UNIVERSITY OF NOTRE DAME

MENU

Weddings & Private Events

Fall -2023
A warm Notre Dame
WELCOME

**LEVY** is a restaurant company based in Chicago that specializes in providing premium-quality food service to major entertainment and sporting venues around the world. Founded in 1978 with just one location at Chicago’s Water Tower Place, Levy now operates over 100 foodservice locations in over 40 markets throughout the US and Canada.

Some of the premier facilities that Levy operates include Wrigley Field, Ford Field in Detroit, the United Center and Gainbridge Fieldhouse in Indianapolis. Levy also provides services to Churchill Downs the home of the Kentucky Derby, Indianapolis Motor Speed home of the Indy 500 and Brickyard 400, as well as rival universities such as The Ohio State University and Purdue University.

Levy prides itself on being authentic, innovative, passionate, experiential, and nice. All of these things have helped Levy become one of the premier Sports and Entertainment companies in the world.

We are a family of passionate restaurateurs and we look forward to showing our guests what we call the Levy Difference here at Notre Dame, as well as at any other venues you may visit in your travels.

The Levy culinary team at Notre Dame, led by Executive Chef Travis Johnson CEC, look forward to designing creative and memorable events for you and your guests.

"Creating exceptional guest experiences with a food forward focus using farm fresh ingredients, innovation & local partnerships"
- chef Travis Johnson CEC
Chef Dakota was busy in the kitchen when he was barely a teenager, back when his specialty was Hamburger Helper. The smell of the buttery corn on the back burner and the sound of the grease popping had him hooked on cooking instantly. Over the next 15 years, Chef Dakota continued to grow his skills and passion for the trade with every opportunity; although primarily self-taught, he constantly sought out the guidance and training from many successful Chefs who helped nurture his career along the way. Chef Dakota's Florida roots show through in his specialty for crafting seafood dishes. For the better part of two decades, Chef Dakota continued to excel in the kitchen at some of the most prestigious events across the country. His leadership and skill led the way at major events including Super Bowl XLIX, The Masters, Barrett Jackson of Scottsdale, Formula 1 Racing and countless PGA tournaments. He excels under pressure and when faced with limited resources, as Chef Dakota routinely oversees large teams of culinarians. A native of the Sunshine State, Chef Dakota can be found enjoying the outdoors and playing disc golf whenever he is not in the kitchen. Along with his fiancée, Chef Dakota seeks out the best local and mom and pop restaurants during their travels. Ready to take the next step in his career, Chef Dakota looks forward to the opportunity to bring his major event experiences and successes in staff training and development to the team at the University of Notre Dame.
SIGNATURE “ND” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature three cheese quiche and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.
SIGNATURE “ND”
BREAKFAST EXPERIENCE

We wake up early to bake our signature cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, market style seasonal fruits, and a coffee selection that will get you up and running. It is our pleasure to share this with all our family and friends.

20.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides. Served for a minimum of 25 guests.

BREAKFAST BREADS & PASTRIES
Fresh Baked Muffins
Mini Bagels and Local Spreads Lemon
Pound Cake
Flaky Danish Pastry
Butter Croissants with Local and Seasonal Jams

CHOOSE TWO 9.00 - CHOOSE THREE 12.00

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS
Scrambled Eggs
Three Cheese Quiche
Egg Frittata with Country Ham, Spinach, and Jack Cheese
French Toast Casserole
Oatmeal with all trimmings
Assorted Cereals
Southern-Style Stone Ground Grits
Yogurt (Plain, Fruit Flavored, Low-fat and Greek)
Pork Sausage Links
Hickory Smoked Bacon
Chicken Sausage Links
Turkey Bacon

CHOOSE THREE 15.00
+5.00 per guest for each additional choice

BREAKFAST SANDWICHES Southern
Breaded Chicken and Egg Biscuit
Country Ham, Pimento Aioli, Egg on Ciabatta
Sausage and Egg Croissant
Egg White, Spinach, and English Muffin
10.00 EACH

OMELET STATION
Custom omelets made just to your liking from a selection of fresh ingredients.

12.00 PER GUEST + ATTENDANT FEE

BY THE DOZEN - NEED PRICE
All served with fresh baked pastries, honey butter, and fruit preserves, juice, coffee service.
Assorted Muffins, Butter & Jams
Buttered Croissants, local Jams
Assorted Danish & Breakfast Pastries
Signature Cinnamon Rolls
Mini Bagels & Cream Cheese
Assorted Doughnuts
Assorted Gluten Free-Baked Goods

PLATED BREAKFAST available by request
ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your snack break selections to suit any time of day.
ALL DAY BREAKS
Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

ASSORTED SNACKS
Assorted Cookies (Chocolate Chip, Salted Caramel, Blueberry, Sugar, Oatmeal Raisin) 36.00 per dozen
Brownies 44.00 per dozen
Breakfast Pastries 45.00 per dozen
Cupcakes 48.00 per dozen
Energy Bars 54.00 per dozen
Bagged Chips 40.00 per dozen
Granola Bars 25.00 per dozen
Seasonal Whole Fruit 35.00 per dozen
Fresh Fruit platter 10.00 per guest
Potato Chips & Choice of dip 6.00 per guest
Individual Yogurts - Regular and Greek 5.00 each

HEALTHY SNACKS
Seasonal Fresh Fruit served with strawberry yogurt sauce
Garden Fresh Seasonal Crudité, served with buttermilk ranch dipping sauce
Hummus Trio with crispy pita chips 15.00 per guest

LUCKY LEPRECHAUN
Freshly Popped Popcorn
Crisp house-made Kettle Chips served with roasted garlic Parmesan, French onion and blue cheese dips
Soft Jumbo Pretzels with cheese and mustard dipping sauces 11.00 per guest

GOURMET NACHO & SALSA BAR
Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces 12.00 pp

GARDEN FRESH CRUDITÉ OF VEGETABLES
Chef’s colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks 10.00 pp

CREATE YOUR OWN ENERGY MIX
An assortment of gourmet favorites allows your guests to customize a sweet or savory combination:
- Dried papaya • Smoked almonds
- Dried pineapple • Dried cranberries
- Yogurt raisins • Chocolate chunks
- Roasted almonds • Banana chips
- Granola

Local Customized Popcorns
Chef’s assortments of local favorites. Bags fully customizable for special events.
Contact for more details 6/8.00 per bag
MAKE YOUR OWN MARKET SALAD

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.
# MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market and toss it with your favorite vinaigrette and served with pretzel rolls, brioche rolls, walnut raisin bread and crackers.

**26.00 PER GUEST**

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

<table>
<thead>
<tr>
<th>GREENS</th>
<th>PROTEINS</th>
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<tbody>
<tr>
<td><em>choose two</em></td>
<td><em>choose two</em></td>
</tr>
<tr>
<td>Mixed Baby Greens</td>
<td>Grilled Chicken</td>
</tr>
<tr>
<td>Gem Lettuces</td>
<td>Herb Steak</td>
</tr>
<tr>
<td>Romaine Lettuce</td>
<td>Roast Turkey</td>
</tr>
<tr>
<td>Iceberg</td>
<td>BBQ Pulled Pork</td>
</tr>
<tr>
<td>Baby Spinach</td>
<td>Applewood Bacon</td>
</tr>
<tr>
<td>Kale and Field Greens Blend</td>
<td>Cajun Rubbed Tofu</td>
</tr>
<tr>
<td>Basil Grilled Shrimp</td>
<td>+5.00 per guest for each additional choice</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>TOPPINGS</th>
<th>ADD ONE SOUP</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>choose four</em></td>
<td><strong>+5.95 per guest</strong></td>
</tr>
<tr>
<td>Shaved Carrots</td>
<td>Hearty Chicken Noodle Soup</td>
</tr>
<tr>
<td>Bell Peppers</td>
<td>Vegetable Minestrone Soup</td>
</tr>
<tr>
<td>Kalamata Olives</td>
<td>Corn Chowder</td>
</tr>
<tr>
<td>Grape Tomatoes</td>
<td>Clam Chowder with Oyster Crackers Classic</td>
</tr>
<tr>
<td>Hard Cooked Eggs</td>
<td>Creamy Tomato Tortellini Soup</td>
</tr>
<tr>
<td>Broccoli Nibs</td>
<td><strong>+2.00 per guest for each additional choice</strong></td>
</tr>
<tr>
<td>Cucumbers</td>
<td><strong>ADD ONE SANDWICH</strong></td>
</tr>
<tr>
<td>Garbanzo Beans</td>
<td><strong>+6.95 per guest</strong></td>
</tr>
<tr>
<td>Red Onions</td>
<td>Roasted Turkey with gouda, apricot chutney and Vidalia onion on a ciabatta</td>
</tr>
<tr>
<td>Dried Cranberries</td>
<td>Grilled Chicken with braised spinach, roasted tomato and herb cheese spread on ciabatta</td>
</tr>
<tr>
<td>Sliced Mushrooms</td>
<td>Roast Beef with Gruyere and horseradish cream on onion roll</td>
</tr>
<tr>
<td>Sunflower Seeds</td>
<td>Smoked Ham and Swiss with mustard butter on pretzel bun</td>
</tr>
<tr>
<td><strong>+2.00 per guest for each additional choice</strong></td>
<td>ZLT Flatbread – zucchini, smoked tomato pesto and pepper jack cheese</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHEESE</th>
<th>DRESSINGS</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>choose two</em></td>
<td><em>choose two</em></td>
</tr>
<tr>
<td>Blue Cheese</td>
<td>Balsamic Vinaigrette</td>
</tr>
<tr>
<td>Jack Cheese</td>
<td>Creamy Caesar Dressing</td>
</tr>
<tr>
<td>Cheddar Cheese</td>
<td>Honey Mustard Vinaigrette</td>
</tr>
<tr>
<td>Shaved Parmesan</td>
<td>Buttermilk Ranch Dressing</td>
</tr>
<tr>
<td>Feta Cheese</td>
<td>Blue Cheese Dressing</td>
</tr>
<tr>
<td><strong>+2.00 per guest for each additional choice</strong></td>
<td>Olive Oil &amp; Balsamic Vinegar</td>
</tr>
</tbody>
</table>

**ADD ONE SOUP**

**+5.95 per guest**

Hearty Chicken Noodle Soup
Vegetable Minestrone Soup
Corn Chowder
Clam Chowder with Oyster Crackers Classic
Creamy Tomato Tortellini Soup

**ADD ONE SANDWICH**

**+6.95 per guest**

Roasted Turkey with gouda, apricot chutney and Vidalia onion on a ciabatta
Grilled Chicken with braised spinach, roasted tomato and herb cheese spread on ciabatta
Roast Beef with Gruyere and horseradish cream on onion roll
Smoked Ham and Swiss with mustard butter on pretzel bun
ZLT Flatbread – zucchini, smoked tomato pesto and pepper jack cheese
CHEF’S BEST BOX LUNCHES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.
CHEF’S BEST BOX LUNCHES
Unique “out of the box” lunch experience where guest choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides and sweet treats.

28.00 PER BOX

GOURMET SANDWICHES
Roasted Turkey – Gouda, apricot chutney and Vidalia onion on ciabatta
Grilled Chicken, braised spinach, roasted tomato and herb cheese spread on ciabatta
Roast Beef and Gruyere with horseradish cream on onion roll
Smoked Ham and Swiss with mustard butter on pretzel baguette
ZLT Flatbread – zucchini, smoked tomato pesto and pepper jack cheese

SIDES
Assorted Apples, Pears, Bananas
Italian Pasta Salad
Kettle Chips
Roasted Red Skin Potato Salad

DESSERTS
Triple Chocolate Brownie
Chocolate Chip Cookie
Fresh Fruit Cup
Gluten Free Brownie

FARMER SALADS
Grilled Chicken Caesar
Vegetable Chop
Bistro Style
Deluxe Garden

SIGNATURE SANDWICH AND SALADS CHEF TABLE
36.00 PER GUEST
Grilled Chicken Sandwich with baby kale, lemon yogurt dressing, Parmesan and Applewood smoked bacon
Steakhouse Filet Flatbread with beefsteak tomatoes, romaine, blue cheese and horseradish sauce
ZLT Flatbread with grilled zucchini, heirloom tomatoes, pepper jack cheese, romaine and smoked tomato pesto
Southern Cobb Salad
Local greens, crisp bacon, golden beets, tomatoes, bleu cheese, chopped egg, red onions, shaved carrots and avocado ranch dressing

Strawberry Pecan Salad – arugula, baby spinach, Sweet Grass Asher Blue and raspberry vinaigrette
Grilled BBQ Spiced Chicken Salad – marinated tomatoes, candied pears, radish, peach vinaigrette
Kettle-Style Potato Chips
Assorted Small-Bite Cheesecakes
Blueberry Peach Cobbler with cinnamon whipped cream
Cookie Trio, Chocolate chip, Blueberry & Salted Caramel
PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with pretzel rolls, brioche rolls and French petite rolls, whipped local honey butter and Chef’s choice of seasonal vegetable.

<table>
<thead>
<tr>
<th>ENTRÉES</th>
<th>DUET ENTRÉE SELECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chicken</strong></td>
<td>Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish, Cabernet mashed potatoes and caramelized shallot jus</td>
</tr>
<tr>
<td>Rosemary Lemon Chicken marinated with rosemary, lemon and garlic with au gratin potato cake <strong>42.00</strong></td>
<td><strong>Market</strong></td>
</tr>
<tr>
<td>Peppered Balsamic Chicken with baby new potatoes, roasted grapes and balsamic vinegar sauce <strong>42.00</strong></td>
<td>Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp with butternut squash and polenta <strong>Market</strong></td>
</tr>
<tr>
<td>Parmesan-Crusted Chicken Breast with sea salt fingerling potatoes and tomato basil chutney <strong>40.00</strong></td>
<td>Herb-Crusted Tenderloin of Beef and Sea Scallops with scalloped Yukon Gold potatoes and red wine sauce <strong>Market</strong></td>
</tr>
<tr>
<td>Chili-Spiced Roasted Breast of Chicken with acorn squash risotto cake and red wine-cranberry reduction <strong>39.00</strong></td>
<td>Petite Filet Mignon and Seared Salmon with risotto cake and three-peppercorn sauce <strong>Market</strong></td>
</tr>
<tr>
<td><strong>Beef</strong></td>
<td><strong>CHILLED ENTRÉE SELECTIONS</strong></td>
</tr>
<tr>
<td>Beef Tenderloin, pan roasted and served pomme puree with a green peppercorn port reduction <strong>Market</strong></td>
<td>Chicken Niçoise Salad – grilled chicken, chopped romaine, green beans, red potatoes, tomatoes, Kalamata olives, hard-boiled eggs and capers with red wine vinaigrette <strong>32.00</strong></td>
</tr>
<tr>
<td>Braised Short-Rib with herb polenta, and natural cabernet reduction <strong>48.00</strong></td>
<td>Chophouse Bistro Steak Salad – hearty greens, char-fired bistro steak, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions <strong>36.00</strong></td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td>Grilled Chicken Salad – grilled chicken, wrapped artisan greens, vegetable salad and mustard vinaigrette <strong>32.00</strong></td>
</tr>
<tr>
<td>Double Cut Pork Chop grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce <strong>42.00</strong></td>
<td>Antipasti Salad – romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil <strong>34.00</strong></td>
</tr>
<tr>
<td>Mustard Glazed Pork Loin with rice pilaf, charred carrots and apple demi <strong>45.00</strong></td>
<td><strong>Fish</strong></td>
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<tr>
<td><strong>Fish</strong></td>
<td><strong>Vegetarian</strong></td>
</tr>
<tr>
<td>Miso-Glazed Salmon with coconut jasmine rice and baby bok choy <strong>48.00</strong></td>
<td>Roasted Spaghetti Squash, Grilled Portobello mushrooms, olive oil and tomato coulis <strong>36.00</strong></td>
</tr>
<tr>
<td>BBQ Salmon with smoked Cheddar potatoes and citrus BBQ glaze <strong>52.00</strong></td>
<td>Vegetable Lasagna Roll - Roasted Portobello mushrooms, artichokes, zucchini, Spanish onions, red peppers, and olives rolled in a sheet of pasta with ricotta and Parmesan cheese <strong>38.00</strong></td>
</tr>
<tr>
<td>Seared Lake Superior Whitefish with sweet pea risotto cake and lemon chive beurre blanc <strong>45.00</strong></td>
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</tbody>
</table>
Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.
PLATED MEALS CONT.

Enhance your plated meal with a salad or dessert

<table>
<thead>
<tr>
<th>SALAD</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette</td>
<td><strong>8.00</strong></td>
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<tr>
<td>Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette</td>
<td><strong>8.00</strong></td>
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<tr>
<td>Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette</td>
<td><strong>7.50</strong></td>
</tr>
<tr>
<td>Bibb and frisee lettuces, goat cheese, dried cranberries, candied pecans and maple vinaigrette</td>
<td><strong>7.50</strong></td>
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<tr>
<td>Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td>Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons</td>
<td><strong>7.00</strong></td>
</tr>
<tr>
<td>Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette</td>
<td><strong>9.00</strong></td>
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<table>
<thead>
<tr>
<th>DESSERTS choose one</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Notre Dame Bread Pudding, Irish whiskey sauce</td>
<td><strong>9.00</strong></td>
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<tr>
<td>Irish Trifle – pound cake, chocolate sauce, Baileys mint pudding, whipped cream with chopped Andes mints</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td>Banana Cream – housemade vanilla wafer</td>
<td><strong>8.00</strong></td>
</tr>
<tr>
<td>Carrot Cake – cream cheese frosting and toasted walnuts</td>
<td><strong>8.00</strong></td>
</tr>
<tr>
<td>Rustic Apple Tart – cinnamon custard sauce</td>
<td><strong>9.00</strong></td>
</tr>
<tr>
<td>Lemon Bars with Meringue - toasted coconut and strawberry coulis</td>
<td><strong>8.00</strong></td>
</tr>
<tr>
<td>Tiramisu – espresso, mascarpone and bittersweet chocolate</td>
<td><strong>8.50</strong></td>
</tr>
<tr>
<td>Flourless Chocolate cake with raspberry sauce</td>
<td><strong>7.50</strong></td>
</tr>
</tbody>
</table>
SMALL BITES & BREAKS

Our Chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuteries, rich cheeses and bite-sized appetizers packed with big flavor.

Priced per piece, minimum 12 per selection

**HORS D’OEUVRES**

**Chicken**
- Chicken Cordon Blue **4.00**
- Chicken Quesadilla – avocado crema **5.00**
- Mini Buffalo Chicken Cups – blue cheese crumbles **3.50**
- Tandoori Chicken Satay – mango salsa **4.50**

**Beef**
- Mediterranean Kabob **5.00**
- Beef Wellington – horseradish cream **7.00**
- Beef Satay – Thai peanut sauce **4.50**
- Grilled Beef Tenderloin Bruschetta – caramelized Vidalia onion and horseradish crema **6.00**

**Pork**
- Pulled Pork Biscuit **5.00**
- Pork Potsticker – soy and sweet chili **5.00**
- Bacon-Wrapped Dates – red pepper coulis **5.00**

**Lamb**
- Ancho Chili Lamb Chop – jalapeno citrus salsa **6.50**

**Vegetable**
- Vegetable Spring Roll – sweet chili sauce **3.00**
- Brie En Croute with Raspberry **5.00**
- Caramelized Onion and Thyme Tart – gruyere cheese **4.50**
- Egg Roll - sweet chili sauce **3.00**
- Bruschetta d’Italia with tomato basil, Parmesan and extra virgin olive oil **3.50**
- Arancini Balls - white remoulade **5.00**

**Seafood**
- Crab Cake – lemon aioli **6.00**
- Shrimp Cocktail with ancho chile cocktail sauce **6.50**
- Smoked Salmon Cracker – crème fraiche, capers and red onion **6.50**
- Bacon Wrapped Shrimp & Grits – pepper jelly **7.00**
SMALL PLATES

Chicken 'n Waffle Slider with cayenne syrup and buttery waffles 9.50
Pan Roasted Sea Scallops with watermelon gazpacho and 25 year old balsamic 12.00
Mini Local sausage with potato salad on a petite bun with kraut and mustard 7.50
Braised Beef with aged Cheddar mac and port wine tomato glaze 9.00
BBQ Shrimp and Grits – buttered grit mill grits with dry rubbed gulf shrimp 7.00
Meatball Hoagie – Italian herb meatballs with marinara and mozzarella in mini hoagie 6.50
BBQ Steak Bao Bun Tacos – chowchow, cilantro and Signature BBQ sauce 6.50
Prime Mini Burgers – grass-fed beef, aged white Cheddar, balsamic caramelized onions, special sauce on a potato roll 6.50
Fried Chicken Sliders – Buttermilk fried chicken, Nueske’s apple-wood smoked bacon, house made bread and butter pickles, crispy head lettuce and spicy ranch dressing on a potato roll 6.50

WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries, and marshmallows Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas 14.00 per guest

BUTCHER BAKER CHEESEMAKER TABLE

Cured meats, local cheeses, mustards, honey, lavosh and flatbreads 22.00 per guest

MIDWEST CHEESE TASTING BOARD

Chefs Selection of local cheeses served with wildflower honey, dried fruit garnish, pecans, almonds and flatbreads 20.00 per guest

PITA CHIP BAR

Traditional hummus, pimento cheese, artichoke and spinach accompanied with seasonal vegetables and pita chips 12.00 per guest

ARTISANAL BAUVARIAN SHAMROCK PRETZEL

A Notre Dame Signature Shamrock Pretzel.
Choose two flavors

Traditional Salted Bavarian with Mustard and Cheese Sauce Cinnamon Sugar with Vanilla Bean Sauce and Caramel Dark Chocolate Dipped Pretzel with Bacon White Chocolate Dipped Pretzel with Crushed Oreos

12.50 Per Person
ALL DAY CHEF TABLES

TEX MEX
Our Signature Mexican Chef Table features fresh guacamole with assorted salsas and warm chips.

52.00 PER GUEST

ENTREES
choose two, additional choice 9.00 per guest

Pollo Al Horno
Baked chicken with fresh herbs

Char-grilled Garlic Short Rib Fajita
Orange cumin-marinated beef short rib with slow cooked peppers and Chihuahua cheese

Carnitas
Braised pork with cilantro, white onion and grilled pineapple. Served with warm tortillas

Barbacoa
Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

Chicken Tinga
Slow-cooked and pulled chicken marinated in orange-achiote sauce, topped with pico de gallo and queso fresco cream. Served with warm tortillas

SIDE PLATTERS
choose three, additional choice 6.00 per guest

Charro Beans
Fire Roasted Tomato Rice
Chili Fiesta Corn and Bell Peppers
Cumin Toasted Fingerling Potatoes
Field Greens with orange segments, jicama and honey chipotle dressing
Corn and Black Bean Salad with lime vinaigrette
Herbed Seasonal Bistro Vegetables

DESSERT
choose one, additional choice 6.00 per guest

Cinnamon Sugar Churros with chocolate dip
Tres Leches Cake
GAME DAY IN SOUTH BEND

Looking for a fun starter package? Then jump-in and try our classic Game Day in South Bend package

78.00 PER GUEST

*Popcorn Shaker*
Buttermilk Ranch, Cheddar and Buffalo flavored popcorns served in individual boxes

*Bavarian Pretzels Bites*
Salted and cinnamon sugar Bavarian pretzel bites served with IPA mustard dipping sauce and vanilla bean marshmallow sauce

*Walking Taco Bar*
Slow Cooked Pork Carnitas, Chicken Tinga, Cilantro Lime Crema, Pickled Jalapenos, Pickled Red Onions, Cheddar Cheese, Queso Fresco, Pico De Gallo, and Frito Bags

*Duo of Tailgate Favorites*
Creamy potato salad and Southern coleslaw

*Fighting Irish Chili Bar*
Wisconsin Cheddar, Crema, Pickled Jalapenos, White Onions, Green Onions, & Fresh Jalapenos

LITTLE ITALY

Explore the artisanal side of Italy with expertly curated entrees and sides.

48.00 PER GUEST

**ENTREES**

*Chicken Vesuvio*
Oven-roasted chicken with garlic, fresh lemon, crisp potatoes and sweet peas

*Sausage and Peppers*
Pan-seared Italian sausage with sweet yellow, green and red peppers

*Italian Super Hero Sandwich*
Salami, ham, white American cheese, lettuce, tomato and cherry pepper relish

**SIDE PLATTERS**

*Freshly Baked Garlic Parmesan Monkey Bread*
Served with warm marinara sauce

*Roasted Cauliflower*
Accompanied by goat cheese dipping sauce

*Broccoli and Shells Salad*
Tossed in a lemon oregano vinaigrette

*Italian Caesar Salad*
Served with lemon garlic dressing

*Assorted Mini Desserts*
SOUTHERN HOSPITALITY

Hickory and smoked meats hand carved or chopped by our Chefs and served with traditional bourbon barbecue, mustard barbecue, and sweet vinegar barbecue sauces.

54.00 PER GUEST

**ENTREES**
*choose two, additional choice 9.00 per guest*
- 12 Hour Brisket
- Pulled Pork
- Smoked Pulled Chicken
- Smoked Pork Ribs
- Pork Sausage

**SIDE PLATTERS**
*choose three, additional choice 7.00 per guest*
- Southern Coleslaw
- Crushed Corn Pudding
- Southern Salad – mixed berries, goat cheese, pecans and white balsamic vinaigrette
- Roasted Red Potato Salad
- Triple Cheddar Mac and Cheese
- Herbed Seasonal Bistro Vegetables

**DESSERT**
*choose one, additional choice 6.00 per guest*
- Peach Cobbler – fresh whipped cream
- Strawberry Shortcake – pound cake, fresh strawberries, whipped cream
- Irish Trifle – pound cake, chocolate sauce, Baileys mint pudding, whipped cream with chopped Andes mints
- Double Chocolate Bread Pudding – bourbon whipped cream
BREW HOUSE EATS
Inspired by local, fresh ingredients and Midwest favorites!

52.00 PER GUEST

ENTREES
choose two, additional choice 9.00 per guest

Pollo Al Horno
Baked chicken with fresh herbs

Pan Roasted Lake Superior Whitefish Lemon herb butter

Pot Roast Sandwich

Fish Fry
Beer battered cod, tartar sauce, fresh lemons, tater tots and rye bread

Toasty
Grilled sandwich with Irish Cheddar, short rib and tomato jam

Sausage Sampler
Traditional bratwurst, Polish sausage and hot dogs with sautéed onions, beer braised sauerkraut and assorted mustards

Andouille Mac and Cheese

Pork Chopsicles with Pork Beans

SIDE PLATTERS
choose three, additional choice 7.00 per guest

Beer Cheese Soup with pretzel croutons

Cheddar Whipped Potatoes

Garlic Parmesan Potato Gratin

Roasted Bistro Vegetables
Zucchini, yellow squash, red onion, peppers, carrots and mushrooms

Balsamic Braised Brussels Sprouts

Herb Roasted Root Vegetables
fresh herbs

Baby Wedge Salad
Grape tomatoes, red onions, crisp bacon, blue cheese crumbles and avocado ranch dressing

Roasted Vegetables and Quinoa Salad
Zucchini, cauliflower, corn and grape tomatoes with apricot vinaigrette

South Bend Garden Salad
Romaine, radicchio, cucumbers, grape tomatoes and croutons with ranch and balsamic vinaigrette

DESSERT
choose one, additional choice 6.00 per guest

Almond Joy Bites with chocolate ganache

Tart Cherry Cobbler with vanilla ice cream

Mini Crème Puffs with vanilla cream and chocolate

Hot Brownie Sundae with chocolate and caramel sauces with whipped cream served a la mode
NOTRE DAME FAVORITES

Our signature chef table concepts are our guest’s favorites. All tables served for a minimum of 50 guests.

MEDITERRANEAN SALADS, SPREADS & FLATBREADS

Mediterranean vegetarian antipasti with herb flatbreads and pita chips

- Spiced Israeli Chickpea Salad
- Roasted Cauliflower Salad
- Chargrilled Zucchini
- Tabbouleh
- Ranch Hummus
- Chimichurri
- Butternut Squash Tahini
- Caprese Relish
- Greek Yogurt Molasses Dressing Assorted
- Greek Olives
- Flavored Olives Oils and Vinegars

18.00 PER GUEST

RAMEN NOODLE BAR

Asian Noodle Bowl served with choice of chicken, shrimp, or pork, natural broth, and crispy vegetables

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork
- Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth
- Ramen Noodles
- Snap Peas, sliced carrots, shaved celery, Thai basil, sliced jalapeños, and shitakes
- Sweet soy sauce, Sriracha, sweet chili, and chili garlic sauces
- Almond Cookies

24.00 PER GUEST

MEATBALL BAR

Traditional Beef with Marinara Sauce
Chicken with Green Chile Verde Sauce Thai Pork with Ginger-Soy Barbecue Sales Brioche Slider Rolls

18.00 PER GUEST
MIDWEST PORK TENDERLOIN  
CARVING TABLE  
Roasted Pork Loin  
Triple Cheese Mac and Cheese  
Smothered Grean Beans  
Buttered Mashers, Brown Gravy  
Roasted Carrots  
$18.00 PER GUEST

CARVED ITALIAN SAUSAGE (Local)  
Grilled Italian Rope Sausage  
Sautéed Tri-color Peppers  
Grilled Onions  
Tomato-basil Sauce  
Giardiniera  
Mini Torpedo Rolls  
$15.00 PER GUEST

GOURMET MAC-N-CHEESY TABLE  
Buffalo Chicken with Jack and Blue Cheeses  
Smoked Pork, Green Chile and Cheddar  
Chorizo and Jack Cheese with Tortilla Crust  
White Cheese with Spinach and Artichoke  
Four Cheese with Cheddar, American, Colby and Mozzarella  
Pico de Gallo, Chihuahua Cheese and Crisp Tortilla Strips  
CHOOSE THREE  $14.00 PER GUEST  
CHOOSE FOUR  $17.00 PER GUEST

CARVED SMOKED RIB-EYE  
Local John Tom’s BBQ Trio  
Smoking Hot and Sweet Barbecue Sauce  
Three Mustard Barbecue Sauce  
Hot Sauce  
Mini Baguettes  
$26.00 PER GUEST

CARVED SALMON TEPPANYAKI  
Green Cabbage Salad  
Honey Soy Glaze  
Sweet Soy Vinaigrette  
Wonton Chips  
Edamame Guacamole  
Sweet Chili Glaze  
$22.00 PER GUEST

RACLETTE MELTED CHEESE TABLE  
Chef carved Raclette cheese to accompany a hot dog or Philly cheese steak sandwich  
Raclette Cheese  
All-Beef Hot Dogs  
Onions, relish, giardiniera, sauerkraut, green onions, jalapenos, tomatoes  
Whole grain, yellow and Dijon mustards Philly Cheese Steak Sandwiches  
Shaved beef, sautéed peppers and onions  
$18.00 PER GUEST
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.
DESSERTS
Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

Served for a minimum of 25 guests

DONUT SUNDAE BAR
Chocolate and Vanilla Donuts
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Carmel Sauces
Seasonal Berries, Sprinkles, Cookie Crumbs, Red Cherries and Whipped Cream
16.00 per guest

SIGNATURE DESSERTS
A selection of our Signature desserts!
Carrot cake, Red Velvet Cake, New York-style Cheesecake Bites, Cupcakes, Sweet Dessert Shots, Cookies, Brownie, Gourmet Dessert Bars
18.00 per guest

FONDEUE DISPLAY
Dark Chocolate Fondu, White Chocolate Fondu, and Carmel Fondu
Vanilla Bean and Chocolate Pound Cake
Seasonal Berries, Pineapple, Banana, Cantaloupe, Salted Pretzel Rods, and Fresh Whipped Cream
15.00 per guest

CUPCAKE BAR
A variety of flavors including lemon meringue, red velvet, jelly roll, double chocolate and vanilla bean
12.00 per guest

COUNTRY STYLE FRUIT COBBLERS
All served warm with vanilla bean ice cream!
Freshly Baked Peach
Granny Smith Apple
Mixed Berry
Strawberry Rhubarb
Choose two 12.00 per guest
Choose three 14.00 per guest

COOKIES, BROWNIES, AND MILK
Warm Chocolate Chip Cookies
Chocolate Brownies
Ice Cold Milk
12.00 per guest

BREAD PUDDINGS
All served warm with vanilla bean ice cream!
Notre Dame Bread Pudding
Chocolate Banana
Apple Walnut Caramel
White Chocolate Raspberry
Coffee Toffee
Choose two 12.00 per guest
Choose three 14.00 per guest
We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

<table>
<thead>
<tr>
<th>ALL NATURAL FRUIT WATERS</th>
<th>choose two</th>
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<tbody>
<tr>
<td>Strawberry Jalapeno</td>
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<td>Cucumber lemon</td>
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<tr>
<td>Minted Watermelon</td>
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<td>$6.00 per gallon</td>
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COFFEE AND TEA
Fresh brewed coffee and an assortment of hot and flavored teas $6.00 per gallon, per selection

HOT CHOCOLATE
A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows $45.00 per gallon

ORANGE JUICE
$3.00 per gallon

ICED TEA OR LEMONADE
$3.00 per gallon

ASSORTED SOFT DRINKS (12 OZ.)
Coke, Diet Coke, Sprite $3.00 each

DASANI BOTTLED WATER (10 OZ.)
$3.00 each

MINUTE MAID ASSORTED JUICES (10 OZ.)
Apple, Orange and Mixed Berry $4.00 each

PERRIER SPARKLING WATER (12 OZ.)
$4.00 each

ACQUA PANNA SPARKLING WATER (1 LITER)
$10.00 each

ASSORTED KOMBUCHA
$6.00 each

BAR SELECTIONS
Ask your sales manager about our current selection of beer, wine and cocktails, as well as specialty beverages, craft beers and seasonal items.