three leaf

Catering by Notre Dame
<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Buffet</td>
<td>3</td>
</tr>
<tr>
<td>Breaks</td>
<td>4</td>
</tr>
<tr>
<td>On The Go</td>
<td>5</td>
</tr>
<tr>
<td>Tailgate</td>
<td>6</td>
</tr>
<tr>
<td>Reception Hors d'oeuvres</td>
<td>7</td>
</tr>
<tr>
<td>Reception Stations</td>
<td>8</td>
</tr>
<tr>
<td>Buffet</td>
<td>9</td>
</tr>
<tr>
<td>Plated Packages</td>
<td>12</td>
</tr>
<tr>
<td>Dessert</td>
<td>15</td>
</tr>
<tr>
<td>Immersive Experiences</td>
<td>16</td>
</tr>
<tr>
<td>Beverage</td>
<td>17</td>
</tr>
<tr>
<td>Policies</td>
<td>19</td>
</tr>
</tbody>
</table>
Breakfast Buffet

Select your base Breakfast Buffet Package first; then add enhancements to customize.

All breakfast packages include: coffee, tea, creamer, creamer alternatives, sugar, sweeteners, lemon, orange juice, water, butter, non-dairy spread and jam. Minimum of 25 guests. Breakfast is served for up to 90 minutes. Plated breakfast available by request.

CONTINENTAL PACKAGE:
Assorted muffins, croissants, cereal, fruit plate, toast & bagel selection $14

AMERICAN BREAKFAST:
Scrambled eggs, bacon, turkey sausage, toast, breakfast potatoes $18

FRESH START PACKAGE:
Yogurt parfait, fruit plate, berries, granola, toast, english muffins $16

Breakfast Buffet Enhancements
Enhancement pricing applies to full guest count, except when otherwise noted.

EGGS  EGG WHITES AVAILABLE
- Chef-attended omelet station: traditional cheese, meat and vegetable options. Egg white options included.
  add $6 per guest + $75 chef fee (1 chef/35 guests)
- Scrambled eggs add $4
- Quiche: (12 slices each)
  - Bacon and onion $24 per quiche
  - Spinach and feta $24 per quiche
- Sandwiches
  - Chicken breakfast sausage, egg, cheese and english muffin sandwich add $7
  - Bacon, mini omelette, cheese and croissant sandwich add $7

SWEETS  SERVED WITH BUTTER AND MAPLE SYRUP
- Buttermilk pancakes add $3
- French toast add $4

MEATS
- Bacon add $4
- Pork sausage add $4
- Turkey bacon add $4
- Turkey sausage add $4

PASTRIES
- Assorted muffins add $3
- Assorted scones add $3
- Assorted croissants add $3
- Homemade doughnuts add $3
- Assorted gluten-free baked goods add $3

POTATOES
- Breakfast potatoes add $2
- Hash browns add $2

GRAINS, STARCH AND BREADS
- Mini bagels & cream cheese add $2
- Steel cut oats: served with traditional garnishes add $4

FRESH START
- Whole fruit add $0.50
- Sliced fresh fruit add $2
- Mixed berries add $3
- Yogurt & granola add $4

BEVERAGE
- Grapefruit and cranberry juice, served in carafe add $3
- Assorted Health-Ade Kombucha $6 ea
  - Assorted flavors may include: Lemon Ginger, Apple Pink Lady, Tropical Punch, Pomegranate
- Assorted Vitamin Water $4 ea
  - Assorted flavors may include: Zero, Focus, Energy, Essential, XXX, Revive
- Assorted Odwalla Smoothies $5.50 ea
  - Assorted flavors may include: Green Goddess, C-Boost, Berry Boost, Strawberry Banana
- Assorted Odwalla fruit and vegetable juices $4.50 ea
  - Assorted flavors may include: Green Goddess, Amazing Mango, Berry Boost, Blue Goddess, Strawberry Banana
- Bottled Cold Brew Coffee $5.50 ea
Breaks
Select your style and length of coffee service first; then add a Curated Package or add items a la carte to customize your break. Minimum of 25 guests.

COFFEE + TEA SERVICE

- For events taking place at McKenna Hall, please select your service style and length:
  - 2 hours of continuous beverage service $6 per guest
  - Half day continuous beverage service $10 per guest
    - 4 hours of service
  - Full day continuous beverage service $16 per guest
    - 8 hours of service
- For events taking place outside of McKenna Hall, please select your service style and length:
  - 2 hours of continuous beverage service $8 per guest
  - Refresh service on your coffee bar $4 per guest

CURATED BREAK PACKAGES

Curated Break Packages are served for 90 minutes and will be attended and replenished throughout. Add these curated packages to your classic coffee & tea service.

CONTINENTAL $8
- Assorted muffins, butter & jam
- Croissants
- Mini bagels & cream cheese
- Sliced fresh fruit

FRESH START $12
- Sliced fresh fruit
- Kind bars
- Mixed nuts
- Assortment of yogurt and yogurt parfaits

BUILD YOUR OWN TRAIL MIX $10
- Dried fruit
- Salted almonds, unsalted cashews, candied walnuts
- Pretzels
- Sesame sticks
- M&Ms

SWEET TOOTH $8
- Chef’s selection of brownies & bars
- Chef’s selection of cookies
- Dried fruit

Break Enhancements
Add break enhancements to your coffee service and/or curated break packages. For additional stationed options, please see our Reception Stations on page 8.

BEVERAGE
- Topo Chico sparkling water, 12 oz $3.25 ea
- Assorted Flavored AHA Sparkling Water
  - Assorted flavors may include: Peach Honey, Strawberry Cucumber, Lime Watermelon, Orange, Grapefruit, Citrus Green Tea $3 ea
- Assorted Coca-Cola Soft Drinks $3.50 ea
- Assorted Health-Ade Kombucha
  - Assorted flavors may include: Lemon Ginger, Apple Pink Lady, Tropical Punch, Pomegranate $6 ea
- Assorted Vitamin Water $4 ea
  - Assorted flavors may include: Zero, Focus, Energy, Essential, XXX, Revive $4 ea
- Assorted Odwalla Smoothies
  - Assorted flavors may include: Green Goddess, C-Boost, Berry Boost, Strawberry Banana $5.50 ea
- Assorted Odwalla fruit and vegetable juices
  - Assorted flavors may include: Green Goddess, Amazing Mango, Berry Boost, Blue Goddess, Strawberry Banana $4.50 ea
- Bottled Cold Brew Coffee $5.50 ea

FOOD
- Assorted cookies $18 per dozen
- Brownies $18 per dozen
- Lemon bars $24 per dozen
- Mixed nuts add $2.50 per guest
- Assorted Kind Bars, individually wrapped $24 per dozen
- Assorted kettle chips, individually packed $12 per dozen
- Sliced fresh fruit add $2 per guest
- Whole fruit add $0.50 per guest
- Assorted dried fruit add $2 per guest
- Assorted muffins, butter & jam $24 per dozen
- Croissants $24 per dozen
- Mini bagels & cream cheese $24 per dozen
- Assorted homemade doughnuts $24 per dozen
- Assorted gluten-free baked goods $24 per dozen
- Individual Greek yogurt $2.50 ea
- Individual yogurt, assorted flavors $1.50 ea
- Individual yogurt parfait “flips” $2.50 ea
On The Go

Minimum of 10 guests; 10 per selection.

All On The Go meals are served in a Notre Dame bag that includes bottled water, kettle chips and dessert (chef selected homemade cookie or whole fruit).

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**SANDWICHES**  $17 EACH

- **Herb Chicken Salad** - white bread, chicken pesto salad, avocado dressing, tomato, cucumber, carrot & field greens
- **Caprese** - ciabatta, fresh mozzarella, tomato bruschetta, tomato, arugula & balsamic
- **Turkey & Avocado** - ciabatta, avocado, cheddar, roasted baby tomato & chipotle mayo
- **Tuna Salad** - wheat, tuna, avocado dressing, tomato, cucumber, carrot & field greens
- **Ham & Cheese** - wheat, ham, cheddar, swiss, tomato, arugula & dijonnaise

**FRESH START**  $16 EACH

- **Antipasto Box** - cheese, salumi, seasonal fruit and crackers
- **Hummus Plate** - hummus, black bean & corn salad, pita, assorted vegetables
- **Yogurt Parfait** - individual yogurt parfait “flips”, Kind bar, whole fruit

**SALADS**  $19 EACH

Choose 1 protein per salad selection: turkey, grilled chicken breast, grilled tofu, grilled shrimp (add $2), or grilled sirloin steak (add $3)

- **Garden Salad** - romaine + field greens, tomato, carrot, cucumber, croutons + balsamic vinaigrette
- **Caesar** - romaine, croutons, asiago cheese + caesar dressing
- **Mediterranean** - romaine & field greens, bell pepper, kalamata olive, feta, tomato, cucumbers, chickpeas + balsamic vinaigrette
- **Cobb** - fresh avocado, romaine & field greens, hardwood-smoked bacon, gorgonzola, hard boiled egg, tomato, cucumber + greek vinaigrette
- **Quinoa Salad** - quinoa, corn, black bean, kale, cucumber & cilantro lime dressing
Tailgate

Select your tailgate package(s) below. Unless otherwise noted, tailgates are attended by one server per 50 guests. Includes disposable plates, napkins, silverware, and ice. Tailgates are served/attended for up to 1.5 hours.

Minimum of 50 guests on special event weekends (Thursday - Saturday); minimum of 25 guests at all other times.

All tailgate packages include chips, Coke, Diet Coke & bottled water.

CLASSIC TAILGATE $38
- Three Leaf custom ground beef burgers, 7oz
- Hot dogs
- Bratwurst
- Served with buns & condiment bar
- Condiment bar inclusions: American, pepperjack, and cheddar cheese, pickle relish, sport peppers, tomatoes, dill pickles, grilled onions
- Ketchup, mustard, mayo, and BBQ sauce
- Choice of 2 sides
- Select one: cookies or brownies

BURGERS & DOGS $28
- Three Leaf custom ground beef burgers, 7oz
- Hot dogs
- Served with buns & traditional condiments (including cheese)
- Choose 1 side
- Select one: cookies or brownies

GRILLED BBQ MARINATED CHICKEN $32
- Grilled chicken
- Garlic bread
- Choice of 2 sides
- Select one: cookies or brownies
- Coffee, coffee accoutrement & hot chocolate in cold weather; coke & diet coke in warm weather

SIDES SELECTIONS
Add an extra side to any tailgate package: $4 per guest
- Potato Salad - dill pickles, herbs, aioli
- Coleslaw - traditional carrot and cabbage slaw
- Mac + Cheese
- Chopped Salad - iceberg lettuce, cucumber, cherry tomato, olive, salami, pickled pepper, provolone, roasted garlic vinaigrette
- Corn Elotes - lime, chili, aioli, parmesan cheese
- Crudite and Dips - assorted vegetables with hummus and ranch dips
- Bison Chili - served with croutons, creme fraiche

Enhancements

PREMIUM BBQ
- Smoked Tri Tip Steak $50 ea
  Served with brioche buns and bourbon BBQ sauce; serves 7-9 guests.
- Impossible Burgers $48/half dozen
- Wings $50 ea
  - Bone-in chicken wings
  - Your choice of buffalo, honey mustard or BBQ
  - 2 Dozen
- Pulled Pork (6lbs) $65 ea
  - Served with buns and BBQ sauce
  - Serves 12-15 guests

LIVE GRILLING STATION
$500 chef fee + menu price
Pick any of the packages listed above and we will supply a chef to grill all your favorites during the tailgate.

TAILGATE BEVERAGE STATIONS
Bartender fee may apply; served for up to 1.5 hours

- Bloody Bar $24
  - Includes: Bloody mix, Tito’s vodka, Tabasco, celery salt, celery, pickles, olives, cheese, salami, pickled peppers, lemons, limes

- Mimosa Bar $18
  - Includes: La Marca prosecco, orange juice, blood orange juice, grapefruit juice

- Hot Chocolate $75
  - 3 gallons

- Warm Cider $50
  - 3 gallons

- Coffee $105
  - 3 gallons; includes creamer, creamer alternatients, sugar, sweeteners
Reception Hors d’oeuvres

Hors d’oeuvres can be served as a stationed display or tray-passed.

Priced per piece; minimum of 12 per selection.

<table>
<thead>
<tr>
<th>COLD</th>
<th>HOT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Goat Cheese Toast</strong> - bacon jam</td>
<td><strong>Bacon Wrapped Dates</strong> $3.50 ea</td>
</tr>
<tr>
<td><strong>Beef Tenderloin Carpaccio</strong> - truffled cream $3.50 ea</td>
<td><strong>Boneless Chicken Drumette</strong> - bourbon barbecue sauce $2.50 ea</td>
</tr>
<tr>
<td><strong>Beef Tartare</strong> - dijonaise, cornichon $3.50 ea</td>
<td><strong>Bacon &amp; Onion Tart</strong> - brie $3.75 ea</td>
</tr>
<tr>
<td><strong>Beau Soleil Oysters</strong> - celery mignonette $4 ea</td>
<td><strong>Meatballs</strong> - tomato sauce, parmesan cheese $3 ea</td>
</tr>
<tr>
<td><strong>Shrimp Cocktail</strong> - steakhouse cocktail sauce $4 ea</td>
<td><strong>Sliders</strong> $3.50 ea - Beef, dill pickle, cheddar, dijonaise - Beef, lettuce, onion, tomato, american cheese, special sauce - Turkey, havarti, avocado, gem lettuce - Portobello mushroom, tomato-mustard aioli, basil</td>
</tr>
<tr>
<td><strong>Lobster Rolls</strong> - mini brioche bun $4.50 ea</td>
<td><strong>Steak Kabob</strong> - tomato, chimichurri $4 ea</td>
</tr>
<tr>
<td><strong>Tuna Tartare</strong> - lime, dashi, radish, avocado, endive spoon $5 ea</td>
<td><strong>Crab Cake</strong> - tomato remoulade $4.50 ea</td>
</tr>
<tr>
<td><strong>Smoked Salmon Tartare</strong> - dill vinaigrette, cucumber, endive spoon $5 ea</td>
<td><strong>Grilled Prawn</strong> - sweet pepper glaze $6 ea</td>
</tr>
<tr>
<td><strong>Hummus</strong> - cauliflower, golden raisin, pita $2 ea</td>
<td><strong>Lamb Chops</strong> - aged balsamic vinegar $7 ea</td>
</tr>
<tr>
<td><strong>Avocado Roll</strong> - mini brioche bun $2.75 ea</td>
<td><strong>Ancient Grains Arancini</strong> - tomato $3 ea</td>
</tr>
<tr>
<td><strong>Mozzarella Skewer</strong> - grape tomato, basil, aged balsamic, extra virgin olive oil $3 ea</td>
<td><strong>Stuffed Fingerling Potato</strong> - creme fraiche, chive $3 ea</td>
</tr>
<tr>
<td><strong>Baked Brie Toast</strong> - blackberry jam $3 ea</td>
<td></td>
</tr>
<tr>
<td><strong>Beet Tartare</strong> - chevre, tarragon, endive spoon $3.50 ea</td>
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</tbody>
</table>
## Reception Stations

Stations are served for a maximum of 90 minutes. Priced per guest; minimum of 25 guests.

<table>
<thead>
<tr>
<th><strong>GRAND CRUDITE</strong></th>
<th>$10</th>
<th>Fresh market vegetables and preserved vegetables, accompanied by green goddess dressing, hummus and black olive aioli</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ARTISAN MIDWESTERN CHEESE BOARD</strong></td>
<td>$12</td>
<td>Midwestern cheese selections served with an assortment of bread, seasonal fruit and preserves</td>
</tr>
<tr>
<td><strong>ANTIPASTO BOARD</strong></td>
<td>$16</td>
<td>An assortment of cheeses, charcuterie and cured meats served with preserved vegetables, assorted breads, olives, mustards and preserves</td>
</tr>
<tr>
<td><strong>MOZZARELLA BAR</strong></td>
<td>$17</td>
<td>A selection of mozzarella and burrata cheese served with jams, mustards, fruits and assorted breads</td>
</tr>
<tr>
<td><strong>SHRIMP COCKTAIL</strong></td>
<td>$18</td>
<td>Chilled shrimp served over ice with lemon, cocktail sauce, horseradish, remoulade and saltines</td>
</tr>
<tr>
<td><strong>RAW BAR</strong></td>
<td>$35</td>
<td>Oysters, shrimp, crab, and tuna tartare served with crisp market vegetables, saltines and accompaniments</td>
</tr>
<tr>
<td><strong>CLASSIC LOX AND BAGEL STATION</strong></td>
<td>$16</td>
<td>Thin sliced salmon lox served with classic accompaniments: mini bagels, cream cheese, tomato, red onion, hard cooked egg, caper and cucumber</td>
</tr>
<tr>
<td><strong>SALAD STATION: THE CLASSICS</strong></td>
<td>$18</td>
<td>A beautiful display of the classic steakhouse salads: the caesar, the chopped, and the wedge</td>
</tr>
<tr>
<td><strong>SIDE OF SMOKED SLOW ROASTED SALMON</strong></td>
<td>$26</td>
<td>Slow roasted organic Atlantic salmon served with herbed couscous, chef’s choice of roasted vegetables, dill vinaigrette and dinner rolls</td>
</tr>
<tr>
<td><strong>TURKEY OR CHICKEN CARVING STATION</strong></td>
<td>$22 + chef fee</td>
<td>Slow roasted smoked turkey breast or whole chicken served with chef’s choice of roasted vegetables, jus, and dinner rolls. Carving attendant required.</td>
</tr>
<tr>
<td><strong>PRIME RIB OR BEEF TENDERLOIN CARVING STATION</strong></td>
<td>$36 + chef fee</td>
<td>Slow roasted beef tenderloin or prime rib served with herb roasted fingerling potatoes, beef jus, horseradish creme fraiche, and dinner rolls. Carving attendant required.</td>
</tr>
<tr>
<td><strong>DESSERT STATION</strong></td>
<td>$13</td>
<td>Mix and match from Cake, Cheesecake, Tart, Parfait &amp; Mini Dessert sections of the dessert menu on page 15. Select 4. Add $3 per additional selection.</td>
</tr>
</tbody>
</table>
Buffet

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 35 guests.

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**Package Levels**

<table>
<thead>
<tr>
<th>Package</th>
<th>Price Dinner // Lunch</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GOLD</strong></td>
<td><strong>PACKAGE 1</strong></td>
<td>$55 DINNER // $36 LUNCH</td>
</tr>
<tr>
<td></td>
<td>Select the following from the GOLD menu:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- 2 SALADS, 3 selections from either SEA or LAND, 2 VEGETABLES, 2 STARCH. Includes rolls &amp; butter.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Select 2 DESSERTS from page 15</td>
<td></td>
</tr>
<tr>
<td><strong>GOLD</strong></td>
<td><strong>PACKAGE 2</strong></td>
<td>$47 DINNER // $31 LUNCH</td>
</tr>
<tr>
<td></td>
<td>Select the following from the GOLD menu:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- 2 SALADS, 1 sea, 1 LAND, 2 VEGETABLES, 1 STARCH. Includes rolls &amp; butter.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>- Select 2 DESSERTS from page 15</td>
<td></td>
</tr>
</tbody>
</table>

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**Add an extra selection from SEA or LAND to any package: $8 per guest**

**Add an extra SALAD or VEGETABLE to any package: $5 per guest**

**Add an extra STARCH to any package: $3 per guest**

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**SALADS**

- **Burrata & Beet** - burrata, roasted beets, walnut pesto, mache, aged balsamic vinaigrette
- **Garden Salad** - market greens, market vegetables, grape tomatoes, parmesan cheese, fine herbs, sunflower seeds, balsamic vinaigrette
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, candied pecans, chives, cider vinaigrette
- **Carrot & Yogurt** - heirloom carrot, frisee, toasted pistachio, dill, yogurt, roasted red pepper vinaigrette
- **Tuna Nicoise** - seared rare ahi tuna, haricots verts, fingerling potatoes, grape tomatoes, olives, hard cooked egg, champagne-dijon vinaigrette (add $3)

**SEA**

- **Halibut** - fennel puree (add $5 // $3)
- **Ora King Salmon** - english pea puree, english pea salsa (add $6 // $4)
- **Chilean Sea Bass** - miso glaze
- **Crab Cakes** - tomato remoulade (add $8 // $5)

**LAND**

- **Grilled New York Strip Steak** - chimichurri
- **Filet Mignon** - cabernet bordelaise (add $7 // $4)
- **Braised Short Rib** - short rib jus
- **Grilled Lamb Chop** - mint salsa verde (add $5 // $3)

**VEGETABLE**

- **Roasted Butternut Squash** - maple, lemon
- **Roasted Brussels Sprouts** - lemon, thyme, parmesan cheese
- **Braised Tuscan Kale** - tuscan softnito
- **Roasted Heirloom Carrots** - orange, dill
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary

**STARCH**

- **Ricotta Ravioli** - blistered tomato-butter sauce, herbs, parmesan breadcrumb
- **Mushroom Rigatoni** - roasted mushrooms, white wine, thyme, parmesan cheese (add $2)
- **Rice & Leek Whole Grain Pilaf**
- **Herbed Couscous** - toasted almonds
- **Creme Fraiche Mashed Potatoes**
- **Potato Fondant**
- **Parmesan Polenta**
Buffet

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 35 guests.

BLUE PACKAGE 1
$45 DINNER // $30 LUNCH

Select the following from the BLUE menu:
- 2 SALADS, 3 selections from SEA and/or LAND,
- 2 VEGETABLES, 1 STARCH. Includes rolls & butter.
- Select 2 DESSERTS from page 15

Add soup to any buffet: $4 per guest
Add an extra selection from SEA or LAND to any package: $6 per guest
Add an extra SALAD or VEGETABLE to any package: $4 per guest
Add an extra STARCH to any package: $2.50 per guest

BLUE PACKAGE 2
$39 DINNER // $26 LUNCH

Select the following from the BLUE menu:
- 2 SALADS, 1 SEA, 1 LAND, 2 VEGETABLES,
- 1 STARCH. Includes rolls & butter.
- Select 2 DESSERTS from page 15

CLASSIC SALADS
- Market Green Salad - local greens, tahini vinaigrette, honeycrisp apple, haricots verts
- Baby Kale Caesar - sourdough croutons, parmesan cheese
- Chopped Salad - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- Wedge Salad - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill
- Avocado Salad - spinach, grapefruit, pistachio, quinoa, fennel, buttermilk dressing

SOUP
- Seasonal Soup - Carrot - creme fraiche, pumpkin seed
- Portuguese Kale and Chorizo Soup
- Moroccan Lentil Soup - yogurt, mint

SEA
- Chef Selected Market Fish - pistachio pesto, parsnip puree (add $5 // $3)
- Scottish Salmon - brown butter, lemon, caper
- Sea Bass - orange tapenade, carrot puree (add $5 // $3)

LAND
- Slow Roasted Chicken Breast - chicken jus, roasted garlic
- Tuscan Chicken - roasted chicken breast, tomato, bell pepper, green olive, basil
- Indiana Free Range Chicken Breast - mushroom marsala
- Grilled Pork Chop - sweet potato puree
- Flat Iron Steak - choice of parsley shallot butter or bordelaise (add $5 // $3)

VEGETABLE
- Roasted Butternut Squash - maple, lemon
- Roasted Brussels Sprouts - lemon, thyme, parmesan cheese
- Braised Tuscan Kale - tuscan sofritto
- Roasted Heirloom Carrots - orange, dill
- Steamed Haricots Verts - garlic, parsley
- Roasted Mushrooms - rosemary

STARCH
- Mushroom Rigatoni - roasted mushrooms, white wine, thyme, parmesan cheese (add $2)
- Garlic Mashed Potatoes
- Garlic & Herb Roasted Fingerling Potatoes
- Whole Grain Pilaf
- Herbed Couscous - toasted almonds
- Parmesan Polenta
Buffet

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 35 guests.

**GREEN PACKAGE 1**

$39 DINNER // $26 LUNCH

Select the following from the GREEN menu:
- Both SALADS included, 2 PASTA, 2 CHICKEN
- Includes an assortment of cookies, brownies & bars

**GREEN PACKAGE 2**

$26 // LUNCH OR DINNER

Select the following from the GREEN menu:
- Both SALADS included, 3 SANDWICHES
- Includes an assortment of cookies, brownies & bars

Add soup to any buffet: $4 per guest

**SALADS**

- **Classic Salad** - iceberg lettuce, grape tomatoes, cucumber, parmesan cheese, balsamic vinaigrette
- **Antipasto Salad** - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette

**SOUP**

- **Seasonal Soup** - Carrot - creme fraiche, pumpkin seed
- **Portuguese Kale and Chorizo**
- **Moroccan Lentil** - yogurt and mint

**PASTA**

- **Rigatoni** - tomato sauce, meatballs
- **Spaghetti Marinara**
- **Farfalle** - basil pesto, grilled chicken breast (substitute shrimp for chicken: add $3)

**CHICKEN**

- **Chicken Parmesan** - crispy chicken cutlets, mozzarella cheese, tomato, basil
- **Roasted Chicken Breast** - herb lemon-caper sauce
- **Grilled Chicken Breast** - chicken jus, roasted garlic, parsley

**SANDWICHES**

- **Turkey Club** - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess
- **BLT** - white bread, bacon, bibb lettuce, garlic aioli
- **Sliders**
  - Beef, dill pickle, cheddar, dijonaise
  - Beef, lettuce, onion, tomato, special sauce
  - Turkey, havarti, avocado, grem lettuce
  - Portobello mushroom, tomato-mustard aioli, basil
- **Chicken Pesto** - Sourdough bread, chicken pesto salad, avocado dressing, tomato, cucumbers, bibb lettuce
- **Avocado Pita** - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki

**GREEN PACKAGE 3**

BUILD YOUR OWN SANDWICH STATION // $22

- A selection of cold cuts, breads, vegetables and condiments
- Add 1 salad from GREEN menu: $4 per guest
- Includes an assortment of cookies, brownies & bars
Plated Packages

Plated meals include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Minimum of 25 guests.

**GOLD PACKAGE 1**

$60 DINNER // $38 LUNCH

Select the following from the GOLD menu:
- 1 salad, guest choice of 2 entrees with host-selected starch, 1 vegetarian entree, 1 vegetable side
- Select 1 dessert from page 15
- Includes dinner rolls & butter

Served in 3 courses, all individually plated

Guests make entree selection 7 days prior to event day

**SALADS**
- **Burrata & Beet** - burrata, roasted beets, walnut pesto, mache, aged balsamic vinaigrette
- **Garden Salad** - market greens, market vegetables, grape tomatoes, parmesan cheese, fine herbs, sunflower seeds, balsamic vinaigrette
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, candied pecans, chives, cider vinaigrette
- **Carrot & Yogurt** - heirloom carrot, frisee, toasted pistachio, dill, yogurt, roasted red pepper vinaigrette
- **Tuna Nicoise** - seared rare ahi tuna, haricots verts, fingerling potatoes, grape tomatoes, olives, hard cooked egg, champagne-dijon vinaigrette (add $3)

**SEA ENTREES**
Served with choice of rice & leek whole grain pilaf or herbed couscous
- **Halibut** - fennel puree (add $5 // $3)
- **Ora King Salmon** - english pea puree, english pea salsa
- **Chilean Sea Bass** - miso glaze (add $6 // $4)
- **Crab Cakes** - tomato remoulade (add $8 // $5)

**LAND ENTREES**
Served with choice of potato fondant, creme fraiche mashed potatoes or parmesan polenta
- **Grilled New York Strip Steak** - chimichurri
- **Filet Mignon** - cabernet bordelaise (add $7 // $4)
- **Braised Short Rib** - short rib jus
- **Lamb Chop** - mint salsa verde (add $5 // $3)

**VEGETARIAN ENTREES**
- **Ricotta Ravioli** - blistered tomato-butter sauce, herbs, parmesan breadcrumb
- **Grain Bowl** - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette
- **Mushroom Rigatoni** - roasted mushrooms, white wine, thyme, parmesan cheese
- **Cauliflower Steak** - whole grain pilaf, romesco and squash mole

**VEGETABLE SIDES**
- **Roasted Butternut Squash** - maple, lemon
- **Roasted Brussels Sprouts** - lemon, thyme, parmesan cheese
- **Roasted Heirloom Carrots** - orange, dill
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary

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**GOLD CUSTOMIZATIONS**
- **Add Crudo Course**, served before salads - **add $10**
  - Chef’s seasonal crudo
- **Add Soup Course**, served with salad course - **add $6**
  - Chef’s seasonal soup
- **Add Pasta Course**, served after salad course - **add $9**
  - Choice of: ricotta ravioli or mushroom rigatoni
- **Add Intermezzo**, served prior to final entree course - **add $4**
  - Seasonal sorbet
- **Upgrade to Dessert Station** - **add $5**
  - Select 4 items from dessert menus on page 15; bite-sized sweets served from a station

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**GOLD PACKAGE 2**

$50 DINNER // $32 LUNCH

Select the following from the GOLD menu:
- 1 salad, 1 entree with choice of starch, 1 vegetarian entree, 1 vegetable side
- Select 1 dessert from page 15
- Includes dinner rolls & butter

Served in 3 courses, all individually plated

All guests enjoy the same entree, with the exception of vegetarian guests

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**VEGETABLE SIDES**
- **Roasted Butternut Squash** - maple, lemon
- **Roasted Brussels Sprouts** - lemon, thyme, parmesan cheese
- **Roasted Heirloom Carrots** - orange, dill
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary
**CLASSIC SALADS**
- Market Green Salad - local greens, tahini vinaigrette, honeycrisp apple, haricots verts
- Baby Kale Caesar - sourdough croutons, parmesan cheese
- Chopped Salad - cucumber, cherry tomato, olive, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- Wedge Salad - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill
- Avocado Salad - spinach, grapefruit, pistachio, quinoa, fennel, buttermilk dressing (available for events of 100 guests or smaller)

**SEA ENTREES**
Served with choice of herb roasted fingerling potatoes or whole grain pilaf
- Chef Selected Market Fish - pistachio pesto, parsnip puree (add $5 // $3)
- Scottish Salmon - brown butter, lemon, caper
- Sea Bass - orange tapenade, carrot puree (add $5 // $3)

**LAND ENTREES**
Served with choice of roasted garlic mashed potatoes, herb roasted fingerling potatoes or potato & fennel gratin
- Slow Roasted Chicken Breast - chicken jus, roasted garlic
- Tuscan Chicken - roasted chicken breast, tomato, bell pepper, green olive, basil
- Indiana Free Range Chicken Breast - mushroom marsala
- Grilled Pork Chop - sweet potato puree
- Flat Iron Steak - choice of parsley shallot butter or bordelaise (add $5 // $2)

**VEGETARIAN ENTREES**
- Ricotta Ravioli - blistered tomato-butter sauce, herbs, parmesan breadcrumb
- Grain Bowl - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette
- Mushroom Rigatoni - roasted mushrooms, white wine, thyme, parmesan cheese
- Cauliflower Steak - whole grain pilaf, romesco and squash mole

**VEGETABLE SIDES**
- Roasted Butternut Squash - maple, lemon
- Roasted Brussels Sprouts - lemon, thyme, parmesan cheese
- Roasted Heirloom Carrots - orange, dill
- Steamed Haricots Verts - garlic, parsley
- Roasted Mushrooms - rosemary

### BLUE CUSTOMIZATIONS
- Add Soup Course, served with salad course - add $6  
  - Chef’s seasonal soup
- Add Pasta Course, served after salad course - add $9  
  - Choice of: ricotta ravioli or mushroom rigatoni
- Upgrade to Dessert Station - add $5  
  - Select 4 items from dessert menus on page 15; bite-sized sweets served from a station

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**Plated Packages**
Plated meals include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Minimum of 25 guests.

**BLUE PACKAGE 1**
**$45 DINNER // $30 LUNCH**
Select the following from the BLUE menu:
- 1 salad, guest choice of 2 entrees with host-selected starch, 1 vegetarian entree, 1 vegetable side
- Includes dinner rolls & butter
- Select 1 dessert from page 15
Served in 3 courses, all individually plated
Guests make entree selection 7 days prior to event day

**BLUE PACKAGE 2**
**$39 DINNER // $26 LUNCH**
Select the following from the BLUE menu:
- 1 salad, 1 entree with choice of starch, 1 vegetarian entree, 1 vegetable side
- Includes dinner rolls & butter
- Select 1 dessert from page 15
Served in 3 courses, all individually plated
All guests enjoy the same entree, with the exception of vegetarian guests
Plated Packages
Plated meals include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Minimum of 25 guests.

GREEN
FAMILY-STYLE PASTA DINNER PACKAGE - $29
- Select 1 salad, 2 pastas, 1 chicken dish
- Served in 3 family-style courses
- Includes dinner rolls & butter
- Includes an assortment of cookies, brownies & bars

Add an entree: $5 per guest

GREEN
EXPRESS LUNCH $25
- Choice of 2 from composed salad or sandwich entrees, 1 dessert
- Includes rolls & butter
- Served as a quick seated meal; dessert can be plated or packaged as a takeaway
- Dessert selections available on page 15

Guests make entree selection 7 days prior to event day

SALADS
- Classic Salad - iceberg lettuce, grape tomatoes, cucumber, parmesan cheese, balsamic vinaigrette
- Antipasto Salad - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette

PASTA
- Rigatoni - tomato sauce, meatballs
- Spaghetti Marinara
- Farfalle - basil pesto, grilled chicken breast (substitute shrimp for chicken: add $3)

CHICKEN
- Chicken Parmesan - crispy chicken cutlets, mozzarella cheese, tomato, basil
- Roasted Chicken Breast - herb lemon-caper sauce
- Grilled Chicken Breast - chicken jus, roasted garlic, parsley

COMPOSED SALAD ENTREES
Served with your choice of roasted chicken breast, roasted turkey breast, grilled flat iron steak, grilled shrimp or grilled tofu. Select 1 protein per salad selection.
- Market Green Ssalad - local greens, tahini vinaigrette, honeycrisp apple, haricots verts
- Baby Kale Caesar - sourdough croutons, parmesan cheese
- Chopped Salad - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- Wedge Salad - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill

SANDWICH ENTREES
Served with your choice of house salad, carrot soup or potato chips
- Turkey Club - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess
- BLT - white bread, bacon, bibb lettuce, garlic aioli
- Chicken Pesto - Sourdough bread, chicken pesto salad, avocado dressing, tomato, cucumbers, bibb lettuce
- Avocado Pita - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki

KIDS MEAL - $20
- Fruit cup, chicken tenders, homestyle french fries

available to add on to all buffet or plated meals
Dessert

After choosing your menu from the sections above, please make your dessert selections from this portion of the menu. This menu is available for reception stations, buffet meals and plated meals.

Reception stations: select 4 | Buffet meals: select 2 | Plated meals: select 1

DESSERT STATION
Mix and match from Cake, Cheesecake, Tart, Parfait & Mini Dessert sections. Select 4. Add $3 per additional selection.

CAKE
- Award Winning Cookie Butter Red Velvet Cake - red buttermilk cake, cookie butter swiss buttercream, cookie butter crumbs
- Award Winning Hazelnut Crunch Cake - flourless chocolate cake, hazelnut milk chocolate crunch, hazelnut chocolate mousse
- After Eight Cake - devil’s food chocolate cake, creme de menthe cremeux, dark chocolate mousse
- Carrot Pineapple Cake - carrot cake, crushed pineapple, cream cheese buttercream
- Irish Dome - Baileys mousse, amarena cherries, chocolate cake, dark chocolate glacage, chocolate short dough cookie (add $4, not available for buffets or receptions)

CHEESECAKE
- NY Cheesecake - graham crust, sour cream-vanilla cheesecake, sour cherry sauce
- Turtle Cheesecake - pecan graham crust, vanilla cheesecake, dark chocolate, salted caramel, toasted pecans
- Cranberry Orange Cheesecake - ginger graham crust, orange scented cheesecake, sliced cranberry, whipped vanilla sour cream
- Peanut Butter Lover’s - Oreo crust, peanut butter swirled cheesecake, chocolate ganache

PARFAIT
- Honey Yogurt Panna Cotta - Greek yogurt and honey panna cotta, mixed berry compote
- Chocolate Raspberry Mousse - dark chocolate cremeux, raspberry mousse, fresh raspberries
- Peaches n Cream - brown butter and cinnamon roasted peach, vanilla bean whip, cookie crumble
- Tiramisu - espresso soaked lady finger, mascarpone cream, cocoa powder, chocolate shavings

SEASONAL FRUIT & BERRIES
- Chef’s Selection of Berries - honeyed yogurt

TART
- Apple Frangipane - vanilla tart, frangipane (almond filling), cinnamon apples, streusel
- Pumpkin Pie - mini pie shell, pumpkin custard, cinnamon chantilly
- Lemon Meringue - vanilla tart, fresh lemon curd, toasted meringue
- Fresh Seasonal Fruit - vanilla tart, vanilla pastry cream, seasonal fruit

RECEPTION STATION MINI PASTRIES
Mini pastries are available as a selection for reception stations only (not available for buffets or plated menus)
- Chocolate Dipped Eclairs
- Vanilla Cream Puffs
- Assorted Mousse Chocolate Cups
- Petite Lemon Tart
- Petite Fruit Tart
- Assorted Macarons
- Assorted Petit Fours (Mini Cakes)
- Assorted Truffles
- Chocolate Covered Strawberries

BARS & COOKIES
- Chef’s Selection Cookies - chocolate chip, oatmeal raisin, sugar, triple chocolate, peanut butter
- Chef’s Selection Bars - fudge brownie, caramel blondie, lemon, cherry crumb, peanut butter chocolate
NOTRE DAME GREEN CARPET
$250 per day (available for indoor events)
Start your event off with a Notre Dame & Ivy themed step and repeat selfie wall complete with a green carpet.

ROHR’S FOOD TRUCK
$500 truck fee + $12 per guest
(minimum of 40 guests; served for a maximum of 2 hours)
Notre Dame’s iconic restaurant is hitting the streets. Bring the Rohr’s experience to your next event, and treat your guests to an authentic Notre Dame tradition.

COCKTAIL CLASSES
$150 bartender fee + $7 per guest
Begin your cocktail hour with a demo from our bar director. Choose your favorite cocktail and we’ll give you the recipe and tips and tricks for making it like the pros. Option to add a cocktail kit takeaway gift for your guests ($14 per kit).

COOKING 101
$200 chef fee + $8 per guest
Kick off your event with a cooking demonstration from one of our chefs. We will walk you through a simple and delicious dish you can add to your repertoire at home. Favorites include a simple caesar or wedge salad, or a quick and easy hummus. The cooking class will be accompanied by take-home recipe cards.

FIGHTING IRISH FLAIR
$250 per item, per day
Add a classic Notre Dame icon to your event decor. Choose either a life-size leprechaun or a shamrock to create a unique display or focal point.
PACKAGE 1: PREMIUM BAR
- 2 signature cocktails
- Premium spirits (see below)
- Select 4 Premium wines (see below)
- Select 4 beers
- Includes Kaliber Non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water
- $24 for the first hour
- $12 for every additional hour

PACKAGE 2: STANDARD BAR
- Standard spirits (see below)
- Standard wines, all 4 (see below)
- Select 4 beers
- Includes Kaliber Non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water
- $20 for the first hour
- $10 for every additional hour

PACKAGE 3: BEER & WINE BAR
- Standard wines, all 4 (see below)
- Select 4 beers
- Includes Kaliber Non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters
- $16 for the first hour
- $8 for every additional hour

SPIRITS

PREMIUM
- Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Appleton Rum, Jameson Irish Whiskey, Maker’s Mark Bourbon, Lot 40 Canadian Rye Whisky, Johnnie Walker Black Label Scotch

STANDARD
- Tito’s Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Bacardi Rum, Tullamore Dew Irish Whiskey, Buffalo Trace Bourbon, Rittenhouse Rye, Dewar’s Scotch

WINE

PREMIUM
- Crossbarn by Paul Hobbs, Chardonnay, California
- Frei Brothers, Chardonnay, California
- McBride Sisters, Sauvignon Blanc, New Zealand
- Ken Wright Cellars, Pinot Noir, Washington
- Louis Martini, Cabernet Sauvignon, California
- Frei Brothers, Cabernet Sauvignon, California

NOTRE DAME FAMILY
- Bargetto Winery, Blanc de Noirs, Sparkling Wine, California
- Play Like A Champion Today, Chardonnay, California
- Play Like A Champion Today, Cabernet Sauvignon, California

STANDARD
- William Hill, Chardonnay, California
- Ecco Domani Pinot Grigio, Italy
- William Hill, Cabernet Sauvignon, California
- Bridlewood Pinot Noir, California

BEER

Select from the following:
- 3 Floyds Gumballhead Wheat
- Bell’s Two Hearted IPA
- Angry Orchard Cider
- Stella Artois
- Miller Lite
- Assorted Hard Seltzer

SIGNATURE COCKTAILS
- **Father Hesburgh Manhattan** - Lot 40 Canadian Rye, Italian vermouth, Bittercube cherry bark vanilla bitters, cherries
- **Margarita** - Lunazul blanco tequila, curacao, lime
- **Door 26 Punch** - Tito’s vodka, peach, lemon, spices, bubbles
- **Spring Fizz** - rhubarb shrub, hibiscus, citrus, bubbles (spirit-free)

On-consumption bar also available. Minimum sales and bartender fee may apply. Please inquire for pricing.
**Beverage**

**NON-ALCOHOLIC BEVERAGES**
- Dasani bottled water, 20 oz          $3.50 ea
- Smartwater bottled water, 1L        $4.25 ea
- Topo Chico sparkling water, 12 oz   $3.25 ea
- Iced tea, served in carafe           $1.75 per guest
- Lemonade, served in carafe          $1.75 per guest
- Grapefruit and cranberry juice,     $3 per guest
  served in carafe
- Bottled Cold Brew Coffee            $5.50 ea
- Assorted Flavored AHA Sparkling Water $3 ea
  ▪ Assorted flavors may include: Peach Honey, Strawberry, Cucumber, Lime, Watermelon, Orange, Grapefruit, Citrus, Green Tea
- Assorted Vitamin Water              $4 ea
  ▪ Assorted flavors may include: Zero, Focus, Energy, Essential, XXX, Revive
- Assorted Coca-Cola Soft Drinks      $3.50 ea
- Assorted Health-Ade Kombucha        $6 ea
  ▪ Assorted flavors may include: Lemon Ginger, Apple, Pink Lady, Tropical Punch, Pomegranate
- Assorted Odwalla Smoothies          $5.50 ea
  ▪ Assorted flavors may include: Green Goddess, C-Boost, Berry Boost, Strawberry Banana
- Assorted Odwalla fruit and          $4.50 ea
  vegetable juices
  ▪ Assorted flavors may include: Green Goddess, Amazing Mango, Berry Boost, Blue Goddess, Strawberry Banana

**Beverage Package Enhancements**
- Add a spirit-free cocktail to any bar package - $1.50 per hour per guest
- Add a signature cocktail to any bar package - $5 per hour per guest
- Add pre-poured prosecco to begin your reception or meal - $12 per guest
- Add pre-poured champagne to begin your reception or meal (can be pre-poured or served) - $17 per guest
- Add pre-poured specialty cocktail to begin your reception or meal - $12 per guest
- Add wine service during dinner - single wine pour
  - Standard wine - red, white, sparkling - $10 per guest
  - ND Family Wine - 1 red, 1 white, sparkling - $14 per guest
  - Custom paired selections for your menu - red, white, sparkling - $20 per guest
MEAL SERVICE
Buffets (breakfast, lunch, reception and dinner) are served for a maximum of ninety (90) minutes. Buffets have a
minimum of thirty-five (35) guests. Due to health regulations and quality concerns, items from the buffet cannot be re-
served during midmorning, afternoon or evening breaks.

Guest-to-server ratio is one (1) server per twenty (20) guests for plated meal functions and one (1) server per fifty (50)
guests at buffet functions.

BEVERAGE SERVICE
We serve alcohol in compliance with the policies of the University of Notre Dame and the State of Indiana, and reserve the
right to restrict the service of alcohol to any guest.

Proper identification (photo I.D.) may be requested at time of service of any guest.

ADDITIONAL CHARGES
There will be a $250 labor charge for any buffet function of less than thirty-five (35) guests.

Carvers or Action Station Attendants: $150 per attendant per ninety (90) minutes, each additional hour at $100 per hour.

Bartenders: One (1) bar and bartender per seventy-five (75) people. For events reaching one-hundred (100) guests, a
second bartender will be added. If an additional bar is requested, a charge of $200 will be issued for the first hour and
$50 for each additional hour.

For cash or consumption bars, a $150 fee will be added per bar if sales do not reach $200 per bar.

Banquet menu prices do not include sales tax or administrative fees of 20%.

MENU SELECTIONS
Menu selection is required three (3) weeks in advance of your event. Orders placed fewer than three (3) weeks prior to
the event may be subject to product and staffing availability limitations. All food and beverages, including alcohol, must
be purchased through University Enterprises & Events and served by our staff.

All pricing is guaranteed ninety (90) days prior to your event date. Events priced outside of ninety (90) days are subject
to change.

We cannot allow the removal of food or beverage items from the function by the client, guests or invitees.

The number of attendees guaranteed for food and beverage must equal the number of attendees guaranteed for
meetings and events.

We will prepare for up to 3% over the guaranteed guest count.

GUARANTEES
Expected attendance must be indicated twenty-one (21) business days prior to the event. Final attendance must be
specified seven (7) business days prior to the event. This number will be considered your minimum guarantee and is
not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event
order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance,
whichever is greater. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary
restrictions listed on the original arrangements, a vegetarian meal will be provided to a number not greater than 10% of
the actual guarantee.