



Wedding Celebrations

WITH LUC CATERING



Heather DeCamp Photography

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Wedding and Special Event Menus

AN INSPIRING FOOD EXPERIENCE

Make your wedding reception one to remember with LUC Catering at Loyola University Chicago! With two beautiful campuses to choose from, downtown Chicago right off the Magnificent Mile (Water Tower), and steps from Lake Michigan (Lake Shore). Unique and elegant venues, fine dining catering options, and superior service to make your once in a lifetime event truly memorable. Our Wedding Packages are designed as a foundation for customized celebrations combining all the best of our innovative cuisine and other services to build the perfect day!

Wedding Packages

SHERIDAN

Starting at \$105 per person

RECEPTION

Choice of four (4) passed hors d'oeuvres
(See page 6 for options)

DINNER

Champagne toast
Seated three (3) course meal
-Starter course served with artisan breads and whipped butter rosettes
-Choice of single entrée with vegetarian alternative
(See page 10 for options)
-Client supplied wedding cake cut and served with Starbucks coffee service

BAR PACKAGE

Four (4) hour open full bar with wine service during dinner
(See page 18 for items included in your bar package)

LAKESHORE

Starting at \$115 per person

RECEPTION

Choice of five (5) passed hors d'oeuvres
(See page 6 for options)

DINNER

Champagne toast
Seated three (3) course meal
-Starter course served with artisan breads and whipped butter rosettes
-Choice of two (2) entrées with vegetarian alternative
(See page 10 for options)
-Client supplied wedding cake cut and served with Starbucks coffee service

BAR PACKAGE

Four (4) hour open full bar with wine service during dinner
(See page 18 for items included in your bar package)

GOLD COAST

Starting at \$125 per person

RECEPTION

Choice of six (6) passed hors d'oeuvres
(See page 6 for options)

DINNER

Champagne toast
Seated three (3) course meal
-Choice of three (3) entrées or duet entrée
(See page 10 for options)
-Starter course served with artisan breads and whipped butter rosettes
-Client supplied wedding cake cut and served
-Sweets table with Starbucks coffee service

BAR PACKAGE

Four (4) hour open premium bar service with premium wine service during dinner with signature cocktail
(See page 19 for items included in your bar package)



Hors d'Oeuvres

HOT

Bacon Wrapped Carolina BBQ Pork Kebab GF	70 Cal/1.5 oz serving
Bacon Wrapped Dates GF, DF Filled with Chorizo Filled with Chorizo accompanied by a Red Pepper Dipping Sauce	70 Cal/.85 oz serving
Prosciutto Wrapped Asparagus GF With Bours in Cheese and Balsamic Syrup	75 Cal/8 oz. serving
Murg Makhani Chicken Skewers GF, DF Indian Tomato Chicken	90 Cal/1 oz. serving
Prosciutto and Sage Wrapped Chicken GF, DF Drizzled with White Wine Sauce	70 Cal/1 oz. serving
Chicken Paella DF, GF Set atop Saffron Rice Cakes	90 Cal/1 oz. serving
Medium Rare Tri-tip Sirloin Cigars GF Filled with Baby Arugula, Fontina Cheese and a Spicy Roasted Garlic and Jalapeno Spread	90 Cal/1 oz. serving
Blackened Shrimp and Andouille Sausage GF, DF	130 Cal/1 oz.
Spanakopita with Tzatziki Sauce VG	70 Cal/.60 oz. serving
Quinoa, Tofu and Garbanzo Cakes VGN Topped with a Mild Vegan Chipotle Tomato Sauce	50 Cal/1 oz. serving
Ratatouille Stuffed Phyllo Cup VG, DF	30 Cal/1 oz. serving
Spinach and Cheese Stuffed Mushroom Caps VG, GF	70 Cal/1 oz. serving
Vegetable Spring Rolls VGN With Soy Ginger Dipping Sauce	70 Cal/1 oz. serving
Mac and Cheese Miso Spoons VG	100 Cal Each

Hors d'Oeuvres

COLD

Smoked Salmon Bagel Crisp Canape	80 Cal Each
Char Broiled Veggie Antipasti Skewer VGN, GF, DF Squash, Peppers, Sundried Tomato, Kalamata, Onion and Artichoke Heart	120 Cal/1oz. serving
Caprese Skewer GF, VG Basil Oil Marinated Fresh Mozzarella and Grape Tomato drizzled with Balsamic Glaze and Smoked Salt	60 Cal/1.5 oz. serving
Fresh Mozzarella and Prosciutto Skewers GF	60 Cal/1.5 oz serving
Harvest Fruit and Brie Crostini VG	90 cal/1 oz. serving
Balsamic Tomato Jam Crostini DF, VGN	40 cal/1 oz. serving
Tri-color Bell Pepper Bruschetta VGN, VG with Rosemary on Crostini	40 cal/1 oz. serving
Basil Blushed Goat Cheese and Cherry Crostini VG	60 Cal/1 oz. serving
Baked Garlic Rubbed Crostini VG Topped with Artichoke, Romano and Fresh Mozzarella	70 Cal/1 oz. serving



Starter

SALAD

- Baby Arugula | GF, VG 160 cal/3.5 oz serving
Watermelon and Feta Cheese in a Tarragon Vinaigrette
- Caesar Salad | VG 160 cal/4 oz. serving
Baby Romaine, Radicchio, Bacon, Parmesan, Baguette Croutons and Caesar Dressing
- Mixed Field Greens | GF, VG 160 cal/4 oz. serving
Roasted Asparagus, Marinated Tomatoes, Cucumbers, Toasted Cauliflower, Parmigiano and Marsala Dressing
- Wedge Salad | GF 560 cal/4 oz. serving
Tomatoes, Bacon, Hard-Boiled Egg, Red Onion, Avocado. Crumbled Bleu Cheese with Ranch Dressing
- Heirloom Tomato Salad | GF 250 Cal/4 oz serving
Fresh Yellow Tomatoes, Fresh Mozzarella and Fresh Basil Topped with a Bacon Chive Vinaigrette
- Boston Bib Salad | GF, VG 220 cal/4 oz. serving
Sweet Pickled Peppers, Candies Pecans, Fresh Berries Adorned and Brie Cheese with a House Made Peach Vinaigrette
- Mediterranean | GF, VG 120 cal/4 oz. serving
Artichoke, Kalamata, Feta, Red Pepper, Spring Mix and Roasted Garlic Vinaigrette

Starter

SOUPS

The soups below are an additional \$3.00 per person to package price to substitute for a salad; additional \$8.00 per person as an additional course.

- Char-Broiled Tomato Coulis | VGN, GF, DF 140 Cal/8 oz. serving
Accented with White Wine, Roasted Shallots and Thyme
- Seasonal - Butternut Squash | GF, DF, VGN 140 Cal/8 oz. serving
Blushed with Coriander Seed and Garlic

The soups below are an additional \$6.00 per person to package price to substitute for a salad; additional \$10.00 per person as an additional course.

- Classic French White Bean Cassoulet | DF 200 Cal/8 oz. serving
Diced French Cured Sausage, Ham and Breast of Chicken, Accented with Tomato, White Wine and Fresh Thyme
- Lobster Bisque 250 Cal/8 oz. serving





Plated Entrées

Served options for the Sheridan, Lakeshore and Gold Coast Packages

POULTRY

4-5 oz. Stuffed French Cut Chicken Breast, Mushroom Duxelle, Nicoise Tomato Coulis, Wild Rice Medley, Asparagus | GF, DF 760 Cal Each

4-5 oz. Mediterranean Chicken with Roasted Artichokes, Baby Carrots and Wild Mushroom Feta Orzo, Lemon Caper Sauce 470 Cal Each

5.5 oz. Herb Marinated Breast of Chicken with Smoked Cheddar, Whipped Potatoes, Seasonal Vegetable | GF 340 Cal Each

PORK

5.5 oz. Smoked Bone-In Pork Chop with Strawberry Chipotle BBQ sauce, Tavern Mashed Potato, Rainbow Swiss Chard, Honey, Goat Cheese | GF 1300 Cal Each

BEEF

4 oz. Beef Medallions, Potato Puff Parsnips Puree, Shaved Celery, Broccoli, Beef Jus | GF 580 Cal Each

5.5 oz. Pepper Crusted Sirloin, Black Pepper Demi-Glace, Potato Dauphinois, Garlic Haricot Vert 1250 Cal Each

7 oz. Grilled Filet of Beef, Custard Potatoes, Asparagus Bundles, Truffle Herb Demi-Glace 1,000 Cal Each

5.5 oz. Braised Short Rib, Bourbon Demi-Glace, Smoked Gouda Grits, Sauteed Mushrooms 890 Cal Each

7 oz. Individual Beef Wellington, Spinach, Asiago, Red Wine Demi, Confit Fingerling Potato, Parmesan, Rosemary, Roasted Brussel Sprouts 1300 Cal Each

5.5 oz. Roast Prime Rib with Turnip Whipped Potatoes and Vegetable Bundle, Au Jus | GF 490 Cal Each



Plated Entrées

Served options for the Sheridan, Lakeshore and Gold Coast Packages.

SEAFOOD

5.5 oz. Grilled Mahi with Pineapple Mango Salsa, Cilantro Lime Rice, and Haricot Vert | GF, DF 750 Cal Each

5.5 oz. Honey-Ginger Glazed Salmon with Sesame Rice Cake, Seasonal Vegetable Bundle, and Ginger-Soy Butter 880 Cal Each

VEGETARIAN

4 oz. Ricotta Filled Eggplant Roulades with Grilled Seasonal Vegetable Ratatouille, Roasted Tomato Coulis, Pan Roasted Potatoes and Basil Pesto | VG, GF 430 Cal Each

4 oz. Zucchini Pave with Ricotta, Wild Mushroom Risotto and Roasted Tomato Sauce | VG, GF 750 Cal Each

4 oz. Mushroom Ravioli with Roasted Cremini and Oyster Mushrooms, Peas, Caramelized Onions, Sweet Corn, Cherry Tomato, Shallot Relish | VG 630 Cal Each

4 oz. Quinoa Stuffed Portobello with Asiago Cheese with Seasonal Vegetables | VG, GF 400 Cal Each



Dinner Enhancements

DUET PLATES

Included in Gold Coast Package. Additional charges apply for Sheridan and Lakeshore Package.

2.5 oz. Pan-Seared Breast of Chicken and 2.5 oz. Filet of Beef with Truffled Duchess Potatoes and Green Bean Bundles, Thyme Butter and Port Demi-Glace 480 Cal Each

**additional \$16 per person*

2.5 oz. Grilled Salmon and 2.5 oz. Filet of Beef with Petite Twice Baked Potatoes and Haricot Verts, Lemon Dill Sauce and Wild Mushroom Demi-Glace 690 Cal Each

**additional \$16 per person*

2.5 oz. Grilled Filet of Beef and 2.5 oz. Crab Stuffed Shrimp with Custard Potatoes, Vegetable Bundle, Porcini Demi and Shrimp Sauce 1,012 Cal Each

**additional \$16 per person*

Dinner Enhancements

DUET PLATES

Included in Gold Coast Package. Additional charges apply for Sheridan and Lakeshore Package.

2.5 oz. Grilled French Chicken Breast and 2.5 oz. Crab Cake with Roasted Garlic Duchess Potato and Seasonal Veggies, Cognac Cream and Green Peppercorn Sauces 940 Cal Each

**additional \$16 per person*

2.5 oz. Grilled Filet of Beef and 2.5 oz. Butter Basted Lobster Tail with Rainbow Mixed Fingerling Potatoes and Seasonal Vegetables, Truffle Demi-Glace and Lobster Sauce 640 Cal Each

**based on lobster market price*





Dinner Enhancements

DISPLAY STATIONS

Seasonal Fresh Fruit Platter VGN, GF, DF	110 cal, 3.3 oz per serving
\$48.00 serves 12; \$96.00 serves 24; \$190.00 serves 48	
Fresh Garden Crudites VG, GF	100 Cal/2.67 oz. serving
Served with Ranch Dip	
\$46.00 serves 12; \$92.00 serves 24; \$180.00 serves 48	
Crudit� Cup with Hummus GF, DF, VGN	80 Cal/4 oz. serving
\$5.00 per person	
Antipasti	260 Cal/3 oz. serving
Assorted Cured Meats, Cheeses, Roasted Marinated Vegetables, Dried Fruits, Breads and Crackers	
\$9.00 per person	
Gourmet Cheese	460 Cal/3 oz. serving
Assorted Chef's Choice Cheese, Roasted Nuts, Dried and Fresh Fruit, Breads and Crackers	
\$12.00 per person	
Gourmet Meat DF	290 Cal/.75 oz. serving
Assorted Cured Meats, Pate, Tapenade, Grain Mustard, Breads and Crackers	
\$12.00 per person	
Jumbo Shrimp with Cocktail Sauce and Fresh Lemon GF, DF	110 Cal Each
\$800.00 per 200 pieces	

Dinner Enhancements

ACTION STATIONS

Assorted Sushi and Nigiri Platte	40-80 Cal Each
\$280.00 per 75 pieces	
Oysters Rockefeller Fresh Blue Point Oysters Filled GF	30 Cal Each
With Spinach, Bacon and Gorgonzola Cheese	
\$510.00 per 100 oysters	
Baked Clams	100 Cal Each
Jumbo Fresh Clams Stuffed with Herb Breadcrumbs, Parmesan, Garlic and Butter	
\$460.00 per 100 clams	

SWEETS TABLE

Select three (3) for \$10.50 per person or five (5) for \$15.00 per person.

Assorted Blondies	140 Cal/2 oz. serving
Signature Cookies	130 Cal/2 oz. serving
Blondies and Brownies	130 Cal/2 oz. serving
Gourmet Dessert Bars	150-170 Cal/2 oz. serving
Cake Pops	170 Cal/2 oz. serving
Chocolate Covered Strawberries GF	40 Cal/2 oz. serving
Mini Fruit and Custard Tarts	150 Cal/2 oz. serving
White and Dark Chocolate Mousse Shooters	130 Cal/ 2 oz. serving
Custom Artisan Cupcakes	180 Cal/2 oz. serving
Assorted Macarons	100 Cal/.08 oz. serving
Rocky Road Mousse Cup GF	90 Cal/2 oz. serving
Chambord Mascarpone Mousse Cup GF	90 Cal/2 oz. serving
Flourless Chocolate Cake Bites GF	250 Cal/2 oz. serving





Late Night Bites

SAVORY SNACK STATIONS

\$7.00 per person, per selection.

Petit Cheeseburgers Aged cheddar, pickle, ketchup	160 Cal/2 oz. serving
Mini Chicago Dog DF Tomato, onion, mustard, pickle, relish, celery salt, sport peppers	230 Cal/2 oz. serving
Chicken Fried Rice GF, DF Scallions, vegetables	120 Cal/3 oz. serving
Sweet Potato Tots VGN, GF, DF Chipotle ketchup	80 Cal/2 oz. serving
Beef Tinga Tacos Salsa, cilantro, onions, queso fresco	90 Cal/2 oz. serving
Warm Pretzel Bites Choice of (3) dipping sauces - nacho cheese, beer cheese, queso blanco or honey mustard	270 Cal/2 oz. serving
Chicken Quesadillas With a Salsa Verde and Sour Cream	60 Cal/.85 oz. serving
Beef Empanadas With Salsa Crema Dipping Sauce on side	90 Cal/.85 oz serving

Late Night Bites

SWEET DELIGHTS

\$7.00 per person, per selection.

White Chocolate-Dipped Pretzel Rods VG With sprinkles	150 Cal/2 oz. serving
Chocolate-Dipped Pretzel Rods VG With Cocoa Nibs	140 Cal/2 oz. serving
Cheddar and Caramel Popcorn Mix VG, GF	130 Cal/2 oz. serving
Churros VG With Raspberry and Salted Caramel Sauce	270 Cal/2.5 oz. serving
Doughnut Holes VG <i>*Can be placed on skewers for additional fee</i>	170 Cal/2 oz. serving



Full Bar

LIQUOR

Tito's Vodka, Tanqueray Gin, Johnny Walker Red Label, Jack Daniels, Canadian Club, Bacardi Superior, Captain Morgan Spiced Rum, Sauza Silver

BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

WINE

Brut, Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

ADDITIONAL ITEMS

ASSORTED SOFT DRINKS	0-150 cal each
ASSORTED FRUIT JUICES	110-170 cal each
STANDARD MIXED AND GARNISH	110-170 cal each
ICED WATER	0 cal

**For each additional hour please add \$8.00 per person.*

Premium Bar

Included in Gold Coast Package.

LIQUOR

Kettle One, Bombay Sapphire, Johnny Walker Black Label, Marker's Mark, Crown Royal, Bacardi Superior, Captain Morgan Spiced Rum, Patron Reposado

BEER

Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero, Modelo Especial, Corona, Blue Moon, Miller Lite, White Claw Black Berry

WINE

Prosecco, Chardonnay, Pinot Grigio, Sauvignon Blanc, Sparkling Rose, Pino Noir, Merlot, Cabernet Sauvignon, Malbec

ADDITIONAL ITEMS

ASSORTED SOFT DRINKS	0-150 cal each
ASSORTED FRUIT JUICES	110-170 cal each
STANDARD MIXED AND GARNISH	110-170 cal each
ICED WATER	0 cal

**To upgrade please add \$12.00 per person.*

***For each additional hour please add \$9.00 per person.*



Event Guidelines

Each booking includes a private tasting for up to four individuals. Additional guests will be charged \$55 per person.

GUARANTEES

Your guaranteed minimum guest count is due 14 days prior to your event. Final charges will be based on either your guaranteed guest count, or actual guest count, whichever is greater.

FOOD AND BEVERAGE POLICIES

Due to federal, state and local laws concerning food and beverage sales, food or beverage prepared by Loyola Catering may not be removed from the premises. Any unused items are the sole property of Loyola Catering. All alcohol served on Loyola's premises must be purchased and served through Aramark. With the exception of Wedding Cakes, food may only be brought on Loyola's premises with written consent of management.

CHILDREN AND UNDER 21

Meals and Service Arrangements are discount to \$20 each with any package (Ages 5-12). Under 21 guests receive a credit of \$15 with any full open bar package.

WEDDING PROFESSIONALS' MEALS

Meals for the professionals contracted for your event will be provided at \$35 each. Please note only non-alcoholic beverages are permitted.

DEPOSITS AND PAYMENTS

A \$1,000.00 catering deposit will be due with your signed space contract. All payments are processed through Loyola Conference Services. Payment in full is due 10 days prior to your event. All payments and deposits are non-refundable. Payment can be made with a credit card via (VISA, MasterCard, and Discover only) or cashier's check. Visit www.luc.edu/cspayments to enter your Kinetics Space Contract number.

FOOD AND BEVERAGE MINIMUM

Minimum food and beverage charges may apply.

LABOR POLICY

Labor needs and charges are dependant on menu, service requested, guest count, location, timing of the event and logistics. All orders are subject to a labor charge which will be communicated by our team during the proposal process. Charges may vary. A four-hour minimum does apply to all labor fees.

ADMINISTRATIVE FEE AND TAXES

An 18% administrative fee and applicable taxes are added to all sales. This 18% administrative fee is not intended to be a tip, gratuity or service charge for the benefit of the employees.

GRATUITIES

Loyola Catering and its staff do not accept gratuities of any kind.

CANCELLATION POLICY

The event may be cancelled by giving Loyola Catering written notice. Notice is effective upon receipt by the University. The notice of cancellation shall include the cancellation fee below:

Cancellation received more than 181 days prior to your event date – 20% of total bill





LUC

CATERING
+ EVENTS

CATERING SALES

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