

LSUHSC
CATERING
MENU

Catering Guide & Menu

Louisiana State University Health Sciences Center
Medical Education Building and Surrounding Buildings

Welcome to your Campus Catering Services! We offer full catering services for LSUHSC Medical Education Building & surrounding complexes.

We are pleased to have the opportunity to provide catering services for your every need.

We are committed to providing the highest quality product and the best customer service possible!

We have designed this catering guide to help you plan your event. This is only a guide. If you require additional menu planning or have questions concerning your event, please contact our catering manager at (504) 568-2241.

Policies & Procedures

- All catering must be requested through the Catering Request Form. (Sample Attached). The form must be filled out in its entirety (start & ending times, location, etc.) and approved by your department head. Any request without approval will not be honored.
- All catering requests must be received at least 5 business days in advance. Proper planning is essential for a successful event no matter how large or small. Events larger than 30 guests must be received at least 7 business days in advance. Requests submitted late may not be honored if product or staffing is unavailable. We accommodate our customers on a first-come, first-serve basis.
- Off-site catering is possible. However, customer pick up may be required or a delivery charge may apply if we are able to accommodate. Buildings considered to be on campus include the following: Residence Hall, MEB, Allied Health, CSRB, Lion's, RCB, and the Foundation Building.
- Delivered catering will only be provided for a minimum of 10 guests or \$50.00 whichever is less excluding the delivery fee.
- A forty-eight (48) hour notice is required for all cancellations or other charges can apply. The customer or department is still liable for all charges if cancelled on the day of the event.
- A final guaranteed guest count is required at least 2 business days prior to the event.
- Additional labor charges will apply if functions exceed normal cafeteria operating hours. Normal hours are 7:00 AM to 3:00 PM Monday through Friday.
- All events are priced to be buffet style or self service unless other arrangements have been made prior to the event.
- All events are billed according to current finance department procedures. Any non-university event will be billed on a cash basis.

Breakfast Buffet

(Minimum of 10 Guests / Price per person)

Continental Breakfast \$8.50– Your choice of coffee or juice with an assortment of muffins, petit breakfast breads, Danishes, and fresh cut fruit.

Fresh Start Breakfast \$9.50– Assorted & chilled squat juices, fluffy scrambled eggs, your choice of bacon, sausage or ham, hash brown potatoes, biscuits with butter & jelly, & coffee service.

Traditional Breakfast \$10.50– Assorted & chilled squat juices, fluffy scrambled eggs, your choice of two (2): bacon, sausage or ham, home fried potatoes, croissants with butter & jelly, & coffee service.

Chieftain Breakfast \$11.50– Assorted & chilled squat juices, fluffy scrambled eggs, French toast, fresh cut fruit, your choice of two (2): bacon, sausage or ham, home fried potatoes, biscuits or croissants with butter & jelly, and coffee service.

Breakfast "A La Carte"

Large croissants with butter & jelly	\$2.25 each
Mini croissants with butter & jelly	\$.75 each
Assorted XL Muffins	\$2.00 each
Assorted Danishes	\$1.75 each
Donuts	\$0.75 each
Assorted Bagels with Cream Cheese	\$2.00 each
Assorted Mini Danishes	\$0.79 each
Assorted Mini Muffins	\$0.79 each
Brewed Coffee	\$1.25 per person
Press Pot of Coffee (1 ½ Gallons)	\$24.75 per pot
Assorted Herbal Teas	\$1.50 per person
Assorted Squat Juices	\$1.10 each
Assorted Minute Maid Juices	\$1.69 each
Small Bottled Water	\$1.25 each
Large Bottled Water	\$1.65 each
Milk (pint)	\$1.50 each
Assorted Can Sodas	\$1.25 each

“On The Go” Boxed Lunches

(Minimum of 5 for each variety/Price per person)

“On the Geaux” Special \$8.50 – Ham, turkey or roast beef sandwich, chips, a fresh baked cookie, and an ice cold soda. No substitutions please.

The Deli Sandwich \$9.50 – Ham, turkey or roast beef club sandwich, assorted chips, a fresh baked cookie, and an iced cold soda. Please add an additional \$.25 for tuna or chicken salad substitution.
(We can also do a vegetarian option)

The Tiger Feast \$11.50– Tuna or Chicken Salad on French bread accompanied by potato salad, a piece of whole fruit(choice: banana, apple, orange), a fresh baked cookie, and an ice cold soda.

The Physician \$11.50 – Ham, turkey, or roast beef on a flaky croissant accompanied by rotini pasta salad, a piece of whole fruit(choice: banana, apple, orange), a fresh baked cookie, and an ice cold soda. Please add an additional \$.25 for tuna or chicken salad substitution.

Down On the Bayou \$12.50 – Fresh Louisiana shrimp salad on croissant served with Mardi Gras pasta salad, a fresh baked cookie, and an ice cold soda.

Country Delight \$11.75 – Marinated grilled or southern fried boneless chicken breast served on a Kaiser Roll with lettuce & tomato accompanied by potato salad, a fresh baked cookie, and an ice cold soda.

Create Your Own Combo

(Minimum of 5 of each variety)

Salads

Small Individual Salad	\$3.75
<i>Tossed, Caesar, Spinach, mixed greens, or Seasonal Fresh Fruit</i>	
Large Individual Salad	\$4.95
Caesar Salad	\$4.95
Grilled Chicken Caesar Salad	\$6.25
Grilled Chicken Tossed Salad	\$6.25
Grilled Chicken Pasta Salad	\$6.25
Turkey & Ham Chef Salad	\$6.25
Grilled Chicken Spinach Salad	\$6.25

Sandwiches & Other Items

Club Sandwich (ham, turkey or roast beef)	\$6.50
Croissant Sandwich (ham, turkey or roast beef)	\$6.50
Wraps (ham, turkey, roast beef or vegetarian)	\$6.00
Po Boys (your choice)	\$6.50
Assorted Chips	\$1.00
Fresh Baked Cookie	\$.75 each
Chocolate Brownies	\$1.75 each

Hot Buffet Luncheons

(Minimum of 20 Guests)

Single Entree: \$12.55/person (+\$2.00 for seafood)

Choose Two (2) entrees: \$15.55/person (+\$2.00 for seafood)

May only be performed in the immediate LSUHSC complex or Dental School.

Entrees

-Creole Chicken & Sausage Jambalaya

-Red Beans & Rice with Smoked Sausage

-Southern Fried or Rotisserie Baked Chicken

The Chef's special secret recipe

-Catfish Louisiana Style

Fried, Baked or Blackened

-Chicken & Sausage Gumbo over Rice

Add \$3.15 to substitute Seafood Gumbo.

-Chicken Pasta Alfredo

All of the above selections are served with two (2) seasonal vegetables or appropriate side items, tossed salad or Caesar salad, bread, dessert, tea or sodas, water by the pitcher, and fresh brewed coffee with condiments.

Savory Party Favorites & Reception Items

Deviled Eggs	\$6.00 / dozen
Fried or Buffalo Chicken Drummettes	\$7.00 / dozen
Cocktail Meatballs (BBQ, Swedish or Sweet & Sour)	\$6.50 / dozen
Mini Egg Rolls	\$6.75 / dozen
Chicken Strips with Sauces	\$8.50 / dozen
Mozzarella Cheese Sticks with Marinara	\$8.50 / dozen
Mini Assorted Quiche	\$8.50 / dozen
Stuffed Mushrooms	\$12.00 / dozen
Fried Shrimp	\$12.00 / dozen

Finger Sandwiches	\$45.00 / 100 ct
French Bread Finger Sandwiches	\$55.00 / 100 ct
Mini Croissant Sandwiches	\$115 / 100 ct
Mini Muffalettas	\$125 / 100 ct

All Trays Below Serve: Small: 15 – 20 Medium: 25 – 30 Large: 35 – 40

Note: These are estimates only.

Sliced Fresh Seasonal Fruit Tray

Small:	\$41.50
Medium:	\$75.00
Large:	\$95.00

Fresh Raw Vegetables

Small:	\$35.00
Medium:	\$55.00
Large:	\$80.00

Cubed Cheese Tray

Small:	\$37.00
Medium:	\$59.00
Large:	\$85.00

Cheese/Fruit Tray

Small:	\$39.00
Medium:	\$65.00
Large:	\$95.00

Beverages

Note: One gallon serves 16 – 8 oz servings.

Coffee Service	\$1.25 per person or \$24.75 per press pot
Herbal Teas	\$1.35 per person

For the Sweet Tooth

Mini Petit Fours	\$9.25 per dozen
Brownies	\$1.85each
Fresh Baked Cookies	\$.85 each
Gourmet Cakes & Pies	Market Price
Decorated and Inscribed Cakes	Market Price