

# CHRISTMAS MENU 2017

University Catering  
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## 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 20% administrative fee 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.

### 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.

### CANCELLATION

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.



## CHRISTMAS PASTRIES & TREATS

Yule Logs	
Small (serves 8)	\$21.00 each
Large (serves 16)	\$42.00 each
Gingerbread People	\$1.50 each
Chocolate Almond Swirl Cookies	\$7.50 per dozen
Chocolate Espresso Snow Caps	\$7.50 per dozen
Cranberry Chocolate Chippers	\$7.50 per dozen
Cranberry Pistachio Ice Box Cookies	\$7.50 per dozen
Egg Nog Cookies	\$7.50 per dozen
Linzer Cookies	\$7.50 per dozen
Melting Moments Cookies	\$7.50 per dozen
Peanut Butter Kiss Cookies	\$7.50 per dozen
Super Chunky Christmas Cookies	\$7.50 per dozen
S'more Thumbprints	\$9.50 per dozen
Mocha Pecan Balls	\$13.50 per dozen
Pumpkin Chocolate Chip Bars	\$13.50 per dozen
Decorated Cut Outs	\$24.00 per dozen
Kieflies	\$19.95 per dozen
Tea Cookies	\$9.50 per dozen
French Almond Macarons	\$17.00 per dozen
Gingerbread Cupcakes <i>with Cream Cheese Icing</i>	\$17.00 per dozen

## CHRISTMAS HORS D'OEUVRE

Irish Holiday Snack Mix	\$15.00 per pound
<i>a delightful holiday mix consisting of Vanilla Chex, Andes Mints, Peanut Butter Filled Pretzel Bites, Holiday M &amp; Ms, Dried Cranberries, Cheerios, and Mixed Nuts gloriously drizzled with melted Mint Chocolate</i>	
Cranberry Crunch on Endive 🍷🍷	\$16.50 per dozen
<i>dried Cranberries, chopped Pecans, and chopped Green Apple served atop an Endive Leaf</i>	
Holiday Festive Dips and Spreads 🍷	\$50.00 each
<i>(serves 15 to 20 people)</i> <i>Roasted Eggplant Dip, Edamame Spread, Hummus, Roasted Red Pepper Hummus, and Bacon Dip</i> <i>served with cocktail Bread and Crackers</i>	
Cheddar Cheese Fruit Log	\$60.00 each
<i>a creamy blend of Cheddar Cheese, Apricots, and Cranberries served with Crackers (serves 45)</i>	
Trio of Gourmet Cheese Balls 🍷	\$80.00 per trio
<i>Roquefort with Walnuts, Cheddar &amp; Cranberry, and Goat Cheese with Scallions</i> <i>served with Crackers (serves 68)</i>	
Brie Cake 🍷	\$125.00 each
<i>layers of Brie with a Red Grape and Wine Reduction and Walnuts (serves 45)</i>	
Bacon Wrapped Brussels Sprouts	\$18.00 per dozen
<i>fresh Brussels Sprouts wrapped in Bacon and oven baked</i>	
Pear & Brie with Almonds	\$24.50 per dozen
<i>Wrapped in Phyllo</i>	

## CHRISTMAS BEVERAGE BAR

Hot Chocolate, Coffee, Mulled Cranberry Cider, Eggnog, and Cranberry, Orange, & Pomegranate Punch accompanied by Mint Chocolate Spoons, Flavored Creamers, Cinnamon Sticks, Whipped Cream, and Chocolate Shavings

\$7.00 per person  
*Minimum of 15 people*