

LASALLE

Catering

A Preferred Caterer for Experience Notre Dame & 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 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.

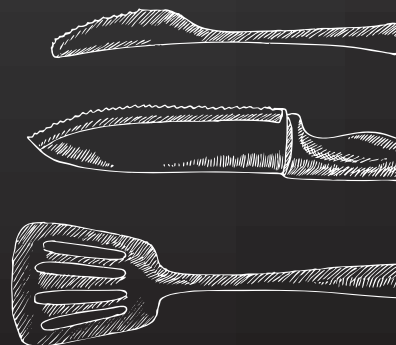
LaSalleCatering.com

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



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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



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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

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

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

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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

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 FLORAL DISPLAY

\$125

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DINNER

Plated Dinners

Priced per Person

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

SALADS

House Salad \$8

*Field Greens, Tomato, Cucumber,
Ginger-Mustard Vinaigrette*

Caesar Salad \$9

*Romaine, Croutons,
Shaved Parmesan,
Housemade Caesar Dressing*

Caprese Stack \$11

*Tomato, Hand-Pulled Mozzarella,
Basil, Rosemary Sprig,
Pink Himalayan Sea Salt,
Olive Oil & Balsamic Drizzle*

Strawberry & Feta \$10

*Field Greens,
Balsamic Vinaigrette*

Harvest Salad \$10

*Field Greens, Dried Cranberries,
Sunflower Seeds, Parmesan
Cheese, White Balsamic &
Shallot Vinaigrette*

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*

**Grilled Breast of
Amish Chicken** \$34

**Grilled Verlasso
Chilean Salmon** \$39

Grilled Rainbow Trout \$39

Blackened Alaskan Halibut \$43

Pan Seared Chilean Sea Bass \$52

Panko Crusted Grouper \$41

Center Cut Filet Mignon \$50

**Grilled Double Cut
Pork Chop** \$38

New York Strip \$54

New York Strip Au Poivre \$56

Roasted Vegetable Stack \$25

Grilled Vegetable Risotto \$25

DESSERTS

Choose one for entire party.

**Warm Molten
Chocolate Cake** \$10

New York Style Cheesecake \$10
Vanilla Roasted Strawberries

Seasonal Fruit Crisp \$10

Flourless Chocolate Cake \$10

Bourbon Bread Pudding \$10

Crème Brûlée \$10

Fresh Berries, Praline Basket \$10

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DINNER

CONTINUED

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

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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

BEER & WINE ONLY

\$24 per person (4 hours, Tier 1)

\$28 per person (5 hours, Tier 1)

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 Spatlese, Mosel,

Germany

Cabernet Sauvignon

Vina Robles, Paso Robles, CA

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

Seasonal Selection

Wine

(Select 4)

Chardonnay

Sonoma-Cutrer, CA

Sauvignon Blanc

Cloudy Bay, Marlborough,

New Zealand

Bordeaux Blanc

Louidonne le Chatau, France

Cabernet Sauvignon

Quilt, California

Pinot Noir

Belle Glos Dairyman,

Russian River Valley

Merlot

Duckhorn, Napa Valley

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

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, 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.

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