



three leaf

CATERING BY NOTRE DAME

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Please inform your event specialist and server of any severe allergies. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or sesame. While we take steps to minimize risk, please be advised that cross-contact may occur.



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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: hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, lemon wedges, butter, jam, ketchup, and hot sauce.

Minimum of 12 guests. Any alterations to packages are subject to additional charges based on requests.

CONTINENTAL PACKAGE:

Fresh muffins, croissants, assorted danishes, fresh sliced fruit, overnight oats. Flavors include blueberry maple, banana with honey & almond butter. 🌾🥛🥚

\$17 per guest

AMERICAN BREAKFAST PACKAGE:

Scrambled eggs, bacon, pork sausage, breakfast potatoes, ketchup, hot sauce 🥚🥛

\$19 per guest

AVOCADO SMOOTHIE BOWL:

Includes fresh berries, power seed mix, agave, toasted coconut, granola 🌾🥛🥚

\$16 per guest

Breakfast Buffet Enhancements

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

EGGS EGG WHITES AVAILABLE

- Chef-attended omelet station: traditional cheese, bacon and sausage, mushrooms, tomatoes, peppers, onions, and spinach. Egg white options included. 🥚
add \$6 per guest + \$75 chef fee (1 chef/35 guests)
- Scrambled eggs 🥚 **add \$4 per guest**
 - Add cheddar cheese 🧀 **add \$1 per guest**
- Quiche: (8 slices each) 🌾🥚🥛
 - Seasonal Quiche Asparagus and Brie **\$32 per quiche**
 - Spinach and feta **\$32 per quiche**
 - Bacon, onion and gruyere **\$32 per quiche**
- Sandwiches
 - Sausage, egg, muenster cheese, caramelized onions on brioche bun 🌾🥚🥛 **add \$7 per guest**
 - Bacon, mini omelette, cheese and croissant sandwich 🥚🌾 **add \$7 per guest**
- Burritos
 - Basic Breakfast Burrito: Scrambled eggs, cheddar cheese, potatoes, sausage, peppers, and onions 🥚🌾 **add \$7 per guest**
 - Veggie Breakfast Burrito: Scrambled eggs, black beans, cotija cheese, peppers, onions, and salsa verde 🥚🌾 **add \$7 per guest**

SWEETS SERVED WITH BUTTER AND MAPLE SYRUP

- Lemon Mascarpone Pancakes 🥚🌾🥛 **add \$3 per guest**
- French toast 🥚🌾🥛 **add \$4 per guest**
- Mini Sweet Bread Loaves 🥚🌾🥛 **add \$4 per guest**
An assortment of Carrot, Zucchini, and Lemon flavors

MEATS

- Bacon **add \$4 per guest**
- Turkey sausage **add \$4 per guest**
- Chicken apple sausage **add \$4 per guest**

POTATOES

- Breakfast potatoes **add \$2 per guest**
- Hash browns **add \$2 per guest**

OATS

- Steel cut oats made with oat milk and cinnamon. Served with honey, dried fruit and brown sugar. **add \$4 per guest**

FRESH START

- Whole fruit **add \$1 per guest**
- Sliced fresh fruit **add \$4 per guest**
- Mixed berries **add \$5 per guest**
- Yogurt & granola 🥛🌾🥚 **add \$5 per guest**

BEVERAGE

- Juice **add \$3 per guest**
 - Orange
 - Grapefruit
 - Cranberry
- Assorted kombucha **\$6.00 ea**
- Assorted bottled smoothies **\$6.00 ea**
- Assorted bottled fruit and vegetable juices **\$4.50 ea**
- Bottled cold brew coffee **\$6.00 ea**
- Fruit infused water **\$5.00 ea**

🥚 contains dairy 🌾 contains wheat 🥛 contains nuts 🌿 contains soy 🐠 contains shellfish 🥚 contains egg 🐟 contains fish 🌿 contains sesame



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. Any alterations to packages are subject to additional charges based on requests.

COFFEE & TEA SERVICE

Classic coffee & tea service always includes:

Creamer, sugar, sweeteners, lemon and water in a beverage dispenser.






- 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
 - Creamer alternatives **\$2 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**

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.

FRESH START

\$12 per guest

- Sliced fresh fruit
- Kind bars  
- Mixed nuts 
- Assortment of yogurt and yogurt parfaits  











BUILD YOUR OWN TRAIL MIX

\$14 per guest

- A traditional mix of trail mix ingredients     

SWEET TOOTH

\$8 per guest

- 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 7.

BEVERAGE

- Bottled water **\$3.50 ea**
- Assorted Topo Chico sparkling water **\$3.50 ea**
- Assorted Coca-Cola soft drinks **\$3.50 ea**
- Assorted kombucha **\$6.00 ea**
- Assorted bottled smoothies **\$6.00 ea**
- Bottled cold brew coffee **\$6.00 ea**
- Fruit infused water **\$5.00 ea**
- Warm cider **\$22/gallon**
 - 1 gallon, serves 14-16
- Spirit-free cocktail **\$8.00 ea**
- Tea Selections:
 - Hibiscus berry tea **\$2.50 per guest**
 - Green tropical tea **\$2.50 per guest**
 - Classic black tea **\$1.75 per guest**

FOOD

- Assorted cookies     **\$36 per dozen**
- Assorted dessert bars       **\$36 per dozen**
- Brownies    **\$36 per dozen**
- Lemon bars    **\$36 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**
- Chef's Choice of either, Gluten Free Muffins, Gluten Free & Vegan Cookie or Gluten Free Brownie **\$6 each**
- Local Crystal Springs Creamery yogurt  **\$1.50 ea**
- Hard-boiled eggs **\$18 per dozen**

Football Weekend Menu

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 available year round, however it is the only available menu for Home Football game days. All tailgate packages include chips, Coke, Diet Coke and Sprite. Any alterations to packages are subject to additional charges based on requests.

CLASSIC TAILGATE

\$38

- Three Leaf custom ground beef burgers
- Hot dogs
- Bratwurst
- Served with buns & condiment bar 🍷 🍷
- Condiment bar inclusions: American, pepper jack, 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** - aged cheddar croutons and creme fraiche on the side 🍷 🍷 🍷
- **Baked Beans** - classic baked beans
- **Sliced Watermelon Platter** - available June-October

Tailgate Enhancements

PREMIUM BBQ

- **Shaved Smoked Tri Tip Cheese Steak** **\$240 ea**
 - Served with cheese sauce, amoroso rolls, peppers and onions
 - Provides 10 - 12 servings
- **Impossible Burgers** **\$48 per half dozen**
 - Served with an accompaniment tray of Gluten Free Buns & Vegan Cheese
 - Provides 6 - 8oz patties
- **Grilled BBQ Chicken** **\$240 ea**
 - Served with bbq sauce, brioche buns, pickles & onions, muenster cheese
 - Provides 10 - 6oz chicken breasts
- **Pulled Pork (6lbs)** **\$65 ea**
 - Served with buns and BBQ sauce
 - Provides 10 - 6oz servings
- **Corned Beef** **\$220 ea**
 - Served with kraut, caramelized onions, rye bread, onion buns, swiss cheese, dill pickles,
 - Provides 10 - 12 servings
- **Smoked Queso** **\$100 ea**
 - Served with fresh tortilla chips, salsa verde, salsa roja
 - Provides 10 - 12 servings

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, pineapple juice, grapefruit juice
 - **Coffee** **\$35/gallon**
 - 1 gallon, serves 14-16
 - 1 gallon; includes creamer, sugar and sweeteners
- Seasonal (available August - January)**
- **Hot Chocolate** **\$25/gallon**
 - 1 gallon, serves 14-16
 - **Warm Cider** **\$22/gallon**
 - 1 gallon, serves 14-16

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Reception Hors d'oeuvres

Hors d'oeuvres can be served as a stationed display or tray-passed.


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

COLD




- **Beef Tenderloin Carpaccio** \$4
truffled cream  
- **Shrimp Cocktail** \$4
bloody mary gazpacho  
- **Smoked Salmon Tartare*** \$5
dill vinaigrette, cucumber, endive spoon 
- **Hummus** \$2
cauliflower, golden raisin, pita  
- **Mozzarella Skewer** \$3
grape tomato, basil, aged balsamic, extra virgin olive oil 
- **Beet Tartare** \$3.50
goat cheese, tarragon, endive spoon  

VEGAN

COLD

- **Taco Salad Cups** \$4
plant based chorizo, tomatoes, kale, black beans & charred corn, crispy tortilla strips, agave lime vinaigrette 
- **Seasonal Gazpacho Shooter** \$3
strawberry, cucumber, jalapeño

HOT

- **Mushroom Teriyaki Meatballs**  \$3.50
- **Falafel -** \$3.50
Jerusalem salad  & vegan tzatziki 

HOT

- **Goat Cheese Toast** \$3
bacon jam  
- **Bacon Wrapped Dates** \$3.50
- **Chicken Lollipop** \$3
bourbon barbecue sauce
- **Bacon & Onion Tart** \$3.75
brie  
- **BBQ Meatballs** \$2.50
crispy onions   
- **Steak Kabob** \$4
tomato, chimichurri
- **Beef & Cheddar Slider** \$4
special sauce, red onion marmalade, dill pickle    
- **Crab Cake** \$4.50
tomato remoulade      
- **BBQ Rubbed Smokies** \$2.50
- **Stuffed Fingerling Potato** \$3
stuffed potato, cheese, creme fraiche, chive 
- **Ancient Grains Arancini** \$3
traditional Italian fried grain ball served with tomato sauce  
- **Baked Brie Toast** \$3
blackberry jam  
- **Grilled Lamb Chop** \$4
mint chimichurri
- **Cured Pork Belly Bites** \$4
with smoked apple butter

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 contains dairy  contains wheat  contains nuts  contains soy  contains shellfish  contains egg  contains fish  contains sesame



Reception Stations

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

Carvers or Action Station Attendants: \$150 per attendant per ninety (90) minutes, each additional hour at \$100 per hour.

GRAND CRUDITÉ

\$10

Fresh market vegetables and preserved vegetables accompanied by black garlic ranch and hummus.    

Present in individual cones **add \$5**

ARTISAN MIDWESTERN CHEESE BOARD

\$12

Midwestern cheese selections served with artisan crackers, seasonal fruit and preserves  

Present in individual cones **add \$5**

ANTIPASTO BOARD

\$16

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



Present in individual cones **add \$5**

SALAD STATION: THE CLASSICS

\$18

A beautiful display of the classic steakhouse salads:

The Caesar - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing  



The Chopped - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette  

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

Present in individual disposable mason jars **add \$6**

GUACAMOLE AND QUESO STATION

\$18

Fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco  , toasted pumpkin seeds, scallions, roasted garlic, queso blanco 



SIDE OF SMOKED SLOW ROASTED SALMON

\$26

Slow roasted organic Scottish 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.  

FRESH SLICED SEASONAL FRUIT DISPLAY

\$6

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 custard dipped in chocolate  

■ **Petite Cream Puffs** - vanilla  

■ **Petite Dessert Cups** - chocolate raspberry mousse   , tiramisu    , peaches n cream    , panna cotta with berry compote 

■ **Petite Tarts** - salted caramel    , lemon meringue    , fresh fruit  

■ **Assorted Macarons**   

■ **Assorted Petit Fours (Mini Cakes)** - assortment of flavors    

■ **Assorted Chocolate Truffles**   

■ **Assorted Petite Cheesecakes**    



Buffet

All buffets include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Minimum of 12 guests. Any alterations to packages are subject to additional charges based on requests.

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:

- Choose 2:
 - salads or soup
 - vegetables
 - starches
- Choose 3 from sea or land
- Choose 2 desserts from the cake, tart, cheesecake, parfait sections on page 15.
- Includes rolls & butter.

GOLD PACKAGE 2

\$47 DINNER // \$31 LUNCH






Select the following from the GOLD menu:

- Choose 2:
 - salads or soup
 - vegetables
- Choose 1 from sea, land & starch
- Choose 2 desserts from the cake, tart, cheesecake, parfait sections on page 15.
- Includes rolls & butter.

SALADS

- Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette 
- Burrata** - black pepper with strawberries, arugula, honey, sunflower seed crunch, spring onion vinaigrette 
- House** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    


SOUP

- Asparagus Brie** garnished with smoked bacon  
- Roasted Cauliflower Gruyere Soup** with gruyere croutons  
- Mushroom Bisque** with chives and creme fraiche 






SEA

- Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce   
- (add \$5 // \$3)
- Salmon** - lemon dill sauce 
- Chilean Sea Bass** - miso glaze  
- (add \$6 // \$4)
- Crab Cakes** - tomato remoulade  
-   
- Roasted Halibut** - with spring onion subise & herb emulsion 
- (add \$4)
- Roasted Walleye** - brown butter carrot puree, preserved lemon chive vinaigrette 

LAND

- Grilled New York Strip Steak** - black garlic balsamic demi
- Filet Mignon** - cognac peppercorn sauce 
- (add \$7 // \$4)
- Braised Short Rib** - short rib jus and red onion marmalade
- Grilled Lamb Chop** - mint salsa verde (add \$5 // \$3)

VEGETABLE

- Succotash** - a seasonal vegetable dish 
- 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 
- Roasted Asparagus** - with lemon vinaigrette 

STARCH

- Rice & Leek Whole Grain Pilaf** 
- Herbed Couscous** 
- Creme Fraiche Mashed Potatoes** 
- Parmesan Polenta** 
- Herb Roasted Fingerling Potato** 
- Mushroom Rigatoni** - mascarpone, parmesan, wild mushrooms  
- Gnocchi Primavera** - vodka sauce, roasted broccoli and fresh mozzarella   

KIDS MEAL - \$20

- Fruit cup, chicken tenders** , **homestyle french fries, ketchup and BBQ sauce** 

available to add on to all buffet or plated meals

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**

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Buffet

All buffets include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Minimum of 12 guests. Any alterations to packages are subject to additional charges based on requests.

BLUE PACKAGE 1

\$45 DINNER // \$30 LUNCH

Select the following from the BLUE menu:

- Choose 2:
 - salads or soup
 - vegetables
- Choose 3 from sea or land
- Choose 1 starch
- Choose 2 desserts from the cake, tart, cheesecake, parfait sections on page 15.
- Includes rolls & butter.















BLUE PACKAGE 2

\$39 DINNER // \$27 LUNCH







Select the following from the BLUE menu:

- 2 salads or soups, 1 sea, 1 land, 2 vegetables, 1 starch. Includes rolls & butter.
- Choose 2 desserts from the cake, tart, cheesecake, parfait sections on page 15.

CLASSIC SALADS

- Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- Chopped** - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette 
- Wedge** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill   
- Avocado** - spinach, grapefruit, pistachio, quinoa, fennel, grapefruit vinaigrette 
- Caesar** - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing    
- House Salad** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    

SOUP



- Asparagus Brie** garnished with smoked bacon  
- Chicken Tortilla** - tortilla strips 
- French Onion** - gruyere croutons  
- Mushroom Bisque** with chives and creme fraiche 

KIDS MEAL - \$20

- Fruit cup, chicken tenders , homestyle french fries, ketchup and BBQ sauce 

available to add on to all buffet or plated meals






SEA

- Scottish Salmon** - brown butter, lemon, caper 
- Roasted Monk Fish** - brown butter, cauliflower puree, orange lobster sauce   
- Roasted Halibut** - with spring onion puree & herb emulsion  (add \$4)
- Roasted Walleye** - brown butter carrot puree, preserved lemon chive vinaigrette  

LAND

- Tuscan Chicken** - roasted chicken breast, roasted yellow pepper sauce 
- Indiana Free Range Chicken Breast** - apple bacon chutney
- Crispy Pork Belly** - seasonal chutney and sweet potato puree 
- Flat Iron Steak** - signature house made A5 steak sauce 

VEGETABLE

- Succotash** - a seasonal vegetable dish 
- 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 
- Roasted Asparagus** - with lemon vinaigrette 

STARCH

- Garlic Mashed Potatoes** 
- Herb Roasted Fingerling Potatoes** 
- Ancient Grain Pilaf**
- Herbed Couscous** 
- Parmesan Polenta** 
- Mushroom Rigatoni** - mascarpone, parmesan, wild mushrooms  
- Gnocchi Primavera** - vodka sauce, roasted broccoli and fresh mozzarella   

CUSTOMIZATIONS

- 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 hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Minimum of 12 guests. Any alterations to packages are subject to additional charges based on requests.

GREEN PACKAGE 1

\$39 DINNER // \$26 LUNCH

Select the following from the GREEN menu:

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








SALADS

- **Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- **Chopped** - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette 
- **Garden** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onion, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette
- **Caesar** - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing    
- **House** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    

VEGETABLE

- **Succotash** - a seasonal vegetable dish 
- **Roasted Squashes**
- **Grilled Baby Eggplant** - tomato sauce, fresh mozzarella, basil, parmesan & crunchy quinoa topping  
- **Roasted Asparagus** - with lemon vinaigrette 

PASTA



- **Rigatoni** - tomato sauce, meatballs  
- **Vegetable Lasagna**  
- **Farfalle** - basil pesto   (grilled chicken: add \$3)
- **Gnocchi Primavera** - vodka sauce, roasted broccoli and fresh mozzarella   

KIDS MEAL - \$20

- **Fruit cup, chicken tenders** , **homestyle french fries, ketchup and BBQ sauce** 

available to add on to all buffet or plated meals

LAND









- **Bruschetta Chicken** - grilled chicken, slow roasted roma tomatoes, fresh mozzarella, basil, aged balsamic 
- **Roasted Chicken Breast** - herb lemon-caper sauce 
- **Grilled Chicken Breast** - chicken jus, roasted garlic, parsley
- **Italian Sausage** - peppers and onions

SANDWICHES

- **Turkey Club** - wheat bread, smoked turkey, bacon, tomato, avocado, green goddess    
- **Avocado Wrap** - chickpea tabbouleh, tomato, cucumber, red onion, vegan tzatziki  
- **Grown up BLAT** - smoked bacon, avocado, slow roasted tomato, herb aioli, arugula, ancient grains bread    
- **Smoked Beef Tri Tip** - roasted garlic spread, feta cheese, chimichurri aioli, arugula & red onion, sourdough    
- **Orange Blossom Honey BBQ Chicken Wrap** - smoked cheddar, kale, tomatoes, pickled red onions, cilantro, green goddess dressing, grilled wrap    
- **Caprese Sandwich** - fresh mozzarella, pesto, red onion, arugula, roasted tomato, aged balsamic, focaccia  
- **Ham & Cheese** - onion bun, havarti cheese, arugula, honeycomb mustard, grilled pineapple chutney    
- **Grown up PB&J** - Mixed nut butter, fresh blueberries, banana butter, maple granola, and sourdough     

Add \$4 for each sandwich made on GF bread.

BARS OR 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    

CUSTOMIZATIONS

- **Add Soup - add \$4 per guest**
 - Asparagus Brie garnished with smoked bacon  
 - Sausage Kale Bean Soup
 - Smoked Bison Chili
 - Roasted Vegetable Chili,
 - Broccoli Cheddar Soup 
 - Mushroom Bisque with chives and creme fraiche 

 contains dairy  contains wheat  contains nuts  contains soy  contains shellfish  contains egg  contains fish  contains sesame



Buffet















All buffets include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges.
Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Minimum of 12 guests
Any alterations to packages are subject to additional charges based on requests.

GREEN PACKAGE 3

Select one of the following station packages for an interactive experience:

TAQUERIA

\$32 PER GUEST

- **Ensalata** - chopped romaine, fire roasted peppers & onions, roasted corn, radish, cherry tomatoes, queso fresco , crispy tortilla strips, cilantro, agave lime vinaigrette 
- **Protein, choice of 2** - cacao chicken mole, smoked beef barbacoa, grilled citrus shrimp (add \$3 per guest), plant based chorizo 
- **Wraps, choice of 2** - flour  or corn tortillas, lettuce wrap
- **Sides** - refried pinto beans with queso fresco  & crispy onions  , cilantro lime rice
- **Sauces, choice of 2** - avocado crema , salsa verde, salsa roja, seasoned sour cream 
Add \$1.75 for each additional sauce
- **Toppings** - queso fresco, pickled onions, cilantro, limes
- **Dessert** -
Cream Cheese Flan  
Mole Chocolate Mousse   




ADD ON A GUACAMOLE AND QUESO ENHANCEMENT

\$16 PER GUEST

- **Includes** - fresh tortilla chips, mashed avocados, red onion, tomatoes, limes, cilantro, queso fresco , toasted pumpkin seeds, scallions, roasted garlic, queso blanco 




GRAIN BOWL

\$32 PER GUEST

- **Protein, choice of 2** - honey rosemary chicken, herb crusted grilled bistro steak, hot smoked salmon, miso grilled tofu 
Add \$4 for each additional protein
- **Grains, choice of 2** - ancient grains, quinoa, toasted farro , white rice
Add \$2.50 for each additional grain
- **Toppings** - mixed greens, kale, roasted sweet potatoes, black beans, pickled onions, preserved mushrooms, heirloom tomatoes, cucumbers, roasted cauliflower & broccoli, charred corn, marinated chickpeas, toasted sunflower seeds, radish, feta cheese, shaved parmesan 
- **Sauces, choice of 2** - avocado green goddess dressing   , balsamic vinaigrette, seasonal vinaigrette
Add \$1.75 for each additional sauce
- **Dessert** -
Honey Yogurt Panna Cotta, berry compote 
Blueberry Sour Cream Tart    

BAKED POTATO STATION

\$24 PER GUEST

- **Baked Russet Potatoes & Sweet Potatoes**
- **Sides** - butter, aged cheddar cheese, sour cream, smoked bacon, brown sugar, crispy onions  
- **Choice of 2** - smoked bison chili, roasted vegetable chili, broccoli cheddar soup 
- **Garden Salad** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onions, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette

KIDS MEAL - \$20

- **Fruit cup, chicken tenders** , **homestyle french fries, ketchup and BBQ sauce** 

available to add on to all buffet or plated meals

Plated Packages

Plated meals include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Minimum of 12 guests. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Any alterations to packages are subject to additional charges based on requests.

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)
- Choose 1 dessert from the cake, tart, cheesecake, parfait section on page 15.
- Includes dinner rolls & butter

Served in 3 courses, all individually plated

GOLD PACKAGE 2

\$50 DINNER // \$32 LUNCH

Select the following from the GOLD menu:

- 1 salad, 1 entree, 1 vegetarian entree, 1 vegetable side
- Choose 1 dessert from the cake, tart, cheesecake, parfait section on 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

SALADS

- **Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- **Apple & Endive** - belgian endive, baby spinach, honeycrisp apple, manchego cheese, chives, cider vinaigrette 
- **Burrata** - black pepper with strawberries, arugula, honey, sunflower seed crunch, spring onion vinaigrette 
- **House** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing 

SEA ENTREES



Served with ancient grains and caramelized leeks

- **Roasted Monk Fish** - brown butter cauliflower puree, orange lobster sauce  (add \$5 // \$3)
- **Salmon** - lemon dill sauce 
- **Chilean Sea Bass** - miso glaze  (add \$6)
- **Crab Cakes** - tomato remoulade  (add \$8 // \$5)

KIDS MEAL - \$20

- **Fruit cup, chicken tenders , homestyle french fries, ketchup and BBQ sauce **






available to add on to all buffet or plated meals

- **Roasted Halibut** - with spring onion subise & herb emulsion  (add \$4)
- **Seared Walleye** - preserved lemon chive vinaigrette, farro verde, brown butter carrot puree 


LAND ENTREES

- **Grilled New York Strip Steak** - balsamic black garlic demi, roasted potatoes 
- **Filet Mignon** - cognac peppercorn sauce, mashed potatoes 
- **Braised Short Rib** - short rib jus, red onion marmalade, parmesan polenta 
- **Grilled Lamb Chop** - mint salsa verde, roasted potatoes  (add \$5 // \$3)

VEGETARIAN ENTREES

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

VEGETABLE SIDES

- **Succotash** - a seasonal vegetable dish 
- **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 
- **Roasted Asparagus** - with lemon vinaigrette 

GOLD CUSTOMIZATIONS

- **Add Soup Course**, served with salad course - **add \$6**
-Asparagus Brie garnished with smoked bacon 
-Roasted Cauliflower Gruyere Soup with gruyere croutons 
-Mushroom Bisque with chives and creme fraiche 
- **Add Pasta Course**, served after salad course - **add \$9**
-Ricotta ravioli 
- **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 \$8**

Plated Packages

Plated meals include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Minimum of 12 guests. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Any alterations to packages are subject to additional charges based on requests.

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
- Choose 1 dessert from the cake, tart, cheesecake, parfait section on page 15.




Served in 3 courses, all individually plated

CLASSIC SALADS

- **Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- **Chopped** - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette 
- **Wedge** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill   
- **Caesar** - baby kale & romaine, roasted tomato, shaved parmesan, focaccia crouton, caesar dressing    
- **House** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing   

SEA ENTREES






Served with ancient grains and caramelized leeks

- **Scottish Salmon** - brown butter, lemon, caper 
- **Seared Walleye** - preserved lemon chive vinaigrette, farro verde, brown butter carrot puree 
- **Roasted Halibut** - with spring onion subise & herb emulsion  (add \$4)

LAND ENTREES

- **Tuscan Chicken** - roasted chicken breast, roasted yellow pepper sauce, mashed potatoes 
- **Indiana Free Range Chicken Breast** - apple bacon chutney, roasted potatoes 
- **Crispy Pork Belly** - seasonal chutney and sweet potato puree 
- **Flat Iron Steak** - signature house made A5 steak sauce, roasted potatoes  (add \$5 // \$3)

VEGETARIAN ENTREES

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

VEGETABLE SIDES

- **Succotash** - a seasonal vegetable dish 
- **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 
- **Roasted Asparagus** - with lemon vinaigrette 

KIDS MEAL - \$20

- **Fruit cup, chicken tenders** , **homestyle french fries, ketchup and BBQ sauce** 
- available to add on to all buffet or plated meals

BLUE CUSTOMIZATIONS

- **Add Soup Course**, served with salad course - **add \$6**
 - Asparagus Brie garnished with smoked bacon  
 - French Onion with Gruyere Croutons  
 - Chicken Tortilla with tortilla strips
 - Broccoli Cheddar 
 - Mushroom Bisque with chives and creme fraiche 
- **Add Pasta Course**, served after salad course - **add \$9**
 - Ricotta ravioli   
- **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, excluding the express lunch, include hot regular and decaf coffee, hot water, tea bags, creamer, sugar, sweeteners, and lemon wedges. Minimum of 12 guests. Please refer to page 16 for allergen friendly options that may be incorporated into buffets and plated meals. Any alterations to packages are subject to additional charges based on requests.

GREEN




DINNER PACKAGE - \$30

Select the following from the GREEN menu:

- Select: 1 salad
- Select: 1 chicken dish or composed salad entree
- Includes garlic bread
- Includes an assortment of cookies or bars served family style

Add a second entree: add \$5




SALADS

- **Spring Forward Salad** - heritage mixed greens, grilled asparagus, preserved mushrooms, shaved radish, feta cheese, pea shoots, toasted sunflower seeds, red wine vinaigrette 
- **Chopped** - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette 
- **Garden** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onions, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette
- **House** - mixed greens, pickled red onions, garlic herb croutons, shaved parmesan, crispy prosciutto, parmesan peppercorn dressing    


CHICKEN

- **Bruschetta Chicken** - roasted roma tomato, mozzarella cheese, basil, aged balsamic 
- **Roasted Chicken Breast** - herb lemon-caper sauce 
- **Grilled Chicken Breast** - chicken jus, roasted garlic, parsley

VEGETABLE SIDES













- **Succotash** - a seasonal vegetable dish 
- **Roasted Squash**
- **Brussels Sprouts** - lemon, thyme, parmesan cheese 
- **Steamed Haricot Verts** - garlic, parsley
- **Roasted Asparagus** - with lemon vinaigrette 

STARCH SIDES -

- **Creme Fraiche Mashed Potatoes** 
- **Herb Roasted Fingerling Potatoes** 
- **Rice & Leek Pilaf**

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.

- **Caprese** - heirloom tomatoes, arugula, frisee, fresh mozzarella, pine nuts, micro basil, focaccia crumb, basil green goddess    
- **Caesar** - baby kale & romaine, roasted tomato, parmesan, focaccia crouton, caesar dressing     
- **Chopped Salad** - cucumber, cherry tomato, olive, salami, pickled pepper, ricotta salata, romaine, roasted garlic vinaigrette 
- **Wedge Salad** - romaine, bacon lardon, buttermilk vinaigrette, blue cheese, red onion, tomato, dill  

KIDS MEAL - \$20

- **Fruit cup, chicken tenders** , **homestyle french fries, ketchup and BBQ sauce** 

available to add on to all buffet or plated meals

Dessert

After choosing your menu from the sections above, please make your dessert selections from this portion of the menu. This menu is available for reception stations, buffet meals and plated meals.

Reception stations: select 4 | Buffet meals: select 2 | Plated meals: select 1

DESSERT STATION

\$16 per person or \$48 per dozen

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

CAKE

- **Strawberry Supreme Cake** - vanilla sponge cake, vanilla pastry cream, strawberry jam, vanilla mousse 🥛🌾🥜
- **Chocolate Crunch Cake** - flourless chocolate cake, hazelnut crunch and praline mousse 🥛🌾🥜🥜🥜 (add \$3)
- **Carrot Pineapple Cake** - carrot pineapple cake, cream cheese mousse 🥛🌾🥜
- **Irish Dome** - Baileys mousse, amarena cherries, chocolate cake, dark chocolate glacage, chocolate short dough cookie 🥛🌾🥜🥜🥜 (add \$5, not available for buffets or receptions.)

CHEESECAKE

- **NY Cheesecake** - vanilla cheesecake, graham crust, whipped cream, fresh strawberry 🥛🌾🥜
- **Turtle Cheesecake** - pecan graham crust, vanilla cheesecake, dark chocolate, salted caramel, toasted pecans 🥛🌾🥜🥜
- **Gluten Free Raspberry White Chocolate Cheesecake** - raspberry and white chocolate swirl cheesecake, gluten free graham crust 🥛🌾🥜 (add \$5)

TART

- **Salted Caramel** - salted caramel ganache, vanilla whipped cream 🥛🌾🥜 (add \$2)
- **Lemon Meringue** - lemon curd, toasted meringue 🥛🌾🥜 (add \$3)
- **Fresh Seasonal Fruit** - pastry cream, fresh fruit 🥛🌾🥜 (add \$2)

PARFAIT

Choose one flavor

- **Chocolate Raspberry Mousse** 🥛🌾🥜
- **Tiramisu** 🥛🌾🥜
- **Peaches n Cream** 🥛🌾🥜🥜
- **Panna Cotta with Berry Compote** 🥛

VEGAN & GLUTEN FREE OPTIONS

add \$5

- **Chocolate Cake with Coconut Ganache** 🥜
- **Coconut Panna Cotta, Berry Compote**
- **Tapioca Pudding with Spiced Pineapple**
- **Seasonal Fruit Cup**

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 custard dipped in chocolate 🥛🌾🥜
- **Petite Cream Puffs** - vanilla 🥛🌾🥜
- **Petite Dessert Cups** - chocolate raspberry mousse 🥛🌾🥜, tiramisu 🥛🌾🥜, peaches n cream 🥛🌾🥜, panna cotta with berry compote 🥛
- **Petite Tarts** - salted caramel 🥛🌾🥜, lemon meringue, fruit 🥛🌾🥜
- **Assorted Macarons** 🥛🌾🥜
- **Assorted Petit Fours (Mini Cakes)** - assortment of flavors 🥛🌾🥜
- **Assorted Chocolate Truffles** 🥛🌾🥜
- **Assorted Petite Cheesecakes** 🥛🌾🥜

BARs & COOKIES

\$36 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 🥛🌾🥜🥜🥜

COOKIES & CUPCAKES a la carte additions

- **Signature Hand Decorated Shortbread Cookies** 🥛🌾🥜
🌾 - \$70/dozen
- **Signature Shortbread Cookies with Custom Image** 🥛🌾🥜
🌾 - \$60/dozen
- **Cutout Cookies bagged** - add \$2 per dozen
- **Basic Cupcakes** 🥛🌾🥜 (add \$2) - \$24/dozen
- **Basic Cupcakes with Edible Image** - \$34/dozen
- **Gourmet Cupcakes** 🥛🌾🥜 - other allergens vary on flavor - \$36/dozen
- **Gourmet Cupcakes with Edible Image** - \$46/dozen

For specialty cake items please ask your event specialist for a specialty cake order form.

All decor details and edible images must be provided a week prior to event.

While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.





Vegan/Vegetarian Options

To be used as substitutions for items in any package.

SALADS

- **Garden** - mixed greens, heirloom tomatoes, cucumber, shaved radish, pickled red onions, marinated chickpeas, toasted sunflower seeds, lemon shallot vinaigrette
- **Broccoli** - roasted broccoli, red cabbage, shaved red onion, pickled turnip, radish, creamy flax seed herb dressing

ENTREES

- **Celery Root** - glazed celeriac "breast", parsnip puree, wild mushroom ragu, herb emulsion
- **Roasted Spaghetti Squash** - spaghetti squash, diavolo sauce, heirloom tomatoes, kale, dairy free boursin cheese topping
- **Baked Penne** - vegan broccoli cream sauce, kale, mushrooms & cherry tomatoes, roasted cauliflower, vegan mozzarella crumb topping
- **Stuffed Poblano** - plant based chorizo, grilled pineapple, ancient grains, peppers & onions, black bean puree, tofu avocado crema 
- **Mushroom Rigatoni** - mascarpone, parmesan, wild mushrooms   

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 only)

Start your event off with a Notre Dame & Ivy themed step and repeat selfie wall complete with a green carpet.

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 **(add \$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. *Chef fee of \$500 applies for executive chefs*

FIGHTING IRISH FLAIR

\$250 per item, per day. Stadium events only.

Add a classic Notre Dame icon to your event decor. Choice of either life-size leprechaun or shamrock to create a unique display or focal point.

Bar Packages

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, select 4: Crossbarn Chardonnay, Frei Brothers Chardonnay, Whitehaven Sauvignon Blanc, MacMurray Pinot Noir, Frei Brothers Cabernet Sauvignon, Louis Martini Cabernet Sauvignon
- Includes High Noon, Coors Edge (N/A) and a choice of 4 beers: 3 Floyds Gumballhead Wheat, Bell's Two-Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite
- Includes Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit
- **\$25 for the first hour**
- **\$14 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, Four Roses Bourbon, Rittenhouse Rye, Dewar's Scotch
- Standard Wines, select 4: Frei Brother Chardonnay, Whitehaven Sauvignon Blanc, MacMurray Pinot Noir, Louis Martini Cabernet Sauvignon, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon
- Includes High Noon, Coors Edge (N/A) and a choice of 4 beers: 3 Floyds Gumballhead Wheat, Bell's Two-Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite
- Includes Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, club soda, ginger ale, tonic water, bar fruit
- **\$20 for the first hour**
- **\$12 for every additional hour**

PACKAGE 3: 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
- Includes High Noon, Coors Edge (N/A) and a choice of 4 beers: 3 Floyds Gumballhead Wheat, Bell's Two-Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite
- House Wines: William Hill Chardonnay, Ecco Domani Pinot Grigio, William Hill Cabernet Sauvignon, Mark West Pinot Noir
- Includes Coke, Diet Coke, Sprite, orange and cranberry juices, bottled still and sparkling waters, limes, lemon slices
- **\$18 for the first hour**
- **\$12 for every additional hour**

PACKAGE 4: BEER & WINE BAR

- Standard Wines, select 4: William Hill Chardonnay, William Hill Cabernet Sauvignon, Ecco Domani Pinot Grigio, Mark West Pinot Noir, Play Like A Champion Today Chardonnay, Play Like a Champion Today Cabernet Sauvignon
- Includes High Noon, Coors Edge (N/A), 3 Floyds Gumballhead Wheat, Bell's Two-Hearted IPA, Angry Orchard Cider, Stella Artois, Miller Lite
- Includes Coke, Diet Coke, Sprite, bottled still and sparkling waters, limes, lemon slices
- **\$17 for the first hour**
- **\$11 for every additional hour**

BAR SNACK OPTIONS

Indiana state liquor law enforces that all bar service have food available and a non-alcoholic station present.

- Loaded popcorn with candied nuts & dark chocolate **add \$5 per person**
- Pretzels with mustard & beer cheese **add \$6 per person**
- Kettle chips with sour cream & onion dip **add \$4 per person**
- Chips & salsa **add \$4 per person**

Switching wines between packages will be honored and billed as on consumption per bottle pricing.

On-consumption bar also available.

For non-hosted bar individual drink pricing please refer to page 18.

For hosted or non hosted bars a \$150 bartender fee will be added per bar per hour, if alcohol sales do not reach \$200 per bar, per hour.

A fifteen (15) day lead time is required for event alcohol permits.

BAR PACKAGE ENHANCEMENTS

- La Marca Cart - **\$200 per hour or \$500 for 3 hours (available only for Morris Inn/ McKenna Events)**
- Add a spirit-free cocktail to any bar package - **\$8 per drink**
- Add a signature cocktail to any bar package - **\$12 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



Policies

FOOD & BEVERAGE MINIMUMS

Based on the approximate number of Guests, a minimum in food and beverage revenue is required in connection with the Event. The number of catered food and beverage functions and the attendance have been taken into consideration in establishing and providing this minimum. Therefore, in the event that the minimum is not reached, the difference between the amount actually spent and the minimum will be applied as an additional rental fee at the conclusion of the event. Only food, non-alcoholic beverages and alcoholic beverages apply toward the food and beverage minimum. Hotel room service, restaurant and bar usage not included as part of the Event, administrative fees (currently 20%), food and beverage taxes (currently 7% and subject to change without notice), labor charges, audio-visual, parking or any other miscellaneous charges incurred by Notre Dame in connection with the Event will not calculate into the minimum.

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.

For food safety, food displays must not be offered for longer than 90 minutes.

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.

A fifteen (15) day lead time is required for event alcohol permits.

NON-HOSTED BAR PRICING:

Domestic Beer - \$5
Imported Beer - \$6
High Noon - \$7
William Hill Chardonnay - \$38 btl // \$11 gl
William Hill Cabernet - \$38 btl // \$11 gl
Ecco Pinot Grigio - \$38 btl // \$11 gl
Markwest Pinot Noir - \$38 btl // \$11 gl
Play Like a Champion Chardonnay - \$38 btl // \$11 gl
Play Like a Champion Cabernet - \$50 btl // \$14 gl
Louis Martini Cabernet - \$48 btl // \$13 gl
Frei Brothers Chardonnay - \$48 btl // \$13 gl
Frei Brothers Cabernet - \$60 btl // \$15 gl
Crossbarn Chardonnay - \$60 btl // \$15 gl
Whitehaven Sauvignon Blanc - \$50 btl // \$13 gl
MacMurray Pinot Noir - \$48 btl // \$13 gl
Standard Bar Liquor - \$9
Premium Bar Liquor - \$11
House Bar Liquor - \$7

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 will be added for outside dessert. Outside dessert must be approved by your event specialist.

Bartenders: Bartender fee of \$150 will be added to each bar. If an additional bar is requested, a charge of \$200 will be issued for the first hour and \$150 for each additional hour.

For hosted or non hosted bars, a \$150 bartender 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%.





three leaf

CATERING BY NOTRE DAME