

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!

HORS D'OEUVRES

These can be stationary or passed.

SEAFOOD RISOTTO ARANCINI

6.95 PFR PTFCF

BACON WRAPPED SCALLOPS

6.85 PER PIECE

SMOKED SALMON & BOURSIN CROSTINI

5.75 PER PERSON

CRAB STUFFED MUSHROOM CAPS

6.25 PER PERSON

SPICED PEAR & POMEGRANATE TARTS

3.95 PER PERSON Vegetarian

BUTTERNUT SQUASH HUMMUS WITH PITA CRISPS

3.95 PER PERSON Vegan

SIDES

These can be substituted as a side upon with your buffet.

SAUTEED BRUSSELS SPROUTS AND BUTTERNUT SQUASH

3.99 PER PERSON

HERB ROASTED FINGERLINGS

3.99 PER PERSON

CREAMY MASHED SWEET POTATOES

3.95 PER PERSON

CRANBERRY AND APPLE STUFFING

3.95 PER PERSON

SIDE SALADS

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

WINTER KALE SALAD

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

CHRISTMAS SALAD

3.95 PER PERSON Mixed Greens topped with Pear, Pomegranate, Shallots, and Pomegranate Vinaigrette

WINTER GRAIN SALAD

3.95 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.

RED LINE FLANK STEAK WITH CHIMICHURRI

18.50 PER PERSON Vegan

POMEGRANATE SALMON

17.50 PER PERSON Salmon filet with Pomegranate sauce.

CREAMY SPINACH STUFFED CHICKEN BREAST

16.50 PER PERSON

SEAFOOD RISOTTO

30.00 PER PERSON Creamy risotto with crab and lobster.



SANDWICHES

CRANBERRY CHICKEN SALAD SANDWICH

7.95 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

8.25 PER PERSON (TWO PER PERSON)

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

WINTER T-BLT

7.95 PER PERSON Turkey, Lettuce, Tomatoes, Bacon, and Cranberry Mayo on Ciabatta.

CHICKEN BACON RANCH WRAP

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

DESSERT

CRANBERRY ORANGE BREAKFAST BREAD

2.99 PER PERSON *Minimum of 10*

GINGER MOLASSES COOKIES

1.50 PER FOR 1.5 OZ COOKIE Minimum of 1 Dozen

CRANBERRY OAT COOKIES

1.50 PER FOR 1.5 OZ COOKIE *Minimum of 1 Dozen*

WHITE CHOCOLATE MACADAMIA NUT COOKIES

1.50 PER FOR 1.5 OZ COOKIE *Minimum of 1 Dozen* 2.99 PER FOR 4.5 OZ COOKIE *Minimum of 1 Dozen*

PEPPERMINT MOCHA CHEESECAKE

30.00 EACH 12 Slices

BLACK FOREST CHEESECAKE

30.00 EACH **12 Slices**

BLACK FOREST CAKE

28.00 EACH 12 - 16 Slices

SOUP

CREAMY LOBSTER BISQUE

5.25 PER PERSON

VEGAN ROASTED CAULIFLOWER SOUP

3.25 PER PERSON

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

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 <u>WorkTag</u> 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 <u>at least one week prior</u> to your event.
- You must provide your final guest count <u>at least three</u> <u>business days prior</u> to your event.
- If there is an agenda or schedule for your event, please provide this before your event if applicable.