MENU
Catering & Private Events
Spring - 2022

UNIVERSITY OF NOTRE DAME
LEVY is a restaurant company based in Chicago that specializes in providing premium-quality food service to major entertainment and sporting venues around the world. Founded in 1978 with just one location at Chicago’s Water Tower Place, Levy now operates over 100 foodservice locations in over 40 markets throughout the US and Canada.

Some of the premier facilities that Levy operates include Wrigley Field, Ford Field in Detroit, the United Center and Gainbridge Fieldhouse in Indianapolis. Levy also provides services to Churchill Downs the home of the Kentucky Derby, Indianapolis Motor Speed home of the Indy 500 and Brickyard 400, as well as rival universities such as The Ohio State University and Purdue University.

Levy prides itself on being authentic, innovative, passionate, experiential, and nice. All of these things have helped Levy become one of the premier Sports and Entertainment companies in the world.

We are a family of passionate restaurateurs and we look forward to showing our guests what we call the Levy Difference here at Notre Dame, as well as at any other venues you may visit in your travels.

The Levy culinary team at Notre Dame, led by Executive Chef Travis Johnson CEC, look forward to designing creative and memorable events for you and your guests.

"Creating exceptional guest experiences with a food forward focus using farm fresh ingredients, innovation & local partnerships"
- chef Travis Johnson CEC
Chef Dakota was busy in the kitchen when he was barely a teenager, back when his specialty was Hamburger Helper. The smell of the buttery corn on the back burner and the sound of the grease popping had him hooked on cooking instantly. Over the next 15 years, Chef Dakota continued to grow his skills and passion for the trade with every opportunity; although primarily self-taught, he constantly sought out the guidance and training from many successful Chefs who helped nurture his career along the way. Chef Dakota’s Florida roots show through in his specialty for crafting seafood dishes. For the better part of two decades, Chef Dakota continued to excel in the kitchen at some of the most prestigious events across the country. His leadership and skill led the way at major events including Super Bowl XLIX, The Masters, Barrett Jackson of Scottsdale, Formula 1 Racing and countless PGA tournaments. He excels under pressure and when faced with limited resources, as Chef Dakota routinely oversees large teams of culinarians. A native of the Sunshine State, Chef Dakota can be found enjoying the outdoors and playing disc golf whenever he is not in the kitchen. Along with his fiancée, Chef Dakota seeks out the best local and mom and pop restaurants during their travels.

Ready to take the next step in his career, Chef Dakota looks forward to the opportunity to bring his major event experiences and successes in staff training and development to the team at the University of Notre Dame.

Your Chef

DAKOTA CRUM
SIGNATURE “ND” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature three cheese quiche and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.
SIGNATURE “ND” BREAKFAST EXPERIENCE

We wake up early to bake our signature cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, market style seasonal fruits, and a coffee selection that will get you up and running. It is our pleasure to share this with all our family and friends.

18.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

Served for a minimum of 25 guests.

BREAKFAST BREADS & PASTRIES
Fresh Baked Muffins
Mini Bagels and Local Spreads Lemon
Pound Cake
Flaky Danish Pastry
Butter Croissants with Local and Seasonal Jams

CHOOSE TWO 9.00 - CHOOSE THREE 12.00

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS
Scrambled Eggs
Three Cheese Quiche
Egg Frittata with Country Ham, Spinach, and Jack Cheese
French Toast Casserole
Oatmeal with all trimmings
Assorted Cereals
Southern-Style Stone Ground Grits
Yogurt (Plain, Fruit Flavored, Low-fat and Greek)
Pork Sausage Links
Hickory Smoked Bacon
Chicken Sausage Links
Turkey Bacon

BREAKFAST SANDWICHES
Southern Breaded Chicken and Egg Biscuit
Country Ham, Pimento Aioli, Egg on Ciabatta
Sausage and Egg Croissant
Egg White, Spinach, and English Muffin

10.00 EACH

OMELET STATION
Custom omelets made just to your liking from a selection of fresh ingredients.

12.00 PER GUEST + ATTENDANT FEE

BREAKFAST STRUDELS
Each: 28.00 (serves 3-4)

Apple Strudel
Cinnamon vanilla apples, pound cake, craisins, walnuts

Ham and Cheese
Smoked ham, sharp cheddar, seasoned potatoes, onions, peppers

Steak and Eggs
Marinated and grilled steak, Gouda, seasoned potatoes, cage free eggs, onions & peppers

BY THE DOZEN
Assorted Muffins, Butter & Jams
Buttered Croissants, local Jams
Assorted Danish & Breakfast Pastries Signature
Cinnamon Rolls
Mini Bagels & Cream Cheese
Assorted Doughnuts
Assorted Gluten Free-Baked Goods

PLATED BREAKFAST available by request
ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your snack break selections to suit any time of day.
ALL DAY BREAKS
Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

ASSORTED SNACKS
Assorted Cookies (Chocolate Chip, Sugar, Lemon Chocolate Chip, Oatmeal Raisin) 32.00 per dozen
Brownies 44.00 per dozen
Breakfast Pastries 45.00 per dozen
Cupcakes 48.00 per dozen
Energy Bars 54.00 per dozen
Bagged Chips 40.00 per dozen
Granola Bars 25.00 per dozen
Seasonal Whole Fruit 35.00 per dozen Fresh
Fruit platter 8.00 per guest
Potato Chips & Choice of dip 5.00 per guest
Individual Yogurts - Regular and Greek 5.00 each

HEALTHY SNACKS
Seasonal Fresh Fruit served with strawberry yogurt sauce
Garden Fresh Seasonal Crudité, served with buttermilk ranch dipping sauce
Hummus Trio with crispy pita chips 15.00 per guest

LUCKY LEPRECHAUN
Freshly Popped Popcorn
Crisp house-made Kettle Chips served with roasted garlic Parmesan, French onion and blue cheese dips
Soft Jumbo Pretzels with cheese and mustard dipping sauces 11.00 per guest

GOURMET NACHO & SALSA BAR
Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces 12.00 pp

GARDEN FRESH CRUDITÉ OF VEGETABLES
Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks 9.00 pp

CREATE YOUR OWN ENERGY MIX
An assortment of gourmet favorites allows your guests to customize a sweet or savory combination:
Dried papaya • Smoked almonds
Dried pineapple • Dried cranberries
Yogurt raisins • Chocolate chunks
Roasted almonds • Banana chips
Granola 11.00 pp
MAKE YOUR OWN MARKET SALAD

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—and personalized just for you.
MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and toss it with your favorite vinaigrette and served with pretzel rolls, brioche rolls, walnut raisin bread and crackers.

24.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

**GREENS**
choose two
Mixed Baby Greens
Gem Lettuces
Romaine Lettuce
Iceberg
Baby Spinach
Kale and Field Greens Blend

**TOPPINGS**
choose four
Shaved Carrots
Bell Peppers
Kalamata Olives
Grape Tomatoes
Hard Cooked Eggs
Broccoli Nibs
Cucumbers
Garbanzo Beans
Red Onions
Dried Cranberries
Sliced Mushrooms
Sunflower Seeds
+2.00 per guest for each additional choice

**CHEESE**
choose two
Blue Cheese
Jack Cheese
Cheddar Cheese
Shaved Parmesan
Feta Cheese
+2.00 per guest for each additional choice

**PROTEINS**
choose two
Grilled Chicken
Herb Steak
Roast Turkey
BBQ Pulled Pork
Applewood Bacon
Cajun Rubbed Tofu
Basil Grilled Shrimp
+5.00 per guest for each additional choice

**DRESSINGS**
choose two
Balsamic Vinaigrette
Creamy Caesar Dressing
Honey Mustard Vinaigrette
Buttermilk Ranch Dressing
Blue Cheese Dressing
Olive Oil & Balsamic Vinegar
+2.00 per guest for each additional choice

**ADD ONE SOUP**
+5.95 per guest
Hearty Chicken Noodle Soup
Vegetable Minestrone Soup
Corn Chowder
Clam Chowder with Oyster Crackers Classic
Creamy Tomato Tortellini Soup

**ADD ONE SANDWICH**
+6.95 per guest
Roasted Turkey with gouda, apricot chutney and Vidalia onion on a ciabatta
Grilled Chicken with braised spinach, roasted tomato and herb cheese spread on ciabatta
Roast Beef with Gruyere and horseradish cream on onion roll
Smoked Ham and Swiss with mustard butter on pretzel bun
ZLT Flatbread – zucchini, smoked tomato pesto and pepper jack cheese
CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.
DIY LUNCH CHEF TABLES/BOXED

A combination of chef crafted DIY Chefs Tables. These meals are designed featuring chef inspired recipes with farm fresh ingredients, slow roasted and smoked meats, artisan cheeses & fresh baked breads. Finish the experience by adding a garden salad, crunchy side and sweet treats.

28.00 PER BOX

GOURMET SANDWICHES

choose two

Smoked Turkey – Gouda, apricot chutney and Vidalia onion on artisan roll
Grilled Chicken, braised spinach, roasted tomato and herb cheese spread on ciabatta
Tuscan Style Roast Beef Baguette, bacon jam, roasted tomatoes and arugula
Roast Beef and Gruyere with horseradish cream on onion roll
Smoked Ham and Swiss with mustard butter on pretzel baguette
Buffalo Cauliflower Wrap – Quinoa kale, blue cheese, shaved carrot, celery, tomato and cayenne sauce
ZLT Flatbread – zucchini, smoked tomato pesto and pepper jack cheese

FARMERS SALADS

choose two

Mediterranean Salad
Grilled Chicken BLT
Vegetable Chop
Bistro Style
Delux Garden

SIDES

choose two

Assorted Apples, Pears, Bananas
Italian Pasta Salad
Kettle Chips
Roasted Red Skin Potato Salad

DESSERTS

choose one

Triple Chocolate Brownie
Chocolate Chip Cookie
Fresh Fruit Cup
Gluten Free Brownie

SIGNATURE SANDWICH AND SALADS CHEF TABLE

34.00 PER GUEST

Grilled Chicken Sandwich with baby kale, lemon yogurt dressing, Parmesan and Applewood smoked bacon
Steakhouse Filet Flatbread with beefsteak tomatoes, romaine, blue cheese and horseradish sauce
ZLT Flatbread with grilled zucchini, heirloom tomatoes, pepper jack cheese, romaine and smoked tomato pesto
Three Way Roasted Beet Salad – golden, candy-striped, Chioggia beets with lentils, candied walnuts, goat cheese and herb vinaigrette

Strawberry Pecan Salad – arugula, baby spinach, Sweet Grass Asher Blue and raspberry vinaigrette
Grilled BBQ Spiced Chicken Salad – marinated tomatoes, candied pears, radish, peach vinaigrette
Kettle-Style Potato Chips
Assorted Small-Bite Cheesecakes
Blueberry Peach Cobbler with cinnamon whipped cream
PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
**PLATED MEALS**

Our freshly prepared entrees are hand-crafted and served with pretzel rolls, brioche rolls and French petite rolls, whipped local honey butter and Chef’s choice of seasonal vegetable.

**ENTRÉES**

**Chicken**
Lemon Herb Chicken Breast, smashed red skin potatoes, roasted asparagus and baby carrots  
42.00
Parmesan-Crusted Chicken Breast with sea salt fingerling potatoes and tomato basil chutney  
40.00
Chili-Spiced Roasted Breast of Chicken with acorn squash risotto cake and red wine-cranberry reduction  
39.00

**Beef**
Beef Tenderloin, pan roasted and served pomme puree with a green peppercorn port reduction  
Market Price
Red wine braised short-ribs, creamy cheddar grits, honey glazed carrots, red wine demi  
45.00

**Pork**
Double Cut Pork Chop grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce  
42.00
Mustard Glazed Pork Loin with rice pilaf, charred carrots and apple demi  
45.00

**Fish**
Oven Roasted Salmon, Saffron Cous Cous, Haricot Verts, Chardonnay Butter Emulsion  
45.00
Seared Lake Superior Whitefish with sweet pea risotto cake and lemon chive beurre blanc  
45.00

**Vegetarian**
Roasted Spaghetti Squash, Grilled Portobello mushrooms, olive oil and tomato coulis  
36.00
Hand Cut Pappardelle Pasta, Sweet Corn Cream, Roasted Tomatoes Broccolini  
38.00

**DUET ENTRÉE SELECTIONS**

Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish, Cabernet mashed potatoes and caramelized shallot jus  
**Market Price**
Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp with butternut squash and polenta  
**Market Price**
Herb-Crusted Tenderloin of Beef and Sea Scallops with scalloped Yukon Gold potatoes and red wine sauce  
**Market Price**
Petite Filet Mignon and Seared Salmon with risotto cake and three-peppercorn sauce  
**Market Price**

**CHILLED ENTRÉE SELECTIONS**

Chicken Niçoise Salad – grilled chicken, chopped romaine, green beans, red potatoes, Kalamata olives, hard-boiled eggs and capers with red wine vinaigrette  
32.00
Chophouse Bistro Steak Salad – hearty greens, char-fired bistro steak, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions  
36.00
Grilled Chicken Salad – grilled chicken, wrapped artisan greens, vegetable salad and mustard vinaigrette  
32.00
Antipasti Salad – romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil  
34.00
PLATED MEALS CONT.

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
**Plated Meals Cont.**
Enhance your plated meal with a salad or dessert

### Salad
- Levy Caesar Salad - Crisp romaine, shaved parmesan, Levy croutons, creamy Caesar dressing **8.00**
- Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette **8.00**
- Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette **8.00**
- Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette **7.50**
- Bibb and frisée lettuces, goat cheese, dried cranberries, candied pecans and maple vinaigrette **7.50**
- Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil **9.00**
- Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons **7.00**
- Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette **9.00**

### Desserts
*Choose one*
- Notre Dame Bread Pudding – Notre Dame’s signature white chocolate bread pudding, Irish whiskey sauce **12.00**
- Irish Trifle – pound cake, chocolate sauce, Baileys mint pudding, whipped cream with chopped Andes mints **9.00**
- Ooey Gooey French Butter Cake – Vanilla cream, seasonal berries **9.00**
- Carrot Cake – cream cheese frosting and toasted walnuts **8.00**
- Rustic Apple Tart – cinnamon custard sauce **9.00**
- Lemon Bars with Meringue - toasted coconut and strawberry coulis **8.00**
- Tiramisu – espresso, mascarpone and bittersweet chocolate **8.50**
- Flourless Chocolate cake with raspberry sauce **7.50 - Gluten Free**
**SMALL BITES & BREAKS**

Our Chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuteries, rich cheeses and bite-sized appetizers packed with big flavor.

*Priced per piece, minimum 12 per selection*

**HORS D’ŒUVRES**

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<thead>
<tr>
<th>Type</th>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Chicken</strong></td>
<td>Chicken Cordon Blue</td>
<td><strong>3.50</strong></td>
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<td></td>
<td>Chicken Quesadilla – avocado crema</td>
<td><strong>5.00</strong></td>
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<td></td>
<td>Mini Buffalo Chicken Cups – blue cheese crumbles</td>
<td><strong>3.50</strong></td>
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<td>Tandoori Chicken Satay – mango salsa</td>
<td><strong>4.50</strong></td>
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<td><strong>Beef</strong></td>
<td>Mediterranean Kabob</td>
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<td></td>
<td>Beef Wellington – horseradish cream</td>
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<td>Beef Satay – Thai peanut sauce</td>
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<td></td>
<td>Grilled Beef Tenderloin Bruschetta – caramelized Vidalia onion and horseradish crema</td>
<td><strong>6.00</strong></td>
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<tr>
<td><strong>Pork</strong></td>
<td>Pulled Pork Biscuit</td>
<td><strong>5.00</strong></td>
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<td>Pork Potsticker – soy and sweet chili</td>
<td><strong>5.00</strong></td>
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<td>Bacon-Wrapped Dates – red pepper coulis</td>
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<td><strong>Lamb</strong></td>
<td>Ancho Chili Lamb Chop – jalapeno citrus salsa</td>
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<td><strong>Vegetable</strong></td>
<td>Vegetable Spring Roll – sweet chili sauce</td>
<td><strong>3.00</strong></td>
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<td>Brie En Croute with Raspberry</td>
<td><strong>5.00</strong></td>
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<td>Caramelized Onion and Thyme Tart – gruyere cheese</td>
<td><strong>4.50</strong></td>
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<td>Egg Roll - sweet chili sauce</td>
<td><strong>3.00</strong></td>
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<td></td>
<td>Bruschetta d’Italia with tomato basil, Parmesan and extra virgin olive oil</td>
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<td>Arancini Balls - white remoulade</td>
<td><strong>5.00</strong></td>
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<td><strong>Seafood</strong></td>
<td>Crab Cake – lemon aioli</td>
<td><strong>6.00</strong></td>
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<td>Shrimp Cocktail with ancho chile cocktail sauce</td>
<td><strong>6.50</strong></td>
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<td>Seared Sesame Tuna Wonton – seaweed salad and wasabi cream</td>
<td><strong>7.00</strong></td>
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<td>Smoked Salmon Cracker – crème fraiche, capers and red onion</td>
<td><strong>6.50</strong></td>
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<td>Bacon Wrapped Shrimp &amp; Grits – pepper jelly</td>
<td><strong>7.00</strong></td>
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SMALL PLATES

Chicken 'n Waffle Slider with cayenne syrup and buttery waffles  **9.50**
Pan Roasted Sea Scallops with watermelon gazpacho and 25 year old balsamic  **12.00**
Mini Local Brat with potato salad on a petite bun with kraut and mustard  **7.50**
Braised Beef with aged Cheddar mac and port wine tomato glaze  **9.00**
BBQ Shrimp and Grits – buttered grit mill grits with dry rubbed gulf shrimp  **7.00**
Meatball Hoagie – Italian herb meatballs with marinara and mozzarella in mini hoagie  **6.50**
BBQ Steak Bao Bun Tacos – chowchow, cilantro and Signature BBQ sauce  **6.50**
Prime Mini Burgers – grass-fed beef, aged white Cheddar, balsamic caramelized onions, special sauce on a potato roll  **6.50**
Fried Chicken Sliders – Buttermilk fried chicken, Nueske’s apple-wood smoked bacon, house made bread and butter pickles, crispy head lettuce and spicy ranch dressing on a potato roll  **6.00**

BUTCHER BAKER CHEESEMAKER TABLE

Cured meats, local cheeses, mustards, honey, lavosh and flatbreads  **22.00 per guest**

MIDWEST CHEESE TASTING BOARD

Chefs Selection of local cheeses served with wildflower honey, dried fruit garnish, pecans, almonds and flatbreads  **18.00 per guest**

PITA CHIP BAR

Traditional hummus, pimento cheese, artichoke and spinach accompanied with seasonal vegetables and pita chips  **12.00 per guest**

ARTISANAL BAVARIAN SHAMROCK PRETZEL

A Notre Dame Signature Shamrock Pretzel. Choose two flavors

Traditional Salted Bavarian with Mustard and Cheese Sauce Cinnamon Sugar with Vanilla Bean Sauce and Caramel
Dark Chocolate Dipped Pretzel with Bacon
White Chocolate Dipped Pretzel with Crushed Oreos

**12.00 Per Person**
TEX MEX

Our Signature Mexican Chef Table features fresh guacamole with assorted salsas and warm chips.

48.00 PER GUEST

ENTREES
choose two, additional choice 9.00 per guest

*Pollo Al Horno*
Baked chicken with fresh herbs

*Fire Braised Flank Steak*
Marinated and grilled flank steak, with slow cooked peppers and Chihuahua cheese

*Carnitas*
Braised pork with cilantro, white onion and grilled pineapple. Served with warm tortillas

*Barbacoa*
Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

*Chicken Tinga*
Slow-cooked and pulled chicken marinated in orange-achiote sauce, topped with pico de gallo and queso fresco cream. Served with warm tortillas

SIDE PLATTERS
choose three, additional choice 6.00 per guest

*Charro Beans*

*Fire Roasted Tomato Rice*

*Chili Fiesta Corn and Bell Peppers*

*Cumin Toasted Fingerling Potatoes*

*Elote Style Street Corn*

*Field Greens with orange segments, jicama and honey chipotle dressing*

*Corn and Black Bean Salad with lime vinaigrette*

*Herbed Seasonal Bistro Vegetables*

DESSERT
choose one, additional choice 6.00 per guest

*Cinnamon Sugar Churros with chocolate dip*

*Tres Leches Cake*

*Mexican Brownies*
GAME DAY IN SOUTH BEND

Looking for a fun starter package? Then jump-in and try our classic Game Day in South Bend package.

$85.00 PER GUEST

**Popcorn Shaker**
Buttermilk Ranch, Cheddar and Buffalo flavored popcorns served in individual boxes

**Bavarian Pretzels Bites**
Salted and cinnamon sugar Bavarian pretzel bites served with IPA mustard dipping sauce and vanilla bean marshmallow sauce

**Walking Taco Bar**
Slow Cooked Pork Carnitas, Chicken Tinga, Cilantro Lime Crema, Pickled Jalapenos, Pickled Red Onions, Cheddar Cheese, Queso Fresco, Pico De Gallo, and Frito Bags

**Duo of Tailgate Favorites**
Creamy potato salad and Southern coleslaw

**Fighting Irish Chili Bar**
Wisconsin Cheddar, Crema, Pickled Jalapenos, White Onions, Green Onions, & Fresh Jalapenos

**Homestyle Breaded Chicken Tenders**
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

**Hot Dogs**
Grilled and served with all the traditional condiments and potato chips

**Signature Jumbo Chicken Wings**
Traditional jumbo wings served with bottles of your favorite sauces to add your own flavor. Served with celery and blue cheese dressing

**Add ons:**

**Guinness Beer Battered Cod**
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

**Guinness Brownies**
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

LITTLE ITALY

Explore the artisanal side of Italy with expertly curated entrees and sides.

$46.00 PER GUEST

**ENTREES**

**Chicken Vesuvio**
Oven-roasted chicken with garlic, fresh lemon, crisp potatoes and sweet peas

**Sausage and Peppers**
Pan-seared Italian sausage with sweet yellow, green and red peppers

**Italian Super Hero Sandwich**
Salami, ham, white American cheese, lettuce, tomato and cherry pepper relish

**SIDE PLATTERS**

**Freshly Baked Garlic Parmesan Monkey Bread**
Served with warm marinara sauce

**Roasted Cauliflower**
Accompanied by goat cheese dipping sauce

**Broccoli and Shells Salad**
Tossed in a lemon oregano vinaigrette

**Italian Caesar Salad**
Served with lemon garlic dressing

**Assorted Mini Desserts**
SOUTHERN HOSPITALITY

Hickory and smoked meats hand carved or chopped by our Chefs and served with traditional bourbon barbecue, mustard barbecue, and sweet vinegar barbecue sauces.

58.00 PER GUEST

**ENTREES**
*choose two, additional choice 9.00 per guest*

- 12 Hour Brisket
- Pulled Pork
- Smoked Pulled Chicken
- Smoked Pork Ribs
- Pork Sausage

**SIDE PLATTERS**
*choose three, additional choice 7.00 per guest*

- Southern Coleslaw
- Crushed Corn Pudding
- Southern Salad – mixed berries, goat cheese, pecans and white balsamic vinaigrette
- Roasted Red Potato Salad
- Triple Cheddar Mac and Cheese
- Herbed Seasonal Bistro Vegetables

**DESSERT**
*choose one, additional choice 6.00 per guest*

- Peach Cobbler – fresh whipped cream
- Strawberry Shortcake – pound cake, fresh strawberries, whipped cream
- Double Chocolate Bread Pudding – bourbon whipped cream
BREW HOUSE EATS

Inspired by local, fresh ingredients and Midwest favorites!

**52.00 PER GUEST**

ENTREES
*choose two, additional choice 9.00 per guest*
- **Pollo Al Horno**
  Baked chicken with fresh herbs
- **Pan Roasted Lake Superior Whitefish**
  Lemon herb butter
- **Pot Roast Sandwich**
- **Fish Fry**
  Beer battered cod, tartar sauce, fresh lemons, tater tots and rye bread
- **Toasty**
  Grilled sandwich with Irish Cheddar, short rib and tomato jam
- **Sausage Sampler**
  Traditional bratwurst, Polish sausage and hot dogs with sautéed onions, beer braised sauerkraut and assorted mustards
- **Andouille Mac and Cheese**
- **Pork Chopsicles with Pork Beans**

**SIDE PLATTERS**
*choose three, additional choice 7.00 per guest*
- **Beer Cheese Soup with pretzel croutons**
- **Cheddar Whipped Potatoes**
- **Garlic Parmesan Potato Gratin**
- **Roasted Bistro Vegetables**
  Zucchini, yellow squash, red onion, peppers, carrots and mushrooms
- **Balsamic Braised Brussels Sprouts**
- **Herb Roasted Root Vegetables**
  fresh herbs

DESSERT
*choose one, additional choice 6.00 per guest*
- **Baby Wedge Salad**
  Grape tomatoes, red onions, crisp bacon, blue cheese crumbles and avocado ranch dressing
- **Roasted Vegetables and Quinoa Salad**
  Zucchini, cauliflower, corn and grape tomatoes with citrus vinaigrette
- **South Bend Garden Salad**
  Romaine, radicchio, cucumbers, grape tomatoes and croutons with ranch and balsamic vinaigrette

- **Tart Cherry Cobbler with vanilla ice cream**
- **Mini Crème Puffs with vanilla cream and chocolate**
- **Hot Brownie Sundae with chocolate and caramel sauces with whipped cream served a la mode**
NOTRE DAME FAVORITES

Our signature chef table concepts are our guest’s favorites. All tables served for a minimum of 50 guests.

MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Mediterranean vegetarian antipasti with herb flatbreads and pita chips

- Spiced Israeli Chickpea Salad
- Roasted Cauliflower Salad
- Chargrilled Zucchini
- Tabbouleh
- Ranch Hummus
- Chimichurri
- Butternut Squash Tahini
- Caprese Relish
- Greek Yogurt Molasses Dressing Assorted
- Greek Olives
- Flavored Olives, Oils, and Vinegars

18.00 PER GUEST

RAMEN NOODLE BAR

Asian Noodle Bowl served with choice of chicken, shrimp, or pork, natural broth, and crispy vegetables

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork
- Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth
- Ramen Noodles
- Snap Peas, sliced carrots, shaved celery, Thai basil, sliced jalapenos, and shitakes
- Sweet soy sauce, Sriracha, sweet chili, and chili garlic sauces
- Almond Cookies

24.00 PER GUEST

MEATBALL BAR

Traditional Beef with Marinara Sauce
- Chicken with Green Chile Verde Sauce
- Thai Pork with Ginger-Soy Barbecue Sales
- Brioche Slider Rolls

13.00 PER GUEST
NEW ORLEANS- BAYOU MENU
Fried Green Tomatoes, Corn Maque Choux
Corn & Crab Bisque
Chicken and Sausage Jambalaya
Andouille Po Boy--dressed
Zapps
Southern Corn Bread Muffins
French Bread - honey butter

36.00 PER GUEST

CARVED ITALIAN SAUSAGE
Grilled
Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil Sauce
Giardiniera
Mini Torpedo Rolls

15.00 PER GUEST

GOURMET MAC-N-CHEESY TABLE
Buffalo Chicken with Jack and Blue Cheeses
Smoked Pork, Green Chile and Cheddar
Chorizo and Jack Cheese with Tortilla Crust
White Cheese with Spinach and Artichoke
Four Cheese with Cheddar, American, Colby and Mozzarella
Pico de Gallo, Chihuahua Cheese and Crisp Tortilla Strips

CHOOSE THREE 13.00 PER GUEST
CHOOSE FOUR 17.00 PER GUEST

CARVED SMOKED RIB-EYE
Local John Tom’s BBQ Trio
Smoking Hot and Sweet Barbecue Sauce
Three Mustard Barbecue Sauce
Hot Sauce
Mini Baguettes
Market Price

BBQ SHRIMP & GRITS
Gulf Shrimp
Creamy Stone Ground Grits
Butter Sauce
French Bread
French Bread

36.00 PER PERSON

RACLETTE MELTED CHEESE TABLE
Chef carved Raclette cheese to accompany a hot dog or Philly cheese steak sandwich
Raclette Cheese
All-Beef Hot Dogs
Onions, relish, giardiniera, sauerkraut, green onions, jalapenos, tomatoes
Whole grain, yellow and Dijon mustards Philly Cheese Steak Sandwiches
Shaved beef, sautéed peppers and onions

18.00 PER GUEST
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.
DESSERTS
Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

*Served for a minimum of 25 guests*

<table>
<thead>
<tr>
<th>BREAD PUDDINGS</th>
<th>SIGNATURE DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>All served warm with vanilla bean ice cream!</td>
<td>A selection of our Signature desserts!</td>
</tr>
<tr>
<td>Notre Dame Bread Pudding</td>
<td>Carrot cake, Red Velvet Cake, New York-style Cheesecake Bites, Cupcakes, Sweet Dessert Shots, Cookies, Brownie, Gourmet Dessert Bars</td>
</tr>
<tr>
<td>Chocolate Banana</td>
<td>18.00 per guest</td>
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<tr>
<td>Apple Walnut Caramel</td>
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</tr>
<tr>
<td>White Chocolate Raspberry Coffee Toffee</td>
<td></td>
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<tr>
<td>Choose two 12.00 per guest</td>
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<tr>
<td>Choose three 14.00 per guest</td>
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<thead>
<tr>
<th>DONUT SUNDAE BAR</th>
<th>CUPCAKE BAR</th>
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</thead>
<tbody>
<tr>
<td>Chocolate and Vanilla Donuts</td>
<td>A variety of flavors including lemon meringue, red velvet, jelly roll, double chocolate and vanilla bean</td>
</tr>
<tr>
<td>Vanilla Bean Ice Cream</td>
<td>12.00 per guest</td>
</tr>
<tr>
<td>Strawberry, Chocolate, and Carmel Sauces</td>
<td></td>
</tr>
<tr>
<td>Seasonal Berries, Sprinkles, Cookie Crumbs, Red Cherries and Whipped Cream</td>
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<tr>
<td>16.00 per guest</td>
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<thead>
<tr>
<th>FONDUE DISPLAY</th>
<th>COUNTRY STYLE FRUIT COBBLERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue</td>
<td>All served warm with vanilla bean ice cream!</td>
</tr>
<tr>
<td>Vanilla Bean and Chocolate Pound Cake</td>
<td></td>
</tr>
<tr>
<td>Seasonal Berries, Pineapple, Banana, Cantaloupe, Salted Pretzel Rods, and Fresh Whipped Cream</td>
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<tr>
<td>15.00 per guest</td>
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<table>
<thead>
<tr>
<th>COOKIES, BROWNIES, AND MILK</th>
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<tbody>
<tr>
<td>Warm Chocolate Chip Cookies</td>
<td></td>
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<tr>
<td>Chocolate Brownies</td>
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</tr>
<tr>
<td>Ice Cold Milk</td>
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<tr>
<td>12.00 per guest</td>
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</table>
NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

ALL NATURAL FRUIT WATERS
choose two
Lemon
Cucumber
Minted Watermelon
Orange
50.00 per gallon

COFFEE AND TEA
Fresh brewed coffee and an assortment of hot and flavored teas
45.00 per gallon, per selection

HOT CHOCOLATE
A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows
45.00 per gallon

ORANGE JUICE
40.00 per gallon

ICED TEA OR LEMONADE
35.00 per gallon

ASSORTED SOFT DRINKS (12 OZ.)
Coke, Diet Coke, Sprite 4.00 each

DASANI BOTTLED WATER (16.9 OZ.)
4.00 each

MINUTE MAID ASSORTED JUICES (10 OZ.)
Apple, Orange and Mixed Berry 5.00 each

PERRIER SPARKLING WATER (12 OZ.)
5.00 each

BAR SELECTIONS
Ask your sales manager about our current selection of beer, wine and cocktails, as well as specialty beverages, craft beers and seasonal items.