



CATERING MENU



LUBY'S CULINARY SERVICES.
BUSINESS HEALTHCARE VENUES SENIOR LIVING

THE NAME YOU TRUST. THE TASTE THEY LOVE.

AT LUBY'S CULINARY SERVICES, IT REALLY IS ALL ABOUT THE FOOD.

From fresh baked breakfast items to gourmet custom menus, our goal is to provide you with a full range of catering flavors delivered with unparalleled service.

Whether you need box lunches for a small group or a plated dinner for a large function or conference, we provide complete catering services. We take care of everything from delivery and set up to servers, bartenders and clean up.

Our on-site chefs are dedicated to providing the highest quality food and innovative creations that are guaranteed to make an unforgettable dining experience.

Contact a catering director today to set up your next catering event.

OPERATING HOURS

Catering services are available Monday through Friday from 6:30 a.m. to 4:00 p.m. After hours and weekend services can be scheduled with special arrangement. Additional fees may apply.

ORDERING

Contact a catering director today to set up your catering event. To ensure availability, we recommend you order 48 hours in advance. A catering director will confirm orders 24 hours in advance. For special functions and custom menus, we always appreciate 72-hour advance notice to guarantee your event is as successful as possible.

DELIVERY AND SET UP

We will bring your order to you and set it up just the way you want. Delivery is available with a 48-hour advance notice. Delivery fees are determined by location. Payment charge information and/or payment is required for booking.

CANCELLATION

Orders cancelled with less than 24-hour notice are subject to a 50% cancellation fee.

SPECIAL SERVICES

We are here to cater to your needs. Please know that all services outside of what is stated on the menu are subject to additional fees. This includes staffing, set up, table settings and dressings, alcoholic beverages, take down and any other special requests.

TERMS AND CONDITIONS

If applicable, the catering recipient is responsible for any damages or loss of equipment. Luby's Culinary Services® is not responsible for any food removed from the delivery site.

Didn't find what you were looking for? Please contact a catering director today to set up an appointment to discuss how our on-site chefs can create a custom menu just for you.

Prices are subject to change without notice.

RISE AND SHINE

DELUXE CONTINENTAL BREAKFAST TRAY \$7.99

Choose 3 items: Assorted muffins, danish, croissants and cinnamon rolls with butter and assorted jellies

Fresh Sliced Seasonal Fruit Trays

Small \$39.99, Serves 10-15 / Medium \$49.99, Serves 20-25 / Large \$59.99, Serves 30-40

Fruit Tray prices are based on availability. Prices are subject to change per market value.

BREAKFAST BOX..... \$6.99

Choose your sandwich with cheese, seasonal fresh fruit cup or fresh fruit parfait

- Croissant Breakfast Sandwich: ham and egg
- Biscuit Breakfast Sandwich: sausage, egg and cheese
- Honey Butter Chicken Biscuit
- Breakfast Taco: bacon or sausage, egg and cheese
- Breakfast Taco: potato, egg and cheese
- Sausage Kolaches (2)

A LA CARTE ITEMS

Fruit Cup	\$1.95
Whole Fruit	99¢
Cold Cereal and Milk or Hot Cereal, Topped	\$2.25
Yogurt Parfait	\$2.25
Bagels by the Dozen on Trays with Cream Cheese Spreads	\$19.99
Breakfast Tacos by the Dozen To Go with Fresh Salsa	\$22.00

BREAKFAST BUFFETS

Breakfast Strata Rich egg custard with ham, bacon, roasted vegetables and cheese topped with seasoned panko bread crumbs. Served with oven roasted potatoes and seasonal fresh fruit \$8.99

Griddle Breakfast Choose between pancakes, waffles or French toast, bacon or sausage and fresh seasonal fruit \$7.99

All American Fluffy scrambled eggs with breakfast potatoes, crisp bacon, sausage, assorted muffins, biscuits and seasonal fresh fruit \$8.99

South Of The Border Tacos Your choice of bacon, egg and cheese; sausage, egg and cheese; or potato, egg and cheese. Served with picante sauce and fresh seasonal fruit \$7.99

Livin' Smart Lighter Way Whole wheat blueberry pancakes and warm syrup served with turkey sausage and seasonal fresh fruit \$7.99

Livin' Smart Yogurt Bar Vanilla and berry flavored yogurt with diced fruit, nuts, granola and bran muffins \$6.99

All breakfast buffets are served in chafing dishes with plates, napkins, plasticware and serving utensils.

HOT BUFFET SELECTIONS

Fresh Filet of Salmon blackened or grilled, and shrimp scampi sauce served with fettuccine alfredo, seasonal fresh vegetables and garlic bread \$16.99

Taste of Tuscany Grilled rosemary chicken breast or lemon basil tilapia topped with mushrooms artichoke sauce and roasted vegetable penne pasta, Caesar salad and garlic bread \$15.99

Fajita Grill Beef and chicken fajitas, grilled onions, warm flour tortillas, pico de gallo, shredded cheese, guacamole and sour cream served with Spanish rice, charro beans or refried, chips and salsa \$16.99

Classic Italian Lasagna or chicken parmesan alfredo served with seasonal vegetables, tossed salad and garlic bread \$14.99

Tour of The Orient Beef pepper steak or orange ginger chicken served with jasmine fried rice, stir-fry vegetables and egg rolls with hot mustard and sweet and sour sauce. \$15.99

BBQ Brisket, smoked sausage and chicken served with baked beans, potato salad, coleslaw, pickles, onions and Texas toast \$14.99

Luby's Homestyle Choice of one entrée and two sides served with a tossed salad and an assortment of rolls and cornbread. \$12.99

Entrées

- Parmesan chicken alfredo
- Meatloaf
- Chicken fried steak
- Baked almonidine
- Angus chopped steak
- Blackened tilapia
- Rotisserie style chicken
- Turkey mushroom chopped steak

Sides

- Rosemary roasted potatoes
- Homemade mashed potatoes
- Macaroni and cheese
- Holiday rice
- Broccoli casserole
- Fresh broccoli
- Fresh green beans with blistered tomatoes
- Roasted carrots
- Squash medley

Served in chafing dishes with plates, napkins, plasticware and serving utensils.

Custom order? Sure! Please speak with the catering manager.

Customization is available at market pricing. Please allow additional time to prepare customized entrées and ordering.

LIVIN' SMART

Herb Crusted Salmon with Mediterranean couscous	\$13.99
Jamaican Jerk Tilapia with almond rice and green beans.....	\$12.99
Pan Seared Rosemary Chicken with white beans and spinach.....	\$11.99
Garlic Lime Chicken with brown rice and black bean congri	\$11.99
Turkey Spaghetti with steamed broccoli	\$10.99
Turkey Meatloaf with roasted cauliflower	\$10.99
Chocolate Avocado Muffins	\$2.99 each
Macerated Berries with chantilly cream	\$3.99

PLATED ELEGANCE

Chile Java Tenderloin Beef tenderloin seasoned with ancho chiles and Columbian coffee dry rub served over cheddar cilantro Yukons with a bourbon black bean demi-glaze and seasonal vegetables

Pumpkin Crusted Scallops Jumbo sea scallops crusted in toasted pumpkin seeds and dressed with roasted red pepper and cilantro pesto served with rice pilaf and seasonal vegetables

Sesame Ahi Tuna Seared ahi tuna steak brushed with sesame oil, dredged in black and white sesame seeds served on a bed of Jasmine rice with snow peas and bok choy topped with wasabi mayo and fresh limes

Chicken Fried Quail in a crispy batter, toasted black pepper cream sauce, Yukon Golds smashed with sour cream, seared broccolini and tomato confit.

12-hour Dr Pepper® Braised Pork Belly Smoked gouda grits, scallion chimichurri, seared broccolini stalks

Blue Corn Trout Rainbow trout dredged in blue corn tortilla crumbs pan-seared and topped with avocado cream sauce and corn relish, served with sun-dried tomato wild rice and seasonal vegetables

Lemon Basil Rotisserie Cornish Game Hen Garlic cauliflower rice with seasonal vegetables

Braised Angus Short Rib Black-eyed pea cassalette with seasonal vegetables

All of the Plated Elegance menu items are subject to market pricing.

HORS D'OEUVRES

Stuffed Mushroom Caps (3 count) with sausage and herb stuffing with white wine butter sauce	\$2.99
Shrimp Shooters (2 count) with a “shot” of roasted red pepper, tomato juice and a hint of vodka	\$3.99
Breaded Three Cheese Ravioli (3 count) with marinara sauce	\$2.99
Deviled Eggs (2 count) filled with garlic hummus, roasted red peppers and chives	\$1.99
Chicken Satay Skewers (2 count) with hoisin peanut dipping sauce	\$2.99
Jumbo Gulf Coast Shrimp (2 count) on ice with Cajun remoulade and cocktail sauce	\$3.99
Maryland Style Crab Cakes (2 count)	\$3.99
Mini Egg Rolls (2 count)	\$1.99
Crispy Chicken Drumettes (3 count) choice of Buffalo, BBQ, lemon pepper or garlic Parmesan	\$1.99
Crispy Chicken Tenders (2 count) with two dipping sauces	\$1.99
Swedish Meatballs (2 count) served with sliced baguettes	\$1.99
Medi-tray with hummus, tabbouleh, roasted vegetable caponata, baba ganoush, toasted and soft pita	\$6.99
Charcuterie Board with shaved meats, dried fruit, cheeses, toasted walnuts, ale mustard, sliced baguettes	\$9.99

Prices reflect quantity per person.

SNACK BREAK

Cheese & Crackers Imported and domestic cheeses with assorted crackers . .	\$2.99
Dollar Sandwiches or Pinwheels an assortment of mini sandwiches including roast beef, ham, turkey, pimento cheese, chicken and tuna salad	\$3.99
Seasonal Fresh Fruit with honey poppyseed yogurt dressing	\$2.99
Vegetable Crudités with your choice of ranch or roasted red pepper dip	\$2.99
Spinach & Artichoke Dip with crispy bagel chips.	\$2.99
Hummus Dip Traditional or red pepper with toasted pita chips.	\$2.99
Tortilla Chips with salsa, guacamole or queso	\$3.99
Livin' Smart Break with low-fat yogurt, sliced fruit, vegetable crudité with roasted pepper dipping sauce	\$5.99
Energy Break with energy bars, whole fruit, yogurt, spa water and fresh coffee . .	\$5.99
Sweet and Salty Break pretzels, chocolates, cookies, chips, soft drinks, fresh coffee and spa water	\$5.99
Assorted cookies by the dozen	\$14.99

QUICK BITES	\$2.99 per item
Mixed Nuts	
Trail Mix	
Party Snack Mix	
Granola Bars	
Build Your Own Snack Mix	

Prices reflected are per person.

SANDWICHES AND WRAPS

CLASSIC SANDWICH BOX LUNCH \$7.99 per person

Choose from the Classic Sandwiches selection or create from our deli meat and cheese options below. Each box comes with potato chips and a gourmet cookie.

Choose any of the sandwich options to create the perfect lunch.

Classic Deli Meat and Cheese Selections:

- Deli meats: smoked turkey, roast beef, ham, roasted turkey breast, chicken salad, tuna salad
- Cheeses: cheddar, Monterey Jack, provolone, Swiss
- Breads: country white, seven-grain wheat and flour, tomato or spinach wrap
- Trays include potato chips, pickles and cookies and are served with plates, napkins, plasticware and serving utensils.

PREMIUM SANDWICH BOX LUNCH \$9.99 per person

Southwestern Turkey Club Wrap Sliced smoked turkey breast, bacon, cheddar cheese, sliced tomato, lettuce and chipotle mayo in a spinach tortilla

Grilled Chicken Pesto Ciabatta Sliced herb marinated grilled chicken breast topped with pesto mayo, roasted red pepper, caramelized onions and arugula on a ciabatta roll

Marinated Grilled Vegetable Sandwich Yellow squash, zucchini, red peppers, portobello mushroom with garlic hummus, sliced avocado, tomatoes on a multigrain roll

Italian Meats Panini Capicola, ham, salami and prosciutto topped with fresh mozzarella, provolone, red onion and tomato dressed with Italian vinaigrette on a baguette

Smoked Turkey and Cranberry Mayonnaise Sandwich Shaved smoked turkey, Muenster cheese, sliced tomatoes and green leaf lettuce on a multigrain roll with cranberry spread

Flatbread Naan with hummus spread, Greek feta cheese, country ham, sliced Roma tomatoes. and arugula dressed with lemon and sea salt

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Flatbread Naan with hummus spread, Greek feta cheese, country ham, sliced Roma tomatoes. and arugula dressed with lemon and sea salt

Wrap Trays and Boxes \$9.99 per person

- **Chef's Wrap:** Turkey, ham, Swiss, cheddar, lettuce and tomato with ranch dressing wrapped in a spinach tortilla
- **Grilled Chicken Caesar:** grilled chicken, romaine lettuce, red onion, roasted red peppers and Parmesan cheese with Caesar dressing wrapped in a basil-tomato tortilla
- **Veggie:** marinated vegetables, sliced avocado, basil pesto and provolone wrapped in a spinach tortilla

Choose any of the wrap options to create the perfect tray

Add on a composed salad (Greek, Caesar or Classic Tossed) \$1.99 per person

Each box comes with potato chips, a gourmet cookie and pickle spear.

Small tray serves 10-15 / Medium serves 20-25 / Large serves 30-40

- Build your own standard sandwiches from the selection of assorted deli meats and cheeses listed above.
- Choose a wrap, white or wheat bread. Served with lettuce, tomato and gourmet sandwich spreads, fresh-baked cookies and potato chips.

For custom orders, please contact the catering manager.

Sandwiches and wraps are subject to market pricing.

ENTREE SALADS

- Grilled Chicken Caesar Salad** Crisp romaine lettuce, herb-marinated grilled chicken breast, garlic croutons, fresh shredded Parmesan cheese and creamy Caesar dressing \$7.99
- Greek Chicken and Avocado Salad** Mixed greens topped with grilled chicken, sliced cucumbers, artichoke hearts, red onion, Roma tomatoes, avocado slices and Kalamata olives, topped with feta and Greek dressing. \$9.99
- Chef Salad** Fresh greens, julienned roasted turkey breast, honey ham, cheddar and swiss cheese, cucumbers, tomatoes, red onion and hard-boiled eggs with your choice of dressing \$8.99
- Grilled Flank Steak Spinach Salad** Fresh baby spinach topped with Dijon mustard, herb-marinated sliced flank steak, chopped bacon, chopped eggs, red onions, sliced mushrooms and Texas sweet tomatoes with Gorgonzola vinaigrette dressing. . \$11.99
- The Cobb Salad** Fresh field greens topped with herb-marinated chicken breast, crisp bacon, crumbled bleu cheese, chopped eggs, shredded cheddar cheese and your choice of dressing. \$9.99
- The Medi Bowl** Quinoa tabbouleh, lentil eggplant salad, cauliflower rice, vegetable caponata, dressed with roasted red pepper harissa sauce and pita wedges . . . \$11.99
Add herb-roasted chicken \$2.99
Add lemon pepper shrimp \$4.99

All salads come with fresh, warm naan wedges.

PIZZAS

WHOLE PIZZAS

- Pepperoni \$14.99
- BBQ Chicken \$14.99
- Quattro Formaggi \$14.99
- Veggie \$14.99
- Hawaiian \$14.99
- Alfredo Chicken \$14.99
- Margherita \$14.99
- Greek \$14.99
- Cheeseburger \$14.99
- Supreme \$15.99
- Build Your Own \$15.99
- Something Extra \$1.99/person
Tossed Salad, Spinach Salad, Caesar Salad

SWEET TREATS

Sweet Treats sold by the dozen \$16.99
 Pecan bars, chocolate brownies, lemon bars, berry bars, assorted cookies

Custom Decorated Cakes

Chocolate	Icing Selections
Yellow	White
Strawberry	Chocolate
German chocolate	Cream cheese
Carrot	
Coconut	

Full sheet serves 50 – 60 \$95.00
 Half sheet serves 25 – 30 \$65.00
 10 inch double layer round serves 12 \$25.00

Traditional Bread Pudding with caramel sauce serves 12 \$22.00

Whole N.Y. Cheesecake with strawberry sauce serves 12 \$24.00

Luby's Pie pumpkin, apple, pecan, blueberry, cherry serves 6 \$18.00

Warm Seasonal Cobbler serves 12 \$18.00

Whole Cake carrot, double chocolate, yellow, German chocolate serves 12 \$34.00

Warm Toffee Pudding with caramel sauce serves 12 \$22.00

Macerated Berries with chantilly cream \$3.99 per person

BEVERAGES

Starbucks or Community Coffee® \$30.00
 Fresh Orange Juice \$15.00
 Citrus Punch \$12.00
 Tropical Fruit Punch \$12.00
 Lemonade \$12.00
 Traditional Iced Tea \$12.00
 Southern Sweet Tea \$12.00
 Aguas Frescas \$12.00
 Tazo® Premium Hot Tea \$2.49/\$2.99
 Snapple® Bottled Juice \$2.49
 Luby's Bottled Water \$1.50
 Milk - ½ pint \$1.50
 Soft Drink - 12 oz can \$1.50
 Bottled Soda - 20 oz \$2.00
 Topo Chico Sparkling Water \$2.49
 San Pellegrino Sparkling water \$2.99

Alcoholic beverages available upon request.