MENU
Catering & Private Events
Spring - 2022
**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
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.

18.00 PER GUEST

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*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.

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**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**

**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

**BREAKFAST STRUDELS**
Each: 28.00 (serves 3-4)
- **Apple Strudel**
  - Cinnamon vanilla apples, pound cake, raisins, walnuts
- **Ham and Cheese**
  - Smoked ham, sharp cheddar, seasoned potatoes, onions, peppers
- **Steak and Eggs**
  - Marinated and grilled steak, Gouda, seasoned potatoes, cage free eggs, onions & peppers

**BY THE DOZEN**
- 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

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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, Sugar, Lemon Chocolate Chip, Oatmeal Raisin) 32.00 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 8.00 per guest
Potato Chips & Choice of dip 5.00 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 9.00 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 11.00 pp
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.

**24.00 PER GUEST**

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

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**GREENS**
- choose two
  - Mixed Baby Greens
  - Gem Lettuces
  - Romaine Lettuce
  - Iceberg
  - Baby Spinach
  - Kale and Field Greens Blend

**TOPPINGS**
- choose four
  - Shaved Carrots
  - Bell Peppers
  - Kalamata Olives
  - Grape Tomatoes
  - Hard Cooked Eggs
  - Broccoli Nibs
  - Cucumbers
  - Garbanzo Beans
  - Red Onions
  - Dried Cranberries
  - Sliced Mushrooms
  - Sunflower Seeds

+**2.00 per guest for each additional choice**

**PROTEINS**
- choose two
  - Grilled Chicken
  - Herb Steak
  - Roast Turkey
  - BBQ Pulled Pork
  - Applewood Bacon
  - Cajun Rubbed Tofu
  - Basil Grilled Shrimp

+**5.00 per guest for each additional choice**

**DRESSINGS**
- choose two
  - Balsamic Vinaigrette
  - Creamy Caesar Dressing
  - Honey Mustard Vinaigrette
  - Buttermilk Ranch Dressing
  - Blue Cheese Dressing
  - Olive Oil & Balsamic Vinegar

+**2.00 per guest for each additional choice**

**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 provolone 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.
DIY LUNCH CHEF TABLES/BOXED

A combination of chef crafted DIY Chefs Tables. These meals are designed featuring chef inspired recipes with farm fresh ingredients, slow roasted and smoked meats, artisan cheeses & fresh baked breads. Finish the experience by adding a garden salad, crunchy side and sweet treats.

28.00 PER BOX

GOURMET SANDWICHES
choose two

- Smoked Turkey - Gouda, apricot chutney and Vidalia onion on artisan roll
- Grilled Chicken, braised spinach, roasted tomato and herb cheese spread on ciabatta
- Tuscan Style Roast Beef Baguette, bacon jam, roasted tomatoes and arugula
- Roast Beef and Gruyere with horseradish cream on onion roll
- Smoked Ham and Swiss with mustard butter on pretzel baguette
- Buffalo Cauliflower Wrap - Quinoa kale, blue cheese, shaved carrot, celery, tomato and cayenne sauce
- ZLT Flatbread - zucchini, smoked tomato pesto and pepper jack cheese

FARMERS SALADS
choose two

- Mediterranean Salad
- Grilled Chicken BLT
- Vegetable Chop
- Bistro Style
- Deluxe Garden

SIDES
choose two

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

DESSERTS
choose one

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

SIGNATURE SANDWICH AND SALADS CHEF TABLE

34.00 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

Three Way Roasted Beet Salad - golden, candy-striped, Chioggia beets with lentils, candied walnuts, goat cheese and herb vinaigrette

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
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.

ENTRÉES

Chicken
Lemon Herb Chicken Breast, smashed red skin potatoes, roasted asparagus and baby carrots 42.00

Parmesan-Crusted Chicken Breast with sea salt fingerling potatoes and tomato basil chutney 40.00

Chili-Spiced Roasted Breast of Chicken with acorn squash risotto cake and red wine-cranberry reduction 39.00

Beef
Beef Tenderloin, pan roasted and served pomme purée with a green peppercorn port reduction  Market Price
Red wine braised short-ribs, creamy cheddar grits, honey glazed carrots, red wine demi  45.00

Pork
Double Cut Pork Chop grilled and served with sweet potato soufflé and a Zinfandel bing cherry sauce 42.00
Mustard Glazed Pork Loin with rice pilaf, charred carrots and apple demi  45.00

Fish
Oven Roasted Salmon, Saffron Cous Cous, Haricot Verts, Chardonnay Butter Emulsion 45.00
Seared Lake Superior Whitefish with sweet pea risotto cake and lemon chive beurre blanc  45.00

Vegetarian
Roasted Spaghetti Squash, Grilled Portobello mushrooms, olive oil and tomato coulis 36.00
Hand Cut Pappardelle Pasta, Sweet Corn Cream, Roasted Tomatoes Broccolini 38.00

DUET ENTREE SELECTIONS

Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish, Cabernet mashed potatoes and caramelized shallot jus  Market Price
Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp with butternut squash and polenta  Market Price
Herb-Crusted Tenderloin of Beef and Sea Scallops with scalloped Yukon Gold potatoes and red wine sauce  Market Price
Petite Filet Mignon and Seared Salmon with risotto cake and three-peppercorn sauce  Market Price

CHILLED ENTREE SELECTIONS

Chicken Niçoise Salad – grilled chicken, chopped romaine, green beans, red potatoes, tomatoes, Kalamata olives, hard-boiled eggs and capers with red wine vinaigrette 32.00
Chophouse Bistro Steak Salad – hearty greens, char-fired bistro steak, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions 36.00
Grilled Chicken Salad – grilled chicken, wrapped artisan greens, vegetable salad and mustard vinaigrette 32.00
Antipasti Salad – romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil 34.00
PLATED MEALS CONT.

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

**SALAD**

Levy Caesar Salad - Crisp romaine, shaved parmesan, Levy croutons, creamy Caesar dressing **8.00**

Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette **8.00**

Mixed Field Greens, cucumber, grape tomato, carrots and herb vinaigrette **8.00**

Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette **7.50**

Bibb and frisee lettuces, goat cheese, dried cranberries, candied pecans and maple vinaigrette **7.50**

Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil **9.00**

Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons **7.00**

Southern Salad, baby greens, mixed berries, spiced pecans and goat cheese with white balsamic vinaigrette **9.00**

**DESSERTS**

*choose one*

Notre Dame Bread Pudding – Notre Dame's signature white chocolate bread pudding, Irish whiskey sauce **12.00**

Irish Trifle – pound cake, chocolate sauce, Baileys mint pudding, whipped cream with chopped Andes mints **9.00**

Ooey-Gooey French Butter Cake – Vanilla cream, seasonal berries **9.00**

Carrot Cake – cream cheese frosting and toasted walnuts **8.00**

Rustic Apple Tart – cinnamon custard sauce **9.00**

Lemon Bars with Meringue – toasted coconut and strawberry coulis **8.00**

Tiramisu – espresso, mascarpone and bittersweet chocolate **8.50**

Flourless Chocolate cake with raspberry sauce **7.50 - Gluten Free**
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 3.50
- 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
- Seared Sesame Tuna Wonton – seaweed salad and wasabi cream 7.00
- 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 Brat 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 grist 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 $6.00

BUTCHER BAKER CHEESEMAKER TABLE
Cured meats, local cheeses, mustards, honey, lavosh and flatbreads $22.00 per guest

MIDWEST CHEESE TASTING BOARD
Chef's Selection of local cheeses served with wildflower honey, dried fruit garnish, pecans, almonds and flatbreads $18.00 per guest

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

ARTISANAL BAVARIAN 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
$12.00 Per Person
DIY CHEF TABLES

TEX MEX

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

48.00 PER GUEST

ENTREES
choose two, additional choice 9.00 per guest

Pollo Al Horno
Baked chicken with fresh herbs

Fire Braised Flank Steak
Marinated and grilled flank steak, 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
Elote Style Street Corn
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
Mexican Brownies
GAME DAY IN SOUTH BEND

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

85.00 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.

46.00 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

*Homestyle Breaded Chicken Tenders*
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

*Hot Dogs*
Grilled and served with all the traditional condiments and potato chips

*Signature Jumbo Chicken Wings*
Traditional jumbo wings served squeeze bottles of your favorite sauces to add your own flavor. Served with celery and blue cheese dressing

*Assorted Cookies and Brownies*

**Add ons:**

*Guinness Beer Battered Cod*
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

*Guinness Brownies*
Accompanied by our homemade Buffalo-style hot sauce and blue cheese

**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.

58.00 PER GUEST

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

DESSERT
choose one, additional choice 6.00 per guest
Peach Cobbler – fresh whipped cream
Strawberry Shortcake – pound cake, fresh strawberries, whipped cream
Double Chocolate Bread Pudding – bourbon whipped cream

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
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

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
citrus 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

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 à la mode

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
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 jalapenos, and shiitakes
- 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

$13.00 PER GUEST
**NEW ORLEANS- BAYOU MENU**
Fried Green Tomatoes, Corn Maque Choux
Corn & Crab Bisque
Chicken and Sausage Jambalaya
Andouille Po Boy--dressed
Zapps
Southern Corn Bread Muffins
French Bread - honey butter
**$36.00 PER GUEST**

**CARVED ITALIAN SAUSAGE** 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 $13.00 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
**Market Price**

**BBQ SHRIMP & GRITS**
Gulf Shrimp
Creamy Stone Ground Grits
Butter Sauce
French Bread
French Bread
**$36.00 PER PERSON**

**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

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<td>All served warm with vanilla bean ice cream!</td>
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<tr>
<td>Notre Dame Bread Pudding</td>
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<td>Chocolate Banana</td>
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<td>Apple Walnut Caramel</td>
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<td>White Chocolate Raspberry Coffee Toffee</td>
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<td>Choose two 12.00 per guest</td>
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<th>SIGNATURE DESSERTS</th>
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</thead>
<tbody>
<tr>
<td>A selection of our Signature desserts!</td>
</tr>
<tr>
<td>Carrot cake, Red Velvet Cake, New York-style Cheesecake Bites, Cupcakes, Sweet Dessert Shots, Cookies, Brownie, Gourmet Dessert Bars</td>
</tr>
<tr>
<td>18.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CUPCAKE BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>A variety of flavors including lemon meringue, red velvet, jelly roll, double chocolate and vanilla bean</td>
</tr>
<tr>
<td>12.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COUNTRY STYLE FRUIT COBBLERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>All served warm with vanilla bean ice cream!</td>
</tr>
<tr>
<td>Freshly Baked Peach</td>
</tr>
<tr>
<td>Granny Smith Apple</td>
</tr>
<tr>
<td>Mixed Berry</td>
</tr>
<tr>
<td>Strawberry Rhubarb</td>
</tr>
<tr>
<td>Choose two 12.00 per guest</td>
</tr>
<tr>
<td>Choose three 14.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FONDUE DISPLAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue</td>
</tr>
<tr>
<td>Vanilla Bean and Chocolate Pound Cake</td>
</tr>
<tr>
<td>Seasonal Berries, Pineapple, Banana, Cantaloupe, Salted Pretzel Rods, and Fresh Whipped Cream</td>
</tr>
<tr>
<td>15.00 per guest</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COOKIES, BROWNIES, AND MILK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm Chocolate Chip Cookies</td>
</tr>
<tr>
<td>Chocolate Brownies</td>
</tr>
<tr>
<td>Ice Cold Milk</td>
</tr>
<tr>
<td>12.00 per guest</td>
</tr>
</tbody>
</table>
NON-ALCOHOLIC REFRESHMENTS

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.

ALL NATURAL FRUIT WATERS
choose two
Lemon
Cucumber
Minted Watermelon
Orange
50.00 per gallon

COFFEE AND TEA
Fresh brewed coffee and an assortment of hot and flavored teas
45.00 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
40.00 per gallon

ICED TEA OR LEMONADE
35.00 per gallon

ASSORTED SOFT DRINKS (12 OZ.)
Coke, Diet Coke, Sprite 4.00 each

DASANI BOTTLED WATER (16.9 OZ.)
4.00 each

MINUTE MAID ASSORTED JUICES (10 OZ.)
Apple, Orange and Mixed Berry 5.00 each

PERRIER SPARKLING WATER (12 OZ.)
5.00 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.