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.

We have:
• 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 three 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 guests minimum

PASTRIES

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

CLASSIC CONTINENTAL
10.79 per guest
Assortment of 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
4.49 per guest
A variety of freshly baked breakfast pastries including croissants, muffins, fruit Danishes, and coffee cake slices, served with butter and fruit preserves

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

ASSORTED DOUGHNUTS
26.00 per dozen

ASSORTED JUMBO MUFFINS
30.00 per dozen

FRUIT

FRUIT SALAD
3.29 per guest

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

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

YOGURTS

INDIVIDUAL YOGURT
2.49 each
An assortment of yogurts

BOXED BREAKFAST
7.99 per guest
Jumbo muffin, yogurt, whole fruit, and bottled juice in a box
HOT BREAKFAST SELECTIONS

8 guests minimum

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

FRENCH TOAST PACKAGE 10.99 per guest
French toast served with choice of meat, fruit salad, and maple syrup accompanied by coffee, iced water, and assorted juices

ALL-AMERICAN BREAKFAST 12.50 per guest
Scrambled eggs, choice of breakfast meat, breakfast potatoes, and sliced fruit accompanied by coffee, iced water, and assorted juices

BREAKFAST MEATS 3.25 per guest
• Maple sausage links
• Applewood bacon
• Turkey bacon
• Vegetarian sausage

BREAKFAST POTATOES 1.99 per guest
Served with ketchup
• Tater tots
• Hash browns

À LA CARTE

FRUIT SALAD 3.29 per guest

SECOND CHOICE OF BREAKFAST MEAT 1.50 per guest

FRENCH TOAST 4.25 per guest

ASSORTED PASTRIES 2.99 per guest

INDIVIDUAL OMELET MUFFINS
Two per guest. We can make these with egg whites upon request.

THE 'SHROOM 5.99 per guest
Wild mushrooms, spinach, and fontina cheese

CLASSIC LORRAINE 6.25 per guest
The original quiche Lorraine with roasted sweet onions, bacon, and Gruyere cheese

HAM & CHEESE 6.25 per guest
Personal omelet baked in a muffin pan filled with Virginia baked ham, fresh vegetables, Jack and cheddar cheeses

EASTERN SHORE 8.25 per guest
Hand-picked lump blue crab with sweet corn, green onions, and fontina cheese

BREAKFAST SANDWICHES

BACON, EGG, & CHEDDAR CROISSANT 5.99 per guest

HAM, EGG, & SWISS ON CROISSANT 5.99 per guest

VEGETARIAN SAUSAGE, EGG, & CHEESE ON CROISSANT 5.25 per guest

Gluten free bagels or vegan croissants available with two week notice for an additional .49 each
COLD BUFFET PACKAGES

SANDWICH BUFFET
12.85 per guest / one side salad
14.25 per guest / two side salads
Your choice of three signature sandwiches or wraps, choice of side, and dessert

CHOICE OF SIDES:
• Caesar salad with Caesar dressing
• Garden salad with ranch and balsamic vinaigrette
• House made potato chips
• Vinegar slaw
• Greek pasta salad
• Potato salad
• Southwestern roasted corn salad
• Tuscan grilled vegetable platter

BOXED SANDWICH MEALS
8 guests minimum
Sandwich of your choice served with a bag of potato chips, a jumbo cookie, and soda or water
• Basic sandwich 12.99
• Signature sandwich or wrap 14.50
• Add side salad 2.50 each
• Add whole fruit 1.79 each

BUILD YOUR OWN DELI STATION
13.50 per guest
Traditional deli-style platter with roast beef, turkey breast, and ham. Served with Swiss and cheddar cheeses, pickles, lettuce, tomatoes, mayonnaise, mustard, and horseradish cream, and includes choice of two sides and dessert

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 choice of dessert

CHOOSE FROM:
• Thinly sliced flank steak
• Grilled chicken breast
• Grilled salmon
• Grilled tofu
• Chicken salad
• Tuna salad
• Egg salad
• Grilled shrimp
• Shrimp salad

CHOICE OF DESSERT:
• Cookies and brownies
• Fruit salad
SIGNATURE WRAPS

8 guests minimum, gluten-free options available.

SHRIMP SALAD WRAP 6.95 per guest
House made shrimp salad with mixed greens in a tortilla

CHICKEN CAESAR WRAP 6.75 per guest
Grilled chicken breast, romaine lettuce, shaved Parmesan cheese, and classic Caesar dressing in a flour tortilla

MEXICAN CHICKEN WRAP 6.75 per guest
Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, and chipotle crema spread in a tortilla

TURKEY CLUB WRAP 6.95 per guest
Smoked turkey breast, Monterey Jack cheese, applewood bacon, mixed greens, sliced tomato, and mayonnaise in a spinach tortilla

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

GREEK ISLES WRAP 6.25 per guest
Vegan Cucumbers, Kalamata olives, mixed greens, and cherry tomatoes with lemon oregano vegenaise in a tortilla
SIGNATURE SANDWICHES

THE TUSCANY
6.95 per guest
Grilled chicken breast with basil pesto, mozzarella, and eggplant caponata on a ciabatta

BLACK ANGUS HERO
7.25 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
6.95 per guest
Genoa salami, prosciutto, capicola, mozzarella cheese, roasted peppers, romaine lettuce, and pesto spread on a French baguette

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

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

TURKEY & HAVARTI
6.50 per guest
Smoked breast of turkey, Havarti cheese, leaf lettuce, sliced tomatoes, and pesto mayo on a brioche roll

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

ZUCCHINI SANDWICH
Vegetarian
6.50 per guest
Herb-grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes, and pesto spread on ciabatta

MAKE IT A MEAL
14.50 per guest
Choice of three signature sandwiches or wraps, choice of a side salad and dessert. Includes canned soda or bottled water

8 guests minimum, gluten-free options available.
ENRÊTE SALADS

Served with rolls, butter, cookies or brownies, and a beverage.

GOURMET CAESAR SALAD
14.99 Grilled chicken or tofu
15.99 Grilled shrimp or salmon
16.99 Grilled flank steak
Crisp romaine lettuce, Parmesan cheese, and garlic croutons with a classic Caesar dressing

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

BUFFALO CHICKEN SALAD
14.99 per guest
Grilled buffalo chicken, crumbled blue cheese, cherry tomatoes, cucumbers, and shredded carrots over mixed greens with ranch dressing

MAKE IT A BOXED MEAL
Just let us know! 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.
À la carte, 8 guests minimum.

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

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

SOUTHWESTERN CORN SALAD
2.75 per guest
Roasted corn tossed with bell peppers and green onion in a cumin vinaigrette

TUSCAN GRILLED VEGETABLE PLATTER
3.75 per guest
Zucchini, bell peppers, onion, eggplant, fennel, and yellow squash with a basil-garlic olive oil served at room temperature
• Add garlic hummus, roasted red pepper hummus, or garden herb dip for an additional 2.69 per guest

VINEGAR SLAW
2.95 per guest
Traditional coleslaw with shredded carrots and onions in a vinaigrette dressing

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

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

HOMEMADE POTATO CHIPS
2.25 per guest

SIDES

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.
Includes a cracker basket.

CREAM OF CRAB
4.25 per guest
A creamy blend of fresh crab meat, cream, and sherry

TRADITIONAL MARYLAND CRAB
4.25 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

TOMATO BISQUE
3.25 per guest
With toasted croutons

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

Ask about additional seasonal soup options!
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 18.25 per guest
Sautéed chicken breast topped with lump crab imperial and a Chesapeake cream sauce

CRISPY PESTO CHICKEN 16.25 per guest
Sliced chicken breast in a garlic pesto crust

CHICKEN BREAST PARMIGIANA 16.25 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

BEEF

RIBEYE 18.25 per guest
Flame grilled ribeye steak with caramelized balsamic red onions on the side

FLANK STEAK 17.95 per guest
Grilled flank steak with herb chimichurri sauce

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

TRADITIONAL LASAGNA 14.25 per guest
Layered with ricotta, Parmesan, and mozzarella cheeses with ground beef in tomato sauce. Does not include choice of starch.

VEGETARIAN

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

PORTOBELLO NAPOLEON 14.95 per guest
Grilled portobello mushrooms layered with spinach, roasted peppers, and fresh mozzarella, topped with balsamic reduction

VEGETABLE LASAGNA 13.95 per guest
In white sauce
Does not include choice of starch

PASTA ALFREDO 13.75 per guest
Add chicken 15.75 per guest
Add Shrimp 16.75 per guest

MAC & CHEESE 13.75 per guest
Pasta twists with creamy Gruyere cheese
Add ham and bacon 14.95
Add crab 18.95

SEAFOOD

MARYLAND CRAB CAKES
19.95 per guest or 24.95 per guest for two cakes
Maryland lump crab cake over roasted sweet corn with a tarragon tartar sauce

SALMON PICCATA 18.95 per guest
Filet of salmon in a lemon-basil caper sauce

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

CRISPY FISH 17.25 per guest
Hand breaded fried fish

VEGETARIAN

VEGAN BOLOGNESE 12.50 per guest
Grilled vegetable and vegan sausage Bolognese sauce over rigatoni
Does not include choice of starch
CHOOSE FROM:

SALADS
• Garden salad
• Caesar salad
• Vinegar slaw
• Southwest corn salad
• Potato salad

STARCHES
• Roasted rosemary red bliss potatoes
• White rice
• Roasted garlic mashed potatoes
• Macaroni & cheese
• Penne marinara*

VEGETABLES
• Snipped green beans
• Steamed broccoli
• Tuscany grilled vegetables
• Roasted root vegetables
• Honey-glazed carrots

DESSERTS
• Assorted cookies and brownies
• Assorted dessert bars
• Assorted cupcakes
• Strawberry shortcake
• Mini cheesecakes
• Black bottoms

These dessert items are available upon request with two week notice for an additional .49 per guest
• Gluten free cookies
• Gluten free brownies
• Vegan cupcakes

ADD A SECOND PROTEIN:
• Vegetarian 3.00 per guest
• Chicken 4.00 per guest
• Beef or salmon 5.00 per guest

*Substitute gluten-free pasta for no charge
THEMED BUFFETS

8 guests minimum. 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, 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, tortilla chips, and choice of side.

PICNIC IN THE SOUTH
15.95 per guest
Crispy pieces of southern-fried chicken accompanied by a choice of two sides and corn bread with sweet butter.

BACKYARD PICNIC
14.95 per guest
Local Roseda beef burgers and black bean veggie burgers accompanied by ketchup, mustard, relish, platters of lettuce, tomatoes, and red onions. Served with hamburger rolls and choice of two sides.
  • Add hot dogs for an additional 1.50 per guest.

PIZZA PARTY
8 slices per pizza
• Cheese 14.99 per pizza
• Pepperoni 15.99 per pizza
• Vegetable 15.99 per pizza
• Buffalo Chicken 16.99 per pizza

BIG BOLD BBQ

CHOICE OF TWO SIDES

YOUR CHOICE OF MEAT:
• Barbequed beef brisket 16.95 per guest
• Grilled BBQ chicken 15.25 per guest
• Slow-roasted pork shoulder 15.50 per guest
• Impossible vegan Barbacoa Vegan 15.95 per guest

CHOICE OF BBQ SAUCE:
• Traditional BBQ
• Carolina gold BBQ

CHOICE OF SIDES:
• Caesar salad
• Garden salad
• Potato chips
• Vinegar slaw
• Greek pasta salad
• Potato salad
• Southwestern roasted corn salad
• Tuscany grilled vegetable platter
MARYLAND CRAB DIP
6.25 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

BUFFALO CHICKEN DIP
5.95 per guest
Creamy buffalo chicken dip served with celery and an assortment of flatbreads

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

DUO OF HUMMUS
3.49 per guest
Duo of roasted garlic herb hummus and roasted red pepper hummus, served with basket of toasted pita chips

EMPANADAS (3)
3.75 per guest
Flaky pastry crescents filled with beef, vegetables, or chicken, served with tomato salsa

CHICKEN TENDERS (2)
4.99 per guest
Served with your choice of honey mustard, bleu cheese, ranch, or BBQ dipping sauces

CHARCUTERIE BOARD
9.95 per guest
Chef's selection of three Italian meats and three cheeses, olive medley, and marinated vegetables, garnished with dried fruit and served with baguettes

SEASONAL SLICED FRUIT
3.75 per guest

HOMEMADE POTATO CHIPS
3.49 per guest
With garden herb dip

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

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

MINIATURE SANDWICHES
3.25 each
• Smoked ham and Gouda with caramelized onions on brioche
• Roast beef on brioche with horseradish cream
• Fresh mozzarella, plum tomato, and fresh basil with balsamic vinaigrette on brioche
• Chicken salad on brioche

SUSHI PLATTER
Please check with Evergreen Catering for availability and pricing

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.
MEETING BREAKS

INDIVIDUAL BAGGED CHIPS
2.25 each

GRANOLA BAR
2.29 each

CHOBANI™ YOGURT
2.25 each

BOXED POPCORN
1.99 per guest
Requires attendant with an additional charge

BUILD YOUR OWN TRAIL MIX BAR
4.49 per guest
*May include nuts*
Assortment of four different options

PRETZEL BITES
3.25 per guest
With mustard dipping sauce

GRAPES, CHEESE, AND CRACKERS PLATTER
4.99 per guest

THEATER PACKAGE
6.99 per guest
Popcorn, assorted candy, and canned sodas.
Requires attendant.

ICE CREAM NOVELTIES
3.49 each

CHOICE OF FOUR:
• Sundae cups
• Chocolate bars
• Cookie ice cream sandwiches
• Strawberry shortcake bars
• Oreo® Bars
• Ice cream cones with nuts
• Non-dairy water ice cups

ICE CREAM STATION
5.29 per guest
Vanilla or chocolate ice cream with whipped cream, cherries, caramel sauce, chocolate sauce, and sprinkles.
Requires attendant with an additional charge.
Taharka Bros. ice cream available for an additional cost and three weeks notice.
HORS D’OEUVRES

BEEF, PORK, AND LAMB

LOLLIPOP LAMB CHOPS
7.50 each
Lollipop lamb chops with basil

MINI BEEF WELLINGTON
2.95 each
Beef tenderloin with wild mushroom duxelle wrapped in puff pastry

ITALIAN MEATBALLS
1.95 each
Bite-size, oven-roasted meatballs in choice of marinara, or golden BBQ

FRANKS IN A BLANKET
1.75 each
Served with honey mustard dipping sauce

CHEESESTEAK EGG ROLL
2.49 each

POULTRY

BONE-IN WINGS
2.49 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

THAI CHICKEN WONTONS
2.25 each

SESAME CHICKEN SKEWERS
2.49 each

BUFFALO EGG ROLLS
Served with bleu cheese dip
2.15 each

VEGETARIAN

FALAFEL FRITTERS
1.60 each
Chickpea fritter served with tzatziki sauce

CRISPY SPRING ROLLS
1.99 each
Crunchy spring rolls served with sweet and sour dipping sauce

SPANIKOPITA
1.70 each
A blend of spinach and feta cheese baked in phyllo dough

CRUDITÉ SHOOTER
2.25 each
Vegetable crudité in an individual cup with roasted red pepper hummus

WILD MUSHROOM TART
1.85 each
Caramelized onion, wild mushrooms, and Boursin® Cheese in a tart shell

SEAFOOD

MINI CRAB CAKES
4.75 each
Served with cornichon remoulade

STEAMED SHRIMP COCKTAIL
3.75 each
Served with cocktail sauce and Creole mustard

MEDITERRANEAN GRILLED SHRIMP
3.75 each
Served with spicy salsa remoulade

CRAB DIP TARTLET
4.25 each
Maryland crab dip in individual pastry tarts
FROM THE BAKERY

GOURMET CUPCAKES
35.00 per dozen

DOUBLE CHOCOLATE
Chocolate cake topped with chocolate frosting

DOUBLE VANILLA
Vanilla cake topped with vanilla frosting

STRAWBERRY CAKE
Whipped cream and strawberries on top

LEMON CAKE
Filled with lemon cream and topped with a tossed meringue frosting

RED VELVET
Topped with cream cheese frosting

CUSTOM-MADE SHEET CAKES
QUARTER SHEET CAKE
45.00 each, serves 25

HALF SHEET CAKE
80.00 each, serves 50

FULL SHEET CAKE
150.00 each, serves 100

CHOICE OF CAKE FLAVOR:
Yellow, chocolate, marble, red velvet, or lemon

CHOICE OF ICING:
Vanilla or chocolate buttercream

Add a printed logo for an additional 15.00 and two week notice

SIGNATURE CAKES
28.00 each
10-inch round, serves 12-15 guests

NEW YORK-STYLE CHEESECAKE
• Original
• S'more
• Cinnamon apple
• Key lime
• Raspberry and white chocolate
• Seasonal

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

CARROT CAKE
House made carrot cake with cream cheese frosting

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

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

STRAWBERRY SHORTCAKE
8 guests minimum
Layers of yellow cake, whipped cream, and fresh-cut strawberries
FROM THE BAKERY CONT.

PASTRIES

SOUTHERN SWEETS
2.75 per guest
Pecan bars and lemon bars

FRUIT TARTS
30.00 each, serves 8-10 guests
3.95 each, 4-inch size
• French apple
• Mixed fruit
• Cranberry caramel pecan tart
• Blueberry lime tart

CHOCOLATE STRAWBERRIES
2.50 each / plain single-dipped
2 dozen minimum

MINI DESSERT PLATTER (2)
3.85 per guest

YOUR CHOICE OF THREE:
• Cream puffs
• Cheesecakes
• Lemon meringue tart
• Key lime tart
• Fruit tarts
• Chocolate cream tarts
• Napoleons
• Black bottoms
• Cannoli

COOKIES

ASSORTED JUMBO COOKIES
2.75 each

COOKIE AND BROWNIE ASSORTMENT
3.75 per guest
A variety, including chocolate chip, oatmeal raisin, chocolate brownie, and seasonal bar

FRENCH MACARONS
2.49 each
Contains almond flour
A variety, including chocolate, lemon, coffee, and raspberry

COCONUT MACARONS
2.49 each

ASSORTED DESSERT BARS
2.99 per guest

GLUTEN FREE
Pricing available on request with two week notice
• Cookies
• Brownies
• Chocolate torte

VEGAN CUPCAKES
Pricing available on request with two week notice

*If ordering for more than 50 guests, additional selections can be added.
BEVERAGES

JUICE
2.25 each
Orange, apple, cranberry, or grapefruit

17 oz. BOTTLED WATER
2.05 each

12 oz. CANNED PEPSI® PRODUCTS
1.85 per 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
4.35 per guest
Regular coffee, decaffeinated coffee, and herbal teas. Accompanied by individual creamers, sweeteners, and airpot rental

ICED TEA, LEMONADE, AND WATER
1.50 per guest

HOT CHOCOLATE BAR
3.49 per guest
Served with marshmallows, chocolate chips, chocolate syrup, and whipped cream

COFFEE REFRESH
2.49 per guest
Available if you have already purchased a coffee setup for earlier in the day

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.
BAR PACKAGES

All alcohol is sold as an approximate cost and then billed based upon actual consumption. All packages require a separate bartender fee depending on the size of your event.

HOUSE BEER AND WINE PACKAGE
*Estimate* of 6.00 per guest
Three types of house beer billed at 3.25 per beer and two types of house white wine and two types of house red wine billed at 28.00 per bottle

STANDARD FULL BAR SERVICE
*Estimate* of 9.00 per guest
House beer and wine package plus the addition of vodka, whiskey, bourbon, rum, and gin, accompanied by sodas, juices, mixers, and bar fruit

SPARKLING TOAST
*Estimate* of 4.00 per guest
Sparkling wine billed at 35.00 per bottle and includes plastic flutes.
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 25.00 late fee is charged for any function booked within three (3) business days prior to the event. To place an order, call our catering office at 410.617.5858, visit our ordering website: www.loyolamd.catertrax.com, or email catering@loyola.edu. When placing an order 48 hours or less from the event start time, please call 410.617.5858 to inform us. 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 orders. 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, carryout, 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 setup 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 to Evergreen Campus. Delivery times are available from 7 a.m. to 7 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 Evergreen 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 25.00 will be added to any order that requires delivery. A delivery fee of 40.00 will be added to any order that requires delivery off campus or to Timonium or Columbia. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 9 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
Carryout 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. If you would like biodegradable and environmentally friendly products, we can provide them for an additional charge of 1.00 per guest.

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 four (4) business days prior to the event, along with any menu changes.

Reach out to Evergreen Catering for information about linen choices, floral options, and service charges.