



FRESH  
*flavorful & fantastic*

LUBY'S CULINARY SERVICES®

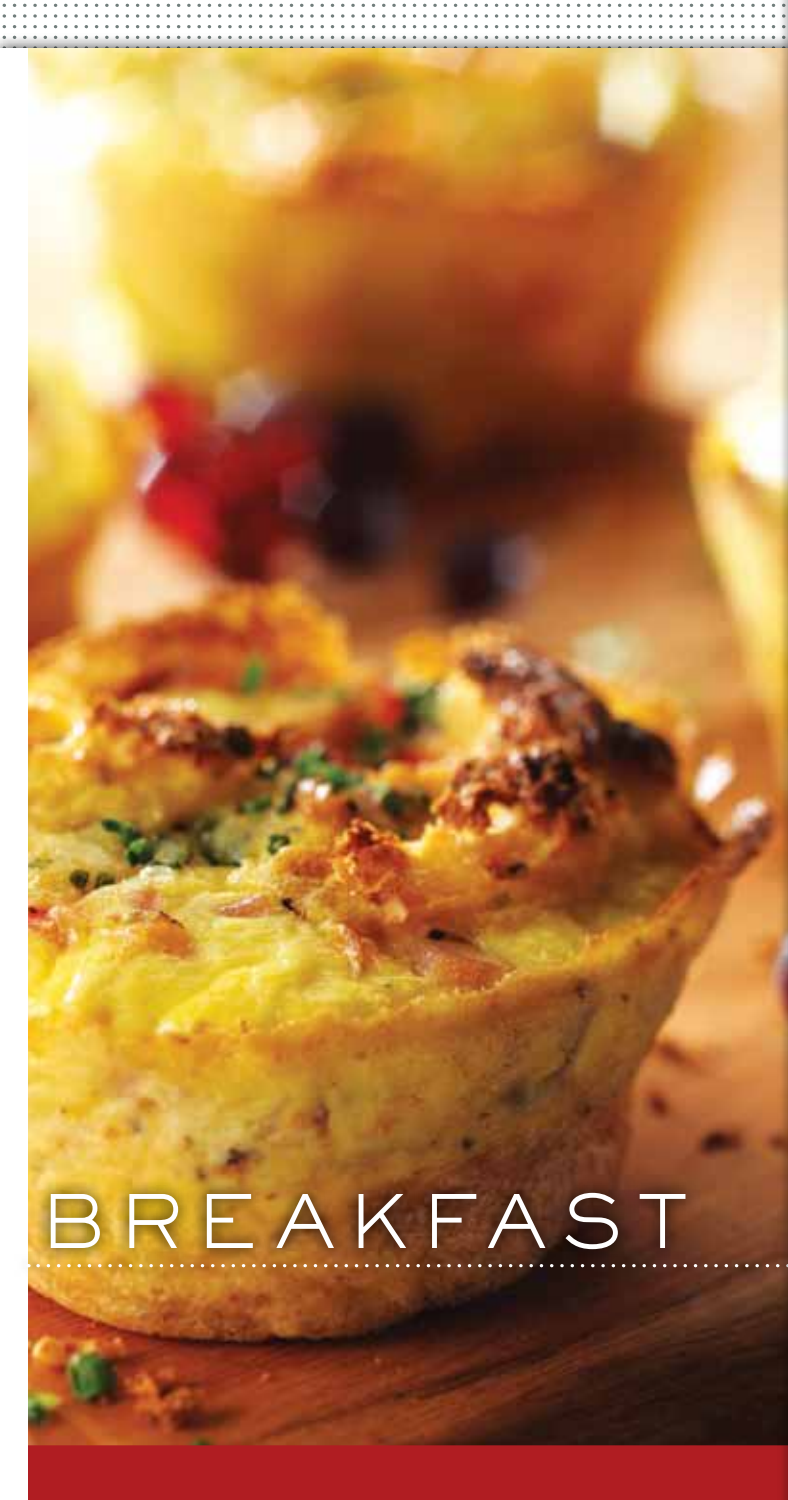
# AT LUBY'S CULINARY SERVICES

*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 deliver an unforgettable dining experience.

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

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



BREAKFAST

*{scratch-baked breakfast strata}*

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.



## *guidelines*

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### **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 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 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.

*guidelines*

FRESHLY MADE TO START  
YOUR DAY OFF RIGHT.

### *breakfast trays*

**Assorted Scones**

**Danish Pastries**

**Bagels**

*with cream cheese  
and assorted jellies*

**Croissants**

*with butter  
and assorted jellies*

**Cinnamon Rolls**

**Assorted Muffins**

**Assorted Mini**

**Muffins**

**Assorted Mini**

**Danishes**

### *for the individual*

**Croissant Breakfast  
Sandwich**

*ham, egg and  
cheese*

**Seasonal Fresh  
Fruit Cup**

**Fresh Fruit Parfait**

**Cold Cereal  
with milk**

*your choice of  
cereal*

**Biscuit Breakfast  
Sandwich**

*sausage, egg and  
cheese*

**Breakfast Taco**

*bacon or sausage,  
egg and cheese*

**Breakfast Taco**

*potato, egg and  
cheese*

### *breakfast box*

Your choice of one of following items served with a mini fresh fruit and yogurt parfait and a bottled juice:

*Croissant, Biscuit Breakfast Sandwich, Breakfast Taco or Sausage Kolache*

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

### *breakfast over easy*

**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*

**All American**

*Fluffy scrambled eggs with breakfast potatoes, crisp bacon, sausage, assorted muffins, biscuits and seasonal fresh fruit*

**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*

**country breakfast**

*Fluffy scrambled eggs with crisp bacon or sausage, fresh baked biscuits and seasonal fresh fruit*

**lighter way**

*Whole wheat blueberry pancakes and warm syrup served with turkey sausage and seasonal fresh fruit*

All breakfast selections served with freshly brewed Seattle's Best Coffee® and assorted juices. Served in chafing dishes with plates, napkins, plasticware and serving utensils.

*breakfast*

BREAKFAST

*{scratch-baked breakfast stratta}*

THE PERFECT VARIETY  
TO PLEASE THE CROWDS

### *sandwich trays*

#### **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

### *sandwich box lunch*

Choose from the above Gourmet Sandwiches selection. Each box comes with potato chips, seasonal fresh fruit and a gourmet cookie.

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

### *wrap trays*

#### **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

Choose any of the wrap options to create the perfect tray.

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

### *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.

Choose from the wrap trays selection. Each box comes with potato chips, seasonal fresh fruit and a gourmet cookie.

### *build your own*

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 and potato chips.

#### **Deli Meat**

Selection:  
Smoked Turkey  
Roast Beef  
Ham

Roasted Turkey  
Breast  
Chicken Salad  
Tuna Salad

#### **Cheese Selection:**

Cheddar  
Monterey Jack  
Provolone  
Swiss

Trays include Kettle cooked chips and are served with plates, napkins, plasticware and serving utensils when applicable.

# *sandwiches*



SANDWICH  
TRAYS &  
BOXES

*{grilled chicken & marinated vegetables ciabatta sandwich}*

GOING GREEN  
WITH FLAVOR

## *fresh salad bowls*

### **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 (additional charges apply)*

### **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*

### **California Cobb Salad**

*Smoked turkey, avocado, blue cheese, hard boiled eggs, diced tomato and bacon atop mixed garden greens*

## *salad box lunch*

**Choose from the Fresh Salad Bowls selection. Each box comes with baguette and a gourmet cookie.**

*Served with plates, napkins, plasticware and serving utensils - All dressings served on the side, unless otherwise requested.*

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



SALAD  
BOWLS &  
BOXES

*{santa fe chicken salad}*

*salads*

SPICE UP YOUR LUNCH,  
BUFFET STYLE.

## *pick your serving*

### **Alaskan Seas**

*Fresh filet of blackened or grilled alaskan salmon and shrimp served with fettuccine alfredo, seasonal fresh vegetables and garlic bread*

### **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*

### **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*

### **Classic Italian**

*Lasagna and chicken parmesan alfredo served with seasonal vegetables, tossed salad and garlic bread*

### **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*

### **Hill Country Bbq**

*Brisket, smoked sausage and chicken served with baked beans, potato salad, cole slaw, pickles, onions and texas toast*

### **Luby's Home Style**

*Choice of one (1) entrée and two (2) sides served with tossed salad and an assortment of rolls and cornbread:*

#### **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*

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

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



HOT  
LUNCH

*Beef pepper steak*

*hot lunch*

FRESH OUT OF  
THE OVEN.

## *whole pizza*

### **Supreme**

Pepperoni, italian sausage, mushroom, olives, peppers and onion

### **Greek**

Extra virgin olive oil, sautéed red onion and garlic, diced tomato, spinach, feta cheese and kalamata olives

### **BBQ**

BBQ chicken with smokehouse BBQ sauce topped with four cheeses

### **Margherita**

Mozzarella cheese and roma tomato topped with fresh basil

### **Pepperoni**

A true classic

### **Four Cheese**

Mozzarella, provolone, parmesan and cheddar

### **Veggie**

Peppers, black olives, onion and mushroom

### **Build It Your Way**

Build your own three (3) topping pizza  
(additional toppings extra)

### **Toppings:**

Pepperoni, italian sausage, mushroom, onion, black olives, peppers, feta cheese, hamburger, jalapeños

## *something extra*

### **Calzones**

Choice of pepperoni, sausage, veggie, supreme

### **Salads**

Choice of tossed or Caesar

Whole pizzas cut into 8 slices and served with plates and napkins.



PIZZA

*{hand-tossed margherita pizza}*

*pizza*



# IN BETWEEN

*{roasted garlic hummus}*

## THE IDEAL AFTERNOON PICK-ME-UPS

### *crowd pleasing*

#### **Cheese & Crackers**

*Imported and domestic cheeses with assorted crackers*

#### **Dollar Sandwiches**

*An assortment of mini sandwiches including roast beef, ham, turkey, pimento cheese, chicken and tuna salad*

#### **Seasonal Fresh Fruit**

*With honey poppy seed yogurt dressing*

#### **Vegetable Crudités**

*With your choice of ranch or roasted red pepper dip*

### *dip, savor, repeat*

#### **Spinach &**

#### **Artichoke Dip**

*with crispy bagel chips*

#### **Hummus**

*with toasted pita chips*

#### **Tortilla Chips &**

**Salsa, Guacamole or Queso**

### *grab a handful*

#### **Mixed Nuts**

#### **Trail Mix**

#### **Party Snack Mix**

#### **Granola Bars**

*individual packets*

#### **Build Your Own**

**Snack Mix**

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

*in between*



START YOUR EVENT  
OFF RIGHT.

*an arrangement to satisfy*

**Oven-dried Tomatoes**

*with herb cream cheese*

**Stuffed Mushroom Caps**

*with sausage and herb stuffing  
with white wine butter sauce*

**Tiger Shrimp Shooters**

*with a "shot" of roasted red  
pepper, tomato juice and a  
hint of vodka*

**Breaded Three  
Cheese Ravioli**

*with marinara sauce*

**Deviled Eggs**

*with garlic hummus, roasted red  
peppers and chives*

**Baked Brie**

*with your choice of apricot or  
raspberry preserve in puff pastry  
and served with sliced baguettes*

**Chicken Satay Skewers**

*with hoisin peanut dipping sauce*

**Mediterranean Lamb Chops**

*on a bed of olive, tomato and  
feta cheese tapenade*

**Jumbo Gulf Coast Shrimp**

*on ice with cajun remoulade and  
cocktail sauce*

**Rosemary Roasted  
Beef Tenderloin**

*with fresh baked silver dollar rolls  
and a horseradish chive sauce*

**Spicy Shrimp Lettuce Cups**

*with black beans, jicama, mango  
and honey jalapeno dressing*

**Coconut Shrimp**

*with pineapple and red  
pepper relish*

**Crab Claws**

*with lemon garlic butter and  
our vodka cocktail sauce*

**Cold Boiled Shrimp**

*with cocktail sauce*

**Maryland Style Crab Cakes**

*with tangy lemon remoulade*

All served with plates, napkins and serving utensils.

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

HORS  
D'OEUVRES

*{tiger shrimp shooters}*

*hors d'oeuvres*

*elegant selections*

**Chile Java Tenderloin**

Beef tenderloin seasoned with ancho chile and columbian coffee dry rub served over cheddar cilantro grits 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 pestos 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 bokchoy topped with wasabi mayo and fresh limes

**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

**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

**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

**Roasted Chicken Roulad**

Marinated chicken breast filled with peppers, leeks and carrots served over parmesan polenta with seasonal vegetables

Served in chafing dishes with plates, napkins, plasticware and serving utensils. Can be served plated at an additional cost.

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



CENTER  
PLATE

*{pan-seared blue corn trout}*

*center plate*



# BEVERAGES

*{the perfect cup of coffee}*

REFRESHING OPTIONS,  
TO FILL YOUR CUP.

## *by the gallon*

Seattle's Best  
Coffee®

Fresh Squeezed  
Orange Juice

Citrus Punch

Tropical Fruit Punch

Lemonade

Traditional Ice Tea

## *by the individual*

Odwalla®  
Premium Juice

Snapple®  
Bottled Juice

Bottled Water

Tazo® Premium  
Hot Tea

Milk ½ pint  
Soft Drinks

12 oz can or  
20 oz bottled

Alcoholic  
Beverages

*available upon  
request*

Served with cups, accompaniments and ice if applicable. 1 gallon serves 8 - 10 people.

*beverages*



# DESSERT

*{chocolate ganache torte}*

A FINAL TOUCH  
TO MAKE THEM SMILE.

## *sweet endings*

**Pecan Bars**

**Lemon Bars**

**Assorted Cookies**

**Chocolate Brownies**

**Berry Bars**

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

## *decorated cakes*

### **Cake Selections:**

*Chocolate, Yellow,  
Strawberry, German  
Chocolate, Carrot or  
Coconut*

### **Icing Selections:**

*White, Chocolate or  
Cream Cheese*

### **Full Sheet**

*serves 50 – 60*

### **Half Sheet**

*serves 25 – 30*

### **10" Double Layer Round**

*serves 10 – 12*

*Special order only.*

## *gourmet desserts*

### **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*

### **New York Style Cheesecake**

*dessert*