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.

SYMBOL KEY

Healthy
Vegetarian

Revised 9.6.18
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 Donuts
24 guest minimum
$11.00 per person

THE GOLDEN DOME a served breakfast
Fresh Seasonal and Available Fruit
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 Donuts
24 guest minimum
$17.00 per person

ALUMNI BREAKFAST BUFFET
Fresh Cut Fruit Salad
Scrambled Eggs
Cinnamon Apple Stuffed French Toast with Warm Syrup
Mixed Grill
choose two: 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 Donuts
24 guest minimum
$17.00 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
Choice of One
Kasha with Spicy Maple Pecans and Cranberries
Grits with Cheese and Butter
Oatmeal with Fruit & Brown Sugar
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 Donuts
24 guest minimum
$22.00 per person

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

ITALIAN PASTA BUFFET
Mixed Greens served with Indiana Field Greens, fresh Vegetables and Balsamic Vinaigrette
Meat Lasagna
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
$21.00 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 Caper 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
$20.00 per person

MEXICAN BUFFET
Tortilla Chips and Salsas
Corn & Black Bean, Pineapple Mango, Fresh Tomato
Southwestern Salad
Romaine, Corn, Black Beans, Jicama, Radishes, Avocados, Red Peppers, Feta and a Honey Lemon Dressing
Choice of three Fajitas
Portobello, Chicken, Spicy Beef or Yucatan Tilapia with Flour and 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
$21.00 per person

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
$21.00 per person
LUNCHEON BUFFETS continued

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, Minestrone or Chicken Noodle
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
$16.00 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 with 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
Marinated Pork Medallion with Cider Demi-Glace with Sweet and Sour Cabbage
Haricot Vert with Oblique Carrots and Sautéed Gnocchi
Grilled Sirloin Steak with Demi-Glace
Garlic Mashed Potatoes
Boursin Red Pepper Chicken with roasted Red Pepper Sauce
Herb Risotto
Italian Zucchini, Yellow Squash, Caramelized Onion and Mushrooms
Shrimp & Scallop Pesto Conchiglie with Red & Yellow Peppers, Green Onions, and Kale
Chicken Strudel served with Fresh Seasonal Vegetables
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

Moroccan Earth Bowl
Moroccan marinated Tofu, grilled Vegetables, Quinoa, Raisins, toasted Almonds

Black & Red Bean Quinoas Stuffed Poblano Pepper
with Cheddar Cheese and a spicy Tomato Sauce

DESSERT CHOICES
Choice of Two
Bailey’s Irish Cream Torte
Chocolate Cake with Bailey’s Mousse
Carrot Cake
with Walnuts and Raisins
Assorted Mousse
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 Crème Anglaise
Fresh Strawberry Cream Cheese Filled Crepe
with Strawberry Sauce
24 guest minimum
Lunch: $20.00 per person
Dinner: $30.00 per person

PRESIDENT’S BUFFET

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 Mousse & 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 Caper 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
Almond Chocolate Cake
Pecan Tartlet
Individual Turtle Cheesecake
Fresh Cut Fruit Salad
24 guest minimum
$48.00 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.
SERVED LUNCHEON
Includes choice of soup or salad, one entree, two sides, rolls and one dessert

DESSERTS  choice of one  
Bailey’s Irish Cream Torte  
Chocolate Cake with Bailey’s Mousse  
Lemon Chiffon Cheesecake  
Carrot Cake  
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.

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  
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, or Chicken Noodle

ENTREES  
Chicken Strudel  $18.00  
with Supreme Sauce  
Roasted Boursin Red Pepper Chicken  $18.00  
with Roasted Red Pepper Sauce  
Oven Roasted Breast of Mediterranean Chicken  $18.00  
served with Cabernet Jus Lie and Tomatoes, Olives, Capers and Sweet Bell Peppers  
Lemon Thyme Crusted Fresh Salmon  $20.00  
with Sauce Beurre Blanc  
Smoked Tilapia with Pineapple Mango Salsa  $17.50  
Grilled Sirloin Steak with Demi-Glaze  $20.00  
Grilled Polenta & Quinoa Cake  $15.00  
topped with a fresh Vegetable Bolognaise, sautéed Haricot Vert and Pearl Onions and Cauliflower Puree

VEGETABLES  
Roasted Root Vegetables  
Italian Zucchini, Yellow Squash, Caramelized Onion and Mushroom  
Broccolini with Pearl Onion & Cauliflower Puree  
Sautéed Snow Peas and Red Bell Peppers

STARCHES  
Garlic Mashed Potatoes  
Fresh Herb Risotto  
Rice Pilaf  
Rosemary Roasted Potatoes  
Fresh Herb Polenta  
Gnocchi with a Brown Butter Sauce
**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 🌽 🍅 🌲

Chopped Salad 🌽 🍅 🌲
Local Indiana Greens, Tomatoes, Olives, Broccolini, Feta, Garlic Croutons and Lemon Vinaigrette

Spinach Salad 🌽
sliced Mushrooms, Red Onions, Chopped Egg and Bacon Vinaigrette

**SOUPS**
Broccoli Cheddar 🥦, Minestrone 🍲, or Chicken Noodle

**ENRÉES**
Wild Mushroom & Truffled Mousseline Stuffed Roasted Chicken Breast $21.00 served with a Hunter Style Sauce

Sautéed Chicken Breast Saltimbocca $21.00 served with Caramelized Fennel, Prosciutto and Sauce Sambuca

Roast Prime Rib $36.00
slow Roasted Prime Rib of Beef with Jus Lie and Horseradish Cream 20 guest minimum

Boneless Braised Short Rib $28.00 served with Cabernet Demi

Char Grilled Filet of Beef $42.00 with Cabernet Jus Lie

Fennel Crusted Boneless Pork Loin Chop $26.00 stuffed with a Lemon & Wild Mushroom Forcemeat

House Smoked Cedar Planked Fresh Salmon $26.00 served with Horseradish Cream

Lemon Parmesan Tilapia $24.00
Tilapia Fillet with a creamy Lemon Parmesan Coating

Beef Fillet and Maryland Crab Cake $44.00 served with Cabernet Jus Lie and a Sweet Mango Chutney

Breast of Chicken & Fresh Salmon with a Crabmeat Mousseline $39.00 served with an Asparagus Sauce

Grilled Polenta & Quinoa Cake $19.00 🌽 🍳
topped with a fresh Vegetable Bolognaise served with sautéed Broccolini with Pearl Onions & Cauliflower Puree

Moroccan Earth Bowl $19.00 🌽
Moroccan marinated Tofu, grilled Vegetables, Quinoa, Raisins, toasted Almonds

**VEGETABLES**
Sautéed Haricot Vert 🌽 🍅 🌲
with Shallots, Garlic, and Scallions

Roasted Root Vegetables 🌽 🍅 🌲
Italian Zucchini, Yellow Squash, Caramelized Onion & Mushroom 🌽 🍅 🌲

Sautéed Snow Peas and Red Bell Pepper 🌽 🍅 🌲
Chef’s Choice of Seasonal Sautéed Vegetables 🌽 🍅 🌲

**STARCHES**
Garlic Mashed Potatoes 🌽
Fresh Herb Risotto 🍲
Rice Pilaf 🍲
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
Coconut Mango Pastry Cream Tartlet
Pecan Tartlets
Crème Brulee
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

Served 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. A labor fee of $90 will be added to your bill.

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
24 guest minimum
$9.00 per person

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
24 guest minimum
$16.00 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
24 guest minimum
$10.00 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
24 guest minimum
$9.50 per person

CARVING STATION
Our chefs carve Marinated Flank Steak, Garlic & Herb Roasted Turkey Breast or Bourbon Baked Ham accompanied by Horseradish Sauce, Orange Cranberry Chutney, and Honey Dijon Mustard served with assorted Breads and Rolls
24 guest minimum
$26.00 per person
Add salad: $5.00
Add dessert: $5.00
Add salad and dessert: $8.00

SUNDAE STATION
Vanilla, Chocolate and Strawberry Ice Cream Chocolate, Caramel, and Strawberry Sauces Maraschino Cherries, Peanuts, Rainbow Sprinkles, Oreo Cookie Crumbs and Whipped Cream
24 guest minimum
$9.00 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
$7.50 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
$7.50 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
$17.00 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
$15.00 per person

CENTERPIECE DESSERTS
Mini Cheesecakes
Chocolate Éclairs
Assorted Mousses
Mini Cupcakes
French Macarons
Fruit Cups
24 guest minimum
$8.50 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
$14.00 per person
## CLASSIC HORS D’OEUVRES
*Per dozen*

### CHILLED

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bocconcini Tomato Skewer</td>
<td>$18.00</td>
</tr>
<tr>
<td>Tomatoes and Basil compliment fresh Mozzarella</td>
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</tr>
<tr>
<td>Fruit Kebab</td>
<td>$18.00</td>
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<tr>
<td>Jumbo Iced Shrimp</td>
<td>Market price</td>
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<tr>
<td>served with Cocktail Sauce</td>
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<tr>
<td>Stuffed Vegetables</td>
<td>$18.00</td>
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<tr>
<td>Endive stuffed with Boursin &amp; Walnuts or Cherry Tomatoes stuffed with Gouda</td>
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<tr>
<td>Sushi</td>
<td>Market price</td>
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<tr>
<td>Philly Roll, Tuna Roll or California Roll</td>
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<tr>
<td>served with Wasabi and Soy Sauce</td>
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<tr>
<td>Tea Sandwiches</td>
<td>$18.00</td>
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<tr>
<td>Herb Cream Cheese &amp; Cucumber</td>
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<tr>
<td>Tiny Roll Sandwiches</td>
<td>$21.50</td>
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<tr>
<td>Turkey Breast with Cranberry Relish, Roast Beef with Horseradish Sauce, or Ham with Swiss Cheese</td>
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<tr>
<td>Tomato &amp; Basil Bruschetta</td>
<td>$18.00</td>
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<tr>
<td>Goat Cheese Tapenade Bruschetta</td>
<td>$18.00</td>
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<tr>
<td>Gorgonzola, Pear &amp; Pecan Bruschetta</td>
<td>$18.00</td>
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### HOT

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>$36.00</td>
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<tr>
<td>crispy Bacon wrapped around tender Sea Scallops</td>
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<tr>
<td>Brown Sugar Smokies</td>
<td>$24.00</td>
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<tr>
<td>tiny Sausages wrapped in Bacon and baked in Brown Sugar</td>
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<tr>
<td>Captain Crunch Chicken Tenders</td>
<td>$21.50</td>
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<td>with Ale Mustard Sauce</td>
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<tr>
<td>Chicken Strips</td>
<td>$24.00</td>
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<td>with your choice of BBQ Sauce, Honey Mustard, or Ranch</td>
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<tr>
<td>Chicken Wings</td>
<td>$18.00</td>
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<tr>
<td>Buffalo, BBQ, General Tso’s, or breaded Chicken Drummettes</td>
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<tr>
<td>Cocktail Egg Rolls</td>
<td>$18.00</td>
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<tr>
<td>served with Sweet &amp; Sour Sauce</td>
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<tr>
<td>Crispy Asparagus Asiago Roll</td>
<td>$24.00</td>
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<tr>
<td>Mini Maryland Crab Cakes</td>
<td>$30.00</td>
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<td>served with sweet Mango Chutney</td>
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<tr>
<td>Mini Meatballs</td>
<td>$12.00</td>
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<tr>
<td>BBQ or Sweet &amp; Sour</td>
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<tr>
<td>Assorted Mini Quiche</td>
<td>$18.00</td>
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<tr>
<td>Lorraine, Florentine, Monterey Jack, Garden Vegetable</td>
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<tr>
<td>Pork Pot Stickers</td>
<td>$18.00</td>
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<tr>
<td>Pork filled Won Ton wrappers served with Soy Sauce</td>
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<tr>
<td>Spicy Vegetable Samosas</td>
<td>$18.00</td>
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<tr>
<td>with a Garlic Aioli</td>
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<tr>
<td>Sweet Potato and Coconut Chicken Fingers</td>
<td>$30.00</td>
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<tr>
<td>served with Mango Chutney</td>
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<tr>
<td>Quinoa Kale Feta Arancini</td>
<td>$30.00</td>
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<tr>
<td>served with Marinara Sauce</td>
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<tr>
<td>Mini Fig and Goat Cheese on Flatbread</td>
<td>$30.00</td>
</tr>
</tbody>
</table>
A LA CARTE MENU

HORS D’OEUVRE TRAYS
*large trays will serve 20-30, small trays will serve 10-15
Fresh Fruit Tray  Large  $36.00
         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
Antipasto Tray  $36.00

RECEPTION BEVERAGES
*per gallon
Lemonade  $15.00
Fruit Punch  $15.00
Citrus Punch  $15.00
Apple Cider (Hot or Cold)  $15.00
Iced Tea  $10.00
Hot Tea  $12.00
Hot Water with assorted Tea Bags
Hot Chocolate  $13.50
Orange Juice  $22.00
Intelligentsia Coffee  $25.00/gallon
Regular or Decaf

INDIVIDUAL BEVERAGES
La Croix  $1.75
Canned Sodas  $1.25
Bottled Water
Dasani 20oz  $2.25
Bottled Juices  $3.25
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.

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

9 inch Round  (serves 12)  $34.00
Quarter Sheet  (serves 18)  $38.00
Half Sheet  (serves 36)  $55.00
Full Sheet  (serves 72)  $110.00

CUPCAKES  per dozen  $18.00
White, Chocolate, Yellow, Caramel Pecan, Boston Cream, Death by Chocolate or Red Velvet
Chocolate or Buttercream Icing

MINI CUPCAKES  per dozen  $12.00
White, Chocolate or Yellow Cupcakes, Chocolate or Buttercream Icing

DECORATED ALL-OCCASION CAKES
Chocolate, White, Yellow or Marble Cakes
Chocolate or White Buttercream Icing

Double Layer 9 inch Round  (serves 12)  $34.00
Single Layer Quarter Sheet  (serves 15)  $25.00
Single Layer Half Sheet  (serves 30)  $40.00
Single Layer Full Sheet  (serves 60)  $72.00
*any 2 layer sheet cake (full, half, quarter) please use specialty cake pricing

BAKERY TREATS  per dozen
Large Croissants  $30.00
Mini Croissants  $12.00
Donuts  $12.00
Mini Danish  $9.00
Cheese, Apple, or Raspberry
Muffins  $24.00
Mini Muffins  $12.00
Graham Cracker Walnut Streusel Cake  $12.00
Coffee Cakes  per Cake  $12.00
Apple, Blueberry and Raspberry
ND Iced Cinnamon Roll  $12.00
Scones  $18.00
Cherry Almond, Cinnamon, or Chocolate Chip
BAKERY TREATS continued

per dozen
Breakfast Quick Breads per loaf* $15.00
Banana Nut, Blueberry, or Cran-Orange
  *Yields 8-12 slices per loaf
Bagels $24.00
  Plain, Wheat or Flavor of the Day, served with Cream Cheese
Mini Bagels $18.00
  Plain only, served with Cream Cheese
Biscotti $12.00
Almond Poppysed, Cherry Pistachio, Plain
Gourmet Cookies $18.00
Chocolate Chunk, Oatmeal Cranberry, Peanut Butter Cup,
  Sweet & Salty or Glazed Apple Walnut
Monster Cookies $24.00
  Peanut Butter, Oatmeal, Chocolate Chips and M&Ms in one cookie!
Jumbo ND Chocolate Chip Cookies $30.00
  Three times the size of our regular home style cookies;
  decorated with blue and gold Frosting.
Decorated Cutout Cookies $24.00
Brownies $12.00
Iced Walnut, Plain Walnut, Iced No Nut, or Plain No Nut
Rice Krispies Treats $12.00

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
$13.00 per person for the 1st hour
$6.50 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
$17.00 per person for the 1st hour
$8.50 per person for each additional hour

BEER AND WINE BAR
Craft, Imported & Domestic Beers and ND Wines (2 varieties)
$11.00 per person for the 1st hour
$6.50 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
$36.00 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)**

<table>
<thead>
<tr>
<th>Role</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervisor</td>
<td>$35.00</td>
</tr>
<tr>
<td>Staff Labor</td>
<td>$20.00</td>
</tr>
<tr>
<td>Bartender</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

*(total time bar is open plus set up & clean up)*

<table>
<thead>
<tr>
<th>Task</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Setup/clean up</td>
<td>$65.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Task</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early/Late Deliveries</td>
<td>$50.00 per hour</td>
</tr>
</tbody>
</table>

*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. Labor charges will be billed in 1 hour increments.

### CUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>12oz. University Catering Cups</td>
<td>$9.00 per dozen</td>
</tr>
</tbody>
</table>

### TABLE LINENS*

<table>
<thead>
<tr>
<th>Item</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table Covers</td>
<td>$5.00 each</td>
</tr>
<tr>
<td>Skirting</td>
<td>$9.00 each</td>
</tr>
<tr>
<td>Napkins</td>
<td>$2.00 each</td>
</tr>
</tbody>
</table>

*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*