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## 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.

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### 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

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### 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
  - Add cheddar cheese  add $1
- 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
- Assorted gluten-free baked goods  add $3

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

#### GRAINS, STARCH AND BREADS
- 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, Blue Goddess, Amazing Mango, Strawberry Banana
- Assorted Odwalla fruit and vegetable juices  $4.50 ea
- 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

Classic coffee & tea service always includes:
Creamer, creamer alternatives, sugar, sweeteners, lemon, bottled water

- 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
- 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 $3 ea
  - Assorted flavors may include: Peach Honey, Strawberry Cucumber, Lime Watermelon, Orange, Grapefruit, Citrus Green Tea
- 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 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

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
- 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
- Hard-boiled eggs $18 per dozen
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).

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 & dijonaise

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, cucumber, chickpea & 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, drinkware, 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.

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CLASSIC TAILGATE

- 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

CLASSIC TAILGATE $38

BURGERS & DOGS

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

BURGERS & DOGS $28

SIDE 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

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GRILLED BBQ MARINATED CHICKEN

- Grilled chicken
- Garlic bread
- Choice of 2 sides
- Select one: cookies or brownies

GRILLED BBQ MARINATED CHICKEN $32

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PREMIUM BBQ

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

PREMIUM BBQ

TAILGATE BEVERAGE STATIONS

Bartender fee may apply; served for up to 1.5 hours

- Bloody Bar $24 per guest
  - Includes: Bloody mix, Tito’s vodka, Tabasco, celery salt, celery, pickles, olives, cheese, salami, pickled peppers, lemons, limes
- Mimosa Bar $18 per guest
  - 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 alternatives, sugar, sweeteners

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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.
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.

### COLD

- **Goat Cheese Toast** - bacon jam  
  $3 ea

- **Beef Tenderloin Carpaccio** - truffled cream  
  $3.50 ea

- **Beef Tartare** - dijonaise, cornichon  
  $3.50 ea

- **Beau Soleil Oysters** - celery mignonette  
  $4 ea

- **Shrimp Cocktail** - steakhouse cocktail sauce  
  $4 ea

- **Lobster Rolls** - mini brioche bun  
  $4.50 ea

- **Tuna Tartare** - lime, dashi, radish, avocado, endive spoon  
  $5 ea

- **Smoked Salmon Tartare** - dill vinaigrette, cucumber, endive spoon  
  $5 ea

- **Hummus** - cauliflower, golden raisin, pita  
  $2 ea

- **Avocado Roll** - mini brioche bun  
  $2.75 ea

- **Mozzarella Skewer** - grape tomato, basil, aged balsamic, extra virgin olive oil  
  $3 ea

- **Baked Brie Toast** - blackberry jam  
  $3 ea

- **Beet Tartare** - chevre, tarragon, endive spoon  
  $3.50 ea

### HOT

- **Bacon Wrapped Dates**  
  $3.50 ea

- **Boneless Chicken Drumette** - bourbon barbecue sauce  
  $2.50 ea

- **Bacon & Onion Tart** - brie  
  $3.75 ea

- **Meatballs** - tomato sauce, parmesan cheese  
  $3 ea

- **Sliders**  
  $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

- **Steak Kabob** - tomato, chimichurri  
  $4 ea

- **Crab Cake** - tomato remoulade  
  $4.50 ea

- **Grilled Prawn** - sweet pepper glaze  
  $6 ea

- **Lamb Chops** - aged balsamic vinegar  
  $7 ea

- **Ancient Grains Arancini** - tomato  
  $3 ea

- **Stuffed Fingerling Potato** - creme fraiche, chive  
  $3 ea
Reception Stations

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

**GRAND CRUDITE**
Fresh market vegetables and preserved vegetables, accompanied by green goddess dressing, hummus and black olive aioli

$10

**CLASSIC LOX AND BAGEL STATION**
Thin sliced salmon lox served with classic accompaniments: bagels, cream cheese, tomato, red onion, hard cooked egg, caper and cucumber

$16

**ARTISAN MIDWESTERN CHEESE BOARD**
Midwestern cheese selections served with an assortment of bread, seasonal fruit and preserves

$12

**SALAD STATION: THE CLASSICS**
A beautiful display of the classic steakhouse salads: the caesar, the chopped, and the wedge

$18

**ANTIPASTO BOARD**
An assortment of cheeses, charcuterie and cured meats served with preserved vegetables, assorted breads, olives, mustards and preserves

$16

**SIDE OF SMOKED SLOW ROASTED SALMON**
Slow roasted organic Atlantic salmon served with herbed couscous, chef’s choice of roasted vegetables, dill vinaigrette and dinner rolls

$26

**MOZZARELLA BAR**
A selection of mozzarella and burrata cheese served with jams, mustards, fruits and assorted breads

$17

**TURKEY OR CHICKEN CARVING STATION**
Slow roasted smoked turkey breast or whole chicken served with chef’s choice of roasted vegetables, jus, and dinner rolls. Carving attendant required.

$22 + chef fee

**SHRIMP COCKTAIL**
Chilled shrimp served over ice with lemon, cocktail sauce, horseradish, remoulade and saltines

$18

**PRIME RIB OR BEEF TENDERLOIN CARVING STATION**
Slow roasted beef tenderloin or prime rib served with herb roasted fingerling potatoes, beef jus, horseradish creme fraiche, and dinner rolls. Carving attendant required.

$36 + chef fee

**RAW BAR**
Oysters, shrimp, crab, and tuna tartare served with crisp market vegetables, saltines and accompaniments

$35

**DESSERT STATION**
Mix and match from Cake, Cheesecake, Tart, Parfait & Mini Dessert sections of the dessert menu on page 15. Select 4. Add $3 per additional selection.

$13
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.

Package Levels

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<th>BLUE</th>
<th>GREEN</th>
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<td>our most elevated menus and presentations</td>
<td>menus and presentations for casual elegance</td>
<td>our most casual and approachable menus, with tavern/pub style options for informal gatherings</td>
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**GOLD PACKAGE 1**

$55 DINNER // $36 LUNCH

Select the following from the GOLD menu:
- 2 salads, 3 selections from either sea or land, 2 vegetables, 2 starch.
- Includes rolls & butter.
- Select 2 desserts from page 15

**GOLD PACKAGE 2**

$47 DINNER // $31 LUNCH

Select the following from the GOLD menu:
- 2 salads, 1 sea, 1 land, 2 vegetables, 1 starch.
- Includes rolls & butter.
- Select 2 desserts from page 15

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

**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
- **Chilean Sea Bass** - miso glaze (add $6 // $4)
- **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 sofrito
- **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**
- **Parmesan Polenta**
- **Herb Roasted Fingerling Potato**
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

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

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

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, salami, 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
- Moroccan Lentil Soup - yogurt, mint
- Chef's Soup

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
- 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

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

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
- Moroccan Lentil - yogurt and mint
- Chef’s Soup

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 (select 2)
  - Beef, dill pickle, cheddar, dijonaise
  - Beef, lettuce, onion, tomato, special sauce
  - Turkey, havarti, avocado, gem 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
**Plated Packages**

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

<table>
<thead>
<tr>
<th><strong>SALADS</strong></th>
<th><strong>SEA ENTREES</strong></th>
<th><strong>VEGETARIAN ENTREES</strong></th>
<th><strong>VEGETABLE SIDES</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Burrata &amp; Beet - burrata, roasted beets, walnut pesto, mache, aged balsamic vinaigrette</td>
<td><strong>Halibut</strong> - fennel puree (add $5 / $3)</td>
<td><strong>Ricotta Ravioli</strong> - blistered tomato-butter sauce, herbs, parmesan breadcrumb</td>
<td><strong>Roasted Butternut Squash</strong> - maple, lemon</td>
</tr>
<tr>
<td>Garden Salad - market greens, market vegetables, grape tomatoes, parmesan cheese, fine herbs, sunflower seeds, balsamic vinaigrette</td>
<td><strong>Ora King Salmon</strong> - english pea puree, english pea salsa</td>
<td><strong>Grain Bowl</strong> - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette</td>
<td><strong>Roasted Brussels Sprouts</strong> - lemon, thyme, parmesan cheese</td>
</tr>
<tr>
<td>Apple &amp; Endive - belgian endive, baby spinach, honeycrisp apple, manchego cheese, candied pecans, chives, cider vinaigrette</td>
<td><strong>Chilean Sea Bass</strong> - miso glaze (add $6 / $4)</td>
<td><strong>Mushroom Rigatoni</strong> - roasted mushrooms, white wine, thyme, parmesan cheese</td>
<td><strong>Roasted Heirloom Carrots</strong> - orange, dill</td>
</tr>
<tr>
<td>Carrot &amp; Yogurt - heirloom carrot, frisee, roasted pistachio, dill, yogurt, roasted red pepper vinaigrette</td>
<td><strong>Crab Cakes</strong> - tomato remoulade (add $8 / $5)</td>
<td><strong>Cauliflower Steak</strong> - whole grain pilaf, romesco and squash mole</td>
<td><strong>Steamed Haricots Verts</strong> - garlic, parsley</td>
</tr>
<tr>
<td>Tuna Nicoise - seared rare ahi tuna, haricots verts, fingerling potatoes, grape tomatoes, olives, hard cooked egg, champagne-dijon vinaigrette (add $5)</td>
<td><strong>LAND ENTREES</strong></td>
<td><strong>Upgrade to Dessert Station</strong> - add $5</td>
<td><strong>Roasted Mushrooms</strong> - rosemary</td>
</tr>
</tbody>
</table>

Served with choice of herb roasted fingerling potatoes, 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)

**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

**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 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 (both entrees served with same 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

**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
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 (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 // $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

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

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

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**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*

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

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

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**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

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**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 Salad** - local greens, tahini vinaigrette, honeycrisp apple, haricots verts
- **Baby Kale Caesar** - sourdough croutons, parmesan cheese
- **Chopped Salad** - cucumber, cherry tomato, olive, salami, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill

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**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, cucumber, bibb lettuce
- **Avocado Pita** - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki

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**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 $13
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
Immersive Experiences
Create memorable Notre Dame experiences throughout your event with our customizable immersion menu. Minimum of 25 guests.

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.
Beverage
Priced per guest.

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

SIGNATURE COCKTAILS

- Father Hesburgh Manhattan - Lot 40 Canadian Rye, Italian vermouth, Bittercube cherry bark vanilla bitters, cherries
- Margarita - Lunazul blanco tequila, curaçao, 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

**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 - red, white, sparkling - $14 per guest
  - Custom paired selections for your menu - red, white, sparkling - $20 per guest

**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, served in carafe $3 per guest
- 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 vegetable juices $4.50 ea
  - Assorted flavors may include: Green Goddess, Amazing Mango, Berry Boost, Blue Goddess, Strawberry Banana
FOOD & BEVERAGE MINIMUMS
The Three Leaf Catering food & beverage minimum is $500. This minimum increases to $1,500 on football and high-volume weekends (Thursday-Saturday).

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.

Cake cutting fee of $3 per guest with be added for outside dessert. Outside dessert must be approved by your event specialist.

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.