



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!

SEASONAL HORS D'OEUVRES

8 guest minimum

Goat Cheese Bruschetta Crostini

3.95 per guest

Marinated Antipasto Skewers

5.95 per guest

Marinated Salami, Prosciutto, Artichoke, Provolone, & Olive

Tomato Mozzarella Tart

3.95 per guest

SANDWICHES

8 guest minimum

Lobster Roll

Full Size - 23.00, Mini - 13.00

Smoked Salmon

8.25 per guest

Smoked Salmon with Boursin® Cheese, Lettuce, Onion,

Tomato on Ciabatta

Curry Chicken Salad

6.25 per guest

NOTE: Keep in mind when ordering for Fridays during Lent, ***you must have at least half*** your items vegetarian or seafood. Reach out to our team for recommendations.

SOUP

8 guest minimum

Spring Vegetable Soup (V)

4.00 per guest

Light vegetable soup with leeks, peas, carrots, onions, garlic, and spinach.

SALADS

8 guest minimum

Spring Greens Salad

3.25 per guest

Shaved red cabbage and mixed lettuces with avocado, feta, strawberries, and lemon raspberry vinaigrette.

Marinated Olive & Feta Salad

3.50 per guest

Marinated olives & feta Cheese, with cherry tomatoes, red onion, over mixed greens

This Menu is available for a Limited Time Only from Feb. 15 until Apr. 30th on Catertrax.
catering@loyola.edu www.loyola.edu/catering (410) 617-5858



ENTRÉES

8 guest minimum. Includes one starch, one vegetable, and one dessert.

Seared Chicken Caprese with Balsamic Reduction

16.95 per guest

Pan Seared Scallops With Citrus Glaze

22.95 per guest

Vegan Redline Lamb Meatballs

20.95 per guest

ABOUT CATERING

PLACING YOUR ORDER

You may place your catering order as soon as you receive your room confirmation from Event Services. Orders can be submitted directly through CaterTrax (loyolamd.catertrax.com). For custom menus or additional assistance, please contact the Catering Department at **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 WorkTag **numbers, not words**, at the time of booking your event to secure your order.
- If you want to change your menu, guest count, or payment, 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.

Desserts

Banana Chocolate Chip Breakfast Bread

2.99 per guest *minimum of 10*

Celebration Cookies

1.5oz - 1.50 each *minimum of 1 dozen*

4.5oz - 2.99 each *minimum of 1 dozen*

Cookies & Cream Cookies

1.5oz - 1.50 each *minimum of 1 dozen*

4.5oz - 2.99 each *minimum of 1 dozen*

Lemon Blueberry Bundt Cakes

28.00 each *12 slices*

Strawberry Cheesecake

30.00 each *12 slices*

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