



# MENU

Catering & Private Events  
Spring - 2022



*Levy*



*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.

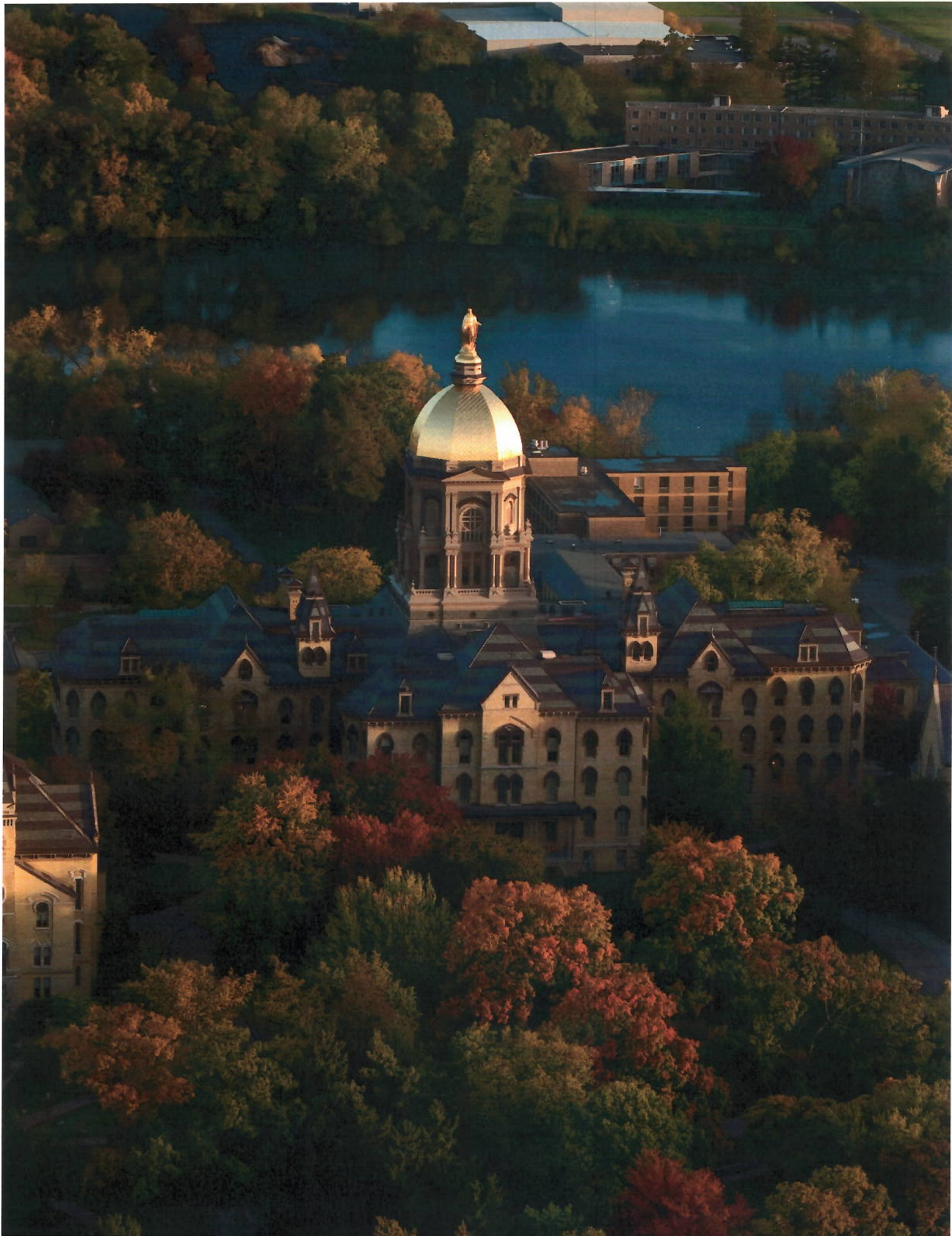
Levy prides itself on being authentic, innovative, passionate, experiential, and nice. All of these things have helped Levy become one of the premier Sports and Entertainment companies in the world.

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

*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

### 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

**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.*

## 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.*

## CHEESE

*choose two*

- Blue Cheese
  - Jack Cheese
  - Cheddar Cheese
  - Shaved Parmesan
  - Feta Cheese
- +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 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.*



## 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

Delux 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 puree 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 ENTRÉE 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 ENTRÉE 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 Goey 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



## 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**

Chefs 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

#### *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

## 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

#### **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

### 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
- 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*

##### *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 a 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 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

**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*

### 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

### 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**

### FONDUE DISPLAY

Dark Chocolate Fondue, White Chocolate Fondue, and Carmel Fondue

Vanilla Bean and Chocolate Pound Cake

Seasonal Berries, Pineapple, Banana, Cantaloupe, Salted Pretzel Rods,

and Fresh Whipped Cream

**15.00 per guest**

### COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip Cookies

Chocolate Brownies

Ice Cold Milk

**12.00 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**

### 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**



# 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.

