



MORRIS INN
NOTRE DAME

A HIGHER DEGREE OF HOSPITALITY™

BANQUET MENUS



MORRIS INN
NOTRE DAME

✦ SORIN'S BREAKFAST ✦

FIGHTING IRISH SERVED BREAKFAST

CINNAMON FRENCH TOAST
with Fresh Berries

FLUFFY SCRAMBLED EGGS

APPLEWOOD-SMOKED BACON AND SAUSAGE LINKS

SERVED WITH FRUIT AND YOGURT PARFAIT CUPS
AND BASKET OF BREAKFAST PASTRIES

\$13 per person

BLARNEY STONE BUFFET

FRESH SLICED AND CUBED FRUIT TRAY

ASSORTED BREAKFAST PASTRIES

FLUFFY SCRAMBLED EGGS

CINNAMON FRENCH TOAST
with Berry Garnish and Warm Maple Syrup

BREAKFAST POTATOES

APPLEWOOD-SMOKED BACON AND SAUSAGE LINKS

\$14 per person

SORIN'S BUFFET

FRESH SLICED AND CUBED FRUIT TRAY

HONEY MAPLE SCENTED GRANOLA AND YOGURT

IRISH OATMEAL
Brown Sugar, Cinnamon, Allspice and Cloves

\$10 per person



MORRIS INN
NOTRE DAME

✦ SORIN'S BREAKFAST ✦

UNIVERSITY BRUNCH BUFFET

FRESH SLICED FRUIT DISPLAY

STRAWBERRY AND BRIE SPINACH SALAD

with Strawberry Balsamic Vinaigrette

FLUFFY SCRAMBLED EGGS

with Tomatoes, Peppers, Onions and Chives

CINNAMON FRENCH TOAST

with Mascarpone Cheese and Berries

IRISH POTATOES

with Leeks

APPLEWOOD-SMOKED BACON AND SAUSAGE LINKS

DIJON BREAST OF CHICKEN

with Broccoli, Wild Rice and Dijonnaise Sauce

PASTRY CHEF'S ASSORTED PASTRIES

\$19 per person

ADD OMELET STATION TO ANY BUFFET

\$5 Per Person

Beverages include coffees, teas and orange juice.

Minimum of 25 persons apply to all buffets.



CONTINUOUS BREAK ALL DAY

Continuous refreshment breaks are kept replenished from 7:30 am to 5:00 pm, so whenever your meeting is ready to break, the break is ready for you.

Our morning break includes: freshly brewed regular and decaffeinated coffee, specialty teas, assorted juices, assorted sodas (regular, diet and caffeine free), milk, breakfast pastries and bagels, cold cereal and assorted yogurts with granola, fresh seasonal sliced fruit and breakfast bars.

\$7.50 per person

Our afternoon break includes: freshly brewed regular and decaffeinated coffee, specialty teas, assorted sodas (regular, diet and caffeine free), iced tea, variety of sweet and salty snacks, whole or fresh sliced fruit, a daily rotating assortment of one of the following: cheese and crackers, ice cream treats, Mediterranean relish tray, vegetable crudités, pita chips with salsa and hummus, and potato chips with assorted dips.

\$6.50 per person

We also offer a beverage-only break in the morning and afternoon.

\$5.25 per person

Please feel free to discuss any special needs or requests with your Event Specialist.



SERVED LUNCHEON ENTREES

LEMON OREGANO GRILLED CHICKEN // \$15
with Greek Orzo Salad

BASIL MARINATED GRILLED CHICKEN BREAST // \$15
with Spring Greens, Garden Vegetables and Balsamic Rosemary Vinaigrette

CHICKEN STRUDEL // \$15
with Dijon Cream Sauce and French Beans

SAUTÉED LEMON CAPER CHICKEN // \$15
with White Wine Sauce, Saffron Rice and Carrots

PARMESAN PANKO CHICKEN BREAST // \$15
with Tomato Basil Sauce, Angel Hair Pasta and Squash

ITALIAN BEEF TIPS // \$16
with Pepper Medley and Roasted Garlic Mashed Potatoes

RED WINE BRAISED ROUND OF BEEF // \$15
with Mushroom Brown Sauce, Roasted Potatoes and Carrots

BEEF TENDERLOIN SALAD // \$14
with Blue Cheese, Red Onion, Radish, Arugula, Brown Sugar Balsamic Vinaigrette

GRILLED SALMON // \$17
with Shrimp and Bay Scallop Relish, Haricots Verts and Rice Pilaf

SAUTÉED TILAPIA // \$15
with Lemon Beurre Blanc, Saffron Rice and Broccoli

HOISIN MARINATED PANKO CRUSTED PORK LOIN // \$15
with Sweet and Spicy Sauce, Brown Rice and Vegetable Medley

ASIAN HOISIN PORK TENDERLOIN SALAD // \$14
with Cabbage, Romaine, Carrot, Green Onion, Fried Rice Noodles and Soy Ginger Vinaigrette

PINEAPPLE FRIED RICE // \$16
with Hoisin Marinated Fried Tofu

EGGPLANT PARMESAN // \$14
with Greek Tomato Sauce, Tomato, Cucumber, Feta and Orzo

Our chef is happy to select a seasonal salad, vegetable, starch,
dinner rolls and dessert to complement your meal.
Beverages include coffee, hot tea, iced tea and lemonade.

Prices are exclusive of sales tax and service charge.



MORRIS INN

NOTRE DAME

✦ LUNCHEON BUFFET ✦

CHEF'S FEATURE BUFFET

GARDEN FRESH VEGETABLES

ROMAINE SALAD

with Dijon Vinaigrette Cucumber

TOMATO SPINACH SALAD

with Feta Cheese and Lemon Garlic Vinaigrette

ASSORTED MORRIS INN ROLLS

**CHOOSE TWO MEATS AND ONE VEGETARIAN SELECTION
FROM SOME OF CHEF'S FAVORITES**

BRAISED EYE OF ROUND

with Red Wine Sauce, Baby Carrots and Green Scallion Onion Rice

SLOW ROASTED PORK LOIN

with Sweet and Sour Onion Sauce, Fresh Herbed Red Skin Potatoes and French Beans

CHICKEN MARSALA

with Squash Medley and Orzo

GRILLED CHICKEN BREAST

with Grilled Pineapple Relish and Fried Rice

IRISH BEEF STEW

with Roasted Potatoes

GRILLED SALMON

with Citrus Salad, Couscous and Broccoli

SAUTÉED TILAPIA

with Lemon Cucumber Sauce and Tomato Orzo Salad

PANKO CRUSTED EGGPLANT

with Puttanesca Sauce on Linguine

FOUR-CHEESE LASAGNA

with Basil Pesto

VEGAN HOISIN GLAZED TOFU

with Asian Noodles

PASTRY CHEF'S ASSORTED DESSERTS

\$22 per person

Prices are exclusive of sales tax and service charge.



MORRIS INN
NOTRE DAME

◀ LUNCHEON BUFFET ▶

SOUP AND PRE-MADE SANDWICH BUFFET

SORIN'S SEASONAL SOUP

FRESH GARDEN SALAD

with Choice of Dressing

MEDITERRANEAN VEGETABLE WRAP

TURKEY, BACON AND CHEDDAR ON PRETZEL ROLL

ITALIAN SUB WITH HAM, PEPPERONI, SALAMI AND PROVOLONE

POTATO CHIPS

PASTRY CHEF'S ASSORTED DESSERTS

\$16 per person

SOUP AND HOT SANDWICH BUFFET

SORIN'S SEASONAL SOUP

FRESH GARDEN SALAD

with Choice of Dressing

GRILLED MARINATED CHICKEN BREAST

BARBECUED PULLED PORK

GRILLED PORTOBELLO AND VEGETABLES

SANDWICH ROLLS

POTATO CHIPS

PASTRY CHEF'S ASSORTED DESSERTS

\$16 per person



MORRIS INN

NOTRE DAME

✦ LUNCHEON BUFFET ✦

ITALIAN BUFFET

CAESAR SALAD

with Brioche Croutons

PARMESAN PINE NUT SPINACH SALAD

with Balsamic Vinaigrette

ITALIAN BEEF TIPS

with Peppers and Onions on Linguine

FOUR-CHEESE LASAGNA

with Basil Pesto

CHICKEN MARSALA

with Broccoli and Penne Pasta

GARLIC BREADSTICKS

PASTRY CHEF'S ASSORTED DESSERTS

\$18 per person

VEGETARIAN BUFFET

SPINACH SALAD

with Tomato, Feta, Roasted Peppers and Kalamata Olives

GOURMET GREENS

with Mandarin Oranges, Toasted Almonds, Dried Fruit and Raspberry Vinaigrette

TOMATO, ARTICHOKE HEARTS AND WILD MUSHROOM ORZO

with White Wine Sauce

PANKO CRUSTED EGGPLANT

with Greek Tomato Sauce and Penne Pasta

PARMESAN POLENTA

with Bruschetta Topping, Pesto and Green Beans

GARLIC BREADSTICKS

PASTRY CHEF'S ASSORTED DESSERTS

Prices are exclusive of sales tax and service charge.



MORRIS INN

NOTRE DAME

◀ LUNCHEON BUFFET ▶

FRESH DELI BUFFET

FRESH GARDEN SALAD
with Choice of Dressing

GRILLED VEGETABLES
with Hummus

SLICED SMOKED TURKEY, HONEY HAM

SWISS AND CHEDDAR CHEESES

TUNA SALAD

BREADS AND ACCOMPANIMENTS

POTATO CHIPS

PASTRY CHEF'S ASSORTED DESSERTS

\$15 per person

ADD SEASONAL SOUP

\$16 per person

Beverages include coffee, hot tea, iced tea and lemonade.
Minimum of 25 persons apply for all buffets.

SERVED SOUP AND SALAD

ROASTED TURKEY COBB SALAD, GRILLED CHICKEN CAESAR SALAD
OR ASIAN CHICKEN SALAD

includes Dessert and Iced Tea or Lemonade

\$14 per person



◀ LUNCH TO GO ▶

TRADITIONAL SANDWICH

Perfect solution for feeding a group on a limited budget.
Lunch is attractively packaged in an eco-friendly bag.

YOUR MEAL WILL CONSIST OF A
SANDWICH, BAG OF CHIPS, WHOLE FRUIT AND FRESHLY BAKED COOKIE.

SANDWICH SELECTIONS: SMOKED TURKEY, CHICKEN SALAD, TUNA SALAD, HAM
AND CHEESE, HUMMUS, CUCUMBER AND TOMATO

\$9 per person

SALAD BOXES

YOUR MEAL WILL CONSIST OF AN ENTRÉE SIZE SALAD,
SIDE OF BREAD AND BUTTER, FRESH-CUT FRUIT
AND FRESHLY BAKED COOKIE.

STRAWBERRY PINEAPPLE CHICKEN

Grilled Pineapple, Pineapple Celery Golden Raisin Chicken Salad and Coconut Pineapple Vinaigrette

GREEK SALAD

Tomato, Cucumber, Artichoke, Olive, Pepperoncini, Feta, Pita Chips and Lemon Oregano Vinaigrette

ASIAN CHICKEN SALAD

Romaine, Red Cabbage, Carrot, Green Onion, Sesame Seeds, Crispy Asian Noodles and Asian Vinaigrette

COBB

Grilled Chicken Breast, Blue Cheese, Cheddar, Red Onion, Tomato, Olives, Cucumber, Hardboiled Egg and Baby Greens

BEEF TENDERLOIN AND SPINACH

Marinated and Grilled Beef Tips, Spinach, Red Onion, Blue Cheese, Grape Tomato and Balsamic Vinaigrette (\$14)

TUNA NICOISE

Olives, Red Skin Potatoes, French Beans, Artichokes, Tomato, Hardboiled Egg and Dijon Tarragon Vinaigrette (\$14)

\$12 per person



MORRIS INN

NOTRE DAME

◀ LUNCH TO GO ▶

SPECIALTY BOXES

GOURMET SANDWICH, KETTLE CHIPS, MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE, FRESHLY BAKED COOKIE AND FRESH-CUT FRUIT.

BLT

Brown Sugar Glazed Applewood-Smoked Bacon, Tomato Jam, Baby Lettuce and Brie on Sourdough Bread

MEDITERRANEAN PITA

Hummus, Greens, Tomatoes, Cucumber, Olives and Feta

PORTOBELLO

Balsamic Basil Marinated Grilled Portobello, Spinach, Fresh Mozzarella, Roasted Red Pepper and Pesto Mayo on Focaccia

CAPRESE

Fresh Mozzarella, Heirloom Tomato and Basil Mayo on Focaccia

SMOKED SALMON

Cucumber, Red Onion, Dill Cream Cheese and Arugula on Pumpernickel Bread

CLUB

Smoked Turkey, Bavarian Ham, Applewood-Smoked Bacon, Amish Cheddar, Lettuce, Tomato and Dijonnaise

BAVARIAN HAM AND CHEESE

Thinly Shaved Ham, Gruyere Cheese, Lettuce, Tomato and Dijonnaise

ROAST BEEF

Slow Roasted Beef, Amish Cheddar, Lettuce, Tomato and Horseradish Crème on Demi Baguette

GRILLED VEGETABLE WRAP

Feta, Romaine, Tomato, Squash, Zucchini, Red and Yellow Peppers, Eggplant and Aioli

ASIAN CHICKEN WRAP

Asian Marinated Grilled Chicken Breast, Romaine, Carrot, Red Cabbage, Green Onion, Crispy Asian Noodles and Sesame Seeds

\$12 per person



SERVED DINNER ENTRÉE SELECTIONS

OAK GRILLED FILET MIGNON // \$34

with Merlot Reduction, Roasted Garlic Mashed Potatoes and Baby Vegetable Medley

SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS // \$29

with Horseradish Mashed Potatoes and French Beans

NEW YORK STRIP STEAK // \$34

with Sautéed Mushrooms, Onions, Red Wine Sauce, Haricots Verts and Roasted New Potatoes

SLOW ROASTED PORK LOIN // \$24

with Pan Sauce, Mashed Yukons and Baby Carrots

HOISIN GLAZED PORK LOIN // \$24

with Asian Noodles and Vegetable Medley

GRILLED PORK TENDERLOIN // \$26

with Fresh Herbs and Balsamic Cipollini Onions

CHICKEN STRUDEL // \$22

with Dijon Cream Sauce, Broccolini and Roasted Red Skins

SPINACH-ARTICHOKE STUFFED CHICKEN BREAST // \$24

with Lemon Butter Sauce, Couscous, Cauliflower and Sautéed Peppers

LEMON CAPER CHICKEN BREAST // \$24

with White Wine Sauce, Saffron Rice and Squash Medley

GRILLED CHICKEN CHIMICHURRI BREAST // \$26

with Chimichurri Sauce, Cauliflower and Roasted Potatoes

GRILLED SALMON // \$26

with Citrus Salad and Asparagus Rice

SOLE FLORENTINE // \$26

with Mornay Sauce, Roasted Red Skins and French Green Beans

SAUTÉED TILAPIA WITH SHRIMP SCAMPI TOPPING // \$25

with Roasted Garlic Mashed Potatoes and Broccolini

EGGPLANT PARMESAN // \$19

with Marinara, Roasted Garlic Polenta and French Beans

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MORRIS INN

NOTRE DAME



SPINACH, MUSHROOM AND FETA CHEESE STRUDEL // \$19
with Greek Tomato Sauce, Squash and Roasted Tomatoes

VEGAN MARINATED FRIED TOFU // \$19
with Pineapple Mango Sauce, Pineapple Fried Rice and Fresh Vegetable Medley

SERVED DINNER ENTREES - DUAL PLATE

CHOICE OF TWO

SPINACH-ARTICHOKE STUFFED CHICKEN BREAST
with Mornay Sauce

LEMON CAPER CHICKEN BREAST
with White Wine Sauce

PETITE FILET MIGNON
with Red Wine Reduction

HERBED TENDERLOIN OF PORK
with Caramelized Onion

SEARED SALMON
with Tarragon Sauce

GRILLED SALMON
with Cucumber Relish

LUMP CRAB CAKE
with Mango Relish

SAUTÉED TILAPIA
with Pineapple Salsa

SPINACH, MUSHROOM AND FETA CHEESE STRUDEL

\$39 per person

Our chef is happy to select a seasonal salad, vegetable, starch, dinner rolls and dessert to complement your meal. Beverages include coffee, hot tea, iced tea and lemonade.



MORRIS INN
NOTRE DAME

◀ DINNER ▶

SALADS

SEASONAL GARDEN GREENS

with Tomato, Carrot, Cucumber and Seasonal Vinaigrette

HEARTS OF ROMAINE SALAD

with Fresh Fruit and Honey Lime Vinaigrette

HEARTS OF ROMAINE

with Parmesan Tuile, Roasted Roma Tomatoes and House-Made Caesar Dressing

CAPRESE SALAD

with Heirloom Tomato and Fresh Mozzarella with Basil Pesto

SIDES

HARICOTS VERTS

ROASTED GARLIC WHIPPED POTATOES

VEGETABLE MEDLEY OF THE SEASON

SAFFRON RICE

SQUASH MEDLEY

APPLEWOOD-SMOKED BACON AND ONION FINGERLINGS

DESSERT

Chef to Select Dessert

OR CHOOSE SEASONAL FRUIT TART, CARROT CAKE OR CHOCOLATE DOME



MORRIS INN
NOTRE DAME

◀ DINNER ENHANCEMENTS ▶

SOUP

LOBSTER BISQUE // \$6

CREAMY MUSHROOM // \$4

SORIN'S SEASONAL SOUP // \$4

ROASTED BUTTERNUT SQUASH AND APPLE BISQUE, SPICED CRÈME FRAICHE // \$5

TOMATO BISQUE, BASIL TOMATO CONFIT, PARMESAN CROUTON // \$4

INTERMEZZO

LEMON LIME SORBET, CHAMPAGNE SORBET OR PINEAPPLE LIME SORBET // \$3



MORRIS INN
NOTRE DAME

◀ DINNER BUFFETS ▶

SORIN'S SIGNATURE BUFFET

CAESAR SALAD

with Brioche Croutons

FRESH TOMATO MOZZARELLA SALAD

with Pesto

CHEF CARVED OAK ROASTED STRIP LOIN OF BEEF

with Creamy Horseradish Sauce

CHICKEN STRUDEL

with Dijon Cream Sauce, Haricots Verts and Heirloom Potatoes

GRILLED SALMON

with Citrus Salad, Couscous and Squash Medley

WILD MUSHROOMS, ROASTED PEPPERS, LEEKS

with Boursin Cheese Polenta and Steamed Broccoli

ASSORTMENT OF MORRIS INN DINNER ROLLS

PASTRY CHEF'S ASSORTED DESSERTS

\$39 per person

Beverages include coffee, hot tea, iced tea and lemonade.
Minimum of 25 persons apply for all buffets.



◀ DINNER BUFFETS ▶

CHEF ROSS'S SEASONAL BUFFET

SPINACH SALAD

with Dried Fruits, Spiced Nuts and Blue Cheese with Balsamic Vinaigrette

HEARTS OF ROMAINE SALAD

with Fresh Garden Vegetable, Carrot, Radish, Cucumber, Tomato, Red Onion and Poppy Seed Vinaigrette

CHOOSE TWO MEATS AND ONE VEGETARIAN SELECTION FROM SOME OF CHEF'S FAVORITES

SLOW ROASTED PORK LOIN

with Sweet and Sour Onion Sauce, Fresh Herbed Red Skin Potatoes and French Beans

SPINACH-ARTICHOKE STUFFED CHICKEN BREAST

with Mornay Sauce, Saffron Rice and Squash Medley

LEMON CAPER CHICKEN BREAST

with White Wine Sauce, Roasted Red Skin Potatoes and Baby Carrots

BEEF TIPS

with Wild Mushroom, Caramelized Onions, Roasted Garlic
Mashed Yukon Potatoes, and Red and Yellow Peppers

SAUTÉED TILAPIA

with Lemon Butter Sauce, Couscous and Broccolini

SEARED SALMON

with Tarragon Sauce, Fresh Seasonal Vegetables and Rice Pilaf

FOUR-CHEESE LASAGNA

with Basil Pesto, Zucchini and Yellow Squash

VEGAN MARINATED FRIED TOFU

with Pineapple Fried Rice with Spicy Cashews

PASTRY CHEF'S ASSORTED DESSERTS

\$33 per person

Beverages include coffee, hot tea, iced tea and lemonade.
Minimum of 25 persons apply for all buffets.



MORRIS INN

NOTRE DAME

◀ DINNER BUFFETS ▶

ITALIAN BUFFET

ORANGE, FENNEL AND RED ONION SALAD
with Crisp Romaine Lettuce with Orange Balsamic Vinaigrette

FRESH TOMATO MOZZARELLA SALAD
with Arugula, Toasted Pine Nuts and Basil Vinaigrette

GRATED PARMESAN GARLIC BREADSTICKS

FOUR-CHEESE LASAGNA
with Basil Pesto, Zucchini and Yellow Squash

SAUTÉED CHICKEN BREAST
with Vodka Sauce, Penne Pasta and Broccoli

MUSHROOM RAVIOLI
with Marsala Sauce, Vegetable Medley with Fresh Herbs

PASTRY CHEF'S ASSORTED DESSERTS

\$26 per person

IRISH BUFFET

IRISH CHEDDAR CHEESE SOUP

PUB SALAD

CASHEL BLUE SAUTÉED CHICKEN BREAST
with Mushrooms, Champ Potatoes, Cashel Blue Cheese and Mornay Sauce

GUINNESS BRAISED BEEF STEW
with Vegetables, Potatoes and Savory Guinness Brown Sauce

GUINNESS MAC AND CHEESE
with Irish Cheddar and Breadcrumb Topping

APPLE HARVEST BREAD PUDDING AND CHOCOLATE DECADENCE

\$28 per person

Beverages include coffee, hot tea, iced tea and lemonade.
Minimum of 25 persons apply for all buffets.



◀ RECEPTION DISPLAYS ▶

Reception Displays require a 25 person minimum, and are planned for one hour service.

FRESH FRUIT AND GOURMET CHEESE DISPLAY

THREE GOURMET CHEESES ARTFULLY DISPLAYED

with Fresh Sliced and Cubed Fruit and Berries, Flatbread Crackers and Toasted Baguette Croutons

\$5 per person

ANTIPASTO DISPLAY

MARINATED ARTICHOKEs, CIPOLLINI ONIONS, SUNDRIED TOMATOES,
FRESH MOZZARELLA, PROSCIUTTO, OLIVES, ROASTED PEPPERS, SALAMI,
GRAPE TOMATOES AND ITALIAN BREADSTICKS

\$5 per person

MEDITERRANEAN DISPLAY

FRESH GRILLED VEGETABLE MEDLEY

with Hummus, Feta Cheese, Kalamata Olives, Tzatziki Cucumber Sour Cream Sauce and Grilled Pita Wedges

\$4 per person

SMOKED FISH DISPLAY

VARIETY OF SMOKED FISH

Trout, Salmon, Mussels, Scallops and Shrimp with Mini Bagels, Crackers and Condiments

\$10 per person



MORRIS INN
NOTRE DAME

RECEPTION DISPLAYS

SPINACH-ARTICHOKE DIP DISPLAY

WARM SPINACH CHEESE AND ARTICHOKE DIP

with Grilled Bread, Flatbread Crackers, Pita Triangles and Tomato Bruschetta Topping

\$4 per person

MINI DESSERT DISPLAY

MORRIS INN PASTRY CHEF WILL PROVIDE AN ASSORTMENT OF MINI PASTRIES

Truffles, Baklava, Petite Éclairs, Cream Puffs, Tarts and Chocolate Dipped Strawberries

\$7 per person

WINGS, WINGS, WINGS

ASIAN, BBQ, BUFFALO

with Blue Cheese Dressing and Cucumber Ranch Dressing

\$5 per person

COLD SMOKED SALMON

RED ONION, CAPERS, CREAM CHEESE, PEPPERS, AND CHOPPED EGG,
CRACKERS AND MINI BAGELS

\$4 per person



Chef's Stations require a 50 person minimum, and are planned for one hour service.

CHEF'S PASTA STATION

CHEF COOKED TO ORDER PENNE PASTA AND CHEESE TORTELLINI
with Pomodoro Basil Sauce, Asiago Garlic Cream Sauce and Vodka Sauce

GRILLED CHICKEN BREAST, SHRIMP AND SCALLOPS
with Wild Mushrooms, Peppers and Onions

\$10 per person

CHEF'S CARVING STATION

SLOW ROASTED STEAMSHIP PORK ROAST
with Assorted Mustards

\$8 per person

ROASTED TURKEY BREAST
with Fruit Chutney, Aioli and Whole Grain Mustard

\$9 per person

TENDERLOIN OF BEEF
with Belgian Mustard, Horseradish Sauce and Medallion Buns

\$12 per person

SLOW ROASTED LEG OF LAMB
with Mint Pesto, Lamb Jus and Mini Rolls

\$9 per person

SEARED SUSHI GRADE TUNA LOIN (SERVED RARE)
with Wasabi Aioli, Sambal Mayo, Pickled Ginger and Wonton Crackers

\$23 per person



MORRIS INN
NOTRE DAME

◀ CHEF'S STATIONS ▶

SEAFOOD STATION

OLIVE OIL POACHED JUMBO SHRIMP, TRIO OF CEVICHE TUNA,
SCALLOP AND SALMON, OYSTERS

with Mignonette, Crab Claws and Seaweed Salad and Wasabi Cocktail Sauce

\$49 per person

POTATO STATION

MASHED YUKONS, SWEET POTATOES AND PERUVIAN POTATOES

with Bacon, Cheddar, Green Onion, Tomatoes, Brown Sugar, Blue Cheese, Horseradish

\$8 per person

MAC AND CHEESE STATION

FOUR-CHEESE SAUCE, APPLEWOOD-SMOKED BACON, BROCCOLI,
TOMATO, CHEESE CRACKER TOPPING, GRILLED CHICKEN

\$9 per person



◀ HORS D'OEUVRES ▶

Hors d'oeuvres can be butler passed or stationary. Selections priced per 50 pieces.

HOT HORS D'OEUVRES

ASIAN CHICKEN SKEWERS // \$80

MINI CRAB CAKES // \$160

with House Dijon Sauce

ASIAGO AND ASPARAGUS IN PHYLLO // \$125

SPICY POMODORO MEATBALLS // \$80

IRISH WHISKEY BBQ MEATBALLS // \$80

SPINACH-ARTICHOKE STUFFED MUSHROOMS // \$80

MINI IRISH SKINS // \$80

with Cheddar, Bacon, Sour Cream Chive Sauce

THAI SESAME CHICKEN BITES // \$80

VEGETABLE SPRING ROLLS // \$80

with Spicy Dipping Sauce

CHICKEN SATAY // \$80

with Peanut Sauce

PINEAPPLE COCONUT SKEWERED SHRIMP // \$150

CHIMICHURRI PORK // \$90

BLACK BEAN CHEESE QUESADILLAS // \$75

with Cilantro Sour Cream

CHICKEN DRUMMETTES // \$70

with Hot Sauce and Blue Cheese Dressing



MORRIS INN

NOTRE DAME

◀ HORS D'OEUVRES ▶

Hors d'oeuvres can be butler passed or stationary. Selections priced per 50 pieces.

CHILLED HORS D'OEUVRES

MEDITERRANEAN SKEWERS // \$90

SHRIMP COCKTAIL // \$160

BERRIES AND BRIE // \$70

SMOKED SALMON ON PUMPERNICKEL // \$90

with Dill Cream Cheese and Cucumber

MELON BALL FRUIT SKEWERS // \$70

CAPRESE SKEWERS // \$70

MUSHROOM PESTO GOAT CHEESE CROSTINI // \$70

HONEY GOAT CHEESE AND WALNUT CROSTINI // \$70

MINI REUBENS // \$75

TAPENADE CROSTINI // \$70

DUCK CONFIT CROSTINI ORANGE DRIED CHERRY COMPOTE // \$90

SHRIMP CROSTINI CAPER AIOLI, TOMATO AND HERBS // \$80



MORRIS INN

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◀ BAR SERVICE ▶

BEVERAGES

HOSTED

CASH

PREMIUM BRANDS	\$7.00	\$7.50
CALL BRANDS	\$5.50	\$6.00
IMPORTED BEER/LOCAL BREWS	\$5.00	\$5.50
DOMESTIC BEER	\$4.00	\$4.50
CORDIALS	\$8.00	\$8.50
HOUSE WINE	\$6.00	\$6.50
MINERAL WATER	\$3.50	\$4.00
SOFT DRINKS	\$2.50	\$3.00
RUM PUNCH	\$50.00/GALLON	
CHAMPAGNE PUNCH	\$50.00/GALLON	

FULL BAR

CALL

PREMIUM

FIRST HOUR	\$12.25	\$14.25
EACH ADDITIONAL HOUR	\$5.25	\$6.50

Includes cocktails, wine, domestic bottled beer, import and local microbrews and soft drinks

SODA/WINE/BEER

FIRST HOUR	\$10
EACH ADDITIONAL HOUR	\$5

Includes house wine, domestic bottled beer, import and local microbrews and soft drinks



MORRIS INN

NOTRE DAME

◀ BAR SERVICE ▶

CALL BRANDS

- SMIRNOFF
- BACARDI
- BEEFEATERS
- CANADIAN CLUB
- JIM BEAM
- CUTTY SARK
- CAPTAIN MORGAN RUM

PREMIUM BRANDS

- GREY GOOSE
- APPLETON ESTATE
- BOMBAY SAPPHIRE
- JACK DANIEL'S
- MAKER'S MARK
- DEWAR'S

BEERS

- BUDWEISER
- BUD LIGHT
- AMSTEL LIGHT
- HEINEKEN
- STELLA ARTOIS
- SIERRA NEVADA PALE ALE
- BELL'S
- GREENBUSH
- THREE FLOYDS

(Speak with your Event Specialist for available microbrews)

HOUSE WINE

- CANYON ROAD:
- MOSCATO
- SAUVIGNON BLANC
- PINOT GRIGIO
- CHARDONNAY
- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

\$23 per bottle

Or use our Sorin's wine list to make your selection. www.morrisinn.nd.edu

A bartender fee of \$75 will be assessed if bar revenue is less than \$150 per hour. In compliance with the policies of the University and of the state of Indiana, we reserve the right to restrict the service of alcohol to any guest. Proper identification may be requested from any guest at time of service.