

# Savor the Season

CELEBRATE THE HOLIDAY SEASON WITH OUR FESTIVE CATERING FEATURES



*Our seasonal catering selections are designed to bring you the best flavors of the current harvest and delight your guests with hearty and wholesome chef-prepared dishes. These items have been thoughtfully created by our team to ensure that everyone at your event has something to enjoy!*

## SOUP

### CREAMY LOBSTER BISQUE

4.25 PER PERSON

### VEGAN ROASTED CAULIFLOWER SOUP

3.25 PER PERSON

### LOADED POTATO SOUP

3.75 PER PERSON

Can be made with or without Pork.

## SANDWICHES

### CRANBERRY CHICKEN SALAD SANDWICH

6.75 PER PERSON

with Lettuce and Tomato on Brioche Bread.

*\*Can also be ordered as a mini sandwich with two per person.*

### BLACKENED SALMON MINI SANDWICHES

6.95 PER PERSON (TWO PER PERSON)

Blackened spiced Salmon, Sautéed Red and Green Cabbage and Avocado spread on Brioche.

### WINTER T-BLT

7.25 PER PERSON

Turkey, Lettuce, Tomatoes, Bacon, and Cranberry Mayo on Ciabatta.

### CHICKEN BACON RANCH WRAP

6.75 PER PERSON

Grilled Chicken, Pork Bacon, Ranch, Shredded Cheese, and Romaine on a Tortilla Wrap.

### HOLIDAY VEGAN SANDWICH

6.25 PER PERSON

Butternut Squash Hummus, Cucumbers, Tomatoes, and Yellow Squash on Ciabatta.

## SIDE SALADS

*These can be substituted as a side salad option with your buffet.*

### WINTER KALE SALAD

3.75 PER PERSON

Roasted Beets and Sweet Potatoes served over Kale. Served with Pecans, Goat Cheese, and Maple Vinaigrette on the side.

### CHRISTMAS SALAD

3.75 PER PERSON

Mixed Greens topped with Pear, Pomegranate, Shallots, and Pomegranate Vinaigrette

### WINTER GRAIN SALAD

3.75 PER PERSON

Farro, Bulgur Wheat and Quinoa tossed with Red Beets, Sweet Potatoes, Dried Cranberries, Feta, in a Sage Maple Vinaigrette.

## HOT BUFFETS

*Includes one salad, one starch, one vegetable and one dessert.*

### BLACKBERRY DUCK

28.00 PER PERSON

Pan seared Duck Breast with Blackberry Demi-glaze.

### POMEGRANATE SALMON

18.00 PER PERSON

Salmon filet with Pomegranate sauce.

### CREAMY SPINACH STUFFED CHICKEN BREAST

19.00 PER PERSON

### SEAFOOD RISOTTO

36.00 PER PERSON

Creamy risotto with crab and lobster.

This Menu is available for a Limited Time Only from Nov. 15 until Feb. 15 on Catertrax.  
[catering@loyola.edu](mailto:catering@loyola.edu) (410) 617-5858 [www.loyola.edu/catering](http://www.loyola.edu/catering)

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## SIDES

*These can be substituted as a side option with your buffet.*

### SAUTEED BRUSSELS SPROUTS AND BUTTERNUT SQUASH

4.25 PER PERSON

### HERB ROASTED FINGERLINGS

2.00 PER PERSON

### CREAMY MASHED SWEET POTATOES

3.25 PER PERSON

### CRANBERRY AND APPLE STUFFING

2.75 PER PERSON

## HORS D'OEUVRES

*These can be stationary or passed.*

### SEAFOOD RISOTTO ARANCINI

5.75 PER PIECE

### SMOKED SALMON & BOURSIN CROSTINI

3.75 PER PIECE

### CRAB STUFFED MUSHROOM CAPS

3.99 PER PIECE

### BUTTERNUT SQUASH HUMMUS WITH PITA CRISPS

3.50 PER PERSON

### SPICED PEAR AND POMEGRANATE TART

2.25 PER PIECE

*Vegetarian*

### BUTTERNUT SQUASH & SAGE WONTON

1.85 PER PIECE

*Vegetarian*

## DESSERT

### INDIVIDUAL GINGERBREAD STREUSEL BUNDTLETTE

3.99 PER PERSON

*Minimum of 2 dozen*

### ALMOND CRANBERRY CAKE

25.99 PER 10" ROUND (14 SLICES)

### PEPPERMINT MOCHA CHEESECAKE

30.00 PER 10" ROUND (14 SLICES)

## ABOUT CATERING

### PLACE YOUR ORDER

You can place your catering order as soon as you receive your room confirmation from events. You can do this in CaterTrax yourself, or if it's more involved, a custom menu or you need assistance - reach out to our Catering Dept. by calling 410-617-5858 or emailing [catering@loyola.edu](mailto:catering@loyola.edu).

### TIPS FOR A SUCCESSFUL CATERED EVENT

- Custom Menus (anything not on our Standard Catering Menu including plated meals, or special menu requests) require **at least three weeks**.
- Please provide your GL code at the time of booking your event to secure your order.
- If you want to change your menu, guest count, or GL, you can submit changes in CaterTrax and we will send you a confirmation email.
- Due to sourcing issues, please finalize your menu options, linen count and any florals **at least one week** prior to your event.
- You must provide your final guest count **at least three business days** prior to your event.
- If there is an agenda or schedule for your event, please provide this before your event if applicable.

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