



loyola dining services

catering guide

Breakfast Selections

Breakfast Buffets

(20 person minimum unless otherwise noted)

Continental Breakfast \$5.89/pp

Coffee, OJ, seasonal fruit, and butter muffins or Danish. Six person minimum.

Classic Southern Breakfast \$6.99/pp

Fresh cut fruit, breakfast potatoes or grits, scrambled eggs, bacon, or sausage, biscuits, and coffee.

Bayou Breakfast \$8.09/pp

Fluffy omelets with ham, cheese, & mushroom, fresh cut fruit, grits or breakfast potatoes, sausage or bacon, biscuits, and coffee.

Uptown Brunch \$11.49/pp

Eggs benedict, grits & grillades, fresh cut fruit, breakfast potatoes, sausage or bacon, biscuits, and coffee.

Breakfast Stations

Add a breakfast station to your breakfast buffet

Orange Juice \$9.99/gallon

Omelet Station \$3.99/pp

Omelets prepared to order by one of our uniformed chefs; Toppings include ham, cheddar cheese, peppers, onions, mushrooms and tomatoes. Cook required.

French Toast Bar \$3.99/pp

Traditional New Orleans pain perdu with Maple Syrup, Blueberry, Apple, Peach and Strawberry toppings, powdered sugar and whipped cream.

Liquid Breakfast \$3.99/pp

Add coffee, OJ, ice water and herbal tea.

Breakfast A La Carte

Whole Seasonal Fruit \$1.10/ea

Apples, Bananas, Oranges, Grape Bunches

Individual Yogurt \$1.49/ea

Strawberry, Blueberry, Mixed Berry, Lemon

Yogurt Parfait Bar \$3.25/ea

Assorted individual cereal box with 2% milk \$2.99/ea

Breakfast from the Bakery \$2.25/pp

A sumptuous variety of freshly baked muffins, croissants, & Danish served with assorted jams, jellies, butter and cream cheese.

Premium Pastry \$18.00/dozen

Assorted French breakfast pastries

Fresh Cut Fruit Salad \$2.45/pp

An assortment of fresh cut pineapple, honeydew, cantaloupe, red grapes, and strawberries (seasonal)

Bagels and Lox \$5.25/pp

Salmon, cream cheese and toasted bagels served with sliced tomato, and onion. Ten person minimum.

Grits & Grillades \$7.25/pp

Cubes of tender beef simmered in a rich, brown gravy seasoned with garlic, onion and tomato served with creamy cheese grits. Twenty-five person minimum.

Lunch & Dinner Selections

Lunch & Dinner Buffets

(25 person minimum unless otherwise noted)

All New Orleans Classics buffets include: iced tea with lemon, choice of mixed green salad, spinach salad, or Caesar salad. Choice of pecan, apple or sweet potato pie. Rolls and butter. Minimum of 25 people.

New Orleans Classics

Red Beans and Rice \$9.49/pp

Red beans and rice with sausage: our signature, creamy red beans simmered with local smoked sausage. Vegetarian red beans and rice: our signature, creamy red beans without meat.

Jambalaya \$9.49/pp

Chicken and sausage jambalaya: chicken, smoked sausage and rice simmered with onions, bell peppers, and spicy tomato sauce. Vegetarian jambalaya: black-eyed peas, mushrooms, bell peppers, onions, and rice simmered in spicy tomato sauce.

Seafood (Shrimp or Crawfish) Etoufee \$12.99/pp

Choice of shrimp or crawfish etoufee: seafood simmered in a rich, dark Cajun sauce, served with rice or Crawfish Monica: crawfish in a rich creole cream sauce, served over pasta.

Crispy Fried Catfish \$10.99/pp

Fried catfish: well seasoned catfish rolled in cornmeal and fried golden brown. Served with fried okra and macaroni & cheese.

Pasta, Pasta, Pasta

All Pasta, Pasta, Pasta buffets include: iced tea with lemon, a choice of mixed green salad, spinach salad or Caesar salad. Choice of tiramisu, cheese cake or carrot cake. Rolls and butter. Minimum of 25 people.

Meat or Spinach Lasagna \$14.25/pp

Meat Lasagna: pasta sheets layered with tomato beef sauce, mozzarella, parmesan and ricotta cheeses, and marinara sauce. Spinach Lasagna: Layers of pasta sheets, baby spinach, mozzarella, parmesan, and ricotta cheese and marinara sauce.

Spaghetti with Sausage, Olives and Mushrooms \$15.99/pp

Spaghetti tossed with Italian sausage, plum tomatoes, Kalamata olives, and mushroom.

Bow Ties with Tomatoes, Spinach and Feta \$12.75/pp

Sauteed bow tie pasta with red onions, sun-dried tomatoes, and spinach topped with crumbled Feta cheese..

Baked Penne Rustica \$14.50/pp

Baked whole wheat penne pasta with garden vegetable marinara sauce, fresh spinach, and pulled chicken topped with golden brown mozzarella cheese.

Roasted Meat

All Roasted Meat buffets include: iced tea with lemon, and choice of mixed green salad, spinach salad or Caesar salad. Choice of pecan pie, cheese cake or carrot cake. Rolls and butter. Minimum of 25 people.

Meatloaf \$9.99/pp

Delicious sliced meatloaf with brown gravy served with mashed potatoes and green beans.

Roast Turkey \$10.69/pp

Juicy boneless roast turkey sliced with brown gravy and served with mashed potatoes and baby carrots.

Roasted Pork Loin \$13.19/pp

Tender pork loin with sliced ginger apples served with wild rice and green beans almandine.

Roast Beef \$13.79/pp

Tender roast beef sliced with au jus and served with garlic mashed new potatoes and Caribbean blend vegetables.

Poultry Selections

All Poultry buffets include: iced tea with lemon, a choice of mixed green salad, spinach salad or Caesar salad. Choice of pecan, apple or sweet potato pie. Rolls and butter. Minimum of 25 people.

Chicken & Mushrooms in Wine Sauce \$15.99/pp

Chicken simmered with mushrooms and onions in a tomato Marsala wine sauce.

Chicken Breast Florentine \$14.50/pp

Crispy sautéed chicken breast topped with a creamy spinach mixture and melted mozzarella cheese.

Crusty Herb Fried Chicken \$14.50/pp

Deep-fried chicken eighths seasoned with marjoram, rosemary, thyme and parsley.

Seafood Selections

All Seafood buffets include: iced tea with lemon, a choice of mixed green salad, spinach salad or Caesar salad. Choice of pecan, apple or sweet potato pie. Rolls and butter. Minimum of 25 people.

Sesame Pepper Crusted Tuna with Sauce \$15.99/pp

Sesame and black pepper crusted tuna steak with a citrus infused sour cream sauce.

Roasted Sesame Salmon \$16.75/pp

Salmon fillets roasted with sesame oil and black and white sesame seeds.

Grilled Teriyaki Salmon \$18.50/pp

Salmon coated in teriyaki glaze and grilled

Carving Stations

Upscale your buffet with an attended carving station. Each station requires an attendant at \$55 for 3 hours. Minimum of 25 people.

Carved Roast Turkey \$5.00/pp

Juicy boneless roast turkey with cranberry mayonnaise, mustard and cocktail rolls.

Carved Roasted Pork Loin \$6.75/pp

Tender pork loin with ginger apple sauce, mustard, mayonnaise and cocktail rolls.

Carved Roast Beef \$6.35/pp

Tender roast top sirloin of beef with horseradish sauce, Creole mustard, mayonnaise and cocktail rolls.

Spiral Ham \$5.15/pp

Spiral ham served with creole mustard, mayonnaise and cocktail rolls.

Salads & Sandwiches

Salads

Entrée salads include: your choice of one item. Minimum of 5 people. Preset salads come with iced tea with lemon, dinner rolls and a choice of cheesecake, carrot cake or fruit cup.

Cobb Salad \$12.50/pp

Mixed lettuce topped with diced chicken, bacon, hard boiled egg, tomato and cheese, served with blue cheese or Italian dressing.

Aztec Chicken Salad \$14.25/pp

Chipotle Chicken, red pepper, celery, corn, black beans, pepper jack, and mixed greens with smoky tomato vinaigrette.

Chinese Chicken Salad \$13.99/pp

Mixed greens tossed with grilled chicken, mandarin oranges, almonds, wonton chips and oriental sesame vinaigrette.

Mykonos Chicken Greek Salad \$13.99/pp

Fennel and oregano spiced chicken over mixed greens, tomatoes, red onion, Feta cheese, Kalamata olives, and banana peppers.

Honey Chicken Pear Salad \$16.99/pp

Bibb lettuce with grilled chicken and pear slices, tomato, pine nuts and honey vinaigrette.

Sizzling Caesar Salad with Beef \$17.50/pp

Romaine lettuce tossed with Caesar dressing, sizzling beef, croutons and parmesan cheese.

Steak Fajita Fiesta Taco Salad \$17.99/pp

Tortilla shell with lettuce, beef, peppers, onions, cheddar jack cheese, jalapenos, black beans, sour cream and guacamole.

Teriyaki Salmon Salad \$17.99/pp

Mesclun greens with teriyaki grilled salmon, green beans, peppers and cucumbers with Asian dressing.

Sandwiches

Entrée sandwiches include: your choice of one item. Minimum of 5 people. Preset sandwiches come with iced tea with lemon, your choice of potato salad, cole slaw, pesto pasta, primavera salad, or macaroni salad. Dinner rolls and your choice of cheesecake, carrot cake or fruit cup.

Tuna Salad Sandwich \$10.25/pp

Homemade tuna salad served on your choice of a Kaiser roll or croissant with lettuce and tomato.

Chicken Salad Sandwich \$10.25/pp

Homemade chicken salad served on your choice of a Kaiser roll or croissant with lettuce and tomato.

Egg Salad Sandwich \$10.25/pp

Homemade egg salad served on your choice of a Kaiser roll or croissant with lettuce and tomato.

Beef & Cheddar Sandwich with Horseradish \$12.00/pp

Roast Beef and Cheddar on a Kaiser roll with horseradish cream spread.

Classic Italian Sub \$11.25/pp

Salami, Ham and Provolone Cheese on a sub roll with shredded lettuce, tomato, and oil & vinegar.

Melanzana Caprese Sandwich \$13.99/pp

Roasted eggplant with fresh mozzarella, roma tomatoes, fresh basil and spinach on a parmesan ciabatta roll.

Turkey BLT Croissant \$13.99/pp

Shaved turkey breast topped with romaine lettuce, tomato, Swiss cheese and crisp bacon on a classic croissant.

By the Pan

Seafood Gumbo- Serves 25	\$75.00/ea
Chicken & Andouille Gumbo- Serves 25	\$49.99/ea
Chicken & Sausage Jambalaya- Serves 24-25	\$49.99/ea
Vegetarian Jambalaya- Serves 4-25	\$45.99/ea

Chicken Pot Pie- Serves 24	\$47.89/ea
Vegetarian Pot Pie –Serves 24	\$44.99/ea
Spaghetti with meat sauce- Serves 24	\$47.99/ea
Red Beans & Rice- Serves 30	\$42.00/ea
Vegetarian Beans & Rice- Serves 30	\$33.00/ea
Pasta Puttanesca- Serves 24	\$47.99/ea
Southern Fried Chicken Legs- Serves 15	\$47.99/ea
Macaroni & Cheese- Serves 24	\$39.99/ea
Beef Stir Fry- Serves 24	\$56.59/ea
Chicken Stir Fry- Serves 24	\$52.59/ea
Meat Lasagna- Serves 24	\$49.99/ea
Spinach Lasagna- Serves 24	\$45.99/ea
Crawfish Etoufee- Serves 24	\$MKT
Crawfish Monica- Serves 24	\$MKT
Shrimp Etoufee- Serves 24	\$MKT

Hors d'Oeuvres

Hot Hors d'Oeuvres

Priced per dozen.

Andouille Sausage en Croute	\$14.99/dz
Broccoli Cheese Puffs	\$8.59/dz
Buffalo Wings	\$8.99/dz
Catfish Fingers	\$MKT/dz
Chicken Drumsticks	\$8.99/dz
Fried Chicken Strips	\$10.49/dz
Mini Crab Cakes	\$18.99/dz

Mini Crawfish Pies	\$12.99/dz
Mini Meatballs	\$5.49/dz
Mini Quiche	\$11.59/dz
Spanikopita	\$12.99/dz
Veggie Spring Rolls	\$9.99/dz

Cold Hors d'Oeuvres

Priced per dozen.

Artichoke Balls	\$7.99/dz
Spicy Shrimp Endive	\$8.79/dz
Assorted Pinwheels	\$11.00/dz
Mini Muffalettas	\$9.99/dz

Brushetta \$12.09/dz

Catering Trays

Trays, Platters, and Dips

Priced per person or as noted

Domestic Cheese & Crackers	\$2.29/pp
Fresh Fruit Tray	\$2.49/pp
Vegetable Tray with Ranch	\$2.19/pp
Gourmet Cheese Board	\$3.99/pp
Antipasto Platter	\$3.29/pp
Smoke Salmon Display-20pp minimum	\$3.79/pp
Crab Dip per gallon	\$MKT/ga
Spinach Artichoke Dip per gallon	\$47.25/ga
Assorted Finger Sandwiches	\$27.00/small (12pp)
	\$36.70/med (24pp)
	\$42.00/large (30pp)

Snack Selections

Priced per pound or as noted

Mixed Nuts	\$13.00/lb
Pretzels	\$7.59/lb
Potato Chips	\$5.75/lb
Tortilla Chips	\$5.75/lb
Assorted individual bags of chips	\$0.89/lb

Dessert Selections

Priced per dozen or as noted

Desserts

Cookies	\$7.59/dz
Brownies	\$7.59/dz
Pecan Bars	\$11.19/dz
Snickers Brownies	\$11.19/dz
Assorted Petit Fours	\$17.00/dz
Assorted Mini Desserts	\$17.00/dz
Chocolate Dip Strawberries (seasonal)	\$36.00/dz

Cakes and Pies

Priced per cake or pie

Cheese Cake	\$25.49/ea
Strawberry Shortcake	\$10.29/ea
Carrot Cake	\$35.99/ea

Cherry Pie	\$10.99/ea
Apple Pie	\$10.99/ea
Pecan Pie	\$10.99/ea
Sweet Potato Pie	\$10.99/ea
Pumpkin Pie	\$10.99/ea
½ sheet cake, single layer	\$74.40/ea
½ sheet cake, double layer	\$100.80/ea
Full sheet cake, single layer	\$130.80/ea
Full sheet cake, double layer	\$184.80/ea

Beverage Selections

Gallon serves approximately 16 people.

By the Gallon

Priced per gallon.

Regular Coffee	\$9.49/ga
Decaffeinated Coffee	\$9.49/ga
Iced Tea	\$9.39/ga
Citrus Punch	\$7.49/ga
Lemonade	\$7.49/ga
Orange Juice	\$9.99/ga
Water Pitchers	\$1.00/ea

Canned and Bottled Beverages

Priced per item.

Bottled Juice	\$1.59/ea
Bottled Water	\$1.09/ea
Bottled Iced Tea	\$1.29/ea
Canned Soda	\$1.09/ea

Wine & Spirits

You must be 21 years of age or older to purchase from the Wine & Spirits menu.

Full Bar

Includes: Stolichnaya Vodka, Bacardi Rum, Beefeater Gin, Dewar's White Label, Jose Cuervo, Jack Daniels, V.O., Miller Lite, Abita Amber, Abita Light Amber, Heineken, Domain Talmard Macon Chardonnay, Bodega Lurton Pinot Gris, Ramsay Cabernet, Lurton Pinot Noir, Windy Ridge Merlot, Orange Juice, Cranberry Juice, Coke products, and Mixers*.

- **\$11.00 per person for first hour**
- **\$6.00 per person for each additional hour**

**Liquor, Beer and Wine brands are subject to change.*

Basic Bar

Includes: Miller Lite, Abita Amber, Abita Amber Lite, Heineken, Bodega Pinot Gris, Domain Talmard Macon Chardonnay, Lurton Pinot Noir, Ramsay Cabernet, Windy Ridge Merlot, assorted Coke products and bottled water*.

- **\$9.00 per person for first hour**
- **\$6.00 per person for each additional hour**

**Liquor, Beer and Wine brands are subject to change.*

Beer

Priced per individual bottle.

Coors, Coors Lite	\$2.50/ea
Miller Lite	\$2.50/ea
Abita, Abita Lite	\$2.50/ea
Heineken	\$3.25/ea