK

Sautéed with a tarragon mushroom demi-glace.

SLICED ROAST BEEF

Served with au jus and horseradish cream sauce.

BEEF BOURGUIGNONNE

Tender beef tips with mushrooms in a Merlot wine sauce.

POULTRY

TUSCAN CHICKEN

Stuffed with spinach and sun-dried tomatoes then topped with Asiago cheese and served with a basil beurre blanc.

CHICKEN PICCATA

Served with capers and a lemon butter sauce.

ROASTED TURKEY

Served with an herb and shallot glaze.

CHICKEN MARSALA

Sautéed chicken in a Marsala mushroom wine sauce.

FISH

CHARDONNAY POACHED SALMON

Served with a basil cream.

BAKED COD

Served with a lemon chive sauce.

BROILED TILAPIA

Served with diced tomatoes in a Creole sauce.

STARCHES

RICE PILAF

BASMATI RICE

COUSCOUS

MASHED POTATOES

GARLIC MASHED POTATOES

ROSEMARY ROASTED RED BLISS POTATOES

BAKED POTATOES

VEGETABLES

HONEY GLAZED CARROTS

STEAMED BROCCOLI

RATATOUILLE

SEASONAL VEGETABLE MEDLEY

SUCCOTASH

GREEN BEANS AMANDINE add \$.50 per guest

Hot buffet menu is continued on the next page.

PREMIUM BUFFET

\$21.00 PER GUEST

Add an additional entree for \$3.99 PER GUEST

All prices have choice of one salad, one vegetarian and one protein entrée, served with rolls, butter, two side dishes, iced water, coffee service and dessert.

SALADS: CHOOSE ONE

MIXED GREEN SALAD WITH VEGETABLES

CAESAR SALAD

SPINACH SALAD WITH MANDARIN ORANGES AND POPPY SEED DRESSING

VEGETARIAN: CHOOSE ONE

GRILLED POLENTA TOWERS

Served with yellow squash and zucchini with a roasted red pepper coulis.

PASTA ROULADE

Served with a tomato basil cream sauce.

GEMELLI PASTA

Served with a Gorgonzola cream sauce.

PROTEIN: CHOOSE ONE

BEEF

GRILLED TENDERLOIN BEEF MEDALLIONS

Served with a wild mushroom demi-glace.

CHIMICHURRI MARINATED BEEF TENDERLOIN

Argentinean-style beef tenderloin served with black bean relish.

ROAST PRIME RIB

Served with au jus.

ROAST TOP ROUND OF BEEF

Served with a Merlot demi-glace.

POULTRY

CHAMPAGNE CHICKEN

Grilled chicken breast finished with red grapes and tarragon sauce.

PECAN AND PANKO CRUSTED CHICKEN

Hand-battered chicken breast with panko bread crumbs and chopped pecans.

STUFFED CHICKEN BREAST

Stuffed with spinach and Gorgonzola cheese.

HERB AND MUSTARD TURKEY PAILLARD

Served with green onion gravy.

SEAFOOD

SHRIMP SCAMPI

Served with Chef's choice pasta.

BROILED SALMON

Served with black and white sesame seeds and a soy ginger glaze.

POACHED TILAPIA

Served with a dilled lemon butter sauce, artichokes and tomatoes.

MUSSELS FRA DIAVOLO

Mussels in a spicy marinara sauce with Chef's choice pasta.

PORK

PORK ROULADE

Herb-crusted center pork with roasted garlic, red pepper pesto and baby spinach, finished with a rosemary bordelaise sauce.

GARLIC AND ROSEMARY PORK LOIN

Served with a hard cider glaze.

MAPLE CHIPOTLE GLAZED PORK

Maple chipotle glazed pork tenderloin with a fresh mango chutney.

STARCHES

RICE PILAF

BASMATI RICE

COUSCOUS

MASHED POTATOES

GARLIC MASHED POTATOES

ROSEMARY ROASTED RED BLISS POTATOES

BAKED POTATOES

POTATOES AU GRATIN

VEGETABLES

HONEY GLAZED CARROTS

STEAMED BROCCOLI

RATATOUILLE

SEASONAL VEGETABLE MEDLEY

GREEN BEANS AMANDINE

ZUCCHINI AND SQUASH

SUCCOTASH

FROM THE BAKERY

FOR PLATED AND BUFFET MENUS

CARROT CAKE

ANGEL FOOD CAKE

CHOCOLATE BROWNIES, PEANUT BUTTER
BROWNIES OR BLONDIES

APPLE STREUSEL

VANILLA OR CHOCOLATE CAKE
WITH MOUSSE FILLING

Vanilla | Chocolate | Peanut Butter | Vanilla Bavarian Mousse

STRAWBERRY SHORTCAKE

TRADITIONAL CHEESECAKE

Plain | Amaretto | Chocolate Chip | Hazelnut | Cherry

BOSTON CREAM PIE

APPLE PIE

CHERRY PIE

FRESH FRUIT TART

UPSCALE DESSERTS

Additional charges will apply

TIRAMISU

DESSERT SHOOTERS

BERRY TRIFLE

CRÈME BRÛLÉE

ASSORTED CANNOLI

ASSORTED CREAM PUFFS

PETIT FOURS

ASSORTED TRUFFLES

CHOCOLATE COVERED STRAWBERRIES



CATERING GUIDELINES

ROOM RESERVATIONS

Room reservations must be arranged through Event Services prior to placing your catering order.

CATERING DEPARTMENT

The catering office is open to accept orders Monday through Friday from 9:00 a.m. to 5:00 p.m. excluding holidays. When arranging for catered services, we ask that you plan as far in advance as possible. Our preference is that you contact our Catering Department at least two (2) weeks prior to the event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. The Catering Department will make every effort to satisfy your requests for functions booked less than one (1) week prior to the event date. A 15% late fee is charged for any function booked after 1:00 p.m. the day prior to the event. To place an order, stop by our Dining Services Catering office located in the Newman Towers, call Donna Johnson/Catering Director or Angelica Perry/Catering Coordinator at 410.617.5858, or e-mail catering@loyola.edu. Whenever placing an order 48 hours or less from the event start time, please call Angelica Perry to inform her at 410.617.5858.

INFORMATION HELPFUL IN MAKING YOUR ARRANGEMENTS

- Theme of, or reason for, your event.
- Vegetarian meals needed?
- Special layout needs (reserved seating, head tables, skirting).
- Weather – is an alternate site required due to rain?
- China or disposable service?
- Style of service (i.e., served, buffet, carry out, delivery, setup).
- Program details – awards ceremonies, speakers, etc.
- Floral arrangements and centerpieces?
- Budget parameters?
- Special diet considerations?
- Form of payment (i.e., budget number, direct billing, cash).

TYPES OF SERVICE

Served – All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses can be pre-set. Pricing is based on a single-menu entrée selection.

Buffet – This style of service offers a variety of menu choices. Quantities of food prepared will adequately serve the number of guaranteed guests. This, however, does not imply all-you-can-eat. A buffet is suggested when the following may occur: guests arriving at different times; physical layout of the room; mixed crowd requiring a varied menu; lack of facilities to serve formally; or a more informal style of event.

Delivery setup/pickup – Deliveries made on campus with a setup required. We will complete set up approximately 30 minutes before your event is to begin unless instructed otherwise. A delivery fee of \$25.00 will be added to any order under that does not meet the minimum required. Delivery times are available from 7:00 a.m. to 7:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count and location. Pricing includes the pickup of all equipment. All equipment is the sole property of Loyola Catering and must be secured by the customer until picked up by our staff. Any equipment not returned or returned damaged will be charged full replacement cost.

Delivery drop-off – Deliveries made on campus with no setup required, as well as no return pickup/cleanup. A delivery fee of \$10.00 will be added to any order that does not meet the minimum. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 9:00 a.m. and 5:00 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count and location. The customer is responsible for clean up and removal of all trash.

Pickup service – Carry-out service can be arranged for items you may wish to pick up from Loyola Catering. All items will be served on disposable service ware.

LINEN AND SKIRTING

All prices for meals and receptions include standard linen service for all food tables. Additional house linen and skirting is priced accordingly upon request.

White tablecloths – Banquet	\$5.00
Color tablecloths – Banquet	\$5.00
White tablecloths – Square	\$5.00
Color tablecloths – Square	\$5.00
120" Rounds	\$10.50
132" Rounds	\$12.50
90' x 156" floor length	\$20.00
Napkins	\$1.00

The prices above are for standard linen; if you would like custom linen, the price may vary.

SERVICE CHARGES

Most meals include the price of appropriate wait staff. If an attendant is required, pricing is as follows:

Server/Attendant - \$25.00 per hour – 4 hour minimum

Chef – \$29.00 per hour – 4 hour minimum

Bartender - \$35.00 per hour - 4 hour minimum

Attendant/chef charges will require one hour for setup and one hour for cleanup beyond the scheduled time of the event. There is a 20% service charge for all events that are not sponsored by Loyola University. This is in addition to the charges listed above.

PRICING

We reserve the right to adjust or change pricing from that printed based on location, seasonal availability and current market price of products found in this catering guide. Once your contract is signed, your prices are guaranteed. Sales tax will be added to the bill for all non-Loyola events unless proof of exemption is provided. A 20% service fee will be charged to any event not sponsored by Loyola University.

FINAL GUARANTEE – SUGGESTED POLICIES

At the time of booking, we will send you a copy of the confirmation for your final approval. We ask that you sign the confirmation to verify that you understand the menu charges and then return it within 24 hours to the Catering Office. The expected count that you give us should be as accurate as possible. The Catering Department will plan, purchase and invoice for all the guests that you indicate will attend. A final guarantee number must be given to the Catering office no later than 72 hours (3 business days) prior to the event (Wednesday in the case of a Monday event).

If no final count is obtained, we will prepare and charge

for the original number of guests. Cancellations up to four (4) days prior to the event are without charge. After two (2) days but prior to the day of the event, the charge will be 25% of the cost of the event. Same day cancellations will result in a full charge of the entire event.

PAYMENT ARRANGEMENTS

At the time your order is placed, we will need your budget number so that we can start processing your event. If you are not billing through the Loyola Billing Department and are not Loyola University faculty, staff or current student, we require an advance deposit of 50% of the estimated cost of the event. The balance is due at the time of the event paid in either cash or check. Any additional costs incurred during the event will be billed within 7 days of the event and payment is expected 15 days after that. A 20% service fee will be charged to any event not sponsored by Loyola University.

FOOD SAFETY

Dining Services takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. As such, we have certain service guidelines designed to help us maintain this high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by Loyola University Dining or one of our approved vendors; adhering to time limits that food may be held safely for service; limiting the service of certain foods to certain locations and conditions under which food safety guidelines can be upheld, and keeping customers from removing perishable foods from functions for later consumption, therefore carry-out containers will not be provided. These and other guidelines have been put in place to help protect you and the University from the risks of foodborne illness.

NOTES

The Catering Department reserves the right to substitute items based on product availability. We will make every attempt to inform you of this change as far in advance as possible. Please discuss with the Catering Director any special dietary requirements. In case of inclement weather, please discuss a secondary plan to insure the success of your event.

EVENT CHECKLIST

NOTES:

THIS CHECKLIST IS DESIGNED TO MAKE THE PROCESS OF ORDERING YOUR SPECIAL EVENTS EASIER. THE ANSWERS TO THESE QUESTIONS WILL PROVIDE OUR OFFICE WITH VALUABLE, INFORMATION TO ENSURE THE SUCCESS OF YOUR EVENT, AS WELL AS SOME HELPFUL REMINDERS REGARDING THE OTHER DEPARTMENTS INVOLVED.

Have you already reserved your room?

If yes, which room?

What is the time frame that you have the room reserved for?

What time will your guests be arriving?

What time will your event be over?

Have you placed a facilities request for the table setup in your room? If not, please place your request as soon as possible.

How many tables for food have you requested?

Besides food tables, have you requested any other tables that need a white table linen? (i.e., round tables or conference-style seating)

If so, how many?

Have you ordered audio-visual needs from IT?

Would you like to order special centerpieces for your tables or buffet?

If so, what type and how much would you like to spend?

Will you be serving alcohol?

If yes, what type will you be offering?

Will any of your guests have special dietary needs such as food allergies, vegetarian or vegan meals?

Please provide any further details to help us serve your event better.

HELPFUL HINTS:

As you are requesting food for your event, please let conference services and facilities know so they may schedule enough time in between events for setup and breakdown.

Please do not hesitate to contact Dining Services with any questions.

NOTES:



Dining
LOYOLA