ALL THE RIGHT INGREDIENTS

THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

Whether we are dropping off food for a meeting, or designing a full-service event with staffing, equipment, and linens, no event is too big, too small, or too complex for Evergreen Catering to handle. Mix all these ingredients together and you have a complete catering team that is prepared to flawlessly execute any type of event.

• Highly skilled, professionally trained culinary team
• Highest quality, freshest products, delivered daily
• Customer-focused event staff assisting you with all your catering needs
• On-time deliveries from our staff

All of our events are the result of a collaborative effort between our event staff, culinary experts, operations teams, and you — the final ingredient!

We’re happy to work with you to tailor a menu to fit your special event or budget. Please allow two weeks prior to your event for custom options.

Parkhurst Dining is proud to be the exclusive caterer of Loyola University Maryland.
CONTINENTAL BREAKFAST

Served room temperature, 8 guest minimum

PASTRIES

TRADITIONAL CONTINENTAL
6.50 per guest
Choice of two: assorted muffins, scones, mini danishes, cinnamon rolls or coffee cake. Served with coffee, hot tea, iced water and assorted juices

CLASSIC CONTINENTAL
10.50 per guest
Assortment of mini danishes, muffins, and assorted bagels with cream cheese, butter and jelly. Served with fresh fruit salad and accompanied by coffee, iced water and assorted juices

MORNING GLORY
4.35 per guest
A variety of freshly baked breakfast pastries including croissants, turnovers, fruit Danish, and coffee cake slices served with butter and fruit preserves

PASTRY BASKET
2.50 per guest
Your choice of: assorted muffins, scones, croissants, coffee cakes, turnovers, or fruit danishes

BREAKFAST CAKES
7.50 each
serves 8-10 guests
Our signature coffee cakes include: sour cream streusel cherry pound cake, cinnamon apple with golden raisins, banana walnut, and lemon poppy seed

NEW BREAKFAST FRUIT SQUARE
2.75 per guest
Your choice of raspberry peach squares, or cranberry apple squares

GOURMET BAGEL PLATTER
3.50 per guest
Served with plain cream cheese, seasonal cream cheese, butter, and fruit preserves

ASSORTED DOUGHNUTS
12.00 per dozen

FRUIT

FRUIT SALAD
3.25 per guest

MIXED WHOLE FRUIT
1.75 per piece
An assortment of oranges, apples, and bananas

FRESH SLICED FRUIT
3.75 per guest
A selection of sliced cantaloupe, honeydew melon, pineapple, and grapes, garnished with berries

YOGURTS

INDIVIDUAL YOGURT
1.75 each
An assortment of premium non-fat yogurts
HOT BREAKFAST SELECTIONS

8 guest minimum

FRENCH TOAST OR BUTTERMILK PANCAKES
3.95 per guest
Served with maple syrup

OATMEAL BAR
5.95 per guest
Steel-cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted nuts, and dairy cream

OMELET MUFFINS
5.50 per guest
Personal omelet baked in a muffin pan filled with Virginia baked ham, fresh vegetables, Jack and cheddar cheeses, accompanied by roasted tomato salsa
Vegetarian option available

ALL-AMERICAN BREAKFAST
10.50 per guest
Scrambled eggs, bacon, breakfast potatoes, and sliced fruit

ALL-STAR BREAKFAST
14.00 per guest
Scrambled eggs, choice of meat, breakfast potatoes, French toast, assorted pastries, and sliced fruit

BREAKFAST MEATS
2.25 per guest
• Maple sausage links
• Applewood bacon
• Grilled ham slices
• Turkey bacon

BREAKFAST POTATOES
1.99 per guest
• O’Brien breakfast potatoes
• Tater tots
• Hash browns

FRITTATAS
4.95 per guest

CALIFORNIA
Farm-fresh eggs baked with smoked salmon, green onions, asparagus, Yukon potatoes, and Monterey Jack cheese

THE ROAST
Vegetarian
Farm-fresh eggs baked with roasted zucchini, red onions, bell peppers, plum tomatoes, and dilled Havarti cheese

BREAKFAST SANDWICHES

BACON, EGG & CHEESE ON ENGLISH MUFFIN 4.75 per guest
HAM, EGG & SWISS ON CROISSANT 5.75 per guest

BREAKFAST QUICHES

10-inch pie, serves 8

EASTERN SHORE 25.00 each
Hand-picked lump blue crab with sweet corn, green onions, and fontina cheese in a pastry crust

EARLY BIRD 17.50 each
Breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms, and mozzarella in a pastry crust

CLASSIC LORRAINE 17.00 each
The original quiche Lorraine with roasted sweet onions, bacon, and Gruyere cheese in a pastry crust

THE ‘SHROOM 16.00 each
Vegetarian
Wild mushrooms, spinach, and fontina cheese in a pastry crust

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COLD BUFFET PACKAGES

SANDWICH BUFFET
12.50 per guest / one side salad
13.25 per guest / two side salads
1.00 per guest / add house-made potato chips
Your choice of three signature sandwiches or wraps, choice of side salads, homemade cookies, and brownies

CHOOSE FROM:
• Caesar salad
• Garden salad
• Marinated green beans
• Farmer’s slaw
• Greek pasta salad
• Picnic potato salad
• Southwestern roasted corn salad

SALAD SUPREME
14.25 per guest
A variety of home-made salads, including Albacore tuna salad, egg salad, and Asian chicken salad. Served with grilled vegetables, whole wheat pasta salad, assorted flatbread, crackers, and fresh fruit salad

THE DELI
13.25 per guest
Traditional deli-style platter with roast beef, turkey breast, and ham. Served with Swiss and cheddar cheeses, red bliss potato salad, farmer’s slaw, pickles, lettuce, tomatoes, mayonnaise, mustard, and horseradish cream. Includes assorted sliced breads and rolls, potato chips, and homemade cookies and brownies

BUILD YOUR OWN SALAD STATION
14.50 per guest / one protein
17.50 per guest / two proteins
21.95 per guest / three proteins
Fresh garden greens displayed with a selection of toppings and dressings. Served with fresh rolls, butter, and fruit salad

CHOOSE FROM:
• Thinly sliced flank steak
• Grilled chicken breast
• Grilled jumbo shrimp
• Grilled tofu

ALL DELI MEATS ARE SLICED IN OUR KITCHENS DAILY

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SIGNATURE WRAPS

8-guest minimum, gluten-free options available.

ANTIPASTO WRAP 6.50 per guest
Smoked ham, Genoa salami, provolone cheese, plum tomatoes, grilled zucchini, sliced roasted peppers, arugula, and oregano olive oil in a sun-dried tomato tortilla

CHICKEN CAESAR WRAP 6.50 per guest
Grilled chicken breast, romaine lettuce, shaved Parmesan cheese, and classic Caesar dressing in a flour tortilla.

MEXICAN CHICKEN WRAP 6.00 per guest
Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, and chipotle cream cheese spread in a tortilla

TURKEY CLUB WRAP 6.50 per guest
Smoked turkey breast, Monterey Jack cheese, applewood bacon, red leaf lettuce, sliced tomato, and mayonnaise in a spinach tortilla

VEGGIE EXPLOSION WRAP 6.50 per guest
California asparagus, leaf lettuce, feta cheese, micro greens, roasted red peppers, and Boursin cheese spread in a tortilla

GREEK ISLES WRAP 6.00 per guest
Cucumbers, crumbled feta, Kalamata olives, and cherry tomatoes with lemon oregano dressing in a garlic tortilla

VEGGIE CHILI WRAP 6.50 per guest
Roasted squash, onion, and peppers in chili sauce with chickpeas and black beans in a cilantro tortilla
SIGNATURE SANDWICHES

8-guest minimum, gluten-free options available.

**SHRIMP SALAD**
7.75 per guest
Shrimp salad with romaine lettuce, celery, green onion and tomatoes on a New England bun

**NEW MEDITERRANEAN DUO**
6.75 per guest
Turkey breast, Mediterranean beef, lettuce, tomato, cucumbers, black olives, sprouts, provolone cheese, and red pepper hummus

**THE TUSCANY**
6.75 per guest
Grilled chicken breast with basil pesto, smoked mozzarella, and eggplant caponata on a whole grain roll

**NEW BAHN MI**
6.50 per guest
Shaved roasted pork loin with a mix of fresh and pickled vegetables, herbs, and a smear of mayonnaise

**BLACK ANGUS HERO**
6.50 per guest
Medium-rare black angus top round of beef, field cress greens, grilled red onions, and boursin horseradish spread on a French baguette

**LITTLE ITALY**
6.50 per guest
Genoa salami, prosciutto, mortadella, sausage, capicola, mozzarella cheese, roasted peppers, black olives, romaine lettuce, and pesto spread on a rustic roll

**THE SEAWICH**
6.50 per guest
White albacore tuna salad with celery, sweet onion, and a touch of pickle relish on a toasted onion roll

**COUNTRY CHICKEN SALAD**
6.50 per guest
White-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a buttery croissant

**TURKEY & HAVARTI**
6.50 per guest
Smoked breast of turkey, Havarti cheese, leaf lettuce, sliced tomatoes, and artichoke-spinach spread on pumpernickel bread

**MESQUITE-GRILLED CHICKEN**
6.25 per guest
Mesquite-smoked sliced breast of farm-raised chicken, lettuce, tomato, and sun-dried tomato-basil spread on whole grain bread

**BAVARIAN BLAST**
6.50 per guest
Virginia-cured ham with smoked Gouda cheese, honey-mustard dressing, leaf lettuce, and tomatoes on a pretzel roll

**ZUCCHINI SUB**
Vegetarian
6.50 per guest
Herb grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes, and pesto spread on Hero roll

**BELLA-PORTRA**
Vegetarian
6.50 per guest
Grilled portabella mushroom, red and yellow tomatoes, and field greens with a Boursin cheese spread on tomato-basil focaccia

**TOFU AND PEANUT DRESSING FLAT**
Vegetarian
6.00 per guest
Crispy tofu with sweet red chili peppers, shredded carrots, green onions, and cilantro with ginger-peanut dressing on a flatbread

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GOURMET BOXED LUNCHES

TUNA NIÇOISE
12.95 per guest
Albacore tuna with French green beans, new potatoes, red onion, hard-boiled egg, Niçoise olives, and red and yellow peppers in a French vinaigrette, accompanied by French bread rolls and lemon bars.

THE PLAINS
14.95 per guest
Mesquite-grilled London broil encrusted with black peppercorns on a French baguette, served with chips, three-cheese tortellini salad, and a chocolate decadence cookie.

CAESAR DELIGHT
11.95 per guest
Grilled chicken on a bed of crisp romaine lettuce, topped with Parmesan cheese, garlic brioche croutons, and a classic Caesar dressing, served with miniature knot rolls and coconut macaroons.

EVERGREEN COBB SALAD
12.95 per guest
Spiced breast of chicken, crisp bacon, crumbled blue cheese, hard-boiled egg, ripe avocado, and tomato with creamy ranch dressing, served with corn bread and homemade cheesecake squares.

PICNIC IN THE SOUTH
13.95 per guest
Crispy pieces of Southern-fried chicken served with baked potato salad, corn salad, and Key lime squares.

TOFU PRIMAVERA
12.50 per guest
Sliced tofu grilled with fresh herbs, tossed with green onion and cilantro harissa dressing, served with tabbouleh and tomato cucumber salad, and accompanied by assorted fruit tarts.

BOXED SANDWICH MEALS
10.50 per guest, 8-guest minimum
Sandwich of your choice served with a bag of potato chips, a piece of fresh whole fruit, and a cookie à la carte.

Served with a bottled water.

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GOURMET CAESAR SALAD
13.95 Grilled chicken
14.95 Grilled shrimp or salmon
15.95 Grilled flank steak
Crisp romaine lettuce, Parmesan cheese, and garlic croutons with a classic Caesar dressing

TUNA NIÇOISE SALAD
13.25 per guest
Albacore tuna with baby French green beans, new potatoes, red onions, hard-boiled eggs, olives, and bell peppers with a roasted red pepper vinaigrette

CAFÉ SALAD
13.25 per guest
Smoked turkey, Virginia-style ham, cheddar, Swiss cheese, hard-boiled eggs, plum tomatoes, and cucumbers atop mixed lettuces with a creamy ranch dressing

COBB SALAD
13.50 per guest
Spiced breast of chicken, crisp bacon, crumbled blue cheese, hard-boiled egg, ripe avocado, and tomato with a creamy ranch or bleu cheese dressing

ASIAN CHICKEN SALAD
12.95 per guest
Shredded chicken breast tossed with cabbage, sweet red pepper, and matchstick carrots in a sesame-ginger dressing

CHICKEN SUPREME SALAD
13.50 per guest
Baby spinach and field greens topped with grilled chicken, sliced mango, feta cheese, and citrus vinaigrette with pistachios on the side

GLAZED CHICKEN SALAD
12.95 per guest
Grilled balsamic-glazed chicken breast on baby arugula with scallions, sun-dried tomatoes, and lemon basil vinaigrette with toasted pine nuts on the side

ENTRÉE SALADS

Served with rolls, butter and cookies or brownies.

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### GREEN SIDE SALADS

**NEW HEALTHY HOUND**
3.50 per guest
Kale, red potato, shaved carrots, roasted corn, and bacon with Greek yogurt ranch dressing

**CLASSIC CAESAR**
3.50 per guest
Romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing

**GREEK SALAD**
3.25 per guest
Field greens with cherry tomatoes, kalamata olives, red onions, cucumbers, and feta in a lemon oregano vinaigrette

**SIMPLY SPINACH**
3.50 per guest
Baby spinach leaves tossed with pickled ginger and radishes with a honey-soy dressing

**SONOMA SALAD**
3.50 per guest
Sonoma field greens with toasted pecans, chèvre cheese, tomatoes, and cucumbers in a honey-hazelnut vinaigrette

**GARDEN SALAD**
3.25 per guest
Romaine, radicchio, red leaf, and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber, and broccoli, served with your choice of dressing

**THE SOUTHBAY SALAD**
3.25 per guest
Baby spinach leaves with bacon pieces, crumbled blue cheese, and tomatoes in a balsamic vinaigrette

**WATERMELON & FETA CHEESE SALAD**
4.75 per guest
Based on availability
Arugula with watermelon, feta cheese, and citrus vinaigrette

**MARINATED GREEN BEANS**
3.25 per guest
Green beans, red peppers, and black pepper in olive oil

**PACIFIC-RIM NOODLES**
3.25 per guest
Lo mein noodles with red peppers, shredded carrots, sesame seeds, and peas in a sweet and spicy sauce

**SUNSET-SPA PASTA SALAD**
3.50 per guest
Fusilli pasta with asparagus, garden peas, fennel, and dill, in a lemon vinaigrette

**GREEK PASTA SALAD**
2.95 per guest
Rotini pasta tossed with Kalamata olives, cucumbers, tomatoes, red onions, and feta cheese in a red wine vinaigrette

**NEW**
3.50 per guest
Kale, red potato, shaved carrots, roasted corn, and bacon with Greek yogurt ranch dressing

**CLASSIC CAESAR**
3.50 per guest
Romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing

**GREEK SALAD**
3.25 per guest
Field greens with cherry tomatoes, kalamata olives, red onions, cucumbers, and feta in a lemon oregano vinaigrette

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Romaine, radicchio, red leaf, and limestone bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber, and broccoli, served with your choice of dressing

**THE SOUTHBAY SALAD**
3.25 per guest
Baby spinach leaves with bacon pieces, crumbled blue cheese, and tomatoes in a balsamic vinaigrette

**WATERMELON & FETA CHEESE SALAD**
4.75 per guest
Based on availability
Arugula with watermelon, feta cheese, and citrus vinaigrette

**MARINATED GREEN BEANS**
3.25 per guest
Green beans, red peppers, and black pepper in olive oil

**PACIFIC-RIM NOODLES**
3.25 per guest
Lo mein noodles with red peppers, shredded carrots, sesame seeds, and peas in a sweet and spicy sauce

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SOUPS

CRAEM OF CRAB 4.50 per guest
A creamy blend of fresh crab meat, cream, and sherry

TRADITIONAL MARYLAND CRAB 3.95 per guest
Fresh crab meat, vegetables, and tomatoes in a vegetable broth

CHICKEN NOODLE SOUP 3.50 per guest
Chicken noodle soup with fresh vegetables and noodles

ROASTED RED PEPPER SOUP 3.50 per guest
A creamy blend of roasted red peppers, light cream, and oven fresh croutons

TOMATO BISQUE 3.25 per guest
With toasted pesto croutons

HEARTY VEGETABLE SOUP 3.25 per guest
Sweet corn, celery, carrots, leeks, and mushrooms in a vegetable herb broth

BUTTERNUT SQUASH SOUP 3.25 per guest
A creamy blend of butternut squash with cinnamon and nutmeg

POTATO SALADS

POTATO & GREEN BEAN SALAD 3.75 per guest
Roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise

ROASTED RED BLISS POTATO SALAD 3.25 per guest
Roasted red bliss potatoes in a delicate chive-rosemary vinaigrette

PICNIC POTATO SALAD 3.50 per guest
Old-fashioned potato salad in a creamy dill mayonnaise
HOT BUFFETS

Includes choice of one salad, one starch, one vegetable, and one dessert, unless otherwise noted. Premium options are available upon request for an additional charge.

POULTRY

CHESAPEAKE CHICKEN
21.95 per guest
Sautéed chicken breast topped with lump crab imperial and a Chesapeake cream sauce

CHICKEN BREAST PARMIGIANA
15.95 per guest
Parmesan-crusted chicken topped with roasted garlic tomato sauce with Parmesan and mozzarella cheeses over baby penne pasta. Does not include choice of starch

CHICKEN SCALLOPINI
15.95 per guest
Breaded chicken cutlets pan-roasted with a lemon garlic mushroom sauce

THE AMALFI COAST
15.95 per guest
Sliced chicken breast in a garlic pesto crust.

CHICKEN PINWHEELS
15.95 per guest
Honey-glazed chicken stuffed with gouda, ham, roasted red peppers, and caramelized onions, served with an herb sauce

MONTEGO BAY
15.95 per guest
Jerk chicken breast with tomato rice, grilled pineapple, and spiced rum-glazed plantains. Does not include choice of starch

NEW CASHEW CHICKEN
14.95 per guest
Chicken thighs with baby corn, water chestnuts, and bean sprouts over udon noodles, tossed in a thai cashew sauce. Does not include choice of starch

MOJITO CHICKEN
14.50 per guest
Grilled lime-cilantro marinated chicken breast with red pepper cream dressing

THE ROTISSERIE
13.95 per guest
Roasted whole pieces of chicken basted in toasted garlic, rosemary, and extra virgin olive oil

CHICKEN AND CORKS
13.50 per guest
Chicken breast tossed with corkscrew pasta, wild mushrooms, and goat cheese in a creamy Chardonnay sauce. Does not include choice of starch
**BEEF**

**BEEF TENDERLOIN WITH BLUE CHEESE**
21.50 per guest
Grilled beef tenderloin with Maytag blue cheese, onion and heirloom tomatoes

**THE PLAINS**
17.95 per guest
Mesquite-grilled flank steak sliced and encrusted with black peppercorns, served with horseradish cream

**THE MANDARIN**
16.95 per guest
Hoisin-glazed London broil on green-onion and mandarin-orange lo mein noodle salad. Does not include choice of starch

**SHANGHAI BEEF**
15.95 per guest
Chili and apricot-glazed crispy beef on rice noodles

**TRADITIONAL LASAGNA**
13.95 per guest
Layered with ricotta, Parmesan, and mozzarella cheeses with ground beef in tomato sauce. Does not include choice of starch

**SEAFOOD**

**MARYLAND CRAB CAKES**
21.95 per guest
26.95 for two cakes
Maryland lump crab cake over roasted sweet corn with a tarragon tartar sauce

**BOURBON GLAZED SALMON**
18.95 per guest
Salmon glazed with a bourbon sauce

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**NEW COUSCOUS-CRUSTED SALMON**
17.95 per guest
Couscous-crusted salmon topped with cucumber and tomato relish

**SALMON PICCATA**
17.95 per guest
Filet of salmon in a lemon-basil caper sauce

**MAC & CHEESE**
12.95 per guest
A French twist on the old-time mac 'n cheese. Pasta twists with creamy Gruyere cheese
Add ham and bacon 14.95
Add crab 16.95

**PORTABELLA NAPOLEON**
14.95 per guest
Grilled portabella mushrooms layered with spinach, roasted peppers, and fresh mozzarella topped with balsamic reduction

**PORCINI RAVIOLI**
14.95 per guest
Ravioli stuffed with porcini mushrooms, tossed with pine nuts, sweet peas, and parsley in an Alfredo sauce. Does not include choice of starch

**VEGAN TOFU**
14.50 per guest
Sliced tofu grilled with fresh herbs and tossed with red sauce

**VEGETABLE LASAGNA**
13.95 per guest
Does not include choice of starch

**BIANCO-BIANCO**
13.95 per guest
Mini ear-shaped pasta in a fontina sauce with white eggplant parmigiana and green peas. Does not include choice of starch

**NEW VEGAN BOLOGNESE**
10.95 per guest
Grilled vegetable and vegan sausage Bolognese sauce over rigatoni

**COMBINATIONS**

**EVERGREEN TRIO**
21.95 per guest
Mesquite-grilled chicken, seared flank steak, and grilled shrimp with tomato salsa and horseradish cream

**LEMON PEPPER CHICKEN AND SHRIMP**
18.95 per guest
Jumbo shrimp and chicken breast marinated in lemon juice, with a julienne of yellow squash and zucchini

**SOUTHWEST GRILL**
16.95 per guest
Sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce

**CHOOSE FROM:**

**SALADS**
- Garden salad
- Caesar salad
- Chop house salad
- Tomato cucumber salad
- Farmer’s slaw
- Southwest corn salad
- Roasted red bliss potato salad

**STARCHES**
- Roasted rosemary red bliss potatoes
- Parsley-buttered red bliss potatoes
- Rice pilaf
- Candied sweet potatoes
- Roasted-garlic mashed potatoes
- Herbed couscous
- Scalloped potatoes
- Tomato and herb orzo
- Macaroni & cheese
- Penne Pomodoro*

**VEGETABLES**
- Seasonal vegetable stir fry
- Snipped green beans
- Steamed broccoli
- Tuscan grilled vegetables
- Italian squash with tomatoes
- Roasted root vegetables
- Honey-glazed carrots
- Ratatouille

**DESSERTS**
- Assorted cookies and brownies
- Lemon bars
- Raspberry linzer bar
- Devil’s food cake
- Key lime pie
- Assorted cupcakes
- Strawberry shortcake
- Mini cheesecakes

*Substitute gluten-free pasta for no charge
**THEMED BUFFETS**

Served with choice of dessert.

**FAJITAS**
17.95 per guest
Grilled chicken or beef fajitas with roasted bell peppers, caramelized onions, guacamole, tomato salsa, sour cream, and shredded cheddar cheese. Includes a basket of soft flour tortillas, habañero black beans, rice, and southwestern corn salad

**TACO BAR**
15.95 per guest
Ground beef and ground turkey with the fixings, including shredded lettuce, chopped tomatoes, shredded cheese, crispy taco shells, and soft flour tortillas. Includes homemade salsa, guacamole, Sante Fe Layer Dip, tortilla chips, and Aztec salad

**PICNIC IN THE SOUTH**
13.95 per guest
Crispy pieces of Southern-fried chicken accompanied by potato & green bean salad, chop house salad, and buttermilk biscuits with sweet butter

**BACKYARD PICNIC**
13.95 per guest
All-American hamburgers and hot dogs accompanied by ketchup, mustard, relish, platters of lettuce, tomatoes, and red onions. Served with hamburger and hot dog rolls, new potato & green bean salad, and chop house salad

**BIG BOLD BBQ**

**YOUR CHOICE OF MEAT:**
- Barbequed beef brisket 16.95 per guest
- Grilled BBQ chicken 15.25 per guest
- Slow-roasted pork shoulder 14.95 per guest

**CHOICE OF BBQ SAUCE:**
- Texas-style BBQ
- Carolina gold BBQ style
- Kansas City sweet & spicy BBQ

**CHOICE OF TWO SIDES**
- Baked beans
- Country potato salad
- Farmer’s slaw
- Cheesy corn bake
- Cornbread with butter

**NEW ASIAN**
15.95 per guest
Served with vegetable fried rice, snow peas, Asian slaw, chili sauce, and soy sauce. 17.95 for two entrée choices 1.29 to add egg rolls

**CHOICE OF ENTREE:**
- General Tso’s chicken
- Chicken stir fry
- Beef and broccoli
- Vegetable or tofu lo mein
RECEPTION PLATTERS

MARYLAND CRAB DIP
6.95 per guest
Warm Maryland crab dip with herbed French bread toasts

HOT SPINACH AND ARTICHOKE DIP
5.25 per guest
Homemade spinach and artichoke dip, accompanied by carrots, celery, and an assortment of flatbreads

TRIO OF BRUSCHETTA
3.75 per guest
Olive and caper tapenade, white cannellini beans, and roasted tomato and mozzarella served with herbed bread rounds

SANTA FE LAYER DIP
42.50 per dip / serves 20
Layered dip of guacamole, salsa, Monterey Jack cheese, tomatoes, jalapeños, and sour cream served with corn tortilla chips

CHIPS AND DIP
2.95 per guest
Tortilla chips with tomato salsa and guacamole.

DUO OF HUMMUS
3.25 per guest
Duo of roasted-garlic hummus and avocado hummus served with basket of toasted pita chips

EMPANADAS
2.75 per guest
Flaky pastry crescents filled with beef, vegetables or chicken, served with tomato salsa

DIM SUM
5.95 per guest
An assortment of shrimp dumplings, gao pao pork buns, and vegetable wontons served with soy sauce and spicy roasted chili sauce

CHICKEN TENDERS
3.75 per guest
Your choice of: traditional, Cajun-style, coconut, or sesame-crusted Served with one of your choice of: honey mustard, ancho chili, or BBQ dipping sauces

TRIO OF SHRIMP
7.50 per guest
Traditional shrimp cocktail, Mediterranean grilled shrimp, and steamed Old Bay spiced shrimp with lemon wedges, cocktail sauce, and spicy mustard

CHARCUTERIE BOARD
9.95 per guest
Salami, soppressata, prosciutto, dried ham, Parmesan, asiago, provolone, fontina, olive medley, and marinated vegetables garnished with dried fruit served with baguettes

SEASONAL SLICED FRUIT
3.75 per guest

CHEESE DISPLAY
5.25 per guest
Imported and domestic cheeses garnished with fruit and berries, served with crackers

SEASONAL BASKET OF CRUDITÉ
3.25 per guest
Seasonal basket of crudité with garden herb dip

FRENCH BRIE
45.00 per round / serves 10-12
Wrapped in puff pastry add 10 Served with assorted flatbreads, and your choice of plain or caramelized brown sugar and pecans

SAVORY CHEESECAKES
55.00 each / serves 15-20
Accompanied by crackers and flatbread

CHOICE OF:
• Vegetarian: Goat cheese and sun-dried tomato in a pesto crust
• Smoked salmon and dill in an herbed crust
• Gorgonzola with crispy bacon in a pine nut crust

Minimum of 20 guests unless otherwise noted.

We’re happy to work with you to tailor a menu to fit your special event or budget. Please allow two weeks prior to your event for custom options.
<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
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| BEEF, PORK, AND LAMB  | **LOLLIPPOP LAMB CHOPS** 5.00 each  
Lollipop lamb chops with basil and mustard dipping sauce  |
|                       | **SILVER-DOLLAR TENDERLOIN SANDWICHES** 3.75 each  
Thinly-sliced, tenderloin of beef served on sourdough rolls, with balsamic-glazed onions, sautéed mushrooms, horseradish cream, and grain mustard  |
|                       | **MINI BEEF WELLINGTON** 2.50 each  
Beef tenderloin with wild mushroom duxelle wrapped in puff pastry  |
|                       | **MINIATURE SANDWICHES** 2.50 each  
• Smoked ham and Gouda with caramelized onions on toasted brioche  
• Roast beef on a knot roll with horseradish cream  |
|                       | **ITALIAN MEATBALLS** 1.25 each  
Bite-size, oven-roasted meatballs in choice of Marinara, Golden BBQ, or Swedish sauce  |
|                       | **FRANKS IN A BLANKET** 1.00 each  
Served with honey mustard dipping sauce  |
|                       | **LOLLIPPOP LAMB CHOPS** 5.00 each  
Lollipop lamb chops with basil and mustard dipping sauce  |
|                       | **SILVER-DOLLAR TENDERLOIN SANDWICHES** 3.75 each  
Thinly-sliced, tenderloin of beef served on sourdough rolls, with balsamic-glazed onions, sautéed mushrooms, horseradish cream, and grain mustard  |
|                       | **MINI BEEF WELLINGTON** 2.50 each  
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|                       | **FRANKS IN A BLANKET** 1.00 each  
Served with honey mustard dipping sauce  |
| Poultry               | **CHICKEN SAMOSA** 1.50 each  
Chopped chicken breast with ginger, garlic, tomato, and spices rolled in a phyllo dough, fried and served with a cilantro yogurt sauce.  |
|                       | **MINI CHICKEN SALAD CROISSANTS** 2.25 each  
Chicken salad on a croissant  |
|                       | **PEKING ROLLS** 2.50 each  
• Roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce  
• Vegetarian: Portabella mushroom 1.75 each  |
|                       | **QUESADILLAS** 1.75 each  
All served with sour cream, salsa, and guacamole  
• Vegetarian: Spinach and vegetables  
• Grilled chicken and roasted red peppers  |
|                       | **BONELESS OR BONE-IN WINGS** 1.00 per wing  
Plump chicken wings prepared in choice of sauce: Teriyaki, Buffalo, BBQ, or Old Bay Rub. Accompanied by celery, and ranch or bleu cheese dressing  |
| POULTRY               | **CHICKEN SAMOSA** 1.50 each  
Chopped chicken breast with ginger, garlic, tomato, and spices rolled in a phyllo dough, fried and served with a cilantro yogurt sauce.  |
|                       | **MINI CHICKEN SALAD CROISSANTS** 2.25 each  
Chicken salad on a croissant  |
|                       | **PEKING ROLLS** 2.50 each  
• Roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce  
• Vegetarian: Portabella mushroom 1.75 each  |
|                       | **QUESADILLAS** 1.75 each  
All served with sour cream, salsa, and guacamole  
• Vegetarian: Spinach and vegetables  
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Plump chicken wings prepared in choice of sauce: Teriyaki, Buffalo, BBQ, or Old Bay Rub. Accompanied by celery, and ranch or bleu cheese dressing  |
| VEGETARIAN            | **NEW FALAFEL FRITTERS** 1.50 each  
Chickpea fritter served with tzatziki sauce  |
|                       | **GARDEN ROLLS** 2.00 each  
Shrimp and oriental greens wrapped in thin rice paper with hoisin sauce  |
|                       | **CRISPY SPRING ROLLS** 1.25 each  
Crunchy spring rolls served with sweet-and-sour dipping sauce  |
|                       | **STUFFED MUSHROOM CAPS** 1.75 each  
Savory spinach-filled mushroom caps, broiled with buttery breadcrumbs  |
|                       | **SPANIKOPITA** 1.25 each  
A blend of spinach and feta cheese baked in phyllo dough  |
|                       | **NEW TAPENADE CROSTINI** 1.25 each  
Creamy mozzarella and black olive tapenade on a baguette slice  |
|                       | **MINI CAPRESE SANDWICH** 2.25 each  
Fresh mozzarella, plum tomato, and fresh basil with balsamic vinaigrette on an olive roll  |
| SEAFOOD               | **MINI CRAB CAKES** 2.95 each  
Served with cornichon remoulade  |
|                       | **NEW SALMON SALAD** 2.50 each  
Lemon dill salmon salad served on flatbread  |
|                       | **STEAMED SHRIMP COCKTAIL** 2.75 each  
Served with cocktail sauce and Creole mustard  |
|                       | **MEDITERRANEAN GRILLED SHRIMP** 2.75 each  
Served with spicy salsa remoulade  |
|                       | **FIRECRACKER SHRIMP** 2.25 each  
Jumbo shrimp wrapped with phyllo pastry, and served with ginger-soy dipping sauce  |
|                       | **DIVER SCALLOPS** 3.50 each  
Skewered scallops wrapped in applewood bacon  |
|                       | **MINI CRAB CAKES** 2.95 each  
Served with cornichon remoulade  |
|                       | **NEW SALMON SALAD** 2.50 each  
Lemon dill salmon salad served on flatbread  |
|                       | **STEAMED SHRIMP COCKTAIL** 2.75 each  
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GOURMET CUPCAKES

2.25 each

DOUBLE CHOCOLATE
Chocolate cake topped with chocolate frosting

DOUBLE VANILLA
Vanilla cake topped with vanilla frosting

OREO®
Chocolate cake topped with cookies & cream frosting

COCONUT CAKE
Filled with pastry cream and topped with buttercream and coconut flakes

ALMOND CAKE
Topped with raspberry buttercream

STRAWBERRY CAKE
Whipped cream and strawberries on top

BANANA CAKE
Topped with a caramel buttercream frosting

LEMON CAKE
Filled with lemon curd topped with a tossed meringue frosting

RED VELVET
Topped with cream cheese frosting

CARROT CAKE
Topped with cream cheese frosting

PUMPKIN CAKE (Seasonal)
Topped with maple cream cheese frosting

CAKE POPS

2.65 each
Bite-size cakes in a variety of flavors coated in chocolate, and served on lollipop sticks

RED BERRY SHORTCAKE

CHOCOLATE DECADENCE

MOCHA

CARROT CINNAMON

BROWNIE POPS

2.65 each
A variety of brownie bites half-dipped in dark or white chocolate and coated with assorted toppings, including pistachio, chopped nuts, sprinkles, or coconut

COOKIES

JUMBO COOKIES
2.75 each
Chocolate chip, oatmeal raisin, or sugar

COOKIE AND BROWNIE ASSORTMENT
3.75 per guest
A variety, including chocolate chip, oatmeal raisin, lemon Viennese shortbread, chocolate brownie, blondie, and marshmallow brownie

FILLED MACARONS
1.75 each
A variety, including chocolate, lemon, coffee, and raspberry
SIGNATURE CAKES
26.00 each
10-inch round, serves 12-15 guests

NEW YORK-STYLE CHEESECAKE
• Original
• S’more
• Cinnamon Apple
• Key Lime
• Raspberry & White Chocolate
• Seasonal

RED VELVET CAKE
Classic red velvet layer cake with cream cheese frosting

ALMOND RASPBERRY
Almond cake filled with raspberry preserves and frosted in buttercream

COCONUT DELIGHT
Layers of coconut cake, filled with pastry cream and coconut, frosted with coconut butter cream, and sprinkled with toasted coconut

TRIPLE CHOCOLATE
Four layers of chocolate cake with rich chocolate cream filling, frosted in chocolate butter cream

LIGHT & FRUITY
26.00 each
10-inch round, serves 12-15 guests

CARROT CAKE
An old-fashioned carrot cake with cream cheese frosting

LEMON LAYER CAKE
Lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

STRAWBERRY SHORTCAKE
Layers of yellow cake, strawberry jam, whipped cream, and fresh cut strawberries

CUSTOM-MADE SHEET CAKES
HALF SHEET CAKE
65.00 each, serves 25

FULL SHEET CAKE
125.00 each, serves 50

PASTRIES
NEW FRESH-BAKED HAND PIES
3.25 each
• Lemon thyme blackberry
• Apple & browned butter
• Roasted strawberry
• Chocolate
• Apricot and almond
• Coconut
• Blueberry

SOUTHERN SWEETS
2.75 per guest
Coconut cake squares, pecan bars, and lemon bars

FRUIT TARTS
26.00 each, serves 8-10 guests
3.75 each, 4-inch size
• Apple
• Raspberry
• Mixed fruit
• NEW Cranberry Caramel Pecan Tart
• NEW Blueberry Lime Tart

MINI DESSERT PLATTER
3.85 per guest
YOUR CHOICE OF SIX:
• Cream puffs
• Cheesecakes
• Lemon meringue tart
• Key lime tart
• Fruit tarts
• Chocolate cream tarts
• Coconut tarts
• Napoleons
• Black bottoms
• Cannoli

WE PASSED THE BAR!
2.65 per guest
YOUR CHOICE OF FOUR:
• White chocolate blondies
• Almond crunch
• Pecan caramel
• Raspberry linzer
• Tart lemon
• Flavored cheesecake bar desserts

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BEVERAGES

JUICE $2.25 each
Orange, grapefruit, apple, or cranberry

17 OZ. BOTTLED WATER $1.85 each

12 OZ. PEPSI® PRODUCTS $1.50 can

COFFEE $3.45 per guest
Regular or decaffeinated. Includes individual creamers, sugar, artificial sweeteners, and airpot rental

HOT TEA $3.25 per guest
Includes herbal teas, individual creamers, sugar, artificial sweeteners, and airpot rental

COFFEE AND TEA PACKAGE $4.25 per guest
Regular coffee, decaffeinated coffee and herbal teas. Accompanied by individual creamers, sweeteners, and airpot rental

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CATERING GUIDELINES

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

ARRANGING CATERING
When arranging for catered services, we ask that you plan as far in advance as possible. Orders must be placed ten (10) business days prior to your event. Even if you do not know the final number of guests, this gives us enough time to create the best event for you. For special menu requests we will need more advance notice. We will make every attempt to satisfy your needs for any events booked less than one (1) week in advanced, but menu selections or any special requests cannot be guaranteed. A 15% late fee is charged for any function booked after 1 p.m. three days prior to the event. To place an order, stop by our Dining Services Catering office located in the Newman Towers East, Suite 4, or call Don Luther (Catering Director) or Raecine Green (Catering Coordinator) at 410.617.5858, visit our ordering web site: www.loyolamd.catertrax.com, or e-mail catering@loyola.edu. When placing an order 48 hours or less from the event start time, please call Raecine Green, 410.617.5858 to inform her. The catering office is open to accept orders Monday through Friday from 9 a.m. to 5 p.m., excluding holidays and school closings.

PLACING A CATERING ORDER ON CATERTRAX
CaterTrax is the University’s convenient online system for placing all catering orders, large or small. First, simply create an account, then place any order up to 18 months in advance. You can track, manage and repeat order. Feel free to contact our Catering Office with any questions about CaterTrax. www.loyolamd.catertrax.com
HELPFUL INFORMATION WHEN MAKING YOUR ARRANGEMENTS

• Theme or purpose of your event
• Special diet considerations, food allergies
• Special layout needs (reserved seating, head tables, linen, or skirting)
• Weather: is a rain site required?
• China or disposable service
• Style of service — served, buffet, carry-out, or delivery
• Program details — awards, ceremonies, speakers, etc.
• Floral arrangements and centerpieces
• Will alcohol be served?
• Budget parameters
• Form of payment — budget number, direct billing, cash or credit card

410-617-5858 | catering@loyola.edu | www.loyola.edu/catering

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 preset. 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 prohibits serving, mixed crowd requiring a varied menu, 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 that requires delivery. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 7 a.m. and 5 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 Evergreen Catering at Boulder Garden Cafe or Iggy's Market (Newman Towers). All items will be served on disposable service ware.

LINEN
Available for a separate charge.

DISPOSABLES
We are happy to offer you a selection of premium disposable products, including serving pieces, flatware, plates, napkins, and cups.

CONFIRMATIONS
After the arrangements have been made, either a copy of the Banquet Event Order (BEO) or CaterTrax confirmation will be emailed. Once received, BEO/CaterTrax is the contract. Please review it carefully and confirm.

FINAL GUEST COUNT AND CHANGES
The expected guest count should be as accurate as possible and given at least five (5) business days prior to the event, along with any menu changes.

If you would like biodegradable and environmentally friendly products, we can provide them for an additional charge of 1.00 per guest.