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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.

CONTINENTAL PACKAGE:
Assorted muffins, croissants, fruit plate, danish selection $14

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

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

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

EGGS  EGG WHITES AVAILABLE

- Chef-attended omelet station: traditional cheese, meat and vegetable options. Egg white options included.  
  add $6 per guest + $75 chef fee (1 chef/35 guests)

- Scrambled eggs  
  add $4
  add cheddar cheese  
  add $1

- Quiche: (8 slices each)  
  add $24 per quiche
  add Seasonal  
  add $1

- Sandwiches  
  add Bacon, mini omelette, cheese and croissant sandwich  
  add $7
  add Breakfast Burrito  
  add $7
  add Veggie Burrito  
  add $7
  add Sausage, egg, muenster cheese, caramelized onions on brioche bun  
  add $7

SWEETS  SERVED WITH BUTTER AND MAPLE SYRUP

- Buckwheat lemon ricotta pancakes  
  add $3

- French toast  
  add $4

MEATS

- Bacon  
  add $4
- Pork sausage  
  add $4
- Chicken apple sausage  
  add $4

POTATOES

- Breakfast potatoes  
  add $2

- Hash browns  
  add $2

OATS

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

FRESH START

- Whole fruit  
  add $1
- Sliced fresh fruit  
  add $2
- Mixed berries  
  add $3
- Yogurt & granola  
  add $5

BEVERAGE

- Orange or cranberry juice, served in a carafe  
  add $3/juice
- Assorted kombucha  
  $6 ea
- Assorted vitamin 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

Contains:
- Dairy  
- Gluten  
- Nuts  
- Soy  
- Shellfish  
- Fish

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

### COFFEE & TEA SERVICE
Classic coffee & tea service always includes:
- Creamer, sugar, sweeteners, lemon, bottled water

- For events taking place at McKenna Hall or Morris Inn, 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 or Morris Inn, 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

### BEVERAGE
- Assorted AHA sparkling water: $3.50 ea
- Assorted Coca-Cola soft drinks: $3.50 ea
- Assorted kombucha: $6 ea
- Assorted vitamin waters: $4 ea
- Assorted bottled smoothies: $5.50 ea
- Bottled cold brew coffee: $5.50 ea

### FOOD
- Assorted cookies: $24 per dozen
- Assorted dessert bars: $24 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 $1 per guest
- Assorted mini muffins: $24 per dozen
- Croissants: $24 per dozen
- Scones: $24 per dozen
- Danish: $24 per dozen
- Bagels: $36 per dozen
- Assorted gluten-free baked goods: $5 each
- Individual local Crystal Springs Creamery yogurt: $1.50 ea
- Hard-boiled eggs: $18 per dozen

### 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
- Assorted muffins: $8
- Croissants: $8
- Sliced fresh fruit: $8
- Danish selection: $8

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

#### BUILD YOUR OWN TRAIL MIX
- A traditional mix of trail mix ingredients: $14

#### SWEET TOOTH
- Chef’s selection of brownies & bars: $8
- Chef’s selection of cookies: $8

**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.

<table>
<thead>
<tr>
<th>BEVERAGE</th>
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<tbody>
<tr>
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<td></td>
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</tr>
</tbody>
</table>

Contains dairy: 🥛 Contains gluten: 🍞 Contains nuts: 🏊 Contains soy: 🦑 Contains shellfish: 🍻 Contains fish: 🐟
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.

This menu is the only available menu for Home Football game days. Minimum spend of $1,000 plus gratuity.

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

**CLASSIC TAILGATE**

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

**BURGERS & DOGS**

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

**GRILLED BBQ MARINATED WINGS**

- 2 dozen bone-in chicken wings
- Your choice of buffalo, honey mustard or BBQ
- Corn bread
- Choice of 2 sides
- Select one: cookies or brownies

**BURGERS & DOGS**

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

**SIDE SELECTIONS**

Add an extra side to any tailgate package: $4 per guest

- Roasted Potato Salad - creamy herb dressing
- Coleslaw - traditional carrot and cabbage slaw
- Mac & Cheese
- Chopped Salad - iceberg lettuce, cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, roasted garlic vinaigrette
- Corn on the Cob - butter on the side
- Crudite and Dips - assorted vegetables with hummus and ranch dips
- Bison Chili - croutons and creme fraiche on the side
- Baked Beans - classic baked beans

**PREMIUM BBQ**

- Smoked Brisket $380 ea
  - Served with buns and BBQ sauce; pickles and onions
  - Serves 7-9 guests
- Impossible Burgers $48 per half dozen
- Grilled BBQ Chicken $240 ea
  - Served with BBQ sauce, brioche buns, pickles & onions, muenster cheese
  - Serves 10-12 guests
- Pulled Pork (6lbs) $65 ea
  - Served with buns and BBQ sauce
  - Serves 12-15 guests
- Smoked Pork Ribs $220 ea
  - Served with BBQ sauce, pickles and onions
  - Serves 10-12 guests

**TAILGATE BEVERAGES**

Bartender fee applies

- Bloody Bar $12 each
  - Includes: Bloody mix, Tito’s vodka, Tabasco, celery salt, celery, pickles, olives, cheese, salami, pickled peppers, lemons, limes
- Mimosa Bar $12 each
  - Includes: La Marca prosecco, orange juice, blood orange juice, grapefruit juice
- Hot Chocolate $25/gallon
  - 1 gallon, serves 14-16
- Warm Cider $17/gallon
  - 1 gallon, serves 14-16
- Coffee $35/gallon
  - 1 gallon; includes creamer, creamer alternatives, sugar, sweeteners

**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**

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

**HOT**

- **Goat Cheese Toast** - bacon jam
  - $3 ea
- **Bacon Wrapped Dates**
  - $3.50 ea
- **Chicken Lollipop** - bourbon barbecue sauce
  - $3 ea
- **Bacon & Onion Tart** - brie
  - $3.75 ea
- **BBQ Meatballs** - crispy onions
  - $2.50 ea
- **Steak Kabob** - tomato, chimichurri
  - $4 ea
- **Beef Slider** - pickle, cheddar & Dijon
  - $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
- **Baked Brie Toast** - blackberry jam
  - $3 ea
- **Grilled Lamb Chop** - mint chimichurri
  - $4 ea

Contains:
- Dairy 🥛
- Gluten 🍞
- Nuts 🥜
- Soy 🥤
- Shellfish 🦐
- Fish 🦑
**Reception Stations**

*Stations are served for a maximum of 90 minutes. Priced per guest; minimum of 12 guests.*

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**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.

**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. Choose 4. (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

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[Contains dairy][Contains gluten][Contains nuts][Contains soy][Contains shellfish][Contains fish]
## 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

<table>
<thead>
<tr>
<th>GOLD</th>
<th>BLUE</th>
<th>GREEN</th>
</tr>
</thead>
<tbody>
<tr>
<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>
</tr>
</tbody>
</table>

### GOLD PACKAGE 1
$55 DINNER // $36 LUNCH

Select the following from the GOLD menu:
- 2 salads or soup, 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 or soup, 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, 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
- **Salmon** - lemon dill
- **Chilean Sea Bass** - miso glaze
- **Crab Cakes** - tomato remoulade

### LAND
- **Grilled New York Strip Steak** - chimichurri
- **Filet Mignon** - cabernet bordelaise
- **Braised Short Rib** - short rib jus
- **Grilled Lamb Chop** - mint salsa verde

### VEGETABLE
- **Roasted Butternut Squash** - maple, lemon
- **Roasted Brussels Sprouts** - lemon, thyme, parmesan cheese
- **Roasted Heirloom Carrots** - orange dill butter
- **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

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

Available to add on to all buffet or plated meals

- contains dairy
- contains gluten
- contains nuts
- contains soy
- contains shellfish
- contains fish
# 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

Add SOUP to any buffet: $4 per guest

Add an extra selection from SEA or LAND to any package: $6 per guest

Add an extra SALAD or VEGETABLE to any package: $4 per guest

Add an extra STARCH to any package: $2.50 per guest

## BLUE PACKAGE 2
**$39 DINNER // $26 LUNCH**

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

## CLASSIC SALADS
- **Summer Caprese Salad** - heirloom tomatoes, arugula, frisée, fresh mozzarella, pine nuts, micro basil, focaccia crumb, basil green goddess
- **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, grapefruit vinaigrette

## SOUP
- **Chicken Tortilla** - tortilla chips

## SEA
- **Arctic Char**
- **Scottish Salmon** - brown butter, lemon, caper
- **Sea Bass** - orange tapenade, carrot puree

## LAND
- **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** - parsley shallot butter

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

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

## KIDS MEAL - $20
- Fruit cup, chicken tenders, homestyle french fries
  - Available to add on to all buffet or plated meals

Contains dairy, gluten, nuts, soy, shellfish, fish.
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.

<table>
<thead>
<tr>
<th>GREEN PACKAGE 1</th>
<th>GREEN PACKAGE 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>$39 DINNER // $26 LUNCH</td>
<td>$26 // LUNCH OR DINNER</td>
</tr>
<tr>
<td>Select the following from the GREEN menu:</td>
<td>Select the following from the GREEN menu:</td>
</tr>
<tr>
<td>Both salads included, 2 pasta, 2 chicken</td>
<td>Both salads included, 3 sandwiches</td>
</tr>
<tr>
<td>Includes an assortment of cookies &amp; bars</td>
<td>Includes an assortment of cookies &amp; bars</td>
</tr>
</tbody>
</table>

Add SOUP to any buffet: $4 per guest

**SALADS**

- Summer Caprese Salad - heirloom tomatoes, arugula, frisee, fresh mozzarella, pine nuts, micro basil, focaccia crumb, basil green goddess
- Antipasto Salad - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette

**SOUP**

- White Bean & Kale Soup

**SANDWICHES**

- Turkey Club - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess
- BLT - white bread, bacon, lettuce, tomato, garlic aioli
- Chicken - Sourdough bread, avocado dressing, tomato, cucumbers, bibb lettuce
- Avocado Pita - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki

**PASTA**

- Rigatoni - tomato sauce, meatballs
- Vegetable Lasagna
- Farfalle - basil pesto (grilled chicken: add $3)

**LAND**

- Chicken Parmesan - crispy chicken cutlets, mozzarella cheese, tomato, basil
- Roasted Chicken Breast - herb lemon-caper sauce
- Grilled Chicken Breast - chicken jus, roasted garlic, parsley
- Italian Sausage - with peppers and onions

**VEGETABLE**

- Eggplant Parmesan
- Roasted Squashes
- Seasonal Roasted Vegetables

**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

**KIDS MEAL - $20**

- Fruit cup, chicken tenders, homestyle french fries
  available to add on to all buffet or plated meals

- contains dairy  ☀ contains gluten  ☀ contains nuts  ☀ contains soy  ☀ contains shellfish  ☀ contains fish
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

**SALADS**
- Summer Caprese Salad - heirloom tomatoes, arugula, frisée, fresh mozzarella, pine nuts, micro basil, focaccia crumb, basil green goddess
- Apple & Endive - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette

**SEA ENTREES**
- Halibut - fennel puree (add $5 // $3)
- Salmon - lemon dill sauce
- Chilean Sea Bass - miso glaze (add $6)
- Crab Cakes - tomato remoulade (add $8 // $5)

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

**VEGETARIAN ENTREES**
- Grain Bowl - farro, quinoa, sweet potato, mushrooms, grilled tofu, cashew vinaigrette
- Cauliflower Steak - whole grain pilaf, romesco and 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 butter
- Steamed Haricots Verts - garlic, parsley
- Roasted Mushrooms - rosemary

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

available to add on to all buffet or plated meals

**GOLD CUSTOMIZATIONS**
- Add Soup Course, served with salad course - add $6
  - Roasted Cauliflower Gruyere 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**
- **Summer Caprese Salad** - heirloom tomatoes, arugula, frisee, fresh mozzarella, pine nuts, micro basil, focaccia crumb, basil green goddess
- **Chopped Salad** - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, garlic aioli

**SEA ENTREES**
Served with ancient grains and caramelized leeks
- **Arctic Char** - (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
- **Tuscan Chicken** - roasted chicken breast, tomato, bell pepper, green olive, basil
- **Indiana Free Range Chicken Breast** - mushroom marsala
- **Crispy Pork Belly** - seasonal chutney and sweet potato puree
- **Flat Iron Steak** - parsley shallot butter (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 butter
- **Steamed Haricots Verts** - garlic, parsley
- **Roasted Mushrooms** - rosemary

**KIDS MEAL** - $20
- Fruit cup, chicken tenders, homestyle french fries available to add on to all buffet or plated meals

**BLUE CUSTOMIZATIONS**
- **Add Soup Course**, served with salad course - **add $6**
  - French Onions with Gruyere Croutons
- **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
Plated Packages

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

GREEN
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 & bars

Add an entree: $5 per guest

GREEN
EXPRESS LUNCH $25

- Choice of 2 from composed salad or sandwich entrees, 1 dessert
- Includes rolls & butter
- Served as a quick seated meal; dessert can be plated or packaged as a takeaway
- Includes an assortment of cookies & bars

SALADS

- Summer Caprese Salad - heirloom tomatoes, arugula, frisée, fresh mozzarella, pinenuts, micro basil, focaccia crumb, basil green goddess
- Antipasto Salad - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette

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

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.

- Summer Caprese Salad - heirloom tomatoes, arugula, frisée, fresh mozzarella, pinenuts, micro basil, focaccia crumb, basil green goddess
- Baby Kale Caesar - sourdough croutons, parmesan cheese
- Chopped Salad - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette
- Wedge Salad - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill

SANDWICH ENTREES

Served with your choice of house salad, carrot soup or potato chips

- Turkey Club - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess
- BLT - white bread, bacon, lettuce, tomato, garlic aioli
- Chicken - sourdough bread, avocado dressing, tomato, cucumber, bibb lettuce
- Avocado Pita - chickpea tabouleh, tomato, cucumber, red onion, vegan tzatziki

KIDS MEAL - $20

- Fruit cup, chicken tenders, homestyle french fries

Available to add on to all buffet or plated meals
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**

$16 per person or $48 per dozen

Build your own dessert bar from items below. Select 4. Add $6 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 glacage, chocolate short dough cookie (add $4, not available for buffets or receptions.)

**CHEESECAKE**
- **NY Cheesecake** - vanilla cheesecake, graham crust, whipped cream, fresh strawberry
- **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** - raspberry lemon, cappuccino, chocolate, cream caramel (only available for buffet menus)

**VEGAN/GF OPTIONS**

- 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. Choose 4. (not available for buffets or plated menus)

- **Petite Eclairs** - vanilla, pistachio, chocolate, salted caramel, raspberry, lemon
- **Petite Cream Puffs**
- **Petite Dessert Cups**
- **Petite Tarts**
- **Assorted Macarons**
- **Assorted Petit Fours (Mini Cakes)**
- **Assorted Chocolate Truffles**
- **Petite Cheesecakes** - NY, marble, blueberry, caramel, chocolate, raspberry

**BARS & COOKIES**

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

**COOKIES & CAKES a la carte additions**

- **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

![contains dairy] ![contains gluten] ![contains nuts] ![contains soy] ![contains shellfish] ![contains fish]
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
$1,500 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.

Immersive Experiences
Create memorable Notre Dame experiences throughout your event with our customizable immersion menu. Minimum of 25 guests.
Beverage
Priced per guest.

**PACKAGE 1: PREMIUM BAR**

- Premium spirits (see below)
- 4 Premium or Notre Dame Family 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
- Loaded popcorn with candied nuts & dark chocolate
- $29 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
- Pretzels with mustard & beer cheese
- $26 for the first hour
- $10 for every additional hour

**PACKAGE 3: BEER & WINE BAR**

- Standard wines, all 4 (see below)
- All beer selections available
- Includes Kaliber Non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters
- Chips & salsa
- $20 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

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

**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**
- La Marca Prosecco, Italy
- 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

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 - $5 per drink
- Add a signature cocktail to any bar package - $10 per drink (maximum 1 signature cocktail per event)
- Add La Marca to begin your reception or meal - $12 per guest
- Add wine service during dinner - see wine list for bottle pricing

### NON-ALCOHOLIC BEVERAGES
- Dasani bottled water, 16.9 oz $3.50 ea
- Smartwater bottled water, 1L $4.25 ea
- San Pellegrino, 500 ML $5.00 ea
- Iced tea, served in carafe $1.75 per guest
- Lemonade, served in carafe $1.75 per guest
- Orange or cranberry juice, served in carafe $3 per juice
- Bottled cold brew coffee $5.50 ea
- Assorted AHA sparkling water $3.50 ea
- Assorted Coca-Cola soft drinks $3.50 ea
- Assorted kombucha $6 ea
- Assorted bottled smoothies $5.50 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 twelve (12) 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 hosted or non-hosted 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.