



three leaf

Catering BY NOTRE DAME

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Catering BY NOTRE DAME

Breakfast Buffet

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

All breakfast packages include: coffee, tea, hot water, creamer, sugar, sweeteners, lemon wedges, butter, non-dairy spread, jam, ketchup, and hot sauce. Minimum of 12 guests.

CONTINENTAL PACKAGE:

Assorted muffins, croissants, fruit plate, danish selection 🥞🥞🥞

\$14

AMERICAN BREAKFAST:

Scrambled eggs, bacon, sausage, toast, breakfast potatoes, ketchup, hot sauce 🥞🥞

\$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) 🥞🥞
 - Seasonal **\$24 per quiche**
- Sandwiches
 - Sausage, egg, muenster cheese, caramelized onions on brioche bun 🥞🥞 **add \$7**
 - Bacon, mini omelette, cheese and croissant sandwich 🥞🥞 **add \$7**
- Burritos
 - Basic Breakfast Burrito: Scrambled eggs, 9 cheddar cheese, potatoes, sausage, peppers, and onions 🥞🥞 **add \$7**
 - Veggie: Scrambled eggs, black beans, cotija cheese, peppers, onions, and salsa verde 🥞🥞 **add \$7**

SWEETS SERVED WITH BUTTER AND MAPLE SYRUP

- Lemon Mascarpone 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 🥞 contains gluten 🥞 contains nuts
 🥞 contains soy 🥞 contains shellfish 🥞 contains fish



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**
- 4 hours of service
 - Full day continuous beverage service **\$16 per guest**
- 8 hours of service
- 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**





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

- A traditional mix of trail mix ingredients

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

- 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**

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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

\$38

- 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   






GRILLED BBQ MARINATED WINGS

\$36

- 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

\$28

- 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

Tailgate Enhancements







PREMIUM BBQ

- **Smoked Beef Brisket** **\$380 ea**
 - Served with buns and BBQ sauce; pickles and onions
 - Serves 10-12 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, serves 14-16
 - 1 gallon; includes creamer, creamer alternatives, sugar, sweeteners

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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, chivee  **\$3 ea**
- **Ancient Grains Arancini** - tomato   **\$3 ea**
- **Baked Brie Toast** - blackberry jam   **\$3 ea**
- **Grilled Lamb Chop** - mint chimichurri **\$4 ea**

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Reception Stations

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

All Hors d'oeuvres will be stationed on display. Tray-passed is available for an additional fee of \$25 per passed hors d'oeuvre.

GRAND CRUDITÉ

\$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- cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette  

The Wedge - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill 

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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Buffet

All buffets include coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges.

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

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 14

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 14

SALADS

- **Beet & Fig** - burrata, roasted beets, fresh figs, mache, aged balsamic vinaigrette 
- **Seasonal** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette 

SOUP

- **Roasted Cauliflower Gruyère** 

SEA

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

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 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

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CUSTOMIZATIONS

- **Add extra Selection** from sea or land
add \$8 per guest
- **Add extra Salad or Vegetable** - add \$5 per guest
- **Add extra Starch** - add \$3 per guest



Buffet

All buffets include coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges.

BLUE PACKAGE 1

\$45 DINNER // \$30 LUNCH

Select the following from the BLUE menu:

- 2 salads or soups, 3 selections from sea and/or land, 2 vegetables, 1 starch. Includes rolls & butter.
- Select 2 desserts from page 14

BLUE PACKAGE 2

\$39 DINNER // \$26 LUNCH

Select the following from the BLUE menu:

- 2 salads or soups, 1 sea, 1 land, 2 vegetables, 1 starch. Includes rolls & butter.
- Select 2 desserts from page 14



CLASSIC SALADS

- **Seasonal** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Chopped** - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette 
- **Wedge** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill 
- **Avocado** - spinach, grapefruit, pistachio, quinoa, fennel, grapefruit vinaigrette  

SOUP

- **Chicken Tortilla** - tortilla strips- *add \$4 per guest*

SEA

- **Arctic Char** - parsnip puree, pesto sauce
- **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
- **Crispy Pork Belly** - seasonal chutney and 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

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CUSTOMIZATIONS

- **Add Soup** - *add \$4 per guest*
- *Chicken Tortilla*
- **Add an extra selection from Sea or Land** -
add \$6 per guest
- **Add an extra Salad or Vegetable** - *add \$4 per guest*
- **Add an extra Starch** - *add \$2.50 per guest*



Buffet

All buffets include coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges.

GREEN PACKAGE 1

\$39 DINNER // \$26 LUNCH

Select the following from the GREEN menu:

- 2 salads, 2 pastas, 2 land items, & 1 vegetable
- Includes an assortment of cookies & bars



GREEN PACKAGE 2

\$26 // LUNCH OR DINNER

Select the following from the GREEN menu:

- Both salads included, 3 sandwiches
- Includes an assortment of cookies & bars








SALADS

- **Season** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Antipasto** - iceberg lettuce, tomato, provolone, peppers, olives, salami, roasted garlic vinaigrette 



SOUP

- **Sausage Kale Bean Soup** - add \$4 per guest







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 




VEGETABLE

- **Eggplant Parmesan**  
- **Roasted Squashes**
- **Seasonal Roasted Vegetables**

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

BAR & 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

CUSTOMIZATIONS

- **Add Soup** - add \$4 per guest
-Sausage Kale Bean Soup

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Plated Packages

Plated meals include coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges. 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, 1 vegetarian entree, 1 vegetable side (both entrees served with same vegetable side)
- Select 1 dessert from page 14
- 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, 1 vegetarian entree, 1 vegetable side
- Select 1 dessert from page 14
- Includes dinner rolls & butter

Served in 3 courses, all individually plated

All guests enjoy the same entree, with the exception of vegetarian guests

SALADS

- **Seasonal** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette 

SEA ENTREES






Served with ancient grains and caramelized leeks

- **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 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

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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
- **Add Duo Plate Upgrade**, **add \$12**
- **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 coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges. Minimum of 12 guests.

BLUE PACKAGE 1

\$45 DINNER // \$30 LUNCH

Select the following from the BLUE menu:

- 1 salad, guest choice of 2 entrees, 1 vegetarian entree, 1 vegetable side (both entrees served with same vegetable side)
- Includes dinner rolls & butter
- Select 1 dessert from page 14

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 14

Served in 3 courses, all individually plated

All guests enjoy the same entree, with the exception of vegetarian guests

CLASSIC SALADS

- **Seasonal** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 🥗
- **Chopped** - cucumber, cherry tomato, olive, salumi, pickled pepper, provolone, romaine, roasted garlic vinaigrette 🥗
- **Wedge** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill 🥗

SEA ENTREES

Served with ancient grains and caramelized leeks

- **Arctic Char** - parsnip puree, pesto sauce (add \$5 // \$3)
- **Scottish Salmon** - brown butter, lemon, caper 🥗
- **Sea Bass** - orange tapenade, carrot puree 🥗 (add \$5 // \$3)

LAND ENTREES

- **Tuscan Chicken** - roasted chicken breast, tomato, bell pepper, green olive, basil, roasted garlic mashed potatoes
- **Indiana Free Range Chicken Breast** - mushroom marsala, roasted potatoes
- **Crispy Pork Belly** - seasonal chutney and sweet potato puree 🥗
- **Flat Iron Steak** - parsley shallot butter, 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 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

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BLUE CUSTOMIZATIONS

- **Add Soup Course**, served with salad course - **add \$6**
- French Onion with Gruyere Croutons 🥗
- **Add Pasta Course**, served after salad course - **add \$9**
- Choice of: ricotta ravioli or mushroom rigatoni
- **Add Duo Plate Upgrade**, **add \$12**
- **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 coffee, tea, hot water, creamer, creamer alternatives, sugar, sweeteners, and lemon wedges. Minimum of 12 guests.



GREEN

DINNER PACKAGE - \$29

- Select 1 salad, 2 pastas, 1 chicken dish
- Served in 3 courses
- Includes dinner rolls & butter
- Includes an assortment of cookies & bars

Add an entree: \$5 per guest

SALADS

- **Seasonal** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Antipasto** - 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

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






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 (disposable cost of \$5 per person would apply for takeaway)
- Includes an assortment of cookies & bars








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.

- **Fall Salad** - baby kale, local pears, red ribbon sorrel, breakfast radish, pickled raisins, goat cheese spread, toasted pumpkin seeds, champagne dressing 
- **Baby Kale Caesar** - sourdough croutons, parmesan cheese  
- **Chopped Salad** - cucumber, cherry tomato, olive, salami, pickled pepper, provolone, romaine, roasted garlic vinaigrette 
- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill 

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 











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







CAKE

- **Edelweiss White Chocolate Cake** - hazelnut praline, vanilla biscuit, white chocolate mousse, raspberry coulis    (add \$5)
- **Chocolate Crunch Cake** - hazelnut crunchy base, dark chocolate mousse   
- **Tiramisu Cake** - lady finger sponge soaked in coffee liquor, mascarpone mousse   (add \$3)
- **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   
- **Gluten Free Raspberry White Chocolate Cheesecake** - raspberry and white chocolate swirl cheesecake, gluten free graham crust  (add \$5)
- **Gluten Free Blueberry Lemon Cheesecake** - Lemon blueberry swirl cheesecake, gluten free graham crust  (add \$5)

TART

- **Chocolate Cream Tart** - chocolate custard, whipped cream   (add \$2)
- **Lemon Meringue** - lemon curd, toasted meringue  
- **Fresh Seasonal Fruit** - pastry cream, fresh fruit   (add \$2)

PARFAIT

- **Assorted Dessert Parfaits** - raspberry lemon, cappuccino, chocolate, crème caramel  **only available for buffet menus**

VEGAN & GLUTEN FREE OPTIONS *add \$5*

- Chocolate Cake with Coconut Ganache
- Coconut Panna Cotta with Berries
- Tapioca Pudding with Spiced Pineapple
- Seasonal Fruit Cup

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

DESSERT STATION

\$16 per person or \$48 per dozen

Build your own dessert bar from items below. Select 4. Add \$6 per additional selection.

RECEPTION STATION PETITE DESSERTS







\$14 per person, \$36 per dozen







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** - raspberry, chocolate, black currant, caramel, pistachio   
- **Petite Dessert Cups** - dark chocolate, lemon meringue, mango-passion fruit   
- **Petite Tarts**   
- **Assorted Macarons**
- **Assorted Petit Fours (Mini Cakes)** - tiramisu, raspberry vanilla   
- **Assorted Chocolate Truffles**
- **Petite Cheesecakes** - NY, marble, blueberry, caramel, chocolate, raspberry   

BARS & COOKIES

\$24 a dozen

- **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   

 contains dairy  contains gluten  contains nuts
 contains soy  contains shellfish  contains fish



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

Truck rental fee of \$500 plus \$15 per person. Total minimum food spend of \$1,127 required (minimum of 75 people for 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. Stadium Events only.



Beverage

Priced per guest.

PACKAGE 1: PREMIUM BAR

- Premium spirits: Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Jameson Irish Whiskey, Maker's Mark Bourbon, Lot 40 Canadian Rye Whiskey, Johnnie Walker Black Label Scotch
- Premium Wines: Crossbarn Chardonnay, Frei Brothers Chardonnay, McFadden Sauvignon Blanc, Ken Wright Cellars Pinot Noir, Frei Brothers Cabernet Sauvignon,
- Select 3 Floyds Gumballhead Wheat, Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer
- 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 **add \$5 per person**
- **\$24 for the first hour**
- **\$12 for every additional hour**

PACKAGE 2: STANDARD BAR

- Standard spirits: Tito's Vodka, Tanqueray Gin Captain Morgan Spiced Rum, Bacardi Rum, Tullamore Dew Irish Whiskey, Buffalo Trace Bourbon, Rittenhouse Rye, Dewar's Scotch
- Standard Wines: Frei Brother Chardonnay, McFadden Sauvignon Blanc, Ken Wright Cellars, Louis Martini Cabernet Sauvignon, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon
- Select 4 beers: ▪ 3 Floyds Gumballhead Wheat, Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer
- 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 **add \$6 per person**
- **\$18 for the first hour**
- **\$10 for every additional hour**

PACKAGE 3: BEER & WINE BAR

- Standard Wines: William Hill Chardonnay, Ecco Domani Pinot Grigio, William Hill Cabernet Sauvignon, Mark West Pinot Noir
- All beer selections available: 3 Floyds Gumballhead Wheat, Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer
- Includes Kaliber Non-alcoholic beer, Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters
- Chips & salsa **add \$4 per person**
- **\$16 for the first hour**
- **\$8 for every additional hour**

PACKAGE 4: HOUSE BAR

- House Spirits: New Amsterdam Vodka, New Amsterdam Gin, Jim Beam Bourbon, Canadian Club Whiskey, Cane Run Rum, Cruzan Spiced Rum, Grant's Triple Wood Blended Scotch Whiskey
- All beer selections available: 3 Floyds Gumballhead Wheat, Bell's Two Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite, Variety of High Noon Seltzer
- House Wines: William Hill Chardonnay, Ecco Domani Pinot Grigio, William Hill Cabernet Sauvignon, Mark West Pinot Noir
- Includes Kaliber non-alcoholic beer and non-alcoholic beverages list
- Bar Snack: kettle chips with sour cream & onion dip **add \$4 per person**
- **\$18 for the first hour**
- **\$10 for every additional hour**

Indiana state liquor law enforces that all bar service have food available.

On-consumption bar also available. Minimum sales and bartender fee of \$200 per bartender per hour will 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 A Champagne Toast to your event with La Marca Sparkling Prosecco -
\$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 Pelligrino, 500 ML **\$5.00 ea**
- Iced tea, served in carafe **\$1.75 per carafe**
- Lemonade, served in carafe **\$1.75 per carafe**
- Orange or cranberry juice, served in carafe **\$3 per carafe, per juice**
- 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



Policies

FOOD & BEVERAGE MINIMUMS

The Three Leaf Catering food & beverage minimum is \$500. This minimum increases to \$1,000 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. All bar service must have food available.

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, per hour, if sales do not reach \$200 per bar, per hour.

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. If there are more attendees on the actual day of event you will be billed for the overage.

We will prepare for up to 3% over the guaranteed guest count.

GUARANTEES

Expected attendance must be indicated twenty-one (21) days prior to the event. Final attendance must be specified eight (8) 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, the main entree being served will be provided with an attempt to remove the protein.





three leaf

Catering BY NOTRE DAME