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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, sugar, sweeteners, lemon, water, butter, non-dairy spread and jam. Minimum of 12 guests. Breakfast is served for up to 90 minutes. Plated breakfast available by request.

<table>
<thead>
<tr>
<th>CONTINENTAL PACKAGE:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted muffins, croissants, fruit plate,</td>
<td>$14</td>
</tr>
<tr>
<td>danish selection</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>AMERICAN BREAKFAST:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled eggs, bacon, sausage, toast,</td>
<td>$18</td>
</tr>
<tr>
<td>breakfast potatoes</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRESH START PACKAGE:</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt parfait, fruit plate, berries,</td>
<td>$16</td>
</tr>
<tr>
<td>granola,</td>
<td></td>
</tr>
</tbody>
</table>

### 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 cheddar cheese
  - add $4
  - add $1

- Quiche: (8 slices each)
  - Seasonal
  - $24 per quiche

- Sandwiches
  - Bacon, mini omelette, cheese and croissant sandwich
  - add $7

- Breakfast Burrito
  - add $7

- Veggie Burrito
  - add $7

#### POTATOES

- Breakfast potatoes
  - add $2

- Hash browns
  - add $2

#### OATS

- Steel cut oats, served with honey, dried fruit, brown sugar
  - add $4

#### SWEETS

**SERVED WITH BUTTER AND MAPLE SYRUP**

- Buttermilk pancakes
  - add $3

- French toast
  - add $4

#### MEATS

- Bacon
  - add $4

- Pork Apple Sausage
  - add $4

- Chicken Apple Sausage
  - add $4

#### FRESH START

- Whole fruit
  - add $1

- Sliced fresh fruit
  - add $2

- Mixed berries
  - add $3

- Yogurt & granola
  - add $5

#### BEVERAGE

- Grapefruit, orange, & apple juice
  - add $3

- Assorted Kombucha
  - $6 ea

- Assorted Waters
  - $4 ea

- Assorted Bottled Smoothies
  - $5.50 ea

- Assorted Bottled fruit and vegetable juices
  - $4.50 ea

- Bottled Cold Brew Coffee
  - $5.50 ea

- Creamer Alternatives
  - add $2
Breaks

Select your style and length of coffee service first; then add a Curated Package or add items à la carte to customize your break. Minimum of 12 guests.

COFFEE & TEA SERVICE

<table>
<thead>
<tr>
<th>BEVERAGE</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling water, 12 oz</td>
<td>$3.25 ea</td>
</tr>
<tr>
<td>Assorted Sparkling Water</td>
<td>$3 ea</td>
</tr>
<tr>
<td>Assorted Coca-Cola Soft Drinks</td>
<td>$3.50 ea</td>
</tr>
<tr>
<td>Assorted Kombucha</td>
<td>$6 ea</td>
</tr>
<tr>
<td>Assorted Waters</td>
<td>$4 ea</td>
</tr>
<tr>
<td>Assorted Bottled Smoothies</td>
<td>$5.50 ea</td>
</tr>
<tr>
<td>Assorted Bottled fruit and vegetable juices</td>
<td>$4.50 ea</td>
</tr>
<tr>
<td>Bottled Cold Brew Coffee</td>
<td>$5.50 ea</td>
</tr>
</tbody>
</table>

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
- Full day continuous beverage service         $16 per guest

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
- Creamer alternatives                         $2 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
- Croissants
- Sliced fresh fruit
- Danish selection

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

BUILD YOUR OWN TRAIL MIX $14
- 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

Breakfast & 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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted cookies</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted dessert bars</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$18 per dozen</td>
</tr>
<tr>
<td>Lemon bars</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Mixed nuts</td>
<td>$2.50 per guest</td>
</tr>
<tr>
<td>Assorted Kind Bars, individually wrapped</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Assorted kettle chips, individually packed</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Sliced fresh fruit</td>
<td>$2 per guest</td>
</tr>
<tr>
<td>Whole fruit</td>
<td>$0.50 per guest</td>
</tr>
<tr>
<td>Assorted muffins</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Scones</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Danish</td>
<td>$24 per dozen</td>
</tr>
<tr>
<td>Bagels</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>Assorted gluten-free baked goods</td>
<td>$5 each</td>
</tr>
<tr>
<td>Individual local Crystal Springs Creamery yogurt</td>
<td>$1.50 ea</td>
</tr>
<tr>
<td>Hard-boiled eggs</td>
<td>$18 per dozen</td>
</tr>
</tbody>
</table>

FOOD
On The Go
Minimum of 12 guests; 10 per selection.
All On The Go meals include bottled water, kettle chips and dessert (chef selected 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 $4) , or grilled sirloin steak (add $5)
- 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 12 guests.

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

### 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

**$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

**$28**

### GRILLED BBQ MARINATED CHICKEN
- Grilled chicken
- Garlic bread
- Choice of 2 sides
- Select one: cookies or brownies

**$32**

### 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 fraîche

### Tailgate Enhancements

#### 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

#### 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 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
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  
  - $4 ea
- **Shrimp Cocktail** - steakhouse cocktail sauce  
  - $4 ea
- **Smoked Salmon Tartare** - dill vinaigrette, cucumber, endive spoon  
  - $5 ea
- **Hummus** - cauliflower, golden raisin, pita  
  - $2 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  
  - $3 ea
- **Bacon & Onion Tart** - brie  
  - $3.75 ea
- **Meatballs** - tomato sauce and parmesan, BBQ  
  - $2.50 ea
- **Steak Kabob** - tomato, chimichurri  
  - $4 ea
- **Crab Cake** - tomato remoulade  
  - $4.50 ea
- **BBQ Smokies**  
  - $2.50 ea
- **Stuffed Fingerling Potato** - creme fraiche, chive  
  - $3 ea
- **Ancient Grains Arancini** - tomato  
  - $3 ea
Reception Stations
Stations are served for a maximum of 90 minutes. Priced per guest; minimum of 12 guests.

GRAND CRUDITE $10
Fresh market vegetables and preserved vegetables, accompanied by green goddess dressing, hummus and black olive aioli

ARTISAN MIDWESTERN CHEESE BOARD $12
Midwestern cheese selections served with an assortment of bread, seasonal fruit and preserves

ANTIPASTO BOARD $16
An assortment of cheeses, charcuterie and cured meats served with preserved vegetables, assorted breads, olives, mustards and preserves

SHRIMP COCKTAIL $18
Chilled shrimp served over ice with lemon, cocktail sauce, horseradish, remoulade and saltines

SALAD STATION: THE CLASSICS $18
A beautiful display of the classic steakhouse salads: the caesar, the chopped, and the wedge

SIDE OF SMOKED SLOW ROASTED SALMON $26
Slow roasted organic Atlantic salmon served with herbed couscous, chef’s choice of roasted vegetables, dill vinaigrette and dinner rolls

TURKEY OR CHICKEN CARVING STATION $22 + chef fee
Slow roasted smoked turkey breast or whole chicken served with chef’s choice of roasted vegetables, jus, and dinner rolls. Carving attendant required.

PRIME RIB OR BEEF TENDERLOIN CARVING STATION $36 + chef fee
Slow roasted beef tenderloin or prime rib served with herb roasted fingerling potatoes, beef jus, horseradish creme fraiche, and dinner rolls. Carving attendant required.

PETITE DESSERTS $12
Mini pastries are available as a selection for reception stations only (not available for buffets or plated menus)
- Assorted Eclairs
- Assorted Cream Puffs
- Assorted Mini Dessert Cups
- Assorted Mini Tarts
- Assorted Macarons
- Assorted Petit Fours (Mini Cakes)
- Assorted Chocolate Truffles
Buffet

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 12 guests.

Package Levels

**GOLD**
our most elevated menus and presentations

**BLUE**
menus and presentations for casual elegance

**GREEN**
our most casual and approachable menus with tavern/pub style options for informal gatherings

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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

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**SALADS**

- **Burrata & Beet** - burrata, roasted beets, mache, aged balsamic vinaigrette
- **Seasonal Salad** - market greens, market vegetables, grape tomatoes, parmesan cheese, fine herbs, balsamic vinaigrette
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette

**SEA**

- **Halibut** - fennel puree (add $5 // $3)
- **Ora King Salmon** - herb oil
- **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
- **Roasted Heirloom Carrots** - orange, dill
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary

**STARCH**

- **Rice & Leek Whole Grain Pilaf**
- **Herbed Couscous**
- **Creme Fraiche Mashed Potatoes**
- **Parmesan Polenta**
- **Herb Roasted Fingerling Potato**
- **Mushroom Rigatoni** - mascarpone, parmesan, wild mushrooms

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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
Buffet

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 12 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
- Seasonal Salad
- 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

SEA
- Chef Selected Market Fish - (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
- Roasted Heirloom Carrots - orange, dill
- Steamed Haricots Verts - garlic, parsley
- Roasted Mushrooms - rosemary

STARCH
- Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes
- Whole Grain Pilaf
- Herbed Couscous
- Parmesan Polenta
- Mushroom Rigatoni - mascarpone, parmesan, wild mushrooms
**Buffet**

All buffets include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Buffets are served for a maximum of 90 minutes. Minimum of 12 guests.

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**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 & bars

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**GREEN PACKAGE 2**

$26 // LUNCH OR DINNER

Select the following from the GREEN menu:
- Both salads included, 3 sandwiches
- Includes an assortment of cookies & bars

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**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 & bars

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**SALADS**
- Seasonal Salad
- Antipasto Salad - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette

**SOUP**
- Seasonal Soup

**PASTA**
- Rigatoni - tomato sauce, meatballs
- Spaghetti Marinara
- Farfalle - basil pesto, (shrimp or 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

**BARS & COOKIES**
- Chef’s Selection Cookies - chocolate chip, oatmeal raisin, sugar, triple chocolate, peanut butter
- Chef’s Selection Assorted Bars - brownie, lemon, chocolate pecan, caramel apple, and other assortments as available

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Add SOUP to any buffet: $4 per guest
**SALADS**
- Seasonal Salad
- Apple & Endive - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette

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

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

**VEGETARIAN ENTREES**
- Grain Bowl - farro, quinoa, sweet potato, mushrooms, grilled tofu, romesco and squash mole
- Cauliflower Steak - whole grain pilaf, romesco and squash mole
- Ricotta Ravioli - blistered tomato - butter sauce, herbs, parmesan breadcrumb

**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

### Plated Packages
Plated meals include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Minimum of 12 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 (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*

### GOLD 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 $6*
  - Select 4 items from dessert station menu on page 15. Bite-sized sweets served from a station
- **Add Second Dessert for Alternating Dessert Settings** - *add $4*
Plated Packages

Plated meals include water, regular coffee, decaffeinated coffee, and coffee accoutrement. Minimum of 12 guests.

**CLASSIC SALADS**
- **Seasonal Salad**
- **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

**SEA ENTREES**
Served with choice of herb roasted fingerling potatoes or whole grain pilaf
- **Chef Selected Market Fish** - (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**
- **Grain Bowl** - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette
- **Cauliflower Steak** - whole grain pilaf, romesco and squash mole
- **Ricotta Ravioli** - blistered tomato - butter sauce, herbs, parmesan breadcrumb

**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 $6
  - Select 4 items from dessert station menu on page 15. Bite-sized sweets served from a station

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**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 (both entrees served with same 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 12 guests.

<table>
<thead>
<tr>
<th>GREEN PASTA DINNER PACKAGE - $29</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Select 1 salad, 2 pastas, 1 chicken dish</td>
</tr>
<tr>
<td>- Served in 3 family-style courses</td>
</tr>
<tr>
<td>- Includes dinner rolls &amp; butter</td>
</tr>
<tr>
<td>- Includes an assortment of cookies &amp; bars</td>
</tr>
<tr>
<td><em>Add an entree: $5 per guest</em></td>
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<table>
<thead>
<tr>
<th>GREEN EXPRESS LUNCH $25</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Choice of 2 from composed salad or sandwich entrees, 1 dessert</td>
</tr>
<tr>
<td>- Includes rolls &amp; butter</td>
</tr>
<tr>
<td>- Served as a quick seated meal; dessert can be plated or packaged as a takeaway</td>
</tr>
<tr>
<td>- Includes an assortment of cookies &amp; bars</td>
</tr>
<tr>
<td><em>Guests make entree selection 7 days prior to event day</em></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SALADS</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Seasonal Salad</td>
</tr>
<tr>
<td>- Antipasto Salad - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PASTA</th>
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</thead>
<tbody>
<tr>
<td>- Rigatoni - tomato sauce, meatballs</td>
</tr>
<tr>
<td>- Spaghetti Marinara</td>
</tr>
<tr>
<td>- Farfalle - basil pesto</td>
</tr>
<tr>
<td>* (shrimp or chicken: add $3)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>CHICKEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Chicken Parmesan - crispy chicken cutlets, mozzarella cheese, tomato, basil</td>
</tr>
<tr>
<td>- Roasted Chicken Breast - herb lemon-caper sauce</td>
</tr>
<tr>
<td>- Grilled Chicken Breast - chicken jus, roasted garlic, parsley</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>COMPOSED SALAD ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
</tr>
<tr>
<td>- Seasonal Salad</td>
</tr>
<tr>
<td>- Baby Kale Caesar - sourdough croutons, parmesan cheese</td>
</tr>
<tr>
<td>- Chopped Salad - cucumber, cherry tomato, olive, salami, pickled pepper, provolone, romaine, roasted garlic vinaigrette</td>
</tr>
<tr>
<td>- Wedge Salad - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>SANDWICH ENTREES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with your choice of house salad, carrot soup or potato chips</td>
</tr>
<tr>
<td>- Turkey Club - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess</td>
</tr>
<tr>
<td>- BLT - white bread, bacon, bibb lettuce, garlic aioli</td>
</tr>
<tr>
<td>- Chicken - sourdough bread, avocado dressing, tomato, cucumber, bibb lettuce</td>
</tr>
<tr>
<td>- Avocado Pita - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki</td>
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</tbody>
</table>

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<thead>
<tr>
<th>KIDS MEAL - $20</th>
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<tbody>
<tr>
<td>- Fruit cup, chicken tenders, homestyle french fries</td>
</tr>
<tr>
<td><em>available to add on to all buffet or plated meals</em></td>
</tr>
</tbody>
</table>
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
- White Chocolate Raspberry Cake - hazelnut praline, vanilla biscuit, white chocolate mousse, raspberry coulis
- Chocolate Crunch Cake - hazelnut crunchy base, dark chocolate mousse
- Tiramisu Cake - lady finger sponge soaked in coffee liquor, mascarpone mousse
- Irish Dome - Baileys mousse, amarena cherries, chocolate cake, dark chocolate glaze, chocolate short dough cookie (add $4, not available for buffets or receptions.)

CHEESECAKE
- NY Cheesecake - vanilla cheesecake, graham crust, whipped cream, fresh fruit
- GF Rasberry White Chocolate Cheesecake - raspberry and white chocolate swirl cheesecake, gluten free graham crust
- GF Blueberry Lemon Cheesecake - Lemon blueberry swirl cheesecake, gluten free graham crust

TART
- Chocolate Cream Tart - chocolate custard, whipped cream
- Lemon Meringue - lemon curd, toasted meringue
- Fresh Seasonal Fruit - pastry cream, fresh fruit

PARFAIT
- Assorted Dessert Parfaits - seasonal flavors, only available for buffet menus

VEGAN/GF OPTIONS
- add $5
- Chocolate Cake with Coconut Ganache
- Coconut Panna Cotta with Berries
- Tapioca Pudding with Spiced Pineapple

RECEPTION STATION PETITE DESSERTS
Mini pastries are available as a selection for reception stations only (not available for buffets or plated menus)
- Assorted Eclairs
- Assorted Cream Puffs
- Assorted Mini Dessert Cups
- Assorted Mini Tarts
- Assorted Macarons
- Assorted Petit Fours (Mini Cakes)
- Assorted Chocolate Truffles

BARS & COOKIES
- Chef’s Selection Cookies - chocolate chip, oatmeal raisin, sugar, triple chocolate, peanut butter
- Chef’s Selection Assorted Bars - brownie, lemon, chocolate pecan, caramel apple, and other assortments as available

COOKIES & CAKES
- Cutout Shortbread Cookies - seasonal shapes, $36/dozen
- Cutout Cookies with Edible Image - $38/dozen
- Cutout Cookies bagged - add $2 per dozen
- Sheetcakes - $105 (¼, ½ & full available)
- Sheetcake with Edible Image - $115

- Basic Cupcakes - $24/dozen
- Basic Cupcakes with Edible Image - $34/dozen
- Gourmet Cupcakes - $36/dozen
- Gourmet Cupcakes with Edible Image - $46/dozen
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.
GOLDEN DOME PACKAGE: PREMIUM BAR
- Premium spirits (see below)
- 4 Premium wines
  Crossbarn by Paul Hobbs, Chardonnay, California
  Frei Brothers, Chardonnay, California
  McBride Sisters, Sauvignon Blanc, New Zealand
  Ken Wright Cellars, Pinot Noir, Washington
- 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

IRISH BAR PACKAGE: STANDARD BAR
- Standard spirits (see below)
- Standard wines
  McBride Sisters, Sauvignon Blanc, New Zealand
  Ken Wright Cellars, Pinot Noir, Washington
  Louis Martini, Cabernet Sauvignon, California
  Frei Brothers, Cabernet Sauvignon, California
- 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

GROTTO PACKAGE: BEER & WINE BAR
- Standard wines
  William Hill, Chardonnay, California
  Ecco Domani Pinot Grigio, Italy
  William Hill, Cabernet Sauvignon, California
  Bridlewood Pinot Noir, California
- 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
ENHANCE YOUR PACKAGE WITH
- Bargetto Winery, Blanc de Noirs, Sparkling Wine, California $54/bottle
- Play Like A Champion Today, Chardonnay, California $30/bottle
- Play Like A Champion Today, Cabernet Sauvignon, California $43/bottle

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

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
- 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 Sparkling Water - $4 ea
- Assorted Waters - $3 ea
- Assorted Coca-Cola Soft Drinks - $3.50 ea
- Assorted Kombucha - $6 ea
- Assorted bottled smoothies - $5.50 ea
- Assorted bottled fruit and vegetable juices - $4.50 ea
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
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.