three leaf

CATERING BY NOTRE DAME

menu



Since its inception, Three Leaf catering has earned a reputation built on excellence. Our journey is alive and well today as we strive continually to set the industry benchmark. As Notre Dame's caterer, it is incredibly important to us that we align with the University's initiatives. We believe in supporting our local community and economy, and sourcing our food locally is just one way in which we do this. Not only does this help us reduce our carbon footprint by minimizing transportation distances, but it also ensures that our ingredients are fresh, seasonal, and of the highest quality. We're proud to partner with local farms and suppliers to bring the very best food to our events. Please allow our event services team to guide you in selecting any of our options listed in this menu or customizing a personal menu that specifically is curated for your event and your guests needs. We look forward to serving you.

ABOUT OUR SERVICES

The Three Leaf catering menu pricing is inclusive of serviceware, china, glassware, and linen. Our signature service offers that all tables are pre-set with silverware, napkins, water carafe, and water glasses for both buffet and plated meal service. Additional items, such as desserts, may be pre-set at no additional charge. Passed items and table side beverage service are available upon request and additional fees will apply. Banquet menu prices do not include sales tax or administrative fees of 20%.

SPECIAL DIETARY INFORMATION

We are a "gluten-friendly" kitchen, as all meals are prepared in the same vicinity. However, we can accommodate most dietary needs and restrictions including gluten-free, vegetarian or vegan dishes with advanced notice. Please share information pertaining to dietary needs of your attendees with our event services team to ensure a safe and enjoyable time with Three Leaf catering. Special orders that are not declared on the guaranteed banquet event order (BEO) will be served on a first come, first serve basis as they are prepared. If a guest has a big 9 allergy we kindly ask that you inform your event specialist ahead of time so we can prepare a meal accordingly. Dietary restriction numbers are required when the guarantee is provided. If there are no dietary restrictions listed on the original arrangements, the main entree being served will be provided as indicated on the menu.

MENU SELECTIONS

To ensure the best execution of your event, all menu selections are required to be made 21 days in advance of your event. Orders placed fewer than 21 days prior to the event may be subject to product and staffing availability limitations. All food and beverages, including alcohol, must be purchased through University Operations, Events and Safety and served by our staff per Indiana Beverage Law. Please note that Three Leaf catering reserves the right to select a menu for your group should your selections not be made within 21 days of the scheduled functions. The menu pricing published at the time of menu selections will prevail.

MEAL SERVICE

For the safety of our guests, food on display (buffets or food stations) will be displayed for a maximum of one hundred and twenty (120) minutes. Perishable food items cannot be re-served after the 120 minutes have passed. Food orders may be split into two different service times and served at separate times should you wish to have a service window longer than 120 minutes. Additional labor fees may apply for this option. We are committed to following best practices for safe food handling and preparation, but we cannot guarantee the safety of food beyond our direct control, therefore, we cannot allow the removal of food or beverage items from the function by the client, guests, or invitees.

GUARANTEES

In order to properly prepare for your event, your banquet event order will indicate the anticipated attendance number. Final attendance must be guaranteed by 11:00 a.m. ten (10) business days prior to each specific event. This number will be considered your minimum guarantee and is not subject to reduction. With prior approval, you may increase your guest count within ten (10) business days. Should a final guarantee not be received at ten (10) business days, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater. The number of attendees guaranteed for food and beverage must equal the number of attendees guaranteed for meetings and events. If there are more attendees on the actual day of the event you will be billed for the overage. As a courtesy, our team will automatically prepare for up to 3% over the guaranteed guest

count. Any changes requested within three (3) business days prior to the event requires approval. Changes may include the banquet event order, the floor plan/set-up request, the audio/visual specifications, and the guest count. If changes are requested and approved for the floor plan/set-up of the venue within 72 hours then a $250 change fee would apply.

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BREAKFAST PACKAGES

All breakfast packages include: hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweeteners, lemons, butter, jam, ketchup, and hot sauce. Our dishes feature only cage-free eggs.

BREAKFAST ESSENTIALS $21

Scrambled eggs, smoked bacon, country style pork breakfast sausage, roasted potatoes with caramelized onions, assorted mini muffins and pastries / *wheat, dairy, egg*

ELEVATED CONTINENTAL $30

Assorted muffins, croissants, danish, bagels and breakfast bread loaves, fruit preserves, honey butter, sliced seasonal melon, Greek yogurt, granola, berries, smoked salmon, whipped cream cheese, capers, shaved onions, sliced tomatoes, hard boiled eggs, steel cut oatmeal, toasted nuts, dried fruit, brown sugar, maple syrup, fresh fruit smoothies / *gluten, dairy, egg, soy, tree nuts, fish*

SUNNY START $30

Scrambled eggs with creme fraiche and Irish cheddar, Nueske's cherrywood smoked bacon, turkey sausage, roasted potatoes with caramelized onions, orange cinnamon mascarpone pancakes with bourbon maple syrup, fresh sliced seasonal fruit display, mini croissants, fresh orange juice / *gluten, dairy, egg*

MORNING HARVEST $24

House quiche with smoked bacon, caramelized onion, Irish cheddar, and butter crust, seasonal quiche with hash brown potato crust, fresh sliced seasonal fruit display, mini scones, individual Crystal Springs yogurt with granola / *gluten, dairy, egg*

Seasonal Quiches

All made with gluten free hashbrown crust

January-March Broccoli & aged cheddar / *dairy, egg*

April-June Asparagus & brie with mushrooms / *dairy, egg*

July-September Spinach & feta with heirloom tomatoes / *dairy, egg*

October-December Caramelized kale & roasted butternut squash / *dairy, egg*

GLOW UP $18

Individual Crystal Springs yogurt with granola, fresh orange juice, fresh berry boats, assorted mini scones, mini breakfast breads, apple & flax seed oatmeal with dried fruit, power seed blend, honey / *gluten, egg, dairy, soy, tree nuts, peanuts*

SEASONAL FRITTATA $24

Egg white frittata with roasted mushrooms, Irish cheddar and caramelized onions, 3 cheese egg frittata, red flannel root vegetable & potato hash, French toast with roasted apple compote, butter & bourbon maple syrup, assorted mini croissants, and sliced breakfast breads / *gluten, dairy, egg*

Seasonal Frittatas

January-March Broccoli & white cheddar / *dairy, egg*

April-June Asparagus & brie with mushrooms / *dairy, egg*

July-September Spinach & feta with heirloom tomatoes / *dairy, egg*

October-December Caramelized kale & roasted butternut squash / *dairy, egg*

MORNING MARKET $22

Assorted whole fruit, fresh orange juice

Kind Bars, choice of 3

- Chocolate cherry cashew / *tree nuts*
- Coconut almond / *tree nuts*
- Caramel & sea salt / *tree nuts*
- Dark chocolate & sea salt / *tree nuts*

Breakfast Sandwiches & Burritos, choice of 2

- Scrambled egg, white cheddar, smoked bacon, croissant / *gluten, dairy, egg*
- Scrambled egg patty, smoked beef pastrami, honey mustard aioli, Irish cheddar, caramelized onions, everything spiced whole wheat sourdough / *gluten, dairy, egg, sesame*
- Scrambled egg patty, muenster, pork sausage, caramelized onion, everything spiced brioche / *gluten, dairy, egg, sesame*
- Scrambled egg patty, Irish cheddar, chive aioli, brioche / *gluten, dairy, egg*
- Scrambled egg, plant-based chorizo sausage, jack cheese, peppers & onions, tater tots, black bean spread, salsa verde, flour tortilla / *gluten, dairy, egg, soy*
- Scrambled egg, roasted potatoes & mushrooms, queso fresco, peppers & onions, tomatoes, black bean spread, salsa verde, flour tortilla / *gluten, dairy, egg*

BREAKFAST BOWL $24

Build your own bowl with scrambled eggs, ancient grains, roasted potatoes, roasted onions & peppers, smoked bacon, plant based chorizo, roasted mushrooms, tomatoes, aged cheddar, feta, spinach, mashed avocado, chives, salsa verde, chili crunch oil, everything spice, crispy tortilla strips, mini pastries, fresh sliced fruit display / *gluten, dairy, egg, sesame, tree nuts*

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EURO BREAKFAST $26

Mini smoked salmon lox croissant with cream cheese, dill, chive, caper & pickled red onions, mini ham & brie croissant, mini caprese croissant with fresh mozzarella, pickled red onion, arugula & roasted tomato, hard boiled eggs, sliced breakfast breads, fresh sliced seasonal fruit display / *gluten, dairy, egg, soy, sesame, tree nuts, fish*

Individual overnight oats, choice of 2
- Blueberry maple
- Banana & mixed nut butter
- Chocolate raspberry

THE WAKE-UP CALL $15

Fresh sliced seasonal fruit display, individual Crystal Springs yogurts with granola, mini muffins, mini breakfast pastries, hard boiled eggs / *gluten, dairy, egg, soy, tree nuts*

BYO AVOCADO TOAST $18

Sourdough toast, ancient grain toast, fresh avocado, smoked salmon, smoked bacon, heirloom tomatoes, hard-boiled egg, pickled red onions, chili crunch oil, extra virgin olive oil, everything spice, queso fresco cheese, fresh dill & chive, sea salt & cracked black pepper / *gluten, dairy, egg, sesame, fish*

gluten-free bread available $4 per serving

PLATED BREAKFAST

Custom seasonal chef inspired menu

BREAKFAST ENHANCEMENTS & ACTION STATIONS

Some breakfast enhancement action stations require a chef attendant. One chef attendant fee of $150 per 2 hours applies with the option to add on additional time at $100 per hour. Our dishes feature only cage-free eggs.

OMELETTE STATION $24

Eggs, egg whites, smoked bacon, plant-based chorizo, pork sausage, caramelized onions, sautéed peppers, roasted mushrooms, spinach, tomatoes, aged cheddar, feta, whipped Boursin cheese, chives / *soy, egg, dairy*

It is required that one chef attendant per 36 guests per station is provided.

ACAI ACTION STATION $20

Acai berry sorbet, fresh honeycomb, maple chia granola, flax seeds, fresh berries, banana, toasted coconut, mixed nut butter, Nutella / *dairy, egg, soy, tree nuts*

It is required that one chef attendant per 50 guests per station is provided.

FARMERS JUICE & SMOOTHIE DISPLAY $12

Choice of 3

- Strawberry kiwi acai smoothie
- Oatmeal banana Biscoff smoothie / *gluten, soy*
- Avocado green smoothie
- Apple celery juice
- Orange carrot juice
- Mango beet juice / *dairy*

BYO OATMEAL BAR $12

Oat milk steel cut oats, apple flaxseed chutney, blueberry compote, maple chia granola, dried fruit, powerseed blend, honey

BREAKFAST CHARCUTERIE $22

Smoked bacon, sausage, assorted cured meats, danish, croissants, scones, french toast, waffles, seasonal fruit, bagels with spreads / *gluten, dairy, egg*

BYO BAGEL & LOX DISPLAY $16

Pastrami style smoked salmon, plain & whole wheat bagels, tomatoes, pickled red onion, hard boiled eggs, capers, cream cheese, cucumber, lemon, avocado, everything spice, chili crunch oil, arugula salad with chives & dill, butter, assorted preserves / *gluten, dairy, egg, sesame, fish*

CINNAMON ROLL BAR $12

Warm cinnamon buns, cream cheese icing, Nutella, salted caramel, chocolate chips, toffee bits, pecans, walnuts, almonds, berry compote, coconut, bacon bits / *gluten, dairy, egg, soy, tree nut*

CARVING STATION

Available as an add on to an existing package

Choice of 1

- Fresh cheddar chive biscuits / *gluten, dairy, egg*
- Fresh dinner rolls / *gluten, dairy, egg*
- Cornbread muffins, butter / *gluten, dairy, egg*

Herb Crusted Prime Rib $28
Horseradish creme fraiche & beef jus / *dairy*

Smoked Beef Brisket Pastrami $26
Honeycomb mustard, whole grain mustard & thousand island dressing / *egg*

Maple Bourbon Glazed Smoked Ham $18
Balsamic caramelized onion & cherry chutney

Whole Smoked Salmon $22
Horseradish creme fraiche, cucumber dill vinaigrette / *dairy, fish*

It is recommended that one chef attendant per 36 guests per station is provided.

BREAKFAST ENHANCEMENTS & ACTION STATIONS

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A La Carte Breakfast Add-Ons

PROTEINS

Smoked Bacon $3.5

Nueske's Cherrywood Smoked Bacon $5

Country Style Pork Sausage $3.5

Turkey Sausage $4

Chicken Sausage $4

Pastrami Corned Beef Red Flannel Hash $10

Plant Based Chorizo $6
Peppers & onions / *soy*

EGGS

Scrambled Eggs / *dairy, egg* $3

Scrambled Eggs $4.5
Creme fraiche & Irish cheddar / *dairy, egg*

Tofu Scramble $4
Potatoes, kale, mushrooms, peppers & onions (vegan, vegetarian) / *soy*

FRITTATAS $5

Roasted Mushroom Caramelized onion, Irish cheddar / *dairy, egg*

3 Cheese Mozzarella, fontina, white cheddar / *dairy, egg*

Seasonal Frittatas

January-March Broccoli & aged cheddar / *dairy, egg*

April-June Asparagus & brie with mushrooms / *dairy, egg*

July-September Spinach & feta with heirloom tomatoes / *dairy, egg*

October-December Caramelized kale & roasted butternut squash / *dairy, egg*

QUICHE $6

Smoked Bacon, Caramelized Onion & Irish Cheddar / *gluten, dairy, egg*

Seasonal Quiches

All made with gluten free hashbrown crust

January-March Broccoli & cheddar / *dairy, egg*

April-June Asparagus & brie with mushrooms / *dairy, egg*

July-September Spinach & feta with heirloom tomatoes / *dairy, egg*

October-December Caramelized kale & roasted butternut squash / *dairy, egg*

THE GRIDDLE

French Toast $5
Roasted apple compote, butter, bourbon maple syrup / *gluten, dairy, egg, soy*

Banana Oat Pancakes $4
Butter, bourbon maple syrup / *gluten, dairy, egg*

Orange Cinnamon Mascarpone Pancakes $4
Butter, bourbon maple syrup / *gluten, dairy, egg*

Buttermilk Pancakes $3
Butter, maple syrup / *gluten, dairy, egg*

STARCHES

Roasted Potatoes $2.5
Caramelized onions & herbs / *dairy*

Hash Brown Potatoes $2.5
Creme fraiche & chives / *dairy*

Red Flannel Root Vegetable Hash $3.5
Potatoes / *dairy*

Irish Cheddar Grits $9
Bacon jam / *dairy*

FRUITS & OATS

Fresh Sliced Seasonal Fruit Display $5

Fresh Berry Boats $6

Fresh Whole Fruit $1
Apples, oranges, bananas, seasonal selections
minimum of twelve

Oatmeal $4
Raisins, powder seed blend, honey

Individual Overnight Oats, choice of 2 $5
- Maple blueberry
- Banana mixed nut butter / *tree nuts*
- Chocolate raspberry / *dairy, soy*

Layered Crystal Springs Yogurt Parfaits $5
Seasonal preserves, maple chia granola / *dairy*

Seasonal Parfaits

January-March Huckleberry jam

April-June Strawberry Yuzu jam

July-September Fall blend jam

October-December Apple butter

Individual Crystal Springs Yogurt $3.5
Granola / *dairy*
sold by the dozen

Assorted Kind Bars, choice of 3 $36/dozen
- Chocolate cherry cashew / *tree nuts*
- Coconut almond / *tree nuts*
- Caramel & sea salt / *tree nuts*
- Dark chocolate & sea salt / *tree nuts*

BREAKFAST ENHANCEMENTS & ACTION STATIONS

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A LA CARTE BREAKFAST PASTRIES

by the dozen

Large Cinnamon Buns / *gluten, dairy, egg* $72

Large Croissants / *gluten, dairy, egg* $54

Large Chocolate Croissant / *gluten, dairy, egg, soy* $60

Large Almond Croissant / *gluten, dairy, egg, tree nut* $60

Seasonal Filled Croissants / *gluten, dairy, egg, soy, tree nut* $60

Fall Pumpkin/Cranberry
Winter Nutella
Spring Lemon Meringue
Summer Peaches 'n Cream

Large Scones / *gluten, dairy, egg, soy* $42
- Cherry Almond
- Blueberry
- Chocolate Chip
- Cran-Orange

Large Muffins / *gluten, dairy, egg, soy* $48
- Blueberry
- Chocolate Chip
- Apple
- Banana
- Fall and Winter: Pumpkin

Coffee Cake Loaves / *gluten, dairy, egg, soy* $54
- Cinnamon Streusel
- Lemon Glazed
- Marble Chocolate Chip
- Orange Poppy

Udi's Gluten Free Muffin / *egg* $6 each
- Double Chocolate
- Blueberry

BREAKS

All break packages are priced per person for your 2 hour service window and will be replenished throughout. Select your length of coffee service first; then add a food package to customize your break.

COFFEE & BEVERAGE SERVICE

Classic Coffee Service $6
Coffee, decaf, hot tea, iced water, half and half, oatmilk, sugar, sweeteners, honey and lemon wedges

Full Beverage Service $8
Coffee, decaf, hot tea, iced water, assorted soft drinks half and half, oatmilk, sugar, sweeteners, honey, lemon wedges

Morning Boost Beverage Service $10
TLC cold brew coffee, bottled smoothies, bottled water

The Refresher Beverage Service $12.5
Refresher black iced tea & lemonade station: mango puree, pineapple puree, kiwi puree, fresh strawberries, raspberries, blackberries, lemon, lime & orange slices

For 4 hours add $8
For 8 hours add $12
Additional 30 minute increments add $1.5
Minimum of 2 hours required

BREAK SNACK PACKAGES

Sweet

Tea Party $14
Assorted tea cookies and petite pastries, Irish scones with jam and honey butter, savory croissant tea sandwiches (smoked ham & brie, turkey club, caprese) / *gluten, dairy, egg, soy, peanut, tree nut*

The Old World $12
Biscotti, Italian wedding cookies, cannoli, eclairs / *gluten, dairy, egg, soy, tree nut*

Cookie Jar, choose 4 $8
/ *gluten, egg, dairy, soy, peanut, tree nut*
- Chocolate chip
- Sugar
- Triple chocolate chip
- Snickerdoodle
- Butterscotch pecan
- Reese's
- Oatmeal raisin
- Banana cream pie
- White chocolate raspberry
- White chocolate macadamia
- Red velvet
- Gingersnap

Chocolate Rush $10
Chocolate covered pretzels, chocolate covered fruit, triple chocolate cookies, assorted truffles / *gluten, dairy, egg, soy*

Cupcake Haven, choose 3 $9
gluten, dairy, egg, soy
- Chocolate Salted Caramel
- Cookie Butter Red Velvet
- Irish Cream
- Lemon-Berry
- Coconut-Pineapple
- Triple Chocolate
- Double Vanilla
- Carrot Cream Cheese

Savory

Gourmet Dip Bar / *gluten, dairy, sesame* $12
Spiced naan, crudite

Dips, choice of 2
- 7 Layer Taco Dip with Tortilla Chips
- Whipped Feta Dip
- Smoky Eggplant Dip

Garden Fresh Duo $6
Individual crudite cups with black garlic ranch & roasted garlic hummus / *dairy, egg, soy, sesame*

Artisan Charcuterie Duo $8
Individual charcuterie cups with artisan crackers, cured meats & cheese, jam, mustard / *gluten, dairy*

Salsa & Sweets Duo $10
Fresh tortilla chips, guacamole, salsa roja, salsa verde, churros & warm ganache / *gluten, dairy egg, soy*

Harvest Snack $10
Honey whipped almond butter, vanilla yogurt dip, fresh apple slices & celery sticks, housemade granola bars / *dairy, tree nuts*

BYO Trail Mix Display $14
Marcona almonds, candied pumpkin seeds, toasted sunflower seeds, raisins, pretzels, dried cherries, granola, Chex mix, dark chocolate / *gluten, dairy, soy, tree nuts*

Pretzel & Dip Duo $16
Warm original, aged cheddar, everything spiced crusted pretzels, original pretzel bites, warm beer cheese dip, honeycomb mustard, whole grain mustard, chocolate dipped pretzel rods / *gluten, dairy, egg, soy, sesame*

Gourmet Popcorn, choice of 2 $8
Chicago blend, garlic butter, movie butter, maple bacon, extra cheddar, cheesy caramel, puppy chow / *dairy*

BREAKS

All break packages are priced per person for your 2 hour service window and will be replenished throughout.
Select your length of coffee service first; then add a food package to customize your break.

A LA CARTE BREAKS

Only available to add to an existing package
Sold by the dozen

Assorted Kind Bars, choice of 3 $36
- Chocolate cherry cashew / *tree nuts*
- Coconut almond / *tree nuts*
- Caramel & sea salt / *tree nuts*
- Dark chocolate & sea salt / *tree nuts*

Individual Fruit Cups $48

Individual Berry Cups $72

Individual Great Lakes Kettle Chips $15
parmesan garlic, cherry wood BBQ, buffalo wing, sea salt, pepper & onion

Layered Crystal Springs Yogurt Parfaits $84
Seasonal preserves, maple chia granola / *dairy*

Individual Crystal Springs Yogurt with Granola $36
Plain, vanilla, strawberry / *dairy*

Individual Overnight Oats, choice of 2 $42
- Maple blueberry
- Banana mixed nut butter / *tree nuts*
- Chocolate raspberry

Roasted Garlic Hummus & Crudite Cups / *sesame* $48

Black Garlic Ranch & Crudite Cups / *dairy, egg, soy* $36

Hard-Boiled Eggs $18
Ketchup, hot sauce, salt & pepper

Individual Jars TL Snack Mix $60
Homemade ranch dusted snack mix with Cheez-itz, pretzels, oyster crackers, Chex mix, Gold Fish / *gluten, dairy*

A LA CARTE COFFEE & BEVERAGES

priced per person

Regular Coffee $2
Half and half, oatmilk, sugar, sweeteners

Decaf Coffee $2
Half and half, oatmilk, sugar, sweeteners

Assorted Hot Tea Selections $3.5
Honey & fresh lemon

TLC Cold Brew $5

Iced Tea $2.5
Lemon wedges & honey
Choice of 1
- Black
- Green Tropical
- Hibiscus Berry

Hot Chocolate $4
Mini marshmallows, whipped cream / *dairy*

Warm Apple Cider $3
Seasonally available August-January

TLC Strawberry Kiwi Punch $5
Seasonal Punches available
January-March Orange, Golden Kiwi & Pineapple
April-June Mango & Passion Fruit
July-September Watermelon, Cucumber & Lime
October-December Cranberry & Pomegranate

Coca Cola Beverages $3.5

Iced Water $1.75

Lemonade $2

Blueberry Lemonade $3

Orange Juice $2.5

Apple Juice $2.5

Grapefruit Juice $2.5

Assorted Smoothies $6
Strawberry kiwi acai, oatmeal banana Biscoff, avocado green / *dairy*

Assorted Vitamin Waters $5

Assorted Flavored Topo Chico Sparkling Water $5

Seasonal Infused Water $5

Seasonal Water
January-March Prickly Pear, Honey, Mint
April-June Strawberry, Cucumber, Lime
July-September Triple Berry
October-December Dragon Fruit, Lemon

BOXED LUNCHES

All boxed lunches include a sandwich, wrap or salad, chips, cookie, seasonal whole fresh fruit, and bottled water. Choice of 3 entrees, sandwiches, wraps and/or salads. Additional entrees will be an additional charge of $3 per meal.

BOXED LUNCHES $26

Sandwiches

Turkey Club
Smoked bacon, green goddess dressing, roasted tomato, mixed greens, everything sourdough / *gluten, dairy, egg, sesame*

Smoked Beef Brisket Pastrami
gruyere, yellow mustard, marbled rye / *gluten, dairy, egg*

The Italian
Assorted salami, provolone, pickled peppers, shrettuce, Calabrese aioli, focaccia / *gluten, dairy, egg*

Grilled Beef Tri Tip
Chimichurri roasted garlic aioli, pickled red onion, arugula, sourdough / *gluten, dairy, egg*

Tunacado
Preserved tuna salad, avocado, slow roasted tomato, pesto, havarti, everything spiced multigrain sourdough / *gluten, dairy, egg, sesame, fish*

Orange Blossom Honey BBQ Chicken Wrap
Smoked cheddar, kale, tomatoes, pickled red onions, cilantro, green goddess dressing, BBQ sauce, grilled tomato basil wrap / *gluten, dairy, egg*

Caprese Sandwich
Fresh mozzarella, basil pesto, pickled red onion, arugula, roasted tomato, aged balsamic, herb focaccia / *gluten, dairy*

Rotisserie Cauliflower Wrap
Rotisserie style cauliflower, arugula, chimichurri, pickled red onion, Irish cheddar spread, garlic herb tortilla wrap / *gluten, dairy*

Plant Based Chorizo Wrap
Shredded kale, medley tomatoes, black beans, roasted corn, lime vinaigrette, tomato basil wrap / *gluten, soy*

Falafel Wrap
Hummus, quinoa, roasted vegetables, heirloom carrots, vegan tzatziki, cucumber & tomato salad, herb tortilla / *gluten, sesame*

Salads

Apple Salad
Mixed greens, spinach, endive, honey crisp apples, goat cheese, chives, apple cider vinaigrette / *dairy*

House Salad
Mixed greens, shaved parmesan, crispy prosciutto, garlic herb croutons, pickled red onions, heirloom tomatoes, Parmesan peppercorn dressing / *gluten, dairy, egg*

Wedge
Artisan iceberg lettuce, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, sunflower seed crunch, ranch dressing / *dairy, egg, sesame*

Caesar
Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, caesar dressing / *gluten, dairy, egg, soy, fish*

Avocado
Artisan greens, radish, pickled red onion, cucumber, heirloom tomato, sundried tomato pesto, puffed quinoa, charred scallion vinaigrette / *dairy*

Garden
Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

Market Salad
Ancient grains, baby kale, charred corn, heirloom carrots, cucumber, preserved mushrooms, grilled onion, radish, ricotta salata, sunflower seed crunch, micro herbs, green goddess dressing / *gluten, dairy, egg*

Seasonal Salad

January-March **Roasted Delicata Squash & Compressed Apple** Arugula, frisee, balsamic, ricotta spread, poppy seed crunch, roasted shallot maple vinaigrette / *dairy*

April-June **Spring Forward** Grilled asparagus, mixed greens, preserved mushrooms, shaved radish, feta, toasted sunflower seeds, pea shoots, red wine vinaigrette / *dairy*

July-September **Heirloom Tomato Caprese** Focaccia crumb, fresh mozzarella, micro basil, frisee, arugula, sunflower seeds, basil green goddess dressing / *dairy, gluten, egg*

July-September **Compressed Watermelon** Heirloom tomatoes, cucumber, arugula, pickled red onion, feta, agave lime vinaigrette / *dairy*

October-December **Compressed Pear** Baby kale, red ribbon sorrel, radish, pickled raisins, goat cheese, toasted pumpkin seeds, champagne vinaigrette / *dairy*

Add protein to any of the Boxed Salads:
Hot Smoked Salmon, Lemon Herb Grilled Chicken, Roasted Trumpet Mushroom, Miso Glazed Tofu, Grilled Bistro Steak
additional $3 per serving

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

BAKED POTATO BUFFET $26

Dinner Rolls butter | *gluten, dairy, egg*

Deconstructed Salad Bar Mixed greens, heirloom tomatoes, shaved radish, cucumber, heirloom carrots, marinated chickpeas, preserved mushrooms, seasonal roasted vegetable, shaved Parmesan, feta, balsamic vinaigrette, parmesan peppercorn dressing / *dairy, egg*

Seasonal Roasted Vegetable
January-March Broccoli
April-June Asparagus
July-September Patty pan squash
October-December Roasted delicata squash

Baked Russet Potatoes
Baked Sweet Potatoes

Toppings Butter, aged cheddar, sour cream, smoked bacon, brown sugar, chives, crispy onions / *gluten, dairy*

Soup, choice of 2
- Broccoli Cheddar
Broccoli gremolata / *dairy*
- Roasted Vegetable Chili
Creme fraiche & ranch oyster crackers / *gluten, dairy*
- Smoked Bison Chili
Aged cheddar croutons & creme fraiche / *gluten, dairy, soy*
- Tomato Bisque
Aged cheddar croutons & creme fraiche / *gluten, dairy*
- Irish Cheddar Cauliflower
Cheddar croutons / *gluten, dairy*
- Loaded Baked Potato
Smoked bacon, cheddar, chives / *dairy*
- White Chicken Chili
Tortilla strips, creme fraiche / *dairy*

Seasonal Soups
January-March Mushroom Bisque / *dairy*
April-June Asparagus Brie / *dairy*
July-September Corn Bisque / *dairy*
October-December Pumpkin Squash / *dairy*

Chocolate Caramel Tart / *gluten, dairy, egg, soy*
Raspberry Almond Cake / *gluten, dairy, egg, soy, tree nut*

GRAIN BOWL BUFFET $36

Warm Protein, choice of 2
- Honey Rosemary Chicken
- Herb Crusted Grilled Bistro Steak
- Hot Smoked Salmon / *fish*
- Citrus Grilled Shrimp / *shellfish*
- Miso Grilled Tofu / *soy*

Warm Grains, choice of 2
- Ancient grains / *gluten*
- Quinoa
- White rice
- Brown rice

Toppings Mixed greens, cabbage & sprouts blend, roasted sweet potatoes, black beans, pickled red onions, preserved mushrooms, heirloom tomatoes, cucumbers, heirloom carrots, radish, charred corn, roasted cauliflower, marinated chickpeas, toasted power seed blend, feta, shaved parmesan / *dairy*

Seasonal Roasted Vegetable
January-March Broccoli
April-June Asparagus
July-September Patty pan squash
October-December Roasted delicata squash

Sauces, choice of 2
- Green goddess dressing / *dairy, egg*
- Balsamic vinaigrette
- Roasted garlic vinaigrette
- Ranch dressing / *dairy, egg*
- Lemon shallot vinaigrette

Coconut Mango Mousse / *dairy*
Gluten Free Chocolate Cake / *soy*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

DELI BUFFET $36

Deconstructed Salad Bar: Mixed greens, heirloom tomatoes, shaved radish, cucumber, heirloom carrots, marinated chickpeas, preserved mushrooms, seasonal roasted vegetable, herb croutons, shaved parmesan, feta, toasted sunflower seeds, balsamic vinaigrette, parmesan peppercorn dressing / *contains gluten, dairy, egg*

Soup, choice of 1

• Broccoli Cheddar
Broccoli gremolata / *dairy*

• Roasted Vegetable Chili
creme fraiche & ranch oyster crackers / *gluten, dairy*

• Smoked Bison Chili
Aged cheddar croutons & creme fraiche / *gluten, dairy, soy*

• Tomato Bisque
Aged cheddar croutons & creme fraiche / *gluten, dairy*

• Irish Cheddar Cauliflower
Cheddar croutons / *gluten, dairy*

• Loaded Baked Potato
Smoked bacon, cheddar, chives / *dairy*

• White Chicken Chili
Tortilla strips, creme fraiche / *dairy*

Seasonal Options

January-March Mushroom Bisque
Creme fraiche, sunflower poppy seed crunch / *dairy*

April-June Asparagus Brie
Creme fraiche, crispy onions / *gluten, dairy*

July-September Corn Bisque
Smoked bacon, popcorn / *dairy*

October-December Pumpkin Squash
Creme fraiche, pepitas / *dairy*

Sandwiches, choice of 3
Includes assorted kettle chips & pickle spears

Turkey Club
Smoked bacon, green goddess dressing, roasted tomato, mixed greens, everything sourdough / *gluten, dairy, egg, sesame*

Grown Up BLAT
Smoked bacon, smashed avocado, slow roasted tomato, herb aioli, arugula, wheat bread / *gluten, dairy, egg, sesame*

Smoked Beef Brisket Pastrami
Irish cheddar, yellow mustard, marbled rye / *gluten, dairy, egg*

The Italian
Assorted salami, provolone, pickled peppers, shrettuce, Calabrese aioli, focaccia / *gluten, dairy, egg*

Grilled Beef Tri Tip
Chimichurri roasted garlic aioli, pickled red onion, arugula, sourdough / *gluten, dairy, egg*

Tunacado
Preserved tuna salad, avocado, slow roasted tomato, pesto, havarti cheese, everything spiced multigrain sourdough / *gluten, dairy, egg, sesame, fish*

Orange Blossom Honey BBQ Chicken Wrap
Smoked cheddar, kale, tomatoes, pickled red onions, cilantro, green goddess dressing, BBQ sauce, grilled tomato basil wrap / *gluten, dairy, egg*

Ham & Cheese
Irish cheddar cheese spread, dill pickle, arugula, honey-comb mustard, butter croissant / *gluten, dairy, egg*

Caprese Sandwich
Fresh mozzarella, basil pesto, pickled red onion, arugula, roasted tomato, aged balsamic, herb focaccia / *gluten, dairy*

Rotisserie Cauliflower Wrap
Rotisserie style cauliflower, arugula, chimichurri, pickled red onion, Irish cheddar spread, garlic herb tortilla wrap / *gluten, dairy*

Adult PB&J
Almond butter, banana butter, fresh blueberries, maple chia granola, brioche / *gluten, egg, tree nut*

Plant Based Chorizo Wrap
Shredded kale, medley tomatoes, black beans, roasted corn, lime vinaigrette, tomato basil wrap / *gluten, soy*

Falafel Wrap
Hummus, quinoa, roasted vegetables, heirloom carrots, vegan tzatziki, cucumber & tomato salad, herb tortilla / *gluten, sesame*

Dessert, choice of 1

• Chef's Choice of Cookies / *gluten, dairy, egg, soy, peanut, tree nut*

• Dessert Bars / *gluten, dairy, egg, soy*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

TAQUERIA BUFFET $36

Ensalada Romaine, fire roasted peppers & onions, roasted corn, radish, cherry tomatoes, queso fresco, crispy tortilla strips, cilantro, agave lime vinaigrette / *dairy*

Protein, choice of 2
- Grilled chicken
- Grilled carne asada
- Smoked beef barbacoa
- Grilled citrus shrimp / *shellfish*
- Smoked shredded pork carnitas
- Marinated grilled mahi mahi / *fish*
- Plant based chorizo with peppers & onions / *soy*
- Mushroom fajitas

Wraps, choice of 2
- Flour tortillas / *gluten*
- Corn tortillas
- Lettuce wraps
- Fresh tortilla chips

Sides, choice of 2
- Refried pinto beans, queso fresco & crispy onions | *gluten, dairy*
- Cilantro lime rice
- Street corn casserole / *dairy, egg*
- Roasted poblano mac & cheese / *gluten, dairy, egg*

Sauces, choice of 2
- Avocado crema / *dairy*
- Salsa verde
- Salsa roja
- Seasoned sour cream / *dairy*

Add $1.50 for each additional sauce

Toppings Queso fresco, pickled red onions, cilantro, limes, lettuce, pico de gallo / *dairy*

Tres Leches Cake / *gluten, dairy, egg, soy*
Mole Chocolate Mousse / *dairy, egg*

ITALIAN BUFFET $40

Garlic Parmesan Bread / *gluten, dairy*

Salads, choice of 1
- Caesar Salad: Romaine, roasted tomatoes, shaved Parmesan, focaccia croutons, Caesar dressing | gluten, dairy, egg, fish
- Chopped Salad: Cucumbers, heirloom tomatoes, olives, pickled peppers, ricotta salata, romaine, salami, chickpeas, roasted garlic vinaigrette | dairy
- Garden Salad: Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing
- Insalata Mista: Radicchio, arugula, endive, fennel, cucumber, grape tomatoes, radish, lemon-burnt honey vinaigrette
- Caprese: Spinach, seasonal lettuce, fresh mozzarella, tomato, basil, tomato-balsamic vinaigrette | dairy

Vegetable Lasagna with Mascarpone Herb Topping
Oven-roasted bell peppers, zucchini, yellow squash and onion along with spinach and garlic with ricotta, mozzarella, and cottage cheese / *gluten, dairy, egg*

Pastas, choice of 2
- Mushroom truffle ravioli / *gluten, dairy, egg*
- Spinach & ricotta ravioli / *gluten, dairy, egg*
- Rigatoni / *gluten, egg*
- Orecchiette / *gluten*
- Cavatelli / *gluten, egg*

Sauces, choice of 2
- Tomato sauce
- Vodka sauce / *dairy*
- Parmesan ricotta cream sauce / *dairy*
- Gorgonzola cream sauce / *dairy*
- Basil pesto cream sauce / *dairy*
- Beef bolognese / *dairy*

Toppings Parmesan, Italian herbs, chili flakes, toasted bread crumbs / *gluten, dairy*

Proteins, choice of 2
- Italian sausage with peppers & onions
- Roasted shrimp scampi / *dairy, shellfish*
- Italian meatballs / *gluten, dairy, soy*
- Grilled lemon rosemary chicken with bruschetta salad
- Grilled baby eggplant
- Plant based Italian meatballs / *gluten, dairy, egg, soy*

Vegetables, choice of 2
- Roasted acorn squash agrodolce: caramelized acorn squash, sweet & sour vinaigrette, fried sage, capers, pine nuts / *tree nuts*
- Zucchini with tomatoes: sauteed zucchini, sun dried tomatoes, Parmesan crisp / *dairy*
- Eggplant caponata: Olives, tomatoes, capers, herb crumbs, feta / *gluten, dairy*

Tiramisu / *gluten, dairy, egg*
Nutella Tart / *gluten, dairy, egg, soy, tree nut*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

HOME STYLE BUFFET $45

Corn Bread Salted browned maple butter / *gluten, dairy, egg*

Garden Salad Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

Proteins, choice of 2
- Rotisserie style roasted chicken, chicken jus
- Cajun crusted chicken, white BBQ Sauce / *dairy, egg, soy, shellfish*
- Short rib pot roast, beef jus
- Crispy pork belly, balsamic caramelized onion cherry chutney / *soy*
- Tea brine smoked pork loin, apple mostarda / *dairy*
- Hot smoked salmon, horseradish creme fraiche / *dairy*
- Blackened Cajun shrimp, add $6 / *shellfish*

Sides, Choice of 2
- Sour cream & onion mashed potatoes / *dairy*
- Classic macaroni & cheese / *gluten, dairy, egg*
- Red beans & rice
- Roasted root vegetables
- Roasted brussels sprouts with Parmesan / *dairy*
- Green beans with roasted garlic
- Classic coleslaw with creamy dressing / *egg*

Seasonal roasted vegetable options

January-March Parmesan roasted cauliflower & broccoli, lemon shallot vinaigrette / *dairy*

April-June Roasted asparagus, lemon chive vinaigrette

July-September Roasted patty pan squash, basil pesto / *dairy*

October-December Roasted squash blend of delicata, butternut, acorn, maple syrup

Cookie Butter Red Velvet Cake / *gluten, dairy, egg, soy*

Lemon Meringue Tart / *gluten, dairy, egg, soy*

AMERICAN BBQ BUFFET $45

Mini Cornbread Muffins / *gluten, dairy, egg*

Salads, choice of 2
- Roasted Potato Salad, herb dressing / *dairy, egg*
- Cucumber Tomato Salad Feta, fresh dill, lemon shallot vinaigrette / *dairy*
- Classic Coleslaw, creamy dressing / *dairy, egg*
- Garden Salad, mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

Proteins, choice of 2
- BBQ smoked pork ribs
- Smoked BBQ pulled pork
- BBQ smoked chicken wings
- Smoked BBQ pulled chicken
- Smoked bone in beef short ribs, add $10
- BBQ turkey leg, add $6
- Smoked beef brisket
- Ranch dusted chicken tenders / *dairy*

served with condiments and accompaniments

Sides, choice of 2
- Mac & cheese / *gluten, dairy, egg*
- Smokehouse baked beans
- Cajun corn casserole / *dairy, egg*
- Rosemary Parmesan roasted potato wedges / *dairy*
- Fire roasted vegetable chili
- Wildflower honey glazed sweet potato wedges
- Sour cream & onion mashed potatoes / *dairy*
- Haricot verts with roasted garlic

Seasonal roasted vegetable options

January-March Parmesan roasted cauliflower & broccoli, lemon shallot vinaigrette | *dairy*

April-June Roasted asparagus, lemon chive vinaigrette

July-September Roasted patty pan squash, basil pesto | *dairy*

October-December Roasted squash blend of delicata, butternut, acorn, maple syrup

Apple Crumb Pie / *gluten, dairy, egg, soy*

Brown Butter Fudge Brownie / *gluten, dairy, egg, soy*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

MEDITERRANEAN BUFFET $48

Herb Focaccia herb & garlic oil / *gluten*

Falafel Vegan tzatziki, roasted garlic hummus, everything spiced naan / *gluten, dairy, egg, soy, sesame*

Salad, choice of 1
- Garden Salad: Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing
- Chopped Salad: Cucumbers, heirloom tomatoes, olives, pickled peppers, ricotta salata, romaine, salami, roasted garlic vinaigrette / *dairy*
- Everyday Mediterranean Salad: Baby arugula, marinated chickpeas, roasted red peppers, english cucumbers, feta, white balsamic vinaigrette / *dairy*

Proteins, choice of 2
- Citrus herb grilled chicken, roasted garlic vinaigrette, caramelized onion lentil rice
- Lamb & beef kofta, saffron rice, roasted red pepper yogurt / *dairy*
- Roasted walleye, tomato caper relish, citrus herb cous-cous / *gluten*
- Snapper piccata with roasted capers, lemon & garlic, add $15 / *dairy, fish*

Vegetables, choice of 2
- Mediterranean vegetable blend, lemongrass chili crunch
- Grilled broccolini, lemon feta dressing / *dairy*
- Roasted mushrooms, goat cheese & balsamic / *dairy*
- Seasonal Vegetables

Seasonal roasted vegetable options

January-March Parmesan roasted cauliflower & broccoli, lemon shallot vinaigrette / *dairy*

April-June Roasted asparagus, lemon chive vinaigrette

July-September Roasted patty pan squash, basil pesto / *dairy*

October-December Roasted squash blend of delicata, butternut, acorn, maple syrup

Cherry-Greek Yogurt Mousse / *dairy, egg*

Baklava / *gluten, dairy, egg, soy, tree nut*

THREE LEAF SIGNATURE BUFFET $50

Dinner Rolls butter / *gluten, egg, dairy*

Garden Salad Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

Apple Fennel & Brussels Sprout Salad Frisee, candied walnuts, goat cheese, maple dressing / *dairy, soy, tree nuts*

Proteins
- Herb roasted chicken, chicken natural jus / *dairy*
- Braised beef short rib, red onion marmalade, red wine reduction
- Dill brined salmon, sweet corn puree / *dairy*

Sides
- Roasted potatoes / *dairy*
- Crispy brussels sprouts, caramelized onions, kale, feta & aged balsamic / *dairy*
- Honey roasted heirloom carrots

Double Chocolate Mousse Cake / *dairy, egg, soy*

NY Cheesecake / *gluten, dairy, egg, soy*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

BISTRO BUFFET $50

Dinner Rolls butter / *gluten, dairy, egg*

Salads, choice of 1

• Apple fennel & brussels sprout salad with frisee, candied walnuts, goat cheese, maple dressing / *dairy, tree nuts*

• House salad with mixed greens, shaved parmesan, crispy prosciutto, heirloom tomatoes, pickled red onions, roasted garlic croutons, Parmesan peppercorn dressing / *gluten, dairy, egg*

• Seasonal burrata salad with balsamic vinaigrette

January-March Pickled beets & apple, arugula, frisee, sunflower seed crunch, balsamic glaze / *dairy*

April-June Black pepper strawberry, pickled spring onions, pistachios, arugula, pesto / *dairy, tree nuts*

July-September Stone fruit, arugula, basil, sunflower seeds, spiced honey / *dairy*

October-December Roasted delicata squash & fig, arugula, frisee, pickled red onions, toasted pistachios balsamic glaze, pesto / *dairy, tree nuts*

Soup, choice of 1

• Broccoli Cheddar
Broccoli gremolata / *dairy*

• Roasted Vegetable Chili
creme fraiche & ranch oyster crackers / *dairy*

• Smoked Bison Chili
Aged cheddar croutons & creme fraiche / *dairy, soy*

• Tomato Bisque
Aged cheddar croutons & creme fraiche / *dairy*

• Irish Cheddar Cauliflower
Cheddar croutons / *gluten, dairy*

• Loaded Baked Potato
Smoked bacon, cheddar, chives / *dairy*

• White Chicken Chili
Tortilla strips, creme fraiche / *dairy*

Seasonal Soups

January-March Mushroom bisque with creme fraiche & sunflower poppy seed crunch / *dairy*

April-June Asparagus brie, creme fraiche & crispy onions / *gluten, egg*

July-September Corn bisque, smoked bacon & creme fraiche / *dairy*

October-December Pumpkin squash, creme fraiche & pepitas / *dairy*

Protein, choice of 2

• Herb roasted chicken, chicken jus / *dairy*

• Rainbow trout meuniere / *dairy*

• Bouillabaisse, French bread and rouille / *gluten, dairy, egg, fish, shellfish*

• Grilled hanger steak, red wine shallot butter / *dairy*

• Cassoulet, smoked chicken & chicken sausage

• Short rib beef bourguignon

Sides, choice of 2

• French lentil ragout, melted leeks

• Creme fraiche mashed potatoes / *dairy*

• Ratatouille

• Cauliflower & gruyere au gratin / *dairy*

• Sweet corn & wild mushroom gnocchi / *gluten, dairy, soy*

• Rosti potato cakes / *dairy, egg*

• Seasonal roasted vegetable options

January-March Parmesan roasted cauliflower & broccoli, lemon shallot vinaigrette / *dairy*

April-June Roasted asparagus, lemon chive vinaigrette

July-September Roasted patty pan squash, basil pesto / *dairy*

October-December Roasted squash blend of delicata, butternut, acorn, maple syrup

Fruit Tart / *gluten, dairy, egg, soy*

Lemon Financier / *gluten, dairy, egg, tree nut*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

EXECUTIVE BUFFET $75

Dinner Rolls butter / *gluten, dairy, egg*

Wedge Salad Artisan iceberg, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, poppy seed crunch, ranch dressing | *dairy, egg, sesame*

Burrata Salad Balsamic vinaigrette

January-March Pickled beets & apple, arugula, frisee, sunflower seed crunch, balsamic glaze / *dairy*

April-June Black pepper strawberry, pickled spring onions, pistachios, arugula, pesto / *dairy, tree nuts*

July-September Stone fruit, arugula, basil, sunflower seeds, spiced honey / *dairy*

October-December Roasted delicata squash & fig, arugula, frisee, pickled red onions, toasted pistachios balsamic glaze, pesto / *dairy, tree nuts*

Soup, choice of 1

- Broccoli Cheddar
  Broccoli gremolata / *dairy*
- Roasted Vegetable Chili
  creme fraiche & ranch oyster crackers / *dairy*
- Smoked Bison Chili
  Aged cheddar croutons & creme fraiche / *dairy, soy*
- Tomato Bisque
  Aged cheddar croutons & creme fraiche / *dairy*
- Irish Cheddar Cauliflower
  Cheddar croutons / *gluten, dairy*
- Loaded Baked Potato
  Smoked bacon, cheddar, chives / *dairy*
- White Chicken Chili
  Tortilla strips, creme fraiche / *dairy*

Seasonal Soups

January-March Mushroom bisque with creme fraiche & sunflower poppy seed crunch / *dairy, sesame*

April-June Asparagus brie, creme fraiche & crispy onions / *gluten, dairy*

July-September Corn bisque, smoked bacon, popcorn / *dairy*

October-December Pumpkin squash, creme fraiche & pepitas / *dairy*

Proteins, choice of 3

- Roasted beef tenderloin, cognac mustard cream / *dairy*
- Miso glazed sea bass, carrot puree / *dairy, soy, fish*
- Confit chicken with truffle gravy / *dairy, soy*
- Roasted walleye, yuzu vin blanc / *dairy*
- Grilled wagyu coulotte, TL steak sauce / *dairy*

Sides, Choice of 4

- Creamed farro with seasonal vegetables / *dairy*
- Sweet potato puree, goat cheese, honey, root vegetable crunch / *dairy*
- Duck fat roasted potatoes, truffle butter / *dairy*
- Gruyere mashed potatoes / *dairy*
- Roasted heirloom carrots, orange dill butter / *dairy*
- Grilled broccolini, lemon feta dressing / *dairy*
- Sweet corn & wild mushroom pasta / *gluten, dairy, egg, soy*
- Truffle green bean casserole / *gluten, dairy, soy*
- Seasonal roasted vegetable options

January-March Parmesan roasted cauliflower & broccoli, lemon shallot vinaigrette / *dairy*

April-June Roasted asparagus, lemon chive vinaigrette

July-September Roasted patty pan squash, basil pesto / *dairy*

October-December Roasted squash blend of delicata, butternut, acorn, maple syrup

Tuxedo Chocolate Mousse / *dairy*

Blueberry Financier / *gluten, dairy, egg, tree nut*

BUFFETS

All buffets come with iced water, hot regular and decaf coffee, hot water, assorted tea bags, half and half, oatmilk, sugar, sweetener, iced tea (choice of black, green tropical, hibiscus berry and served with lemon). Lemonade available to add with an additional $2 per person fee.

ROHR'S SEASONAL BUFFET $75

Available at Morris Inn only

Dinner Rolls butter / *gluten, dairy, egg*

Salads, Choice of 1
- Wedge Salad: Artisan iceberg lettuce, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, poppy seed crunch, ranch dressing | *dairy, egg, sesame*
- Caesar Salad: Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, caesar dressing / *gluten, dairy, egg, fish*
- Spinach Salad: Baby spinach, Nueske's Bacon, heirloom tomato, radish, red onions, bacon-Dijon dressing

Starches, Choice of 2
- Creme fraiche & garlic mashed potatoes / *dairy*
- Sweet mashed potatoes - Berbere butter / *dairy*
- Garlic herb polenta / *dairy*
- Dauphinoise potatoes / *gluten, dairy*
- Cowboy potatoes / *dairy*
- Lobster mac MP / *gluten, dairy, shellfish*

Vegetables, Choice of 2
- Grilled Asparagus Lemon & Tarragon / *dairy*
- Mushroom Medley Caramelized Shallots
- Mexican Style Corn "Elotes" / *dairy*
- Crispy Brussels Sprouts
- Glazed Baby Heirloom Carrots

Protein, Choice of 3

Base package
- Angus strip
- Angus ribeye
- Angus filet
- Free range airline chicken, marsala sauce
- Roasted Sea bass, cured egg yolk bearnaise / *dairy, egg, fish*

Sauces, Choice of 2
- Bordelaise / *dairy*
- Black garlic balsamic jus / *soy*
- Cola black pepper demi
- Au poivre / *dairy*
- Cured egg yolk bearnaise / *dairy, egg*
- Bone marrow gremolata

Soup, Choice of 1
- October-December Whiskey Pumpkin / *dairy*
- January-March French Onion
- April-September Summer Tomato Bisque / *dairy*
- April-September Mushroom Bisque / *dairy*
- Year Round Loaded Potato / *dairy*

Mini Vanilla Berry Creme Brulee | *dairy, egg*

Domer Cake Jars | *gluten, dairy, egg, soy*

AMERICAN DELI PACKAGE $24

Available at Morris Inn only

American Deli Meat Tray
Smoked turkey, honey ham, roast beef, roasted chicken, sliced tomatoes, red onions, assorted pickles, green leaf lettuce, aged cheddar, swiss, muenster, assorted rolls and breads, mayonnaise, mustards / *gluten, dairy*

Chicken Waldorf Salad Shredded chicken breast, crisp celery, diced apples, halved grapes toasted pecans, creamy honey-apple dressing / *egg, tree nuts*

Mixed Green Salad Halved heirloom cherry tomatoes, shaved red onion, sliced cucumber, carrot ribbons, Meyer lemon-thyme vinaigrette

Chicken Noodle Soup Garden vegetables, egg noodles / *gluten, dairy, egg*

Dessert, choice of 1
- Chef's Choice of Cookies / *gluten, dairy, egg, soy, peanut, tree nut*
- Dessert Bars / *gluten, dairy, egg, soy*
- Brownies / *gluten, dairy, egg, soy*

KIDS MEALS $24

All kids meals are served with fresh fruit cup, parmesan garlic breadsticks, chocolate chip cookie (cookies contain gluten, dairy, egg, soy)

Entree, Choice of 1
- **Chicken Tenders** Ketchup, BBQ sauce | *gluten, dairy, egg*
- **Penne** Tomato sauce, mini meatballs | *gluten, dairy, egg*
- **Grilled Chicken Strips** Ketchup, BBQ sauce

Sides, Choice of 2
- **Mashed Potatoes** | *dairy*
- **Cut Corn** | *dairy*
- **Broccoli Cheddar Macaroni & Cheese** | *gluten, dairy, egg*

BUFFET ENHANCEMENTS

add additional selections to your buffet for the below add on price per selection

Proteins $6 per serving
Sauces $3 per serving
Salads $4 per serving
Sides $5 per serving
Vegetables $4 per serving
Soups $4 per serving
Dessert $4 per serving

COLD HORS D'OEUVRES

All hors d'oeuvres will be served as a stationed display and are priced per person. There is a minimum order of 25 items per selection. Tray-passed hors d'oeuvres are available for an additional fee of $25 per passed hors d'oeuvre. One chef attendant fee of $150 per 2 hours applies with the option to add on additional time at $100 per hour.

Pastrami Bruschetta $4.5
Rye crisp, pickled mustard seed, red cabbage puree / *gluten, dairy*

Smoked Salmon Parfait $5
Pickled red onion creme fraiche, everything spice, dill & chive, crispy caper / *dairy, sesame, fish*

Hearts of Palm Ceviche Shooters $4
Blue corn tortilla strips / *gluten*

Seasonal Ceviche Martini with Tostada $7
January-March Pacific Octopus / *gluten, shellfish*
April-June Pink Shrimp / *shellfish*
July-September Albacore Tuna / *gluten, fish*
October-December Bay Scallop / *gluten, shellfish*

Avocado Shooter $4
Whipped avocado mousse, pico, tortilla strips, pumpkin seeds

Seasonal Bruschetta $4
January-March Roasted squash and cranberries with spiced mascarpone / *gluten, dairy*
April-June Compressed strawberry & roasted asparagus with honey truffle ricotta spread / *gluten, dairy*
July-September Pesto spread with fresh mozzarella drops and tomato / *gluten, dairy*
October-December Honey thyme pears with goat cheese spread / *gluten, dairy*

Tomato & Fresh Mozzarella Skewers $4
Fresh mozzarella, aged balsamic & basil oil / *dairy, soy*

Shrimp Cocktail Shooter $5
Bloody Mary gazpacho / *soy, fish, shellfish*

Plant Based Chorizo Taco Cups $4
Kale, black beans, heirloom tomatoes, roasted corn, agave lime vinaigrette, tortilla strips / *soy*

Seasonal Gazpacho $3
January-March Carrot
April-June Strawberry jalapeno
July-September Roasted tomato
October-December Cucumber

Hummus & Crudite Shooter $3
Endive, carrot, cucumber, roasted garlic hummus / *sesame*

Ranch & Crudite Shooter $3
Endive, carrot, cucumber, black garlic ranch / *dairy, egg*

Beet & Apple Tartare $3
Labneh, sumac, spiced lavosh / *gluten, dairy*

Hummus & Naan $3
Pickled raisin, roasted cauliflower, roasted garlic hummus / *gluten, dairy, sesame*

HOT HORS D'OEUVRES

All hors d'oeuvres will be served as a stationed display and are priced per person. There is a minimum order of 25 items per selection. Tray-passed hors d'oeuvres are available for an additional fee of $25 per passed hors d'oeuvre. One chef attendant fee of $150 per 2 hours applies with the option to add on additional time at $100 per hour.

Crab Cakes $5
Yuzu aioli / *gluten, egg, soy, shellfish*

Goat Cheese Toast $3
Bacon jam / *gluten, dairy*

Baked Brie En Croute $4
Apricot jam / *gluten, dairy, egg*

Bacon Wrapped Dates $4
Maple glaze

Grilled Chicken Skewers $3.5
Aji verde crème fraiche / *dairy*

Steak and Charred Pearl Onion Kabobs $4
A-5 steak sauce / *soy, fish*

Falafel Bites $3.5
Vegan tzatziki / *soy*

Impossible Mushroom Teriyaki Meatballs / *soy* $3.5

BBQ Meatballs / *gluten, dairy, soy* $4

Chicken Lollipops $4
BBQ sauce

Mushroom Toast $3.5
Brie, focaccia, caramelized leeks / *gluten, dairy*

Cured Pork Belly Bites $4
Calabrian chili honey

Crispy Popcorn Chicken $4
Ranch dust, honey mustard, BBQ sauce / *gluten, dairy, egg, soy*

Brown Sugar Smokies $3.5
Wagyu hot dog, bacon, smoked maple syrup

Lamb Lollipops $4
15 year aged balsamic

Shrimp Spring Rolls $4
Thai chili vinaigrette / *gluten, egg, soy, shellfish*

Vegetable Spring Rolls $3
Thai chili vinaigrette / *gluten, egg, soy*

Asiago Arancini $3
Vodka sauce / *gluten, dairy, egg*

Vegetable Samosas $3
Cilantro chutney / *gluten*

Stuffed Potato $3
Aged cheddar, chives / *dairy*

Smashed Potato Bites $3
Bravas aioli, white cheddar powder / *dairy*

Beef Wellington Bites $5
Horseradish mustard / *gluten, dairy, egg*

Tater Kegs $3
Chive, creme fraiche / *dairy, egg*

SLIDERS

Prices are per serving.

HOT SLIDERS

The Burger $4
White cheddar, dill pickle, special sauce, red onion marmalade, Hawaiian roll / *gluten, dairy, egg, sesame*

The Fowl $6
Fried chicken, banana pepper ranch slaw, spicy honey, Hawaiian roll / *gluten, dairy, egg, sesame*

The Pig $4
Smoked pork, pickled onions, BBQ sauce, grilled pineapple, Hawaiian roll / *gluten, sesame*

The Fungi $4
Balsamic marinated portobello mushroom, Provolone cheese, roasted tomato, pesto, Hawaiian roll / *gluten, dairy, egg, sesame*

CHILLED SLIDERS

The Bird $4
Roasted turkey, smoked bacon, herb aioli, lettuce, roasted tomato, croissant / *gluten, dairy, egg*

The Italian $4
Artisan salami, provolone, pickled red onion, arugula, aged balsamic, calabrese aioli, croissant / *gluten, dairy, egg*

The Caprese $3.5
Fresh mozzarella, roasted tomato, arugula, aged balsamic, pesto, herb focaccia / *gluten, dairy*

The Beef $7
Roasted beef tenderloin, horseradish creme fraiche, white cheddar, pickled red onion, ciabatta / *gluten, dairy, egg*

The Sea $6
Butter poached lobster, pickled red onions, citrus dressing, chives & dill, brioche / *gluten, dairy, egg shellfish*

RECEPTION DISPLAYS

Prices are per serving

CRUDITE DISPLAY $10
Fresh seasonal crudite, black garlic ranch, roasted garlic hummus / *dairy, egg, sesame*
Present in individual crudite boxes add $6 each

FRESH FRUIT DISPLAY $6
Fresh sliced seasonal fruit, orange blossom honey, vanilla bean yogurt dip / *dairy*

MIDWEST CHEESE DISPLAY $12
Local cheese with assorted artisan crackers, preserves, honeycomb mustard, whole grain mustard / *gluten, dairy, egg*

LOCAL CHARCUTERIE DISPLAY $16
Midwest charcuterie (meats), preserved vegetables, artisan crackers, seasonal preserves & mustards / *gluten, dairy, egg, tree nuts*

ANTIPASTO BOARD $16
Artisan cheese & charcuterie (meats), preserved vegetables, artisan crackers, preserves & mustards / *gluten, dairy, egg*

DIPS DISPLAY Choice of 3 warm or chilled $15
Warm
- Baked Brie: Fig jam, pumpkin seeds, artisan crackers / *gluten, dairy, egg*
- Spinach & Artichoke Dip: Tortilla chips / *dairy, egg*
- Caramelized Onion Balsamic Bacon Jam: crostini / *gluten*

Chilled
- Whipped Ricotta: Truffle honey & rosemary focaccia / *gluten, dairy*
- Roasted Garlic Hummus: Everything spice, grilled naan / *gluten, dairy, sesame*

THE PRETZEL $16
Warm original, aged cheddar, everything spiced crusted pretzels, original pretzel bites, warm beer cheese dip, honeycomb mustard, whole grain mustard, chocolate dipped pretzel rods / *gluten, dairy, sesame, soy*

GUACAMOLE & QUESO DISPLAY $18
Fresh tortilla chips, mashed avocados, pickled red onion, tomatoes, limes, cilantro, queso fresco, toasted pumpkin seeds, scallions, roasted garlic, warm queso blanco / *dairy*

CLASSICS SALAD DISPLAY $18
Wedge Artisan iceberg, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, poppy seed crunch, ranch dressing | *dairy, egg, sesame*

Caesar Romaine, roasted tomato, shaved Parmesan, focaccia crouton, Caesar dressing / *gluten, dairy, egg, fish*

Chopped Romaine, cucumbers, heirloom tomatoes, olives, pickled peppers, ricotta salata, salami, roasted garlic vinaigrette / *dairy*

SALMON & TUNA POKE DISPLAY $16
Sushi rice, cucumber, pickled ginger, scallions, sesame seeds, nori, shaved cabbage & carrots, shaved radish, pickled red onions, crispy wonton strips, wasabi tobiko, chili crunch oil, ginger soy vinaigrette, spicy mayo / *gluten, dairy, egg, soy, sesame*

BYO MAC & CHEESE BAR $18
Irish Cheddar Cheese and Macaroni / *gluten, dairy, egg*

Proteins, choice of 2
- Smoked pulled pork
- Smoked beef brisket
- Grilled chicken
- Grilled bratwurst
- Grilled lobster *add $5*

Toppings Smoked bacon aged cheddar, parmesan, smoked gouda, caramelized onions, sautéed mushrooms, roasted broccoli, pickled jalapenos, chives, herb bread crumbs / *gluten, dairy*

Sauces BBQ sauce, buffalo sauce, basil pesto / *dairy*

DETROIT STYLE PIZZA DISPLAY $18
Choice of 2
- Calabrian chili honey ezzo pepperoni / *gluten, dairy*
- Italian fennel sausage / *gluten, dairy*
- Roasted mushroom & onion / *gluten, dairy*
- Classic Margherita / *gluten, dairy*

Chopped Salad Romaine, cucumbers, heirloom tomatoes, olives, pickled peppers, ricotta salata, salami, chickpeas, roasted garlic vinaigrette/ *dairy*

Caesar Salad Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, caesar dressing / *gluten, dairy, egg, fish*

FRESH BURRATA DISPLAY $12
Roasted garlic & rosemary focaccia, heirloom tomatoes, basil pesto, aged balsamic, EVOO / *gluten, dairy*

January-March Beets & figs
April-June Strawberries & asparagus
July-September Fresh stone fruit
October-December Delicata squash & pears

ACTION STATIONS

For stations that require a chef attendant, a fee of $150 per 2 hours applies with the option to add on additional time at $100 per hour.

GRAZING TABLE $22

Artisan cheese & charcuterie, preserved vegetables, artisan crackers, mixed nuts, homemade cheddar crackers, bread, preserves, mustards / *gluten, dairy, egg, tree nuts*
Minimum 50 guests

LOBSTER ROLL STATION $28

Butter toasted split top rolls, melted butter, roasted garlic aioli, fresh chives & dill, fresh lemon shaved celery, pickled red onions, crushed salt & vinegar chips / *gluten, dairy, egg, shellfish*

THE CARVERY

All displays come with fresh dinner rolls and butter

Salad, choice of 1

- Garden: Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing
- Caesar: Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, caesar dressing | *gluten, dairy, egg, fish*
- Antipasto: Romaine, salami, olives, tomatoes, cucumber, pickled peppers, ricotta salata, roasted garlic vinaigrette | *dairy*
- Wedge: Artisan iceberg lettuce, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, poppy seed crunch, ranch dressing | *dairy, egg, sesame*

Roasted Potatoes Rosemary & parmesan | *dairy*

Beef Ribeye $36
Horseradish creme fraiche, beef jus | *dairy*

Smoked Wagyu Beef Brisket $34
Honey bourbon BBQ, maple mustard, KC style

Roasted Beef Tenderloin $36
Cognac peppercorn sauce, caramelized shallot red wine demi | *dairy*

Herb Roasted Turkey Breast $24
Sage turkey jus, cranberry marmalade

Maple Bourbon Glazed Ham $20
Caramelized onion cherry chutney, fig jam

BIG GREEN EGG STATION

Chef attendant is required. This action station can only occur outdoors. There is a minimum of 50 guests required and a maximum of 250 guests for each action station.

Chefs custom menu selection, cooked to order

PASTA STATION $22

Pasta, choice of 2

- Mushroom truffle ravioli / *gluten, dairy, egg*
- Four cheese ravioli / *gluten, dairy, egg*
- Cavatelli / *gluten, egg*
- Orecchiette / *gluten, egg*

Sauce, choice of 2

- Wagyu Bolognese
- Smoked classic San Marzano tomato sauce
- Pesto cream sauce / *dairy*
- Gorgonzola sauce / *dairy*
- Parmesan ricotta cream / *dairy*

Proteins, choice of 2

- Italian sausage
- Roasted shrimp scampi / *dairy shellfish*
- Italian meatballs / *gluten, dairy, egg, soy*
- Grilled lemon rosemary chicken, bruschetta salad
- Grilled baby eggplant
- Plant based Italian meatballs / *soy*

Toppings Roasted mushrooms, roasted seasonal vegetable, wilted spinach, roasted tomatoes, broccoli, parmesan, fresh basil, Italian seasoning, chili flakes, toasted parmesan bread crumbs / *gluten, dairy*

SALAD STATION $16

Warm Protein (Choice of 2)

- Honey rosemary chicken
- Herb crusted grilled bistro steak / *dairy*
- Citrus grilled shrimp / *dairy, shellfish*
- Miso grilled tofu / *soy, sesame*

Toppings Mixed greens, baby spinach, roasted sweet potatoes, black beans, pickled onions, preserved mushrooms, heirloom tomatoes, cucumbers, heirloom carrots, charred corn, marinated chickpeas, toasted sunflower seeds, radish, feta, shaved Parmesan, fresh mozzarella, herb croutons / *gluten, dairy*

Sauces Green goddess dressing / *dairy egg*, balsamic vinaigrette, roasted garlic vinaigrette

Upgrade your salad station with a garden inspired backdrop decor wall for $150.

OONI PIZZA ACTION STATION $24

This action station can only occur outdoors. There is a minimum of 50 guests required and a maximum of 250 guests for each Action Station.

Grilled sourdough pizza dough, GF cauliflower pizza dough, classic red sauce, parmesan ricotta cream sauce, garlic herb oil, pepperoni, grilled chicken, Italian sausage, pizza cheese blend, parmesan, roasted mushrooms, red onion, grilled pineapple, fresh basil, banana peppers, roasted bell peppers, spinach, roasted garlic, EVOO, ranch, balsamic glaze, BBQ sauce / *gluten, dairy*

ACTION STATIONS

For stations that require a chef attendant, a fee of $150 per 2 hours applies with the option to add on additional time at $100 per hour.

Dessert Stations

THE FROZEN SHAMROCK $14

Chef attendant is required. It is recommended that one chef attendant per 75 guests per station is provided. Based upon availability.

Chocolate, vanilla and salted caramel gelato, strawberry sorbet, sugar and cake cones, whipped cream, fresh berries, assorted toppings, chocolate and caramel sauces / *gluten, dairy, egg, soy, peanut, tree nut*

customize gelato and sorbet flavors - upon approval $2 upgrade to ND branded waffle cones $2 / gluten, dairy, egg

CREPE BAR $14

Warm crepes, caramelized bananas, peaches, cherries, cinnamon apples, fresh berries, caramel sauce, Nutella, whipped cream, chocolate shavings, shredded coconut, pecans, almonds / *gluten, dairy, egg, soy, tree nut*

BYO DESSERT PARFAIT $14

Dark chocolate, berry and vanilla mousse, vanilla cake, devil's food cake, brown butter brownie, crushed chocolate chip cookies, berry compote, chocolate sauce, salted caramel, chocolate crispies, peanut butter cups, M&Ms, chocolate shavings, toasted coconut, toasted pecans / *gluten, dairy, egg, soy, tree nut*

PREMIUM DESSERT BAR $18

Four custom chef curated desserts. Visually elevated display.

PETITES BY THE DOZEN (1-2 bites)

Cheesecake chocolate, strawberry, New York $36
gluten, dairy, egg, soy

Tarts Fresh fruit, mocha, lemon meringue $36
gluten, dairy, egg, soy, tree nut

Chocolate Mousse Cups Dark chocolate, strawberry, Bailey's / *dairy, soy* $36

Financiers Orange, blueberry, pistachio $36
gluten, dairy, egg, soy, tree nut

Macarons / *gluten, dairy, egg, soy, tree nut* $48

Chocolate Bon Bons / *gluten, dairy, egg, soy* $60

Vanilla Profiteroles / *gluten, dairy, egg, soy* $24

Chocolate Chip Cannoli / *gluten, dairy, egg, soy* $36

Eclairs / *gluten, dairy, egg, soy* $36

Chocolate Dipped Shamrocks / *gluten, dairy, soy* $24

Chocolate Covered Strawberries / *gluten, dairy, egg, soy* $48

A LA CARTE SWEETS BY THE DOZEN

Chef's Choice Cookies $36
gluten, dairy, egg, soy, peanut, tree nut

Caramel Apple Bars $36
gluten, dairy, egg, soy

Pecan Chocolate Chunk Bars $36
gluten, dairy, egg, soy, tree nut

Blueberry Crumble Bars (vegan) $36
gluten, tree nut

Lemon Bars $36
gluten, dairy, egg, soy

Chef's Choice Dessert Bars $36
gluten, dairy, egg, soy, tree nut

Fudge Brownies / *gluten, dairy, egg, soy* $36

Standard Cupcakes / *gluten, dairy, egg, soy* $36
Choose between chocolate or vanilla cake and frosting

Gourmet Cupcakes / *gluten, dairy, egg, soy* $48
- Carnival Apple
- Peanut Butter and Chocolate
- Death by Chocolate
- Unicorn Bling
- Cafe Con Leche

Mini Cupcakes / *gluten, dairy, egg, soy* $24
Choose between chocolate or vanilla cake and frosting

Add an edible image to your cupcakes for $3/dozen

Hand Decorated Shortbread Cookies $70
gluten, dairy, egg

Custom Printed Shortbread Cookies $60
gluten, dairy, egg, soy

For individually bagged cookies add $2/dozen

Individually Wrapped Gluten Free Options
- GF Cookies $6 each
- GF Brownie $6 each
- GF Rice Krispies $4.5 each

PLATED MEALS: ENTREE SALADS

Two-course entree salad meals include artisan rolls and butter, pre-filled water glass, hot regular and decaf coffee, hot water, assorted tea bags, half and half, sugar, sweetener. all entree salads come with one protein option. Oatmilk available upon request.

Two Course Entree Salads $36

PROTEINS, choose 1

- Grilled bistro steak / *dairy*
- Hot smoked salmon
- Lemon herb grilled chicken
- Roasted trumpet mushroom
- Miso glazed tofu / *soy, sesame*

SALADS, choose 1

- **Burrata Salad** Balsamic vinaigrette

January-March Pickled beets & apple, arugula, frisee, sunflower seed crunch, balsamic glaze / *dairy, sesame*

April-June Black pepper strawberry, pickled spring onions, pistachios, arugula, pesto / *dairy, tree nuts*

July-September Stone fruit, arugula, basil, sunflower seeds, spiced honey / *dairy*

October-December Roasted delicata squash & fig, arugula, frisee, pickled red onions, toasted pistachios balsamic glaze, pesto / *dairy, tree nuts*

- **Apple Salad** Mixed greens, spinach, endive, honey crisp apples, goat cheese, chives, apple cider vinaigrette / *dairy*

- **House Salad** Mixed greens, shaved parmesan, crispy prosciutto, garlic herb croutons, pickled red onions, heirloom tomatoes, parmesan peppercorn dressing / *gluten, dairy, egg*

- **Wedge** Artisan iceberg, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, sunflower seed crunch, ranch dressing / *dairy, egg, sesame*

- **Caesar** Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, Caesar dressing / *gluten, dairy, egg, fish*

- **Avocado** Artisan greens, radish, pickled red onion, cucumber, heirloom tomato, sundried tomato pesto, puffed quinoa, charred scallion vinaigrette / *dairy, soy*

- **Garden** Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

- **Golden Beet Carpaccio** Candied pistachios, goat cheese spread, orange supremes, arugula, frisee, fresh dill & chive, pickled red onion, everything cracker, champagne vinaigrette / *gluten, dairy, sesame, tree nuts*

- **Market Salad** Ancient grains, baby kale, charred corn, heirloom carrots, cucumber, preserved mushrooms, grilled onion, radish, ricotta salata, sunflower seed crunch, micro herbs, green goddess dressing / *gluten, dairy, egg, sesame*

- **Seasonal Salad**

January-March Roasted delicata squash & compressed apple, arugula, frisee, aged balsamic, ricotta spread, poppy seed crunch, roasted shallot maple vinaigrette / *dairy*

April-June Grilled asparagus, mixed greens, preserved mushrooms, shaved radish, feta, toasted sunflower seeds, pea shoots, red wine vinaigrette / *dairy*

July-September Heirloom tomato caprese, focaccia crumb, fresh mozzarella, micro basil, frisee, arugula, sunflower seeds, basil green goddess dressing / *gluten, dairy, egg*

July-September Compressed watermelon, heirloom tomatoes, cucumber, arugula, pickled red onion, feta, agave lime vinaigrette / *dairy*

October-December Compressed pear, baby kale, red ribbon sorrel, radish, pickled raisins, goat cheese, toasted pumpkin seeds, champagne vinaigrette / *dairy*

DESSERTS, choose 1

- **Blueberry Buttermilk Tart** Blueberry sauce / *gluten, dairy, egg, soy*
- **Key Lime Tart** Mango sauce / *gluten, dairy, egg, soy*
- **Salted Caramel Cheesecake Tart** Salted caramel / *gluten, dairy, egg, soy*
- **Chocolate Pecan Tart** Chocolate sauce / *gluten, dairy, egg, soy, tree nut*
- **Pistachio Cherry Cake** Spiced Cherry sauce / *gluten, dairy, egg, soy, tree nut*
- **Chocolate Raspberry Cake** Raspberry sauce / *dairy, egg, soy*
- **Banana Rum Cake** Caramel sauce / *dairy, egg, soy*
- **Blackberry Almond Cake** Blackberry sauce / *gluten, dairy, egg, soy, tree nut*
- **Cheesecake** Chocolate, lemon, strawberry or New York / *gluten, dairy, egg, soy*
- **Strawberry Shortcake** Spring and Summer only / *gluten, dairy, egg, soy*
- **Berry Mousse** Berry Sauce / *dairy*
- **Lemon Panna Cotta** Blueberry compote / *dairy*
- **Dark Chocolate Mousse** Dark ganache, raspberry / *dairy, egg*

THREE COURSE PLATED MEALS

All plated meals include artisan rolls and butter, pre-filled water glass, hot regular and decaf coffee, hot water, assorted tea bags, half and half, sugar, sweetener. Oatmilk available upon request.

SALADS, choose 1

Burrata Salad Balsamic vinaigrette

January-March Pickled beets & apple, arugula, frisee, sunflower seed crunch, balsamic glaze / *dairy, sesame*

April-June Black pepper strawberry, pickled spring onions, pistachios, arugula, pesto / *dairy, tree nuts*

July-September Stone fruit, arugula, basil, sunflower seeds, spiced honey / *dairy*

October-December Roasted delicata squash & fig, arugula, frisee, pickled red onions, toasted pistachios balsamic glaze, pesto / *dairy, tree nuts*

Apple Salad Mixed greens, spinach, endive, honey crisp apples, goat cheese, chives, apple cider vinaigrette / *dairy*

House Salad Mixed greens, shaved parmesan, crispy prosciutto, garlic herb croutons, pickled red onions, heirloom tomatoes, parmesan peppercorn dressing / *gluten, dairy, egg*

Wedge Artisan iceberg, Nueske's bacon, 3 year aged cheddar, heirloom tomatoes, pickled red onions, fresh chives & dill, sunflower seed crunch, ranch dressing / *dairy, egg, sesame*

Caesar Romaine, roasted tomatoes, shaved parmesan, focaccia croutons, Caesar dressing / *gluten, dairy, egg, fish*

Avocado Artisan greens, radish, pickled red onion, cucumber, heirloom tomato, sundried tomato pesto, puffed quinoa, charred scallion vinaigrette / *dairy, soy*

Garden Mixed greens, cucumber, tomato, heirloom carrots, shaved radish, pickled red onions, marinated chickpeas, sunflower seeds, balsamic dressing

Golden Beet Carpaccio Candied pistachios, goat cheese spread, orange supremes, arugula, frisee, fresh dill & chive, pickled red onion, everything cracker, champagne vinaigrette / *gluten, dairy, sesame, tree nuts*

Market Salad Ancient grains, baby kale, charred corn, heirloom carrots, cucumber, preserved mushrooms, grilled onion, radish, ricotta salata, sunflower seed crunch, micro herbs, green goddess dressing / *gluten, dairy, egg, sesame*

Seasonal Salads

January-March Roasted delicata squash & compressed apple, arugula, frisee, aged balsamic, ricotta spread, poppy seed crunch, roasted shallot maple vinaigrette / *dairy, sesame*

April-June Grilled asparagus, mixed greens, preserved mushrooms, shaved radish, feta, toasted sunflower seeds, pea shoots, red wine vinaigrette / *dairy*

July-September Heirloom tomato caprese, focaccia crumb, fresh mozzarella, micro basil, frisee, arugula, sunflower seeds, basil green goddess dressing / *gluten, dairy, egg*

July-September Compressed watermelon, heirloom tomatoes, cucumber, arugula, pickled red onion, feta, agave lime vinaigrette / *dairy*

October-December Compressed pear, baby kale, red ribbon sorrel, radish, pickled raisins, goat cheese, toasted pumpkin seeds, champagne vinaigrette / *dairy*

SOUP

Soup additions are $6 per serving

Loaded Baked Potato Ssmoked bacon, cheddar cheese & chives / *dairy*

Irish Cheddar Cauliflower Cheddar cheese croutons / *dairy, gluten*

Broccoli Cheddar Broccoli hair gremolata / *dairy*

Roasted Vegetable Chili Creme fraiche & ranch oyster crackers / *dairy, gluten*

French Onion Gruyere crostinis / *dairy, gluten*

Seasonal Soups

January-March Mushroom Bisque with creme fraiche & sunflower poppy seed crunch / *dairy, soy*

April-June Asparagus Brie with creme fraiche & crispy onions / *dairy, gluten*

July-September Corn Bisque with smoked bacon & pop-corn / *dairy, soy*

October-December Pumpkin Squash with creme fraiche & pepitas / *dairy*

THREE COURSE PLATED MEALS

All plated meals include artisan rolls and butter, pre-filled water glass, hot regular and decaf coffee, hot water, assorted tea bags, half and half, sugar, sweetener. Oatmilk available upon request.

ENTREES, **choose 1 Protein and 1 Vegetarian**
An additional entree selection can be added for $3 per serving. A maximum of three entree selections per event.

Land

Citrus Tea Brined Pork Chop $45
Apple bacon chutney, pork jus, herb fontina Jupiter rice grits */ dairy, soy*
Crossbarn Chardonnay or Bargetto Pinot Noir

Roasted Pork Belly $45
Orange blossom honey lacquer, caramelized shallot & cherry pork jus, cauliflower soubise */ dairy, soy*
Hampton Water Rosé

Herb Roasted Chicken $45
Chicken jus, roasted garlic mashed potatoes */ dairy*
Twomey Sauvignon Blanc or Crossbarn Chardonnay

Rosemary Honey Glazed Chicken $45
Wild mushroom chicken demi, fondant potato, brown butter carrot puree */ dairy*
Play Like a Champion Chardonnay or Bargetto Pinot Noir

Seared Chicken Breast $45
Apple bacon chutney, chicken jus, brown butter parsnip puree, roasted potatoes */ dairy*
Crossbarn Chardonnay or Bargetto Pinot Noir

Chicken Marsala $45
Mushroom marsala sauce, fontina, spinach & prosciutto stuffing, smashed fingerling potatoes, brown butter carrot puree */ dairy*
Play Like a Champion Chardonnay or Bargetto Pinot Noir

Braised Beef Short Rib $50
Red wine reduction, red onion marmalade, creme fraiche mashed potatoes */ dairy*
Louis Martini Cabernet Sauvignon

Grilled New York Strip $55
A5 steak sauce, confit garlic, wildflower honey twice baked sweet potato */ dairy, soy, fish)*
Louis Martini Cabernet Sauvignon

Bone In Herb Crusted Grilled Ribeye $55
Caramelized shallot red wine demi, smashed fingerling potatoes, creamed spinach puree */ dairy*
Louis Martini Cabernet Sauvignon

Grilled Beef Tenderloin $64
Cognac peppercorn sauce, gruyere au gratin potatoes, brown butter carrot puree */ dairy*
Louis Martini Cabernet Sauvignon

Roasted Beef Tenderloin $64
Black garlic truffle butter, red wine demi, roasted garlic mashed potatoes */ dairy*
J Vineyard Pinot Noir

Sea

Seared Walleye $45
Preserved lemon chive vinaigrette, farro verde, brown butter carrot puree */ gluten, dairy, fish*
Crossbarn Chardonnay or Whitehaven Sauvignon Blanc

Roasted Salmon $45
Dill vinaigrette, smashed fingerling potatoes, creamed corn puree */ dairy*
Crossbarn Chardonnay or Bargetto Pinot Noir

Stuffed Rainbow Trout $48
Scallop & crab stuffing, farro verde, roasted tomato nage */ gluten, dairy, egg, shellfish*
Crossbarn Chardonnay or Hampton Water Rosé

Roasted Halibut $54
Orange lobster sauce, cauliflower soubise, herb couscous */ gluten, dairy, soy, shellfish*
Girlan Chardonnay

Miso Glazed Sea Bass $56
Mushroom XO sauce, butter herbed rice, brown butter miso parsnip puree */ dairy, soy*
Crossbarn Chardonnay or Bargetto Pinot Noir

THREE COURSE PLATED MEALS

All plated meals include artisan rolls and butter, pre-filled water glass, hot regular and decaf coffee, hot water, assorted tea bags, half and half, sugar, sweetener. Oatmilk available upon request.

Vegetarian $38

Roasted Cauliflower Steak
Raisin chutney, smoked eggplant hummus, roasted heirloom carrots, ancient grains, roasted garlic vinaigrette */ gluten, sesame*
Hampton Water Rosé or Bargetto Pinot Noir

Mushroom Truffle Ravioli
Spinach Florentine sauce, crispy parmesan & mushroom bacon crunch, fresh herbs */ gluten, dairy, egg, soy*
J Vineyard Pinot Noir or Bargetto Pinot Noir

Stuffed Baby Eggplant
Straciatella filling, seasonal mushrooms, zucchini chips, tomato conserva */ dairy*
Maso Canali Pinot Grigio

Stuffed Poblano
Plant based chorizo, grilled pineapple, ancient grains, black bean puree, avocado crema */ gluten, soy*
Hampton Water Rosé or Whitehaven Sauvignon Blanc

Gnocchi with Wild Mushrooms & Corn
Mushroom bacon crunch, fresh herbs, fresh grated Parmesan */ gluten, dairy, soy*
Play Like a Champion Chardonnay or Bargetto Pinot Noir

Stuffed Acorn Squash
Mushroom quinoa filling, preserved cranberries, herb emulsion, sunflower & poppy seed crunch
Hampton Water Rosé or J Vineyard Pinot Noir

Coconut Curry Rice Bowl
Yellow curry, roasted trumpet mushroom, basmati rice, grilled peppers & onions, spinach, red cabbage */ soy*
Maso Canali Pinot Grigio

Roasted Hispi Cabbage
Miso sweet potato puree, mushroom XO sauce, root vegetable crumble */ soy*
Crossbarn Chardonnay

Root Vegetable Pave
Mushroom demi, carrot puree, herb salad */ soy*
Play Like a Champion Chardonnay

Vegetables, choose 1

Roasted Heirloom Carrots */ dairy*

Hen of the Woods Mushroom */ dairy*

Leek Wrapped Haricot Verts */ dairy*

Prosciutto Wrapped Asparagus

Loaded Roasted Brussels Sprouts Caramelized onion, kale, feta, pumpkin seeds, balsamic glaze */ dairy*

Seasonal Succotash */ dairy*

Citrus Grilled Broccolini

Roasted Root Vegetables */ dairy*
January-March Parmesan roasted cauliflower & broccoli with lemon shallot vinaigrette */ dairy*
April-June Asparagus, pea, fava bean with wild mushroom with lemon chive vinaigrette */ dairy*
July-September Roasted patty pan squash, pesto */ dairy*
October-December Roasted squash blend delicata, butternut, acorn, maple

DESSERTS, choose 1

Blueberry Buttermilk Tart Blueberry sauce */ gluten, dairy, egg, soy*

Key Lime Tart Mango sauce */ gluten, dairy, egg, soy*

Salted Caramel Cheesecake Tart Salted caramel */ gluten, dairy, egg, soy*

Chocolate Pecan Tart Chocolate sauce */ gluten, dairy, egg, soy, tree nut*

Pistachio Cherry Cake Spiced Cherry sauce */ gluten, dairy, egg, soy, tree nut*

Chocolate Raspberry Cake Raspberry sauce */ dairy, egg, soy*

Banana Rum Cake Caramel sauce */ dairy, egg, soy*

Blackberry Almond Cake Blackberry sauce */ gluten, dairy, egg, soy, tree nut*

Cheesecake Chocolate, lemon, strawberry or New York *gluten, dairy, egg, soy*

Strawberry Shortcake Spring and Summer only */ gluten, dairy, egg, soy*

Berry Mousse Berry sauce */ dairy*

Lemon Panna Cotta Blueberry compote */ dairy*

Dark Chocolate Mousse Dark ganache, raspberry */ dairy, egg*

THREE COURSE PLATED MEALS

All plated meals include artisan rolls and butter, pre-filled water glass, hot regular and decaf coffee, hot water, assorted tea bags, half and half, sugar, sweetener. Oatmilk available upon request.

PLATED MEAL ENHANCEMENTS

Add additional selections to your plated meal for the below add on price per selection

Additional protein $3 per serving
Sauces $3 per serving
Salads $4 per serving
Sides $5 per serving
Vegetables $4 per serving
Soups $4 per serving
Dessert $4 per serving
For a duo plate upgrade, add $12

Cake cutting fee of $3 per guest will be added for pre-approved outside special occasion cakes & pastries. Special occasion cake & pastries must be approved by your event specialist prior to the event.

KIDS MEALS $24

All kids meals are served with fresh fruit cup, parmesan garlic breadsticks, chocolate chip cookie

Entree, Choice of 1

- **Chicken Tenders** Ketchup, BBQ sauce | *gluten, dairy, egg*
- **Penne** Tomato sauce, mini meatballs | *gluten, dairy, egg*
- **Grilled Chicken Strips** Ketchup, BBQ sauce

Sides, Choice of 2

- **Mashed Potatoes** | *dairy*
- **Cut Corn** | *dairy*
- **Broccoli Cheddar Macaroni & Cheese** | *gluten, dairy, egg*

IMMERSIVE ND FAMILY WINE 5 COURSE TASTING MENU

Chef's custom menu selection of small bites paired with ND Family Wines

IMMERSIVE 5 COURSE TEELING WHISKEY TASTING MENU

Chefs custom menu selection of small bites paired with Teeling Whiskey

*Official partner of Notre Dame Athletics, Official Irish Whiskey Partner of ND Fans

IMMERSIVE 5 COURSE BEER TASTING MENU

Chefs custom menu selection of small bites paired with breweries

IMMERSIVE CHEF'S TABLE 5 COURSE SEASONAL TASTING MENU

Chefs custom menu selection of small seasonal plates

IMMERSIVE ND CHEF COOKING,

GRILLING OR COCKTAIL CLASSES

Custom cooking classes built around seasonal & regional food

BEVERAGES

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PACKAGE 1 - LUXURY

Spirits Grey Goose Vodka, Tanqueray Gin, Bacardi White Rum, Captain Morgan Dark Rum, Teeling Small Batch Irish Whiskey, Lot 40 Canadian Rye, Maker's Mark Bourbon, Johnnie Walker Black Scotch, Don Fulano Blanco Tequila

Wine, choose 4 Crossbarn Chardonnay, Twomey Sauvignon Blanc, Maso Pinot Grigio, Bargetto Pinot Noir, Smith & Hook Cabernet Sauvignon, Hahn Merlot, Hampton Water Rosé

Beer, choose 4 3 Floyd's Gumball Head Wheat, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can
Non-Alcoholic Beer, choose 1 Guinness 0 Non-Alcoholic, Coors Cutter Non-Alcoholic, Blue Moon Non-Alcoholic

Package includes High Noon Seltzer, Coke, Diet Coke, Sprite, ginger ale, sparkling water, orange & cranberry juice, bloody Mary mix, tonic, club soda, bitters, sweet & dry vermouth and simple syrup, limes, lemon, cherries, olives, oranges

1st Hour $20 per person
Each Additional Hour $14 per person

PACKAGE 2 - PREMIUM

Spirits Tito's Vodka, Bombay Gin, Bacardi White Rum, Captain Morgan Dark Rum, Keeper's Heart Irish Whiskey, Rittenhouse Rye, Buffalo Trace Bourbon, Dewar's Scotch, Camarena Tequilla

Wine, choose 4 Girlan Chardonnay, Whitehaven Sauvignon Blanc, Trovati Pinot Grigio, J Vineyards Pinot Noir, Louis Martini Cabernet Sauvignon, Hahn Merlot, Hampton Water Rosé

Beer, choose 4 Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can
Non-Alcoholic Beer, choose 1 Guinness 0 Non-Alcoholic, Coors Cutter Non-Alcoholic, Blue Moon Non-Alcoholic

Package includes High Noon Seltzer, Coke, Diet Coke, Sprite, ginger ale, sparkling water, orange & cranberry juice, bloody Mary mix, tonic, club soda, sweet & dry vermouth and simple syrup, limes, lemon, cherries, olives, oranges

1st Hour $18 per person
Each Additional Hour $12 per person

Add on to any package

- Play Like A Champion Today Chardonnay $38/bottle
- Play Like a Champion Today Cabernet Sauvignon $50/bottle

PACKAGE 3 - STANDARD

Spirits New Amsterdam Vodka, New Amsterdam Gin, Parrot Bay White Rum, Parrot Bay Dark Rum, Tullamore DEW Irish Whiskey, Jim Beam Rye, Jim Beam Bourbon, John Barr Scotch, Camarena Tequila

Wine, choose 4 William Hill Chardonnay, Ecco Domani Pinot Grigio, Mark West Pinot Noir, William Hill Cabernet Sauvignon

Beer, choose 4 Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can
Non-Alcoholic Beer, choose 1 Guinness 0 Non-Alcoholic, Coors Cutter Non-Alcoholic, Blue Moon Non-Alcoholic

Package includes High Noon Seltzer, Coke, Diet Coke, Sprite, ginger ale, sparkling water, orange & cranberry juice, bloody Mary mix, tonic, club soda, bitters, sweet & dry vermouth and simple syrup, limes, lemon, cherries, olives, oranges

1st Hour $12 per person
Each Additional Hour $6 per person

PACKAGE 4 - PREMIUM BEER & WINE

Wine, choose 4 Girlan Chardonnay, Whitehaven Sauvignon Blanc, Trovati Pinot Grigio, J Vineyards Pinot Noir, Louis Martini Cabernet Sauvignon, Hahn Merlot, Hampton Water Rosé

Beer, choose 4 3 Floyd's Gumball Head Wheat, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can
Non-Alcoholic Beer, choose 1 Guinness 0 Non-Alcoholic, Coors Cutter Non-Alcoholic, Blue Moon Non-Alcoholic

Package includes High Noon Seltzer, Coke, Diet Coke, Sprite, still water

1st Hour $12 per person
Each Additional Hour $6 per person

PACKAGE 5 - STANDARD BEER & WINE

Wine, choose 4 William Hill Chardonnay, Whitehaven Sauvignon Blanc, Ecco Domani Pinot Grigio, Mark West Pinot Noir, William Hill Cabernet Sauvignon

Beer, choose 4 Blue Moon, Bell's Two Hearted IPA, Angry Orchard, Stella Artois, Coors Lite, Miller Lite, Guinness Can
Non-Alcoholic Beer, choose 1 Guinness 0 Non-Alcoholic, Coors Cutter Non-Alcoholic, Blue Moon Non-Alcoholic

Package includes High Noon Seltzer, Coke, Diet Coke, Sprite, still water

1st Hour $10 per person
Each Additional Hour $4 per person

BEVERAGES

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ON CONSUMPTION BAR SERVICE

Non-hosted bar individual drink pricing:
Non-Alcoholic Beer - $6
Imported Beer - $6
High Noon Seltzer - $6
William Hill Chardonnay - $38 btl // $11 gl
William Hill Cabernet - $38 btl // $11 gl
Ecco Pinot Grigio - $38 btl // $11 gl
Markwest Pinot Noir - $38 btl // $11 gl
Play Like a Champion Chardonnay - $38 btl // $11 gl
Play Like a Champion Cabernet - $50 btl // $14 gl
Louis Martini Cabernet - $48 btl // $13 gl
Girlan Chardonnay - $48 btl // $13 gl
Smith & Hook Cabernet - $60 btl // $15 gl
Crossbarn Chardonnay - $60 btl // $15 gl
Whitehaven Sauvignon Blanc - $50 btl // $13 gl
MacMurray Pinot Noir - $48 btl // $13 gl
Luxury Bar Liquor Drink - $12
Premium Bar Liquor Drink - $10
Standard Bar Liquor Drink - $8

BAR PACKAGE ENHANCEMENTS

Add a spirit-free cocktail to any bar package - $8 per drink

Add a signature cocktail to any bar package - Pricing based on ingredients (maximum 3 signature cocktails per event).

Add a sparkling wine pour to your event with La Marca Sparkling Prosecco - $12 per guest

Additional spirits or wine can be added to existing packages and billed on consumption - see price list for bottle pricing (pending availability in the state of Indiana and subject to min case orders). Any remaining purchases post event will become the property of the caterer and may not be taken to go per Indiana Excise alcohol laws.

Tableside Bar Service tailored for intimate gatherings of up to (25) guests that can be provided at $500 for one hour of service + $200 for each additional hour. Service is only available with on-consumption hosted bars. Alcohol will be billed on consumption post-event on top of service charges. This service includes (2) bartenders, if additional bartenders are requested, a $50 bartender fee will need to be added for each additional bartender per hour. Depending on the location of the event, the client may be asked to source and finance supplementary decor elements such as pipe and drape to conceal the operational aspects of the tableside service.

Beverage Cart Enhancements

MIMOSA CART EXPERIENCE

The La Marca Prosecco branded cart will feature La Marca Prosecco pour, fruit juice and fresh fruit garnish. Experience not available on its own. Includes attendant. Must be associated with a full service catering (including bar, except brunches) event. Based upon availability.

$500 per Experience

IRISH COFFEE CART EXPERIENCE
WITH ALCOHOL

The Teeling Irish Whiskey branded cart will feature fresh brewed Peet's Coffee with Teeling Irish Whiskey, whipped cream, assorted syrups and half-and-half . Includes attendant. Experience not available on its own. Must be associated with a full service catering (including bar) event. Based upon availability.

$500 per Experience

IRISH COFFEE CART EXPERIENCE
WITHOUT ALCOHOL

The Teeling Irish Whiskey branded cart will feature fresh brewed Pete's Coffee with whipped cream, assorted syrups and half and half. Includes an attendant. Experience not available on its own. Must be associated with a full service catering (including coffee beverage package) event. Based upon availability.

$750 per Experience

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BAR SNACK OPTIONS

Per the State of Indiana, all catered event bar services must have food available to offer attendees. We have curated food options specifically for this purpose to assist you with being compliant with state law at your event.

Fresh Tortilla Chips Salsa verde & salsa roja, smoked queso *| dairy*
$5 per person

Mini Pretzel Bites Warm beer cheese sauce *| gluten, dairy*
$4 per person

TLC Snack Mix Cheez-its, pretzels, oyster crackers, Chex mix, gold fish *| gluten, dairy*
$4 per person

Assorted Local Popcorn, choice of 2
Sweet & salty blend *| dairy, soy*
Garlic butter *| soy*
Movie butter *| soy*
Maple bacon *| gluten, dairy, soy*
Extra cheddar *| dairy, soy*
Cheesy caramel *| dairy, soy*
Puppy chow *| dairy, soy, peanut*
$5 per person

Warm Crazy Bread Bites Marinara *| gluten, dairy*
$4 per person

Mini Taquitos, choice of 2 Korean BBQ, chicken & hatch chili, Nashville chicken *| dairy, egg, gluten, soy*
$5 per person

Kettle Chips Caramelized onion dip *| dairy*
$4 per person

Pork Rinds White cheddar powder & BBQ spice *| dairy*
$3 per person

Artisan Crackers Whipped cheddar spread *| gluten, dairy*
$3 per person

Local Cheese Curds Zick's sticks *| dairy*
$4 per person

Deluxe Mixed Nuts
$3 per person

BARTENDERS

A bartender fee of $50 will apply per bartender, per hour. For on-consumption bars, this fee will be waived if bar consumption reaches $200 in spend per bar, per hour. If an additional bartender is requested above and beyond our standard ratios, a charge of $50 will be issued for each additional hour.

BAR SERVICE

Switching wines between packages will be allowed and billed based on consumption. Bottles opened will be billed based on individual bottle pricing regardless of level of consumption complete for each bottle.

If you are adding additional alcohol to a bar package, the current retail price of the alcohol and bar charges (provided the alcohol is available to us in the state of Indiana) will apply. Specialty cocktails need to be ordered for at least 30% of the guest count and the rest can be billed on consumption.

IMMERSIVE EXPERIENCES

Create memorable Notre Dame experiences throughout your event with our customizable immersion menu. Minimum of 25 guests.

NOTRE DAME GREEN CARPET

$250 per day (available for indoor events only)

Start your event off with a Notre Dame & ivy themed step and repeat selfie wall complete with a green carpet.

COCKTAIL CLASSES

$150 bartender fee + $7 per guest

Begin your cocktail hour with a demo from our bar director. Choose your favorite cocktail and we'll give you the recipe and tips and tricks for making it like the pros. Option to add a cocktail kit takeaway gift for your guests (add $14 per kit).

NOTRE DAME FAMILY WINES: GUIDED TASTING EXPERIENCE

$500 sommelier fee

Led by Introductory Sommelier Laura O'Brien, this 1-hour experience guides your group through 4–5 curated selections while exploring tasting fundamentals and the history of Notre Dame Family Wines.

Wine and paired menu items priced separately based on custom selections.

Recommended for 20 guests or fewer. Inquire for larger group accommodations.

COOKING 101

$200 chef fee + $8 per guest

Kick off your event with a cooking demonstration from one of our chefs. We'll walk you through a simple and delicious dish you can add to your repertoire. Favorites include a simple caesar or wedge salad, or a quick and easy hummus. The cooking class will be accompanied by take-home recipe cards. Chef fee of $500 applies for executive chefs

FIGHTING IRISH FLAIR

$250 per item, per day. Stadium events only.

Add a Notre Dame icon to your event. Choice of either life-size leprechaun or shamrock to create a unique display or focal point.

WOODEN IRISH LETTERS

$500 per item, per day. Stadium events only.

Add life-size letters that spell out "IRISH" for an Instagram worthy backdrop.

three leaf

CATERING BY NOTRE DAME