

2024-2025

Catering menu



Evergreen

CATERING

AT LOYOLA UNIVERSITY



4501 North Charles Street, Baltimore, MD 21210

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ALL THE RIGHT INGREDIENTS

THANK YOU FOR SELECTING US TO CATER YOUR UPCOMING EVENT!

Whether we are dropping off food for a meeting or designing a full-service event with staffing, equipment, and linens, no event is too big, too small, or too complex for Evergreen Catering to handle. Mix all these ingredients together and you have a complete catering team that is prepared to flawlessly execute any type of event.

- Highly skilled, professionally trained culinary team
- Highest quality, freshest products delivered daily
- Customer-focused event staff assisting you with all your catering needs
- On-time deliveries from our staff

All of our events are the result of a collaborative effort between our event staff, culinary experts, operations teams, and you — the final ingredient!

We're happy to work with you to tailor a menu to fit your special event or budget. Please allow three weeks prior to your event for custom options.

Parkhurst Dining is proud to be the exclusive caterer of Loyola University Maryland.



CONTINENTAL BREAKFAST



Served room temperature, minimum of 8 guests.

PASTRIES

TRADITIONAL CONTINENTAL

8.99 per guest

Choice of two: assorted muffins, chocolate croissants, Danishes, and cinnamon rolls. Served with coffee, hot tea, iced water, and assorted juices.

CLASSIC CONTINENTAL

10.99 per guest

Assortment of Danishes, muffins, and assorted bagels with cream cheese, butter, and jelly. Served with fresh fruit salad and accompanied by coffee, hot tea, iced water, and assorted juices.

ASSORTED GOURMET BAGEL PLATTER

3.59 per guest

Served with plain cream cheese, butter, and fruit preserves

ASSORTED DOUGHNUTS

26.00 per dozen

ASSORTED JUMBO MUFFINS

30.00 per dozen

SMOKED SALMON PLATTER

12.95 per guest

Bagels with smoked salmon, cream cheese spread, onion, diced hard-boiled egg, tomato, capers, and lemon. Accompanied by coffee, hot tea, iced water and assorted juices.

FRUIT

FRUIT SALAD

3.29 per guest

MIXED WHOLE FRUIT

1.79 per piece

An assortment of oranges, apples, and bananas

FRESH-SLICED FRUIT PLATTER

3.79 per guest

A selection of sliced cantaloupe, honeydew melon, pineapple, and grapes, garnished with berries

YOGURTS

INDIVIDUAL YOGURT

2.49 each

An assortment of yogurts

YOGURT PARFAIT

4.49 each

Vanilla yogurt served with local Michele's Granola® and assorted berries. This item can be individually prepackaged for an additional .50 each.

BOXED BREAKFAST

7.99 per guest

Jumbo muffin, yogurt, whole fruit, and bottled juice all served in a box

HOT BREAKFAST SELECTIONS



Minimum of 8 guests.

BREAKFAST SANDWICH PACKAGE

12.95 per guest

Choice of sandwich, fruit salad, and breakfast potatoes accompanied by coffee, hot tea, iced water, and assorted juices

BACON, EGG, & CHEDDAR CROISSANT

PROSCIUTTO, EGG, & SWISS ON CROISSANT

VEGAN SAUSAGE, EGG, & CHEESE ON CROISSANT

ALL-AMERICAN BREAKFAST 12.50 per guest

Scrambled eggs, choice of breakfast meat, breakfast potatoes, and sliced fruit accompanied by coffee, hot tea, iced water, and assorted juices

FRENCH TOAST PACKAGE 10.99 per guest

French toast served with choice of meat, fruit salad, and maple syrup accompanied by powdered sugar, coffee, hot tea, iced water, and assorted juices

OATMEAL BAR 7.95 per guest

Steel-cut old-fashioned oatmeal with brown sugar, dried cranberries, raisins, roasted nuts, and dairy cream accompanied by coffee, hot tea, iced water, and assorted juices

GRITS BAR 7.49 per guest

Classic grits with cheese, butter, chives, bacon bits, and brown sugar accompanied by coffee, hot tea, iced water, and assorted juices

BREAKFAST TACO 9.99 per guest

Scrambled eggs, chopped bacon or sausage crumbles, cheddar cheese, black beans, avocado, and salsa accompanied by flour and corn tortillas

À LA CARTE

BREAKFAST SANDWICH 5.99 per guest

FRUIT SALAD 3.29 per guest

SECOND CHOICE OF BREAKFAST MEAT 2.00 per guest

FRENCH TOAST 4.25 per guest

ASSORTED PASTRIES 2.99 per guest

INDIVIDUAL OMELET MUFFINS

Two per guest. Gluten-friendly. Personal omelet baked in a muffin pan filled with Virginia baked ham, fresh vegetables, and jack and cheddar cheeses.

THE 'SHROOM 5.99 per guest

Wild mushrooms, spinach, and Boursin® sauce

CLASSIC LORRAINE 6.25 per guest

The original quiche Lorraine with roasted sweet onions, bacon, and Gruyere cheese

HAM & CHEESE 6.25 per guest

EASTERN SHORE 8.25 per guest

Hand-picked lump blue crab with sweet corn, green onions, and Boursin® cheese

Gluten-free bagels or vegan croissants available with two week notice for an additional .49 each

HOT BREAKFAST SELECTIONS



BREAKFAST MEATS 3.25 per guest

- Maple sausage links
- Applewood bacon
- Turkey bacon
- Vegan sausage

BREAKFAST POTATOES 1.99 per guest

- Served with ketchup
- O'Brien potatoes
 - Hash browns



COLD BUFFET PACKAGES



Minimum of 10 guests.

BUILD YOUR OWN SANDWICH BUFFET

13.25 per guest / one side salad

14.75 per guest / two side salads

Your choice of three signature sandwiches or wraps, choice of side salads, and dessert

CHOICE OF SIDES:

- Caesar salad with Caesar dressing
- Garden salad with ranch and balsamic vinaigrette
- House-made potato chips
- Vinegar slaw
- Greek pasta salad
- Potato salad
- Southwestern roasted corn salad
- Tuscany grilled vegetable platter

BUILD YOUR OWN BAGGED MEAL

Individually wrapped sandwiches of your choice served with a bag of potato chips, a jumbo cookie, assorted soda or water, and packets of mustard, mayonnaise, and utensil packets

- Basic sandwich 12.49
- Signature sandwich or wrap 14.25 (3 choices)
- Add side salad 2.50 each
- Add whole fruit 1.79 each

Add 1.00 per guest to pre-bag all lunches individually

BUILD YOUR OWN SALAD STATION

14.50 per guest / one protein

17.50 per guest / two proteins

21.95 per guest / three proteins

Fresh garden greens displayed with a selection of toppings and dressings. Served with fresh rolls, butter, and choice of dessert

CHOOSE FROM:

- Thinly sliced flank steak
- Grilled chicken breast
- Grilled salmon
- Grilled tofu
- Chicken salad
- Tuna salad
- Egg salad
- Grilled shrimp
- Shrimp salad

CHOICE OF DESSERT:

- Cookies and brownies
- Fruit salad

SIGNATURE WRAPS



Minimum of 8 guests.

SHRIMP SALAD WRAP 6.95 per guest

House-made shrimp salad with mixed greens in a tortilla. Gluten-free bread available.

CHICKEN CAESAR WRAP 6.75 per guest

Grilled chicken breast, romaine lettuce, shaved Parmesan cheese, and classic Caesar dressing in a flour tortilla. Gluten-free bread available.

MEXICAN CHICKEN WRAP 6.75 per guest

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, and chipotle crema spread in a tortilla. Gluten-free bread available.

TURKEY CLUB WRAP 6.95 per guest

Smoked turkey breast, Monterey Jack cheese, applewood bacon, mixed greens, sliced tomato, and mayonnaise in a spinach tortilla.

Gluten-free bread available.

VEGGIE EXPLOSION WRAP 6.50 per guest

Vegetarian California asparagus, leaf lettuce, feta cheese, mixed greens, roasted red peppers, and Boursin® cheese spread in a tortilla

GREEK ISLES WRAP 6.25 per guest

Vegan Cucumbers, Kalamata olives, mixed greens, and cherry tomatoes with lemon oregano vegenaise in a tortilla



SIGNATURE SANDWICHES



Minimum of 8 guests. Gluten-free options available. Bread type subject to availability.

RAGIN' CAJUN

6.95 per guest

Blackened chicken breast with lettuce, tomato, herbs, mayonnaise, and provolone on a ciabatta roll

TURKEY HONEY BACON CLUB

6.95 per guest

Sliced turkey with honey pepper bacon, leaf lettuce, tomato, Swiss, and garlic aioli on a pretzel roll

BLACK ANGUS HERO

7.25 per guest

Medium-rare black angus top round of beef, field cress greens, grilled red onions, and Boursin® horseradish spread on a French baguette

LITTLE ITALY

6.95 per guest

Genoa salami, prosciutto, capicola, mozzarella cheese, roasted peppers, romaine lettuce, and pesto spread on a French baguette

THE SEAWICH

6.50 per guest

White albacore tuna salad with celery, sweet onion, and a touch of pickle relish on a brioche roll

COUNTRY CHICKEN SALAD

6.50 per guest

White-meat, country-style chicken salad with leaf lettuce and vine-ripened tomato on a brioche roll

TURKEY & HAVARTI

6.50 per guest

Smoked breast of turkey, Havarti cheese, leaf lettuce, sliced tomatoes, and pesto mayo on a brioche roll

BAVARIAN BLAST

6.75 per guest

Virginia-cured ham with smoked Gouda cheese, honey mustard dressing, leaf lettuce, and tomatoes on a pretzel roll

ZUCCHINI SANDWICH *Vegetarian*

6.50 per guest

Herb-grilled green and yellow zucchini with fresh mozzarella, basil, marinated tomatoes, and pesto spread on baguette

ENTRÉE SALADS



Served with rolls, butter, cookies or brownies, and a beverage.

GOURMET CAESAR SALAD

15.49 Grilled chicken or tofu
16.49 Grilled shrimp or salmon
17.49 Grilled flank steak

Crisp romaine lettuce, Parmesan cheese, and garlic croutons with a classic Caesar dressing

COBB SALAD

15.25 per guest
Spiced breast of chicken, crisp bacon, crumbled blue cheese, hard-boiled egg, and tomato with a creamy ranch or bleu cheese dressing

BUFFALO CHICKEN SALAD

14.99 per guest
Grilled buffalo chicken, crumbled blue cheese, cherry tomatoes, and cucumbers over mixed greens with ranch dressing

BLACK & BLUE SALAD

16.49 per guest
Black & blue seasoned flank steak, bleu cheese crumbles, and pickled red onions over mixed greens with bleu cheese dressing

MAKE IT A BOXED MEAL

Just let us know! We're happy to work with you to tailor a menu to fit your special event or budget. Please allow two weeks prior to your event for custom options.



SIDES



À la carte, minimum of 8 guests.

CLASSIC CAESAR SALAD

3.75 per guest

Romaine lettuce, garlic croutons, and Parmesan cheese in a classic Caesar dressing

GARDEN SALAD

3.25 per guest

Romaine, radicchio, red leaf, and limestone Bibb lettuces with tomatoes, chickpeas, matchstick carrots, cucumber, and broccoli, served with your choice of dressing

FRUIT SALAD

3.29 per guest

Assorted fruit diced and tossed together

STREET CORN SALAD

3.99 per guest

Roasted corn tossed with diced red peppers, queso fresco, lime juice and fresh cilantro

TUSCANY GRILLED VEGETABLE PLATTER

3.75 per guest

Zucchini, bell peppers, onion, eggplant, fennel, and yellow squash with a basil-garlic olive oil served at room temperature

- Add garlic hummus, roasted red pepper hummus, or garden herb dip for an additional 2.69 per guest

BRUSSELS SPROUTS

3.99 per guest

Roasted Brussels sprouts tossed and cooked with sautéed prosciutto

MAC AND CHEESE

2.95 per guest

Pasta tossed in a creamy cheese sauce and baked. Portioned as a side

MASHED POTATOES

2.95 per guest

Potatoes mashed with butter and cream

VINEGAR SLAW

2.99 per guest

Traditional coleslaw with shredded carrots and onions in a vinaigrette dressing

GREEK PASTA SALAD

2.99 per guest

Rotini pasta tossed with Kalamata olives, cucumbers, tomatoes, red onions, and feta cheese in a red wine vinaigrette

POTATO SALAD

2.99 per guest

Old-fashioned potato salad in a creamy dill mayonnaise

HOMEMADE POTATO CHIPS

2.99 per guest

SOUPS



Includes a cracker basket. Ask about additional seasonal soup options!

CREAM OF CRAB

4.25 per guest

A creamy blend of fresh crab meat, cream, and sherry

TRADITIONAL MARYLAND CRAB

4.25 per guest

Fresh crab meat, vegetables, and tomatoes in vegetable broth

CHICKEN NOODLE SOUP

3.50 per guest

Chicken noodle soup with fresh vegetables and noodles

TOMATO BISQUE

3.25 per guest

With toasted croutons

HEARTY VEGETABLE SOUP

3.25 per guest

Sweet corn, celery, carrots, leeks, and mushrooms in a vegetable herb broth

CHILI BAR

12.99 per guest

Traditional ground beef chili served with black beans, jalapeños, scallions, sour cream, cheddar cheese, and corn bread



HOT BUFFETS



Includes choice of one salad, one starch, one vegetable, and one dessert, unless otherwise noted. Premium options are available upon request for an additional charge.

ONE ENTRÉE HOT BUFFET 15.50 per guest with a minimum of 10 guests

TWO ENTRÉE HOT BUFFET 17.95 per guest with a minimum of 20 guests

THREE ENTRÉE HOT BUFFET 21.95 per guest with a minimum of 30 guests

POULTRY

CHESAPEAKE CHICKEN

2.00 upcharge per guest

Sautéed chicken breast topped with lump crab imperial and a Chesapeake cream sauce

CRISPY PESTO CHICKEN

1.00 upcharge per guest

Sliced chicken breast in a garlic pesto crust

CHICKEN BREAST PARMIGIANA

1.00 upcharge per guest

Parmesan-crust chicken topped with roasted garlic tomato sauce with Parmesan and mozzarella cheeses

CHICKEN PICCATA

1.00 upcharge per guest

Chicken breast in a lemon-basil caper sauce

BEEF

RIBEYE

3.00 upcharge per guest

Flame grilled ribeye steak with caramelized balsamic red onions on the side

FLANK STEAK

2.00 upcharge per guest

Grilled flank steak with herb chimichurri sauce

THE PLAINS

2.00 upcharge per guest

Mesquite-grilled flank steak sliced and encrusted with black peppercorns, served with horseradish cream

TRADITIONAL LASAGNA

Layered with ricotta, Parmesan, and mozzarella cheeses with ground beef in tomato sauce.

Does not include choice of starch.

HOT BUFFETS CONT.



VEGETARIAN

PORCINI RAVIOLI

Ravioli stuffed with porcini mushrooms and tossed with sweet peas and parsley in an Alfredo sauce. Does not include choice of starch

PORTOBELLO NAPOLEON

Grilled portobello mushrooms layered with spinach, roasted peppers, and fresh mozzarella, topped with balsamic reduction

VEGETABLE LASAGNA

In white sauce

Does not include choice of starch

PASTA ALFREDO

Add Shrimp 1.00 upcharge per guest

MAC & CHEESE

Pasta tossed in a creamy cheese sauce and baked

Add ham or bacon 1.00 upcharge per guest

Add crab 2.00 upcharge per guest

VEGAN

VEGAN BOLOGNESE

Grilled vegetable and vegan sausage Bolognese sauce over rigatoni

Does not include choice of starch

SEAFOOD

MARYLAND CRAB CAKES

3.00 upcharge per guest

Maryland lump crab cake over roasted sweet corn with a tarragon tartar sauce

BOURBON GLAZED SALMON

2.00 upcharge per guest

Salmon glazed with a bourbon sauce



HOT BUFFETS CONT.



CHOOSE FROM

SALADS

- Garden salad
- Caesar salad
- Vinegar slaw
- Street corn salad
- Potato salad

STARCHES

- Roasted rosemary red bliss potatoes
- Pilaf rice
- Roasted garlic mashed potatoes
- Macaroni & cheese
- Penne marinara
- Substitute gluten-free pasta for no charge

VEGETABLES

- Snipped green beans
- Steamed broccoli
- Tuscany roasted vegetables
- Grilled asparagus
- Honey-glazed carrots
- Prosciutto and Brussels sprouts
additional 1.25 per guest

DESSERTS

- Assorted cookies and brownies
- Assorted dessert bars
- Assorted cupcakes
- Strawberry shortcake
- Carrot cake
- Red velvet cake
- Black bottoms

These dessert items are available upon request with two week notice and additional .49 per guest

- Gluten-free Cake
Chocolate cake with chocolate icing
- Gluten-free cookies
- Gluten-free brownies
- Vegan cupcakes
Vanilla with vanilla icing

THEMED BUFFETS



FAJITAS

17.95 per guest

Grilled chicken or beef fajitas with roasted bell peppers, sautéed onions, guacamole, tomato salsa, sour cream, and shredded cheddar cheese. Includes a basket of soft flour tortillas, black beans, rice, and street corn salad

TACO BAR

15.95 per guest

Ground beef and ground turkey with the fixings, including shredded lettuce, chopped tomatoes, shredded cheese, crispy taco shells, and soft flour tortillas. Includes homemade salsa, sour cream, guacamole, tortilla chips, and street corn salad. Make it a "Walking Taco" for an additional 1.00 per guest.

PICNIC IN THE SOUTH

15.95 per guest

Crispy pieces of southern-fried chicken accompanied by a choice of two sides and corn bread with sweet butter

BACKYARD PICNIC

14.95 per guest

Local Roseda beef burgers and black bean veggie burgers accompanied by ketchup, mustard, relish, platters of lettuce, tomatoes, cheese slices, and red onions. Served with hamburger rolls and choice of two sides. Add hot dogs for an additional 1.50 per guest.

BIG BOLD BBQ

CHOICE OF TWO SIDES

YOUR CHOICE OF MEAT

- Barbequed beef brisket

16.95 per guest

- Grilled BBQ chicken

15.25 per guest

- Slow-roasted pork shoulder

15.50 per guest

- Impossible vegan Barbacoa

Vegan

15.95 per guest

CHOICE OF BBQ SAUCE

- Traditional BBQ

- Carolina gold BBQ

CHOICE OF SIDES

- Caesar salad

- Garden salad

- Individually bagged potato chips

- Vinegar slaw

- Greek pasta salad

- Potato salad

- Southwestern roasted corn salad

- Tuscany grilled vegetable platter

PIZZA PARTY

Does not include a dessert. 8 slices per pizza. Served in pizza boxes. Gluten-free pizza available upon request. We recommend at least two slices per guest.

- Cheese 14.99 per pizza

- Pepperoni 15.99 per pizza

- Vegetable 15.99 per pizza

- Buffalo Chicken 16.99 per pizza

STATIONARY RECEPTION PLATTERS



MARYLAND CRAB DIP

6.25 per guest

Warm Maryland crab dip with herbed French bread toasts

HOT SPINACH AND ARTICHOKE DIP

5.25 per guest

Homemade spinach and artichoke dip, accompanied by carrots, celery, and an assortment of flatbreads

BUFFALO CHICKEN DIP

5.95 per guest

Creamy buffalo chicken dip served with celery and an assortment of flatbreads

CHIPS AND DIP

3.25 per guest

Tortilla chips with tomato salsa and guacamole

DUO OF HUMMUS

3.49 per guest

Duo of roasted garlic herb hummus and roasted red pepper hummus, served with basket of toasted pita chips

CHICKEN TENDERS

4.99 per guest

Two per guest
Served with your choice of honey mustard, bleu cheese, ranch, or BBQ dipping sauces

CHARCUTERIE BOARD

9.95 per guest

Chef's selection of three Italian meats and three cheeses, olive medley, and marinated vegetables, garnished with dried fruit and served with baguettes

SEASONAL SLICED FRUIT PLATTER

3.75 per guest

HOMEMADE POTATO CHIPS

3.49 per guest

Choice of garden herb dip or onion dip

CHEESE DISPLAY

5.60 per guest

Imported and domestic cheeses garnished with fruit and berries, served with crackers

SEASONAL BASKET OF CRUDITÉ

3.95 per guest

Seasonal basket of crudité with garden herb dip

MINIATURE SANDWICHES

4.49 each

2 per guest

CHOICE OF

- Smoked ham and Gouda with caramelized onions on brioche
- Roast beef on brioche with horseradish cream
- Fresh mozzarella, plum tomato, and fresh basil with balsamic vinaigrette on brioche
- Chicken salad on brioche

SUSHI PLATTER

Please check with Evergreen Catering for availability and pricing

ITALIAN MEATBALLS

1.95 each

Bite-size, oven-roasted meatballs in choice of marinara or bourbon glaze

STATIONARY RECEPTION PLATTERS CONT.



CHEESESTEAK EGG ROLL

2.49 each

2 per guest. Served with queso sauce.

CRUDITE SHOOTER

2.25 each

Vegetable crudite in an individual cup with roasted red pepper hummus

BONE-IN WINGS

2.50 per wing

Plump chicken wings prepared in choice of sauce: teriyaki, buffalo, BBQ, or Old Bay rub. Accompanied by celery and ranch or bleu cheese dressing

GRAZING BOARDS 9.95 per guest

Minimum of 10 guests.

MEDITERRANEAN GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with crackers.

- Assorted olives, olive tapenade tomatoes, cucumbers, garlic hummus, tzatziki dip, feta cheese, bleu cheese, sun-dried tomatoes, pita bread, or artichokes

SPANISH GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with crackers.

- Chorizo, salami, jamón serrano, manchego cheese, cabral cheese, marcona almonds, marinated olives, fig crackers, fruit preserves, or grapes

GRAZING BOARDS CONT.

ITALIAN GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with crackers.

- Variety of salami, prosciutto, Parmesan crisps, mini pickles, pecorino cheese, mozzarella cheese, or mandarin slices

FRENCH GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with crackers

- Roasted beets, dijon mustard, baguettes, mini breadsticks, red grapes, dried figs, brie, honeycomb, grapes, or almond slivers.

LATIN GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with crackers.

- Tortilla chips, guacamole, roasted corn salsa, pico de gallo, queso fresco, pepper jack, radishes, jalapenos, tajin mango, pork chicharron

SWEET GRAZING BOARD

Chef's choice of an assortment of 6-8 of the following items served with graham crackers.

- Sliced strawberries, Nutella®, vanilla dessert dip, crostini, brie cheese, chocolate covered pretzels, blueberries, dried cranberries, chocolate bark, oreo cookies, or yogurt covered raisins

PASSED OR STATIONARY HORS D'OEUVRES



These items are priced two per guest.

BEEF, PORK, AND LAMB

LOLLIPOP LAMB CHOPS

9.75 per guest

Lollipop lamb chops with basil

MINI BEEF WELLINGTON

7.00 per guest

Beef tenderloin with wild mushroom duxelle wrapped in puff pastry

FRANKS IN A BLANKET

2.65 per guest

Served with honey mustard dipping sauce

BEEF EMPANADAS

5.50 per guest

Served with tomato salsa

VEGETARIAN

FALAFEL FRITTERS

2.25 per guest

Chickpea fritter served with tzatziki sauce

CRISPY SPRING ROLLS

3.00 per guest

Crunchy spring rolls served with sweet and sour dipping sauce

SPANIKOPITA

4.00 per guest

A blend of spinach and feta cheese baked in phyllo dough

WILD MUSHROOM TART

2.25 per guest

Caramelized onion, wild mushrooms, and Boursin® Cheese in a tart shell

VEGETABLE EMPANADAS

3.75 per guest

Served with tomato salsa

POULTRY

Thai chicken wontons

2.25 per guest

Available passed only

BUFFALO EGG ROLLS

6.00 per guest

Served with bleu cheese dip

CHICKEN EMPANADAS

4.25 per guest

Served with tomato salsa

SEAFOOD

MINI CRAB CAKES

9.75 per guest

Served with cornichon remoulade

STEAMED SHRIMP COCKTAIL

5.75 per guest

Served with cocktail sauce and Creole mustard

MEDITERRANEAN GRILLED SHRIMP

5.75 per guest

Served with spicy salsa remoulade

CRAB DIP TARTLET

6.25 per guest

Maryland crab dip in individual pastry tarts

GRILLED LIME CILANTRO SHRIMP

5.75 per guest

SHRIMP TEMPURA

5.75 per guest

With sweet and sour dipping sauce

MEETING BREAKS



INDIVIDUAL BAGGED CHIPS

2.25 each

Assorted Great Lake Kettle Chips®. A Parkhurst Dining Forged Partner!

ASSORTED GRANOLA BAR

2.29 each

ASSORTED CHOBANI™ YOGURT

2.49 each

BOXED POPCORN

1.99 per guest

BUILD YOUR OWN TRAIL MIX BAR

4.49 per guest

May include nuts Assortment of four different options

SOFT PRETZEL BITES

3.25 per guest

Served warm with mustard dipping sauce
Add cheese sauce for an additional
.75 per guest

CHEESE AND CRACKERS SNACK PLATTER

4.99 per guest

With cubed cheese and grapes

THEATER PACKAGE

6.99 per guest

Popcorn, assorted candy, and canned sodas.

ICE CREAM NOVELTIES

3.49 EACH

CHOICE OF FOUR:

- Sundae cups
- Chocolate bars
- Cookie ice cream sandwiches
- Strawberry shortcake bars
- Oreo® Bars
- Ice cream cones with nuts
- Non-dairy water ice cups

ICE CREAM STATION

5.29 per guest

Vanilla or chocolate ice cream with whipped cream, cherries, caramel sauce, chocolate sauce, and sprinkles. Requires attendant and equipment with an additional charge. *Taharka Brothers* ice cream available for an additional cost and three weeks notice.

FROM THE BAKERY



GOURMET CUPCAKES

35.00 per dozen

DOUBLE CHOCOLATE

Chocolate cake topped with chocolate frosting

DOUBLE VANILLA

Vanilla cake topped with vanilla frosting

STRAWBERRY CAKE

Whipped cream and strawberries on top

LEMON CAKE

Filled with lemon cream and topped with lemon creme frosting

RED VELVET

Topped with cream cheese frosting

CUSTOM-MADE SHEET CAKES

QUARTER SHEET CAKE

45.00 each, serves 25

HALF SHEET CAKE

80.00 each, serves 50

FULL SHEET CAKE

150.00 each, serves 100

CHOICE OF CAKE FLAVOR:

Yellow, chocolate, marble, red velvet, or lemon

CHOICE OF ICING:

Vanilla or chocolate buttercream

Add a printed logo for an additional 15.00 and two week notice

NEW YORK-STYLE CHEESECAKE

30.00 per cheesecake

12 slices

- Original
- S'more
- Cinnamon apple
- Oreo®
- Raspberry and white chocolate
- Seasonal

SIGNATURE CAKES

28.00 each

10-inch round, serves 12-15 guests

RED VELVET CAKE

Classic red velvet layer cake with cream cheese frosting

CARROT CAKE

House-made carrot cake with cream cheese frosting

COCONUT DELIGHT

Layers of coconut cake filled with pastry cream and coconut, frosted with coconut butter cream, and sprinkled with toasted coconut

TRIPLE CHOCOLATE

Four layers of chocolate cake with rich chocolate cream filling, frosted in chocolate butter cream

LEMON LAYER CAKE

Lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

STRAWBERRY SHORTCAKE

Layers of yellow cake, whipped cream, and fresh-cut strawberries

FROM THE BAKERY CONT.



PASTRIES

SOUTHERN SWEETS

2.75 per guest

Toasted banana pudding with Nilla® wafers and coconut cupcakes

TARTS

30.00 each, serves 8-10 guests

3.95 each, 4-inch size

- French apple
- Fresh fruit
- Chocolate marshmallow
- Blueberry lime tart

CHOCOLATE STRAWBERRIES

2.50 each / plain single-dipped

2 dozen minimum

MINI DESSERT PLATTER

3.85 per guest

Two per guest

YOUR CHOICE OF THREE

- Assorted chocolate truffles (may contain nuts)
- Cream puffs
- Cheesecakes
- Lemon meringue tart
- Key lime tart
- Fruit tarts
- Chocolate cream tarts
- French macarons
- Black bottoms
- Cannoli

COOKIES

ASSORTED JUMBO COOKIES

2.75 each

COOKIE AND BROWNIE ASSORTMENT

3.75 per guest

A variety, including chocolate chip, oatmeal raisin, chocolate brownie, and seasonal bar

FRENCH MACARONS

2.49 each

Contains almond flour

A variety, including chocolate, lemon, coffee, and raspberry

COCONUT MACAROONS

2.49 each

ASSORTED DESSERT BARS

2.99 per guest

Chef's choice of assortment

GLUTEN-FREE

Pricing available on request with a two week notice

- Cookies
- Brownies
- Chocolate torte

VEGAN CUPCAKES

Pricing available on request with a two week notice

BEVERAGES



JUICE

2.25 each

Orange, apple, cranberry, or grapefruit

17 OZ. PLASTIC WATER OR 12 OZ. ALUMINUM BOTTLED WATER

2.25 each

12 OZ. CANNED PEPSI® PRODUCTS

1.95 can

COFFEE

3.45 per guest

Choice of local Zeke's regular or decaf coffee. Accompanied by individual creamers, sweeteners, and airpot rental

HOT TEA

3.25 per guest

Includes herbal teas, individual creamers, sugar, artificial sweeteners, and airpot rental

COFFEE AND TEA PACKAGE

4.35 per guest

Choice of local Zeke's regular or decaf coffee with herbal teas. Accompanied by individual creamers, sweeteners, and airpot rental

SWEET ICED TEA, LEMONADE, AND WATER

1.79 per guest

HOT CHOCOLATE BAR

3.49 per guest

Served with marshmallows, chocolate chips, chocolate syrup, and whipped cream

COFFEE REFRESH

2.49 per guest

Available if you have already purchased a coffee setup for earlier in the day

COFFEE TRAVELER

Option of regular or decaf coffee in a to-go box for an additional 10.00

MOCKTAILS

3.49 per guest

Choice of mocktail served in a dispenser

BAR PACKAGES



All alcohol is sold as an approximate cost and then billed based upon actual consumption. All packages require a separate bartender fee depending on the size of your event.

HOUSE BEER AND WINE PACKAGE

Estimate of 7.00 per guest

Three types of house beer billed at 4.00 per beer and two types of house white wine and two types of house red wine billed at 28.00 per bottle

STANDARD FULL BAR SERVICE

Estimate of 10.00 per guest

House beer and wine package plus the addition of vodka, whiskey, bourbon, rum, and gin, accompanied by sodas, juices, mixers, and bar fruit

SPARKLING TOAST

Estimate of 4.00 per guest

Sparkling Prosecco billed at 30.00 per bottle and also includes sparkling apple cider and plastic flutes.

CASH BAR

4.00 tickets for beer or wine

À LA CARTE

- Mocktails 5.00 each
- Canned non alcoholic beer 5.00 each



CATERING GUIDELINES



ROOM RESERVATIONS

Room reservations must be arranged through Event Services prior to placing your catering order.

ARRANGING CATERING

When arranging for catered services, we ask that you plan as far in advance as possible. **Orders must be placed ten (10) business days prior to your event.** Even if you do not know the final number of guests, this gives us enough time to create the best event for you. For special menu requests we will need more advance notice. We will make every attempt to satisfy your needs for any events booked less than one (1) week in advanced, but menu selections or any special requests cannot be guaranteed. **A 25.00 late fee is charged for any function booked within three (3) business days prior to the event.** To place an order, call our catering office at 410.617.5858, visit our ordering website: www.loyolamd.catertrax.com, or email catering@loyola.edu. When placing an order 48 hours or less from the event start time, please call 410.617.5858 to inform us. The catering office is open to accept orders Monday through Friday from 9 a.m. to 5 p.m., excluding holidays and school closings.

PLACING A CATERING ORDER ON CATERTRAX

CaterTrax is the University's convenient online system for placing all catering orders, large or small. First, simply create an account, then place any order up to 18 months in advance. You can track, manage, and repeat orders. Feel free to contact our Catering Office with any questions about CaterTrax. www.loyolamd.catertrax.com

HELPFUL INFORMATION WHEN MAKING YOUR ARRANGEMENTS

- Theme or purpose of your event
- Special diet considerations, food allergies
- Special layout needs (reserved seating, head tables, linen, or skirting)
- Weather: is a rain site required?
- China or disposable service
- Style of service — served, buffet, carryout, or delivery
- Program details — awards, ceremonies, speakers, etc.
- Floral arrangements and centerpieces
- Will alcohol be served?
- Budget parameters
- Form of payment — budget number, direct billing, cash, or credit card

410-617-5858

catering@loyola.edu

www.loyola.edu/catering

CATERING GUIDELINES CONT.



TYPES OF SERVICE

SERVED

All courses are served at your table. Depending on the time constraints of your event, the salad and/or dessert courses can be preset. Pricing is based on a single-menu entrée selection.

BUFFET

This style of service offers a variety of menu choices. Quantities of food prepared will adequately serve the number of guaranteed guests. This, however, does not imply all-you-can-eat. A buffet is suggested when the following may occur: guests arriving at different times, physical layout of the room prohibits serving, mixed crowd requiring a varied menu, or a more informal style of event.

DELIVERY SETUP/PICKUP

Deliveries made on campus with a setup required. We will complete setup approximately 30 minutes before your event is to begin unless instructed otherwise. **A delivery fee of 25.00 will be added to any order that requires delivery to Evergreen Campus.** Delivery times are available from 7 a.m. to 7 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count, and location. Pricing includes the pickup of all equipment. All equipment is the sole property of Evergreen Catering and must be secured by the customer until picked up by our staff. Any equipment not returned or returned damaged will be charged full replacement cost.

DELIVERY DROP-OFF

Deliveries made on campus with no setup required, as well as no return pickup/cleanup. **A delivery fee of 25.00 will be added to any order that requires delivery. A delivery fee of 40.00 will be added to any order that requires delivery off campus or to Timonium or Columbia.** Drop-off cannot occur if the menu requires reusable equipment. Delivery times are available between 9 a.m. and 5 p.m. Any delivery before or after these times may incur an additional charge dependent on time, guest count, and location. The customer is responsible for clean up and removal of all trash.

PICKUP SERVICE

Carryout service can be arranged for items you may wish to pick up from Evergreen Catering at Boulder Garden Café or Iggy's Market (Newman Towers). All items will be served on disposable service ware.

LINEN

Available for a separate charge.

DISPOSABLES

We are happy to offer you a selection of premium disposable products, including serving pieces, flatware, plates, napkins, and cups. **If you would like biodegradable and environmentally friendly products, we can provide them for an additional charge of 1.00 per guest.**

CATERING GUIDELINES CONT.



CONFIRMATIONS

After the arrangements have been made, either a copy of the Banquet Event Order (BEO) or CaterTrax confirmation will be emailed. Once received, BEO/CaterTrax is the contract. Please review it carefully and confirm.

FINAL GUEST COUNT AND CHANGES

The expected guest count should be as accurate as possible and given at least four (4) business days prior to the event, along with any menu changes.

Reach out to Evergreen Catering for information about linen choices, floral options, and service charges.

ADDITIONAL SERVICES

SERVICE FEES

Our 25.00 service fee covers someone transporting, setting up and dropping off a basic event. It does not include a staff member to stay for the event to refill or work the event, that requires additional service fee.

There is a 4 hour minimum for a service fee. If the event duration is longer than 2 hours, or requires extensive set up (large event or outside), then the fee will be increased to accommodate the needs.

- Server Fee 29.00 per hour – 4 hour minimum
- Bartender 38.00 per hour – 4 hour minimum
- Captain 40.00 per hour – 4 hour minimum
- Chef Fee 42.00 per hour – 4 hour minimum

LINEN OPTIONS

Please work with Event services to determine your event set up needs at least 2 weeks prior to your event. Per Loyola University Events policy, all tables must be covered by linen. We need one week at minimum to order linen for tables.

LINEN NAPKINS 1.00 each

These are ordered for china events. We can order these in other colors with a week's notice.

HOUSE LINEN

These will cover a round table, but not are not floor length. Standard House Colors are: Green, grey, white and black. We can order these in other colors with one week's notice.

- 90"x90" 8.00 each

STANDARD LINEN

Please let us know what color you would like.

- 132"x90" 18.00 each
This will cover a 6 foot rectangle table.
- 120" or 132" round 18.00 each
This will cover a 60" Round, or Cocktail Table.

PREMIUM LINEN

Please work with our team to identify the pattern you would like.

- 132"x90" or 120" round 35.00 or more
depending on pattern

CATERING GUIDELINES CONT.



FLORALS

These prices are only approximate – they will be updated after the event based off actual invoice from floral vendor. If you have a certain color scheme they can try to accommodate. Flower choices are made by the florist based off their availability and season.

- Hightop Floral 45.00 each
These are small in a vase and look great on hightop/cocktail tables
- Centerpiece Floral 55.00 each
These go on the center of the round tables for guests.
- Buffet Floral 160.00 each
These are large florals that can go on a bar or buffet to add to the elegance of the event.

All catering orders must be placed with 72 hours' notice or there will be a 100.00 late fee as part of your final order. Last minute item options are limited based off sourcing.