

PLATE 1898 CATERING PRESENTS

WOOD & STONE

FLAVORS FROM THE HEARTH



09/01/25
TO
12/31/25

TO ORDER OR FOR MORE INFORMATION,
CONTACT US TODAY!
CATERING@DEPAUL.EDU
DEPAULU.CATERTRAX.COM
773.325.7476

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles (i.e., trays/bowls used) vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.

MIX & MINGLE

Choice of Two Platters, Four Hors D'oeuvres (2 warm, 2 ambient) includes Iced Water and Holiday Punch \$29.69/guest. Available for 12 or more.

WARM HORS D'OEUVRES

SWEDISH MEATBALLS

100 cal each

GOCHUJANG GLAZED MEATBALL

130 cal each PF

TURKEY MUSHROOM MEATBALL -W- MUSHROOM CREAM

180 cal each PF

COCONUT SHRIMP

50 cal each

CHICKEN AND WAFFLE BITE -W- SPICY SYRUP

45 cal each

PLANT-BASED CHORIZO STUFFED MUSHROOM

50 cal each VG PF

SPANAKOPITA MUSHROOMS

100 cal each V

CHICKEN SOUVLAKI SKEWER

280 cal each

FLANK STEAK SKEWER

140 cal each

LEMON & GARLIC SHRIMP SKEWER

70 cal each EW

CHOICE OF SAUCE FOR SKEWERS

RED CHIMICHURRI SAUCE

35 cal/0.5 oz. serving VG

SWEET GARLIC TERIYAKI

30 cal/0.5 oz. serving VG

BOOM BOOM SAUCE

75 cal/0.5 oz. serving V

EAT WELL • EW
PLANT-FORWARD • PF
VEGETARIAN • V
VEGAN • VG

AMBIENT HORS D'OEUVRES

SUNDRIED TOMATO AND GOAT CHEESE PINWHEEL

60 cal each V

BOURSIN MUSHROOM PINWHEEL

70 cal each V

GOAT CHEESE AND BEET SKEWER

35 cal each V

CRANBERRY & BRIE CROSTINI

180 cal each

BEET & PISTACHIO CROSTINI

110 cal each V EW PF

BEEF TENDERLOIN CROSTINI -W- HORSERADISH CREAM, PICKLED ONION

130 cal each

RATATOUILLE TARTLETTE

60 cal each VG EW PF

SHRIMP COCKTAIL

30 cal each

PLATTERS

VINTAGE CHEESE PLATTER

Gruyere, gouda & bleu cheeses with grilled apple rings, balsamic berry jam and crackers. 470 cal/5oz. serving V

CLASSIC CHEESE PLATTER

A selection of cheddar, pepper jack and Swiss cheeses served with pita wedges and crostini. 290 cal/3 oz. serving V

CRUDITÉ PLATTER

Assorted crisp fresh vegetables with herbed ranch dip. 120 cal/5 oz. serving V PF

SLICED FRESH FRUIT PLATTER

Fresh honeydew, pineapple, cantaloupe, grapes, and strawberries. 40 cal/3 oz. serving VG PF

PICKLED VEGETABLE PLATTER -W- HERBED RANCH

Cauliflower, radish, carrots and asparagus pickled in a variety of herbed brines. 110 cal/3 oz. serving V PF

CHEF CURATED CHARCUTERIE BOARD

460-690 cal per 6.5oz. serving