

2025-2026

Catering menu



Evergreen
CATERING
AT LOYOLA UNIVERSITY



4501 North Charles Street, Baltimore, MD 21210
catering@loyola.edu • 410.617.5858

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ALL THE RIGHT INGREDIENTS

THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

Whether we are dropping off food for a meeting or 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!

We're happy to work with you to tailor a menu to fit your special event or budget. Please allow three weeks prior to your event for custom options.

Parkhurst Dining is proud to be the exclusive caterer of Loyola University Maryland.



CATERING GUIDELINES



ROOM RESERVATIONS

Room reservations must be arranged through Loyola University of MD Event Services prior to placing your catering order.

ARRANGING CATERING

When arranging for catered services, we ask that you plan as far in advance as possible. **Orders must be placed ten (10) business days prior to your event.** Even if you do not know the final number of guests, this gives us enough time to create the best event for you. For special menu requests we will need more advance notice. We will make every attempt to satisfy your needs for any events booked less than one (1) week in advance, but menu selections or any special requests cannot be guaranteed. **A 25.00 late fee is charged for any function booked within three (3) business days prior to the event.**

To place an order, call our catering office at **410.617.5858**, visit our ordering website at: **www.loyolamd.catertrax.com**, or email **catering@loyola.edu**. For orders needed within 48 hours of your event, please call 410.617.5858 immediately. The catering office is open to accept orders Monday through Friday from 9 a.m. to 5 p.m., excluding holidays and school closings.

PLACING A CATERING ORDER ON CATERTRAX

CaterTrax is the University's convenient online system for placing all catering orders, large or small. First, simply create an account, then place any order up to 18 months in advance. You can track, manage, and repeat orders. Feel free to contact our catering office with any questions about CaterTrax.

www.loyolamd.catertrax.com

HELPFUL INFORMATION WHEN MAKING YOUR ARRANGEMENTS

- Theme or purpose of your event
- Special diet considerations, food allergies
- Special layout needs — reserved seating, head tables, linens, or skirting
- Weather — is a rain site required?
- China or disposable service
- Style of service — served, buffet, carryout, or delivery
- Program details — awards, ceremonies, speakers, etc.
- Floral arrangements and centerpieces
- Will alcohol be served?
- Budget parameters
- Form of payment — budget number, direct billing, cash, or credit card

CONFIRMATIONS

After the arrangements have been made, either a copy of the Banquet Event Order (BEO) or CaterTrax confirmation will be emailed. Once received, BEO/CaterTrax is the contract. Please review it carefully and confirm.

FINAL GUEST COUNT AND CHANGES

The expected guest count should be as accurate as possible and given at least four (4) business days prior to the event, along with any menu changes.

Reach out to Evergreen Catering for information about linen choices, floral options, and service charges.

410-617-5858
catering@loyola.edu
www.loyola.edu/catering

SERVICES



SERVED

All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses can be preset. Pricing is based on a single-entrée menu selection. Additional labor costs are required, including at least one chef to plate the meals.

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 prohibits serving, mixed crowd requiring a varied menu, or a more informal style of event.

DELIVERY SETUP/PICKUP

Deliveries made on campus with a setup required. We will complete setup approximately 30 minutes before your event is to begin unless instructed otherwise. **A delivery fee of 25.00 will be added to any order that requires delivery to Evergreen Campus.** Delivery times are available from 7 a.m. to 7 p.m. Any delivery before or after these times may incur an additional charge depending on time, guest count, and location. Pricing includes the pickup of all equipment. All equipment is the sole property of Evergreen 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.

DELIVERY DROP-OFF

Deliveries made on campus with no setup required, as well as no return pickup/cleanup. A delivery fee of 25.00 will be added to any order that requires delivery. A delivery fee of 40.00 will be added to any order that requires delivery off campus. Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 9 a.m. and 5 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count, and location. **The customer is responsible for clean up and removal of all trash.**

PICKUP SERVICE

This service can be arranged for items you may wish to pick up from Evergreen Catering at Boulder Garden Café or Iggy's Market (Newman Towers). All items will be served on disposable serveware.

SERVICWARE

We are happy to offer you a selection of service pieces, flatware, plates, napkins, and cups for your event. The types offered include:

- Standard Disposable for **no additional charge**
- Premium Disposable Plastic **1.00 per guest**
- Biodegradable and compostable **1.50 per guest**
- China and Glass **10.00 per guest**

SERVICE FEES



Our 25.00 service fee covers someone transporting, setting up, and dropping off for a **basic event**. It does not include a staff member staying for the event to refill or work the event. That requires an additional service fee.

There is a 4-hour minimum for the service fee. If the event lasts longer than 2 hours or requires extensive setup (such as large-scale or outdoor events), the fee may be increased to accommodate additional needs.

- Server Fee **29.00 per hour – 4 hour minimum**
- Bartender **38.00 per hour – 4 hour minimum**
- Captain **40.00 per hour – 4 hour minimum**
- Chef Fee **42.00 per hour – 4 hour minimum**

FLORALS



These prices are only approximate – they will be updated after the event based on actual invoice from floral vendor. If you have a certain color scheme they can try to accommodate. Flower choices are made by the florist based off their availability and season.

- Hightop Floral **45.00 each**
Petite in a vase and a great pop of color for hightop or cocktail tables.
- Centerpiece Floral **65.00 each**
Larger florals for buffet or bar to add elegance to any event.
- Buffet Floral **160.00 each**
Larger florals for buffet or bar to add elegance to any event.

All catering orders must be placed with at least 72 hours' notice or there will be a 100.00 late fee as part of your final order. Last minute item options are limited based off sourcing.

LINENS



Per Event Services policy, all event tables must be covered. Banquet/food table, drink table, and bar linens are included with order. Please work with Event Services to determine your event set up needs at least 2 weeks prior to your event. Per Loyola University's Events policy, all tables must be covered by linen. We need one week at minimum to order linens for tables.

LINEN NAPKINS **1.00 each**

These are ordered for china events. We can order these in a variety of colors with one week's notice.

HOUSE LINEN

These will cover a standard 60" round table, but not floor length. Standard House Colors are: green, grey, white and black. We can order these in a variety of colors with one week's notice.

- 90"x90" **8.00 each**

STANDARD LINEN

Please let us know what color you would like.

- 90" x 132" **28.00 each**
This will cover a 6 foot rectangle table to the floor.
- 120" or 132" round **28.00 each**
This will cover a 60" round or hightop cocktail table to the floor.

PREMIUM LINEN

Please work with our team to identify the pattern you would like.

- 90"x132" or 120" round **45.00 or more depending on pattern**

BREAKFAST



Served room temperature, minimum of 8 guests.

CONTINENTALS

TRADITIONAL CONTINENTAL

8.99 per guest

Choice of two: assorted muffins, chocolate croissants, danishes, or cinnamon rolls. Served with coffee, hot tea, iced water, and assorted juices

CLASSIC CONTINENTAL

10.99 per guest

Assortment of danishes, muffins, and assorted bagels with cream cheese, butter, and jelly. Served with fresh fruit salad and accompanied by coffee, hot tea, iced water, and assorted juices.

PASTRIES

ASSORTED BREAKFAST PASTRIES

30.00 per dozen

ASSORTED DOUGHNUTS

26.00 per dozen

ASSORTED JUMBO MUFFINS

30.00 per dozen

BAGELS

ASSORTED GOURMET BAGEL PLATTER

3.59 per guest

Served with plain cream cheese, butter, and fruit preserves

SMOKED SALMON PLATTER

12.95 per guest

Bagels with smoked salmon, cream cheese spread, onion, diced hard-boiled egg, tomato, capers, and lemon. Accompanied by coffee, hot tea, iced water, and assorted juices

FRUIT

FRUIT SALAD

3.29 per guest

MIXED WHOLE FRUIT

1.79 per piece

An assortment of oranges, apples, and bananas

FRESH-SLICED FRUIT PLATTER

3.79 per guest

A selection of sliced cantaloupe, honeydew melon, pineapple, and grapes, garnished with berries

YOGURTS

INDIVIDUAL CUPS OF YOGURT

2.99 each

An assortment of yogurts

YOGURT PARFAIT

4.99 each

Vanilla yogurt served with local granola and assorted berries. This item can be individually packaged for **an additional .50 each**.

BOXED BREAKFAST

7.99 per guest

Jumbo muffin, yogurt, whole fruit, and bottled juice all served in a box

Gluten-free bagels or vegan croissants available with two week notice for **an additional .49 each**.

HOT BREAKFAST SELECTIONS



Minimum of 8 guests.

BREAKFAST SANDWICH PACKAGE

12.95 per guest

Choice of sandwich, fruit salad, and breakfast potatoes accompanied by coffee, hot tea, iced water, and assorted juices

BACON, EGG & CHEDDAR CROISSANT

PROSCIUTTO, EGG & SWISS ON CROISSANT

EGG, CHEESE & VEGAN SAUSAGE
ON CROISSANT *Vegetarian*

ALL-AMERICAN BREAKFAST

12.50 per guest

Scrambled eggs, choice of breakfast meat, breakfast potatoes, and sliced fruit accompanied by coffee, hot tea, iced water, and assorted juices

FRENCH TOAST PACKAGE **10.99 per guest**

French toast served with choice of breakfast meat, fruit salad, powdered sugar, and maple syrup accompanied by coffee, hot tea, iced water, and assorted juices

OATMEAL BAR **7.95 per guest**

Old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted nuts, and dairy cream accompanied by coffee, hot tea, iced water, and assorted juices

GRITS BAR **7.49 per guest**

Classic grits with cheese, butter, chives, bacon bits, and brown sugar accompanied by coffee, hot tea, iced water, and assorted juices

BREAKFAST TACO **9.99 per guest**

Scrambled eggs, chopped bacon or sausage crumbles, cheddar cheese, black beans, avocado, and salsa accompanied by flour and corn tortillas

INDIVIDUAL OMELET MUFFINS

Gluten-friendly personal omelet baked in a muffin pan. Two per guest. *Customizable for an additional cost.*

THE 'SHROOM **5.99 per guest**

Wild mushrooms, spinach, and Boursin® sauce

CLASSIC LORRAINE **6.25 per guest**

The original quiche Lorraine with roasted sweet onions, bacon, and Gruyere cheese

HAM & CHEESE **6.25 per guest**

Virginia baked ham, fresh vegetables, and Monterey Jack and cheddar cheeses

EASTERN SHORE **8.25 per guest**

Hand-picked lump blue crab with sweet corn, green onions, and Boursin® cheese

BREAKFAST COMBO

8.00 per guest

Add fruit salad, choice of breakfast potatoes, and breakfast beverage package

Gluten-free bagels or vegan croissants available with two week notice for **an additional .49 each.**

BREAKFAST À LA CARTE



BREAKFAST SANDWICH

5.99 per guest

- Bacon, egg & cheddar croissant
- Prosciutto, egg & Swiss croissant
- Egg, cheese & vegan sausage on croissant

FRENCH TOAST

4.25 per guest

BREAKFAST MEATS

3.25 per guest

- Maple sausage links
- Applewood bacon
- Turkey bacon
- Vegan sausage

SECOND CHOICE OF BREAKFAST MEAT

2.00 per guest

BREAKFAST POTATOES

1.99 per guest

Served with ketchup

- O'Brien potatoes with sauteed peppers and onions
- Hash browns
- Breakfast Tots



COLD BUFFET PACKAGES



Minimum of 10 guests.

BUILD YOUR OWN SANDWICH BUFFET

13.50 per guest / one side or side salad

15.00 per guest / two sides or side salads

Your choice of three signature sandwiches or wraps, choice of side or side salad, and dessert

CHOICE OF SIDES

- Caesar salad with Caesar dressing
- Garden salad with ranch and balsamic vinaigrette
- House-made potato chips
- Vinegar slaw
- Greek pasta salad
- Potato salad
- Southwestern roasted corn salad
- Tuscany grilled vegetable platter

BUILD YOUR OWN BAGGED MEAL

Individually wrapped sandwiches of your choice served with a bag of potato chips, a jumbo cookie, assorted soda or water, and packets of mustard, mayonnaise, and utensils

- Classic sandwich **12.75**
 - Ham & American cheese
 - Turkey & Cheddar cheese
 - Roast Beef & Swiss cheese
 - Powerhouse Wrap **Vegetarian**
- Signature sandwich or wrap **14.50** (3 choices)
- Add side salad **2.50 each**
- Add whole fruit **1.79 each**

Add 1.00 per guest to pre-bag all lunches individually

BUILD YOUR OWN SALAD STATION

Fresh garden greens displayed with a selection of toppings and dressings. Served with fresh rolls, butter, and choice of dessert

12.50 per guest

- Egg Salad
- Grilled Tofu

13.50 per guest

- Grilled Chicken Breast
- Country Chicken Salad
- Tuna Salad

15.50 per guest

- Grilled Salmon
- Grilled Shrimp
- Shrimp Salad
- Flank Steak

ADDITIONAL PROTEIN

Priced per entrée

- Vegetable **3.00**
- Pork or Chicken **4.00**
- Beef **5.00**
- Seafood **6.00**

CHOICE OF DESSERT

- Cookies and brownies
- Fruit salad

If you need a Kosher or Halal boxed lunch, we need 3 weeks notice to source it. Market Price

SIGNATURE WRAPS



Minimum of 8 guests.

SHRIMP SALAD WRAP

6.95 per guest

House-made shrimp salad with mixed greens in a flour tortilla

CHICKEN CAESAR WRAP

6.75 per guest

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

MEXICAN CHICKEN WRAP

6.75 per guest

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

TURKEY CLUB WRAP

6.95 per guest

Smoked turkey breast, Monterey Jack cheese, applewood bacon, mixed greens, sliced tomato, and mayonnaise in a spinach tortilla

VEGGIE EXPLOSION WRAP

6.50 per guest

Vegetarian California asparagus, leaf lettuce, feta cheese, mixed greens, roasted red peppers, and Boursin® cheese spread in a flour tortilla

GREEK ISLES WRAP

6.25 per guest

Vegan Cucumbers, Kalamata olives, mixed greens, and cherry tomatoes with lemon oregano veganaise in a flour tortilla

Gluten-free bread available upon request, with two weeks notice, for .45 each.



SIGNATURE SANDWICHES



Minimum of 8 guests. Gluten-free options available. Bread type subject to availability.

RAGIN' CAJUN

6.95 per guest

Blackened chicken breast with lettuce, tomato, mayonnaise, and provolone on a ciabatta roll

HONEY BACON TURKEY

6.95 per guest

Sliced turkey with honey pepper bacon, leaf lettuce, tomato, Swiss cheese, and garlic aioli on a pretzel roll

BLACK ANGUS HERO

7.25 per guest

Medium-rare black Angus top round of beef, field cress greens, grilled red onions, and Boursin® horseradish spread on a French baguette

LITTLE ITALY

6.95 per guest

Genoa salami, prosciutto, capicola, mozzarella cheese, roasted peppers, romaine lettuce, and pesto spread on a French baguette

THE SEAWICH

6.50 per guest

White albacore tuna salad with celery, sweet onion, and a touch of pickle relish on a brioche roll

COUNTRY CHICKEN SALAD

6.50 per guest

White meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a brioche roll

TURKEY & HAVARTI

6.50 per guest

Smoked breast of turkey, Havarti cheese, leaf lettuce, sliced tomatoes, and pesto mayo on a brioche roll

BAVARIAN BLAST

6.75 per guest

Virginia-cured ham with smoked Gouda cheese, honey mustard dressing, leaf lettuce, and tomatoes on a pretzel roll

ZUCCHINI *Vegetarian*

6.50 per guest

Herb-grilled green and yellow zucchini with fresh mozzarella, fresh basil, marinated tomatoes, and pesto spread on a French baguette

Pesto is tree nut free

ENTRÉE SALADS AND SOUPS



SALADS

Served with rolls, butter, cookies or brownies, and a beverage.

GOURMET CAESAR SALAD

15.49 Grilled chicken or tofu

16.49 Grilled shrimp or salmon

17.49 Grilled flank steak

Crisp romaine lettuce, Parmesan cheese, and garlic croutons with a classic Caesar dressing

COBB SALAD

15.25 per guest

Mixed leaf lettuce, sliced breast of chicken, crisp bacon, crumbled blue cheese, hard-boiled egg, and tomato with a creamy ranch or bleu cheese dressing

HEIRLOOM TOMATO SALAD

14.99 per guest

A vibrant mix of heirloom tomatoes, fresh basil, mozzarella, and aged balsamic reduction on arugula, finished with black sea salt

VERY BERRY SALAD *Vegetarian*

13.99 per guest

Cranberries and fresh blueberries over mixed greens with cucumber, sunflower seeds, and berry balsamic vinaigrette

PROTEIN ADD-ONS per guest

Vegetable 3.00 | Pork or Chicken 4.00 |
Beef 5.00 | Seafood 6.00

MAKE IT A BOXED MEAL

Just let us know! We're happy to work with you to tailor a menu to fit your special event or budget.

Please allow two weeks prior to your event for custom options.

SOUPS

Accompanied by a basket of crackers. **Ask about additional seasonal soup options!**

CREAM OF CRAB

4.25 per guest

A creamy blend of fresh crab meat, cream, and sherry

TRADITIONAL MARYLAND CRAB

4.25 per guest

Fresh crab meat, vegetables, and tomatoes in vegetable broth

CHICKEN GNOCCHI SOUP

3.50 per guest

Chicken gnocchi soup with fresh vegetables and noodles

TOMATO BISQUE

3.25 per guest

With toasted croutons

HEARTY VEGETABLE SOUP

3.25 per guest

Sweet corn, celery, carrots, leeks, and mushrooms in a vegetable herb broth

CHILI BAR

12.99 per guest

Traditional ground beef chili served with black beans, jalapeños, scallions, sour cream, cheddar cheese, and corn bread

SIDES



À la carte, minimum of 8 guests.

CLASSIC CAESAR SALAD

3.75 per guest

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

GARDEN SALAD

3.25 per guest

Romaine, radicchio, red leaf, and limestone Bibb lettuces with tomatoes, matchstick carrots, cucumber, and broccoli, served with your choice of dressing

FRUIT SALAD

3.29 per guest

Assorted fruit diced and tossed together

STREET CORN SALAD

3.99 per guest

Roasted corn tossed with diced red peppers, queso fresco, lime juice, and fresh cilantro

COWBOY CAVIAR

3.99 per guest

Medley of red onion, bell peppers, and jalapeños with black beans, fresh cilantro, and creamy avocado

TUSCANY GRILLED VEGETABLE PLATTER

3.75 per guest

Zucchini, bell peppers, onion, eggplant, fennel, and yellow squash with a basil-garlic olive oil served at room temperature

BRUSSELS SPROUTS

3.99 per guest

Roasted Brussels sprouts tossed and cooked with sautéed prosciutto

MAC AND CHEESE

2.95 per guest

Pasta tossed in a creamy cheese sauce and baked. Portioned as a side

GREEK PASTA SALAD

2.99 per guest

Rotini pasta tossed with Kalamata olives, cucumbers, tomatoes, red onions, and feta cheese in a red wine vinaigrette

TRADITIONAL CREAMY COLESLAW

2.99 per guest

Crisp cabbage and carrots tossed in a rich, creamy dressing

OLD-FASHIONED VINEGAR SLAW

2.99 per guest

Fresh shredded cabbage, carrots, and onions with a tangy vinaigrette dressing

POTATO SALAD

2.99 per guest

Old-fashioned potato salad in a creamy dill mayonnaise

MASHED POTATOES

2.95 per guest

Potatoes mashed with butter and cream

HOMEMADE POTATO CHIPS

2.99 per guest

HOT BUFFETS



Includes choice of one salad, one starch, one vegetable, and one dessert, unless otherwise noted.

POULTRY

CHESAPEAKE CHICKEN

20.95 per guest

Sautéed chicken breast topped with lump crab imperial and a Chesapeake cream sauce

CRISPY PESTO CHICKEN

18.95 per guest

Sliced chicken breast in a garlic pesto crust

CHICKEN BREAST PARMIGIANA

18.95 per guest

Parmesan-crusted chicken topped with roasted garlic tomato sauce with Parmesan and mozzarella cheeses

CHICKEN PICCATA

16.95 per guest

Chicken breast in a lemon-basil caper sauce

CHICKEN SCALLOPINI

18.95 per guest

Breaded chicken cutlets pan-roasted with a lemon garlic mushroom sauce

BEEF

RIBEYE

22.95 per guest

Flame grilled ribeye steak with caramelized balsamic red onions on the side

FLANK STEAK

19.95 per guest

Grilled flank steak with herb chimichurri sauce

THE PLAINS

19.95 per guest

Mesquite-grilled flank steak sliced and encrusted with black peppercorns, served with horseradish cream

TRADITIONAL LASAGNA

16.95 per guest

Layered with ricotta, Parmesan, and mozzarella cheeses with ground beef in tomato sauce.

Does not include choice of starch.

PROTEIN ADD-ONS per guest

Vegetable **3.00** | Pork or Chicken **4.00** | Beef **5.00** | Seafood **6.00**



HOT BUFFETS CONT.



VEGETARIAN

PORCINI RAVIOLI

14.95 per guest

Ravioli stuffed with porcini mushrooms and cheese, tossed in a creamy Alfredo sauce.

PORTOBELLO NAPOLEON

14.95 per guest

Grilled portobello mushrooms layered with spinach, roasted peppers, and fresh mozzarella, topped with balsamic reduction. Can be made dairy-free for vegan option.

VEGETABLE LASAGNA

14.95 per guest

Layers of roasted vegetables, ricotta, and mozzarella, baked with a garlic white sauce.
Does not include choice of starch.

PASTA ALFREDO

14.95 per guest

Pasta tossed in a creamy Alfredo sauce

MAC & CHEESE

15.95 per guest

Pasta tossed in a creamy cheese sauce and baked

Add ham or bacon 1.00 | crab 2.00

VEGAN

VEGAN BOLOGNESE

14.95 per guest

Grilled vegetable and vegan sausage Bolognese sauce over rigatoni. **Does not include choice of starch.**

SEAFOOD

MARYLAND CRAB CAKES

1 crab cake per guest 24.95

2 crab cakes per guest 27.95

Maryland lump crab cake over roasted sweet corn with a tarragon tartar sauce

BOURBON GLAZED SALMON

19.95 per guest

Salmon filet glazed with a bourbon sauce

SALMON PICCATA

19.95 per guest

Filet of salmon in a lemon basil caper sauce

SEARED MISO SEA BASS

21.95 per guest

Pan-seared sea bass with a miso glaze, served over sautéed bok choy

PROTEIN ADD-ONS per guest

Vegetable **3.00** | Pork or Chicken **4.00** | Beef **5.00** | Seafood **6.00**



HOT BUFFETS CONT.



CHOOSE FROM

SALADS

- Garden salad
- Caesar salad
- Very berry salad **additional 1.00 per guest**
- Vinegar slaw
- Traditional Creamy Coleslaw
- Street corn salad
- Potato salad
- Heirloom tomato salad
- Cowboy caviar

STARCHES

- Pilaf Rice
- Steamed white rice
- Roasted rosemary red bliss potatoes
- Roasted garlic mashed potatoes
- Macaroni and cheese
- Penne marinara
- Penne marinara with gluten-free pasta

VEGETABLES

- Snipped green beans
- Steamed broccoli
- Tuscany roasted vegetables
- Grilled asparagus
- Honey-glazed carrots
- Prosciutto and Brussels sprouts
additional 1.25 per guest

DESSERTS

- Assorted cookies and brownies
- Assorted dessert bars
- Assorted cupcakes
- Strawberry shortcake
- Carrot cake
- Red velvet cake
- Black bottoms

These dessert items are available upon request with two week notice.

- Gluten-free cake
Chocolate cake with chocolate icing
- Gluten-free cookies
- Gluten-free brownies
- Vegan cupcakes
Vanilla with vanilla icing

Upcharge for vegan and gluten-free options.

Plated meals or stations are available as a customized menu. Please inquire with at least 3 weeks notice to work with our catering department

THEMED BUFFETS



BACKYARD PICNIC

16.95 per guest

Local Roseda beef burgers and black bean veggie burgers accompanied by ketchup, mustard, relish, platters of lettuce, tomatoes, American cheese slices, and red onions. Served with hamburger rolls and choice of two sides. Add hot dogs for **an additional 1.50 per guest.**

PICNIC IN THE SOUTH

17.95 per guest

Crispy pieces of southern-fried chicken accompanied by a choice of two sides and corn bread with sweet butter

TACO BAR

16.95 per guest

Choice of two; Seasoned ground beef, seasoned ground turkey, pulled chicken, or shredded vegan beef. Includes shredded lettuce, chopped tomatoes, shredded cheese, crispy taco shells, and soft flour tortillas. Includes homemade salsa, sour cream, guacamole, tortilla chips, and street corn salad. Make it a "Walking Taco" for **an additional 1.00 per guest.**

FAJITAS

17.95 per guest

Grilled chicken or beef fajitas with roasted bell peppers, sautéed onions, guacamole, tomato salsa, sour cream, and shredded cheddar cheese. Includes a basket of soft flour tortillas, black beans, rice, and street corn salad

BIG BOLD BBQ

YOUR CHOICE OF MEAT

- BBQ beef brisket **17.95 per guest**
- Grilled BBQ chicken **16.25 per guest**
- Slow-roasted pork shoulder **16.25 per guest**
- Chunk™ vegan barbacoa **16.25 per guest**

ADD-ONS

- Vegetable, Pork or Chicken **3.00**
- Beef **4.00**

CHOICE OF BBQ SAUCE

- Traditional BBQ
- Carolina gold BBQ

CHOICE OF TWO SIDES

- Caesar salad
- Garden salad
- Individually bagged potato chips
- Old fashioned vinegar slaw
- Greek pasta salad
- Potato salad
- Street corn salad
- Tuscany grilled vegetable
- Cowboy caviar

PROTEIN ADD-ONS per guest

Vegetable **3.00** | Pork or Chicken **4.00** | Beef **5.00** | Seafood **6.00**

THEMED BUFFETS CONT.



BUILD YOUR OWN RICE BOWL 17.75 per guest

CHOICE OF RICE

- White
- Brown
- Fried **additional .50 per guest**

CHOICE OF PROTEIN

- Diced grilled chicken
- Steak
- Salmon
- Shrimp
- Tofu

CHOICE OF SAUCE

- Spicy cilantro crema
- Teriyaki sauce

CHOICE OF HOT VEGGIES

- Sautéed bell peppers
- Roasted cauliflower
- Sautéed spinach
- Roasted mushrooms

CHOICE OF FRESH TOPPINGS

- | | |
|---------------|------------------|
| • Avocado | • Red onion |
| • Cucumber | • Grape tomatoes |
| • Radish | • Broccoli |
| • Corn | • Cilantro |
| • Green onion | • Jalapeños |

PROTEIN ADD-ONS **per guest**

Vegetable **3.00** | Pork or Chicken **4.00** | Beef **5.00** | Seafood **6.00**



HANDCRAFTED PIZZAS



Traditional, vegan, and gluten-free. Eight slices per pizza, served in pizza boxes with paper plates and napkins.

- We recommend at least 2 slices per guest
- Gluten-free pizza available upon request

CHEESE PIZZA 14.99

VEGETABLE PIZZA 15.99

PEPPERONI PIZZA 15.99

BUFFALO CHICKEN PIZZA 16.99



STATIONARY RECEPTION PLATTERS



SEASONAL SLICED FRUIT PLATTER

3.75 per guest

DUO OF HUMMUS

3.49 per guest

Duo of roasted garlic herb hummus and roasted red pepper hummus, served with basket of toasted pita chips

SEASONAL BASKET OF CRUDITÉ

3.95 per guest

Seasonal basket of crudité with garden herb dip or roasted red pepper hummus

CRUDITÉ SHOOTER

2.25 each

Vegetable crudité in an individual cup with roasted red pepper hummus

MINIATURE SANDWICHES

4.49 per guest 2 per guest

CHOICE OF

- Smoked ham and Gouda with caramelized onions on a brioche roll
- Roast beef on brioche with horseradish cream
- Fresh mozzarella, plum tomato, and fresh basil with balsamic vinaigrette on a brioche roll
- Chicken salad on a brioche roll
- Blackened spiced salmon, sautéed red and green cabbage, and avocado spread on a brioche roll

TORTILLA CHIPS AND DIP

3.25 per guest

Corn tortilla chips with salsa and guacamole

Add 1.00 per guest for pepper jack queso

HOMEMADE POTATO CHIPS

3.49 per guest

Choice of garden herb dip or onion dip

SUSHI PLATTER

Please check with Evergreen Catering for availability and pricing

MARYLAND CRAB DIP

7.25 per guest

Warm Maryland crab dip with herbed toasted French baguette slices

HOT SPINACH AND ARTICHOKE DIP

5.25 per guest

Homemade spinach and artichoke dip, accompanied by carrots, celery, and an assortment of flatbreads

BUFFALO CHICKEN DIP

5.95 per guest

Creamy buffalo chicken dip served with celery and an assortment of flatbreads

BONE-IN WINGS

3.00 per wing

Plump chicken wings prepared in choice of sauce: teriyaki, buffalo, BBQ, or Old Bay® rub. Accompanied by celery and ranch or bleu cheese dressing.

CHICKEN TENDERS

4.99 per guest

Two per guest

Served with your choice of honey mustard, bleu cheese, ranch, or BBQ dipping sauces

BITE-SIZE MEATBALLS

Oven-roasted

BOURBON GLAZE 1.95 each

MARINARA 2.50 each

CHEESESTEAK EGG ROLL

3.75 each

2 per guest. Served with queso sauce.

GRAZING BOARDS



Minimum of 10 guests.

CHARCUTERIE

10.95 per guest

Chef's selection of three Italian meats and three cheeses, olive medley, and marinated vegetables, garnished with dried fruit and served with baguettes

CHEESE

5.60 per guest

Imported and domestic cheeses garnished with fruit and berries, served with crackers

MEDITERRANEAN

10.95 per guest

Chef's choice of an assortment of 6-8 of the following items served with crackers

- Assorted olives, olive tapenade tomatoes, cucumbers, garlic hummus, tzatziki dip, feta cheese, bleu cheese, sun-dried tomatoes, pita bread, or artichokes

SPANISH

10.95 per guest

Chef's choice of an assortment of 6-8 of the following items served with crackers

- Chorizo, salami, jamón serrano, manchego cheese, cabral cheese, marcona almonds, marinated olives, fig crackers, fruit preserves, or grapes

ITALIAN

10.95 per guest

Chef's choice of an assortment of 6-7 of the following items served with crackers

- Variety of salami, prosciutto, Parmesan crisps, mini pickles, pecorino cheese, mozzarella cheese, or mandarin slices

FRENCH

10.95 per guest

Chef's choice of an assortment of 6-8 of the following items served with crackers

- Roasted beets, Dijon mustard, baguettes, mini breadsticks, red grapes, dried figs, brie cheese, honeycomb, grapes, or almond slivers

LATIN

10.95 per guest

Chef's choice of an assortment of 6-8 of the following items served with crackers

- Tortilla chips, guacamole, roasted corn salsa, pico de gallo, queso fresco, pepper jack cheese, radishes, jalapenos, Tajín® mango, or pork chicharron

SWEET

10.95 per guest

Chef's choice of an assortment of 6-8 of the following items served with graham crackers

- Sliced strawberries, Nutella®, vanilla dessert dip, crostini, brie cheese, chocolate covered pretzels, blueberries, dried cranberries, Oreo® cookies, or yogurt covered raisins

PASSED OR STATIONARY HORS D'OEUVRES



These items are priced two per guest.

BEEF, PORK, AND LAMB

LOLLIPOP LAMB CHOPS

9.75 per guest

MINI BEEF WELLINGTON

7.00 per guest

Beef tenderloin with wild mushroom duxelle wrapped in puff pastry

FRANKS IN A BLANKET

2.65 per guest

Served with honey mustard dipping sauce

BEEF EMPANADAS

5.50 per guest

Served with tomato salsa

MARINATED ANTIPASTO SKEWERS

5.50 per guest

Marinated vegetables, cheeses, and cured meats served on skewers

BACON WRAPPED SHORT RIB

5.50 per guest

POULTRY

CHICKEN WONTONS

2.99 per guest

BUFFALO CHICKEN EGG ROLLS

6.00 per guest

Served with bleu cheese dip

CHICKEN EMPANADAS

4.25 per guest

Served with tomato salsa

SEAFOOD

MINI CRAB CAKES

9.75 per guest

Served with cornichon remoulade

STEAMED SHRIMP COCKTAIL

5.75 per guest

Served with cocktail sauce and Creole mustard

MEDITERRANEAN GRILLED SHRIMP

5.75 per guest

Served with spicy salsa remoulade

CRAB DIP TARTLET

6.25 per guest

Maryland crab dip in individual pastry tarts

GRILLED LIME CILANTRO SHRIMP

5.75 per guest

SHRIMP TEMPURA

5.75 per guest

With sweet and sour dipping sauce

PASSED OR STATIONARY HORS D'OEUVRES CONT.



These items are priced two per guest.

VEGETARIAN

CRISPY SPRING ROLLS

3.00 per guest

Crunchy spring rolls served with sweet and sour dipping sauce

FRENCH ONION SOUP BOULES

3.75 per guest

SPANIKOPITA

4.00 per guest

A blend of spinach and feta cheese baked in phyllo dough

WILD MUSHROOM TART

2.25 per guest

Caramelized onion, wild mushrooms, and Boursin® cheese in a tart shell

VEGETABLE EMPANADAS

3.75 per guest

Served with tomato salsa

RASPBERRY AND BRIE TARTS

3.99 per guest

KALE AND VEGETABLE FRIED DUMPLING

2.50 per guest

FALAFEL FRITTERS *Vegan*

2.25 per guest

Chickpea fritter served with tzatziki sauce

POT STICKERS *Vegan*

4.50 per guest

Crispy dumplings filled with seasoned vegetables and tofu



MEETING BREAKS



INDIVIDUAL BAGGED CHIPS

2.25 each

Assorted Great Lake Kettle Chips®.
A Parkhurst Dining Forged Partner!

ASSORTED GRANOLA BAR

2.29 each

ASSORTED CHOBANI™ YOGURT

2.49 each

BOXED POPCORN

1.99 per guest

FOR ORDERS OVER 100 GUESTS

- Attendant required **116.00**
(4 hour minimum)
- Popcorn Machine on site **50.00**

BUILD YOUR OWN TRAIL MIX BAR

4.49 per guest

Assortment of four different options.
May include nuts

SOFT PRETZEL BITES

3.25 per guest

Served warm with mustard dipping sauce
Add cheese sauce for an additional
.75 per guest

CHEESE AND CRACKERS SNACK PLATTER

4.99 per guest

With cubed cheese and grapes

SWEET AND SALTY SNACK BASKET

9.99 per guest

An assortment of sweet treats and salty snacks

THEATER PACKAGE

6.99 per guest

Popcorn, assorted candy, and canned sodas.

ICE CREAM NOVELTIES

3.49 each

Ice cream freezer required **50.00**

CHOICE OF FOUR

- Sundae cups
- Chocolate bars
- Cookie ice cream sandwiches
- Strawberry shortcake bars
- Oreo® Bars
- Ice cream cones with nuts
- Non-dairy water ice cups
- Taharka Bros. ice cream cups **6.50 each**

ICE CREAM STATION

5.29 per guest

Vanilla or chocolate ice cream with whipped cream, cherries, caramel sauce, chocolate sauce, and sprinkles. Requires attendant and equipment with an additional charge.

- Taharka Bros. ice cream available
for 6.29 per guest with three weeks notice
- Attendant required **116.00 for**
4 hour minimum
- Ice cream freezer required **50.00**

FROM THE BAKERY



GOURMET CUPCAKES

35.00 per dozen

DOUBLE CHOCOLATE

Chocolate cake topped with chocolate frosting

DOUBLE VANILLA

Vanilla cake topped with vanilla frosting

STRAWBERRY SHORTCAKE

Whipped cream and strawberries on top

LEMON CAKE

Filled with lemon cream and topped with lemon creme frosting

RED VELVET

Topped with cream cheese frosting

Add an edible image for **1.25 per cupcake**
Requires a minimum of two weeks notice.

CUSTOM-MADE SHEET CAKES

QUARTER SHEET CAKE

45.00 each, serves 25

HALF SHEET CAKE

80.00 each, serves 50

FULL SHEET CAKE

150.00 each, serves 100

CHOICE OF CAKE FLAVOR:

Yellow, chocolate, marble, red velvet, or lemon

CHOICE OF ICING:

Vanilla or chocolate buttercream

Add a printed logo for **an additional 15.00**
Requires a minimum of two weeks notice.

NEW YORK-STYLE CHEESECAKE

30.00 per cheesecake

12 slices

- Original
- S'more
- Cinnamon apple
- Oreo®
- Raspberry and white chocolate
- Seasonal

SIGNATURE CAKES

28.00 each

10-inch round, serves 12-15 guests

RED VELVET CAKE

Classic red velvet layer cake with cream cheese frosting

CARROT CAKE

House-made carrot cake with cream cheese frosting

COCONUT DELIGHT

Layers of coconut cake filled with pastry cream and coconut, frosted with coconut butter cream, and sprinkled with toasted coconut

TRIPLE CHOCOLATE

Four layers of chocolate cake with rich chocolate cream filling, frosted in chocolate butter cream

LEMON LAYER CAKE

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

STRAWBERRY SHORTCAKE

Layers of yellow cake, whipped cream, and fresh-cut strawberries

FROM THE BAKERY CONT.



PASTRIES

SOUTHERN SWEETS

2.75 per guest

Toasted banana pudding with Nilla® wafers and coconut cupcakes

TARTS

30.00 each, serves 8-10 guests

3.95 each, 4-inch size

- French apple
- Fresh fruit
- Chocolate marshmallow
- Blueberry lime tart

CHOCOLATE STRAWBERRIES

2.50 each

Plain, single-dipped

2 dozen minimum

MINI DESSERT PLATTER

3.85 per guest

Two per guest

YOUR CHOICE OF THREE

- Assorted chocolate truffles (may contain nuts)
- Cream puffs
- Cheesecakes
- Lemon meringue tart
- Key lime tart
- Fruit tarts
- Chocolate cream tarts
- French macarons
Gluten-free, made with almond flour
- Black bottoms
- Cannoli

COOKIES

ASSORTED JUMBO COOKIES

2.75 each

COOKIE AND BROWNIE ASSORTMENT

3.75 per guest

A variety, including chocolate chip, oatmeal raisin, chocolate brownie, and seasonal bar

FRENCH MACARONS

Gluten-free, made with almond flour

2.49 each

A variety, including chocolate, lemon, coffee, and raspberry

COCONUT MACAROONS *Gluten-free*

2.49 each

ASSORTED DESSERT BARS

2.99 per guest

Chef's choice of assortment

LOGO COOKIES

5.00 each

GLUTEN-FREE

Requires a two week notice.

- Cookies **3.99 each**
- Brownies **3.00 each**
- Chocolate torte **48.00 each**
Serves 16 guests

VEGAN

Requires a two week notice.

- Cookies **3.99 each**
- Cupcakes **3.45 each**

BEVERAGES



COLD

ICED WATER IN A DISPENSER

.50 per guest

INFUSED ICED WATER

1.00 per guest

- Strawberry and lemon
- Cucumber and mint
- Orange, blueberry, and mint

SWEET ICED TEA, LEMONADE, AND ICED WATER

1.79 per guest

17 OZ. PLASTIC WATER BOTTLES OR

12 OZ. ALUMINUM BOTTLED WATER

2.25 each

12 OZ. CANNED PEPSI® PRODUCTS

1.95 can

ASSORTED CANNED SODAS AND BOTTLED WATER

2.25 per guest

BOTTLED JUICE

2.25 each

Orange, apple, cranberry, or grapefruit

MOCKTAILS IN DISPENSER

4.00 per guest

- Sparkling peach
- Strawberry lime mojito
- Mango mint
- Honey citrus ginger

HOT

HOT APPLE CIDER

2.99 per guest

HOT CHOCOLATE BAR

3.49 per guest

Served with marshmallows, chocolate chips, chocolate syrup, and whipped cream

HOT TEA

3.25 per guest

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

COFFEE

3.45 per guest

Choice of local Zeke's regular or decaf coffee. Accompanied by individual creamers, sweeteners, and airpot rental

COFFEE AND TEA PACKAGE

4.35 per guest

Local Zeke's coffee and decaf and hot water with herbal teas. Accompanied by individual creamers, sweeteners, and airpot rental

BREAKFAST BEVERAGE PACKAGE

5.25 per guest

Local Zeke's coffee, hot tea, iced water, and assorted juices

COFFEE REFRESH

2.49 per guest

Available if you have already purchased a coffee setup for earlier in the day

Add 1.00 per guest coffee and tea package

COFFEE TRAVELER

Option of regular or decaf coffee in a to-go box
for an additional 10.00

BAR PACKAGES



Billed based upon actual consumption. All packages require a separate bartender fee depending on the size of your event. Upscale disposable wine glasses and martini glasses available for **.50 per guest.**

HOUSE BEER AND WINE PACKAGE

Estimate of 10.00 per guest

CHOICE OF

- Three types of house beer **4.00 per bottle/can**
- Two types of house white wine **28.00 per bottle**
- Two types of house red wine **28.00 per bottle**
- Sodas and bottled water included

STANDARD FULL BAR SERVICE

Estimate of 12.00 per guest

House beer and wine package plus the addition of vodka, whiskey, bourbon, rum, and gin. Accompanied by sodas, juices, mixers, and bar fruit.

SPARKLING TOAST

Estimate of 6.00 per guest

Plastic champagne flutes included

- Sparkling prosecco **30.00 per bottle**
- Sparkling apple cider **8.00 per bottle**

CASH BAR

4.00 tickets for beer or wine

REQUIRED

- Bartender **38.00 per hour, 4 hour minimum**
- Cashier **29.00 per hour, 4 hour minimum**

À LA CARTE

- Custom cocktail in dispenser **10.00 per guest**
- Canned cocktails **6.00 each**
- Mocktail in dispenser **4.00 per guest**
 - Sparkling peach
 - Strawberry lime fojito
 - Mango mint
 - Honey citrus ginger
- Canned mocktails **5.00 each**
- Canned non-alcoholic beer **5.00 each**

