LOYOLA UNIVERSITY, CHICAGO CATERING
ALL-DAY PACKAGES

All Day Delicious $40.99

Relax. We’ll keep the food coming! These 4 selections will keep your energy up throughout the day. Available for 20 guests or more. Includes appropriate condiments.

Delicious Dawn
- Assorted Muffins 400-510 Cal each
- Assorted Scones 430-470 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Assorted Juice 110-170 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

AM Perk Up
- Granola Bars 190 Cal each
- Assorted Individual Yogurt Cups 50-150 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Power Up Lunch
- Tomato and Cucumber Couscous Salad 120 Cal/3.75 oz. serving
- Orange Fennel Spinach Salad 210 Cal/3.2 oz. serving
- Bakery Fresh Rolls 160 Cal each
- Green Beans Gremolata 70 Cal/3 oz. serving
- Three Pepper Cavatappi with Pesto 310 Cal/7.5 oz. serving
- Grilled Chicken with a Lemon 200 Cal/5.75 oz. serving
- New York Cheesecake 440 Cal/slice
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

PM Pick Me Up
- Chilled Spinach Dip with Tortilla Chips 230 Cal/2.25 oz. serving
- Grilled Vegetable Tray 70 Cal/3 oz. serving
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

Meeting Wrap Up $35.99

Serve these favorites and success is a wrap! This All-Day package includes the following 4 delights. Available for 20 guests or more. Includes appropriate condiments.

Morning Mini
- Miniature Muffins 80-120 Cal each
- Miniature Danish 140-170 Cal each
- Miniature Scones 110-120 Cal each
- Yogurt Parfait cups 370-400 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

The Energizer
- Donut Holes 45-90 Cal each
- Ripe Bananas 110 Cal each
- Iced Tea 5 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving

It’s a Wrap

Includes choice of salad.

- Chicken Caesar Wrap 540 Cal each
- Pepper Jack Tuna Wrap 590 Cal each
- Cran-Apple Turkey Wrap 650 Cal each
- Grilled Vegetable Wrap 620 Cal each
- Fresh Seasonal Sliced Fruit 40 Cal/2.5 oz. serving
- Traditional Garden Salad 50 Cal/3.5 oz. serving
- Grilled Vegetable Pasta Salad 130 Cal/3 oz. serving
- Individual Bag of Chips 100-160 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Freshly Baked Brownies 250 Cal/2.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Mid-Day Munchies

Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages

- Tortilla Chips 90 Cal/2 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Salsa Verde 20 Cal/1 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Assorted fruit 50-110 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Iced Water 0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea 0 Cal/8 oz. serving
ALL-DAY PACKAGES

Simple Pleasures  $26.99
Easy does it-Casually tasteful fare. This All-Day package includes 3 of our favorites. Available for 20 guests or more. Includes appropriate condiments.

Simple Continental
- Assorted Donuts  190-490 Cal each
- Assorted Bagels  170-360 Cal each
- Orange Juice  120 Cal/8 oz. serving
- Iced Water  0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Box Lunch
Choice of Sandwich accompanied by Chips, Assorted Craveworthy Cookies and Iced Water
- Tuna Salad Ciabatta  540 Cal each
- Ham & Swiss Sub  380 Cal each
- Turkey & Swiss Sandwich  490 Cal each
- Roasted Pepper & Mozzarella Ciabatta  530 Cal each
- Individual Bag of Chips  100-160 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Whole Fruit  50-110 Cal each

Mid-Day Munchies
Fresh Tortilla Chips served with two (2) Salsas: Salsa Roja, Salsa Verde or Pico De Gallo accompanied by a Fruit Bowl, Assorted Craveworthy Cookies and Beverages
- Tortilla Chips  90 Cal/2 oz. serving
- Salsa Roja  20 Cal/1 oz. serving
- Salsa Verde  20 Cal/1 oz. serving
- Pico De Gallo  10 Cal/1 oz. serving
- Assorted fruit  50-110 Cal each
- Assorted Craveworthy Cookies  250-310 Cal each
- Iced Water  0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Choose one of these 3 packages to sustain you throughout the day.

BREAKFAST

Breakfast Collections
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Basic Beginnings  $8.49
Choice of one (1) Breakfast Pastry served with Iced Water, Starbucks Coffee, Decaf and Hot Tea
- Assorted Danish  200-430 Cal each
- Assorted Muffins  400-510 Cal each
- Assorted Scones  430-470 Cal each
- Assorted Bagels  170-360 Cal each
- Iced Water  0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Quick Start  $10.49
Choice of three (3) Breakfast Pastries served with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Iced Water and Starbucks Coffee, Decaf and Hot Tea
- Assorted Muffins  400-510 Cal each
- Assorted Danish  200-430 Cal each
- Assorted Scones  430-470 Cal each
- Assorted Bagels  170-360 Cal each
- Fresh Seasonal Sliced Fruit  40 Cal/2.5 oz. serving
- Assorted Juice  110-170 Cal each
- Iced Water  0 Cal/8 oz. serving
- Starbucks Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving

Healthy Choice Breakfast  $9.79
Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.
- Individual Cereal Cups  140-260 Cal each
- Milk  120 Cal each
- Bananas  110 Cal each
- Assorted Individual Yogurt Cups  50-150 Cal each
- Starbucks Coffee, Decaf and Hot Tea  0 Cal/8 oz. serving
## BREAKFAST

### À la Carte Breakfast
Includes appropriate condiments

- **Assorted Bagels** (170-360 Cal each) $21.99 Per Dozen
- **Assorted Muffins** (400-510 Cal each) $19.99 Per Dozen
- **Assorted Danish** (200-430 Cal each) $19.99 Per Dozen
- **Assorted Scones** (430-470 Cal each) $20.99 Per Dozen
- **Assorted Individual Yogurt Cups** (50-150 Cal each) $2.29 Each
- **Whole Fruit** (50-110 Cal each) $1.49 Each

### Hot Breakfast
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

#### Ultimate Breakfast $15.99
Choice of three (3) Breakfast Pastries, Scrambled Eggs, Cheddar and Onion Frittata, Crisp Bacon, Breakfast Sausage, Pancakes and Syrup, Breakfast Potatoes, Fresh Seasonal Sliced Fruit, Assorted Juices and Iced Water, Starbucks Coffee, Decaf and Hot Tea

- **Assorted Muffins** 400-510 Cal each
- **Assorted Danish** 200-430 Cal each
- **Assorted Scones** 430-470 Cal each
- **Assorted Bagels** 170-360 Cal each
- **Scrambled Eggs** 180 Cal/4 oz. serving
- **Cheddar and Onion Frittata** 270 Cal each
- **Breakfast Potatoes** 130-150 Cal/3 oz. serving
- **Bacon** 45 Cal each
- **Breakfast Sausage** 130-220 Cal each
- **Pancakes** 50 Cal each
- **Maple Syrup** 70 Cal/1 oz. serving
- **Fresh Seasonal Sliced Fruit** 40 Cal/2.5 oz. serving
- **Assorted Juices** 110-170 Cal each
- **Iced Water** 0 Cal/8 oz. serving
- **Starbucks Coffee, Decaf and Hot Tea** 0 Cal/8 oz. serving

#### American Breakfast $11.99
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage, choice of one (1) Breakfast Pastry, Iced Water, Starbucks Coffee, Decaf and Hot Tea

- **Assorted Muffins** 400-510 Cal each
- **Assorted Danish** 200-430 Cal each
- **Assorted Scones** 430-470 Cal each
- **Assorted Bagels** 170-360 Cal each
- **Scrambled Eggs** 180 Cal/4 oz. serving
- **Breakfast Potatoes** 130-150 Cal/3 oz. serving
- **Bacon** 45 Cal each
- **Breakfast Sausage** 130-220 Cal each
- **Iced Water** 0 Cal/8 oz. serving
- **Starbucks Coffee, Decaf and Hot Tea** 0 Cal/8 oz. serving

#### Sunrise Sandwich Buffet $12.99
Choice of two (2) Breakfast Sandwiches served with Fresh Seasonal Sliced Fruit, Breakfast Potatoes, Iced Water, Starbucks Coffee, Decaf and Hot Tea

- **Egg & Cheese English Muffin** 260 Cal each
- **Egg & Cheese Croissant** 370 Cal each
- **Sausage, Egg & Cheese Biscuit** 520 Cal each
- **Ham, Egg & Cheese Biscuit** 450 Cal each
- **Bacon, Egg & Cheese Bagel** 370 Cal each
- **Spicy Bacon, Egg, Potato & Cheese Burrito** 590 Cal each
- **Fresh Seasonal Sliced Fruit** 40 Cal/2.5 oz. serving
- **Breakfast Potatoes** 130-150 Cal/3 oz. serving
- **Iced Water** 0 Cal/8 oz. serving
- **Starbucks Coffee, Decaf and Hot Tea** 0 Cal/8 oz. serving

*Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply*

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
BREAKFAST

Breakfast Enhancements
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

**Yogurt Parfaits**  $7.99
Choose two (2) of our Yogurt Parfait flavors to add to your breakfast buffet!

- Blueberry Orange Yogurt Parfait  410 Cal each
- Apple, Raisin and Cranberry Yogurt Parfait  400 Cal each
- Honey Ginger Pear Yogurt Parfait  440 Cal each
- Strawberry Yogurt Parfait  370 Cal each

**Assorted Cereal Cups served with Milk**  $4.29

- Individual Cereal Cups  140-260 Cal each
- Milk  120 Cal each

**Hand Wrapped Breakfast Burritos**  $4.99
Choose from the following Hand-wrapped Breakfast Burritos!
Meat Lover’s Breakfast Burrito with Bacon, Sausage and Ham  810 Cal each
- Potato, Cheese and Pico de Gallo Breakfast Burrito  440 Cal each
- Florentine Breakfast Burrito  580 Cal each

_Egg Whites, Turkey Bacon and Turkey Sausage are available upon request - nominal fee may apply_

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# SANDWICHES & SALADS

## Classic Collections

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

**Deli Express** $12.49

Create your own Deli Sandwich accompanied by your choice of two (2) Side Salads, Chips, a Craveworthy Cookie and Whole Fruit.

<table>
<thead>
<tr>
<th>Deli Platter</th>
<th>Calories/1 oz. serving</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey, Roast Beef, Ham, Tuna</td>
<td>25-80</td>
</tr>
<tr>
<td>Cheese Tray (Cheddar &amp; Swiss)</td>
<td>110</td>
</tr>
<tr>
<td>Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)</td>
<td>20</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-330</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>100-160</td>
</tr>
<tr>
<td>Assorted Craveworthy Cookies</td>
<td>250-310</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 Cal/8 oz.</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 Cal/8 oz.</td>
</tr>
</tbody>
</table>

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</tbody>
</table>

## Premium Box Lunches

Must select 4 or more of and 1 sandwich.

**Asiago Roast Beef Focaccia** $16.29

Roast Beef, Asiago, Kale Spring Mix, Tomato and Onion on Focaccia with Spicy Mayonnaise.

| Grilled Vegetable Pasta Salad         | 130 Cal/3 oz. serving  |
| Individual Bag of Chips               | 100-160                |
| Freshly Baked Brownie                 | 250 Cal/2.25 oz.       |
| Whole Fruit                           | 50-110                 |

**Kale Pesto Turkey Ciabatta** $14.99

Turkey, Provolone, Tomato, Balsamic Glaze and Spicy Kale Pesto on Ciabatta.

| Chilled Dill Cucumber Salad           | 60 Cal/3.75 oz. serving |
| Individual Bag of Chips               | 100-160                |
| Freshly Baked Brownie                 | 250 Cal/2.25 oz.       |
| Whole Fruit                           | 50-110                 |

**Asian Chicken Salad** $15.29

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing.

| Bakery Fresh Roll                     | 160 Cal each           |
| Fresh Fruit Cup                       | 40 Cal/2.5 oz. serving |
| Lemon Cheesecake Bar                  | 300 Cal/2.75 oz.       |
| Whole Fruit                           | 50-110                 |

## Classic Box Lunch $10.99

Your choice of Classic Sandwich - served with Potato Chips and Craveworthy Cookies.

| Classic Selection Sandwich            | 140-750 Cal each       |
| Individual Bag of Chips               | 100-160                |
| Assorted Craveworthy Cookies          | 250-310                |
| Iced Water                            | 0 Cal/8 oz.            |

## Classic Selections Buffet $14.99

Your Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea.

| Classic Selection Sandwiches          | 140-750 Cal each       |
| Side Salads                           | 25-330                 |
| Dill Pickle Slices                    | 0 Cal/1 oz.            |
| Individual Bag of Chips               | 100-160                |
| Assorted Craveworthy Cookies          | 250-310                |
| Iced Tea                              | 5 Cal/8 oz.            |
| Iced Water                            | 0 Cal/8 oz.            |

## Classic Sandwich Options

(Available Sandwich Choices for the Classic Boxed Lunch and Classic Selections Buffet)

- Southwestern Turkey with Fajita Vegetables on Ciabatta Bread (350 Cal each)
- Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (450 Cal each)
- Chicken Caesar Wrap (630 Cal each)
- Avocado and Sriracha Slaw Ciabatta with a Chipotle Dressing (670 Cal each)
- Bavarian Ham and Swiss on a Pretzel Roll (480 Cal each)

Additional Premium Box Lunch options available upon request! Please contact your catering professional.
**SANDWICHES & SALADS**

**Classic Collections**
All prices are per person and available for 12 guests or more. Includes appropriate condiments.

**The Executive Luncheon** $17.49
Choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies, Iced Water and Iced Tea

<table>
<thead>
<tr>
<th>Meal Type</th>
<th>Calories/Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Executive Luncheon Sandwiches</td>
<td>370-760 Cal each</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-330 Cal each</td>
</tr>
<tr>
<td>Dill Pickle Slices</td>
<td>0 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>100-160 Cal each</td>
</tr>
<tr>
<td>Assorted Craveworthy Cookies</td>
<td>250-310 Cal each</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

**Executive Luncheon Sandwiches**
(Available Sandwich Choices for the Executive Luncheon Buffet)
- Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 Cal each)
- Ham and Brie, with Fresh Pear, Spinach and Caramelized Onions on Wheatberry Bread (700 Cal each)
- Chicken Teriyaki Ciabatta with Pineapple Salsa on a Ciabatta (510 Cal each)
- Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 Cal each)
- Turkey Cobb Lavash with Bacon, Blue Cheese crumbles and Avocado Mayo (670 Cal each)
- Tarragon Chicken Salad and Chive Cream Cheese Wrap (590 Cal each)
- Roast Beef, Provolone, Artichoke Relish and Pesto Mayo Baguette (690 Cal each)

**Side Salad Selections**
(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)
- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 Cal/3 oz. serving)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 Cal/3 oz. serving)
- Asian Slaw with Red Peppers, Carrots, Scallions, Minced Fresh Mint and Cilantro in a Sesame Teriyaki Dressing (70 Cal/3 oz. serving)
- Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 Cal/3.75 oz. serving)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 Cal/4 oz. serving)
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 Cal/3.5 oz. serving)
- Traditional Garden Salad with a Balsamic Vinaigrette Dressing (50 Cal/3.5 oz. serving)
- Roasted Vegetable Pasta Salad (210 Cal/3.75 oz. serving)
- Herbed Quinoa Side Salad (100 Cal/3.5 oz. serving)
- Fresh Fruit Salad (40 Cal/2.5 oz. serving)

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In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
BUFFETS

Themed Buffets

12 Person Minimum, Includes appropriate condiments and choice of 2 beverages.

Lazy Summer BBQ $20.49
- Old-fashioned Coleslaw 150 Cal/3 oz. serving
- Cornbread Fiesta Muffins 120 Cal each
- Macaroni and Cheese 260 Cal/4 oz. serving
- Baked Beans 170 Cal/4.75 oz. serving
- BBQ Chicken 430 Cal/6 oz. serving
- Sliced Brisket 350 Cal/5 oz. serving
- Assorted Craveworthy Cookies 250-310 Cal each
- Gourmet Dessert Bars 300-370 Cal/2.75-3.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Pasta Trio Buffet $14.99
A Trio of Pasta Dishes and sides…add on Grilled Chicken Breast for an additional fee
- Caesar Salad 160 Cal/2.7 oz. serving
- Garlic Breadsticks 110 Cal each
- Manicotti Marinara 140 Cal/3.25 oz. serving
- Chicken and Broccoli Ravioli 320 Cal/8.75 oz. serving
- Rigatoni and Meat Balls 310 Cal/7.5 oz. serving
- Lemon Cheesecake Bars 300 Cal/2.75 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving
- Grilled Chicken Breast 160 Cal/3 oz. serving

Heartland Buffet $16.49
- Baby Spinach Salad 60 Cal/2.15 oz. serving
- Bakery Fresh Rolls 160 Cal each
- Roasted New Potatoes 110 Cal/2.75 oz. serving
- Fresh Herbed Vegetables 100 Cal/3.5 oz. serving
- Grilled Lemon Rosemary Chicken 130 Cal/3 oz. serving
- Oreo Blondies 270 Cal/1.75 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Tasty Tex Mex $19.49
Create your own Fajitas with our Tex Mex sides including choice of two (2) salsas!
- Tortilla Chips 90 Cal/1 oz. serving
- Mexican Rice 130 Cal/3 oz. serving
- Charro Beans 90 Cal/3 oz. serving
- Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 590 Cal/5 oz. serving
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 Cal/5 oz. serving
- Pico De Gallo 10 Cal/1 oz. serving
- Salsa Verde 10 Cal/1 oz. serving
- Salsa Roja 20 Cal/1 oz. serving
- Cinnamon Crisps 20 Cal each
- Chocolate Dipped Churros 80 Cal each
- Ice Tea 5 Cal/8 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

East Asian Eats $18.99
Jasmine Rice, LoMein Noodles, Lemongrass Chicken, Asian Tofu with Teriyaki Sauce and sides with two (2) dipping sauces
- Egg rolls 190 Cal each
- Crispy Wontons 25 Cal each
- Sweet Soy Sauce 50 Cal/1 oz. serving
- Sweet & Sour Sauce 40 Cal/1 oz. serving
- Chili Garlic Sauce 45 Cal/1 oz. serving
- LoMein Noodles Yakisoba 120 Cal/2.5 oz. serving
- Jasmine Rice 130 Cal/3 oz. serving
- Lemongrass Chicken 190 Cal/3 oz. serving
- Asian Tofu 120 Cal/3 oz. serving
- Teriyaki Sauce 25 Cal/0.5 oz. serving
- Raspberry Coconut Bars 370 Cal/3.25 oz. serving
- Iced Tea 5 Cal/8 oz. serving
- Lemonade 90 Cal/8 oz. serving
- Iced Water 0 Cal/8 oz. serving

Looking to create your own Themed Buffet or Unique Custom Buffet?
Contact us at catering@luc.edu or 773.508.6035 to explore more options and personalize your buffet to fit your event.
## BUFFETS

### Themed Buffets

12 Person Minimum. Includes appropriate condiments and choice of 2 beverages.

**Soup and Salad Buffet** $13.99
Garden Fresh Tossed Salad with Dressings and assorted toppings served with Dinner Rolls and Butter, Soup du Jour, Assorted Craveworthy Cookies and choice of Two Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Fresh Mixed Greens</td>
<td>15 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td>200 Cal/2 oz. serving</td>
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<tr>
<td>Italian Dressing</td>
<td>80 Cal/2 oz. serving</td>
</tr>
<tr>
<td>Sliced Grilled Chicken</td>
<td>160 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Ham</td>
<td>60 Cal/2 oz. serving</td>
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<tr>
<td>Roasted Chickpeas</td>
<td>210 Cal/2 oz. serving</td>
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<tr>
<td>Sliced Red Onions</td>
<td>10 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Shredded Cheese</td>
<td>60 Cal/0.5 oz. serving</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>5 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>5 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Shredded Carrots</td>
<td>10 Cal/0.5 oz. serving</td>
</tr>
<tr>
<td>Croutons</td>
<td>60 Cal/0.5 oz. serving</td>
</tr>
<tr>
<td>Dinner Rolls</td>
<td>160 Cal each</td>
</tr>
<tr>
<td>Soup du Jour</td>
<td>80-420 Cal/8 oz. serving</td>
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<tr>
<td>Assorted Craveworthy Cookies</td>
<td>250-310 Cal each</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 Cal/8 oz. serving</td>
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<tr>
<td>Lemonade</td>
<td>90 Cal/8 oz. serving</td>
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<tr>
<td>Iced Water</td>
<td>0 Cal/8 oz. serving</td>
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**A Taste of Italy** $22.99

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Portion</th>
</tr>
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<tbody>
<tr>
<td>Caesar Salad</td>
<td>160 Cal/2.7 oz. serving</td>
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<tr>
<td>Italian White Bean Salad</td>
<td>90 Cal/3.33 oz. serving</td>
</tr>
<tr>
<td>Garlic Breadsticks</td>
<td>110 Cal each</td>
</tr>
<tr>
<td>Seasonal Vegetables</td>
<td>70 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Three Pepper Pesto Cavatappi</td>
<td>310 Cal/7.5 oz. serving</td>
</tr>
<tr>
<td>Grilled Rosemary Chicken</td>
<td>130 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Grilled Fennel Tuna</td>
<td>150 Cal/3 oz. serving</td>
</tr>
<tr>
<td>Assorted Italian Ices</td>
<td>70-75 Cal each</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Lemonade</td>
<td>90 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

**All-American Picnic** $14.99

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories/Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Home-style Potato Salad</td>
<td>240 Cal/4 oz. serving</td>
</tr>
<tr>
<td>Fresh Country Coleslaw</td>
<td>170 Cal/3.5 oz. serving</td>
</tr>
<tr>
<td>House-made Kettle Chips</td>
<td>240 Cal/1.25 oz. serving</td>
</tr>
<tr>
<td>Grilled Hamburgers with Buns</td>
<td>330 Cal each</td>
</tr>
<tr>
<td>Hot Dogs with Buns</td>
<td>310 Cal each</td>
</tr>
<tr>
<td>Galley Tray (Lettuce, Onions, Pickles)</td>
<td>0-10 Cal/1 oz. serving</td>
</tr>
<tr>
<td>Assorted Craveworthy Cookies</td>
<td>250-310 Cal each</td>
</tr>
<tr>
<td>Bakery-fresh Brownies</td>
<td>250 Cal/2.25 oz. serving</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>5 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Lemonade</td>
<td>90 Cal/8 oz. serving</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0 Cal/8 oz. serving</td>
</tr>
</tbody>
</table>

*Veggie burgers upon request*

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2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**BUFFETS**

**Create Your Own Buffet**

Customize Your Own Buffet: Select (1) starter, (1) entrée, (2) sides, (1) dessert. Served with Assorted Rolls and Butter, and Choice of Two Beverages. Includes appropriate condiments.

**Buffet Starters**

- Seasonal Garden Salad with Balsamic Vinaigrette (50 Cal/3.5 oz. serving)
- Classic Caesar Salad (160 Cal/2.7 oz. serving)
- Baby Spinach Salad with Bacon, Hard Boiled Eggs and Balsamic Vinaigrette (60 Cal/2.15 oz. serving)
- Greek Salad with Crumbled Feta (120 Cal/3.25 oz. serving)
- Antipasto Salad (130 Cal/3 oz. serving)
- Autumn Vegetable Salad with Red Wine Vinaigrette (80 Cal/3 oz. serving)

**Buffet Entrees**

- Grilled Chicken Breast with Cider Marinade (120 Cal/3 oz. serving) $18.99
- Asiago Chicken in a Roasted Red Pepper Sauce (310 Cal/5 oz. serving) $19.49
- Chipotle Pork Loin topped with a Pineapple Salsa (180 Cal/3.75 oz. serving) $19.99
- Bruschetta Tilapia (200 Cal/5.5 oz. serving) $20.79
- Beef Pot Roast with Dijon Shallot Sauce (330 Cal/5 oz. serving) $22.99
- Quinoa Cake topped with Tomato Chutney (270 Cal/4.25 oz. serving) $17.99
- Eggplant Lasagna (250 Cal/7.25 oz. serving) $18.99

**Buffet Sides**

- Italian Seasoned Green Beans (40 Cal/3.25 oz. serving)
- Penne with Marinara Sauce (100 Cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 Cal/2.75 oz. serving)
- Chipotle Macaroni and Cheese (230 Cal/2.75 oz. serving)
- Roasted Root Vegetables (100 Cal/2.75 oz. serving)
- Fresh Herbed Vegetables (100 Cal/3.5 oz. serving)
- Buttermilk Mashed Potatoes (120 Cal/3.75 oz. serving)

**Buffet Finishes**

- Bread Pudding with Caramel Apple Sauce (370 Cal/6.75 oz. serving)
- Cherry Cheesecake Tarts (170 Cal/1.75 oz. serving)
- New York-Style Cheesecake (440 Cal/slice)
- Dulce de Leche Brownie (220 Cal/2.25 oz. serving)
- Chocolate Cake (270 Cal/slice)
- Vegan Zucchini Cake with Raisins and Walnuts (270 Cal/3 oz. serving)

**Buffet Beverages**

- Lemonade (90 Cal/8 oz. serving)
- Iced Tea (5 Cal/8 oz. serving)
- Fruit Punch (5 Cal/8 oz. serving)
- Iced Water (0 Cal/8 oz. serving)
RECEPTIONS

Hors d'oeuvres

Hors d’oeuvres are priced per dozen. Minimum of 2 dozen per item. Includes appropriate condiments. Passed hors d’oeuvres requires additional staffing charges.

Reception Hors d’oeuvres (Hot)

Beef Empanadas (70 Cal each) $25.99
Chicken Quesadillas (50 Cal each) $23.99
Crab Cakes (30 Cal each) $28.99
Spanakopita (70 Cal each) $20.99
BBQ Meatballs (60 Cal each) $19.99
Bacon Wrapped Dates Stuffed with Blue Cheese (70 Cal each) $23.99
Brazilian Roasted Garlic Beef Kababs with Caramelized Onions (50 Cal each) $28.99
Vinegar and Cracked Black Pepper Marinated Medium Rare Lamb Chops with Argentinian Chimichurri (70 Cal each) $41.99
Prosciutto & Sage wrapped Chicken Spiedini drizzled with white Wine Sauce (70 Cal/1 oz. serving) $24.99
Bacon wrapped BBQ Pork Tenderloin with Carolina Mustard dipping sauce (70 Cal/1.25 oz. serving) $25.99
Chicken Paella set atop Saffron Rice Cakes (90 Cal/1.25 oz. serving) $24.99
Murg Makhani Chicken Skewers (Indian Tomato Butter Chicken) (90 Cal/1 oz. serving) $23.99
Quinoa, Tofu & Garbanzo Cakes topped with a mild Chipotle tomato Salsa (50 Cal/0.85 oz. serving) $20.99
House made Lump Crab Meat Rangoon with Sweet Chili dipping Sauce on the side (80 Cal/0.65 oz. serving) $27.99
Bacon wrapped Dates filled with Chorizo and accompanied by a Red Pepper dipping Sauce (70 Cal/0.85 oz. serving) $23.99
Beef Tenderloin & Maytag Blue Cheese in Puff Pastry (120 Cal/1.25 oz. serving) $25.99

Reception Hors d’oeuvres (Cold)

Antipasto Kabobs (45 Cal each) $34.99
Mushroom Profiterole (45 Cal each) $33.99
“Caprese” Skewer of Basil Oil marinated Tofu and Grape Tomato drizzled with Balsamic Glaze and smoked Salt (60 Cal each) $21.99
Basil blushed Goat Cheese and Cherry Crostini (60 Cal each) $20.99
Patatas Ali-oli: Red Potatoes with Garlic Aioli, topped with smoked Salt “cured” Cherry Tomato Slices (80 Cal each) $20.99
Costa Rican Red Snapper Ceviche “Shooters” topped with Chimichurri (45 Cal each) $35.99
Buffalo Mozzarella and Prosciutto Skewers (45 Cal each) $23.99
Baked Garlic rubbed Crostini topped with Artichoke, Romano & Fresh Mozzarella (70 Cal/0.85 oz. serving) $20.99
Roasted Shrimp & Andouille Sausage Kebabs (50 Cal/1.25 oz. serving) $24.99
Beef Tenderloin Carpaccio set atop toasted Ficelle with Kalamata Olive Tapenade, Manchego Cheese & Nut free Pesto (100 Cal/0.85 oz. serving) $26.99
Roasted Garlic & Chive accented Crab Salad in a Phyllo Cup (60 Cal/0.85 oz. serving) $37.99
Char Broiled Veggie Antipasti Skewer of Squash, Peppers, Sundried Tomato, Kalamata, Onion & Artichoke Heart (50 Cal/0.85 oz. serving) $23.99
Sliced Blackened Breast of Turkey on toasted Brioche Circlets topped with Red Pepper Remoulade (50 Cal/0.85 oz. serving) $22.99
Tri-color Bell Pepper Bruschetta with Rosemary on Crostini (40 Cal/0.75 oz. serving) $20.99
Medium Rare Tri-tip Sirloin Cigars filled with Baby Arugula, Fontina Cheese and a spicy Roasted Garlic & Jalapeno spread (90 Cal/0.85 oz. serving) $27.99
Prosciutto wrapped Asparagus with Boursin Cheese and Balsamic Syrup (70 Cal/0.85 oz. serving) $22.99
Smoked Salmon Roll on Cucumber Round (40 Cal/0.85 oz. serving) $27.99
Buffalo Mozzarella and Prosciutto Skewers (45 Cal/0.75 oz. serving) $23.99
RECEPTIONS

Reception Platters and Dips

Classic Sliced Cheese Tray
Serves 12 $52.99  Serves 24 $99.99  Serves 48 $189.99
Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 Cal/2.75 oz. serving)

Fresh Garden Crudités
Serves 12 $35.99  Serves 24 $67.99  Serves 48 $128.99
Fresh Garden Crudités with Ranch Dill Dip (120 Cal/5 oz. serving)

Fresh Seasonal Fruit
Serves 12 $38.99  Serves 24 $73.99  Serves 48 $139.99
Fresh Seasonal Fruit Tray (40 Cal/2.5 oz. serving)

Antipasto Platter
Serves 12 $64.99  Serves 24 $123.99  Serves 48 $229.99
Antipasto Platter with Marinated Vegetables, Italian Meats and Cheese (250 Cal/5 oz. serving)

Hummus with Pita Chips Rosemary Flats and Crostini
Serves 12 $30.99  Serves 24 $57.99  Serves 48 $110.99
Hummus with Pita Chips, Rosemary Flats and Crostini (240 Cal/4.5 oz. serving)

Reception Stations
Reception Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more. Includes appropriate condiments.

Mezze Delight  $12.99
Add a package of our Mediterranean bites to your reception
Pita Chips  140 Cal/2 oz. serving
Hummus  80 Cal/2 oz. serving
Baba Ghanoush  120 Cal/4 oz. serving
Tabbouleh Salad  110 Cal/3.25 oz. serving
Marinated Olives  150 Cal/2.75 oz. serving
Seasonal Vegetables  70 Cal/3 oz. serving
Falafel  60 Cal each

Happy Hour  $17.99
Have a “pub” break with your favorite Happy Hour finger foods
Chilled Spinach Dip with Pita Chips  230 Cal/2.25 oz. serving
Mini Cheesesteaks  170 Cal each
Buffalo Chicken Tenders served with Blue Cheese Dip  680 Cal/6.75 oz. serving
Assorted Craveworthy Cookies  250-310 Cal each
Gourmet Dessert Bars  300-370 Cal/2.75-3.25 oz. serving

Traditional Carving-Slow-Cooked Beef  $19.99
Slow-Cooked Beef served with House-made Condiments and Fresh Rolls
Bakery Fresh Rolls  160 Cal each
Carved Slow-cooked Beef  200 Cal/3 oz. serving
Roasted Garlic Aioli  190 Cal/1 oz. serving
Tarragon Horseradish  190 Cal/1 oz. serving
Pesto Mayonnaise  190 Cal/1 oz. serving
PLATED SELECTIONS

Includes a salad, desserts and beverages. Includes appetizers for an additional charge.

ENTREES (POULTRY)
- Chicken Tarragon with a White Vermouth Sauce (410 Cal/7 oz. serving) $21.99
- Pomelo Chicken Francese (380 Cal/8.5 oz. serving) $21.99
- Pan Roasted Chicken Breast with a Brandy laced Orange Sauce (390 Cal/7 oz. serving) $22.99
- Moroccan Chicken Brochette (400 Cal/6.75 oz. serving) $21.99
- Sautéed Turkey Paillard with Herbs (320 Cal/6.5 oz. serving) $21.99
- Cumin Crusted Chicken Thighs with grilled Tomato Salsa (350 Cal/6.5 oz. serving) $21.99
- Mustard and Coriander Breast of Chicken with Lemon Basil Vinaigrette (390 Cal/7 oz. serving) $22.99
- Balsamic and Basil grilled Breast of Chicken (440 Cal/7 oz. serving) $23.99

ENTREES (FISH & SEAFOOD)
- Baltimore Crab Cakes (360 Cal/6 oz. serving) $41.99
- Grilled Tuna Puttanesca (280 Cal/6.5 oz. serving) $29.99
- Jamaican Jerk Cod (340 Cal/6 oz. serving) $28.99
- Roasted Salmon and Fennel with Pistachio Gremolata (490 Cal/7 oz. serving) $28.99
- Five Spice Halibut with pickled Red Peppers & Ginger (310 Cal/7 oz. serving) $34.99
- Seared Scallop & Shrimp Skewers “Scampi” (310 Cal/6.5 oz. serving) $39.99

ENTREES (BEEF)
- Char Broiled Sirloin Steaks with Martini Butter (550 Cal/6.5 oz. serving) $32.99
- Thai Beef & Broccoli Salad (350 Cal/8 oz. serving) $28.99
- Grilled Skirt Steak & Spinach “Pinwheels” (430 Cal/7.5 oz. serving) $32.99
- Argentine Flank Steak “Criolla” (320 Cal/7 oz. serving) $30.99
- Tenderloin & Veggie Kebabs with Herbed Olive Oil (340 Cal/6.5 oz. serving) $34.99
- Arrachera Steak Salad with grilled Corn, Tomato, Squash and Onions in a “Elotes” style Dressing (450 Cal/8 oz. serving) $32.99

ENTREES (LAMB & PORK)
- Rum Glazed Pork Tenderloin with Coconut (360 Cal/6.5 oz. serving) $23.99
- Apricot & Herb Stuffed Leg of Lamb (330 Cal/7 oz. serving) $27.99
- Coffee rubbed grilled Pork Tenderloin & Watermelon Rind Relish (540 Cal/7 oz. serving) $23.99
- Rack of Lamb with Strawberry Mint Sauce (470 Cal/6.5 oz. serving) $39.99
- Cherry & roasted Onion stuffed Pork Tenderloin (370 Cal/7 oz. serving) $24.99

ENTREES (VEGETARIAN)
- Spring Vegetable Ragout over fresh Pappardelle Pasta (390 Cal/10 oz. serving) $19.99
- Grilled Halloumi Cheese with a Rosemary & Grape Relish (670 Cal/8.25 oz. serving) $22.99
- Potato Gnocchi with Olives, Capers and Tomato Coulis (410 Cal/9 oz. serving) $20.99
- Potato, Chive & Rosemary Quiche (450 Cal/8 oz. serving) $20.99
- Grilled Chipotle Lime Cauliflower Steaks (290 Cal/8.5 oz. serving) $19.99
PLATED SELECTIONS

Includes a salad, desserts and beverages. Add an appetizers for an additional charge.

SALADS (INCLUDED WITH PLATED SELECTIONS)

- Radicchio Cup filled with Baby Arugula, Fontina Cheese, candied Pecans and fresh Berries drizzled with a Cinnamon Vinaigrette (200 Cal/3.25 oz. serving)
- Frisee, Arugula & Baby Red Oak with Pickled Fennel, Goat Cheese Mousse rosettes and fresh Strawberries with a Meyer Lemon Vinaigrette (180 Cal/3.25 oz. serving)
- Salad of Arugula, pickled Red Pepper, & roasted Cipollini Onion with Manchego Cheese Gougere and a Basil & Orange Vinaigrette Dressing (200 Cal/3.5 oz. serving)
- Mesclun Greens topped with a filigree of julienned Peppers, Carrots, Squash, Zucchini garnished with Grape Tomatoes and Baguette Croutons then drizzled with a Red Wine & Shallot Vinaigrette (130 Cal/3.75 oz. serving)
- Boston Bib Lettuce Salad with sweet pickled Peppers candied Pecans & Fresh Berries adorned with Brie Cheese and a house made Peach Vinaigrette (210 Cal/3.5 oz. serving)
- Bouquet of Field Greens with a Goat Cheese and Beet Terrine accompanied by a Pesto Dressing and Balsamic Syrup (150 Cal/3.5 oz. serving)
- Chopped Steakhouse Salad topped with halved Cherry Tomatoes, charbroiled Yellow Peppers, Red Onion & Asparagus, adorned with Maytag Blue Cheese and a house made Red Wine Vinaigrette Dressing (160 Cal/4 oz. serving)
- Baby Spinach and Red Oak Bouquet with Cucumber, charbroiled Scallions, Tomato & Button Mushrooms with a creamy Maple Dijon Dressing (140 Cal/3.25 oz. serving)
- Mixed Field Greens with roasted Asparagus, marinated Tomatoes, Cucumbers, toasted Cauliflower, Parmigiano and Marsala Dressing (160 Cal/3.75 oz. serving)
- Baby Arugula with Watermelon and Feta Cheese in a Tarragon Vinaigrette (160 Cal/4 oz. serving)
- Heirloom Tomato Salad with roasted Yellow Peppers, fresh Mozzarella and fresh Basil topped with a Bacon Chive Vinaigrette (180 Cal/4.25 oz. serving)

COMBINATION SALAD & APPETIZER (MAY SELECT AT UPCHARGE)

House Smoked Breast of Duck set atop Mixed Greens, charbroiled Squash, Scallions & Red Peppers and topped with a fried julienne of Potato Pancake, accompanied by a roasted Shallot, Cider & Dijon Vinaigrette Dressing (250 Cal/7.25 oz. serving) $3.00 upcharge

Bib & Baby Field Greens surrounded by Bacon wrapped Dates, pan seared Patty Pan Squash, Brioche & Boursin grilled Cheese triangles and topped with a roasted Red Pepper & Sherry Vinaigrette (230 Cal/6.50 oz. serving) $2.50 upcharge

House Baby Greens topped with Indonesian grilled Curried Shrimp and adorned with roasted Yellow Peppers, charred Green Onions, Tomatoes and Cucumber, topped with Nasi Goreng (Indonesian Curry Rice) Croquettes and drizzled with a Coconut Lime Dressing (210 Cal/6.25 oz. serving) $4.50 upcharge

Classic Bistro Salad of Frisee, Lardons, Tarragon Brioche Toast points and a warm poached Egg accompanied by a Red Wine & Shallot Dressing (200 Cal/5.50 oz. serving) $3.00 upcharge

Wild Mushroom & Asiago Quiche Tartlet accompanied by Baby Greens topped with pan seared Grape Tomato in a roasted Garlic & Lemon Dressing (230 Cal/7.25 oz. serving) $3.00 upcharge

Grilled Scallop Caesar Salad with House made Dressing, Ciabatta Croutons, White Anchovy & Grana Padano Cheese (320 Cal/6 oz. serving) $4.50 upcharge
PLATED SELECTIONS
Includes a salad, desserts and beverages.
Add an appetizers for an additional charge.

DESSERTS (INCLUDED WITH PLATED SELECTIONS)
- Maracuja (Brazilian Passion Fruit Mousse) atop a Lemon/Pecan Shortcake with macerated Blueberries (520 Cal/4.5 oz. serving)
- Brownie Peppermint Patty: Brownie base topped with a White Chocolate Peppermint Mousse with crushed mint candies and a green Mint Anglaise (560 Cal/4.5 oz. serving)
- Chocolate Marquis with Apricot Sauce (550 Cal/4 oz. serving)
- Panna Cotta with a Brandy Cherry Sauce (330 Cal/5.5 oz. serving)
- Peach Trinity: Peach Mousse served in a Chocolate Pastry Cup adorned with Dark Chocolate Shavings, Grilled Peaches and a Mini Peach Pie (490 Cal/5.75 oz. serving)
- Lemon Zest & Pistachio laced Biscotti and fresh Berries paired with an Espresso Mousse and Chocolate Pot de Crème for “dipping” (500 Cal/5 oz. serving)
- Buttermilk Pie with seasonal Fruit (390 Cal/5.25 oz. serving)
- Caramelized Apple Napoleon (310 Cal/4 oz. serving)
- Seasonal Berries drizzled with a Grand Marnier Date Glaze (300 Cal/4 oz. serving)
- Lemon “Tarts” (380 Cal/4.25 oz. serving)

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

Energy Break $4.49
Raise the bar!
- Granola Bars 190 Cal each
- Fruit Filled Bars 160 Cal each
- Breakfast Bars 250 Cal each

The Healthy Alternative $7.99
Get healthy with our heart-happy break
- Apples 60 Cal each
- Oranges 50 Cal each
- Bananas 110 Cal each
- Pears 100 Cal each
- Individual Yogurt Cups 50-150 Cal each
- Trail Mix 290 Cal each
- Granola Bars 190 Cal each

Snack Attack $5.99
The perfect blend of sweet and salty to get you through your day!
- Individual Bags of Chips 100-160 Cal each
- Roasted Peanuts 190 Cal/1 oz. serving
- Trail Mix 290 Cal each
- Assorted Craveworthy Cookies 250-310 Cal each
- Bakery-fresh Brownies 250 Cal/2.25 oz. serving
**BEVERAGES & DESSERTS**

**Beverages**
Includes appropriate accompaniments
- Assorted Sodas (Can) (0-150 Cal each) $1.79 Each
- Assorted Individual Fruit Juices (110-170 Cal each) $2.49 Each
- Starbucks Regular Coffee (0 Cal/8 oz. serving) $22.99 Per Gallon
- Starbucks Decaffeinated Coffee (0 Cal/8 oz. serving) $22.99 Per Gallon
- Hot Water with Assorted Tazo Tea Bags (0 Cal/8 oz. serving) $13.99 Per Gallon
- Hot Apple Cider (160 Cal/8 oz. serving) $21.99 Per Gallon
- Hot Chocolate (160 Cal/8 oz. serving) $21.99 Per Gallon
- Iced Tea (5 Cal/8 oz. serving) $16.99 Per Gallon
- Lemonade (90 Cal/8 oz. serving) $16.99 Per Gallon
- Infused Water $10.99 Per Gallon
  - Lemon Infused Water 0 Cal/8 oz. serving
  - Orange Infused Water 10 Cal/8 oz. serving
  - Apple Infused Water 20 Cal/8 oz. serving
  - Cucumber Infused Water 10 Cal/8 oz. serving
  - Grapefruit Infused Water 10 Cal/8 oz. serving

**Desserts**
Available for 12 guests or more
- Assorted Craveworthy Cookies (250-310 Cal each) $16.99 Per Dozen
- Bakery-fresh Brownies (250 Cal/2.25 oz. serving) $16.99 Per Dozen
- Gourmet Dessert Bars (300-370 Cal/2.75-3.25 oz. serving) $17.99 Per Dozen
- Custom Artisan Cupcakes (380 Cal each) $35.99 Per Dozen
- Chocolate Covered Strawberries (40 Cal each) $23.99 Per Dozen

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**Ordering Information**

**Lead Time**
Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

**Extras**
If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

**Contact Us Today**
773.508.6035
catering@luc.edu
http://www.luc.edu/catering/

Prices effective until 08/01/2019
Prices may be subject to change

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The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.