GENERAL INFORMATION

The University of Notre Dame thanks you for considering University Catering to assist in planning your event. From formal dinners to meeting refreshments, we are pleased to consult with you on all of your event needs.

FACILITIES
Reserve an appropriate venue for your event as early as possible. We will assist you with reserving our facilities as well as others on campus.

ADMINISTRATIVE FEE/TAXES
A 15% administrative fee (20% for non-University clients) and 7% Indiana sales tax will be added to your bill. Groups with tax exempt status must supply this information at the time reservation is made. Please note that all events held within Athletic Facilities (including the Joyce Center, Press Box and Compton Ice Arena) are subject to a 20% facility charge on all food and beverages.

DEPOSITS
We require a deposit at the time of reservation. Additional deposits will be required for wedding clients.

PAYMENT
Payment is due in the University Catering office prior to the function. We accept cash, check or credit card (Mastercard or Visa only, please). If payment is not made prior to an event, the event is subject to cancellation.

GUARANTEES
Your final attendance guarantee is needed in our office at least three (3) business days prior to your event. Our minimum charge to you will be the guaranteed number. Serviced events of less than 24 guests and/or $600 will be charged an additional labor charge.

OUTSIDE FOOD AND BEVERAGE
No food or beverage of any kind may be brought into any University facility without written permission from the University facility.

PRICES
These prices are correct at the time of printing. We will confirm prices when you finalize your menu with our office. Menu prices are subject to change up to fourteen (14) days prior to the event.

CANCELATION
Cancellations must be made three (3) business days prior to your event. Otherwise, you may be liable for the cost incurred and deposits shall be forfeited.

PLANNING
Finalize your menu selection at least three (3) weeks in advance. Orders placed later will be subject to product availability limitations. An estimated attendance count is needed at this time for planning. We can assist you with many of your function needs. We offer services such as centerpieces and planning assistance.

POLICIES
All food and beverages left over from any function remain the property of University Catering and may not be removed from the location of service.

Smoking is not allowed in any buildings at the University of Notre Dame, including lobbies and restrooms.

We reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the University of Notre Dame and the State of Indiana.

SYMBOL KEY
Healthy
Vegetarian

Revised 7.6.15
BREAKFASTS

CONTINENTAL BREAKFAST
Yogurt Bar with Granola, Honey, Raisins, and fresh Strawberries
Fresh Baked Bagels with Cream Cheese and Strawberry Preserves
Assortment of freshly baked Pastries
Mini Danish, Mini Croissants, Mini Muffins and Donut Holes
24 guest minimum
$7.50 per person

THE GOLDEN DOME a served breakfast
Fresh Seasonal and Available Fruit elegantly served in a martini glass
Breakfast Quiche
Choice of: Lorraine with Swiss & Bacon, Spinach & Ham, or Asparagus & Mushroom with Feta, Cheddar, & a Potato Crust
Mixed Grill
choose one: Ham, Sausage Links, Turkey Sausage or Bacon Strips
Kasha with Spicy Maple Pecans and Cranberries
Assortment of freshly baked Pastries
Mini Danish, Mini Croissants, Mini Muffins and Donut Holes
24 guest minimum
$13.75 per person

ALUMNI BREAKFAST BUFFET
Scrambled Eggs
Cinnamon Apple Stuffed French Toast with Warm Syrup
Mixed Grill
choose two: Ham, Sausage Links, Turkey Sausage or Bacon Strips
Hash Brown Potatoes
Grits with Mushroom Ragout
Assortment of freshly baked Pastries
Mini Danish, Mini Croissants, Mini Muffins and Donut Holes
24 guest minimum
$11.75 per person

UNIVERSITY BUFFET
Fresh Cut Fruit Salad
Choice of Two
Scrambled Eggs
Cheese Omelet with Salsa
Breakfast Quiche
Choice of: Lorraine with Swiss & Bacon, Spinach & Ham, or Asparagus & Mushroom with Feta, Cheddar, & a Potato Crust
Poached Egg Florentine with a Lemon Veloute
Choice of One
Kasha with Spicy Maple Pecans and Cranberries
Grits with Mushroom Ragout
Choice of One
Texas French Toast with Maple Syrup
Blueberry Pancakes with Maple Syrup
Breakfast Crepes with Strawberry Mascarpone
Country Style Biscuits & Gravy
Choice of One
Hash Browns
American Fries
O’Brien Potatoes
Grits & Wabash Redeye Gravy
Choice of Two
Applewood Smoked Bacon
Sausage Links
Ham
Turkey Sausage
Assortment of Freshly Baked Pastries
Mini Danish, Mini Croissants, Mini Muffins and Donut Holes
24 guest minimum
$17.00 per person

Breakfasts include: Orange Juice, Hot Tea, and Intelligentsia Coffee as well as china, glassware and linens.
LUNCHEON BUFFETS

POLISH BUFFET
Oven Fried Chicken
Fresh Kielbasa
Sweet and Sour Cabbage
Kluski Noodles
Whipped Potatoes with Chicken Gravy
Cut Green Beans
Freshly Baked Pan Rolls
Individual Chocolate Cream Pies
Individual Apple Pies
24 guest minimum
$12.95 per person

ITALIAN PASTA BUFFET
Mixed Greens served with Indiana Field Greens, fresh Vegetables and Balsamic Vinaigrette
Fresh Cut Fruit Salad
Meat Lasagna
Vegetable Bolognese and Soft Polenta
Wheat Penne
Fettuccine Noodles
Choice of Two Sauces
Gorgonzola Sauce, Meat Sauce, Marinara Sauce or Alfredo Sauce
Choice of One
Meatballs or Italian Sausage
Choice of One
Italian Vegetables
Green Beans, Portabella Mushrooms, Navy Beans, Broccoli, Red Bell Peppers, Tomato and Scallions
Zucchini and Yellow Squash with Caramelized Onion and Mushroom
Garlic Bread
Vanilla Bean Panna Cotta
Italian Custard with Mascarpone Cheese and Madagascar Vanilla Bean
Tiramisu
Espresso soaked Ladyfingers layered between Italian Custard
24 guest minimum
$16.00 per person

MEXICAN BUFFET
Tortilla Chips and Salsas
Corn & Black Bean, Pineapple Mango, Fresh Tomato
Southwestern Salad served with Indiana Field Greens, Black Beans, Jicama, Radishes, Avocado, Red Peppers, Feta and a Honey Lemon Dressing
Choice of three Fajitas
Portobello, Chicken, Spicy Beef or Yucatan Tilapia with Flour or Corn Tortillas served with shredded Cheddar Cheese, Sour Cream, diced Tomatoes, shredded Lettuce, Guacamole and Pico de Gallo
Mexican Rice
Refried Beans with Chilies and Cheese
Mini Corn Muffins
Caramel Cookies (Alfajores)
Traditional Flan
Caramel Custard
24 guest minimum
$13.25 per person

MEDITERRANEAN BUFFET
Mediterranean Chopped Salad
Indiana Field Greens, Cucumbers, Tomatoes, Olives, Feta, Garlic Croutons and Lemon Vinaigrette
Tabbouleh
Bulgur Wheat, Tomato, Onion, Parsley and Mint served with a Lemon Vinaigrette
Baba Ghanoush and Hummus served with Pita Chips
Polenta with Grilled Citrus Vegetables
Fresh Roasted Cod with a warm Tomato and Olive Tapenade served with Orzo and sautéed Spinach
Greek Style Grilled Chicken with Tomato and Eggplant Sauce served with Herb Truffle Risotto and Artichokes, Mushrooms, Onions, Green and Red Peppers and Mint
Falafel on Warm Pita Bread served with Cucumber, Tomato, Onion, Parsley, Mint, Tahini and Lemon Salad
Whole Wheat Pitas and Black Russian Dinner Rolls
Lemon Cake
Baklava
24 guest minimum
$16.95 per person
LUNCHEON BUFFETS  

IRISH BUFFET
Fresh Cut Fruit Salad
Patty's Salad
chopped Bok Choy, Radicchio, Cauliflower, Shiitake Mushrooms and toasted Pine Nuts with a Raisin Dressing
Shepherd's Pie
Lamb Stew with Root Vegetables, Mashed Potatoes & Demi Glace
Corned Beef & Cabbage
Corned Brisket of Beef with Cabbage, Boiled Potatoes & Pearl Onions
Fish & Chips
Battered Cod with Chips served with an Irish Curry Sauce
Irish Soda Bread
Bailey's Irish Cream Torte
Chocolate Cake filled with Bailey's Irish Cream Mousse and garnished with Shaved Chocolate
Irish Trifle
Cake layered with fresh Fruit and Cream

24 guest minimum
$16.00 per person

PICNIC BUFFET
Choice of Two Salads
Fresh Cut Fruit Salad, Pasta Salad, Redskin Potato Salad, Broccoli Salad or Cole Slaw
Choice of One Hot Side Accompaniment
Macaroni & Cheese, Baked Beans, or Local Corn on the Cob
Choice of Two
Grilled Hamburgers, Johnsonville Bratwurst, All Beef Hot Dogs, Pulled Pork, Fried Chicken or Grilled Portabella Mushrooms, Red Onion and Red Pepper
Assortment of Buns including Gluten Free Buns with Accompaniments
Choice of Two
Brownies, Gourmet Cookies, Strawberry Shortcake or Local Fresh Watermelon
Iced Tea and Lemonade

24 guest minimum
$16.50 per person

SOUP, SALAD & POTATO BUFFET
Notre Dame's Own Soups
Choice of Two
Chili, Broccoli Cheddar, Hearty Vegetable, Chicken Noodle, or Soup of the Day
Fresh Spinach and Romaine Salad
with grilled Chicken Breast, shredded Carrots, sliced Cucumbers, Tomato Wedges, sliced Mushrooms, Broccoli Florets, Red Onions, Chopped Eggs, sliced Almonds, Garlic Croutons and Ranch, Balsamic Vinaigrette, Honey Dijon and Raspberry Vinaigrette Dressings
Baked Potatoes
with Bacon Crumbles, shredded Cheddar Cheese, shaved Parmesan, Scallions, Sour Cream, whipped Butter, Salsa, and Fried Onions
Choice of Two
Brownies, Gourmet Cookies or Assorted Mousses (Chocolate, Raspberry, Mango, Baileys and White Chocolate)

24 guest minimum
$14.50 per person

SOUP & SANDWICH BUFFET
Choice of Two Salads
Pasta Salad, Broccoli Salad, Fresh Cut Fruit Salad, Potato Salad or Garden Salad
Choice of Two
Chili, Broccoli Cheddar, Hearty Vegetable, Chicken Noodle, or Soup of the Day
Choice of Three
Roast Beef, Smoked Turkey Breast, Ham, Chicken Salad, Tuna Salad and Egg Salad
Assorted Sliced Cheeses
Assorted Breads served with Tomato, Lettuce, Red Onion and appropriate Condiments
Choice of One
Kettle Chips or Pretzels
Choice of Two
Brownies, Gourmet Cookies or Assorted Mousses (Chocolate, Raspberry, Mango, Baileys and White Chocolate)

24 guest minimum
$13.00 per person

Luncheon buffets include a choice of two of the following beverages: Iced Tea, Lemonade, or Intelligentsia Coffee as well as china, glassware and linens.
UNIVERSITY BUFFETS
LUNCH & DINNER

**SALAD CHOICES**  *Choice of Two*
- Fresh Garden Greens Salad Bowl
  *with Indiana Field Greens, Tomatoes, shredded Carrots, sliced Cucumbers, Red Onions, Radishes and Balsamic Vinaigrette*
- Strawberry Spinach Salad
  *with Toasted Almonds, Edamame, Red Onion, Bacon and Raspberry Poppyseed Vinaigrette*
- Caesar & Kale Salad with Homestyle Croutons
- Caprese Salad with Bibb Lettuce
- Pasta Salad
- Asian Quinoa Salad
- Broccoli Bacon Salad
- Fresh Seasonal Cut Fruit Salad

**ENTREE CHOICES**  
*Select Two for Lunch and Three for Dinner*
*includes assorted Dinner Rolls and Butter*
- Lemon Thyme Crusted Fresh Salmon
  *with Beurre Blanc Sauce*
- Braised Kale
  *Olive Oil, Shallots, Garlic, and Cherry Tomato Halves*
- Yukon Gold Wedged Potatoes and Caramelized Onions
- Smoked Tilapia with Pineapple Mango Salsa
  *with Rice Pilaf*
- Sautéed Snow Peas and Red Bell Peppers
- Local Lake Yellow Perch
  *choice of fried or sautéed*
- Sanddollar slice fried Potatoes with Parmesan Cheese
- Red & Yellow Peppers, Green Onions, Kale and Broccolini
- Marinated Pork Medallion with Cider Demi-Glace
  *with Sweet and Sour Cabbage*
- Haricot Vert with Oblique Carrots and Sautéed Gnocchi
- Pot of Gold Beef Stew
  *Beef Tips with Basil Pesto Cream Sauce and Truffled Soft Polenta*
- Haricot Vert and Cherry Tomato Halves
- Sliced Beef Brisket
  *with choice of Horseradish Sauce or a Demi-Glace*
- Garlic Mashed Potatoes
- Braised Kale
  *with Olive Oil, Shallots, Garlic, and Cherry Tomato Halves*
- Boursin Red Pepper Chicken
  *with roasted Red Pepper Sauce*
- Herb Risotto
- Italian Zucchini, Yellow Squash, Caramelized Onion and Mushroom
- Shrimp & Scallop Pesto Conchiglie
  *with Red & Yellow Peppers, Green Onions, and Kale*
- Chicken Strudel
  *served with Fresh Seasonal Vegetable*
- Thai Style Chicken
- Steamed Rice and Sautéed Snow Peas and Red Bell Peppers
- Gratin of Gnocchi
  *with Braised Kale, Caramelized Onions, Grilled Zucchini, Yellow Squash, Portabella and Broccolini
  *served with a Tomato-Eggplant Sauce*
- Grilled Polenta & Quinoa Cake
  *topped with a fresh Vegetable Bolognese, Pearl Onions, Broccolini and Cauliflower Puree*

**DESSERT CHOICES**  *Choice of Two*
- Bailey’s Irish Cream Torte
- Chocolate Cake with Bailey’s Mousse
- Carrot Cake
  *with Walnuts and Raisins*
- Assorted Mousses
  *Chocolate, Raspberry, Mango, Bailey’s and White Chocolate*
- Caramel Flan
- Caramel Custard
- Fresh Cut Fruit Salad
- Coconut Mango Pastry Cream Tartlet
- Lemon Chiffon Cheesecake
- Chocolate Bouchons
  *with Creme Anglaise*
- Fresh Strawberry Cream Cheese Filled Crepe
  *with Strawberry Sauce*

24 guest minimum
Lunch: $18.00 per person
Dinner: $25.00 per person

All buffets include a choice of two of the following beverages: Iced Tea, Lemonade, or Intelligentsia Coffee as well as china, glassware, and linens.
Caesar & Kale Salad with Homestyle Croutons
Roasted Golden Beet &
Belmont, Wisconsin Goat Cheese Salad
Poached Pear, Walnuts, Baby Greens and a Blood Orange Vinaigrette

Fresh Fruit and Specialty Cheeses Display
with Lavosh and Breadsticks
served with a Mint Yogurt Dip, Fig Jam and whole Almonds

Chef Carving Station *Choice of One*
Fresh Salmon Sides
*with a Crabmeat Mouseline & Lemon Thyme Crust*
served with an Asparagus Sauce
Local Roasted Tenderloin of Beef
*with a rich Demi-Glace and Sauce Béarnaise*
Local Michigan Roasted Breast of Turkey
*with a Cranberry Chutney and a Giblet Gravy*

*Choice of Three*
Sautéed Chicken Piccata
*with a Lemon Capers Wine Sauce, Tomato Basil Linguine,*
*and sautéed Haricot Vert with Baby Carrots*
Scampi Mediterranean
*with Garlic Wine Sauce, Tomatoes, Rice Pilaf and Buttered Asparagus*
Braised Beef Short Ribs
*with Michigan Cherry Demi-Glace, Truffled Mashed Potatoes*
*and sautéed Kale*
Vegetable Strudel
served with creamed Spinach Sauce
Assorted Dinner Rolls

*Choice of Three*
Meyer Lemon Glazed Madagascar Vanilla Bean Panna Cotta
*Italian Custard with Mascarpone Cheese*
Assorted Mousses
*Chocolate, Raspberry, Mango, Bailey’s and White Chocolate*
Michigan Apple Frangipane Tartlet
Petite Mango Cake Roll with Raspberry Glaze
Almond Chocolate Cake
Pecan Tartlet
Individual Turtle Cheesecake
Fresh Cut Fruit Salad

24 guest minimum
$42.00 per person

The President’s Buffet includes Iced Tea, Lemonade and Intelligentsia Coffee as well as china, glassware, and linens.
SERVED LUNCHEON
Includes choice of soup or salad, one entree, two sides, rolls and one dessert

SALADS
Fresh Garden Greens
with Indiana Field Greens, Tomato, Carrots, Cucumber Slices, Croutons and choice of Ranch, Bleu Cheese, Balsamic Vinaigrette or Caesar Dressing
Caesar & Kale Salad with Homestyle Croutons
Chef Jet Tila’s Honey Ginger Salad
Fresh romaine and Napa cabbage with shredded carrots served with a dressing made of honey, soy sauce, rice wine vinegar, ginger and pickled ginger, garlic, green onions and lime. Topped with fried wonton strips.
Chopped Salad
Local Indiana Greens, Cucumbers, Tomato, Olives, Feta, Garlic Croutons and Lemon Vinaigrette
Spinach Salad
sliced Mushrooms, Red Onions, Chopped Egg and Bacon Vinaigrette

SOUPS
Broccoli Cheddar, Hearty Vegetable, Chicken Noodle, or Soup of the Day

ENTREES
Chicken Strudel $14.50
with Supreme Sauce
Roasted Boursin Red Pepper Chicken $15.00
with Roasted Red Pepper Sauce
Wood Grilled Breast of Chicken $14.95
served with an Eggplant & Caper Chutney with Tomato Sauce & Parmesan Cheese
Coq au Vin $13.00
Red Wine braised Chicken Thigh with Button Mushrooms, Sweet Carrots, Applewood Smoked Bacon and glazed Pearl Onions with Parma Ham Chips
Lemon Thyme Crusted Fresh Salmon $16.50
with Sauce Beurre Blanc
Chef Jet Tila’s Pad Thai $14.95
A stir-fry combination of shrimp, chicken, scrambled eggs, turnips, green onions, bean sprouts and peanuts. Served with a traditional style Pad Thai sauce consisting of tamarind, lime, and rice wine vinegar.
Smoked Tilapia with Pineapple Mango Salsa $15.00
Pot of Gold Beef Stew $15.00
Beef Tips with Basil Pesto Cream Sauce and Truffled Soft Polenta
Open Faced Beef Brisket Sandwich on Brioche $15.25
served with Horseradish Cream Sauce
Gratin of Gnocchi $12.00
with Braised Kale, Caramelized Onions, Grilled Zucchini, Yellow Squash & Portobella
served with a Tomato-Eggplant Sauce and Broccolini
Grilled Polenta & Quinoa Cake $13.00
topped with a fresh Vegetable Bolognaise, sautéed Haricot Vert and Pearl Onions and Cauliflower Puree

VEGETABLES
Sautéed Haricot Vert
with Shallots, Garlic, and Scallions
Roasted Root Vegetables
Braised Kale
with Cherry Tomato Halves, Garlic, and Shallots
Italian Zucchini, Yellow Squash, Caramelized Onion and Mushroom
Broccolini with Pearl Onion & Cauliflower Puree
Sautéed Snow Peas and Red Bell Peppers
Chef’s Choice of Seasonal Sautéed Vegetables

STARCHES
Garlic Mashed Potatoes
Fresh Herb Risotto
Rice Pilaf
Crunchy Rosemary Roasted Potatoes
Fresh Herb Polenta
Gnocchi with a Brown Butter Sauce

DESSERTS choice of one
Bailey’s Irish Cream Torte
Chocolate Cake with Bailey’s Mousse
Lemon Chiffon Cheesecake
Carrot Cake
with Walnuts and Raisins
Chocolate Mousse
Caramel Flan
Caramel Custard
Fresh Cut Fruit Salad
Coconut Mango Pastry Cream Tartlet
Fresh Strawberry Cream Cheese filled Crepe
with Strawberry Sauce

Served luncheons include a choice of two of the following beverages:
Iced Tea, Lemonade or Intelligentsia Coffee as well as china, glassware and linens.
SERVED DINNER
Includes soup or salad, one entrée, two sides, rolls and one dessert

SALADS
Fresh Garden Greens with Indiana Field Greens, Tomato, Carrots, Cucumber Slices, Croutons, and choice of Dressing Ranch, Bleu Cheese, Balsamic Vinaigrette or Caesar Dressing

Caesar & Kale Salad with Homestyle Croutons

Chef Jet Tila’s Honey Ginger Salad

Chopped Salad

Local Indiana Greens, Cucumbers, Tomatoes, Olives, Broccolini, Feta, Garlic Croutons and Lemon Vinaigrette

Spinach Salad

SOUPS
Broccoli Cheddar, Hearty Vegetable, Chicken Noodle, or Soup of the Day

ENTRÉES
Wild Mushroom & Truffled Mousseline Stuffed Roasted Chicken Breast $17.75
served with a Hunter Style Sauce

Chicken Strudel $16.00
served with Sauce Supreme

Sautéed Chicken Breast Saltimbocca $17.75
served with Caramelized Fennel, Prosciutto and Sauce Sambuca

Wood Grilled Breast of Chicken $17.00
served with an Eggplant & Caper Chutney with Tomato Sauce & Parmesan Cheese

Coq au Vin $15.00
Red Wine braised Chicken Thigh with Button Mushrooms, Sweet Carrots, Applewood Smoked Bacon and glazed Pearl Onions with Parma Ham Chips

Roast Prime Rib $29.00
slow Roasted Prime Rib of Beef with Jus Lie and Horseradish Cream 20 guest minimum

Chef Jet Tila’s Pad Thai $18.95
A stir-fry combination of shrimp, chicken, scrambled eggs, turnips, green onions, bean sprouts and peanuts. Served with a traditional style Pad Thai sauce consisting of tamarind, lime, and rice wine vinegar.

Boneless Braised Short Rib $24.00
served with Cabernet Demi

Char Grilled Filet of Beef $37.50
with Cabernet Jus Lie

Fennel Crusted Boneless Pork Loin Chop $22.00 stuffed with a Lemon & Wild Mushroom Forcemeat

Braised Local Berkshire Pork Belly $21.00 with Local Michigan Cherry Demi-Glace

House Smoked Cedar Planked Fresh Salmon $25.00 served with Horseradish Cream

Fresh Salmon Covered with a Crabmeat Mousseline $27.00 served with an Asparagus Sauce

Lemon Parmesan Tilapia $22.00
Tilapia Fillet with a creamy Lemon Parmesan Coating

Maryland Crab Cakes $29.00
served with a sweet Mango Chutney

Beef Fillet and Maryland Crab Cake $38.00 served with Cabernet Jus Lie and a Sweet Mango Chutney

Wood Grilled Breast of Chicken & Fresh Salmon with a Crabmeat Mousseline $35.00 served with an Eggplant & Caper Chutney with Tomato Sauce & Parmesan Cheese and an Asparagus Sauce

Grilled Polenta & Quinoa Cake $18.00 topped with a fresh Vegetable Bolognaise served with sautéed Broccolini with Pearl Onions & Cauliflower Puree

Gratin of Gnocchi $18.00 with Braised Kale, Caramelized Onions, Grilled Zucchini, Yellow Squash & Portabella served with a Tomato-Eggplant Sauce and Broccolini

VEGETABLES
Sautéed Haricot Vert with Shallots, Garlic, and Scallions

Roasted Root Vegetables

Braised Kale with Cherry Tomato Halves, Garlic, and Shallots

Italian Zucchini, Yellow Squash, Caramelized Onion & Mushroom

Broccolini with Pearl Onion & Cauliflower Puree

Sautéed Snow Peas and Red Bell Pepper

Chef’s Choice of Seasonal Sautéed Vegetables
SERVED DINNER continued

STARCHES
Garlic Mashed Potatoes
Fresh Herb Risotto
Rice Pilaf
Crunchy Rosemary Roasted Potatoes
Fresh Herb Polenta
Gnocchi with a Brown Butter Sauce

DESSERTS
Caramel Flan
Caramel Custard
Chocolate Bouchons with Creme Anglaise
Lemon Chiffon Cheesecake
Bailey’s Irish Cream Torte
Chocolate Cake with Bailey’s Mousse
Fresh Cut Fruit Salad
Coconut Mango Pastry Cream Tartlet
Pecan Tartlets
Crème Brulée
Custard with Caramelized Sugar
Individual Carrot Cakes with Carrots and Raisins
Chocolate Mousse
Local Michigan Apple Tartlets with Frangipane Filling
Fresh Strawberry Cream Cheese filled Crepe with Strawberry Sauce

PASTA STATION
Pastas sautéed to order with Whole Wheat Penne, Farfalle, and Tri-Colored Tortellini
Choice of Two Sauces
Gorgonzola Sauce, Marinara Sauce or Pesto
served with Basil, Parsley, Garlic, Shallots, Olive Oil, fresh Tomatoes, Mushrooms, Chicken and Shrimp
40 guest minimum
$14.50 per person

GUACAMOLE STATION
Made to order with Avocado, Fresh Lime, Plum Tomatoes, Red Onions, Jalapeños & fresh Cilantro
served with fresh Tortilla Chips, Pico de Gallo and Sour Cream
Ceviche of Scallop with Lime and Cilantro
40 guest minimum
$8.25 per person

SALAD STATION
Fresh Romaine, Spinach, and local Indiana Field Greens
served with Chicken, Portobello Mushrooms, Bacon Crumbles, shredded Cheddar Cheese, crumbled Bleu Cheese, shredded Parmesan, Tomatoes, Carrots, sliced Mushrooms, Cucumbers, Broccoli, Croutons, crispy Fried Onion Straws, chopped Eggs, toasted Almonds, Mandarin Oranges, and Red Onion Rings, and Ranch, Bleu Cheese, Balsamic Vinaigrette and Caesar Dressings
40 guest minimum
$9.25 per person

CARVING STATION
Our chefs carve a selection of Marinated Flank Steak, Garlic & Herb Roasted Turkey Breast, and Bourbon Baked Ham accompanied by Horseradish Sauce, Orange Cranberry Chutney, and Honey Dijon Mustard
served with assorted Breads and Rolls
40 guest minimum
$11.50 per person

FONDUE STATION
Made to order with Shrimp, Beef, Chicken, Cauliflower, Mushrooms, Red Onion, Fresh Local Apples, Assorted Breads, Gruyere Cheese Sauce, Chili Garlic Sauce, Sweet Irish Curry Sauce and Sriracha
40 guest minimum
$10.50 per person

40 guest minimum
$7.50 per person

Server Dinners include a choice of two of the following beverages: Iced Tea, Lemonade or Intelligentsia Coffee as well as china, glassware and linens.

ACTION STATIONS
All packages based on reception-sized portions for 90 minutes.

POTATOTINI BAR
A martini of mashed White and Sweet Potatoes served with crumbled Bacon, Cheddar Cheese, Crispy Onions, Scallions, Broccoli, Salsa, Sour Cream, whipped Butter, Ranch Dressing, and Brown Sugar
40 guest minimum
$7.50 per person

FONDUÉ STATION
Made to order with Shrimp, Beef, Chicken, Cauliflower, Mushrooms, Red Onion, Fresh Local Apples, Assorted Breads, Gruyere Cheese Sauce, Chili Garlic Sauce, Sweet Irish Curry Sauce and Sriracha
40 guest minimum
$10.50 per person
RECEPTION STATIONS
All packages based on reception-sized portions.

BREAD AND SPREAD STATION
A variety of fresh baked home-style Breads:
Black Russian, Three Pepper Focaccia, Artisan Pesto Bread, Pita Chips, Breadsticks and Lavosh
served with a variety of Spreads:
Whipped Butter, Roasted Red Pepper Hummus, Bacon Mushroom Dip, White Bean Dip, and Garlic Herb Cream Cheese
24 guest minimum
$5.50 per person

FRUIT, CHEESE, & VEGETABLE STATION
Displays of fresh Fruits, fresh Vegetables, and a selection of regional & imported Cheeses
served with Dill Dip, Ranch Dressing, Strawberry Yogurt Dip, Roasted Red Pepper Hummus, sliced Cocktail Breads, and Lavosh
24 guest minimum
$6.50 per person

PAELLA & TAPAS STATION
Seafood & Chicken Paella
Stewed Eggplant Tapas
Shrimp, Chorizo, & Caramelized Onion Tapas
Manchego, Serrano, and Olive Tapas
Prosciutto & Pear with Gorgonzola Tapas
24 guest minimum
$11.50 per person

SUSHI STATION
Tuna Roll (Maguro), Smoked Eel Roll (Unagi), Philly Roll, California Roll, Seaweed Salad, Teriyaki Beef with Rice Noodles, Wasabi Paste, Pickled Ginger and Soy Sauce
24 guest minimum
$7.00 per person

CHARCUTIERE STATION
Chicken Liver Pate, Serrano Ham, Prosciutto, Smoked Salmon, Dry Cured Hard Salami and Capicola
Beer & Barley Croustades, Sour Dough Croustade and Lavosh
Manchego, Gruyere, Parmesan & Gorgonzola Cheeses
Whole Almonds, Olives, Cornish Pickles
Local Dried Fruits, Whole Mustard, Fig Jam
24 guest minimum
$7.50 per person

SLIDER STATION
Caesar & Kale Salad with Homestyle Croutons
Salmon Slider on Petite Pretzel Roll
Duck Confit with Pickled Onion, Arugula & Blackberry Jam on Petite Brioche Roll
Kobe Beef Slider with Grilled Pineapple and Blue Cheese on Hawaiian Roll
Roasted Beet, Grilled Portabella, Pickled Red Onion and Goat Cheese on a Beer Barley Roll
Choice of One
Kettle Chips or Pretzels
24 guest minimum
$9.00 per person

CENTERPIECE DESSERTS
Mini Cheesecakes
Chocolate Éclairs
Assorted Mousses
Mini Cupcakes
French Macarons
Fruit Cups
24 guest minimum
$6.00 per person
## CLASSIC HORS D’OEUVRES

**Per dozen**

### CHILLED

- **Bocconcini Tomato Skewer**
  - Tomatoes and Basil compliment fresh Mozzarella
  - $17.50
- **Fruit Kebab**
  - $16.50
- **Jumbo Iced Shrimp**
  - served with Cocktail Sauce
  - $40.00
- **Stuffed Vegetables**
  - Endive stuffed with Boursin & Walnuts or Cherry Tomatoes stuffed with Gouda
  - $16.50
- **Sushi**
  - $25.00
  - Philly Roll, Tuna Roll or California Roll served with Wasabi and Soy Sauce
- **Tea Sandwiches**
  - Herb Cream Cheese & Cucumber, Chicken Salad, or Tomato & Mint
  - $15.50
- **Tiny Roll Sandwiches**
  - Turkey Breast with Cranberry Relish, Roast Beef with Horseradish Sauce, or Ham with Swiss Cheese
  - $21.50
- **Tomato & Basil Bruschetta**
  - $17.00
- **Goat Cheese Tapenade Bruschetta**
  - $17.00

### HOT

- **Bacon Wrapped Scallops**
  - crispy Bacon wrapped around tender Sea Scallops
  - $29.00
- **Brown Sugar Smokies**
  - tiny Sausages wrapped in Bacon and baked in Brown Sugar
  - $18.00
- **Chicken Strips**
  - with your choice of BBQ Sauce, Honey Mustard, or Ranch
  - $27.00
- **Chicken Wings**
  - Buffalo, BBQ, General Tso’s, or breaded Chicken Drummettes
  - $13.50
- **Cocktail Egg Rolls**
  - served with Sweet & Sour Sauce
  - $12.00
- **Crispy Asparagus Asiago Roll**
  - $22.50
- **Mini Maryland Crab Cakes**
  - served with sweet Mango Chutney
  - $24.00
- **Mini Meatballs**
  - $6.00
- **BBQ or Sweet & Sour**
- **Assorted Mini Quiche**
  - Lorraine, Florentine, Monterey Jack, Garden Vegetable
  - $17.50
- **Pork Pot Stickers**
  - Pork filled Won Ton wrappers served with Soy Sauce
  - $12.00
- **Spinach & Feta Phyllo Triangles**
  - $21.50
- **Spicy Vegetable Samosas**
  - with a Garlic Aioli
  - $21.50
- **Stewed Eggplant Bruschetta**
  - $17.00

## A LA CARTE MENU

### HORS D’OEUVRE TRAYS

- Large trays will serve 20-30, small trays will serve 10-15

- **Fresh Fruit Tray**
  - Large
  - $34.25
  - Small
  - $19.00
- **Vegetable Tray**
  - Large
  - $28.00
  - Small
  - $16.25
- **Cheese/Cracker Tray**
  - Large
  - $70.00
  - Small
  - $45.00
- **Hummus Tray**
  - Large
  - $25.00
  - Small
  - $18.00

### ASSORTED SNACKS

- per pound (serves approximately 16)

- **Chex Mix**
  - $9.75
- **Tortilla Chips**
  - $5.00
- **Domer Snack Mix**
  - $15.00
- **Rice Chex, Honey Nut Cheerios, Cashews, Almonds, Pecans, Cranberries, Andes Mints, M&Ms, Peanut Butter Pretzels, and Mint White Chocolate Drizzle**
- **Corn Chips**
  - $5.00
- **Kettle Chips**
  - $7.50
- **Pretzels**
  - $5.00
- **Goldfish Mix**
  - $13.75
- **Deluxe Mixed Nuts (2 ½ lbs. bulk)**
  - $39.00

### SPREADS AND DIPS

- per pound (serves approximately 16)

- **Onion Dip**
  - $5.50 lb.
- **Ranch Dip**
  - $3.75 lb.
- **Pico de Gallo**
  - $9.00 lb.
- **Chile con Queso**
  - $7.25 lb.
- **Guacamole**
  - $15.00 lb.

### RECEPTION BEVERAGES

- per gallon

- **Lemonade**
  - $12.00
- **Fruit Punch**
  - $9.25
- **Citrus Punch**
  - $15.00
- **Apple Cider (Hot or Cold)**
  - $14.50
- **Iced Tea**
  - $9.25
- **Hot Tea**
  - $10.75
- **Hot Water with assorted Tea Bags**
- **Hot Chocolate**
  - $13.50
- **Orange Juice**
  - $22.00
- **Coffee & Tea Break**
  - $3.50/person
- **Regular and Decaf Intelligentsia Coffee and Hot Tea**
- **Coffee To Go**
  - $16.95

- Regular or Decaf, 16-6oz servings
A LA CARTE MENU continued

INDIVIDUAL BEVERAGES
La Croix $1.65
Canned Sodas $1.25
Bottled Water
   Dasani 12oz $1.25
   Dasani 20oz $2.00
   Gallon Jug $3.25
Bottled Juices $2.95
   Apple, Cran-Grape, Cran-Apple Raspberry, Orange, or Ruby Red Grapefruit

FROM OUR BAKERY & PASTRY SHOP
All bakery products are prepared fresh daily by Notre Dame’s Bakery. Orders placed less than 3 business days in advance are subject to variety limitations. Half-dozen minimum per order for bakery items.

SPECIALTY CAKES
Bailey’s Irish Cream Torte, Carrot Cake, Chocolate Fantasy Cake, German Chocolate Cake, Strawberry Supreme Cake

SPECIALTY CAKE PRICING
9 inch Round (serves 12) $31.95
Quarter Sheet (serves 18) $35.35
Half Sheet (serves 36) $49.95
Full Sheet (serves 72) $90.00

TRADITIONAL CUPCAKES per dozen $10.00
   White, Chocolate or Yellow Cupcakes, Chocolate or Buttercream Icing

SPECIALTY CUPCAKES per dozen $17.00
   Caramel Pecan, Boston Cream or Death by Chocolate

MINI CUPCAKES per dozen $8.00
   White, Chocolate or Yellow Cupcakes, Chocolate or Buttercream Icing

SPECIALTY DESSERTS
New York Cheesecake $20.50 per cake
Chocolate Dipped Strawberries $18.50 per dozen
Mini Cheesecakes $18.50 per dozen
Mini Éclairs $10.00 per dozen
Mini Cream Puff $10.00 per dozen
Mini Mousse Cups $13.00 per dozen
TV Bars $12.00 per dozen
Individual Fruit Tart $18.50 per dozen
Whoopie Pies $12.00 per dozen
Tea Cookies $9.50 per dozen
French Almond Macarons $17.00 per dozen
Petit Fours $17.00 per dozen
Truffles $14.50 per dozen

DECORATED ALL-OCCASION CAKES
Chocolate, White, Yellow or Marble Cakes
   Chocolate or White Buttercream Icing
   Double Layer 9 inch Round (serves 12) $19.95
   Single Layer Quarter Sheet (serves 15) $20.25
   Single Layer Half Sheet (serves 30) $29.95
   Single Layer Full Sheet (serves 60) $46.00
   *any 2 layer sheet cake (full, half, quarter) please use specialty cake pricing

BAKERY TREATS per dozen unless otherwise noted
   Croissants $22.35
   Mini Croissants $9.50
   Donuts $8.50
   Donut Holes $4.50
   Plain, Cinnamon Sugar, or Powdered Sugar
   Mini Danish $5.50
   Cheese, Apple, or Raspberry
   Muffins $11.75
   Mini Muffins $4.50
   Coffee Cakes per Cake $8.75
   ND Iced Cinnamon Roll $11.75
   Scones $12.95
   Cherry Almond, Cinnamon, or Chocolate Chip
   Breakfast Quick Breads per loaf* $8.75
   Banana Nut, Blueberry, or Cran-Orange
   *Yields 8-12 slices per loaf
   Bagels $19.00
   Plain, Wheat or Flavor of the Day, served with Cream Cheese
   Mini Bagels $18.00
   Plain only, served with Cream Cheese
   Flavored Cream Cheese per 8 oz. $6.00
   Garlic Herb, Apple, or Strawberry
   Biscotti $8.50
   Almond Poppyseed, Cherry Pistachio, Plain
   Gourmet Cookies $15.00
   Chocolate Chunk, Oatmeal Cranberry, Peanut Butter Cup, Sweet & Salty or Glazed Apple Walnut
   Monster Cookies $10.75
   Peanut Butter, Oatmeal, Chocolate Chips and M&Ms in one cookie!
   Jumbo ND Cookies $30.00
   Three times the size of our regular home style cookies; decorated with blue and gold Frosting, Sugar or Chocolate Chip
   Decorated Cutout Cookies $24.00
   Brownies $8.50
   Iced Walnut, Plain Walnut, Iced No Nut, or Plain No Nut
   Rice Krispies Treats $7.75
HOST/OPEN BAR PACKAGE

*15 business days notice required for approval from Indiana State Excise for Temporary Permit

FULL BAR
Call Brands of Liquor, Domestic Beers and ND House Wine
$9.25 per person for the 1st hour
$4.25 per person for each additional hour

PLATINUM FULL BAR
Premium Brands; Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, Crown Royal Whiskey, Dewar’s Scotch, Jack Daniels Bourbon, Jameson Irish Whiskey, Import & Domestic Beers, and ND Wines
$10.25 per person for the 1st hour
$5.25 per person for each additional hour

BEER AND WINE BAR
Domestic Beers and ND House Wine
$7.50 per person for the 1st hour
$3.75 per person for each additional hour

PREMIUM BEER AND WINE BAR
Imported & Domestic Beers and ND Wines
$8.00 per person for the 1st hour
$4.00 per person for each additional hour

BAR PRICES INCLUDE:
Bartender, Glassware, Non-Alcoholic Beverages, Mixers, and Bar Fruit.
Open bars will be charged in 1 hour increments.

DINNER WINE:
ND House Wine: William Hill Chardonnay and Cabernet
$28.00 per bottle
or use our ND Wine list to make a selection for your event.

Minimum sales of $150.00 per bartender per hour on cash bars are required or a labor charge will be incurred.

OTHER CHARGES

Labor (2 Hour Minimum)
Supervisor – per hour $30.00
Staff Labor – per hour $18.00
Bartender – per hour $50.00
(total time bar is open plus set up & clean up)
Setup/clean up (minimum) $50.00
Early/Late Deliveries $50.00 per hour
Before 6 am year round, After 9 pm Academic Year, After 7 pm University Breaks/Summer

Events with less than 24 guests AND/OR totaling under $600 will incur additional labor charges.

PAPER SUPPLIES
Must be ordered in quantities listed per item.

CUPS
Styro Cups 8oz $3.50 per 25
Styro Cups 12oz $5.00 per 25
Green ware Cups 9oz/16oz $7.50 per 25

PLATES AND BOWLS
Styro Soup Bowls $6.00 per 25
Plastic Plates 9 inch $15.25 per 20
Plastic Plates 6 inch $8.00 per 20
Plate Colors include: Blue and Yellow
Special colors may be ordered upon request

NAPKINS & UTENSILS
Paper Dinner Napkins (Blue or Gold) $7.50 per 50
Beverage Napkins (ND Logo) $1.50 per 25
Plastic Silverware $1.75 per 25
Forks, Knives, Spoons, Soup Spoons

TABLE COVERINGS
Plastic Table Covers $5.00 each
Plastic White Table Skirting $8.75 each
Blue and Yellow standard colors
Special colors may be ordered upon request

TABLE LINENS*
Table Covers $6.00 each
Skirting $10.00 each
Napkins $1.50 each
Colors: Navy Blue, Royal Blue, Sun Yellow, Gold, Kelly Green, Forest Green, Red, Burgundy, White, Black, Ivory

*If we are not providing the food for your event and you are looking for linens only, please contact St. Michael’s Laundry