Flavor  Culinary's Catering
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.

AT LUBY’S CULINARY SERVICES, IT REALLY IS ALL ABOUT THE FOOD!

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

Whether it is your monthly department meeting, a yearly conference or a seated special function, let us take care of you! We offer delivery and set up, servers and bartenders, take down and clean up.

Contact a catering specialist today to set up your next catering event.
## By the Dozen
Minimum of one dozen per order

- Assorted Scones ........................................................................................................... $19.99
- Danish Pastries ............................................................................................................ $17.99
- Bagels with cream cheese and assorted jellies .......................................................... $17.99
- Croissants with butter and assorted jellies ................................................................. $17.99
- Cinnamon Rolls ............................................................................................................ $17.99
- Assorted Muffins .......................................................................................................... $17.99
- Assorted Mini Muffins ................................................................................................. $11.99
- Assorted Mini Danishes ............................................................................................... $11.99

## Per Person
Minimum of 10 people per order

- Croissant Breakfast Sandwich ham, egg and cheese ............................................... $3.79
- Seasonal Fresh Fruit .................................................................................................... $2.99
- Fresh Fruit Parfait ........................................................................................................ $2.79
- Cold Cereal with milk, your choice of cereal ............................................................... $2.49
- Biscuit Breakfast Sandwich sausage, egg and cheese ................................................ $2.49
- Breakfast Taco bacon or sausage, egg and cheese .................................................... $1.99
- Breakfast Taco potato, egg and cheese ...................................................................... $1.79
- Sausage Kolache ........................................................................................................... $1.69
- Yogurt ............................................................................................................................. $1.59
- Fresh Whole Fruit ........................................................................................................... $0.99

All above items served with plates, napkins, plasticware and serving utensils if applicable

## Grab ‘n Go Breakfast Box
Recommended for parties of 6 or more

Your choice from the below items served with a mini fruit and yogurt parfait and a bottle of orange juice .......................................................... $6.79

- Croissant or Biscuit Breakfast Sandwich, Breakfast Taco or Sausage Kolache
Breakfast Stratta
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 ............................................................... $9.99

All American
Fluffy scrambled eggs with breakfast potatoes, crisp bacon, sausage, assorted muffins, biscuits and seasonal fresh fruit ................................................. $9.99

South of the Border
Your choice of bacon, egg and cheese, sausage, egg and cheese or potato, egg and cheese breakfast tacos with picante sauce and seasonal fresh fruit ........................................................................ $7.69

Country Breakfast
Fluffy scrambled eggs with crisp bacon or sausage, fresh baked biscuits and seasonal fresh fruit .......................................................... $6.99

Lighter Way
Whole wheat blueberry pancakes and warm syrup served with turkey sausage and seasonal fresh fruit ..................................................... $6.99

Executive Continental
An assortment of muffins, pastries, croissants and bagels with cream cheese, butter and assorted jellies served with seasonal fresh fruit .... $6.99

Minimum of 15 people per order, priced per person
All breakfast selections served with freshly brewed Seattle’s Best Coffee® and assorted juices
Served “buffet style” in chafing dishes (excluding the Executive Continental) with plates, napkins, plasticware and serving utensils
SANDWICH TRAYS & BOXES
THE PERFECT VARIETY TO PLEASE THE CROWDS

Gourmet Sandwich Trays
Pick from any of the below sandwiches to create your perfect tray .....$6.99

Classic Club
A triple decker with smoked turkey breast, ham, cheese, crisp bacon, lettuce and tomato with mayonnaise on toasted wheat bread

Grilled Chicken & Marinated Vegetables
Grilled chicken breast, marinated vegetables, lettuce, tomato and provolone with sun-dried tomato mayonnaise on a kaiser bun

Londoner
Premium roast beef piled high with cheddar cheese, lettuce and tomato with horseradish dijon on 12-grain bread

Turkey Monterey
Roasted turkey, avocado, monterey jack, roasted red peppers, lettuce and tomato on a butter croissant

Gourmet Sandwich Box Lunch
Choose from the Gourmet Sandwich Tray selection above. Each box comes with potato chips, seasonal fresh fruit, a gourmet cookie and pickle spear. ..........$9.99

Sandwich Wrap Trays
Pick from any of the below sandwich wraps to create your perfect tray .....$6.49

Chef’s Special
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

Sandwich Wrap Box Lunch
Choose from the Sandwich Wrap Tray selection. Each box comes with potato chips, seasonal fresh fruit, a gourmet cookie and pickle spear. ..........$9.59
**Traditional Sandwich Tray**
Pick from any of the below sandwiches to create your perfect tray $5.99
- Turkey & Swiss • Chicken Salad • Tuna Salad
- Ham & Cheddar • Roast Beef & Provolone

**Traditional Sandwich Box Lunch**
Choose from the Traditional Sandwich Tray selection. Each box comes with potato chips, seasonal fresh fruit, a gourmet cookie and pickle spear $8.99

**Build Your Own Sandwich Tray**
Build your own sandwiches from the selection of assorted premium deli meats and cheeses listed below. Tray comes with assorted breads, lettuce, tomato and gourmet sandwich spreads. Served with seasonal fresh fruit, chips and pickle spears $7.99

**Deli Meat Selection:**
- Smoked Turkey
- Roast Beef
- Ham
- Roasted Turkey Breast

**Cheese Selection:**
- Cheddar
- Monterey Jack
- Provolone
SALAD BOWLS & BOXES
GOING GREEN WITH FLAVOR

Fresh Salad Bowls
Pick from any of the below fresh salads .......... $19.99

Greek Salad
The classic with cucumber, tomato, feta cheese, kalamata olives, red onion and pepperoncinis with greek dressing

Add chicken, flank steak, shrimp or salmon to the above salad ..............................................................$1.99

Seasonal Fruit Salad
Assortment of seasonal fresh fruit dressed with our signature honey poppy seed yogurt dressing

Chef Salad
Turkey, ham, swiss, cheddar, hard boiled eggs, tomato and cucumber atop mixed greens with your choice of dressing

Santa Fe Chicken Salad
A marinated chicken breast on a bed of mixed greens with monterey jack, tomato, black bean and corn salsa and tortilla strips with southwest dressing

Chicken Caesar Salad
Grilled chicken breast on a bed of romaine, tomato, parmesan cheese and croutons with caesar dressing

Honey Dijon Chicken Salad
Sliced grilled chicken breast, mixed greens, toasted almonds and mandarin oranges with honey dijon dressing

The California Cobb Salad
Smoked turkey, avocado, blue cheese, hard boiled eggs, diced tomato and bacon atop mixed garden greens

Cold Salad Trio
A bed of fresh greens topped with your choice of three (3) cold salads below:

- Tuna Salad
- Chicken Salad
- Tortellini Salad
- Fruit Salad
- Pasta Primavera Salad
- Spicy Shrimp Salad
- Turkey Waldorf Salad

Salad Box Lunch
Recommended for parties of 6 or more
Choose from the Fresh Salad Bowls selection.
Each box comes with seasonal fresh fruit and a gourmet cookie ..............................................$8.99

Salad bowls serve approximately 10 people
Salad bowls served in bulk with plates, napkins, plasticware and serving utensils
All dressings served on the side, unless otherwise requested.
HOT LUNCH
SPICE UP YOUR LUNCH MENU, BUFFET STYLE

Alaskan Seas
Fresh filet of blackened or grilled alaskan salmon and shrimp served with fettuccine alfredo, seasonal fresh vegetables and garlic bread .................................. $14.99

Taste of Tuscany
Grilled rosemary chicken breast and lemon basil tilapia served with mushroom, artichoke and roasted vegetable penne pasta, caesar salad and garlic bread ............................................... $12.99

Fajita Grill
Beef and chicken fajitas, grilled onions, pico de gallo, shredded cheese, guacamole and sour cream served with spanish rice, charro beans, chips and salsa .......................................................... $11.99

Classic Italian
Lasagna and chicken parmesan alfredo served with seasonal vegetables, tossed salad and garlic bread .......................................................... $10.99

Tour of the Orient
Beef pepper steak and orange ginger chicken served with jasmine rice, stir-fry vegetables and egg rolls with hot mustard and sweet and sour sauce .......................................................... $10.99

Hill Country BBQ
Brisket, smoked sausage and chicken served with baked beans, potato salad, cole slaw, pickles, onions and texas toast ........................................ $10.99

Luby’s Home Style
Choice of one (1) entrée and two (2) sides served with tossed salad and an assortment of rolls and cornbread .......................................................... $8.99

Entrées:
Parmesan Chicken Alfredo, Meat Loaf, Chicken Fried Steak, Baked Almondine, Angus Chopped Steak, Blackened Tilapia, Spaghetti Bolognese

Sides:
Fresh Green Beans, Buttered Corn, Rosemary Roasted Potatoes, Homemade Mashed Potatoes, Macaroni & Cheese, Holiday Rice, Broccoli Casserole, Fresh Broccoli

Minimum of 15 people per order, priced per person
Served “buffet style” in chafing dishes with plates, napkins, plasticware and serving utensils
# Pizzas

FRESH OUT OF THE OVEN

<table>
<thead>
<tr>
<th>Supreme</th>
<th>$15.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pepperoni, Italian sausage, mushroom, olives, peppers and onion</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Greek</th>
<th>$14.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Extra virgin olive oil, sautéed red onion and garlic, diced tomato, spinach, feta cheese and kalamata olives</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BBQ</th>
<th>$14.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ chicken with smokehouse BBQ sauce topped with four cheeses</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Build it Your Way</th>
<th>$14.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Build your own three (3) topping pizza</td>
<td></td>
</tr>
</tbody>
</table>

Toppings:
- Pepperoni
- Italian Sausage
- Mushroom
- Onion
- Black Olives
- Peppers
- Feta Cheese
- Hamburger
- Jalapenos

Each additional topping $0.49

<table>
<thead>
<tr>
<th>Margherita</th>
<th>$13.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella cheese and roma tomato topped with fresh basil</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pepperoni</th>
<th>$13.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>A true classic</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Four Cheese</th>
<th>$13.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mozzarella, provolone, parmesan and cheddar</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Veggie</th>
<th>$13.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peppers, black olives, onion and mushroom</td>
<td></td>
</tr>
</tbody>
</table>

Whole pizzas cut into 8 slices and served with plates and lots of napkins
Platters

Cheese & Fruit ....................... $3.79
Imported and domestic cheeses with seasonal fresh fruit

Dollar Sandwiches .......... $2.99
An assortment of mini sandwiches including roast beef, ham, turkey, pimento cheese, chicken and tuna salad

Seasonal Fresh Fruit ........ $2.99
with honey poppy seed yogurt dressing

Vegetable Crudités ........ $1.99
with your choice of ranch or roasted red pepper dip

Chips & Dips

Spinach & Artichoke Dip ...... $2.99
with bagel chips

Hummus ................................. $2.49
with toasted pita chips

Tortilla Chips & Salsa ........ $1.39
Add Guacamole ..................... $1.59
Add Queso ............................... $0.99

Snacks

Serve approximately 15 people

Mixed Nuts ......................... $19.99
Trail Mix ............................... $14.99
Party Snack Mix ................... $11.99
Granola Bars ....................... $1.39
individual packets
Ocean Spray® Trail Mix ........ $1.79
individual packets

Minimum of 15 people per order, priced per person
Platters and Chips & Dips served on trays with napkins and serving utensils
HORS D’OEUVRES
START YOUR EVENT OFF RIGHT

Level One

Oven-dried Tomatoes
with herb cream cheese .................. $2.99

Stuffed Mushroom Caps
with sausage and herb stuffing with white wine butter sauce ............ $2.99

Tiger Shrimp Shooters
with a “shot” of roasted red pepper, tomato juice and a hint of vodka ............... $2.99

Breaded Three Cheese Ravioli
with marinara sauce ...................... $2.99

Deviled Eggs
with garlic hummus, roasted red peppers and chives ......................... $2.99

Baked Brie
with your choice of apricot or raspberry preserve in puff pastry and served with sliced baguettes ...................... $1.99

Chicken Satay Skewers
with hoisin peanut dipping sauce .... $1.99

Level Two

Mediterranean Lamb Chops
on a bed of olive, tomato and feta cheese tapenade ................... $7.99

Jumbo Gulf Coast Shrimp
on ice with cajun remoulade and cocktail sauce ......................... $6.49

Rosemary Roasted Beef Tenderloin
with fresh baked silver dollar rolls and a horseradish chive sauce .......... $5.99

Spicy Shrimp Lettuce Cups
with black beans, jicama, mango and honey jalapeno dressing ............ $4.99

Coconut Shrimp
with pineapple and red pepper relish ........................................ $4.99

Crab Claws
with lemon garlic butter and our vodka cocktail sauce ............... $3.99

Cold Boiled Shrimp
with cocktail sauce ...................... $3.99

Maryland Style Crab Cakes
with tangy lemon remoulade ..... $3.99

Minimum of 20 people per order, priced per person
We recommend 3 to 5 selections for a light buffet and 5 to 8 for heavy hors d’oeuvres
Cold hors d’oeuvres are served on trays, hot hors d’oeuvres served in chafing dishes
All served with plates, napkins and serving utensils
Chile Java Tenderloin
Tender beef tenderloin seasoned with ancho chile and columbian coffee dry rub served over cheddar cilantro grits with a bourbon black bean demi-glace and seasonal vegetables ......................................................$23.99

Pumpkin Crusted Scallops
Jumbo sea scallops crusted in toasted pumpkin seeds and dressed with roasted red pepper and cilantro pestos served with rice pilaf and seasonal vegetables .................................................................$18.99

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 ....................................................$16.99

Rosemary Chicken
Chicken breast marinated in rosemary, balsamic vinegar and white wine, grilled and topped with kalamata olive and tomato relish served over herb risotto and seasonal vegetables ...........................................................$15.99

Teriyaki & Ginger Pork Tenderloin
Teriyaki pork tenderloin topped with a sherry hoisin sauce and toasted sesame seeds served over steamed basmati rice with seasonal vegetables ..... $14.99

Blue Corn Trout
Rainbow trout dredged in blue corn tortilla crumbs and pan-fried topped with avocado cream sauce and corn relish served with sun-dried tomato wild rice and seasonal vegetables ..........................................................$14.99

Roasted Chicken Roulade
Marinated chicken breast filled with peppers, leeks and carrots served over parmesan polenta with seasonal vegetables ..............................................$14.99

Minimum of 12 people per order, priced per person
48-hour advance notice is required
Served “buffet style” in chafing dishes with plates, napkins, plasticware and serving utensils
### Beverages

**Nice and Refreshing**

<table>
<thead>
<tr>
<th>Gallon &amp; Half Gallon</th>
<th>Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Served with cups, accompaniments and ice if applicable</strong></td>
<td><strong>Served chilled with ice and cups if applicable</strong></td>
</tr>
<tr>
<td><strong>Seattle’s Best Coffee®</strong></td>
<td><strong>Odwalla® Premium Juice</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$19.99</td>
</tr>
<tr>
<td>Half Gallon</td>
<td>$14.99</td>
</tr>
<tr>
<td><strong>Fresh Squeezed Orange Juice</strong></td>
<td><strong>Snapple®</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$14.99</td>
</tr>
<tr>
<td><strong>Citrus Punch</strong></td>
<td><strong>Bottled Juice</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$15.99</td>
</tr>
<tr>
<td><strong>Tropical Fruit Punch</strong></td>
<td><strong>Bottled Water</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$11.99</td>
</tr>
<tr>
<td><strong>Lemonade</strong></td>
<td><strong>Tazo® Premium Hot Tea</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$11.99</td>
</tr>
<tr>
<td><strong>Traditional Ice Tea</strong></td>
<td><strong>Milk ½ pint</strong></td>
</tr>
<tr>
<td>Gallon</td>
<td>$7.99</td>
</tr>
<tr>
<td><strong>Soft Drinks 12 ounce can</strong></td>
<td>$0.99</td>
</tr>
</tbody>
</table>

One gallon serves approximately 10 people

Alcoholic beverages available upon request
DESSERT
A FINAL TOUCH TO MAKE THEM SMILE

By the Dozen
Minimum of one dozen per order
Pecan Bars ........................... $17.99
Chocolate Brownies .......... $15.99
Lemon Bars ........................... $15.99
Berry Bars .............................. $15.99
Assorted Cookies ................. $8.99

By the Slice
Minimum of 5 people per order, priced per person
Cheesecake ......................... $3.29
Assorted Pie and Cake .......... $2.99
Pecan Pie ............................... $2.79
Chocolate Mousse ................. $2.49

Gourmet Desserts
Minimum of 10 people per order
$5.49 per person

Chocolate Ganache Torte
Rich layers of fudgy chocolate cake drenched in decadent chocolate ganache

Georgia Peach Cheesecake
Rich new york style cheesecake layered with georgia peaches in a buttery graham cracker crust

Bourbon Pecan Pie
Toasted texas pecans, dark brown sugar and a hint of kentucky bourbon make this classic a cut above the rest

Deep Dish Key Lime Pie
Tangy key lime juice baked into a creamy custard in a buttery flaky crust topped with whipped cream

Caramel Italian Crème Cake
Layers of spongy italian crème cake laced with rich cream cheese frosting and topped with real caramel

White Chocolate Ganache
This ultra rich cake is covered with white chocolate ganache that's as smooth as silk for a flavor you won't soon forget

Decorated Cakes
special order only
Cake Selections:
Chocolate, Yellow, Strawberry, German Chocolate, Carrot or Coconut
Icing Selections:
White, Chocolate or Cream Cheese

Full Sheet .............................. $74.99
serves 50 – 60

Half Sheet ............................ $44.99
serves 25 – 30

10" Double Layer Round ...... $24.99
serves 10 – 12
GUIDELINES

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
We prefer orders to be placed via phone or email. If faxing an order, please call to confirm your fax order was received after sending.

To ensure availability, we recommend you order 48 hours in advance. A catering specialist 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. Please contact a catering specialist for more information.

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 every need. 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, table dressings, alcoholic beverages, take down and any other special requests.

Pricing
Prices are subject to change without notice.

Terms & 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 specialist today to set up an appointment to discuss how our on-site chefs can create a custom menu just for you.