

LEVY RESTAURANTS | UNIVERSITY OF NOTRE DAME

CATERING & PRIVATE EVENTS

LEVY RESTAURANTS | 2026 CATERING MENU



JAVIER ROSA

Senior Executive Chef
Levy restaurants

THOUGHTFUL HOSPITALITY AT EVERY SCALE

We believe every occasion should feel extraordinary. From the food to the details surrounding it, our team will work with you to create an experience that is thoughtful, seamless and distinctly yours.

FROM CHEF JAVIER ROSA

I grew up in Puerto Rico, where my first cooking lessons came from my mother. After studying at the Puerto Rico School of Tourism and the Culinary Institute of America, I built a career spanning luxury hotels, convention centers, ballparks and arenas across the United States and the Caribbean.

Over three decades, I have led culinary teams for championship seasons, the US Open and Super Bowl LIV. Today, I am proud to return to Levy as Senior Executive Chef for Notre Dame Athletics, bringing global influences, thoughtful hospitality and large-scale execution to every event.

DIETARY INFORMATION

V Vegetarian | V2 Vegan | AVG Avoiding Gluten

Avoiding Gluten does not mean certified gluten-free. Our kitchens prepare foods containing gluten and other common allergens, and cross-contact may occur.

Please notify your Catering Sales Coordinator of any food allergies or dietary requirements before finalizing your menu so our culinary team can review available accommodations.

BREAKFAST

BREAKFAST BASICS

Minimum 20 guests

Continental Classic V

18.00 per guest

Assorted breakfast breads, pastries and seasonal fresh fruit.

Continental Plus V

45.00 per guest

Assorted breakfast breads, pastries and seasonal fresh fruit.
Includes one egg selection, one morning power-up and two mighty meats.

Coffee, Decaffeinated Coffee, Hot Herbal Teas and Orange Juice

10.00 per guest

CONTINENTAL PLUS SELECTIONS

Eggs - Choose 1 V AVG

Classic scrambled eggs; bacon & cheese egg bites with black pepper and green onions; or Huevos Rancheros egg bites with black bean, chorizo and salsa fresca. Substitute plant-based Soyrito to make Huevos Rancheros egg bites vegan.
Select 2 for an additional 10.00 per guest.

Morning Power-Ups - Choose 1

Smoked brisket breakfast potato hash; stone ground grits; overnight oats; or French toast bake.
Select 2 for an additional 7.00 per guest.

Mighty Meats - Choose 2

Crispy bacon; pork sausage; chicken sausage; or plant-based sausage.
Select 3 for an additional 7.00 per guest.

BREAKFAST

BREAKFAST STATIONS

Minimum 25 guests. Chef attendant fee: \$175 for chef-activated stations.

Omelet Action Station AVG

18.00 per guest

Cheeses, peppers, mushrooms, tomatoes, green onions, bacon, sausage and ham.

Chilaquiles Action Station AVG

20.00 per guest

Crispy corn tortillas, salsa verde, roasted tomato salsa, charro beans, avocado, cilantro, roasted chiles, eggs and assorted hot sauces.

Protein-Packed & Classic Pancake Station V

18.00 per guest

Chocolate chips, blueberries, pecans, maple syrup, fruit preserves, nuts, bananas, strawberries, Greek yogurt and butter.

Belgian Waffle Station V

22.00 per guest

Classic accompaniments, fresh fruit, syrups and toppings.

Build-Your-Own Acai Bowls V

22.00 per guest

Bananas, blueberries, strawberries, coconut, almonds, granola, honey, peanut butter, almond butter, chia seeds and flax seeds.

Loaded Breakfast Potato Skins AVG

25.00 per guest

Smoked bacon, scallion and sunny-side egg; Virginia ham, roasted peppers and Swiss; or crispy mushroom, fresh mozzarella, roasted tomatoes, arugula and basil pesto.

Yogurt Parfait Bar V

8.00 / 12.00 / 16.00 per guest

Greek, nondairy and low-fat yogurt with granola, fruit compotes and toppings. Pricing varies based on the number of selections.

BREAKFAST BOOST

BREAKFAST SANDWICHES

Breakfast Sandwiches

14.00 each

Minimum 15 per selection. Bacon, Egg & Gouda on Brioche; Turkey Sausage, Egg White & Cheddar on English Muffin; Ham, Egg & Swiss on Croissant; Fried Chicken & Hot Honey on Biscuit; or Just Egg Vegan Scramble with plant-based Soyrimo and tomato chutney on pita.

BREAKFAST BOARDS

Lox & Bagels Board

18.00 per guest

Smoked salmon, capers, sliced tomato, red onion, cream cheese, lemon and assorted bagels. Minimum 25 guests.

Whipped Ricotta Board V

15.00 per guest

Honey, lemon, lavender, artisan breads and crackers. Minimum 25 guests.

Whipped Feta Board V

12.00 per guest

Olive tapenade and pita chips. Minimum 25 guests.

OATMEAL BAR

12.00 per guest

Cozy Oats Bar V

Oatmeal, dried fruits, nuts, brown sugar and berries.
Minimum 15 guests.

INDIVIDUAL SNACKS & REFRESHMENTS

Whole Fruit V2 AVG

60.00 per dozen

Assorted Greek Yogurts V AVG

96.00 per dozen

Jumbo Cookies V

50.00 per dozen

Double Fudge Brownies V

48.00 per dozen

Granola Bars V

48.00 per dozen

Protein & Energy Bars V

70.00 per dozen

BREAK EXPERIENCES

CURATED BREAK EXPERIENCES

Minimum 15 guests

Fresh Start Break**30.00 per guest**

Individual fresh fruit cup, assorted Greek yogurt, granola bar and bottled water.

Sweet & Salty Break**20.00 per guest**

Jumbo cookie, double fudge brownie, freshly popped popcorn and an assorted soft drink or bottled water.

Savory Recharge Break**28.00 per guest**

Warm soft pretzel with assorted mustards and beer cheese, kettle chips with French onion and dill dips, and an assorted soft drink or bottled water.

Fresh & Light Break**34.00 per guest**

Individual fresh fruit cup, garden-fresh crudites with buttermilk ranch and garlic hummus, and bottled water.

SAVORY ENHANCEMENTS

Freshly Popped Popcorn V2 AVG**6.00 per guest****Tortilla Chips, Guacamole & Salsa Trio V2****15.00 per guest****Kettle Chips with French Onion & Dill Dips V****13.00 per guest****Garden-Fresh Crudites with Buttermilk Ranch & Garlic Hummus
V AVG****17.00 per guest****Warm Soft Pretzels V****12.00 per guest**

Assorted mustards, beer cheese and sweet cream cheese.

CLASSIC LUNCH

Minimum 20 guests. Selections may include any combination of sandwiches, wraps and composed salads. Includes two sides and one dessert.

SELECT 2 | 32.00 PER GUEST SELECT 3 | 40.00 PER GUEST

MAKE IT BOXED: Add \$4 per guest. Each boxed lunch includes one selected sandwich, wrap or composed salad, two sides and one dessert.

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar, lettuce, tomato, herb aioli and artisan roll.

Smoked Ham & Swiss

Lettuce, tomato, whole-grain mustard and artisan roll.

Tuscan-Style Roast Beef

Red onion jam, roasted tomatoes, arugula and baguette.

Roasted Vegetable Wrap V

Quinoa, roasted zucchini, red onions, red pepper, tapenade and spinach wrap.

SIDES - CHOOSE 2

Creamy Coleslaw; Grilled Vegetable Pasta; Potato Salad; Kettle Chips; Snack Mix; Garden-Fresh Crudites with Ranch; or Pita Chips & Hummus.

COMPOSED SALADS

Greek Salad V AVG

Romaine, cherry tomatoes, cucumbers, Kalamata olives, feta, red onion and oregano vinaigrette.

Grilled Chicken BLT Salad AVG

Romaine, applewood-smoked bacon, cherry tomatoes, cheddar and buttermilk ranch.

DESSERTS - CHOOSE 1

Chocolate Chip Cookies; Brownies; Blondies; Crispy Rice Treats; or Fresh Fruit Cup.

LUNCH EXPERIENCES



DELI MARKET EXPERIENCE

Build-Your-Own Deli Spread

46.00 per guest

Minimum 20 guests. Mixed greens salad; red-skin potato salad; roast beef, honey-cured ham, smoked turkey and salami; smoked cheddar, aged Swiss and provolone; lettuce, tomato, pickles, onions, condiments and assorted artisan breads.

INTERACTIVE SANDWICH STATIONS

Turkey BLT Carving Station

48.00 per guest

Slow-smoked turkey breast, honey-glazed Nueske's bacon, heirloom tomatoes, avocado, cheeses, greens, aioli, mustards and breads. Served with Caesar salad, roasted vegetable pasta salad and kettle chips.

Hot Off the Press

56.00 per guest

Barbecue Pork Cuban; Serious Jerk Chicken; and Tomato Caprese. Includes fire-roasted vegetable salad, elote corn salad and kettle chips with dill pickle dip.

Available as additions to a lunch package and must be ordered for the full guaranteed guest count.

LUNCH ENHANCEMENTS

Fire-Roasted Vegetable Salad V AVG

14.00 per guest

Chinois Chicken Salad

14.00 per guest

Gooey Mac & Cheese V

13.00 per guest

Italian Sausages & Bratwurst

18.00 per guest

Chicken Tenders

18.00 per guest

Three per guest.

Smoked Pulled Pork

17.00 per guest

Signature barbecue sauce, creamy coleslaw and onion rolls.

All-Beef Hot Dogs

12.00 per guest

Traditional condiments and hot dog buns.

GAME DAY & TAILGATE

MVP GAME DAY SPREAD

MVP Game Day Spread

58.00 per guest

Minimum 25 guests. Includes both salads, all handhelds, snacks and desserts.

SALADS

Classic Caesar; and BLT Salad with bacon, cheddar, tomatoes, ranch and croutons.

HANDHELDS

Italian Submarine Sandwich; All-Beef Hot Dogs with condiments; and Roasted Vegetable Wrap [V2].

SNACKS & DESSERTS

Fresh popcorn; kettle chips with dips; and gourmet cookies, brownies and blondies [V].

TAILGATE EXPERIENCE

Tailgate Experience

72.00 per guest

Minimum 25 guests. Includes all listed items.

SALADS

Wedge Salad with bacon lardons, blue cheese, pickled red onions and zesty buttermilk dressing; and Ranch Potato Salad V AVG.

GAME DAY FAVORITES

Smoked Baby Back Ribs with JohnTom's Barbecue Sauces; Homestyle Fried Chicken; Blackened Salmon Sliders; Signature Chili; and Mac & Cheese Bites V.

DESSERTS

Brownies, Blondies and Cookies.

RECEPTIONS

PASSED APPETIZERS

Minimum 25 pieces per selection. Tray-passed service is available; applicable service fees apply.

Deviled Eggs V AVG Hungarian paprika.	5.00 per piece	Roasted & Chilled Beef Tenderloin Buttered crostini, red onion jam and chimichurri.	7.00 per piece
Jamaican Jerk Chicken Salad Mango salsa.	6.00 per piece	Antipasto Kabobs Salami, artichokes, mozzarella, peppers, green olives and tortellini.	135.00 per order
Asparagus & Prosciutto Crostini Shallot-lemon drizzle.	6.00 per piece	Shrimp Cocktail Shooters AVG Spicy cocktail sauce.	7.00 per piece
Boursin & Peppadew Crostini V	5.00 per piece	Gazpacho Shooters V2 AVG	6.00 per piece
Garlic Flatbread V Parmesan and whipped artichoke spread.	6.00 per piece	Garden Crudite Shooters V AVG Buttermilk ranch.	7.00 per piece

PASSED APPETIZERS

WARM SELECTIONS

Mini Beef Wellington	8.00 per piece	Vegetable Spring Rolls V Sweet chili sauce.	7.00 per piece
Shrimp Quesadillas Oaxaca cheese, roasted chiles and salsa verde.	7.00 per piece	Mini Beef Empanadas Salsa verde.	7.00 per piece
Vegetarian Quesadillas V Bulgogi-style Beyond Meat, pepper Jack, mozzarella, cilantro and scallions.	6.00 per piece	Thai Chicken Skewers AVG Peanut sauce.	7.00 per piece
Mac & Cheese Croquettes V Fontina, Gruyere and cheddar.	6.00 per piece	Tequila-Lime Shrimp Skewers AVG Cilantro, garlic and charred lime.	9.00 per piece
Mini Corn Dogs Honey mustard.	7.00 per piece	Spicy Pork Belly Lollipops AVG Brown sugar glaze.	8.00 per piece
Cheeseburger Sliders Secret sauce, pickles, lettuce, tomato and brioche bun.	9.00 per piece	Mini Crab Cakes	10.00 per piece
Chicken Potstickers Sweet chili-soy glaze.	7.00 per piece		

INTERACTIVE STATIONS

Minimum 25 guests unless otherwise noted.

RECEPTION EXPERIENCES

Pasta Action Station

Select 2 24.00
Select 3 30.00

Orecchiette with Italian Sausage & Rapini; Cacio e Pepe; Bucatini Amatriciana; and Sun-Dried Tomato Pesto Mafaldine. Chef attendant fee: \$175.

Farm Table Charcuterie

25.00 per guest

Artisan breads, cured meats, spreads, cheeses, greens, mustards and accompaniments.

Street Taco Station

38.00 per guest

Tequila-Lime Shrimp Taco and Chicken Tinga Taco with accompaniments.

Cantina Nachos

28.00 per guest

House-fried tortilla chips, adobo chicken, beer-braised beef, green chile queso, pico de gallo, salsa verde, jalapenos, sour cream, guacamole and cilantro.

Dim Sum Table

26.00 per guest

Steamed and fried dumplings, shumai and spring rolls with sauces.

Sliders & Minis

Select 2 24.00
Select 3 36.00

Ahi Tuna; Meatball; Cheeseburger; Chicken Banh Mi; and Nashville Hot Chicken Sliders.

Raw Bar AVG

Market Price

Cocktail crab claws, jumbo shrimp and tuna poke with remoulade, spicy cocktail sauce and oyster crackers.

RECEPTION ENHANCEMENTS

SIGNATURE BUTCHER'S BLOCK

Roasted Strip Loin AVG

\$37 per guest

Red wine sauce.

Herb-Crusted Rib-Eye AVG

\$38 per guest

Garlic butter sauce.

Prime Rib Carvery AVG

\$40 per guest

Natural jus and horseradish crema.

Herb-Roasted Turkey Breast AVG

\$30 per guest

Apricot chutney.

Smoked Brisket AVG

\$32 per guest

Barbecue sauce and red onion marmalade.

BUTCHER'S BLOCK SIDES

Add \$12 per item, per guest. Garlic-Mashed Yukon Gold Potatoes; Boursin-Whipped Red Bliss Potatoes; Mushroom Risotto; Roasted Fingerling Potatoes; Creamed Spinach; Roasted Corn Succotash; Green Beans Amandine; or Roasted Bistro Vegetables.

MAC & CHEESE BAR

Select 2 |22.00
Select 3 |35.00

Signature Three-Cheese Blend; White Spinach & Artichoke; BBQ Smoked Brisket; Buffalo Chicken with Jack & Blue Cheese; Applewood-Smoked Bacon & Irish Cheddar; or Chorizo & Jack Cheese with Tortilla Crust.

GLOBAL WING BAR

Select 2 |20.00
Select 3 |28.00

Minimum 25 guests. Includes five wings per guest total; selected flavors are divided across the total order quantity. Classic Buffalo; Boom Boom; Garlic Parmesan; Honey Chipotle; Sweet Thai Chili; Michigan Bourbon BBQ Glaze; or Mesquite BBQ Dry Rub.

STADIUM HAPPY HOUR

35.00 per guest

Minimum 25 guests. Tempura Chicken Tenders; Mini Beer Bratwurst with onion relish and whole-grain mustard; and Salted Pretzel Bites with beer cheese and brown mustard.

SMOKEHOUSE & CLASSICS

SMOKEHOUSE

SMOKEHOUSE PACKAGE

65.00 per guest

Minimum 25 guests. Includes both salads, two smoked-meat selections, two sides and dessert.

SALADS

Southern Chopped Salad with romaine, cherry tomatoes, red onion, croutons, cheddar and barbecue ranch; and Homestyle Potato Salad with whole-grain mustard and green onions.

SIDES - SELECT 2

Signature Notre Dame Mac & Cheese; Smoked Baked Beans with roasted peppers and onions; or Grilled Corn on the Cob.

Select all 3 sides: +12.00 per guest.

SMOKED MEATS - SELECT 2

Smoked & Grilled Chicken Thighs with sweet-and-tangy barbecue sauce; Pecan-Wood-Smoked Pork Shoulder with barbecue spice; 12-Hour Hickory-Smoked Brisket with chipotle barbecue sauce; or Smoked Jalapeño-Cheddar Andouille Sausage.

Select 3 meats: +16.00 per guest.

DESSERTS

Guinness Brownies; and Pound Cake with macerated strawberries and whipped cream.

CHEF'S TABLE PACKAGE

68.00 per guest

Minimum 25 guests. Includes two chilled sides, two entrees and two hot sides.

CHILLED SIDES - SELECT 2

Classic Caesar Salad; Field Greens Salad; Chopped Wedge; Mediterranean Mezze; or Tomatoes, Mozzarella & Basil.

ENTREES - SELECT 2

Grilled Flank Steak with chimichurri; Red-Wine-Braised Short Ribs with demi-glace; Lemon-Herb Chicken Breast; Bourbon-Brined Pork Chop; Wild Salmon with Chardonnay butter emulsion; or Vegetable Ravioli with sweet corn cream.

HOT SIDES - SELECT 2

Salt-Roasted Yukon Gold Potatoes; Sautéed Haricots Verts; Goopy Mac & Cheese; Thyme-Roasted Carrots; Garlic-Mashed Potatoes; or Wild and Brown Rice Saute.

CLASSIC PLATED DINNER

PLATED DINNER

76.00 per guest

SALADS - SELECT 1

Field Greens Salad V2 AVG; Classic Caesar Salad V; Spinach & Strawberry Salad V AVG; Kale, Apple & Red Quinoa Salad V AVG; or Tomatoes, Mozzarella & Basil V AVG.

DUET ENTREES

Herb-Crusted Beef Tenderloin & Rosemary Chicken Breast AVG — Market Price. Grilled Petite Filet & Shrimp AVG — Market Price.

ENTREES - SELECT 1

Grilled New York Strip AVG	Market Price
Herb butter, gratin potatoes and haricots verts.	

Red-Wine-Braised Short Ribs AVG	76 per guest
Polenta cake, honey-glazed carrots and red-wine demi-glace.	

Truffle Chicken AVG	76 per guest
Truffle jus, Yukon Gold potatoes and caramelized cipollini onions.	

Lemon-Herb Chicken Breast AVG	76 per guest
Boursin-whipped potatoes and honey-glazed carrots.	

Apple-Cider-Brined Grilled Chicken Breast AVG	76 per guest
Wild rice pilaf and asparagus.	

Hickory-Smoked Bone-In Pork Chop AVG	76 per guest
Sweet potato mash, fried Brussels sprouts and chipotle barbecue sauce.	

Oven-Roasted Salmon	76 per guest
Saffron couscous, haricots verts and Chardonnay butter emulsion.	

Spaghetti Squash V2	76 per guest
Fried portobello ribs and smoked tomato sauce.	

Butternut Squash Ravioli V	76 per guest
Sage brown butter, rainbow chard and Parmigiano-Reggiano.	

DESSERT

DESSERT EXPERIENCES

Donut Bar V**17.00 per guest**

Assorted donuts and donut holes, caramel sauce, chocolate sauce, raspberry compote, powdered sugar and sprinkles.

Ice Cream Sundae Bar V AVG**22.00 per guest**

Vanilla bean ice cream, M&M's, Oreo crumbles, toffee pieces, rainbow sprinkles, raspberry compote, chocolate and caramel sauces, and whipped cream.

PLATED DESSERTS - SELECT 1

Signature Carrot Cake V

Cream cheese frosting and toasted coconut.

Cheesecake V

Strawberry compote and whipped cream.

Flourless Chocolate Torte V AVG

Fresh berries and chocolate sauce.

Strawberry Shortcake V

Lemon curd, pound cake crouton and fresh cream.

DESSERT TABLES

Signature Notre Dame White Chocolate Bread Pudding V**14.00 per guest**

Whiskey caramel sauce and vanilla bean ice cream.

Fresh Fruit Cobbler Bar V**Select 2 | 10.00****All 3 | 16.00**

Blueberry, peach and apple cobblers served with fresh whipped cream.

BEVERAGE SELECTIONS

CURRENT SELECTIONS

Our beverage offerings are curated based on seasonality, availability and event needs. Brand selections may change throughout the year. Please contact your Catering Sales Coordinator for the most current beer, wine, spirits and nonalcoholic beverage menus. Current selections will be provided with your event proposal.

HOSTED BAR PACKAGES

Priced per guest

PACKAGE	2 HOURS	3 HOURS	4 HOURS
Nonalcoholic	13.00	16.00	19.00
Beer & Wine	\$27	31.00	35.00
Premium Bar	\$34	39.00	44.00
Deluxe Bar	\$38	44.00	50.00

PACKAGE DESCRIPTIONS

Nonalcoholic Package

Soft drinks, bottled water and sparkling water.

Beer & Wine Package

Premium wines by the glass, domestic and premium beer, soft drinks and water.

Premium Bar

Premium cocktails and wines by the glass, domestic, premium and craft beer, hard seltzer, soft drinks and water.

Deluxe Bar

Deluxe cocktails and wines by the glass, domestic, premium and craft beer, hard seltzer, canned cocktails, soft drinks and water.

CASHLESS BAR SERVICE

ELEVATED NONALCOHOLIC EXPERIENCES

Coffeehouse Experience 80.00 per gallon

Freshly brewed regular and decaffeinated coffee with gourmet teas, flavored syrups, whipped cream, chocolate shavings, cinnamon and vanilla bean syrup. Served with dairy and nondairy creamers, raw sugar and local honey.

Infused Water 60.00 per gallon

Naturally flavored waters infused with fresh fruits, herbs and botanicals. Seasonal selections may include citrus melon, cucumber-watermelon and strawberry-mint.

Flavored Iced Coffee & Cold Brew Station
Pricing based on selection and quantity

Handcrafted iced coffee, cold brew and nitro selections with house-made syrups, dairy and nondairy creamers, sweeteners and toppings.

Available as enhancements to a hosted bar package and must be ordered for the full guaranteed guest count.

SIGNATURE BEVERAGE ENHANCEMENTS

Mimosa Bar 18.00 per guest

Sparkling wine with orange, grapefruit, pineapple and seasonal juices, served with fresh berries and citrus.

Build-Your-Own Bloody Mary Bar 18.00 per guest

House Bloody Mary mix, pickled vegetables, fresh citrus, celery, olives, hot sauces and savory garnishes.

Old Fashioned Bar 22.00 per guest

Whiskey, bourbon and rye with house-made bitters, infused syrups and premium garnishes.

Spritz Bar 22.00 per guest

Sparkling wine or sparkling water with liqueurs, fresh juices, botanical syrups, citrus, berries and herbs. Includes zero-proof options.

ADDITIONAL FEES

Additional fees may apply for extended service, signature cocktails, specialty products, tableside service and special-order selections. All pricing is subject to applicable taxes and service charges.

Debit and credit cards accepted

WINE		COCKTAILS	
Premium Wine by the Glass	13.00	Premium Cocktail	16.00
Deluxe Wine by the Glass	15.00	Deluxe Cocktail	18.00

BEER & READY-TO-DRINK

Domestic Beer	8.00
Premium Beer	9.00
Craft Beer	10.00
Hard Seltzer	11.00
Canned Cocktail	13.00

NONALCOHOLIC

Soft Drink	4.00
Bottled or Sparkling Water	5.00

STANDARD BAR FEES

Alcohol Permit Fee	150
Bartender Fee	150 per bartender
Staffing Ratio	
One bartender required for every 75 guests.	

PLANNING YOUR EVENT

ORDERING FOOD AND BEVERAGE

Two-Week Lead Time

To ensure the highest level of quality, presentation and service, please contact our event sales team at least two weeks before your event.

Final Confirmation

Final food and beverage selections, the guaranteed guest count and payment in full must be confirmed no later than seven days before the event date.

Exclusivity

Levy Restaurants is the exclusive provider of food and beverage for University of Notre Dame Athletics venues. Outside food and beverage may not be brought into the venue without prior authorization.

SPECIALIZED MENU REQUESTS

Dietary Needs

We will make every reasonable effort to accommodate specialized menu requests and dietary needs. Please provide at least five business days' notice so our culinary team can review and confirm available accommodations.

Allergies

Guests with food allergies should notify their Catering Sales Coordinator before final menu confirmation. While precautions may be taken, our kitchens handle common allergens and cannot guarantee an allergen-free environment.

IMPORTANT PRICING INFORMATION

All food and beverage charges are subject to a 20% service charge and a separate 20% University of Notre Dame administrative fee; plus, applicable sales tax. Neither the service charge nor the administrative fee is a tip or gratuity, and neither is distributed to service employees. Any additional tip or gratuity is entirely voluntary and at the client's discretion.

MENU NOTES

BANQUET EVENT ORDER AND CATERING AGREEMENT

BEO and Catering Agreement

A Banquet Event Order, or BEO, outlining all catering services will be provided along with a Catering Agreement.

Complete Agreement

The executed BEO, Catering Agreement, applicable addenda and event-specific function sheets together constitute the complete agreement between the client and Levy Restaurants. All required documents must be signed and returned before the event is considered confirmed.

GENERAL MENU NOTES

Guest Counts

Minimum guest counts are noted by section. Final guarantees are due seven days before the event unless otherwise stated.

Pricing

Prices are subject to change based on availability, market conditions and special-order requirements.

Dietary Designations

V indicates Vegetarian, V2 indicates Vegan and AVG indicates Avoiding Gluten. Avoiding Gluten does not mean certified gluten-free.

Let's Plan Something

We believe every occasion should feel extraordinary. From the food to the details surrounding it, our team will work with you to create an experience that is thoughtful, seamless and distinctly yours.

MICHELLE DEE JOHNSON

Event Sales Coordinator

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