Thank you for choosing the Morris Inn for your upcoming event. As the center of hospitality for the University of Notre Dame, our commitment to excellence will ensure the success of your gathering. We welcome the opportunity to assist you in planning your important occasion.

MEAL SERVICE

• Breaks are based upon a two hour serve time.
• Buffets (breakfast, lunch, reception and dinner) are served for ninety (90) minutes. Buffets have a minimum of twenty-five (25) guests. Due to health regulations and quality concerns, items from the buffet cannot be served during midmorning, afternoon or evening breaks.
• An extension of actual service times is subject to additional fees.
• Meal service beginning after 10:00 pm will be assessed a 50% menu surcharge.
• Guest-to-server ratio is one (1) server per twenty (20) guests for plated meal functions and one (1) server per fifty (50) guests at buffet functions.

BEVERAGE SERVICE

• Morris Inn serves alcohol in compliance with the policies of the University of Notre Dame and the State of Indiana and reserves the right to restrict the service of alcohol to any guest.
• Proper identification (photo I.D.) may be requested at time of service of any guest.

ADDITIONAL CHARGES

• There will be a $250.00 labor charge for any buffet function of less than twenty-five (25) guests.
• Carvers or Action Station Attendants: $150.00 per attendant per ninety (90) minutes, each additional hour at $100 per hour.
• Bartenders: One bar and bartender per 75 people. For events reaching 100 guests, a second bartender will be added. If an additional bar is requested, a charge of $200 will be issued for the first hour and $50 for each additional hour. Cash or consumption bars require $150 sales per hour or $150 per hour charge.
• Room Resets: All food, beverage, floor plans and audiovisual arrangements must be confirmed three weeks prior to the event date. If a change from the original room set-up is requested on the day of the function, a labor charge reset fee between $200-$500 will be added to the banquet check.
• If a choice of entrée has been offered (no more than two (2) excluding a vegetarian option), you will be charged for the higher priced entrée.
• Events planned less than 15 days in advance are subject to a 20% increase on Food and Beverage. Events planned less than 6 days out are subject to a 30% increase on Food and Beverage.
• After hours staffing is subject to additional charges.
GUARANTEES

Expected attendance must be indicated twenty-one (21) business days prior to the event. Final attendance must be specified five (5) business days prior to the event. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, 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.

Dietary restriction numbers are required when the guarantee is provided. If there are no dietary restrictions listed on the original arrangements, the Hotel reserves the right to provide a vegetarian meal to a number not greater than 10% of the actual guarantee.

MENU SELECTIONS

Menu selection three (3) weeks in advance of your event is appreciated. Orders placed fewer than three (3) weeks prior to the event are subject to product and staffing availability limitations.

In addition to our published menu suggestions, the Event Team and Chef are able to create customized solutions. Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. We are committed to all of our guests’ needs including those who have special dietary restrictions (such as food allergy, intolerance or other medically restricted diet) and are also aware that some may also adhere to a vegetarian or vegan diet. Our goal is to deliver a memorable experience through culinary skill.

• Our menus are subject to change, and ingredients may vary based on seasonality or availability.
• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
• All food and beverages, including alcohol, must be purchased through the Hotel and served by the Hotel staff.
• All pricing is guaranteed ninety (90) days prior to your event date.
• Prices are subject to change without notice given market fluctuations.
• The Morris Inn cannot allow the removal of food or beverage items from the function by the client, guests or invitees.
• The Morris Inn banquet menu prices do not include sales tax or administrative fees of 20%.

ALLERGIES

While we recognize that many of our guests have allergies and special diets, we cannot guarantee that our kitchen is gluten or nut-free. Our culinary team has made many gluten-reduced items available within our menus.
Hors d’oeuvres can be butler passed or stationary. Selections priced per fifty (50) pieces. A $75 charge will be assessed for butler passed.

**HOT HORS D’OEUVRES**

ASIAN CHICKEN SKEWERS // $125

MINI CRAB CAKES // $195
   with House Dijon Sauce

ASIAGO AND ASPARAGUS IN PHYLLO // $155

SPINACH AND ARTICHOKE STUFFED MUSHROOMS // $98

MINI IRISH SKINS // $100
   with Cheddar, Bacon and Sour Cream Chive Sauce

THAI SESAME CHICKEN BITES // $100

VEGETABLE SPRING ROLLS // $100
   with Spicy Dipping Sauce

CHICKEN SATAY // $125
   with Peanut Sauce

PINEAPPLE-COCONUT SKEWERED SHRIMP // $180

CHIMICHURRI PORK // $115

CHICKEN DRUMETTES // $85
   with Hot Sauce and Bleu Cheese Dressing

*Prices are exclusive of sales tax and administrative fee.*
HORS D’OEUVRES

Prices are exclusive of sales tax and administrative fee.

CHILLED HORS D’OEUVRES

MEDITERRANEAN SKEWERS // $115
SHRIMP COCKTAIL // $200
BERRIES AND BRIE // $85
SMOKED SALMON ON PUMPERNICKEL // $115
  with Dill Cream Cheese and Cucumber
MELON BALL FRUIT SKEWERS // $85
CAPRESE SKEWERS // $85
MUSHROOM, PESTO AND GOAT CHEESE CROSTINI // $85
HONEY, GOAT CHEESE AND WALNUT CROSTINI // $85
MINI REUBENS // $95
TAPENADE CROSTINI // $85
DUCK CONFIT CROSTINI // $125
  with an Orange-Dried Cherry Compote
SHRIMP CROSTINI // $100
  with Caper Aioli and Tomato and Herbs
DINNER

Prices are exclusive of sales tax and administrative fee.

SERVED DINNER ENTRÉE SELECTIONS

Selection includes salad and dessert.

MAXIMUM OF TWO (2) SELECTIONS

OAK-GRILLED FILET MIGNON // $45
with Merlot Reduction, Roasted Garlic Mashed Potatoes and Baby Vegetable Medley

SLOW-ROASTED PRIME RIB OF BEEF WITH AU JUS // $43
with Horseradish Mashed Potatoes and French Beans

NEW YORK STRIP STEAK // $41
with Sautéed Mushrooms, Onions, Red Wine Sauce, French Beans and Roasted New Potatoes

SLOW-ROASTED PORK LOIN // $30
with Pan Sauce, Mashed Yukon Potatoes and Baby Carrots

SPINACH AND ARTICHOKE STUFFED CHICKEN BREAST // $30
with Lemon-Butter Sauce, Couscous, Cauliflower and Sautéed Peppers

LEMON-CAPER CHICKEN BREAST // $30
with White Wine Sauce, Saffron Rice and Squash Medley

GRILLED SALMON // $33
with Citrus Salad and Asparagus Rice

FILET OF SOLE FLORENTINE // $32
with Mornay Sauce, Roasted Red-Skin Potatoes and French Beans

GREAT LAKES WALLEYE WITH SHRIMP SCAMPI TOPPING // $33
with Roasted Garlic Mashed Potatoes and Broccolini

EGGPLANT PARMESAN // $25
with Marinara Sauce, Roasted Garlic Polenta and French Beans

ROASTED HERBED PORTOBELLO MUSHROOM CAP // $26
with Balsamic Truffled Vegetable Melange, Green Bean Tidbits and Red Bell Pepper Coulis

SIX-ONION RISOTTO // $26
with Red Wine and Black Olive Sauce, Scallion Oil, Crispy Onion Stack, Mixed Mediterranean Olives and Toasted Pine Nuts

CRISPY SAFFRON POLENTA STACK // $27
with Portobello Mushrooms, Eggplant, Grilled Squash, Wilted Greens, Pomegranate Balsamic Jus and Fontina Fondue

Beverages include coffee, hot tea and iced tea.

Prices are exclusive of sales tax and administrative fee.
SERVED DINNER ENTREES - DUAL PLATE

CHOICE OF TWO (2)

SPINACH AND 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 Demi Glace

SEARED SALMON with Tarragon Silk

GRILLED SALMON with Cucumber Relish

LUMP CRAB CAKE with Mango Relish

$47 per person

SIDES

CHOICE OF TWO (2)

CARAMELIZED SHALLOTS AND HARICOT VERTS

ROASTED GARLIC AND CHIVE WHIPPED POTATOES

SEASONAL VEGETABLE TOSSED IN HERB BUTTER

SAFFRON-SCENTED RICE PILAF

ROSEMARY ROASTED FINGERLING POTATOES

SEASONAL VEGETABLE RATATOUILLE

Beverages include coffee, hot tea and iced tea.

Prices are exclusive of sales tax and administrative fee.
DINNER SELECTIONS

Prices are exclusive of sales tax and administrative fee.

SALADS

SORIN’S SIGNATURE PETITE GREENS with Tomato, Carrot, Cucumber and Cabernet Vinaigrette
CRISP ROMAINE SALAD with Fresh Fruit and Honey-Lime Vinaigrette
MORRIS INN CAESAR SALAD with Focaccia Croutons and House-Made Caesar Dressing
CAPRESE SALAD with Heirloom Tomato, Fresh Mozzarella and Balsamic Vinaigrette

DESSERT

CHEF’S SELECTION
OR YOUR CHOICE OF ONE (1)
SEASONAL FRUIT TART
CARROT CAKE
CHOCOLATE DOME

Prices are exclusive of sales tax and administrative fee.
DINNER SELECTIONS

Prices are exclusive of sales tax and administrative fee.

SOUP

LOBSTER BISQUE // $9
CREAMY MUSHROOM SOUP // $7
SEASONAL MINESTRONE // $7
SORIN’S ROASTED BUTTERNUT SQUASH SOUP // $8
  with Pumpkin Seed Oil
TOMATO BISQUE WITH BASIL TOMATO CONFIT // $7
  with Parmesan Croutons

INTERMEZZO

LEMON-LIME SORBET, CHAMPAGNE SORBET OR
PINEAPPLE-MANGO SORBET // $6

Prices are exclusive of sales tax and administrative fee.
SORIN’S SIGNATURE BUFFET

CAESAR SALAD
with Focaccia Croutons and House-made Caesar Dressing

FRESH TOMATO-MOZZARELLA SALAD
with Balsamic Vinaigrette

OAK-ROASTED STRIP LOIN OF BEEF
with Glace de Viande, Rosemary Roasted Fingerling Potatoes and Ratatouille

GRILLED BREAST OF CHICKEN
with Braised Leeks, Shiitake Mushrooms and Dijon Sauce

GRILLED SALMON
with Citrus Salad, Couscous, Squash Medley and Crispy Scallions

WILD MUSHROOMS, ROASTED PEPPERS AND LEEKS
with Boursin Cheese Polenta and Steamed Broccoli

ASSORTMENT OF MORRIS INN DINNER ROLLS
with Organic Creamy Butter

PASTRY CHEF’S ASSORTED DESSERTS

$47 per person

Beverages include coffee, hot tea and iced tea. Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
CHEF’S BUFFET

SPINACH SALAD
with Dried Fruits, Spiced Nuts and Bleu Cheese with Balsamic Vinaigrette

CRISP ROMAINE SALAD
with Fresh Garden Vegetables, Carrot, Radish, Cucumber, Tomato, Red Onion and Cabernet Buttermilk Dressing

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

SLOW-ROASTED PORK LOIN
with Sweet and Sour Onion Sauce, Fresh Herbed Red-Skin Potatoes and French Beans

SPINACH AND 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 Mushrooms, Caramelized Onions, Roasted Garlic
Mashed Yukon Potatoes and Red and Yellow Peppers

PESTO CRUSTED COD
with Steamed Basmati Rice, Caramelized Shallots and Green Beans

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 and Spicy Cashews

ASSORTMENT OF MORRIS INN DINNER ROLLS
with Organic Creamy Butter

PASTRY CHEF’S ASSORTED DESSERTS

$41 per person

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
DINNER BUFFETS

Prices are exclusive of sales tax and administrative fee.

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

PARMESAN GARLIC BREADSTICKS

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

SAUTÉED CHICKEN BREAST with Vodka Sauce, Penne and Broccoli

MUSHROOM RAVIOLI with Marsala Sauce and Vegetable Medley with Fresh Herbs

ASSORTMENT OF MORRIS INN DINNER ROLLS

PASTRY CHEF’S ASSORTED DESSERTS

$33 per person

IRISH BUFFET

IRISH CHEDDAR CHEESE SOUP

PUB SALAD  
with Cheddar, Hard-Boiled Eggs, Cucumber, Tomato, Beets, Celery, Shredded Cabbage, Sliced Onion  
and Ranch or Apple Cider Vinaigrette

SAUTÉED CHICKEN BREAST WITH CASHEL BLEU CHEESE  
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

ASSORTMENT OF MORRIS INN DINNER ROLLS

APPLE HARVEST BREAD PUDDING

$35 per person

Beverages include coffee, hot tea and iced tea.  
Minimum of twenty-five (25) persons applies for all buffets.

Prices are exclusive of sales tax and administrative fee.
BBQ BUFFET

CHOOSE ONE (1):
ASSORTED ROLLS AND SPECIALTY BREADS
with Organic Creamery Butter
CORN BREAD
with Whipped Sweet Honey Butter

CHOOSE TWO (2):
MARINATED ONION, TOMATO AND CUCUMBER SALAD
with Dill Vinaigrette
SOUTHWEST CAESAR SALAD
with Rattlesnake Beans, Avocado, Grilled Corn,
Tricolor Tortilla Strips and Creamy Chipotle Dressing
SOUTHERN-STYLE COLESLAW
with Pineapple
WILD FIELD GREEN SALAD
with Romaine, Arugula, Frisee, Baby Spinach, Radicchio,
Shredded Carrot, Heirloom Tomatoes and Ranch Dressing
TOASTED PECAN AND CHICKEN SALAD
with Navel Oranges and Scallions

Beverages include coffee, hot tea and iced tea.
Minimum of twenty-five (25) persons applies for all buffets.
DINNER BUFFETS

Prices are exclusive of sales tax and administrative fee.

BBQ BUFFET (CONTINUED)

FROM THE GRILL

CHOICE OF TWO (2) // 50
CHOICE OF THREE (3) // 60

CREAMY YOGURT TANDOORI-MARINATED WILD KING SALMON
with Crispy Poppadoms

MARINATED GRILLED HANGER STEAK
with a Rich Sweet Shallot Glaze

MEDITERRANEAN LAMB KEBABS
with Cooling Herbed Tzatziki Sauce

BBQ BABY BACK RIBS
with Cilantro Honey Sauce

GRILLED PORTABELLO AND VEGETABLE KEBABS
with Pesto and Saba Drizzle

JAMAICAN JERK CHICKEN
with Pineapple-Sage Mojo and Roti Bread

ASSORTMENT OF GOURMET BRATS AND BURGERS

SIDES // CHOICE OF THREE (3)

HERB WHIPPED MASHED POTATOES

BAKED POTATOES with Butter, Sour Cream and Chives

GREEN BEAN CASSEROLE

PAPAYA-MANGO BASMATI RICE

GOOEY MAC AND CHEESE

DESSERTS // CHOICE OF THREE (3)

PECAN TARTS

WARM PEACH COBBLER

DUTCH APPLE TART

GRILLED PINEAPPLE

Prices are exclusive of sales tax and administrative fee.
RECEPTION DISPLAYS

Prices are exclusive of sales tax and administrative fee.

Reception displays require a twenty-five (25) person minimum and are planned for one-hour service.

**ANTIPASTO DISPLAY**

MARINATED ARTICHOKEES, CIPOLLINI ONIONS, SUN-DRIED TOMATOES, FRESH MOZZARELLA, PROSCIUTTO, OLIVES, ROASTED PEPPERS, SALAMI, GRAPE TOMATOES AND ITALIAN BREADSTICKS

$8 per person

**MEDITERRANEAN DISPLAY**

FRESH GRILLED VEGETABLE MEDLEY
with Hummus, Feta Cheese, Kalamata Olives, Tzatziki Cucumber Yogurt Sauce and Grilled Pita Wedges

$7 per person

**SMOKED FISH DISPLAY**

TROUT, SALMON, MUSSELS, SCALLOPS AND SHRIMP
with Mini Bagels, Crackers and Condiments

$13 per person

**SPINACH-ARTICHOKE DIP DISPLAY**

WARM SPINACH, CHEESE AND ARTICHOKE DIP
with Grilled Bread, Flat Bread Crackers, Pita Triangles and Tomato Bruschetta Topping

$7 per person

*Prices are exclusive of sales tax and administrative fee.*
MINI DESSERT DISPLAY

VARIETY OF TRUFFLES, BAKLAVA, PETITE ÉCLAIRS, CREAM PUFFS, TARTS AND CHOCOLATE-COVERED STRAWBERRIES

$10 per person

INDIANA WINGS

SWEET THAI CHILI, BBQ AND BUFFALO
with Bleu Cheese Dressing and Cucumber Ranch Dressing

$8 per person

COLD SMOKED SALMON

RED ONION, CAPERS, CREAM CHEESE, PEPPERS AND CHOPPED EGG
with Crackers and Mini Bagels

$7 per person

CHEESE DISPLAY

CHEF’S SELECTION OF AMERICAN CHEESES
with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Fruit Chutneys, Assorted Nuts and Whole Grapes

$10 per person

ARTISANAL CHEESE DISPLAY

CHEF’S SELECTION OF ARTISANAL AMERICAN-MADE CHEESES
with Assorted Crackers, Crispy Lavash Flat Bread, Assorted Fruit Chutneys, Assorted Nuts and Whole Grapes

$12 per person

Prices are exclusive of sales tax and administrative fee.
VEGETABLE CRUDITÉS
ASSORTED CUT VEGETABLES
with Blue Cheese, Ranch, French Onion and Creamy Chimichurri Dip

$9 per person

POACHED JUMBO SHRIMP
Poached in Louisiana Seasonings and Served with Cocktail Sauce, House-Made Tartar Sauce and Fresh Lemon Wedges

$51 per dozen (12)

MINI MEATBALLS DISPLAY
YOUR CHOICE OF MEAT:

BEEF // $50 FOR 50 PIECES
CHICKEN // $50 FOR 50 PIECES
SHRIMP // $75 FOR 50 PIECES
LAMB // $65 FOR 50 PIECES

YOUR CHOICE OF SAUCE:

Braising Reduction and Feta Cheese Crumble
Celery Crisps, Bleu Cheese Crema and Hot Sauce
Thai Coconut Curry and Sweet Chili
Moroccan Spiced with Spicy Tomato and Cool Yogurt Mint Sauce
A $150 chef’s fee is required.

**LIVE CARVING STATIONS**

**ROASTED LEG OF LAMB**
Stuffed with Black Olive Tapenade and Served with Minted Rosemary Demi-Glaze

$290 each  
(Serves twenty-five (25) guests)

**SAGE-RUBBED ROASTED DOUBLE BREAST OF TURKEY**
with Dried Apricot and Date Chutney

$260 each  
(Serves thirty (30) guests)

**ROASTED PORK LOIN**
Stuffed with Feta Cheese and Spinach and Served with a Fig Glaze

$290 each  
(Serves twenty-five (25) guests)

**SLOW-ROASTED PRIME RIB OF BEEF**
with Au Jus and Chive Horseradish Cream

$335 each  
(Serves thirty (30) guests)

**SPIT-ROASTED BONE-IN VIRGINIA HAM**
with Pineapple Glaze and Rum-Raisin Chutney

$250 each  
(Serves thirty (30) guests)

**CRACKED PEPPER AND FENNEL SEED CRUSTED DRY AGED NEW YORK SIRLOIN**
with Caramelized Garlic Demi Glace

$325 each  
(Serves thirty (30) guests)

**GARLIC AND ROSEMARY-SPIKED BARON OF BEEF**
with Roasted Sweet Shallot Demi and Chive Horseradish Cream

$595 each  
(Serves one hundred twenty (120) guests)

**HOT SMOKED SIDE OF WILD KING SALMON**
with Ciabatta Crisps and Anise Crème Fraîche

$260 each  
(Serves twenty-five (25) guests)

Prices are exclusive of sales tax and administrative fee.
LIVE COOKING STATIONS
A $150 chef’s fee is required.

SALAD SHAKER STATION
Our salad bartenders mix it up for you in oversized shakers.

CHOICE OF TWO (2)

LOBSTER COBB
Baby Romaine and Gem Lettuce with Creamy Avocado, Crispy Pancetta, Hard-Boiled Eggs, Crumbled Blue Cheese, Tomatoes, Crispy Herbed Croutons and Tarragon Buttermilk Dressing

WATERCRESS SALAD
Mozzarella Bocconcini, Red Cherry and Yellow Pear Tomatoes and Petite Basil with Creamy Lemon-Oregano Vinaigrette

ASIAN STEAK SALAD
Mirin Flank Steak and Crispy Glass Noodles with Wok-Fried Shiitake Mushrooms, Napa Cabbage, Shredded Carrots, Scallions, Sugar Snap Peas and Mirin-Soy Vinaigrette

STRAWBERRY SALAD
Farm Fresh Strawberries and Creamy Goat Cheese with Petit Basil, Lemon Oil, Crispy Herbed Croutons, Aged Balsamic, Fresh Cracked Black Pepper and Maldon Sea Salt

$11 per person

TACO CENTRAL
Our culinary team will grill your choice of meat in front of your guests. Served with corn tortillas.

CHOICE OF TWO (2)

BAJA FISH TACOS
Crispy Pacific Catch of the Day with Shredded Cabbage, Cilantro, Creamy Chipotle Sauce, Pico de Gallo, Sour Cream, Guacamole and Shredded Cheddar Cheese

CARNE ASADA TACOS
Seasoned Char-Fired Beef Strips with House-Made Salsa Roja

AJILLO CHICKEN TACOS
Marinated Grilled Chicken with Ajillo Peppers and House-Made Salsa Verde

$14 per person

Prices are exclusive of sales tax and administrative fee.
A $150 chef’s fee is required.

**SWISS RACLETTE STATION**
This delicious cheese is melting right in front of you from a whole wheel. Served over Crispy Roasted Marble Potatoes with Prosciutto, Bresaola and an Assortment of Pickled Vegetables

*$13 per person*

**SATAY AND KEBAB STATION**
Impress your guests with a live kebab cooking station.

- **THAI CHICKEN SATAY** with Creamy Peanut Sauce
- **KOREAN BEEF SKEWER** with Kimchi
- **MEDITERRANEAN LAMB KEBABS** with Cool Carrot Raita
- **SHRIMP AND SCALLOP SKEWERS** with Chili Glaze and Asian Slaw
- **Eggplant, Peppers and Mushroom Skewers** with Caponata, Balsamic Glaze and Maldon Sea Salt Flakes

*$11 per person for two (2) items*
*$14 per person for three (3) items*

**QUESADILLA STATION**

**TEQUILA-LIME GRILLED CHICKEN QUESADILLAS AND ORANGE-CHIPOTLE-MARINATED FLANK STEAK QUESADILLAS** Served with House-Made Ancho Chile Salsa, Cotija Cheese, Sour Cream and Guacamole

*$14 per person*

**CHEF’S PASTA STATION**

- **Penne 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

*$13 per person*

*Prices are exclusive of sales tax and administrative fee.*
BUILD YOUR OWN STATIONS
Add a chef to liven up your build-your-own food station for $150.

POTATO STATION
MASHED YUKONS, SWEET POTATOES AND PERUVIAN POTATOES
with Bacon, Cheddar, Green Onion, Tomatoes, Brown Sugar, Blue Cheese and Horseradish Sauce

$11 per person

MAC AND CHEESE STATION
with Four-Cheese Sauce, Applewood-Smoked Bacon, Broccoli, Tomato, Cheese Cracker Topping and Grilled Chicken

$12 per person

FLAMBÉD DONUT HOLE STATION AND DONUT WALL
with Caramel Rum Sauce, Glazed Donut Holes and a Framed Wall of Donuts

$7 per person

SOFT PRETZEL STATION
with Sweet and Savory Dipping Sauces

$6 per person

FRIED RICE STATION
with Chicken, Shrimp, Pork, Scallions and Broccoli

$7 per person

Prices are exclusive of sales tax and administrative fee.
ACTION DESSERTS

A $150 chef’s fee is required.

ANTIGRIDDLE MOUSSE STATION

Flash frozen mousse with a creamy inside.

CHOICE OF TWO (2)

BANANA MOUSSE LOLLIPOPS
Banana Mousse Frozen Instantly on a Lollipop and Dipped in Chocolate

KAHLUA LOLLIPOPS
White Russian Foam Frozen Instantly on a Lollipop and Served with Raspberry Coulis

PIÑA COLADA LOLLIPOPS
Cinnamon Dulce de Leche Foam Frozen Instantly on a Lollipop and Served with Caramel Drizzle

COFFEE LOLLIPOPS
Cappuccino-Mocha Mousse Frozen Instantly on a Lollipop

$8 per person

TORCHED CRÈME BRÛLÉE STATION

Our chef will caramelize this sweet dessert in front of your guests.

CHOICE OF TWO (2)

POMEGRANATE BRÛLÉE

CHOCOLATE BRÛLÉE

CINNAMON LATTE BRÛLÉE

VANILLA-ALMOND BRÛLÉE

$9 per person

S’MOREDILLAS STATION

These dessert quesadillas are grilled to perfection.

HOUSE-MADE CINNAMON SPICED MARSHMALLOWS
Melted in a Crispy Whole Wheat Flour Tortilla with Melted Chocolate and Seared on our EVO Flat Griddle

$8 per person

Prices are exclusive of sales tax and administrative fee.
BEVERAGES

- **FIGHTING IRISH BRANDS**: $5.50
- **FOUR HORSEMAN BRANDS**: $8.00
- **GOLDEN DOME BRANDS**: $10.00
- **IMPORTED BEER/LOCAL BREWS**: $5.00 (NOTE: STELLA // $6)
- **DOMESTIC BEER**: $4.00
- **HOUSE WINE**: $8.00
- **MINERAL WATER**: $3.00
- **SOFT DRINKS**: $3.00

**FULL BAR**

<table>
<thead>
<tr>
<th></th>
<th>FIGHTING IRISH</th>
<th>FOUR HORSEMEN</th>
<th>GOLDEN DOME</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FIRST HOUR</strong></td>
<td>$14</td>
<td>$16</td>
<td>$18</td>
</tr>
<tr>
<td><strong>EACH ADDITIONAL HOUR</strong></td>
<td>$7</td>
<td>$8</td>
<td>$9</td>
</tr>
</tbody>
</table>

Includes cocktails; wine; domestic, import, craft and microbrew bottled beer and soft drinks.

**SODA/WINE/BEER**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FIRST HOUR</strong></td>
<td>$10</td>
</tr>
<tr>
<td><strong>EACH ADDITIONAL HOUR</strong></td>
<td>$6</td>
</tr>
</tbody>
</table>

Includes house wine, domestic, import, craft and microbrew bottled beer and soft drinks.

**MIMOSA BAR**

$350 per 50 people

La Marca Prosecco, freshly squeezed orange juice, pineapple juice, kiwi-strawberry juice, cranberry juice, grapefruit juice, fruit garnishes

**BLOODY BAR**

$400 per 50 people

Vodka, Rohr’s Bloody mix, clamato juice, V8, bacon, celery, olives, cheese cubes, pickle spears, lime, lemon, Tabasco sauce, Frank’s Red Hot, Sriracha, Worcestershire Sauce

*Prices are exclusive of sales tax and administrative fee.*
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 the State of Indiana, we reserve the right to restrict the service of alcohol to any guest. Proper identification (photo I.D.) may be requested from any guest at time of service.

Prices are exclusive of sales tax and administrative fee.