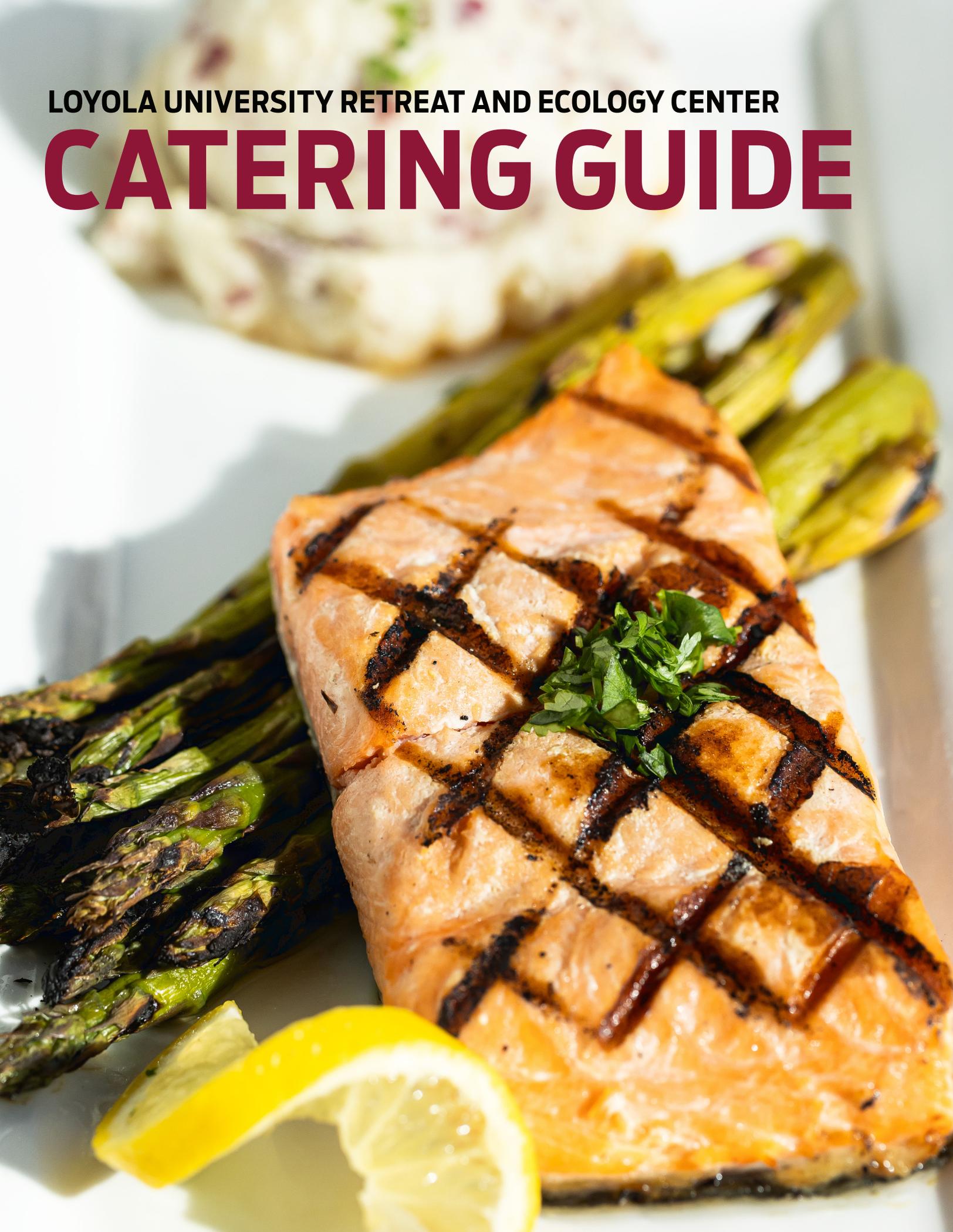


LOYOLA UNIVERSITY RETREAT AND ECOLOGY CENTER

CATERING GUIDE





BREAKFAST

Continental

\$10.95 per person

\$3.50 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter, and preserves
- Plain and light cream cheeses, peanut butter
- Freshly brewed coffee and teas

Continental Plus

\$12.95 per person

\$5 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter, and preserves
- Plain and light cream cheeses, peanut butter
- Seasonal fruit and berries, yogurt, house-made granola
- Freshly brewed coffee, teas and hot chocolate.

Breakfast Buffet

\$14.95 per person

\$7 with meal plan

- Chilled fruit juices, pitchers of water
- Freshly baked breakfast breads, muffins, pastries
- Bagels, butter, and preserves
- Plain and light cream cheeses, peanut butter
- Assorted cereals
- Scrambled fresh eggs, breakfast potatoes
- Maple-glazed sausage, applewood-smoked bacon
- Seasonal fruit and berries
- Freshly brewed coffee, teas, hot chocolate

ENHANCEMENTS

Standard

Yogurt and House-Made Granola | \$4

Steel-Cut Irish Oatmeal | \$4

with brown sugar, raisins, pumpkin seeds, sunflower seeds, and cranberries

Hard-Boiled Eggs | \$15 per half dozen

Belgian Waffles | \$7.50

with fruit compote

Texas-Style French Toast | \$6.50

with warm maple syrup

Premium

Omelet station with Chef's Choice topping bar | \$10

Protein | *Select two*

Bacon, pork sausage, ham, turkey sausage

Cheese | *Select one*

Cheddar, Monterey Jack, American cheese

Vegetables

Red or green peppers, mushrooms, onions, tomatoes, jalapeño

Chef attendant required at \$50/hour

SNACK BREAKS

Low-Calorie Break

\$9.95 per person

- Snack packs, trail mix
- Dried fruit crisps, sliced fresh fruit
- Pitchers of water, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

Cider Mill

\$10.75 per person

- Seasonal apples, including Red, Golden Delicious, and Granny Smith
- Assorted miniature donut holes with caramel dipping sauce
- Warm apple cider, assorted soft drinks, pitchers of water
- Freshly brewed coffee, teas, hot chocolate

Chocolate Snack

\$10.95 per person

- Fresh-baked cookies, Ghirardelli brownies
- Iced cold milk, assorted soft drinks, pitchers of water
- Freshly brewed coffee, teas, hot chocolate

Junk Food Junkie

\$14.50 per person

- Individual bags of popcorn, pretzels, potato chips, and fresh-baked cookies, Ghirardelli brownies
- Assorted soft drinks, pitchers of water, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

Ball Park

\$12.50 per person

- Soft pretzels with honey mustard, assorted nuts
- Nachos with tortilla chips, nacho cheese sauce, and jalapeños
- Mini Corn Dogs with ketchup and mustard
- Assorted soft drinks, fruit-flavored sparkling waters, pitchers of water
- Freshly brewed coffee, teas, hot chocolate

Happy Hour

\$16 per person

- Local artisan cheeses with dried fruits, assorted Italian olives, hand-crafted charcuterie, and nuts
- Seasonal fruit and berries with select crackers, French bread, and crostini
- Pitchers water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

Fiesta Fiesta

\$15.95 per person

- Fresh, crisp tortilla chips, sliced celery and carrots
- House-made salsa, guacamole, sour cream, pico de gallo
- Pitchers water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate

SWEET ADDITIONS

Per dozen

Rice Krispies Treats | \$22

Chocolate and Vanilla Cupcakes | \$24

Lemon Bars | \$24

Assorted Freshly Baked Cookies | \$26

Ghirardelli Brownies | \$28

Pricing is per person • Catered service requires a minimum of 12 guests •

Should you not find what you are looking for, our chef can create custom options and pricing for you

BEVERAGES

Beverage Break

\$9 per person

- Pitchers of water, assorted soft drinks, fruit-flavored sparkling waters
- Freshly brewed coffee, teas, hot chocolate
- One-time service

Coffee Service

\$9 per person

- Coffee, tea, pitchers of water
- All day service

Coffee Break Service

\$6 per person

- Coffee, tea, pitchers of water
- One-time service

Water Service in Meeting Room

\$1.50 per person

- Pitchers of water and cups



LUNCH BUFFETS

IN DINING ROOM

FARM-TO-TABLE BUILD YOUR OWN DELI

\$18 per person
\$11 with meal plan

Soup

Chef's Choice seasonal soup

Salads

Select three

Baby Potato Salad with scallions, bacon, and local mustard-mayonnaise dressing

Sweet and Sour Coleslaw with pineapple

Orecchiette Pasta Salad with kalamata olives, artichoke hearts, sun-dried tomatoes, and red wine-herb vinaigrette

Carrot and Golden Raisin Salad with fresh cilantro and ginger dressing

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Dessert

Select one

Fresh fruit salad

Assorted freshly baked cookies

Lemon bars

Beverage

Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

Deli Meats

Roasted rare beef, maple-bourbon-glazed roast turkey, black forest ham, Genoa salami, corned beef, pepperoni

Cheeses

Provolone, cheddar, Swiss, pepper jack, American

Condiments

Spicy and yellow mustard, mayonnaise, horseradish sauce, house-made Italian dressing, hot peppers, banana peppers, giardiniera, lettuce, tomato, onion, dill pickles, Kosher dill pickles, bread and butter pickles

Sandwich Salad

Select one

Chunk Light Tuna with celery, onions, sweet pickles, and light mayonnaise

Cranberry, Chicken, and Walnut Salad

Breads

Assorted freshly baked rolls and bread

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SANDWICH EXPRESS

\$20 per person
\$13 with meal plan

Prepared Sandwiches

Select two

Shaved, Rare Roast Beef with roasted red peppers, lettuce, aioli, and provolone cheese on multigrain bread

Turkey Avocado Wrap with field greens, vine-ripened tomato, pepper jack cheese, and chipotle mayonnaise in a flour tortilla

Virginia Baked Ham with cheese, field greens and spicy mustard on a fresh-baked hoagie roll

Grilled Seasonal Vegetables with vine-ripened tomato, Bermuda onion, goat cheese, and basil pesto on a fresh-baked kaiser roll

Dessert

Select one

Seasonal sliced fruit

Ghirardelli brownies

Assorted freshly baked cookies

Lemon bars

Salads

Select two

House Potato Salad with scallions, and local mustard-mayonnaise dressing

Sweet and Sour Coleslaw with pineapple

House Pasta Salad with kalamata olives, artichoke hearts, sun-dried tomatoes, and red wine-herb vinaigrette

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Classic Caesar Salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

Bagged Snack

Chef's Choice of Baked! Lay's® assortment

Beverages

Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

BOXED LUNCH

\$15 per person
\$5 with meal plan

Sandwiches

Select one | Add \$2 per person for a second selection

Shaved, Rare Roast Beef with roasted red peppers, lettuce, aioli, and provolone cheese on multigrain bread

Turkey Avocado Wrap with field greens, vine-ripened tomato, pepper jack cheese, and chipotle mayonnaise in a flour tortilla

Virginia Baked Ham with cheese, field greens and spicy mustard on a fresh-baked hoagie roll

Grilled Seasonal Vegetables with vine-ripened tomato, Bermuda onion, goat cheese, and basil pesto on a fresh-baked kaiser roll

Bagged Snack

Chef's Choice of Baked! Lay's® assortment

Beverages

Freshly brewed coffee, teas, pitchers of water, assorted soft drinks

Dessert

Select one

Ghirardelli brownies

Assorted freshly baked cookies

Lemon bars

LUNCH OR DINNER BUFFETS IN DINING ROOM

SOUTH SHORE MEETS NORTH SHORE

\$28 per person
\$17 with meal plan

Entrées

Select two | Add \$3 per person for additional entrée

Sautéed Chicken French with lemon-parsley butter sauce

Italian-Style Meatloaf, topped and baked with Wisconsin mozzarella cheese and tomato-basil sauce

Rigatoni Pasta with spinach, fresh mozzarella, and tomato-vodka cream sauce

Roasted Pistachio-Crusted Atlantic Salmon with champagne-mango vinaigrette

Slow-Roasted Pork with a chipotle-barbecue glaze

Gulf Shrimp with spinach, bacon, and creamy parmesan risotto

Oven-Roasted New York Sirloin with cabernet demi jus

Garlic and Herb-Crusted Chicken with wild mushroom demi jus

Salads

Select one

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Classic Caesar Salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

Starch

Select one

Garlic Mashed Potatoes

Twice Baked Potato

Roasted Herb Fingerling Potatoes

Whipped Sweet Potato Mash with maple syrup

Wild Rice Pilaf

Saffron Vegetable Rice Pilaf

Vegetable

Select one

Roasted Seasonal Vegetables with aged balsamic syrup

Sautéed Ratatouille

Chargrilled Asparagus

Roasted Brussels Sprouts

Garlic Broccolini

Dessert

Select one

House-made seasonal cobbler with vanilla chantilly cream

Assorted freshly baked cookies

Seasonal sliced fruit

Ghirardelli brownies

Lemon bars

Beverages

Freshly brewed coffee, teas, pitchers of water, and assorted soft drinks

Pricing is per person • Catered service requires a minimum of 12 guests •

Should you not find what you are looking for, our chef can create custom options and pricing for you





PLATED LUNCH AND DINNER

Buffet Style \$38
Family Style \$40
Plated \$45

\$25 with meal plan – Buffet Style
\$30 with meal plan – Family Style
\$35 with meal plan – Plated

Starter

Select one | Add \$3 per person to choose two starters
Includes freshly baked breads and rolls

Seasonal Fruit and Berries

Chef's Choice seasonal soup

Iceberg Wedge, tomato carpaccio, gorgonzola, applewood-smoked bacon with buttermilk ranch dressing

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Classic Caesar Salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

Entrées

Select one | Add \$10 per person For additional entrée,
all served with appropriate starch and seasonal vegetable

Oven-Roasted Talapia Fresco with roaster grape tomato, basil, and wine-garlic olive oil sauce

Seared Salmon Fillet with cucumber salsa and tomato-chive vinaigrette

Pan-Roasted Citrus and Herb-Marinated Chicken Breast
with orange, garlic, and rosemary sauce

Organic Chicken with fresh garden herb stuffing and tomato-basil sauce

Chargrilled French-Cut Pork Chop with maple-mustard glaze, apple compote, and fig-and-port wine jus

Roasted Rare, Sliced New York Sirloin with wild mushroom-cabernet demi jus

Manhattan Filet Steak with tarragon-cabernet demi jus

Vegetarian and Vegan Feature with Chef's signature offering of the day

Pan-Roasted Pork Rack Chop with whole-grain mustard-apple pork demi jus

Dessert

Select one | Includes nonalcoholic beverages, staffing,
and linens, served with freshly brewed coffee and teas

Apple Cobbler with vanilla bean ice cream

Dark Chocolate Torte with raspberry coulis
and chocolate ganache

Lemon Curd Tart with vanilla chantilly cream

Lemon Pound Cake with fresh seasonal berries

New York Style Cheesecake

DINNER BUFFET

\$38 per person
\$28 with meal plan

Starter

Select one | Add \$3 per person to choose two starters
Includes freshly baked breads and rolls

Seasonal fruit and berries

Chef's Choice seasonal soup

Iceberg Wedge, tomato carpaccio, gorgonzola, applewood-smoked bacon with buttermilk ranch dressing

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Classic Caesar Salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

Entrées

Select one | 2 chicken, 2 fish, 2 beef, and 1 pork options
Add \$10 per person for additional entree, all served with appropriate starch and seasonal vegetable

Oven-Roasted Talapia Fesco with roaster grape tomato, basil, and white wine-garlic olive oil sauce

Seared Salmon Fillet with cucumber salsa and tomato-chive vinaigrette

Pan-Roasted Citrus and Herb-Marinated Chicken Breast with orange, garlic, and rosemary sauce

Organic Chicken with fresh garden herb stuffing and tomato-basil sauce

Chargrilled French-Cut Pork Chop with maple-mustard glaze, apple compote, and fig-and-port wine jus

Roasted Rare, Sliced New York Sirloin with wild mushroom-cabernet demi jus

Manhattan Filet Steak with tarragon-cabernet demi jus

Vegetarian and Vegan Feature with Chef's signature offering of the day

Pan-Roasted Pork Rack Chop with whole-grain mustard-apple pork demi jus

Dessert

Select one | Includes nonalcoholic beverages, staffing, and linens, served with freshly brewed coffee and teas

Apple Cobbler with vanilla bean ice cream

Dark Chocolate Torte with raspberry coulis and chocolate ganache

Lemon Curd Tart with vanilla chantilly cream

Lemon Pound Cake with fresh seasonal berries

New York Style Cheesecake

Pricing is per person • CATERED service requires a minimum of 12 guests •

Should you not find what you are looking for, our chef can create custom options and pricing for you



DINNER STATIONS

\$65 per person
\$52 with meal plan

Passed Hors D' Oeuvres

Select three | Two pieces per person
See Hors D' Oeuvres, opposite page

Salad Toss

Select one

Iceberg Wedge, tomato carpaccio, gorgonzola, applewood-smoked bacon with buttermilk ranch dressing

Mixed Field Greens with vine-ripened tomatoes, cucumbers, julienned carrot, Bermuda onion, and aged balsamic vinaigrette

Classic Caesar Salad with crisp hearts of romaine, pecorino cheese shavings, garlic croutons, and creamy Caesar dressing

Carving Board

Select two | Served with house-baked rolls and butter

Roasted Tenderloin of Beef with horseradish cream sauce (add \$10.50)

Roasted Garlic and Rosemary-Crusted Striploin with wild mushroom demi jus

Golden Roasted Turkey Breast with cranberry-orange relish

Slow-Roasted, Honey-Glazed Ham with root beer-bing cherry sauce

Slow-Roasted Chipotle-Barbecue-Glazed Suckling Pork with chipotle-mango-barbecue sauce

Roasted Lamb with minted, caramelized apple lamb demi jus

Chef's Signature Cedar Plank Salmon with citrus-maple glaze

Made to Order Pasta Station

Served with Italian and garlic breads and creamy butter

Vegetables

Red bell pepper, green bell pepper, tomato, zucchini, yellow squash, green peas, mushrooms, artichokes, kalamata olives, green olives, Bermuda onions, capers, spinach, broccoli, basil, crushed red hot peppers, garlic

Meat

Italian sausage, chargrilled chicken, ground sirloin, gulf shrimp, smoked ham vinaigrette

Sauce

Tomato-basil sauce, pesto sauce, alfredo sauce, tomato-vodka sauce, extra virgin olive oil

Noodles

Penne pasta, spaghetti, rigatoni, fettuccine

Cheese

Parmesan cheese, goat cheese

Made to Order Potato Station

Potatoes

Yukon gold mashed, sweet potatoes

Toppings

Aged cheddar, sour cream, applewood-smoked bacon, marinated tomatoes, scallions, roasted sweet corn, jalapeños, whipped butter, brown sugar

Sweet Notes

Select three

Vanilla cream puffs

Cheesecake bites

Chocolate eclairs

Chocolate chip cookies

Lemon Bars

25+ guests required • Based on space availability •
Chef attended, two chefs minimum, \$50 per chef per station •
Includes nonalcoholic beverages, linens, and staffing

HORS D'OEUVRES

Pricing is per person

Displayed

Crudite Display | \$6.50

Fresh vegetables with housemade roasted red pepper hummus and avocado ranch dip

Sliced Fruit Display | \$6

Berries with honey-yogurt and poppy seed dipping sauce

Imported/Domestic Cheese Board | \$10

Artisan cheeses, dried fruits, assorted Italian olives, hand-crafted charcuterie, nuts, seasonal fruit and berries with select crackers, French bread, and crostini

Grilled and Marinated Vegetables | \$10.95

Zucchini, yellow squash, asparagus, bell peppers, grilled portobellos, marinated artichoke hearts, and warm baguettes

Antipasto and Tapas | \$14

Warm spinach and artichoke dip, hummus, marinated olives, genoa salami, prosciutto, pepperoni, cherry peppers, goat cheese, cipollini onions, roasted tomatoes, grilled zucchini, grilled portobello, mozzarella, provolone with baked pita, focaccia, and parmesan breadsticks

Spinach Artichoke Dip | \$5.57

Creamy parmesan, goat cheese, white wine, and garlic with baked pita chips, parmesan breadsticks, crostinis, and baguettes

Hot Selections

Artichoke Parmesan Hearts | \$6.75

with dipping sauce

Phyllo Tarts | \$6

Blue cheese, spinach, grilled scallion

Crispy Potato Latkes | \$5.75

with apple-horseradish cream

Thai Chicken and Cashew Spring Rolls | \$6.50

with garlic-chili dipping sauce

Wild Mushroom en Croute | \$6

Gruyere and Chive Puff | \$6

Spanakopita | \$6.25

Dates | \$6.50

Wrapped in bacon

Scallops | \$7.50

Wrapped in bacon

Phyllo Purses | \$6.50

Brie and raspberry

Sesame-Soy Glazed Water Chesnut | \$6.25

Wrapped in bacon

Pork Spring Rolls | \$6.50

Mango-chipotle-barbecue pork with spicy black bean dipping sauce

Spicy Grilled Beef Satay | \$7.50

Cilantro-Lime Chicken Skewer | \$6.50

with peanut dipping sauce

Crispy Coconut Shrimp Skewer Skewer | \$10

with spicy apple dipping sauce

Chilled Selections

Artichoke and Spinach Fondue Profiteroles | \$6

Salami Cornets | \$5.75

with roasted garlic, goat cheese, and pistachio

Caprese Skewers | \$6

Roma tomatoes, fresh mozzarella, and basil

House-Made Bruschetta | \$4.75

with plum tomatoes, fresh basil, asiago cheese, and baked crostini

Flatbread | \$7.25

with gorgonzola and bacon jam

Assorted Baked Flat Bread | \$7.25

with toppings

Smoked Salmon Canapé | \$6.25

with dill crème fraiche

Prosciutto-Wrapped Mozzarella | \$6.25

with fresh basil

Grilled Pita Canapé | \$5

with roasted pepper hummus

Melon and Prosciutto Skewer | \$6

Wrapped in bacon

Grilled Crostini | \$5

with herbs and sun-dried tomato tapenade

Pickled Asian Vegetables | \$6

with yuzu remoulade and wasabi peas served in a woton cup

Spicy Sesame Tuna | \$8

on nori crostini

Gorgonzola Blue Cheese Tart | \$6.25

with toasted cashew and sun-dried tomato

DESSERTS AND DRINKS

DESSERTS

Available by the dozen, minimum order of two dozen

Chocolate Eclairs | \$22

Cookies and Cream Bars | \$22

Chocolate Chip Cookies | \$26

Cheesecake Bites | \$26

Lemon Bars | \$22

Chocolate-Drizzled Cream Puffs | \$22

Mini Chocolate or Vanilla Cupcakes | \$18

Chocolate Truffles | \$26

Fruit Tartlets | \$26

Ricotta Cheese Cannolis | \$26

Blueberry Scones | \$26

Chocolate-Dipped Biscotti | \$24

Chocolate Mousse Cups | \$24

Chocolate Strawberries | \$30

BEVERAGES

For all bars, there will be a \$35/hour charge for each bartender with a two-hour minimum, plus 30 minutes for set up and 30 minutes for breakdown.

HOSTED BAR OR CASH BAR

Per drink

Natural Spring and Sparkling Waters | \$3

Soft Drinks, Juices | \$2

Domestic Beers | \$6

Imported/Craft Beers | \$8

Select Wines | \$8

Cocktails | \$10

Coffee Service

\$9 per person

- Coffee, tea, and pitchers of water
- All day service

Coffee Break Service

\$6 per person

- Coffee, tea and pitchers of water
- One-time service

Water Service

\$1.50 per person

- Pitchers of water and cups

Wine and Champagne Toasts

House White Wine | \$8

Champagne Toast | \$9

Bottle of Wine | \$28

Pricing is per person • Catered service requires a minimum of 12 guests •

Should you not find what you are looking for, our chef can create custom options and pricing for you





AT LOYOLA'S RETREAT AND ECOLOGY CAMPUS,

our goal is to provide a satisfying dining experience for all our guests. Our chefs create all meals from scratch and use locally sourced, fresh ingredients whenever possible. We strive to create a delicious and environmentally conscious dining experience.

Pricing and Policies

Items and pricing listed in the catering menus are subject to change depending on market availability and economic demand. All food services listed are priced for event services rendered in the main dining room of our facility. If food is served in another location of our facility or outdoors, additional fees may apply starting at \$1.95 per person. Our costs listed for food service are priced for standard service for your event. Other needs will be billed separately, such as table linens, floral arrangements or center pieces, specialty rented equipment, candles, and overtime services. Please contact our catering department for more details.

Our staff will try to accommodate all food allergies, however, the kitchen prepares food on shared equipment that may contain milk, egg, fish, shellfish, tree nuts, peanuts, wheat, and soybean. Customized menus, themed events, and catering is available. Inquire with us for details.

Cancellation Policy

A two-week notice is required for cancellation of any event. If you do not cancel by email to lurec@LUC.edu at least two weeks in advance of your scheduled event, all incurred charges will be billed.

Special Diets

We can accommodate a wide variety of special dietary needs upon request, such as:

- Diabetic needs
- Gluten intolerance
- Lactose intolerance
- Shellfish allergies
- Vegan and vegetarian accommodations

Educational Offerings

We offer a variety of learning and service opportunities, including:

- Family-style meal services
- Culinary team-building events
- Cooking demonstrations

Staffing

Pricing for your event includes all food services and facilities. If additional staffing is required, services will be billed separately. Fees for staffing include:

- Waitstaff: \$35/hour
- Bartender: \$35/hour



LOYOLA

UNIVERSITY CHICAGO

Loyola University Retreat and Ecology Campus

2710 S. Country Club Road, Woodstock, IL 60098

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