A Preferred Caterer for the University of Notre Dame®

**INDULGE YOUR GUESTS WITH REMARKABLE FOOD, AN AWARD-WINNING WINE LIST AND STRIKINGLY INCOMPARABLE SERVICE — ALL WHICH SURPASS UNEXPECTED STANDARDS.**

LaSalle Catering is an outreach of South Bend’s renowned LaSalle Grill. We’re honored to carry the restaurant’s 31-year tradition of exquisite American contemporary dining and service and we are located just down the road from the University of Notre Dame. We are honored to be a University Preferred Caterer—a privilege we take very seriously. We bring with us the knowledge and intuition of LaSalle Grill’s consecutive 26-year designation as a coveted Four Diamond restaurant. In our industry, there is no higher standard.

We invite you to peruse our sample menus and then feel free to dream on. One glimpse, one taste, that’s all it takes to understand why LaSalle Catering will exceed your expectations.

The Following are Included in each of our Options:

- Professionally Trained Bartenders & Servers (where applicable)
- China, Glass, Flatware, & Linen rental starting at $8 per guest
- An Event Coordinator Exclusively for your Entire Event
  
  All of our menus are entirely customizable.

LaSalleCatering.com

Pricing is subject to 7% Indiana Sales Tax & 22% Service Charge.

115 West Colfax Ave South Bend, Indiana 46601
catering@lasallegrill.com

574.251.3424
Breakfast

Priced per Person

Eye Opener Buffet or Box $16
Minimum 15 guests required

House made Granola, Cinnamon & Chocolate
Fresh Fruit tossed with Local Honey & Mint Leaves
Individual Yogurts, Assorted Flavors, Fresh Berry Garnish
Assorted Quiche

Breakfast Wrap Box or Buffet $14
Minimum 15 guests required

Scrambled Eggs, Sage Breakfast Sausage, Caramelized Onion, Arugula, & Gruyere Cheese wrapped in a Sun-Dried Tomato Tortilla
Fresh Fruit tossed with Local Honey & Mint Leaves
Mini Muffins or Doughnut Holes

Egg Bake Buffet $20
Minimum 50 guests required

Egg Bake with your choice of ingredients (choose up to 5):
hamster, Bacon, Canadian Bacon, Chicken, Sausage,
Asparagus, Mushrooms, Tomato, Spinach, Onion, Peppers,
Feta Cheese, Cheddar Cheese, Gruyere Cheese, Potatoes, Croissant

House made Biscuits & Sage Sausage Gravy
Fresh Fruit tossed with Local Honey & Mint Leaves
Herb Roasted Potatoes
Mini Muffins & Doughnut Holes

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574.251.3424 | LaSalleCatering.com
**Lunch**

*Priced per Person*

**LaSalle Buffet or Box Lunch $16**

Minimum 15 guests required

Includes: Apple, House Made Kettle Chips, & Chocolate Granola Clusters

Choice of Sandwich:

- **Turkey Bacon Sandwich** *(Turkey, Bacon, Lettuce, Tomato, Mayo, on French Bread)*
- **Caprese** *(Hand Pulled Mozzarella, Sliced Tomatoes, Basil Pesto, on Focaccia Bread)*
- **Ham & Swiss** *(Ham, Swiss Cheese, Dill Pickles, Mustard, on French Baguette)*
- **Roast Beef & Caramelized Onion** *(Horseradish Sauce, Arugula, on French Baguette)*

**LaSalle Quiche Lunch $16**

Minimum 15 guests required

Field Greens Side Salad of Shaved Parmesan, Dried Fruit, White Balsamic & Shallot Vinaigrette

Choose 1 Quiche flavor per every 10 guests:

- Broccoli, Cheese, & Ham
- Spinach & Swiss
- Bacon & Caramelized Onion
- Herbs & Blue Cheese
- Asparagus & Brie Cheese

**Vegetarian Lunch $15**

Minimum 50 guests required

Grilled & Chilled Vegetable Wrap with Herbed Cream Cheese

Chilled Quinoa Salad with Mango, Chopped Roma Tomato, Grilled Onion, Red Pepper, tossed in a White Wine Vinaigrette

House Made Kettle Chips


**Lunch Cont.**

*Priced per Person*

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**Chicken Salad Croissant $16**

*Minimum 15 guests required*

LaSalle House Salad of Field Greens with *Ginger-Mustard Vinaigrette*

House made Cookie

Chicken Salad served on Croissant

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**Panini Lunch $16**

*Minimum 15 guests required*

Warm Grilled Panini Sandwich, House made Kettle Chips & Cookie

*Pre-Order Required:*

- **Prosciutto Caprese:** *Shaved Prosciutto, Smoked Mozzarella, on Sour Dough Bread*
- **Pesto Turkey:** *Spinach, Tomato, Swiss, on Sour Dough Bread*
- **Apple-Manchego:** *Olive Oil, Fig Jam, Sliced Apple & Manchego Cheese, on Sour Dough Bread*

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**Soup & Salad Buffet $28**

*Minimum 15 guests required*

Tomato Basil Bisque ... Garlic Crouton Garnish

Lemon Chicken & Wild Rice Soup

Grilled & Sliced Chicken Breast

Grilled Atlantic Salmon

Garden Salad & Caesar Salad

Creamy Herb Dressing, Ginger Mustard Vinaigrette, & Caesar Dressing

*Ciabatta Rolls & Butter*

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574.251.3424 | LaSalleCatering.com
**Beverage Options**

*Per Gallon*

**Orange Juice $20**

**Coffee $20**

**Individual Beverages**

La Croix- Assorted Flavors $2

Canned Sodas- Coke, Diet Coke, Ginger Ale, Sprite $2

1L Evian Water $4

1L Acqua Panna Still Water $7

1L San Pellegrino Sparkling Water $7

**Bottled Juice**

Apple $3

Orange Juice $3

Iced Tea $3
HORS d’OEUVRES

Served Butler or Buffet Style

When choosing Hors d’Oeuvres in lieu of a dinner, pricing is as follows:
2 Hours of Hors d’Oeuvres for $40 per guest (8 selections),
3 Hours of Hors d’Oeuvres for $50 per guest (12 selections).

For Hors d’Oeuvres to be served before a dinner, pricing is as follows:
3 selections for $7, 4 selections for $9, or 5 selections for $11 per guest.

SKEWERS & KABOBS
Watermelon, Mint, & Feta
Lemon Yogurt Drizzle
Bacon Wrapped Sea Scallops
Prosciutto wrapped Dates
With Cream Cheese
Tomato, Basil, & Mozzarella
Balsamic Reduction
Neuske’s Bacon & Pineapple
Hoisin Glaze
Bacon Wrapped Chicken
BBQ Remoulade
Grilled & Chilled Black Tiger
Shrimp
Dry Rub Barbecue
Bacon Bourbon Glazed Meatballs
Pancetta & Gouda Arancini
Smoked Tomato Coulis
Hardwood Grilled Lamb Chops
Add $3 per person

TARTLETS
Goat Cheese & Cherry Tomato
Spinach & Bacon Quiche
Local Chèvre & Roasted Beets
Whipped Feta & Kalamata Olive
French Onion “Soup”

CROSTINI, CANAPÉ, & BRUSCHETTA
Mini Baked Brie en Croute
Blackberry or Apple Compote
Goat Cheese, Strawberry, & Basil
Balsamic Drizzle
Chicken Liver Pâté & Cornichon
Mini Blue Lump Crab Cakes
Smoked Salmon Pastrami
Dill Crème Fraîche
Heirloom Tomato Classico
Micro Basil
Greek Olive Tapenade
Chilled Shrimp & Peppadew
Pepper Salad

PETITE SANDWICHES
Prime Beef & White Cheddar on Gougeres
Whole Grain Mustard
Italian Beef & Provolone Cheese Bites
Bacon Chicken Sliders with Sweet Mayo
Pulled Pork with Carolina BBQ
Barbecue Beef Brisket with Slaw

WRAPS & ROLLS
Grilled Serrano Ham wrapped Asparagus
Southwest Chicken Roulades
Grilled & Chilled Vegetable Wraps
Herbed Chèvre Cheese
Bacon wrapped Black Tiger Shrimp

SPOONS
Indiana Sweet Corn Ceviche (vegan)
Scallop Ceviche
Lobster & Tarragon Aioli Risotto
Wild Mushroom Risotto

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574.251.3424 | LaSalleCatering.com
HORS D’OEUVRES
CONT.

**Shooters**
- Shrimp Cocktail
- Tomato Gazpacho
- Cantaloupe Purée with Cilantro & Lime Crème Fraîche
- Lobster Bisque with Chive Sour Cream
- “BLT” Soup
- Gorgonzola Mac & Cheese
- Spicy Fried Green Beans
- Rémoulade
- Firecracker Shrimp
- Chili Glaze
- Soft Pretzel Sticks
- LaSalle Beer Cheese

**Artisan Flatbreads**
- Duck Confit, Basil Pesto, & Chèvre
- Barbecue Chicken & Mozzarella
- Caramelized Onion & Alfredo Pizza
- Pear, Prosciutto, Honey, & Blue Cheese
- Italian Sausage & Sweet Peppers
- Roasted Vegetable

**Sweets & Desserts**
- Cheesecake Bar (add $4/guest)
- Ice Cream Sundae Bar (add $4/guest)
- Donut Holes
- Brownie Bites
- Chocolate Covered Strawberries
- Assorted Housemade Cookies
- Chocolate Mousse Shooters
- Mini Tartlets
- Fruit, Turtle, Key Lime, Chocolate
- Crème Brûlée Spoons
- Assorted Flavors Macarons (add $3/piece)
- Chocolate Petit Fours (add $3/piece)
- Mini Cupcakes
- Double Chocolate, Carrot, Red Velvet, Salted Caramel

**Add a Chef’s Station**
- Street Tacos
  - Carnitas, Chicken, Beef, Fish
  - (choose 2) Add $5/guest
- Artisan Cured Meats, Cheeses, & Pickled Vegetables Display
  - Add $6/guest
- Chef Tossed Pasta
  - Add $5/guest
- Mashed Potato or Mac & Cheese Bar
  - Add $5/guest
- Beef Tenderloin Carving
  - Horseradish Sour Cream, Rolls
  - Add $10/guest

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# Dinner

## Plated Dinners

**Priced per Person**

### Salads
- **House Salad** $8  
  *Field Greens, Tomato, Cucumber, Ginger-Mustard Vinaigrette*
- **Caesar Salad** $7  
  *Romaine, Croutons, Shaved Parmesan, Housemade Caesar Dressing*
- **Caprese Stack** $9  
  *Tomato, Hand-Pulled Mozzarella, Basil, Rosemary Sprig, Pink Himalayan Sea Salt, Olive Oil & Balsamic Drizzle*
- **Steakhouse Wedge** $9  
  *Iceberg Lettuce, Diced Tomato, Hard Boiled Egg, Crisp Bacon, Croutons, Blue Cheese Dressing*
- **Strawberry & Feta** $8  
  *Field Greens, Balsamic Vinaigrette*
- **Harvest Salad** $8  
  *Field Greens, Dried Cranberries, Sunflower Seeds, Parmesan Cheese, White Balsamic & Shallot Vinaigrette*

*Roasted Red Pepper Ciabatta Rolls & Black Hawaiian Sea Salted Butter served with all dinners*

### Entrées

*Choose up to Two for Entire Party or a Duet Plate* (pricing dependant on duet chosen).

- **Grilled Breast of Amish Chicken** $34
- **Pan Seared Indiana Duckling** $33
- **Grilled Fillet of Salmon** $37
- **Grilled Rainbow Trout** $39
- **Blackened Alaskan Halibut** $40
- **Pan Seared Chilean Sea Bass** $46
- **Cedar Plank Red Snapper** $38
- **Grilled Filet Mignon** $46
- **Grilled Double Cut Pork Chop** $32
- **Grilled New York Strip** $42
- **Grilled New York Strip Au Poivre** $44
- **Roasted Vegetable Stack** $22
- **Grilled Vegetable Risotto** $20

### Desserts

*Choose one for entire party.*

- **Warm Molten Chocolate Cake** $10
- **New York Style Cheesecake** $10
- **Vanilla Roasted Strawberries**
- **Seasonal Fruit Crisp** $10
- **Individual Turtle Tart** $11
- **Crème Brûlée** $10
- **Apple Gallette** $10
- **Chocolate Torte** $10
- **Fresh Berries served in a Praline Basket** $10

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BUFFET DINNERS $45
Priced per Person, Minimum of 50 Guests Required

ENTRÉES
Please choose two.
- Chicken Marsala
- Chicken Parmesan
- Chicken Piccata
- Stuffed Chicken Breast
- Hardwood Grilled Atlantic Salmon
- Beef Sirloin Tips & Noodles
- Sliced Beef Brisket
- Spaghetti & Veal Meatballs
- Shrimp & Asparagus Pasta
- Grilled Vegetable Pasta Primavera
- Braised Beef Short Ribs
- Prime Rib Carving Station
  Add $10 per Person
- Beef Tenderloin Carving Station
  Add $10 per Person

SIDES
Please choose four.
- House Salad
- Caesar Salad
- Strawberry & Feta Salad
- Tobacco Onion Mashed Potatoes
- Potato Hash with Peppers & Onion
- Rosemary Roasted Potatoes
- Baked Potato Bar
- Sweet Potato Mash
- Succotash Rice Pilaf
- Stir-Fried Vegetable Rice
- Vegetable Pasta Primavera
- Three Cheese “Mac & Cheese”
- LaSalle Signature Gorgonzola Mac
- Dauphinois Potatoes
- Mexican Street Corn
- Sautéed Green Beans
- Honey Glazed Baby Carrots
- Sautéed Seasonal Vegetables
- Caramelized Brussels Sprouts & Bacon
- Roasted Broccoli with Garlic

ADD A DESSERT
- Mini Dessert Bar
  Pricing varies by selections
- Cheesecake Bar $10
- Donut Holes & Fresh Berries
  Display $6
- Assorted Cookie & Brownie
  Display $4

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Bar Packages

All Packages Include:
Soft Drinks & Water
Mixers, Garnishes, & Ice

**Beer & Wine**
$24 per person (4 hours).
$28 per person (5 hours).

**Beer**
Miller Lite
Stella Artois
Bell’s Two Hearted
Topo Chico Strawberry Guava (Hard Seltzer)
Seasonal Selection

**Wine**
Chardonnay, Benziger, Sonoma County
Picquitos Moscato, Valencia, Spain DO
Cabernet Sauvignon, Bonanza, California
Pinot Noir, Sea Sun, California

**Call**
$30 per person (4 hours).
$34 per person (5 hours).

**Spirits**
Tito’s Vodka
Tanqueray Gin
Buffalo Trace Bourbon
Bacardi & Captain Morgan Rum
Espolon Tequila

**Beer**
Miller Lite
Stella Artois
3Floyds Gumballhead
Bell’s Two Hearted
Topo Chico Strawberry Guava (Hard Seltzer)
Seasonal Selection

**Wine**
Chardonnay, Benziger, Sonoma County
Picquitos Moscato, Valencia, Spain DO
Cabernet Sauvignon, Bonanza, California
Pinot Noir, Sea Sun, California

**Premium**
$36 per person (4 hours).
$40 per person (5 hours).

**Spirits**
Grey Goose Vodka
Tito’s Vodka
Bombay Sapphire Gin
Woodford Reserve Bourbon
Glenlivet 12 Scotch
Bacardi & Captain Morgan Rum
Patron Tequila

**Beer**
Miller Lite
Stella Artois
3Floyds Gumballhead
Bell’s Two Hearted
Topo Chico Strawberry Guava (Hard Seltzer)
Seasonal Selection

**Wine**
Chardonnay, Sonoma-Cutrer
Picquitos Moscato
Valencia, Spain DO
White Haven Sauvignon Blanc,
Marlborough, New Zealand
Cabernet Sauvignon,
Quilt, California
Migration Pinot Noir, California

**Bar Enhancements:**
Signature Cocktails & Batch Cocktails
Sparkling Wines & Champagne
Wine Spectator Awarded Wine List Available
One, Two, & Three Hour Packages

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A Few Notes

Special Event Policies

Food & Beverage

All food & beverage must be purchased from LaSalle Catering. No outside food or beverage is allowed, with the exception of celebratory cakes or desserts. Cakes must be prepared in a licensed commercial bakery. Any other exceptions must be approved by LaSalle Catering at least 2 weeks prior to event date. Indiana Code of Health enforced; no food may be brought off site at conclusion of event by client due to contamination liability.

The Indiana Alcohol & Tobacco Commission prohibits bringing alcohol, including wine, into a licensed establishment and therefore “corkage” fees are not allowed. We do not pour shots or doubles.

Deposits & Payments

A signed contract and a deposit (amounts vary depending on size, date, & scope of event) are required to secure the date for an event. Deposits are non-refundable and will be applied to the final bill for the event.

Final guest count for all events is due fourteen days prior to the event. Final payment is due seven days prior to the date of the event. Any additions made after payment is made, or changes on the day of the event will be billed at the end of the event. Payment is due in full at that time.*

All food & beverage prices are subject to 7% Indiana sales tax & 22% service charge. The service charge is non-voluntary.

*Events booked through Venue ND/held at Venue ND will bill through Venue ND. All payments, including deposits, will be collected by your Venue ND Event Coordinator.

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