

# EVENT MENU



Loras College  
catering





# Inspired Experiences.

## CULINARY FORWARD

Our food is locally sourced and globally inspired to connect you with community and fuel your best work.

## THOUGHTFUL HOSPITALITY

Our people are genuine, passionate, and empowered to do what it takes to make your moment special.

## PEOPLE & PLANET

Our common goodness considers the environmental, social, ethical and economic impact of everything we do.

## INSPIRED EXPERIENCES

Our experiences create connection and culture, bringing desired and inspired spaces to life.



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**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD





# All-Day Packages

Choose one of these 3 packages to sustain you throughout the day.

## ALL DAY DELICIOUS \$43.79

Relax. We'll keep the food coming! These four (4) selections will keep your energy up throughout the day. All prices are per person and available for 12 guests or more.

### DELICIOUS DAWN

Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Assorted Juice	110-170 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### AM PERK UP

Granola Bars <b>v</b>	130-250 Cal each
Assorted Yogurt Cups	80-150 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### POWER UP LUNCH

Tomato and Cucumber Couscous Salad <b>VG</b>	120 Cal/3.75 oz. serving
Orange Fennel Spinach Salad <b>v EW</b>	210 Cal/3.2 oz. serving
Bakery-Fresh Rolls with Butter <b>v</b>	160 Cal each
Green Beans Gremolata <b>VG EW PF</b>	70 Cal/3 oz. serving
Three Pepper Cavatappi with Pesto <b>v EW</b>	280 Cal/7.5 oz. serving
Grilled Chicken and Artichokes with a Lemon Tarragon White Wine Sauce <b>EW</b>	210 Cal/5.75 oz. serving
New York Cheesecake <b>v</b>	360 Cal/slice
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PM PICK ME UP

Chilled Spinach Dip with Tortilla Chips <b>v</b>	230 Cal/2.25 oz. serving
Grilled Vegetable Tray <b>VG EW PF</b>	70 Cal/3 oz. serving
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## MEETING WRAP UP \$36.29

Serve these favorites and success is a wrap! This All-Day Package includes the following four (4) delights. All prices are per person and available for 12 guests or more.

### MORNING MINI

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Scones <b>v</b>	100-110 Cal each
Yogurt Parfait Cups <b>v</b>	400-450 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### THE ENERGIZER

Donut Holes <b>v</b>	45-90 Cal each
Ripe Bananas <b>VG EW PF</b>	100 Cal each
Iced Tea	0 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### IT'S A WRAP

Chicken Caesar Wrap	630 Cal each
Pepper Jack Tuna Wrap	610 Cal each
Cran-Apple Turkey Wrap	660 Cal each
Grilled Vegetable Wrap <b>v PF</b>	620 Cal each
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Choice of One (1) Salad:	
Classic Garden Salad with Fresh Seasonal Vegetables and Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Grilled Vegetable Pasta Salad <b>VG</b>	120 Cal/3 oz. serving
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bakery-Fresh Brownies <b>v</b>	250 Cal/2.25 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>VG</b>	20 Cal/1 oz. serving
Salsa Verde <b>VG</b>	5 Cal/1 oz. serving
Pico De Gallo <b>VG</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>VG EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving



# All-Day Packages

## SIMPLE PLEASURES \$28.89

Easy does it-casually tasteful fare. This All-Day Package includes three (3) of our favorites. All prices are per person and available for 12 guests or more.

### SIMPLE CONTINENTAL

Assorted Donuts <b>v</b>	240-500 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Orange Juice	120 Cal/8 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### BOX LUNCH

Choice of Sandwich accompanied by Chips, Mustard, Mayo, Assorted Craveworthy Cookies and Bottled Water

Choice of Two (2) Sandwiches:

Tuna Salad Ciabatta	520 Cal each
Ham and Swiss Sub	400 Cal each
Turkey and Swiss Sandwich	520 Cal each
Roasted Pepper and Mozzarella Ciabatta <b>v EW PF</b>	500 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### MID-DAY MUNCHIES

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Choice of Two (2) Salsas:	
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Pico De Gallo <b>vg</b>	5 Cal/1 oz. serving
Assorted Whole Fruit <b>vg EW PF</b>	45-100 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

\*All packages include necessary accompaniments and condiments.  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.







# Breakfast

## BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more. All appropriate condiments included.

### BASIC BEGINNINGS \$9.49

Choice of One (1) Breakfast Pastry:

Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each

Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### MINI CONTINENTAL \$11.19

Miniature Muffins <b>v</b>	80-120 Cal each
Miniature Danish <b>v</b>	140-170 Cal each
Miniature Bagels <b>v</b>	110-160 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b>	35 Cal/2.5 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### HEALTHY CHOICE BREAKFAST \$11.79

Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day

Individual Cereal Cups	190-230 Cal each
Milk	120 Cal each
Bananas <b>VG EW PF</b>	100 Cal each
Assorted Yogurt Cups	80-150 Cal each
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

## À LA CARTE BREAKFAST

Assorted Muffins Served with Butter and Jam <b>v</b> \$26.99 Per Dozen	380-550 Cal each
Cinnamon Rolls <b>v</b> \$25.99 Per Dozen	350 Cal each
Assorted Scones Served with Butter and Jam <b>v</b> \$26.99 Per Dozen	400-440 Cal each
Seasonal Fresh Fruit Platter <b>VG PF</b> \$3.49 Per Person	35 Cal/2.5 oz. serving
Granola Bars <b>v</b> \$2.09 Each	130-250 Cal each
Whole Fruit <b>VG EW PF</b> \$1.29 Each	45-100 Cal each



# Breakfast

## HOT BREAKFAST

All prices are per person and available for 12 guests or more. All appropriate condiments included.

### AMERICAN BREAKFAST \$13.59

Choice of One (1) Breakfast Pastry:	
Assorted Danish <b>v</b>	250-420 Cal each
Assorted Muffins <b>v</b>	380-550 Cal each
Assorted Scones <b>v</b>	400-440 Cal each
Assorted Bagels <b>v</b>	290-450 Cal each
Croissants <b>v</b>	370 Cal each
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Cage-Free Scrambled Eggs <b>v</b>	180 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SILVER DOLLAR BREAKFAST BUFFET \$11.59

Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Crisp Bacon	60 Cal each
Breakfast Sausage	120-180 Cal each
Silver Dollar Pancakes <b>v</b>	40 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### SUNNYSIDE SCRAMBLE \$13.59

Seasonal Fresh Fruit Platter <b>vg pf</b>	35 Cal/2.5 oz. serving
Breakfast Potatoes <b>v</b>	120-140 Cal/3 oz. serving
Country Ham	60 Cal each
Choice of One (1) Cage-Free Egg Scramble:	
Country Egg Scramble <b>v</b>	140 Cal/4 oz. serving
California Scramble	330 Cal/6 oz. serving
Western Scramble	300 Cal/6 oz. serving
Chorizo and Egg Scramble	100 Cal/4 oz. serving
Bottled Water	0 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# Breakfast

## BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more.

### BREAKFAST MEATS \$2.49 PER PERSON

Add Bacon, Sausage or Ham to your Breakfast. Select One (1)

Crisp Bacon	60 Cal each
Breakfast Sausage	60-180 Cal each
Grilled Ham Steak	60 Cal each
Turkey Bacon	60 Cal each
Turkey Sausage Link	60 Cal each
Turkey Sausage Patty	90 Cal each

### JUST FRENCH TOAST \$5.69 PER PERSON

Orange Cinnamon French Toast <b>v</b>	100 Cal each
Maple Syrup <b>vg</b>	70 Cal/1 oz. serving

### BREAKFAST BURRITOS AND TACOS \$5.89 PER PERSON

Choice of Two (2) Breakfast Burritos and/or Tacos: Choose from Meat Lovers, Pico, Florentine, or Sweet Potato Breakfast Burritos; or Egg & Hashbrowns, Vegan Chorizo, Egg & Chorizo, or Sausage, Egg and Cheese Tacos. One (1) Burrito Per Person, Two (2) Tacos Per Person:

Meat Lovers Burrito: Eggs, Bacon, Sausage and Ham	820 Cal each
Pico Burrito: Scrambled Egg, Cheddar, Potato and Pico de Gallo <b>v</b>	440 Cal each
Florentine Burrito: Scrambled Eggs, Mushrooms, Roasted Peppers, Spinach and Cheddar <b>v</b>	580 Cal each
Sweet Potato Burrito: Roasted Sweet Potatoes, Quinoa Brown Rice, Egg White, Swiss Cheese, Spinach and Pesto <b>v EW PF</b>	450 Cal each
Egg & Hash Breakfast Tacos (2) <b>v</b>	270 Cal each
Vegan Chorizo Breakfast Tacos (2) <b>vg EW</b>	270 Cal each
Egg & Chorizo Tacos (2)	350 Cal each
Sausage, Egg & Cheese Taco	280 Cal each

Egg Whites, Turkey Bacon and Turkey Sausage are Available Upon Request - Nominal Fee May Apply

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# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### DELI EXPRESS \$15.49

Build your own Sandwich. Includes Two (2) Side Salads, Chips and Beverages.

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Individual Bags of Chips <b>v</b>	100-160 Cal each
Assorted Baked Breads and Rolls <b>v</b>	110-230 Cal each
Deli Platter (Sliced Oven-Roasted Turkey, Sliced Roast Beef, Deli Ham and Tuna)	50-160 Cal/2 oz. serving
Cheese Tray (Cheddar and Swiss) <b>v</b>	110 Cal/1 oz. serving
Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini) <b>vg</b>	10 Cal/1 oz. serving
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### PREMIUM BOX LUNCHES

#### Asian Chicken Salad \$17.49

Grilled Chicken, Romaine, Vegetables, Orange and Almonds tossed with a Sweet and Spicy Sesame Dressing <b>EW</b>	440 Cal/16.5 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Orange Chicken Spinach Salad \$17.49

Grilled Orange-Thyme-Glazed Chicken with a Sesame-Ginger Spinach Salad <b>EW</b>	460 Cal/11 oz. serving
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

#### Steakhouse Chop Salad \$17.49

Grilled Beef Steak tossed with Blue Cheese, Vegetables and Romaine tossed with Dijon Vinaigrette	220 Cal each
Bakery-Fresh Roll with Butter <b>v</b>	160 Cal each
Fresh Fruit Cup <b>vg pf</b>	35 Cal/2.5 oz. serving
Lemon Cheesecake Bar <b>v</b>	300 Cal/2.75 oz. serving
Bottled Water	0 Cal each

### CLASSIC BOX LUNCH \$14.49

Your choice of Classic Sandwich served with Mustard, Mayo, Potato Chips, Assorted Craveworthy Cookies and Bottled Water

Choice of One (1) Classic Sandwich (See Below)	130-790 Cal each
Individual Bag of Chips <b>v</b>	100-160 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Bottled Water	0 Cal each

### CLASSIC SELECTIONS SANDWICH BUFFET \$17.49

Choice of Three (3) Classic Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	20-240 Cal each
Dill Pickle Slices <b>vg</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>v</b>	100-160 Cal each
Choice of Three (3) Classic Sandwiches	130-790 Cal each
Assorted Craveworthy Cookies <b>v</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### CLASSIC SANDWICH OPTIONS

(Available Sandwich choices for the Classic Boxed Lunch and Classic Selections Buffet)	
Deli Sliced Ham with Honey Mustard Dressing on Ciabatta Bread	420 Cal each
Honey Mustard Ham and Swiss Ciabatta	540 Cal each
Roast Beef and Cheddar Sandwich	430 Cal each
Turkey, Bacon and Garlic Aioli Ciabatta	670 Cal each
Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing <b>v</b>	470 Cal each

Additional premium box lunch options available upon request! Please contact your catering professional.



# Sandwiches & Salads

## CLASSIC COLLECTIONS

All prices are per person and available for 12 guests or more.

### THE EXECUTIVE LUNCHEON \$19.29

Choice of Three (3) Executive Sandwiches and Two (2) Side Salads accompanied by Chips, Mayo and Mustard, Pickles, Assorted Craveworthy Cookies and choice of Two (2) Beverages

Choice of Two (2) Side Salads (pg 10)	30-240 Cal each
Dill Pickle Slices <b>VG</b>	0 Cal/1 oz. serving
Individual Bags of Chips <b>V</b>	100-160 Cal each
Choice of Three (3) Executive Luncheon Sandwiches	310-790 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Choice of Two (2) Beverages:	
Lemonade	90 Cal/8 oz. serving
Iced Tea	0 Cal/8 oz. serving
Iced Water	0 Cal/8 oz. serving

### EXECUTIVE LUNCHEON SANDWICHES

(Available Sandwich choices for The Executive Luncheon Buffet)

Southwest Smoked Turkey Ciabatta with Fresh Spinach and Chipotle Mayo	540 Cal each
Turkey and Avocado Mayo on Multigrain	390 Cal each
Roast Beef, Swiss and Mushroom Sub	440 Cal each
Cashew Chicken Ciabatta with Fresh Romaine and Red Grapes <b>EW</b>	530 Cal each
Grilled Herbed Chicken and Asiago with Garlic Mayonnaise Sub	490 Cal each
Turkey, Ham and Ranch Club with Bacon, Lettuce and Tomato	630 Cal each
Sweet Potato Smash with Goat Cheese, Cranberry Sauce and Arugula on Ciabatta <b>V EW PF</b>	500 Cal each

### SIDE SALAD SELECTIONS

(Included with Deli Express, Classic Selections and The Executive Luncheon Sandwich Buffets)

Traditional Garden Salad with a Balsamic Vinaigrette Dressing <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Mixed Lettuces, Chickpea, Cucumber and Tomato <b>VG EW PF</b>	80 Cal/3 oz. serving
Red-Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing <b>V</b>	240 Cal/4 oz. serving
Traditional Coleslaw Finely Shredded with Carrots in a Mayonnaise and Celery Seed Dressing <b>V EW</b>	170 Cal/3.5 oz. serving
Chilled Dill Cucumber Salad with Onions Tossed in Italian Dressing <b>VG EW PF</b>	60 Cal/3.75 oz. serving
Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.5 oz. serving
Grilled Vegetable Pasta Salad with a Balsamic Dressing <b>VG</b>	120 Cal/3 oz. serving
Ranch Pasta Salad <b>V</b>	110 Cal/3 oz. serving

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# Buffets

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### SPRING FLING \$23.29

Choice of Two (2) Sides:

Asian Edamame Salad	130 Cal/4 oz. serving
Red Quinoa & Pickled Onion Salad <b>V EW</b>	50 Cal/2 oz. serving
Roasted Beet & Arugula Salad <b>VG EW PF</b>	120 Cal/4 oz. serving
Asparagus, Mushroom & Farro Caesar <b>EW PF</b>	110 Cal/4 oz. serving
Roasted Red Potatoes <b>EW PF</b>	100 Cal/4 oz. serving
Asparagus Vegetable Sautee <b>VG</b>	60 Cal/4 oz. serving

Choice of Two (2) Entrées:

Grilled BBQ Pork Chops	180 Cal/3 oz. serving
Grilled Montreal Cod <b>EW</b>	80 Cal/3 oz. serving
Crispy Tofu <b>EW</b>	340 Cal/5 oz. serving
Eggplant Meatball <b>VG EW PF</b>	50 Cal each
Beef Tri-Tip Chimichurri	210 Cal/3 oz. serving
Grilled Peri Peri Chicken	140 Cal/3 oz. serving

Choice of Two (2) Sauces:

Chimichurri Mayonnaise	150 Cal/1 oz. serving
Green Chile Relish <b>V</b>	15 Cal/1 oz. serving
Chermoula Crema <b>VG</b>	40 Cal/1 oz. serving
Harissa Aioli <b>V</b>	160 Cal/1 oz. serving
Peri Peri Sauce <b>V</b>	40 Cal/1 oz. serving

Brookie "Chocolate Chip Cookie Brownie" <b>VG</b>	280 Cal/2.75 oz serving
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### ALL-AMERICAN PICNIC \$18.09

Traditional Potato Salad <b>V</b>	240 Cal/4 oz. serving
Fresh Country Coleslaw <b>V EW</b>	170 Cal/3.5 oz. serving
Home-Style Kettle Chips <b>V</b>	190 Cal/1.25 oz. serving
Grilled Hamburgers with Buns	330 Cal each
Vegetarian Burger <b>V PF</b>	170 Cal each
Hot Dogs with Buns	310 Cal each

Garnish Tray (Lettuce, Onions, Pickles and Tomatoes) <b>VG</b>	0-10 Cal/1 oz. serving
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Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving

### PASTA TRIO BUFFET \$21.39

Caesar Salad	170 Cal/2.7 oz. serving
Garlic Breadsticks <b>V</b>	110 Cal each
Manicotti Marinara	130 Cal/3.25 oz. serving
Chicken and Broccoli Ravioli <b>EW</b>	320 Cal/8.75 oz. serving
Rigatoni and Meat Balls	290 Cal/7.5 oz. serving
Lemon Cheesecake Bars <b>V</b>	300 Cal/2.75 oz. serving
Add on Grilled Chicken Breast for an Additional Fee	160 Cal/3 oz. serving







# Buffets

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### TASTY TEX MEX \$20.79

Tortilla Chips <b>v</b>	260 Cal/3 oz. serving
Mexican Rice <b>vg</b>	130 Cal/3 oz. serving
Charro Beans <b>vg ew pf</b>	80 Cal/3 oz. serving
Sauteed Peppers and Onions <b>vg</b>	140 Cal/2 oz. serving
Choice of One (1) Type of Fajitas:	
Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream	680 Cal/5 oz. serving
Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/5 oz. serving
Citrus Braised Pork with Tortillas, Shredded Cheddar and Sour Cream	580 Cal/3 oz. serving
Vegan Chorizo with Tortillas and Vegan Cheese <b>v</b>	380 Cal/2 oz. serving
Choice of Two (2) Salsas:	
Pico De Gallo <b>vg</b>	10 Cal/1 oz. serving
Salsa Verde <b>vg</b>	5 Cal/1 oz. serving
Salsa Roja <b>vg</b>	20 Cal/1 oz. serving
Cinnamon Crisps <b>v</b>	20 Cal each

### ASIAN ACCENTS \$25.69

Peanut Lime Ramen Noodles <b>v</b>	210 Cal/3 oz. serving
Egg Rolls	180 Cal each
Choice of Two (2) Dipping Sauces:	
Sweet Soy Sauce <b>v</b>	50 Cal/1 oz. serving
Sweet and Sour Sauce <b>vg</b>	40 Cal/1 oz. serving
Chili Garlic Sauce <b>vg</b>	40 Cal/1 oz. serving
Choice of One (1) Rice:	
White Rice <b>vg</b>	130 Cal/3 oz. serving
Vegetable Fried Rice	130 Cal/3 oz. serving
Steamed Brown Rice <b>vg ew</b>	210 Cal/5.5 oz. serving
General Tso's Chicken	370 Cal/8 oz. serving
Teriyaki Salmon with Lemon Green Beans <b>ew</b>	140 Cal/3 oz. serving
Fortune Cookies	20 Cal each



# Buffets

## THEMED BUFFETS

All prices are per person and available for 12 guests or more. Choice of Two (2) Beverages; Iced Water, Lemonade and Iced Tea.

### HARVEST BOUNTY \$23.29

Traditional Mixed Green Salad <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Southern Biscuits with Butter <b>V</b>	190 Cal each
Buttermilk Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Sautéed Dill Green Beans <b>VG EW PF</b>	30 Cal/3 oz. serving
Choice of One (1) Entrée:	
Herb Roasted Turkey <b>EW</b>	170 Cal/3 oz. serving
Baked Ham	130 Cal/3 oz. serving
Apple Pie <b>VG</b>	410 Cal/slice

### SUNDAY BBQ \$20.49

Apple Bacon Coleslaw <b>VG EW PF</b>	150 Cal/3.25 oz. serving
Baked Sweet Potatoes	120 Cal/4.2 oz. serving
Sautéed Green Beans and Peppers <b>VG EW PF</b>	90 Cal/3.5 oz. serving
BBQ Beef Brisket	140 Cal/3 oz. serving
Slider Buns <b>V</b>	80 Cal each
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving

### HEARTLAND BUFFET \$23.29

Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette	180 Cal/3.75 oz. serving
Bakery-Fresh Rolls with Butter <b>V</b>	160 Cal each
Roasted New Potatoes <b>VG</b>	110 Cal/2.75 oz. serving
Fresh Herbed Vegetables <b>VG EW PF</b>	100 Cal/3.5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW</b>	130 Cal/3 oz. serving
Oreo Blondies <b>V</b>	270 Cal/1.75 oz. serving

\*All packages include necessary accompaniments and condiments.  
2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.  
In the interest of public health, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# Buffets

## CREATE YOUR OWN BUFFET

Customize Your Own Buffet: Select (1) Starter, (1) Entrée, (2) Sides and (1) Dessert. Served with Assorted Rolls and Butter and choice of Beverages. Pricing is based on entrée selection.

### BUFFET STARTERS

Classic Garden Salad with Balsamic Vinaigrette and Ranch <b>VG EW PF</b>	50 Cal/3.5 oz. serving
Classic Caesar Salad	170 Cal/2.7 oz. serving
Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato and Balasmic Vinaigrette <b>EW</b>	180 Cal/3.75 oz. serving
Greek Salad with Crumbled Feta <b>V</b>	110 Cal/3.25 oz. serving
Traditional Hummus with Toasted Pita <b>V</b>	130 Cal/1.75 oz. serving
Seasonal Fresh Fruit Salad <b>VG PF</b>	35 Cal/2.25 oz. serving

### BUFFET ENTREES

Lemon Artichoke Chicken Breast <b>EW \$24.69</b>	210 Cal/5.75 oz. serving
Asiago Chicken in a Roasted Red Pepper Sauce <b>\$24.69</b>	300 Cal/5 oz. serving
Grilled Lemon Rosemary Chicken <b>EW \$21.39</b>	130 Cal/3 oz. serving
Slow-Roasted Turkey Breast Rubbed with Sage and Thyme <b>EW \$21.39</b>	170 Cal/3 oz. serving
Oven-Baked Smoked Ham <b>\$19.49</b>	130 Cal/3 oz. serving
Honey Mustard Pork Loin <b>EW \$21.39</b>	270 Cal/4 oz. serving
Pesto Flank Steak <b>\$28.49</b>	260 Cal/3 oz. serving

### BUFFET SIDES

Pan Roasted Vegetables <b>V PF</b>	45 Cal/3 oz. serving
Italian Seasoned Green Beans <b>V EW PF</b>	40 Cal/3.25 oz. serving
Maple Glazed Carrots <b>V EW PF</b>	110 Cal/2 oz. serving
Creamy Garlic Mashed Potatoes <b>V</b>	120 Cal/3.75 oz. serving
Mashed Sweet Potatoes <b>V PF</b>	110 Cal/4.25 oz. serving
Roasted Red Potatoes <b>VG</b>	100 Cal/2.75 oz. serving
Macaroni and Cheese <b>V</b>	250 Cal/4 oz. serving

### BUFFET FINISHES

Apple Pie <b>V VG</b>	410 Cal/slice
Bread Pudding with Caramel Apple Sauce	360 Cal/6.75 oz. serving
Cherry Cheesecake Tarts <b>V</b>	170 Cal/1.75 oz. serving
New York-Style Cheesecake	440 Cal/slice
Chocolate Cake <b>V</b>	340 Cal/slice
Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each

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# Receptions

## HORS D'OEUVRES

Hors d'oeuvres are priced per dozen. As appropriate hors d'oeuvres are accompanied by delicious salsas, chutneys, remoulades and sauces. Contact your catering team to discuss your options.

### RECEPTION HORS D'OEUVRES (HOT)

Swedish Meatballs	<b>\$23.29</b>	110 Cal each
Chicken Quesadillas	<b>\$26.09</b>	50 Cal each
Pecan Chicken Tenders	<b>\$26.09</b>	40 Cal each
Chicken and Waffle with Spicy Syrup	<b>\$26.09</b>	45 Cal each
Boneless BBQ Wings	<b>\$26.09</b>	160 Cal each
Balsamic Fig & Goat Cheese Flatbread	<b>\$27.89</b>	80 Cal each
Crab Cakes	<b>\$34.89</b>	35 Cal each
Mac n' Cheese Melts	<b>v \$24.19</b>	80 Cal each

### RECEPTION HORS D'OEUVRES (COLD)

Assorted Petit Fours	<b>v \$27.99</b>	60-140 Cal each
Italian Pinwheel Skewer	<b>\$34.19</b>	90 Cal each
Veggie Hummus Cup	<b>VG EW PF \$29.09</b>	170 Cal each
Traditional Tomato Bruschetta Crostini	<b>v \$18.69</b>	50 Cal each
Chicken Cobb Tartine	<b>\$20.79</b>	180 Cal each
Shrimp Cocktail	<b>MARKET PRICE</b>	70 Cal each

### UNSURE OF HOW MANY ITEMS AND HOW MUCH TO ORDER FOR YOUR RECEPTION?

Contact your catering events specialist to discuss the proper amounts needed for a reception.







# Receptions

## RECEPTION PLATTERS AND DIPS

All prices are per person and available for 12 guests or more.

### CLASSIC CHEESE TRAY \$5.59 PER PERSON

Classic Sliced Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses served with Crackers, Pita Chips and Crostini ▼

290 Cal/2.75 oz. serving

### FRESH GARDEN CRUDITÉS \$4.19 PER PERSON

Fresh Garden Crudités with Ranch Dill Dip ▼ PF

120 Cal/5 oz. serving

### ASSORTED MINI SANDWICHES \$7.99 PER PERSON

An assortment of our most popular Mini Sandwiches

Ham and American Cheese Mini Sandwiches

280 Cal each

Roast Beef and Cheddar Mini Sandwiches

280 Cal each

Turkey and Swiss Mini Sandwiches

320 Cal each

Mini Caprese Sandwiches ▼

240 Cal each

### HUMMUS WITH PITA CHIPS \$5.19 PER PERSON

Hummus with Pita Chips ▼ EW PF

230 Cal/4.5 oz. serving

### HUMMUS WITH PITA CHIPS \$50.49 SERVES 12

Hummus with Pita Chips ▼ EW PF

250 Cal/4.5 oz. serving

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# Receptions

## CHEF-INSPIRED STATIONS

Chef-Inspired Stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 12 guests or more.

### SOFT PRETZEL BAR \$6.49

Hot Pretzels <b>VG</b>	180 Cal each
Choice of Three (3) Dipping Sauces:	
Honey Mustard Sauce <b>V</b>	120 Cal/1 oz. serving
Spicy Mustard Sauce <b>VG</b>	30 Cal/1 oz. serving
Yellow Mustard Sauce <b>VG</b>	20 Cal/1 oz. serving
Nacho Cheese Sauce	40 Cal/1 oz. serving
Vegan Cheddar Cheese Sauce <b>VG</b>	60 Cal/1 oz. serving
Cajun Cheese Sauce <b>V</b>	70 Cal/1 oz. serving
Buffalo Blue Sauce <b>V</b>	30 Cal/1 oz. serving
Chocolate Sauce <b>VG</b>	60 Cal/1 oz. serving
Caramel Sauce <b>V</b>	80 Cal/1 oz. serving

### LOADED TOTCHOS \$14.99

Tater Tots	240 Cal/4 oz. serving
Choice of Two (2) Proteins:	
Taco Seasoned Beef	140 Cal/2oz. serving
Diced Bacon	110 Cal/1 oz. serving
Chicken Tinga	160 Cal/3 oz. serving
Vegan Chorizo Crumbles <b>VG</b>	120 Cal/2 oz. serving
Queso Dip	70 Cal/1 oz. serving
Pico de Gallo <b>VG</b>	5 Cal/1 oz. serving
Sour Cream <b>V</b>	60 Cal/1 oz. serving
Jalapeno Peppers <b>VG</b>	5 Cal/0.5 oz. serving
Scallions <b>VG</b>	10 Cal/2 oz. serving

### TOP YOUR OWN POUND CAKE BAR \$11.49

Pound Cake Slices <b>V</b>	150 Cal each
Sugared Strawberries <b>V</b>	60 Cal/2 oz. serving
Apple-Brown Sugar Compote <b>V</b>	80 Cal/2 oz. serving
Cherry Compote <b>VG</b>	60 Cal/2 oz. serving
Fresh Blueberries <b>VG</b>	30 Cal/2 oz. serving
Chocolate Syrup <b>VG</b>	60 Cal/1 oz. serving
Whipped Cream <b>V</b>	50 Cal/0.5 oz. serving

## BREAKS

All prices are per person and available for 12 guests or more.

### WHAT'S POPPIN' \$3.69

Choice of Three (3) Popcorn Varieties:	
Classic Popcorn <b>VG EW PF</b>	110 Cal/1.25 oz. serving
Parmesan Garlic Popcorn <b>V EW</b>	110 Cal/1.25 oz. serving
Ranch Popcorn <b>V</b>	110 Cal/1.25 oz. serving
BBQ Popcorn <b>VG</b>	110 Cal/1.25 oz. serving
Southwest Popcorn <b>VG</b>	120 Cal/1.25 oz. serving

### COFFEE BREAK \$5.59

Assorted Craveworthy Cookies <b>V</b>	210-260 Cal each
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving

### EXECUTIVE COFFEE BREAK \$6.39

Assorted Dessert Bars <b>V</b>	300-360 Cal/2.75 oz. serving
Bakery-Fresh Brownies <b>V</b>	250 Cal/2.25 oz. serving
Gourmet Coffee, Decaf and Hot Tea	0 Cal/8 oz. serving





# Beverages & Desserts

## BEVERAGES

Includes appropriate accompaniments

Regular/Decaffeinated Coffee and Hot Water with Assorted Tea Bags	\$2.89 Per Person	0 Cal/8 oz. serving
Bottled Water	\$2.49 Each	0 Cal each
Assorted Sodas - Bottle	\$2.99 Each	0-200 Cal each
Assorted Individual Fruit Juices	\$2.49 Each	110-170 Cal each
Regular Coffee, Decaf and Hot Water with Assorted Tea Bags	\$26.39 Per Gallon	0 Cal/8 oz. serving
Hot Apple Cider	\$23.79 Per Gallon	160 Cal/8 oz. serving
Hot Chocolate	\$23.79 Per Gallon	160 Cal/8 oz. serving
Lemonade	\$17.99 Per Gallon	90 Cal/8 oz. serving
Assorted Fruit Juices	\$21.79 Per Gallon	120-130 Cal/8 oz. serving
Iced Water	\$2.49 Per Gallon	0 Cal/8 oz. serving

## DESSERTS

▼ Assorted Blondies	\$20.89 Per Dozen	240-300/1.875-2.38 oz. serving
▼ Assorted Craveworthy Cookies	\$17.19 Per Dozen	210-260 Cal each
▼ Traditional Apple Pie (Each)	\$13.99 Serves 8	410 Cal/slice
▼ Multi-Layer Chocolate Cake (Each)	\$18.59 Serves 8	320 Cal/slice
▼ New York Cheesecake (Each)	\$29.09 Serves 8	440 Cal/slice



## ORDERING INFORMATION

### Lead Time

Notice of 5 business days is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

### Extras

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges. We are delighted to assist you with all of your event needs from rental equipment, linens, florals to service staff and everything in between. - Additional fees may apply

### Calorie & Nutrition

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

### Allergen

Please notify catering staff if you have any food allergies or ingredients questions. We rely on our vendors' allergy warnings and ingredient listings. Because ingredient substitutions, recipe revision as well as cross-contact with allergens are possible we cannot guarantee any food item will be completely free of allergens.

**VG** VEGAN

**V** VEGETARIAN

**EW** EAT WELL

**PF** PLANT FORWARD






### Contact Us Today

563.588.7131 / 563.588.7021  
wollschlager-janell@aramark.com  
www.lorascatering.catertrax.com

Prices effective until 07/01/2024  
Prices may be subject to change

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