SHAMROCK VILLAGE
VIP EXPERIENCE
2018

University Catering
574.631.7859
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OCTOBER 13 // ND vs PITTSBURGH
Includes Iced Tea and Lemonade

Fresh Fruit Salad

German Potato Salad
Sautéed Potatoes and Onions served with a Warm Bacon Vinaigrette

Petite Pot Roast Parfait Station
Individual Glasses filled with a dollop of Fresh Mashed Potatoes, Slow Cooked Short Ribs, Beef Gravy, Roasted Baby Carrots & Fried Onion Straw

BBQ Pork
Fresh Brioche, Creamy Coleslaw, Slow Smoked Pulled Pork, Sweet n Smoky & Tangy Mustard BBQ Sauces

Classic French Fries & Seasoned Fries
Golden Brown Stealth Cut French Fries with Ketchup, Mustard, and Malt Vinegar

Tailgate Chili Station
Texas Style Smoked Brisket Chili, Cheddar Cheese, Sour Cream, Chopped Onions, Fresh Herbs, Classic Saltines

Baked Beans
8 Hour Slow Cooked Baked Beans with University Catering’s Own Special Seasoning Blend

Chef’s Game Day Special

COMFORT FOOD STATION
Local All Natural Non GMO Grass Fed Beef Burgers
Local Fresh Brats with Peppers and Onions

DESSERTS
Homemade Peanut Butter Tasty Cakes
Chocolate, Vanilla, and Red Velvet Whoopie Pies
Apple “Krum Kuchen”