## Cold Cut Buffet

Potato Salad
Bulk Potato Chips or BBQ Chips
Assorted sliced Breads
to include White, Wheat and Rye
Sliced Deli Ham, Turkey and Roast Beef

Sliced American and Swiss Cheese
Lettuce, sliced Tomatoes and Spear Pickles
To include appropriate condiments
$14.95 per guest

## Desserts

**Honey Fig Pastry**
Fantastic little Puff Pastry triangles stuffed with sweet mashed Figs, Honey, Mint, and a pinch of Lemon Zest
$3.50 per guest

**Peanut Butter Cookies**
Baked soft, super scrumptious, fresh Peanut Butter Cookies
$12.00 per dozen

**Chocolate Chess Bar**
Chocolate Chess-Pie-Like Bar Cookies with a cake base and sweet, rich Chocolate Upper -- Wickedly Delicious!
$24.00 per dozen

**Raspberry Almond**
Scrumptious Raspberry Bars with a layer of Raspberry Jam, and a crumbly Cookie Topping, sprinkled with toasted Almonds
$24.00 per dozen

Spring catering specials and prices are available through April 2012.

**Your Campus Catering Team is proud to offer these special catering menus during Spring 2012. To place an order or speak with the catering department please call or email Angelelica at 410-617-5858 or catering@loyola.edu.**

Flavours by sodexo

# Our Favorite Flavours of Spring Catering Specials

Loyola Catering
410-617-5858
catering@loyola.edu

**Oliva Branzino**

**Polenta Stuffed Pepper**

**Honey Fig Pastry**

**http://www.loyola.edu/dining**

*Our talented catering culinarians have taken advantage of Spring flavours by creating delightfully new dishes featuring the flavours of the season. These delicious dishes are available only for a limited time. Contact our catering department to schedule your next event with delicious food and impeccable service.*

## Appetizers

**Endive with Goat Cheese, Fig and Honey Glazed Pecans**
Endive leaves cradling Goat Cheese Wedges, Honey Roasted Pecans, and Sweet Figs, drizzled with Port Wine Syrup
$4.50 per guest

**Chipotle Maple wrapped Chicken Breast**
Succulent Chipotle and adobo-marinated Chicken Morsels wrapped in a strip of Bacon & tossed gently in Maple Syrup
$4.50per guest

**Sun-Dried Tomato & Gorgonzola Bruschetta**
Toasted Crouton topped with savory Sun-Dried Tomato & Olive Tapenade and Gorgonzola Cheese
$4.50 per guest

## Salads

**Tossed Garden Salad with Garbanzo Beans, Cucumbers and Tomatoes**
Iceberg and Romaine Lettuce in Balsamic Vinaigrette, tossed with shredded Carrot, Garbanzo Beans, Cucumber & Tomato
$6.95 per guest

**Salad Greens with Prosciutto di Parma**
Mixed Greens tossed with thin strips of Prosciutto Pine Nuts, and Parmesan, dressed with a warm Balsamic Vinaigrette
$6.95 per guest

**Spinach Salad with Oranges and Strawberry**
Baby Spinach tossed with Oranges, Strawberries, and Sweet Candied Pecans, drizzled in our house Poppy Seed Dressing
$6.95 per guest

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## Entrées

*All entrées are served with house salad and dressing, rolls, butter, iced tea, iced water and coffee.*

**Polenta Stuffed Red Pepper**
Red Bell Peppers stuffed with Garlic Polenta, Roasted, and topped with a crisp layer of browned Asiago Cheese
$12.95 per guest

**Oliva Branzino "Olive Sea Bass"**
Sea Bass Pan-seared with Olives and Tomatoes in White Wine, served over Angel Hair Pasta and topped with Basil Chiffonade
$28.95 per guest

**Flat Iron Steak with Arugula Pesto**
Flat Iron Steak marinated in Olive Oil, Parsley, Rosemary, and Thyme, grilled medium rare, drizzled with Arugula Pesto served with an herb crusted broiled Tomato
$21.95 per guest

*Enjoy the flavourful cuisine of the coastal Mediterranean. An exotic escape for the palate!*

## Seasonal Feature:

THE MEDITERRANEAN CLUB
COASTAL MEDITERRANEAN CUISINE
SODEXO RESTAURANT SERIES

**Grilled Romaine Caesar Salad**
A delicious new take on a favorite Salad:
Grilled Romaine Hearts served with Caesar Dressing
$6.95 per guest

**Grilled Lamb Burgers**
Ultimate Grilled Lamb Sliders with Feta, Oregano and Garlic topped with fresh Tzatziki Sauce, on Pita Bread
$12.95 per guest

**Chicken Milanese**
Golden Brown Chicken Breast breaded with Parmesan, served with Lemon Wedge, creamy Mashed Potatoes blended with fresh Garlic and grilled Vegetables
$17.95 per guest

**Baked Cod Pepperonata**
Crispy oven fried Cod topped with Peppers, Tomato, Onion and Garlic, served with Cornmeal Pudding with Garlic and Parmesan, and sautéed Broccoli Rabe
$23.95 per guest

**Toasted Angel Food Cake with Strawberries**
Toasted Angel Food Cake topped with Balsamic Macerated Strawberries and Chocolate Sauce
$3.00 per guest