



Evergreen
CATERING
at Loyola University



ALL THE RIGHT INGREDIENTS



Whether we are dropping off food for a meeting 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.



Table of Contents

<i>HERE COMES THE SUN</i>	4
<i>THE ALL-AMERICAN</i>	6
<i>SANDWICH BOXED MEALS</i>	9
<i>SIDE SALADS</i>	10
<i>ENTREE SALADS AND SOUPS</i>	13
<i>PASTA SPECIALTIES</i>	15
<i>BUFFET PACKAGES</i>	18
<i>AFTER HOURS</i>	25
<i>JUST DESSERTS</i>	29
<i>EXTRA! EXTRA!</i>	32

*CALL OR EMAIL TODAY AND LET US
BRING TOGETHER ALL THE RIGHT
INGREDIENTS FOR YOUR NEXT CATERED
EVENT*

*catering@loyola.edu
410.617.5858*

HERE COMES THE SUN

Breakfast à la Carte served room temperature, 8 person minimum

PASTRIES

MORNING GLORY *V*

A daily variety of freshly baked breakfast pastries to include: butter croissants, apple turnovers, fruit danish, and coffee cake slices served with butter and fruit preserves.

\$4.35 per person

BREAKFAST CAKES *V*

Our signature coffee cakes to include: sour cream streusel cherry pound cake, cinnamon apple with golden raisins, banana walnut and lemon-poppy seed.

\$13 each / serves 8-10 guests

MIXED WHOLE FRUIT *VGf*

An assortment of oranges, apples, bananas and grapes.

\$1.75 per piece

ORCHARD'S HARVEST *VGf*

A selection of sliced cantaloupe, honeydew melon, papaya, pineapple, mango, ruby red grapefruit, navel oranges and assorted berries.

\$3.75 per person

CLASSIC CONTINENTAL *V*

Assortment of mini danishes, muffins, and assorted bagels-served w/cream cheese, butter and jelly. Accompanied by coffee, hot tea and assorted juices.

\$8.25 per person

FRUITS

MUFFIN BASKET *V*

Assorted freshly baked large muffins to include: blueberry, streusel, chocolate, orange, oatmeal mixed berry and Southern-style carrot bran.

\$2.75 per person

GOURMET BAGEL PLATTER *V*

Served with plain cream cheese, cream cheese jardinière, butter and fruit preserves.

\$3.50 per person

DOUGHNUTS, ANYONE? *V*

An assortment of doughnuts. 24-hour notice required.

\$12.00 per dozen

INDIVIDUAL COLD CEREALS *V*

Assorted individual boxed cereals with half pints of 2% or fat-free milk.

\$3.25 per person

FRUIT SALAD *VGf*

The freshest seasonal fruits the market has to offer, served with a lemon-poppy seed yogurt sauce.

\$3.25 per person

\$2.50 each for fruit skewers

YOGURTS

BERRY DELICIOUS *VGf*

Mixed California berries garnished with fresh mint, served with citrus-yogurt sauce.

\$4.25 per person

INDIVIDUAL YOGURTS *VGf*

An assortment of premium non-fat yogurts.

\$2.25 each

CHERRY BLOSSOM PARFAIT *VGf*

Sour cherry compote, non-fat vanilla yogurt and fresh berries.

\$3.50 each

POM BLUEBERRY PARFAIT *VGf*

Pomegranate and blueberry compote with non-fat yogurt and fresh blueberries.

\$3.50 each

CRUNCH PARFAIT *VGf*

Honey flavored non-fat yogurt, homemade granola and seasonal stone fruits.

\$3.75 each

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Hot Breakfast Selections

BUTTERMILK PANCAKES V

Served with maple syrup
\$3.95 per person

BRIOCHE FRENCH TOAST V

Brioche bread dipped in egg batter, dusted with cinnamon and sugar, griddled to perfection and served with maple syrup and butter.
\$4.25 per person

OATMEAL BAR VGF

Steel cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted pecans, walnuts and dairy cream.
\$5.95 per person

OMELET MUFFINS

Personal omelet baked in a muffin pan filled with Virginia baked ham, fresh vegetables, jack and cheddar cheese accompanied by roasted tomato salsa.
\$5.50 per person

ALL AMERICAN BREAKFAST

Scrambled eggs, bacon, home fries and sliced fruit.
\$10.50 per person

FARM-FRESH SCRAMBLED EGGS VGF

\$3.75 per person

EGG STRATA

Filled with smoked ham, Swiss cheese and mushrooms, served with sliced fruit and assorted yogurts
\$11.25 per person

ALL-STAR BREAKFAST

Scrambled eggs, choice of meat, home fries, French toast, assorted pastries & sliced fruit.
\$14.00 per person

SOUTH OF THE BORDER

Flour tortilla filled with scrambled eggs, maple sausage, sweet roasted peppers and Monterey jack cheese.
\$8.75

VEGETABLE V

Spinach tortilla filled with scrambled eggs, sweet onion, mushrooms and white cheddar cheese.
\$8.75

FRITTATAS

\$ 4.95 per person

CALIFORNIA GF

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

THE ROAST VGF

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

BREAKFAST SANDWICHES

RISE AND SHINE

Hickory smoked bacon, egg and cheddar cheese on an English muffin
\$4.25 per person

THE EVERGREEN

Virginia cured ham, egg and Swiss cheese on a flaky croissant.
\$6.75

HAM-O-LICIOUS

Roasted red pepper cornbread sandwich with honey baked Virginia ham and white cheddar cheese.
\$4.50 per person

BREAKFAST QUICHES

10 inches pies, serves 8

EASTERN SHORE

Hand-picked lump Blue crab with sweet corn, green onions and fontina cheese in a flaky pie crust.
\$25.00 each

EARLY BIRD

Breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and buffalo mozzarella in a flaky pastry crust.
\$17.50 each

THE CLASSIC

The original quiche Lorraine with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flaky pie crust.
\$17.00 each

THE SHROOM V

Wild mushrooms, spinach and fontina cheese in a flaky pie crust.
\$16.00 each

BREAKFAST BURRITOS

Served with homemade salsa
\$5.50

CAJUN CRAZE

A spiced tortilla filled with Cajun spiced shrimp with roasted green and red peppers, green onions, sharp yellow cheddar cheese and scrambled eggs.

THE TEXAN

Chili tortilla filled with scrambled eggs, flat iron steak, pinto bean mash and American cheese.

BREAKFAST EXTRAS

\$2.25 per person

- Maple sausage links
- Honey-cured bacon
- Grilled Virginia ham slices
- Turkey bacon
- Home fries
- Potato pancakes



at Loyola University

THE ALL-AMERICAN SANDWICHES



Sandwich Combinations 8-person minimum, gluten-free options available

SANDWICH BUFFET

An assortment of sandwiches and wraps, choice of side salads, homemade cookies and brownies

Choose from below:

- Caesar salad
- Garden salad
- Green bean salad
- Farmer's slaw
- Sunset spa pasta salad
- Picnic potato salad
- Saffron orzo salad
- Southwestern roasted corn salad

\$13.50 per person / one side salad

\$14.25 per person / two side salads

\$1.00 per person/ add house made potato chips

SALAD SUPREME

A variety of home-made salads to include Albacore tuna salad, egg salad, Asian chicken salad. Served with

- Grilled vegetables
- Whole wheat pasta salad
- Assorted flat bread and crackers
- Fresh fruit salad

\$14.25 per person

THE DELI

Traditional deli-style platter with shaved roast beef, smoked turkey breast, smoked ham served with Swiss and yellow cheddar cheeses, Red bliss potato salad. Coleslaw, Deli pickles, Lettuce, and sliced tomatoes, Mayonnaise, mustard, and horseradish cream.

- Assorted sliced breads and rolls
- Potato chips
- Homemade cookies and brownies

\$13.25 per person

DELI DOUBLE

Sliced meats to include: turkey, roast beef, sugar-cured ham, grilled chicken, prosciutto di San Daniele and turkey pastrami, served with

- Havarti and Cheddar cheeses
- Roma tomatoes, Avocado and Romaine lettuce with Pesto spread, Guacamole, Sun-dried tomato mayonnaise and jalapeño mustard.

· Croissants, pumpernickel and Seven-grain breads

· Sliced seasonal fruit

· Homemade cookies and brownies

\$16.95 per person

BROWN BAGGED LUNCH

Turkey sandwich, soda, chips and a cookie or brownie

\$10.50 per person

Wraps 8-person minimum, gluten-free options available

GRILLED SALMON WRAP

Grilled salmon filet with Applewood, smoked bacon, tomato, caramelized red onion, and basil mayonnaise in an herb tortilla.

\$7.50 per person

ANTIPASTO WRAP

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

\$5.80 per person

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, shaved Parmesan cheese and classic Caesar dressing in a flour tortilla.

\$5.50 per person

PEKING CHICKEN WRAP

Hoisin-marinated breast of chicken with spring onions, Asian greens and wasabi mayonnaise in a cilantro tortilla

\$6.50 per person

TACO WRAP

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, and chipotle cream cheese spread in a jalapeno tortilla

\$5.75 per person

TURKEY CLUB WRAP

Smoked turkey breast, Monterey Jack cheese, smokehouse bacon, red leaf lettuce, sliced tomato and mayonnaise in a spinach tortilla.

\$5.75 per person

VEGGIE CHILI WRAP V

Roasted squash, onion and peppers in chili sauce with chickpeas and black beans in a cilantro tortilla.

\$7.50 per person

VEGGIE EXPLOSION WRAP V

California asparagus, leaf lettuce, feta cheese, micro greens, roasted red peppers, and Boursin cheese spread in a jalapeño tortilla.

\$7.50 per person

GREEK ISLES WRAP V

European cucumbers, crumbled feta, Kalamata olives, and cherry tomatoes with lemon oregano dressing in a pesto-garlic tortilla.

\$7.00 per person

7

V vegetarian GF gluten free

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Signature Sandwiches 8-person minimum, gluten-free options available

THE SEAWICH

White albacore tuna salad with celery, sweet onion, and a touch of pickle relish on a toasted onion roll
\$6.25 per person

SHRIMP COCKTAIL

Grilled shrimp salad with crisp romaine lettuce, celery, green onion with plum tomatoes tossed in a cocktail-mayo dressing on a New England bun
\$7.50 per person

SHRIMP PO'BOY

Corn flour dusted Louisiana shrimp with Creole tomatoes, shredded lettuce, and house made remoulade on a crisp baguette.
\$7.50 per person

CHIMICHURRI FLANK STEAK

Sliced grilled flank steak with lettuce, tomato, chimichurri drizzle, and jalapeño mayonnaise on a toasted baguette.
\$7.25 per person

BLACK ANGUS HERO

Rare black angus top round of beef, field cress greens, grilled red onion, and Boursin cheese-horseradish spread on a French baguette.
\$5.95 per person

BARBECUE KING

Slow roasted BBQ beef brisket with red cabbage slaw, jalapeno, and mustard on a potato Kaiser roll.
\$6.25 per person

SMOKE OUT

Grape vine and hickory smoked breast of free-range chicken, Gouda cheese, red leaf lettuce, vine-ripened tomatoes, and green apple coleslaw on double fiber bread.
\$6.50 per person

VIRGINIA HAM & SWISS

Cured Virginia ham, Swiss cheese, and caramelized onions with stone-ground mustard on honey-grain bread
\$5.75 per person

BAVARIAN BLAST

Virginia cured ham with smoked Gouda cheese, honey mustard dressing, leaf lettuce, and plum tomatoes on a pretzel roll.
\$5.95 per person

MESQUITE GRILLED CHICKEN

Mesquite-smoked sliced breast of farm-raised chicken, lettuce, tomato, and sun-dried tomato-basil spread on whole grain bread.
\$6.25 per person

THE TUSCANY

Grilled chicken breast with fresh basil pesto, smoked mozzarella, and eggplant caponata on a whole grain triangle roll.
\$6.75 per person

CRISP CHICK

Crispy chicken filet with spicy mayo dressing and jalapeño slaw on a ciabatta roll.
\$6.50 per person

LITTLE ITALY

Genoa salami, prosciutto ham, mortadella, sausage, cappicola, mozzarella cheese, roasted multi-colored peppers, black olives, romaine lettuce and a pesto spread on a rustic roll.
\$6.50 per person

CHICKEN CEMITA

Crisp breast of chicken with sliced avocado, queso blanco, shaved white onion, green leaf lettuce, sliced tomatoes, and chipotle mayonnaise on a sesame artisan roll
\$6.25 per person

APPLEWOOD SMOKED TURKEY & HAVARTI

Smoked breast of turkey, Havarti cheese, leaf lettuce, sliced beefsteak tomatoes, and artichoke-spinach spread on pumpernickel bread
\$6.25 per person

ZUCCHINI SUB V

Herb grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes, and virgin olive oil on Stirato Hero roll.
\$7.95 per person

BELLA-PORTA V

Grilled portobello mushroom, red and yellow vine-ripened tomatoes, and field greens with a Boursin cheese spread on tomato-basil focaccia.
\$7.50 per person

TOFU FLAT V

Crispy tofu with sweet red chili peppers, shredded carrots, green onions, and cilantro with ginger peanut dressing on a flatbread.
\$6.25 per person

COUNTRY CHICKEN SALAD

White-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a buttery croissant.
\$6.25 per person

BOXED MEALS 8-person minimum

PACIFIC RIM NOODLES WITH SHRIMP

marinated and grilled shrimp on a bed of noodles with red, and green peppers, Asian cut carrots, snowpeas, scallions and hoisin-ginger sauce, served with coconut squares.

\$13.50 per person

TUNA NIÇOISE

Albacore tuna with French green beans, new potatoes, red onion, hardboiled egg, Niçoise olives, and red and yellow peppers in a French vinaigrette accompanied by French bread rolls and lemon bars.

\$12.95 per person

MEMPHIS BBQ SALMON

Salmon glazed with a Memphis barbecue sauce, accompanied by Dijon slaw and creamy potato salad, served with pecan tarts.

\$15.95 per person

THE PLAINS

Mesquite-grilled Colorado London broil encrusted with black peppercorns, along with chips, three cheese tortellini salad and chocolate decadence cookie.

\$13.95 per person

ANTIPASTO

Italian delicacies to include fresh mozzarella, provolone, roasted red peppers, prosciutto, capicola, Calabrese salami, olives, marinated artichokes and tomatoes served with crostinis and miniature cannolis.

\$13.25 per person

CAESAR DELIGHT

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 macaroons.

\$12.25 per person

EVERGREEN COBB SALAD

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.

\$12.95 per person

PICNIC IN THE SOUTH

Crispy pieces of Southern fried chicken served with baked potato salad, corn salad, and Key lime squares.

\$13.95 per person

CHICKEN WRAPS GF

Grilled chicken breast, pear tomato halves, asparagus tips, cucumber, hardboiled egg in large bibb lettuce leaves with spicy Louis sauce, served with Yukon and fingerling potato salad and accompanied by chocolate dipped strawberries.

\$13.95 per person

TOFU PRIMAVERA V

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

\$12.50 per person

SANDWICH BOXED MEALS

Sandwich of your choice served with picnic potato salad, marinated green beans and strawberry shortcake squares.

\$12.50 per person



Side Salads

á la carte , 8-person minimum: **VEGETABLE SALADS**

GINGER NUT V

Green beans tossed with water chestnuts, red pepper flakes, toasted sesame seeds, and honey-soy dressing.

\$2.75 per person

HONEY-GINGERED CARROT SALAD VGF

Shoestring-cut carrots tossed with fresh ginger, toasted sesame oil and orange blossom honey.

\$2.50 per person

TOMATO-CUCUMBER SALAD VGF

Roma tomatoes, European cucumbers, and red onion in a red wine balsamic vinaigrette.

\$3.95 per person

ASPARAGUS SPEARS VGF

Fresh, tender California asparagus with navel oranges and toasted pine nuts in a citrus dressing.

\$3.75 per person

CITRUS JICAMA SLAW VGF

Matchsticks of jicama and golden pineapple with cilantro, orange, and lime dressing.

\$3.50 per person

SOUTHWESTERN ROASTED CORN SALAD VGF

Roasted sweet corn tossed with tri-colored peppers and green onion in a cumin vinaigrette.

\$2.75 per person

TUSCANY GRILLED VEGETABLES VGF

Zucchini, red and yellow peppers, onion, eggplant, fennel and yellow squash lightly brushed with a basil-garlic olive oil.

\$3.75 per person

HABAÑERO BLACK BEAN SALAD VGF

Black beans tossed with red and yellow pepper confetti, scallions, lime and cilantro, served in a coriander dressing.

\$3.25 per person

MARINATED GREEN VEGETABLES VGF

Green peas, snap peas, asparagus and radish julienne, dill and apple with a honey rice wine vinaigrette.

\$3.50 per person

FARMER'S SLAW VGF

Traditional coleslaw with shredded carrots and onions in a creamy mayonnaise dressing.

\$2.95 per person

MARINATED GREEN BEANS VGF

Green beans, red peppers, and cracked black pepper in virgin olive oil.

\$3.25 per person

SHANGHAI SALAD V

Silky tofu tossed with snap peas, bean sprouts, pickled ginger, green onion, and toasted peanuts in a soy dressing.

\$3.50 per person

PASTA AND GRAIN SALADS

PENNE PESCADORO V

Penne pasta tossed in a rich tomato-basil sauce of capers, black olives, garlic, and Parmesan cheese

\$3.50 per person

WHEATIE V

Whole wheat pasta salad tossed with crumbled feta cheese, cherry tomatoes, and toasted walnuts in a Dijon mustard vinaigrette.

\$3.50 per person

PACIFIC RIM NOODLES V

Lo mein noodles with red peppers, shredded carrots, toasted sesame seeds and spring peas in a sweet and spicy sauce

\$3.25 per person

SAFFRON ORZO V

Delicate orzo pasta tossed with green peas in a fragrant saffron vinaigrette

\$3.25 per person

SUNSET SPA PASTA SALAD V

Fusilli pasta with asparagus, garden peas, fennel and dill, in a lemon vinaigrette.

\$3.50 per person

THREE CHEESE TORTELLINI ROMANO V

Tortellini filled with Parmesan, pecorino and ricotta cheeses tossed in a tomato-pesto vinaigrette.

\$3.95 per person

TABBOULEH SALAD V

Bulgur wheat tossed with fresh parsley, tomato, mint, green onion, fresh lemon juice and extra virgin olive oil

\$2.95 per person

FARRO SALAD V

Whole grain of wheat tossed with artichoke hearts, fennel, black olives, basil, and radicchio in red wine vinaigrette.

\$3.95 per person

GREEN SALADS

SPANIARD

Organic mixed greens with Spanish olives, Serrano ham, sourdough croutons, and sherry vinaigrette

\$3.25 per person

THE SOUTH

BEACH SALAD GF

Baby spinach leaves with bacon pieces, crumbled blue cheese, and Early Girl tomatoes in a balsamic vinaigrette.

\$3.25 per person

SIMPLY SPINACH V

Organic baby spinach leaves tossed with pickled ginger and pink radish with a honey-soy dressing.

\$3.50 per person

HEIRLOOM APPLE SALAD V

Green Mutsu, red Cameo, and Russian yellow apples tossed with dates, dry black mission figs, and almonds with apple cider vinaigrette.

\$3.50 per person

MEDITERRANEAN

SALAD VGF

Romaine and red leaf lettuces, seedless cucumbers, black olives, red onion, artichoke hearts, and marinated red and yellow tomatoes in a balsamic vinaigrette

\$3.50 per person

SONOMA SALAD VGF

Sonoma field greens with toasted pecans, chevre cheese, tomatoes, and European cucumbers in an Acacia honey and hazelnut vinaigrette.

\$3.50 per person

BEET & ORANGE SALAD

VGF

Romaine and red leaf with roasted red beets, orange segments, manchego cheese, toasted pistachios, and champagne vinaigrette.

\$3.50 per person

GARDEN SALAD VGF

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

\$3.25 per person

CHOP HOUSE SALAD VGF

Romaine lettuce, cucumber, tomato, celery, corn, jicama, crumbled blue cheese, and radish in a creamy ranch dressing.

\$3.50 per person

CLASSIC CAESAR VGF

Romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing.

\$3.50 per person

SPINACH, WATERMELON & GOAT CHEESE SALAD VGF

Baby spinach with Thai basil, marinated red onion, watermelon, cucumber, and crumbled goat cheese with caramelized shallot vinaigrette.

\$4.75 per person

NECTAR VGF

Organic mixed greens tossed with nectarines, green grapes and Gorgonzola cheese with champagne vinaigrette.

\$3.50 per person

CYPRUS SALAD VGF

Farmed field greens tossed with cherry tomatoes, kalamata olives, red onions, cucumbers, and feta cheese in a classic olive oil, lemon, and oregano dressing.

\$3.25 per person

BUENOS AIRES SALAD VGF

Hearts of palm with Beefsteak tomatoes and avocado tossed in an orange-lime dressing.

\$4.70 per person

POTATO SALADS

NEW POTATO AND GREEN BEAN SALAD GF

Roasted red bliss potatoes, sautéed green beans, crispy bacon, scallions, and parsley tossed in a sun-dried tomato mayonnaise

\$3.75 per person

ROASTED RED BLISS POTATOES VGF

Roasted red bliss potatoes in a delicate chive-rosemary vinaigrette.

\$3.50 per person

BAKED POTATO SALAD WITH CHIVES VGF

Baked Idaho potatoes with snipped chives in a sour cream dressing

\$3.50 per person

PICNIC POTATO SALAD VGF

Old-fashioned potato salad in a creamy dill mayonnaise

\$3.50 per person

YUKON GOLD AND FINGERLING POTATO SALAD VGF

Yukons and fingerlings with onion and celery in a creamy grainy Dijon dressing.

\$3.95 per person

ENTREE SALADS & SOUPS



Signature Salads *8-person minimum,*

Served with your choice of bread and miniature pastries or sliced fruit and miniature pastries.

GOURMET CAESAR SALAD

Crisp romaine lettuce, Parmesan Cheese, and garlic brioche croutons with a classic Caesar dressing.

\$13.95 per person / grilled chicken

\$14.95 per person / grilled shrimp

\$14.95 per person / grilled salmon

\$15.95 per person / grilled flank-steak

TUNA NIÇOISE SALAD *GF*

Albacore tuna with baby French green beans, new potatoes, red onions, hard-boiled eggs, Niçoise olives, and red and yellow peppers with a French vinaigrette.

\$13.25 per person

MANGO TANGO SHRIMP *GF*

Grilled Tiger shrimp, sliced Thai mango, glass noodles and cilantro, on a bed of field greens with a mango vinaigrette.

\$14.75 per person

BANGKOK BEEF SALAD

Chilled marinated London broil on a bed of fresh Asian greens with hearts of palm, grilled mushrooms, and ginger-soy dressing.

\$15.95 per person

COWBOY SALAD *GF*

Spit-roasted, blackened beef with roasted corn, pinto beans, blistered red peppers, fried onions, and chopped romaine with a chipotle dressing.

\$14.95 per person

CAFÉ SALAD *GF*

Smoked turkey, Virginia-style ham, Wisconsin Cheddar, Swiss cheese, hard boiled eggs, plum tomatoes, and European cucumbers atop mixed lettuces with a creamy ranch dressing.

\$13.25 per person

COBB SALAD *GF*

Spiced breast of chicken, crisp bacon, crumbled Blue cheese, hardboiled egg, ripe avocado, and tomato with a creamy French dressing.

\$13.50 per person

ASIAN CHICKEN SALAD

Shredded chicken breast tossed with

Napa cabbage, sweet red pepper, and matchstick carrots in a sesame ginger dressing.

\$13.00 per person

CHICKEN SUPREME SALAD *GF*

Baby spinach and field greens topped with grilled chicken, sliced mango, feta cheese, and pistachios with a citrus vinaigrette.

\$13.50 per person

BALSAMIC GLAZED CHICKEN SALAD *GF*

Grilled balsamic glazed chicken breast on baby arugula with scallions, sundried tomatoes, toasted pine nuts, lemon basil vinaigrette.

\$13.50 per person

SKINNY STICKS *VGf*

Crispy tofu with red and yellow peppers, sweet vidalia onions, Japanese eggplant and Asian squash, baby bok choy, and jasmine rice salad.

\$13.95 per person

SOUPS \$3.50 per serving

BOSTON CLAM CHOWDER

Fresh Quahog clams, red bliss potatoes, onions and celery in a light cream and clam broth, served with oyster crackers.

ROASTED RED PEPPER SOUP

A creamy blend of Roasted Red Peppers, light cream and oven fresh croutons.

CHICKEN/TURKEY NOODLE SOUP

Chicken and Turkey noodle soup with fresh vegetables and homemade noodles.

PLUM TOMATO BISQUE *V*

Plum tomato bisque with toasted pesto croutons.

HEARTLAND VEGETABLE SOUP *VGf*

Sweet corn, celery, carrots, leeks, and cremini mushrooms, cooked in a rich vegetable and fresh herb broth.

BUTTERNUT SQUASH SOUP *VGf*

A creamy blend of butternut squash with cinnamon, nutmeg and crème fraiche.



PASTA SPECIALTIES 10-person minimum

Served with green salad of your choice from page eleven and a Bread basket
Miniature pastries

TRADITIONAL BOLOGNESE LASAGNA

Homemade pasta sheets layered with ricotta, Parmesan and mozzarella cheeses with ground beef and veal in a rich tomato sauce.
\$13.95 per person

SPAGHETTI PIE

Baked spaghetti with mini meatballs and spicy Italian sausage, fresh mozzarella, and basil ricotta in sundried tomato sauce.
\$12.95

CHICKEN AND CORKS

Roast breast of chicken tossed with corkscrew pasta, a medley of wild mushrooms, and goat cheese in a creamy Chardonnay sauce.
\$13.50 per person

CHICKEN BREAST PARMIGIANA

Parmesan crusted chicken cutlets, pan-fried and topped with roasted garlic tomato sauce, Parmesan and mozzarella cheeses on a bed of baby penne pasta.
\$16.95 per person

BIANCO-BIANCO V

Mini ear-shaped pasta in a fontina cheese sauce with white eggplant parmigiana, green peas, and garlic toasted breadcrumbs.
\$15.95 per person

PORCINI RAVIOLI V

Ravioli stuffed with porcini mushrooms and tossed with toasted pine nuts, sweet peas and flat-leaf parsley in an Alfredo sauce.
\$13.95 per person

BAKED ZITI V

Ziti pasta with plum tomato sauce, herbed ricotta, and mozzarella and Parmesan cheeses.
\$12.95 per person

VEGETABLE LASAGNA V

Thin pasta sheets layered with roasted vegetables, three cheeses and a light bechamel cream sauce
\$13.95 per person

THE NO WHEAT VGF

Gluten-free penne pasta baked under a mozzarella cheese crust with roasted zucchini, sweet peppers, eggplant, and a tomato sauce.
\$14.99 per person



BUFFET PACKAGES



POULTRY 8-person minimum

DAY IN THE PARK

Grilled barbecue chicken breast in a mesquite marinade, accompanied by roasted red bliss potatoes

- Corn cobbettes
- Farmer's slaw
- Garden salad
- Assorted dessert bars

\$15.99 per person

THE MESQUITE GRILL

Breast of free-range chicken, marinated in fresh herbs, mesquite-grilled and served with wild rice salad, habañero black bean salad, and Southwestern roasted corn relish.

- Tuscany grilled vegetables
- Penne pescadoro
- Homemade cookies and brownies

\$14.95 per person

CHICKEN SCALLOPINI

Breaded chicken cutlets pan roasted to a golden brown with a wild mushroom vinaigrette

- Saffron orzo pasta salad
- Classic Caesar salad
- Sicilian lemon tart

\$15.95 per person

THE AMALFI COAST

Sliced farm-raised chicken breast in a garlic pesto crust accompanied by tri-color tortellini.

- Tomato and mozzarella slices with olive oil and basil
- Mediterranean salad
- Miniature cannolis
- Chocolate-covered strawberries

\$16.95 per person

MONTEGO BAY

Jerk chicken breast with tomato rice, grilled pineapple and spiced rum-glazed plantains

- Black bean salad
- Spinach salad
- Coconut crusted key lime tart

\$15.95

PICNIC IN THE SOUTH

Crispy pieces of Southern fried chicken

- New potato and green bean salad
- Chop house salad
- Buttermilk biscuits with sweet butter
- Individual pecan bars and lemon squares

\$13.95 per person

THE MOROCCAN

Grilled breast of chicken in Moroccan spices with tabbouleh salad, saffron couscous, and tomato, cucumber and red onion salad.

- Mediterranean grilled vegetables
- Hummus and pita platter
- Sesame almond pocket dipped in honey

\$14.50 per person

MOJITO CHICKEN

Grilled chicken breast with lime and cilantro, served with sweet corn relish, pinto bean salad, and red pepper crema dressing.

- Tomato-cucumber salad
- Aztec salad
- Chocolate filled churros

\$14.50 per person

HONEY-JALAPENO

Sliced breast of chicken marinated in honey, cilantro, soy, pickled ginger, and a touch of garlic, served with sesame soba noodles

- Organic mixed green salad with arugula and red radish
- Fresh sliced fruit

\$14.50 per person

HOT BUFFETS

CHICKEN ROULADE

Breast of free-range chicken stuffed with spinach, fresh herbs, and fontina cheese with a sweet basil sauce accompanied by wild rice pilaf

- Tuscany grilled vegetables
- Sonoma salad
- Strawberry tart with amaretto cream

\$16.50 per person

COUNTRY FAIR

Whole pieces of chicken basted in our spicy homemade barbecue sauce.

- Picnic potato salad
- Marinated green beans
- All-American apple pie

\$16.99 per person

CHICKEN PINWHEELS

honey-glazed breast of chicken stuffed with smoked Gouda, Black Forest ham, roasted red peppers, and caramelized Vidalia onions served with an herb sauce.

- Penne pescadoro
- South Beach salad
- Mixed berry charlotte

\$16.50 per person

THE ROTISSERIE

Roasted whole pieces of farm raised chicken basted in toasted garlic, rosemary and extra virgin olive oil with skillet-fried potatoes

- Coleslaw
- Chop house salad
- Homemade apple strudel

\$14.50 per person

GINGER PEACH CHICKEN

Seared chicken breast glazed with ginger and peach with sautéed baby spinach and grilled peaches

- Baked cheese grits
- Garden salad
- Lemon meringue tart

\$14.95 per person

BEEF 8-person minimum

THE MANDARIN

Hoisin-glazed London broil on a green onion and Mandarin orange lo mein noodle salad, with soy and gingered carrots, Asian greens, and spicy finger corn.

- Oriental snapped beans
- Mango, melon and fresh berries
- Coconut rice with passion fruit cream

\$16.95 per person

SHANGHAI BEEF

Chili and apricot-glazed crispy beef on rice noodles with wok-fried sesame vegetables.

- Citrus jicama slaw
- Organic mixed greens salad
- Chocolate-dipped coconut shortbread

\$15.95 per person

THE OMAHA

Sliced roasted filet of beef served with grilled plum tomatoes, asparagus spears, and horseradish potato salad.

- Garden salad
- Caramel and vanilla cake with poached pears

\$19.95 per person

BEEF TENDERLOIN W/ BLUE CHEESE

Grilled beef tenderloin with Maytag blue cheese, onion and heirloom tomatoes

- Dijon potato salad
- Sonoma salad
- Fresh strawberry salad with balsamic essence and whipped cream

\$19.95 per person

THE PLAINS

Mesquite-grilled Colorado London broil sliced and encrusted with black tellicherry peppercorns and accompanied by crispy vegetable chips and Horseradish cream

- Tuscany grilled vegetables.
- Roasted rosemary red bliss
- Potatoes with fresh herbs
- All American apple pie

\$17.95 per person

PEPPERED TENDERLOIN

Grilled filet of Iowa beef in a three colored pepper corn crust served with grilled spring onions, wild mushroom salad, grilled yellow sweet peppers and creamy tarragon-caper dressing

- Thyme-roasted fingerling potatoes
- The Spaniard salad
- Almond and coffee opera cake

\$18.95 per person

HOT BUFFETS

EL GUACHO

Argentinean-style, fire-roasted filet of beef with traditional chimichurri sauce, fire roasted sweet onions, red and green peppers, zucchini, and carrots

- Buenos Aires salad
- tres leches cheesecake bars

\$18.95 per person

GIRANDOLA

Pinwheel of free-range beef stuffed with roasted red peppers, prosciutto and fontina cheese in a Chianti sauce

- Raviolini salad
- Grilled balsamic vegetables
- Sicilian lemon tart

\$18.95 per person



SEAFOOD 8-person minimum

THE NORWEGIAN

Whole side of grilled Norwegian salmon garnished with watercress, accompanied by gingered Parisian carrots, marinated green beans, and saffron orzo.

- Organic field green salad
- Miniature pastries

\$17.95 per person / 10-person minimum

MEMPHIS BARBECUE

SALMON

Whole side of salmon glazed with a Memphis-style barbecue sauce, with

Dijon slaw, creamy potato salad and marinated black-eyed peas.

- Chop house salad
- Rocky road and strawberry cupcakes

\$17.95 per person

THE MARINER

A seafood harvest of Maine lobster, sea scallops, and Gulf shrimp tossed in a citrus dressing.

- Asparagus spears
- Mediterranean salad
- Mixed fruit tarts

\$22.50 per person

TUNA NICOISE

Albacore tuna with French green beans, new potatoes, red onion, hard-boiled egg, Niçoise olives, and red and yellow peppers in a French vinaigrette.

- French bread rolls
- Lemon bars

\$15.95 per person

HOT BUFFETS

BAKED GARLIC SHRIMP

Marinated shrimp baked underneath a light herb crust, served on a bed of acini di pepe pasta.

- Tuscany grilled vegetables
- Caesar salad
- Raspberry and almond éclair

\$16.95 per person

SALMON PICCATA

Filet of salmon in a lemon-basil caper sauce with pearl pasta, tossed in a confetti of garden fresh vegetables.

- Asparagus spears
- South Beach salad
- Cheesecake lollipops

\$19.95 per person

MARYLAND CAKES

Twin lump crab cakes served with crisp Old Bay potato wedges and roasted sweet corn with a tarragon tartar sauce.

- Farmer's slaw
- Garden salad
- Pecan and lemon bars

\$18.95 one cake

\$23.95 two cakes

CARIBBEAN REEF

Grilled red snapper with a warm mango salsa accompanied by pearl pasta and garlic-steamed spinach.

- Grilled vegetables
- Habañero black bean salad
- Rum and pineapple upside down cake

\$18.50 per person

EAST COAST

Florida Gulf shrimp stuffed with Maryland crab meat in a citrus butter sauce, served on vegetable rice pilaf and braised red cabbage.

- garden salad
- marinated green beans
- fresh lemon cheesecake
- with blueberries

\$18.95 per person

MISO MISO

Wild rockfish marinated in yellow miso, mirin, sake and soy, with coconut rice, glazed baby bok choy, sugar snap peas and red Japanese chili peppers.

- simply spinach salad
- chocolate pecan banana tart with caramel drizzle

\$18.95 per person

SEAFOOD 8-person minimum

PACIFIC RIM NOODLES W/ GRILLED CHICKEN & SHRIMP

Marinated and grilled chicken and shrimp on a bed of noodles with red and green peppers, Asian-cut carrots, snow peas, scallions and hoisin-ginger sauce.

- Simply spinach salad
- Sliced fruit

\$16.95 per person

SOUTHWEST GRILL

Sliced flank steak and chicken breast glazed with ancho-chili barbecue sauce, accompanied by black beans and rice salad

- Tuscany grilled vegetables
- Chop house salad
- Cookies and brownies

\$16.95 per person

EVERGREEN TRIO

Mesquite grilled chicken, seared flank steak and grilled shrimp served over a bed of wild rice with smoked tomato salsa and horseradish cream

- Tuscany grilled vegetables
- Devil's food cake

\$21.95 per person

HOT BUFFETS

PAELLA VALENCIA

Saffron rice simmered with shrimp, clams, mussels, chorizo sausage, breast of chicken, sweet peppers, roasted onions, and sweet peas

- Aztec salad
- Sliced fruit
- Vanilla churros with strawberries and cream

\$18.90 per person

IN THE BAYOU

Louisiana jambalaya with shrimp, chicken, Andouille sausage and Tasso ham

- Sonoma salad
- Cajun cornbread
- Pecan pie squares & lemon bars

\$19.95 per person

SILLY PHILLY

Shaved sirloin of beef and breast of chicken with onions, mushrooms and peppers baked under a provolone and American cheese crust

- Roasted red bliss potato salad
- Garden salad
- Garlic bread
- Miniature cannolis

\$14.95 per person

LEMON-PEPPER CHICKEN AND SHRIMP

Florida gulf shrimp and boneless chicken breast marinated in Meyer lemon juice, served with a julienne of yellow squash and zucchini on pearl pasta

- Asparagus spears
- Garden salad
- Exotic fruit Bavarian

\$18.95 per person

SHISH

Individual kabobs of beef, chicken, and vegetables served on a bed of saffron. Scented rice with tzatziki sauce

- Cyprus salad
- Traditional and chocolate dipped Baklava

\$17.95 per person

TACO BAR

Ground beef and grilled chicken with fixings to include: iceberg lettuce, chopped tomatoes, shredded Cheddar and Monterey Jack cheese, crispy taco shells, and soft flour tortillas

- Homemade salsa and guacamole
- Sante Fe terrine with tricolor
- Tortilla chips
- Aztec salad
- Apple and cinnamon cookies

\$14.95 per person

FAJITAS

Grilled chicken or beef fajitas with roasted red peppers, caramelized onions, guacamole, tomato salsa, sour cream and shredded sharp Cheddar cheese

- Basket of soft flour tortillas
- Habañero black bean and rice salad
- Southwestern roasted corn salad
- Coconut-crust Key lime pie

\$16.95 per person

OLD MEXICO

slow cooked, cast iron BBQ beef chili and turkey chili verde with red kidney beans, poblano and serrano chiles

- Bowls of green onion and fresh tomato
- Jack and Cheddar cheeses
- Soft flour and corn tortillas
- Cinnamon churros

\$13.95 per person

TOFU PRIMAVERA V

Sliced tofu, grilled with fresh herbs, tossed with green onion, cilantro and harissa dressing, served over tabbouleh salad· tomato-cucumber salad

- Grilled radicchio and romaine lettuces
- Assorted fruit tarts

\$14.50 per person

COMFORT & OLD FAVORITES 8-person minimum

DUTCH OVEN

Oven braised boneless beef short ribs in its natural juices with mirepoix vegetables, thyme and Merlot wine.

- Smashed red bliss garlic potatoes
- Garden salad
- Farm bread basket with sweet butter
- Seasonal fruit tarts

\$16.95 per person

HOMELY MEATLOAF

Home-style meatloaf with creamy, country mashed potatoes and mushroom gravy garlic roasted green beans.

- Roasted root vegetables
- Whole grain bread and butter
- Apple pie

\$13.95 per person

NEW ENGLAND BOIL

Slow simmered corned beef brisket with seasoned Savoy cabbage.

- Parsley potatoes
- Steamed carrots
- Mustard and horseradish sauces
- Vanilla cream puffs

\$15.95 per person

OLD WORLD BEEF STROGANOFF

Beef and mushrooms simmered in red wine and a touch of sour cream with wide egg noodles.

- Garden salad
- Green bean almondine
- Fresh apple and cinnamon strudel with vanilla sauce

\$17.50 per person

THE LOW COUNTRY

SMOTHER

Southern-Style smothered pork chops in onion-vegetable gravy.

- roasted yellow potatoes
- coleslaw
- cornbread and butter
- homemade pecan bars

\$15.95 per person

CROQUE MONSIEUR MAC & CHEESE

A French twist on the old time mac and cheese. Pasta twists with creamy Gruyere cheese and Virginia baked ham under a bacon crust.

- Asparagus spears
- Chop house salad
- Rocky road bars

\$14.95 per person

CHICKEN POT

Creamy pulled chicken and drop dumplings with garden peas, sweet carrots and mushrooms.

- String bean casserole
- Caesar salad
- Almond and plum tart

\$14.95 per person

WORLD BBQ

BACKYARD PICNIC

All American hamburgers and hot dogs accompanied by ketchup, mustard and relish, platters of lettuce, tomatoes and red onions, and served with fresh hamburger and hot dog rolls.

- New potato and green bean salad
- Chop house salad
- Strawberry shortcake

\$13.95 per person

BIG TEX

Texas style barbequed beef brisket with baked cowboy beans.

- Country potato salad
- Creamy coleslaw
- Assorted cupcakes

\$18.95 per person

KALBI

Korean barbequed beef short ribs in an Asian pear, toasted garlic and sesame soy marinade with seasoned spinach and bean sprouts

- Jasmine rice
- Ginger nut salad
- Mango cheesecake squares

\$15.95 per person

CHINA GARDEN

Chinese BBQ pork ribs marinated in five spice, hoisin sauce, soy, garlic, and sherry.

- Steamed sesame rice
- Chinese broccoli
- Shanghai salad
- Passion fruit cheesecake

\$16.95 per person

SWEET CAROLINA

Slow roasted pork shoulder in South Carolina mustard BBQ sauce served with soft potato buns.

- Corn salad
- Vinegar slaw
- Sliced fresh fruit

\$14.95 per person

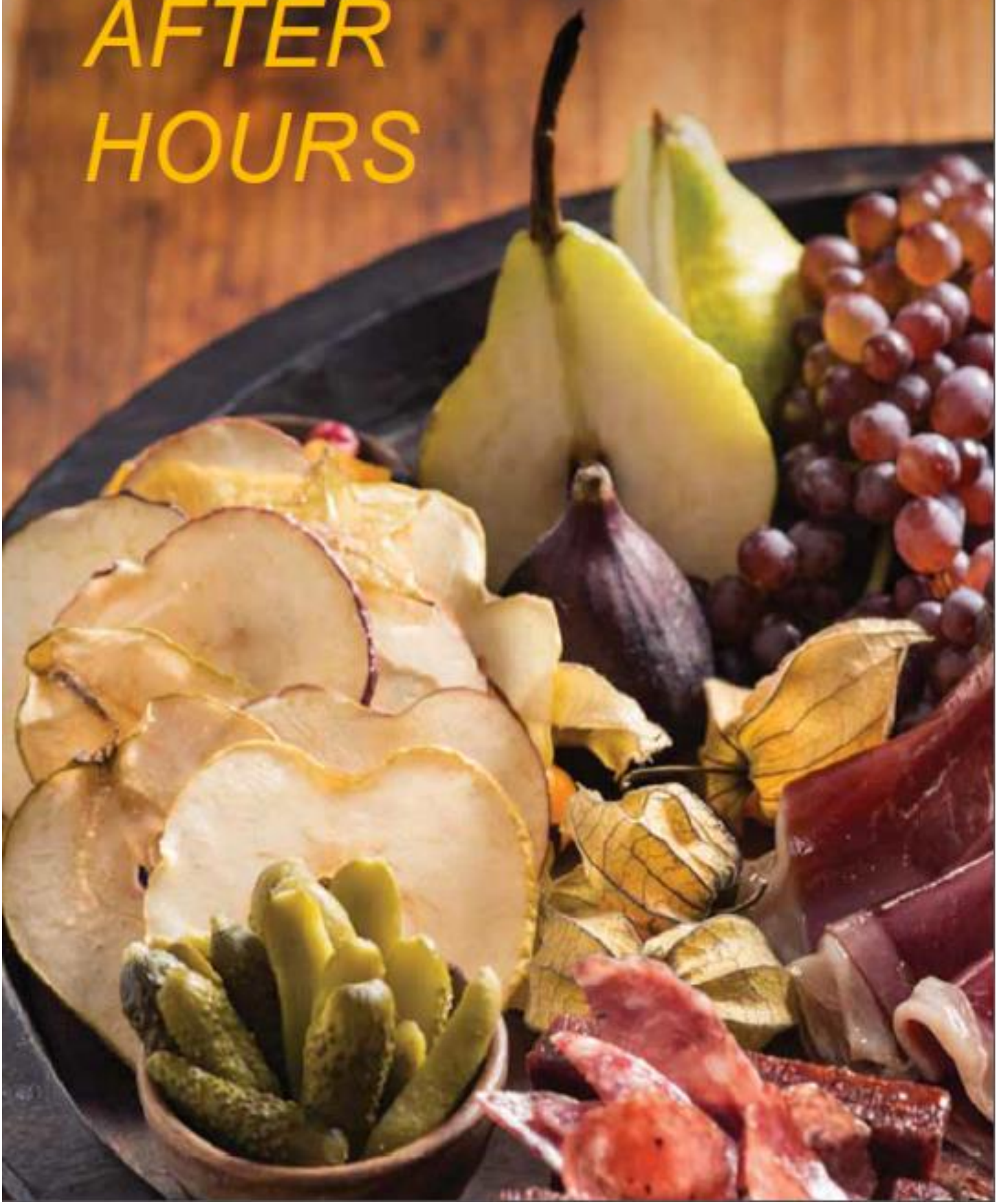
KANSAS CITY, HERE I COME

Whole pieces of grilled chicken tossed in Kansas City sweet and spicy sauce, served with BBQ spaghetti.

- Cheesy corn bake
- Baked potato salad
- Assorted cupcakes

\$15.25 per person

AFTER HOURS



AFTER HOURS

Charcuterie & Cheese

FRUIT & CHEESE V

Imported and domestic cheeses artfully garnished with fruit and berries, accompanied by an assortment of crackers.

\$4.95 per person

FRENCH BRIE V

Served with a basket of assorted flat breads, your choice of:

- Plain
- Strawberries, pistachios and kiwi
- Caramelized pecans

\$40.00 each round / serves 10-12

SAVORY CHEESECAKES

Accompanied by an assortment of crackers and bagel chips, your choice of:

- Goat cheese and sun-dried tomato in a pesto crust V
- Smoked salmon and dill in an herbed crust
- Gorgonzola with crispy bacon in a pine nut crust

\$55.00 each / serves 15-20

FETA AND NUT DISPLAY V

Feta cheese spread layered with toasted pistachios, sun-dried dates, cilantro and mint, accompanied by fresh garden vegetables, grilled flat breads, and crackers.

\$45.00 each / serves 15-20

Hors D'oeuvres 8-person minimum

STEAMED SHRIMP COCKTAIL *GF*

Steamed shrimp cocktail served with traditional cocktail sauce and Creole mustard.
\$2.25 each

GARDEN ROLLS *GF*

Shrimp and oriental greens wrapped in thin rice paper with hoisin sauce.
\$2.00 each

MEDITERRANEAN GRILLED SHRIMP *GF*

Mediterranean grilled shrimp served with spicy salsa remoulade.
\$2.25 each

SILVER DOLLAR TENDERLOIN SANDWICHES

Thinly-sliced, aged tenderloin of beef served on sourdough rolls, with balsamic-glazed onions, sautéed mushrooms, Horseradish cream and coarse-grained mustard.
\$3.25 each

MINIATURE SANDWICHES

- Smoked ham and Gouda with caramelized onions on toasted brioche
- Chicken salad on a croissant
- Roast beef on a knot roll
- With horseradish cream
- Buffalo mozzarella and plum tomato with balsamic vinaigrette on an olive roll *V*

\$2.75 each

CAPRESE TOMATO BITES *V*

cherry tomatoes stuffed with a goat cheese mousse
\$1.75 each

HOT HORS D'OEUVRES

CRAB CAKES

Crab cakes served with cornichon remoulade.
\$2.75 each

FIRECRACKER SHRIMP

Florida gulf shrimp, wrapped with phyllo pastry, served with ginger-soy dipping sauce.
\$1.75 each

DIVER SCALLOPS

Skewered scallops wrapped in peppered bacon and oven roasted.
\$3.50 each

LOLLIPOP LAMB CHOPS

Lollipop lamb chops in a sun-dried tomato crust with basil and mustard dipping sauce.
\$4.00 each

BEEF WELLINGTON

Beef tenderloin seared and topped with wild mushroom duxelle and goose liver, wrapped in puff pastry and baked until golden brown
\$2.50 each

ITALIAN MEATBALLS

Bite-size, oven-roasted meatballs in a tomato basil meat sauce.
\$1.00 each

FRANKS IN A BLANKET

Franks in a blanket served with honey mustard dipping sauce.
\$1.25 each

PEKING ROLLS

Roasted Peking duck rolled in miniature pancakes with spring onion and hoisin sauce.
\$1.50 each
\$1.75 portobello mushroom *V*

CHICKEN SAMOSA

Chopped boneless chicken breast blended with ginger, garlic, tomato, and spices rolled in a phyllo dough, flash fried, and served with a cilantro yogurt dipping sauce.
\$1.50 each

CRISPY SPRING ROLLS *V*

Crunchy spring rolls served with sweet-and-sour dipping sauce
\$1.25 each

QUESADILLAS

- All served with sour cream, salsa and guacamole
- Vegetables and green onion molé sauce *V*
\$1.75 each
 - Grilled chicken and roasted red peppers
\$1.75 each
 - Brie, mango and caramelized onions *V*
\$2.35 each

SPINACH STUFFED MUSHROOM CAPS *V*

Savory spinach filled mushroom caps, broiled with buttery breadcrumbs
\$1.75 each

SAVORY BRIE BONBON *V*

Brie cheese with almond and pear wrapped in delicate phyllo layers with curried aioli.
\$2.25 each

SPANIKOPITA *V*

A blend of spinach and feta cheese baked in phyllo dough.
\$1.25 each



at Loyola University

Reception Platters

TRIO OF SHRIMP *GF*

Traditional shrimp cocktail, Mediterranean grilled shrimp, and steamed Old Bay-spiced shrimp with lemon wedges, cocktail sauce, and spicy mustard.

\$6.00 per person

ASSORTED CALIFORNIA & VEGETABLE ROLL PLATTER

Served with pickled ginger, wasabi and soy sauce

\$5.55 per person

CALIFORNIA PINWHEELS

Rolled tortilla wraps sliced in pinwheels with the following fillings:

- Turkey, Havarti cheese and garlic aioli
- Ham and Swiss with honey mustard
- Bacon, lettuce and tomato with mayonnaise

\$3.25 per person

ASIAN SATAY DISPLAY

Char-grilled shrimp, chicken, and beef satays marinated in Asian spices, served on wok-fried noodles, with spicy peanut and Hoisin-plum dipping sauces.

\$7.50 per person

ITALIAN FEAST

Artfully arranged Italian delicacies to include fresh mozzarella, roasted red peppers, Calabrese salami, olives, marinated artichokes, and tomatoes, accompanied by crostinis and breadsticks.

\$6.50 per person

TRIO OF DIAMONDS *V*

spinach, mushroom, brie, and leek assorted quiche diamonds with flaky crust filled with creamy custard.

\$4.25 per person

ANTIPASTO BREAD BOWL

Chopped Italian meats, provolone cheese mixed with diced lettuce and tomatoes in an olive oil dressing served with sliced bread rounds.

\$6.95 per person

TRIO OF BRUSCHETTA *V*

- Olive and caper tapenade
- White cannellini beans
- Roasted tomato and mozzarella on herbed bread rounds

\$3.75 per person

DUO OF HUMMUS *V*

Duo of Hummus served with basket of toasted pita chips

- roasted red pepper
- jalapeño

\$3.25 per person

CREAMY SPINACH DIP IN HARVEST BREAD BOWL *V*

Hollowed-out bread round with homemade spinach dip, accompanied by carrots, celery and an assortment of flatbreads for dipping.

\$5.25 per person

SANTA FE TERRINE *V*

Layered dip of guacamole, salsa, Monterey Jack cheese, tomatoes, Jalapeños, and sour cream served with blue and white corn tortilla chips.

\$42.50 per terrine / serves 20

TRI-COLOR TORTILLA CHIPS *V*

Tri-color tortilla chips with roasted tomato salsa, guacamole, and sour cream.

\$3.25 per person

MIDDLE EASTERN MEDLEY *V*

Hummus, tabbouleh, raisin couscous, olives, feta and red peppers, served with a basket of toasted pita chips.

\$5.25 per person

SEASONAL BASKET OF CRUDITÉ *VGf*

Seasonal basket of crudité with garden herb dip

\$40.00 small / serves 10-15

\$75.00 large / serves 20-30

MARYLAND CRAB DIP

Maryland crab dip with crisp herbed French bread toasts

\$5.25 per person

EMPANADAS

Flaky pastry crescents filled with beef, vegetables or chicken, served with tomato salsa

\$2.75 per person

DIM SUM

An assortment of traditional Chinese dim sum to include shrimp dumplings, gao pao chicken buns, and vegetable wontons, accompanied by soy sauce and spicy roasted chili sauce.

\$5.95 per person

CHICKEN TENDERS PLATTER

Choose from traditional, Cajun style, coconut, or sesame-crusted served with honey mustard, ancho chili, or barbecue dipping sauces.

\$3.75 per person

WINGS OVER BUFFALO *GF*

Plump chicken wings prepared in a zesty Buffalo-style sauce, accompanied by celery and carrot sticks with blue cheese dressing

\$4.10 per person

JUST DESSERTS



Signature Cakes & Pies 10-inch round, serves 12-15

LIGHT & FRUITY

STRAWBERRY TART

Amaretto almond sweet dough and fresh strawberries with amaretto cream.

\$26.00 each

EXOTICA

Mango and passion fruit Bavarian with coconut sponge cake and a fresh fruit garnish.

\$28.00 each

CARROT CAKE

An old-fashioned carrot cake with traditional cream cheese icing.

\$26.00 each

BERRY FUSION

Moist vanilla spongecake with wild berry mousse, white chocolate parfait, and raspberry glaze.

\$28.00 each

LEMON LAYER CAKE

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

\$27.00 each

STRAWBERRY SHORTCAKE

Yellow genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs

\$30.00 each

PEAR & ALMOND TART

Buttery sweet dough, almond and dried cranberry cream with poached pears in a fresh rosemary syrup

\$25.00 each

FRESH BAKED PIES

Serves eight.

- Apple
- Cherry
- Pecan
- Pumpkin
- Coconut-crust Key lime
- Lemon meringue
- Peach (seasonal)

\$15.00 each / 8-inch round

CUSTOM-MADE SHEET CAKES

\$65.00 each/half sheet, serves 25

\$125.00 each/full sheet, serves 50

RICH & CHOCOLATEY

CHOCOLATE RASPBERRY MARQUISE

Dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust.

\$25.00 each

DEVIL'S FOOD

Old-fashioned chocolate cake with a whipped double chocolate icing.

\$20.00 each

CHOCOLATE INDULGENCE CAKE

Moist chocolate cake, semisweet chocolate and caramel cream, praline crisp, and semisweet ganache glaze.

\$26.00 each

NEW YORK-STYLE CHEESECAKE

Your choice of:

- Strawberry
- Dark chocolate and orange
- Dulce de leche

\$26.00 each

DOUBLE CHOCOLATE DECADENCE CAKE

Rich chocolate spongecake with a dense blend of premium chocolate ganache, coated with a dark chocolate glaze

\$25.00 each

CHOCOLATE FLOURLESS CAKE W/ PEANUT CRUNCH

Layers of chocolate flourless cake with peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate.

\$25.00 each

TIRAMISU

Ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and rich mascarpone cheese mousse, with a chocolate garnish.

\$25.00 each

PARISIAN OPERA CAKE

Almond spongecake, espresso syrup, coffee-flavored French buttercream, chocolate ganache.

\$27.50 each



Cupcakes & Pops 1 dozen minimum

CUPCAKES \$2.25 each

CHOCOCO

Coconut spongecake, milk chocolate and coconut cream, white frosting with toasted coconut and caramelized almonds.

ROCKY ROAD

Dark chocolate spongecake with walnuts, milk chocolate cream, and dark chocolate buttercream with chocolate shavings.

TIRAMISU

White spongecake with mascarpone cream, coffee soaked ladyfingers and coffee frosting.

CITRUS

White spongecake with a Key lime filling topped with a mandarin flavored buttercream and fresh lime zest.

PB AND CREAM

White spongecake, raspberry jelly, toasted peanuts and milk chocolate cream topping

DULCE DE LECHE

White spongecake with a dulce de leche center and caramel frosting.

EXOTIC BANANA SPLIT

Coconut and chocolate spongecake, passion fruit cream, exotic caramel bananas and mango icing.

AMERICAN APPLE PIE

White spongecake, apple compote, stewed fresh apples in cinnamon and brown sugar, vanilla cream, and streusel topping.

ANGEL FOOD & RASPBERRIES

Light lemon-scented angelfood cake, fresh raspberries, toasted pistachios, and white chocolate curl.

STRAWBERRY SHORTCAKE

White spongecake with wild strawberry mousseline, chopped strawberries. and topped with homemade strawberry Marshmallow

COCONUT BLITZ

White coconut cake with rum custard, braised pineapple and cream cheese icing with a sweetened coconut frizzle

SIMPLY RED

Red velvet spongecake, baked cheesecake filling and raspberry flavored cheesecake icing.

POPS \$2.50 each

CHEESECAKE POPS

A variety of cheesecake bites dipped in dark, milk or white chocolate, coated with assorted toppings.

MACAROONS ON A STICK

Flavored cream sandwiched between a variety of macaroons.

CAKE POPS

Bite size cakes coated in chocolate in a variety of flavors served on lollipop sticks

- Red Berry Shortcake
- Chocolate Decadence
- Mocha
- Carrot Cinnamon

BROWNIE POPS

A variety of brownie bites half dipped in dark or white chocolate coated with assorted topping to include pistachio, chopped nuts, sprinkles or coconut.

SMORE'S ON A STICK

Marshmallow cream sandwiched between graham crackers, dipped in milk chocolate.



1 dozen minimum

PASTRIES

WE PASSED THE BAR!

An assortment from the following: White chocolate blondies, almond crunch, pecan caramel, raspberry linzer, tart lemon, and flavored cheesecake bar desserts.

\$2.50 per person

SOUTHERN SWEETS

Fluffy coconut cake squares, pecan bars and lemon squares

\$2.75 per person

FRUIT TARTS

Apple, raspberry, mixed fruit, or coconut-crust Key lime pie

\$20.00 each/serves 8-10 guests

\$3.75 each/4-inch size

MINI-FRENCH PASTRIES

your selection arrives beautifully arranged with a variety to include the following: Chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, pink lady cream puffs, fruit flavored chocolate shells, hazelnut Paris-Brest, mini coconut dome, chocolate vanilla tart, fresh raspberry macaroon, vanilla, and lime diamonds.

\$3.75 per person

INDIVIDUAL CHEESECAKES

Plain, chocolate-glazed, peanut caramel, passion fruit, and white chocolate raspberry cheesecake, served with raspberry and exotic fruit coulis.

\$3.50 per person

CHOCOLATE STRAWBERRIES

Single-dipped in bittersweet dark chocolate or triple dipped in white, milk, and bittersweet chocolate.

\$1.75 each / single-dipped

\$2.25 each / triple-dipped min. 2 dozen

ALMOND & RASPBERRY CREAM PUFFS

Individual cream puffs baked with California almonds filled with raspberry Bavarian.

\$1.75 each

HARVEST SLICED FRUIT

Seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange and whole California berries.

\$3.95 per person

COOKIES

JUMBO COOKIES

Chocolate chip, oatmeal Raisin, or sugar.

\$2.75 each

COOKIE AND BROWNIE ASSORTMENT

A variety to include the following: chocolate chip, oatmeal raisin, madeleine, lemon Viennese shortbread, chocolate brownie, blondie and marshmallow brownie.

\$3.75 per person

ASSORTED FILLED MACARONS

A variety to include chocolate, lemon, coffee, and raspberry.

\$1.75 each



EXTRA! EXTRA!



BEVERAGES

JUICES

Orange, grapefruit, apple, or cranberry.

\$2.25 each

BOTTLED WATER

\$1.75 each / 17 oz.

PEPSI PRODUCTS

\$1.50 each / 12 oz. can

COFFEE

Regular or decaffeinated; includes individual creamers, sugar, artificial sweeteners and airpot rental.

\$3.35 per person

HOT TEA

Includes herbal teas, individual creamers, sugar, artificial sweeteners, and airpot rental.

\$3.75 per person

DISPOSABLES

We are happy to offer you a selection of premium disposable products that includes serving pieces, flatware, plates, napkins and cups. Biodegradable and environmentally friendly products are available upon request.



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 Don Luther/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).

Service Fees**

Server \$27.00 per hour, 4 hour minimum
Bartender \$35.00 per hour, 4 hour minimum
Captain \$38.00 per hour, 4 hour minimum
Chef \$30.00 per hour, 4 hour minimum

**When scheduling your event, remember that set up and break down time is also required.

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 with setup/pickup – A service charge of \$25 applies to all delivered orders in order to cover expenses such as fuel, vehicle maintenance, delivery and pick-up. 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. 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. We require a GL number at the time of the order to ensure that your event can be billed in a timely fashion.

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 – is available at a separate charge.

House White Linen:	\$6.00/linen
Specialty Colored Floor Length:	\$12.00/linen
Premium Linen	\$22.00 and up/linen



<http://www.loyola.edu/departments/dining/catering>
410.617.5858