

TAILGATE MENU

Exclusive to Saturday's of Home Football Weekends. Available year round in addition to the main Three Leaf menu.

PACKAGE 1

\$36

Grilled brisket burgers, smoked hot dogs, grilled Sheboygan bratwurst, brioche burger and brioche sausage buns, ketchup, mayo, mustard, relish, cheddar, muenster, pepper jack, dill pickles, pickled red onion, lettuce, tomato, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 2

\$28

Grilled brisket burgers, smoked hot dogs, brioche burger and brioche sausage buns, ketchup, mayo, mustard, relish, cheddar, muenster, pepper jack, dill pickles, pickled red onion, lettuce, tomato, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 3

\$30

Smoked bone-in chicken wings, crispy boneless wings, mini cornbread muffins / *gluten, dairy, egg*

Sauces, choose 2

- Honey buffalo
- Mustard BBQ sauce
- BBQ sauce
- Ranch

Choice of 2 sides

PACKAGE 4

\$24

Smoked pulled pork, mustard BBQ sauce, BBQ sauce, brioche buns, pickled red onions, dill pickles, crispy onions, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 5

\$26

Smoked beef tri tip cheesesteak, Amoroso buns, cheddar sauce, peppers & onions, roasted mushrooms, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 6

\$24

Smoked pulled BBQ chicken, BBQ sauce, mustard BBQ sauce, brioche buns, pickled red onions, dill pickles, crispy onions, cheddar, muenster, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 7

\$26

Smoked BBQ pork ribs, mustard BBQ sauce, BBQ sauce, dill pickles, pickled red onions, mini cornbread muffins, cheddar chive biscuits / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 8

\$22

Crispy chicken tenders, rosemary Parmesan potato wedges, ranch, BBQ sauce, honeycomb mustard, mini cornbread muffins / *gluten, dairy, egg*

Choice of 2 sides

PACKAGE 9: NACHO BAR

\$22

Fresh Tortilla Chips

Protein, choice of 2

- Grilled chicken
- Smoked pulled pork
- Plant based chorizo
- Ground brisket

Toppings Queso sauce, salsa roja, scallions, pickled jalapenos, cilantro, tomato, black beans & charred corn, pickled red onion, pico de gallo, olives, queso fresco, guacamole, crema / *dairy, soy*

PACKAGE 10

\$36

Post oak smoked & sliced beef brisket, mustard BBQ sauce, BBQ sauce, dill pickles, pickled red onions, crispy onions, mini cornbread muffins, brioche slider rolls / *gluten, dairy, egg*

Choice of 2 sides

Sides

Roasted Potato Salad Herb dressing / *egg*

Classic Coleslaw Creamy dressing / *egg*

Classic Broccoli Salad / *egg*

Mac & Cheese / *gluten, dairy, egg*

Pesto Pasta Salad Sundried tomatoes, spinach, fresh mozzarella / *gluten, dairy, egg*

Chopped Salad Romaine, cucumbers, heirloom tomatoes, pickled red onion, olives, pickled peppers, ricotta salata, salami, roasted garlic vinaigrette / *dairy*

Rosemary Parmesan Roasted Potato Wedges / *dairy*

Street Corn Casserole Crunchy Cheetos topping / *dairy, egg*

Smokehouse Baked Beans

Crudite Ranch & hummus / *dairy, egg, sesame*

Smoked Bison Chili Aged cheddar croutons, creme fraiche / *dairy, egg, soy*

Loaded Baked Potato Soup Smoked bacon, cheddar, chives / *dairy*

Fire Roasted Vegetable Chili Creme fraiche, ranch oyster crackers / *gluten, dairy*

Seasonal Fresh Sliced Fruit

Watermelon Platter Only available June-October

Mini Cornbread Muffins / *gluten, dairy, egg*

Desserts, choice of 1

- Chef's Choice of Cookies / *gluten, dairy, egg, soy, peanut*
- Dessert Bars / *gluten, dairy, egg, soy*
- Brownies / *gluten, dairy, egg, soy*

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Tailgate Enhancements

add additional selections to your package for the below
add on price per selection

Proteins \$6 per serving
Sauces \$3 per serving
Salads \$4 per serving
Sides \$5 per serving
Soups \$4 per serving
Dessert \$4 per serving

Enhancements

minimum of 12 servings per enhancement

Smoked Queso Dip	\$12
Salsa verde, salsa roja, guacamole & fresh tortilla chips / dairy	
Grilled Impossible Burgers	\$9
Vegan cheddar, GF Buns, classic accompaniments / soy sold by the half dozen	
Grilled Plant Based Sausages	\$9
GF buns, classic accompaniments / soy sold by the half dozen	
Warm Beer Cheese Dip & Honeycomb Mustard	\$12
Salted soft pretzels & pretzel bites / gluten, dairy, egg	
Chopped Italian Hoagie Dip	\$8
Roasted garlic crostini / gluten, dairy, egg	
Buffalo Chicken Dip	\$6
Fresh tortilla chips	
BBQ Meatballs & Franks / gluten, dairy, egg	\$5
Kettle Chips	\$4
Caramelized onion dip / dairy	
Spinach & Artichoke Dip	\$5
Fresh tortilla chips / gluten, dairy, egg	
Chilled Roasted Poblano Pimento Cheese Dip	\$6
Saltines, crudite / dairy, egg	
Homemade Ranch Dusted Snack Mix	\$4.5
Cheez-itz, pretzels, oyster crackers, Chex Mix, Gold Fish / gluten, dairy	
Cookie Sandos	\$60/dz
Red velvet, white chocolate raspberry cheesecake, blueberry lime, chocolate caramel / gluten, dairy, egg, soy	
Blue-Gold Whoopie Pies / gluten, dairy, egg, soy	\$60/dz
Loaded Brownies / gluten, dairy, egg, soy	\$48/dz
Large ND Chocolate Chip Cookie / gluten, egg, soy	\$48/dz

Tailgate Beverage Packages

BLOODY MARY BAR \$12
Tito's Vodka, Miller Lite, bloody mary mix, Tabasco, celery, smoked bacon, pickles, olives, pickled green beans, pepperoncinis, cheddar, celery salt, Tajin seasoning
With premium vodka \$14

MIMOSA BAR \$12
La Marca prosecco, orange juice, mango juice, cranberry juice, grapefruit juice, strawberries, raspberries, blackberries, oranges, mangos

SPIKED LEMONADE BAR \$14
House vodka & tequila, traditional lemonade, blueberry lemonade, strawberry lemonade, fresh lemon wheels

MARGARITA BAR \$14
Traditional lime margarita, spicy mango margarita, blackberry lime margarita, salted rimmed & Tajin rimmed cups

MIMOSA BAR SANGRIA DISPLAY \$12
Red & white sangria, oranges, grapefruit, limes, cranberries, raspberries & blackberries

MIMOSA BAR FROSÉ DISPLAY \$12
Frozen rosé, strawberry or blackberry

COFFEE STATION \$4
Half and half, oatmilk, flavored creamers, assorted syrups, sweeteners

REFRESHER ICED TEA & LEMONADE STATION \$12.5
Tea, choice of 1 Black, green tropical, hibiscus berry
Lemonade Station Mango puree, pineapple puree, kiwi puree, fresh strawberries, raspberries, blackberries, lemon, lime & orange slices

HOT CHOCOLATE STATION \$8
Mini marshmallows, whipped cream, chocolate shavings, toffee bits / dairy

WARM APPLE CIDER STATION \$5
Cinnamon sticks, caramel sauce, oranges slices
Only available August-January

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A la Carte Beverages

SOLD BY THE DOZEN

Assorted Coke Products Coke, Diet Coke, Sprite	\$24
Assorted Vitamin Waters	\$48
Assorted Flavored Topo Chico Sparkling Water	\$48
Dasani Bottled Water	\$24
Cold Brew Coffee	\$48

SOLD BY THE GALLON *serves 14-16 guests*

Regular Coffee	\$30
Half and half, oatmilk, sugar and sweeteners	
Decaf Coffee	\$24
Half and half, oatmilk, sugar and sweeteners	
Warm Apple Cider	\$30
Hot Chocolate Mini marshmallows, whipped cream	\$55
<i>/ dairy</i>	
Assorted Hot Tea Selections Honey, fresh lemon	\$28
TLC Cold Brew	\$55
Iced Tea	\$45
Choice of black, green tropical, hibiscus berry lemon wedges, honey	
TL Strawberry Kiwi Punch	\$45
<i>Seasonal Punches</i>	
January-March Orange, golden kiwi & pineapple	
April-June Mango, passion fruit	
July-September Watermelon, cucumber, lime	
October-December Cranberry & pomegranate	
Lemonade	\$30
Blueberry Lemonade	\$45
Kiwi Lemonade	\$45
Orange Juice	\$30



three leaf

CATERING BY NOTRE DAME