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 on the restaurant’s 32-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 27-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 $10 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
LUNCH

**LaSalle Box Lunch**  $20
Minimum 25 guests required

*Includes: House Made Kettle Chips & Brownie*

**CHOICE OF SANDWICHES:**

**Hardwood Grilled & Chilled Chicken Caesar Wrap**

*Caprese:* Hand Pulled Mozzarella, Sliced Tomatoes, Basil Pesto, on French Bread

*Apple Manchego:* Olive Oil, Fig Jam, Sliced Apple & Manchego Cheese, on French Bread

**Steak & Caramelized Onion Wrap:** Horseradish Sauce & Romaine

**Panini Lunch**  $20
Minimum 25 guests required

*All on Sourdough*

*Caprese Panini:* Hand Pulled Mozzarella, Sliced Tomatoes, & Basil Pesto

*Apple Manchego Panini:* Olive Oil, Fig Jam, Sliced Apple & Manchego Cheese

*Italian BLT Panini:* Pancetta, Arugula, Tomato, Mozzarella, & Pesto Mayo

**LaSalle Brunch**  $22
Minimum 25 guests required

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

**Egg Bites (GF)**
Choose 1 Egg Bite flavor per every 12 guests:

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

**Donut Holes**

Mini Doughnut Muffins
BEVERAGE OPTIONS

**Orange Juice**  $18
Per Gallon, Includes Disposable Cups

**Coffee**  $28
Per Gallon, Includes Half and Half, Assorted Sweeteners, Sugar, Stir Sticks, Cups

**Individual Beverages**

- La Croix – Assorted Flavors  $3
- Mango Iced Tea  $3
- Canned Soda  $3
- Bottled Apple Juice  $4
- Bottled Orange Juice  $4
- 1L Evian Water  $6
- 1L Acqua Panna Still Water  $8
- 1L San Pellegrino Sparkling Water  $8
# HORS D’OEUVRES

**Served Butler (Passed) or Buffet (Placed) 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 $60 per guest (12 selections).

For Hors d’Oeuvres to be served before a dinner, 30-60 minutes, pricing is as follows:
- 3 selections for $10, 4 selections for $13, or 5 selections for $15 per guest

Premium options notated with additional price per guest

## SKEWERS & KABOBS
- Watermelon, Mint, & Feta
- Prosciutto Wrapped Dates
  - Cream Cheese
- Tomato, Basil, & Mozzarella
  - Balsamic Drizzle
- Bacon Bourbon Glazed Meatballs
- Pear, Arugula, & Brie
  - Walnuts, Balsamic
- Mozzarella, Pickled Peach, Basil, & Prosciutto
- Bacon Wrapped Chicken
  - BBQ Remoulde or Thai Peanut Sauce
- Hardwood Grilled Lamb Chops
  - Minted Demi Glace
  - Add $4 per person
- Sausage & Gruyere Stuffed Mushrooms
- Pistachio & Grape Truffles
- Cranberry, Pecan, & Goat Cheese Truffles
  - Honey Drizzle

## CROSTINI & CANAPÉ
- Goat Cheese & Cherry Tomato
- Lemon Blueberry Ricotta
- Whipped Feta & Kalamata Olive
- French Onion “Soup”
- Smoked Salmon Pastrami
  - Dill Crème Fraîche, Cucumber Crisp
- LaSalle “PB&J”
  - Foie Gras “Peanut Butter,” Fig Jam
- Greek Olive Tapenade
- Roasted Pineapple & Whipped Ricotta
  - Sea Salt
- Dried Apricot & Blue Cheese Canape
  - Rosemary
- Goat Cheese, Strawberry, & Basil
  - Balsamic Drizzle
- Smoked Trout
  - Yuzu Aioli
- Heirloom Tomato Classico Bruschetta
- Ahi Tuna on Wonton Chip*
  - Add $3 per person
- Beef Tartare*
  - Add $3 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## PETITE SANDWICHES
- Prime Beef & White Cheddar
  - Whole Grain Mustard
- Italian Beef & Provolone
  - Cheese on Baguette
  - Giardinera
- Grilled Chicken Slider
  - Mayo, Lettuce, Tomato

## WRAPS & ROLLS
- Phillo Wrapped Serrano Ham, Gruyere, & Asparagus
- Baked Brie Pinwheels
  - Blackberry or Apple Compote, Walnuts
- Southwest Chicken Roulades
- Grilled & Chilled Vegetable Wraps
  - Herbed Chèvre Cheese
  - Spinach & Bacon Egg Bites

## SEAFOOD
- Bacon Wrapped Sea Scallops or Black Tiger Shrimp
  - Add $3 per person
- Grilled & Chilled Black Tiger Shrimp
  - Dry Rub Barbecue or Pesto
  - Add $3 per person
- Mini Blue Lump Crab Cakes
  - Add $3 per person

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### Lasalle Catering

LaSalleCatering.com
HORS D’OEUVRES
CONTINUED

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

SHOOTERS
Indiana Sweet Corn Ceviche
Scallop Ceviche* Add $2 per person
Lobster & Tarragon Aioli Risotto Add $2 per person
Wild Mushroom Risotto Fried Leeks
Shrimp Cocktail Add $3/person
Lobster Bisque with Chive Sour Cream
Gorgonzola Mac & Cheese
Spicy Fried Green Beans Rémoulade
Soft Pretzel Bites LaSalle Beer Cheese

ADD A CHEF’S STATION
Raw Bar*
Shrimp, Tuna, Ceviche, Crab Claw, Oysters & Accoutrements (Market Price)
Street Tacos Select 2:
Carnitas, Chicken, Beef, Fish
Add $10/person
Grazing Table
Artisan Cured Meats, Cheeses, & Vegetable Display Add $12/person
Mashed Potato or Mac & Cheese Bar Add $8/person
Beef Tenderloin Carving Horseradish Sour Cream, Rolls Add $12/person

ADD A FLORAL DISPLAY
$125

SWEETS & DESSERTS
Donut Holes
Brownie Bites
Assorted Housemade Cookies
Chocolate Mousse Shooters
Crème Brûlée Shooter Cups
Mini Cupcakes Double Chocolate, Carrot, Red Velvet, Salted Caramel
Mini Tartlets Fruit, Key Lime, Chocolate Caramel
Berry Skewer White Chocolate Drizzle
Fruit Skewer Chocolate Drizzle
Chocolate Covered Strawberries Add $2/person
Cheesecake Bar Add $4/person
Assorted Flavors Macarons Add $3/piece
Chocolate Petit Fours Add $3/piece
Ice Cream Sundae Bar Add $4/person

ADD A CHEF’S STATION
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LaSalle Catering
LaSalleCatering.com
# DINNER

## Plated Dinners

*Priced per Person*

*Included: Fresh Breads/Rolls & Black Hawaiian Sea Salted Butter*

### SALADS

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>$8</td>
</tr>
<tr>
<td>Field Greens, Tomato, Cucumber, Ginger-Mustard Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$9</td>
</tr>
<tr>
<td>Romaine, Croutons, Shaved Parmesan, Housemade Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td>Caprese Stack</td>
<td>$11</td>
</tr>
<tr>
<td>Tomato, Hand-Pulled Mozzarella, Basil, Rosemary Sprig, Pink Himalayan Sea Salt, Olive Oil &amp; Balsamic Drizzle</td>
<td></td>
</tr>
<tr>
<td>Strawberry &amp; Feta</td>
<td>$10</td>
</tr>
<tr>
<td>Field Greens, Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Harvest Salad</td>
<td>$10</td>
</tr>
<tr>
<td>Field Greens, Dried Cranberries, Sunflower Seeds, Parmesan Cheese, White Balsamic &amp; Shallot Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

### ENTRÉES

Select up to 2 for Entire Party or a Duet Plate (pricing dependent on duet chosen).

Our Chef will Expertly Pair your Entrée Selections with a Starch & a Vegetable Based on Seasonal Ingredients, Complementary Flavors, & Presentation

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Breast of Amish Chicken</td>
<td>$34</td>
</tr>
<tr>
<td>Grilled Verlasso Chilean Salmon</td>
<td>$39</td>
</tr>
<tr>
<td>Grilled Rainbow Trout</td>
<td>$39</td>
</tr>
<tr>
<td>Blackened Alaskan Halibut</td>
<td>$43</td>
</tr>
<tr>
<td>Pan Seared Chilean Sea Bass</td>
<td>$52</td>
</tr>
<tr>
<td>Panko Crusted Grouper</td>
<td>$41</td>
</tr>
<tr>
<td>Center Cut Filet Mignon</td>
<td>$50</td>
</tr>
<tr>
<td>Grilled Double Cut Pork Chop</td>
<td>$38</td>
</tr>
<tr>
<td>New York Strip</td>
<td>$54</td>
</tr>
<tr>
<td>New York Strip Au Poivre</td>
<td>$56</td>
</tr>
<tr>
<td>Roasted Vegetable Stack</td>
<td>$25</td>
</tr>
<tr>
<td>Grilled Vegetable Risotto</td>
<td>$25</td>
</tr>
</tbody>
</table>

### DESSERTS

Choose one for entire party.

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Molten Chocolate Cake</td>
<td>$10</td>
</tr>
<tr>
<td>New York Style Cheesecake</td>
<td>$10</td>
</tr>
<tr>
<td>Vanilla Roasted Strawberries</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Crisp</td>
<td>$10</td>
</tr>
<tr>
<td>Flourless Chocolate Cake</td>
<td>$10</td>
</tr>
<tr>
<td>Bourbon Bread Pudding</td>
<td>$10</td>
</tr>
<tr>
<td>Crème Brûlée</td>
<td>$10</td>
</tr>
<tr>
<td>Fresh Berries, Praline Basket</td>
<td>$10</td>
</tr>
</tbody>
</table>

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LaSalleCatering.com
BUFFET DINNERS $50
Priced per Person, Minimum of 50 Guests Required
Included: Fresh Breads/Rolls & Black Hawaiian Sea Salted Butter

## ENTRÉES
(Select 2)
- Chicken Marsala
- Pancetta & Boursin Stuffed Airline Chicken Breast
- Chicken Parmesan
- Beef Sirloin Tips & Noodles
- Sliced Beef Brisket
- Rosemary & Thyme Roasted Pork
- Spaghetti & Meatballs
- Grilled Vegetable Pasta Primavera
- Hardwood Grilled Atlantic Salmon  Add $4 per Person

## SIDES
(Select 4)
- House Salad
- Caesar Salad
- Strawberry & Feta Salad
- Butter Whipped Potatoes
- Potato Hash with Peppers & Onion
- Rosemary Roasted Potatoes
- Dauphinoise Potatoes
- Three Cheese “Mac & Cheese”
- LaSalle Signature Gorgonzola Mac
- Stir-Fried Vegetable Rice
- Vegetable Pasta Primavera
- Mexican Street Corn
- Green Beans & Baby Top Carrots
- Roasted Mushrooms & Onions
- Sautéed Seasonal Vegetables
- Caramelized Brussels Sprouts
- Roasted Garlic & Broccoli
- Baked Potato Bar  Add $2 per Person

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

## ADD A CARVING STATION
- Prime Rib with Au Jus  Add $10 per Person
- Beef Tenderloin Horseradish Sour Cream  Add $12 per Person

LaSalleCatering.com
## BAR PACKAGES

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

### TIER 1

- **$30 per person (4 hours)**
- **$34 per person (5 hours)**

**Spirits**
- Wheatley’s Vodka
- Tanqueray Gin
- Benchmark Bourbon
- Plantation Three Star Rum
- Cimarron Reposado Tequila

**Beer**
- Miller Lite
- Stella Artois
- Bell’s Two Hearted
- Topo Chico Strawberry Guava

**Wine**
- Chardonnay
  - Franciscan, California
- Pinot Gris
  - J. Vinyards, California
- Grenache-Syrah
  - Chateau Saint-Roch
  - Old Vines Red, France
- Red Blend
  - Ghost Pines, California

### TIER 2

- **$34 per person (4 hours)**
- **$38 per person (5 hours)**

**Spirits**
- Tito’s Vodka
- Bombay Gin
- Four Roses Bourbon
- Johnny Walker Black Scotch
- Bacardi Rum
- Espolon Tequila

**Beer**
- (Select 4)
  - Miller Lite
  - Stella Artois
  - Yuengling Lager
  - Bell’s Two Hearted
  - Topo Chico Strawberry Guava

**Wine**
- (Select 4)
  - Chardonnay
    - Domaine Michel-Barraud, Burgundy, France
  - Sauvignon Blanc
    - WhiteHaven, Marlborough, New Zealand
  - Riesling
    - Carl Graff Spatleste, Mosel, Germany
  - Pinot Noir
    - Boen, Tri-County, CA

### TIER 3

- **$40 per person (4 hours)**
- **$44 per person (5 hours)**

**Spirits**
- Grey Goose Vodka
- Tito’s Vodka
- Hendrick’s Gin
- Woodford Reserve Bourbon
- Glenlivet 12 Scotch
- Bacardi Rum
- Casamigos Blanco Tequila

**Beer**
- (Select 4)
  - Miller Lite
  - Stella Artois
  - Yuengling Lager
  - 3Floyds Gumballhead
  - Bell’s Two Hearted
  - Topo Chico Strawberry Guava

**Wine**
- (Select 4)
  - Chardonnay
    - Sonoma-Cutrer, CA
  - Sauvignon Blanc
    - Cloudy Bay, Marlborough, New Zealand
  - Bordeaux Blanc
    - Loudenne le Chatau, France
  - Cabernet Sauvignon
    - Quilt, California
  - Pinot Noir
    - Belle Glos Dairyman, Russian River Valley
  - Merlot
    - Duckhorn, Napa Valley

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**BEER & WINE ONLY**

- **$24 per person (4 hours, Tier 1)**
- **$28 per person (5 hours, Tier 1)**

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**Bar Enhancements**

- Signature Cocktails & Batch Cocktails
- Sparkling Wines & Champagne
- Wine Spectator Best of Award of Excellence Wine List Available
- One, Two, & Three Hour Packages Also Available

LaSalleCatering.com
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, and 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, charged to credit card on file.*

All food & beverage prices are subject to 7% Indiana sales tax and 22% service charge.
The service charge is non-voluntary. Any gratuity added is at client discretion.

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