LaSalle Catering is an outreach of South Bend’s renowned LaSalle Grill. We’re honored to carry the restaurant’s 28-year tradition of exquisite American contemporary dining and service and we are located just down the road from the University of Notre Dame. We are honored to be a University Preferred Caterer—a privilege we take very seriously. We bring with us the knowledge and intuition of LaSalle Grill’s consecutive 24-year designation as a coveted Four Diamond restaurant. In our industry, there is no higher standard.

Proprietor Mark McDonnell’s ambition for service excellence and Executive Chef Tom Sheridan’s passion for fresh, locally procured and sustainable menus come together to suit your guests, your venue choice and your vision.

We invite you to peruse our sample menus and then feel free to dream on. One glimpse, one taste, that’s all it takes to understand why LaSalle Catering meets the Golden Dome standards held by Venue ND.

**The Following are Included in each of our Options:**

- Professionally Trained Bartenders & Servers (where applicable)
- Basic China, Glass, & Flatware rental starting at $8 per guest
- An Event Coordinator Exclusively for your Entire Event

*All of our menus are entirely customizable.*

**LaSalleCatering.com**

Pricing is subject to 7% Indiana Sales Tax & 20% Service Charge.

115 West Colfax Ave South Bend, Indiana 46601
laurel@lasallegrill.com

574.251.3424
Breakfast

Priced per Person

**Eye Opener Buffet or Box**  $16
Minimum 15 guests required

- House made Granola, Cinnamon or Chocolate
- Fresh Fruit tossed with Local Honey & Mint Leaves
- Individual Yogurts, Assorted Flavors, Fresh Berry Garnish
- Hard-Boiled Eggs, Parsley

**Individual Breakfast Wrap Box**  $14
Minimum 15 guests required

- Scrambled Eggs, Sage Breakfast Sausage, Caramelized Onion, Arugula, & Gruyere Cheese wrapped in a Sun-Dried Tomato Tortilla
- Fresh Fruit tossed with Local Honey & Mint Leaves
- Mini Doughnut Muffin

**Build your Own Egg Bake Buffet**  $20
Minimum 50 guests required

- Egg Bake with your choice of ingredients (choose up to 5):
  - Ham, Bacon, Canadian Bacon, Chicken, Sausage,
  - Asparagus, Mushrooms, Tomato, Spinach, Onion, Peppers,
  - Feta Cheese, Cheddar Cheese, Gruyere Cheese, Potatoes, Croissant
- House made Biscuits & Sage Sausage Gravy
- Fresh Fruit tossed with Local Honey & Mint Leaves
- Herb Roasted Potatoes
- Mini Doughnut Muffins
Lunch

Priced per Person

LaSalle Box Lunch $14
Minimum 15 guests required

Includes: Apple, House Made Kettle Chips, & Chocolate Granola Clusters

Choice of Sandwich:

Turkey Bacon Sandwich (Turkey, Bacon, Lettuce, Tomato, Mayo, on French Bread)
Caprese (Hand Pulled Mozzarella, Sliced Tomatoes, Basil Pesto, on Focaccia Bread)
Ham & Swiss (Ham, Swiss Cheese, Dill Pickles, Mustard, on French Baguette)

LaSalle Quiche Lunch $16
Minimum 15 guests required

Field Greens Side Salad of Shaved Parmesan, Dried Fruit, White Balsamic & Shallot Vinaigrette

Choose 1 Quiche flavor per every 10 guests:

Broccoli, Cheese, & Ham
Spinach & Swiss
Bacon & Caramelized Onion
Herbs & Blue Cheese
Asparagus & Brie Cheese

Vegetarian Lunch $14
Minimum 50 guests required

Grilled & Chilled Vegetable Wrap with Herbed Cream Cheese

Chilled Quinoa Salad with Mango, Chopped Roma Tomato, Grilled Onion, Red Pepper, tossed in a White Wine Vinaigrette

House Made Kettle Chips

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Lunch Cont.

Priced per Person

**Chicken Salad Croissant $16**

Minimum 15 guests required

LaSalle House Salad of Field Greens with Ginger-Mustard Vinaigrette
House made Cookie
Chicken Salad served on Croissant

**Panini Lunch $16**

Minimum 15 guests required

Warm Grilled Panini Sandwich, House made Kettle Chips & Cookie

Pre-Order Required:

Prosciutto Caprese: Shaved Prosciutto, Smoked Mozzarella, on Sour Dough Bread

Pesto Turkey: Spinach, Tomato, Swiss, on Sour Dough Bread

Apple-Manchego: Olive Oil, Fig Jam, Sliced Apple & Manchego Cheese, on Sour Dough Bread
**Beverage Options**

*Per Gallon*

**Orange Juice $20**

**Coffee $20**

**Individual Beverages**

La Croix- Assorted Flavors $1.50

Canned Sodas- Coke, Diet Coke, Ginger Ale, Sprite $1.25

1L Evian Water $4

1L Acqua Panna Still Water $6

1L San Pellegrino Sparkling Water $6

.5L San Pellegrino Sparkling Water $3

.5L Acqua Panna Still Water $3

**Bottled Juice**

Apple $2.95

Orange Juice $2.95

Iced Tea $2.95
When choosing Hors d’Oeuvres in lieu of a dinner, pricing is as follows:
2 Hours of Hors d’Oeuvres for $30 per guest (8 selections),
3 Hours of Hors d’Oeuvres for $40 per guest (12 selections).

For Hors d’Oeuvres to be served before a dinner, pricing is as follows:
3 selections for $7, 4 selections for $9, or 5 selections for $11 per guest.
Hors d’Oeuvres Cont.

Shooters

Shrimp Cocktail
Tomato Gazpacho
Cantaloupe Purée with Cilantro & Lime Crème Fraîche
Lobster Bisque with Chive Sour Cream “BLT” Soup
Gorgonzola Mac & Cheese
Spicy Fried Green Beans Rémoulade
Firecracker Shrimp Chili Glaze
Soft Pretzel Sticks Housemade Cheese Sauce

Artisan Flatbreads

Duck Confit, Basil Pesto, & Chèvre
Barbecue Chicken & Smoked Mozzarella
Caramelized Onion & Alfredo Pizza
Pear, Prosciutto, Honey, & Blue Cheese
Italian Sausage & Sweet Peppers
Roasted Vegetable

Sweets & Desserts

Cheesecake Bar (add $5/guest)
Ice Cream Sundae Bar (add $4/guest)
Cinnamon Caramel Donut Holes
Brownie Bites
Peanut Butter Crunch Bars
Chocolate Cherry Biscotti
Chocolate Covered Strawberries
Assorted Housemade Cookies
Chocolate Mousse Shooters
Mini Tartlets Fruit, Turtle, Key Lime, Chocolate
Mini Crème Brûlée
Assorted Flavors Macarons (add $3/guest)
Chocolate Petit Fours (add $2/guest)
Mini Cupcakes Double Chocolate, Carrot, Red Velvet

Add a Chef’s Station

Street Tacos
Carnitas, Chicken, Beef, Fish (choose 2) Add $5/guest
Artisan Cured Meats, Cheeses, & Pickled Vegetables Display Add $3/guest
Chef Tossed Pasta Add $5/guest
Mashed “tini” Bar Add $3/guest
Beef Tenderloin Carving Horseradish Sour Cream, Rolls Add $10/guest

Lasalle Catering

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574.251.3424 | LaSalleCatering.com
**DINNER**

**Plated Dinners**

**Priced per Person**

**Salads**

- **House Salad** $7
  - Field Greens, Tomato, Cucumber, Ginger-Mustard Vinaigrette

- **Caesar Salad** $7
  - Romaine, Croutons, Shaved Parmesan, Housemade Caesar Dressing

- **Caprese Stack** $9
  - Tomato, Hand-Pulled Mozzarella, Basil, Rosemary Sprig, Pink Himalayan Sea Salt, Olive Oil & Balsamic Drizzle

- **Steakhouse Wedge** $9
  - Iceberg Lettuce, Diced Tomato, Hard Boiled Egg, Crisp Bacon, Croutons, Blue Cheese Dressing

- **Strawberry & Feta** $8
  - Field Greens, Balsamic Vinaigrette

- **Harvest Salad** $8
  - Field Greens, Dried Cranberries, Sunflower Seeds, Parmesan Cheese, White Balsamic & Shallot Vinaigrette

  Roasted Red Pepper Artisan Rolls & Black Hawaiian Sea Salted Butter served with all dinners

**Entrées**

*Choose up to Two for Entire Party or a Duet Plate* (pricing dependant on duet chosen).

- **Grilled Breast of Amish Chicken** $24
- **Pan Seared Indiana Duckling** $28
- **Grilled Fillet of Salmon** $34
- **Grilled Rainbow Trout** $33
- **Blackened Alaskan Halibut** $37
- **Pan Seared Chilean Sea Bass** $46
- **Blackened Alaskan Halibut** $37
- **Blackened Alaskan Halibut** $37
- **Cedar Plank Red Snapper** $33
- **Grilled Filet Mignon** $40
- **Grilled Double Cut Pork Chop** $32
- **Grilled New York Strip** $40
- **Grilled New York Strip Au Poivre** $41
- **Roasted Vegetable Stack** $22
- **Grilled Vegetable Risotto** $20

**Desserts**

*Choose one for entire party.*

- **Warm Molten Chocolate Cake** $8
- **New York Style Cheesecake** $8
- **Vanilla Roasted Strawberries**
- **Seasonal Fruit Crisp** $8
- **Individual Turtle Tart** $8
- **Crème Brûlée** $8
- **Peanut Butter Crunch Bars** $8
- **Apple Gallette** $8
- **Chocolate Torte** $8
- **Fresh Berries served in a Praline Basket** $8
BUFFET DINNERS $40
Priced per Person, Minimum of 50 Guests Required

ENTRÉES
Please choose two.
- Chicken Marsala
- Chicken Parmesan
- Chicken Piccata
- Stuffed Chicken Breast
- Hardwood Grilled Atlantic Salmon
- Beef Sirloin Tips & Noodles
- Sliced Beef Brisket
- Spaghetti & Veal Meatballs
- Shrimp & Asparagus Pasta
- Grilled Vegetable Pasta Primavera
- Prime Rib Carving Station
  Add $10 per Person
- Beef Tenderloin Carving Station
  Add $10 per Person

SIDES
Please choose four.
- House Salad
- Caesar Salad
- Strawberry & Feta Salad
- Tobacco Onion Mashed Potatoes
- Potato Hash with Peppers & Onion
- Rosemary Roasted Potatoes
- Baked Potato Bar
- Sweet Potato Mash
- Succotash Rice Pilaf
- Stir-Fried Vegetable Rice
- Vegetable Pasta Primavera
- Three Cheese “Mac & Cheese”
- LaSalle Signature Gorgonzola Mac
- Dauphinoise Potatoes
- Mexican Street Corn
- Sautéed Green Beans
- Honey Glazed Baby Carrots
- Sautéed Seasonal Vegetables
- Caramelized Brussels Sprouts & Bacon
- Roasted Broccoli with Garlic

ADD A DESSERT
- Mini Dessert Bar
  Pricing varies by selections
- Cheesecake Bar $6
- Cinnamon Caramel Donut Holes & Fresh Berries Display $5
- Assorted Cookie Display $4

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# Bar Packages

*All Packages Include:*

- Coke, Diet Coke, Sprite, Ginger Ale
- Mixers, Garnishes, Ice

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<thead>
<tr>
<th>House</th>
<th>Call</th>
<th>Premium</th>
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<td>$23 per person (4 hours).</td>
<td>$28 per person (4 hours).</td>
<td>$33 per person (4 hours).</td>
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<td>$28 per person (5 hours).</td>
<td>$33 per person (5 hours).</td>
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**Spirits**
- Smirnoff Vodka
- Gordon's Gin
- Jim Beam Bourbon
- Famous Grouse Scotch
- Bacardi Rum

**Call**
- Tito's Vodka
- Tanqueray Gin
- Buffalo Trace Bourbon
- Dewar's Scotch
- Bacardi & Captain Morgan Rum
- Espolon Tequila

**Beer**
- Miller Lite
- Stella Artois
- Bell's Two Hearted

**Wine**
- 2017 Chardonnay, Benzinger
- 2017 Picquitos Moscato Valencia, Spain DO
- 2017 Cabernet Sauvignon, McManis, California

**Premium**
- Grey Goose Vodka
- Bombay Sapphire Gin
- Woodford Reserve Bourbon
- Johnny Walker Red Whiskey
- Bacardi & Captain Morgan Rum
- Patron Tequila

**Beer**
- Miller Lite
- Stella Artois
- Bell's Oberon or Brown (seasonally)
- Bell's Two Hearted

**Wine**
- 2017 Chardonnay, Benzinger
- 2017 Picquitos Moscato Valencia, Spain DO
- 2017 Cabernet Sauvignon, McManis California
- 2016 Seaglass, Pinot Noir

****Bar Enhancements:**

- Signature Cocktails
- Sparkling Wines & Champagne
- Wine Spectator Awarded Wine List Available
- One, Two, & Three Hour Packages
- Beer & Wine Packages available

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A Few Notes

Special Event Policies

Food & Beverage

All food & beverage must be purchased from LaSalle Catering & Events. No outside food or beverage is allowed, with the exception of celebratory cakes. Cakes must be prepared in a licensed commercial bakery. Any other exceptions must be approved by LaSalle Catering at least 2 weeks prior to event date. Indiana Code of Health enforced; no food may be brought off site at conclusion of event by client due to contamination liability.

The Indiana Alcohol & Tobacco Commission prohibits bringing alcohol, including wine, into a licensed establishment and therefore “corkage” fees are not allowed. We do not pour shots or doubles.

Deposits & Payments

A signed contract and a deposit (amounts vary depending on size, date, & scope of event) are required to secure the date for an event. Deposits are non-refundable and will be applied to the final bill for the event.

Final guest count for all events is due fourteen days prior to the event. Final payment is due seven days prior to the date of the event. Any additions made after payment is made, or changes on the day of the event will be billed at the end of the event. Payment is due in full at that time.*

All food & beverage prices are subject to 7% Indiana sales tax & 20% service charge. The service charge is non-voluntary.

*Events booked through Venue ND/held at Venue ND will bill through Venue ND. All payments, including deposits, will be collected by your Venue ND Event Coordinator.

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