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 ninety (90) minute 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 re-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 may 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 ID) may be requested at time of service of any guest.

**Additional Charges**

- There will be a $250 labor charge for any buffet function of less than twenty-five (25) guests.
- Carvers or Action Station Attendants: $150 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. For cash or consumption bars, a $150 fee will be added per bar if sales do not reach $200 per bar.
- 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 setup 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), client will be charged for the higher priced entrée.
- Menus selected 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 10:00 pm, staffing is subject to additional charges.
- There may be an additional labor fee for meals on national and University holidays.

A HIGHER DEGREE OF HOSPITALITY™
**Guarantees**

Expected attendance must be indicated twenty-one (21) business days prior to the event. Final attendance must be specified three (3) 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.

**Allergies**

While we recognize that many of our guests have allergies and special diets, we cannot guarantee that our kitchen is gluten free. Our culinary team has made many gluten-reduced items available within our menus. The Morris Inn kitchen is peanut-free, however, present in and around the food preparation areas and a part of many recipes are other identifiable allergens, including tree nuts, gluten, seafood, and fruit, for example.

- Denotes that food item does contain gluten
- Denotes that food item is vegan
- Denotes that food item is vegetarian
Breakfast Buffets

All Breakfast Buffets are served with chilled orange juice, regular coffee, decaffeinated coffee and Rishi teas. Minimum of twenty-five (25) persons applies to all buffets and buffets are served for a maximum of ninety (90) minutes. Prices quoted are per person.

Sorin’s Continental $16
Fluffy scrambled eggs, mini croissants, mini danishes, mini muffins, assorted cold cereals, yogurt with granola, fresh seasonal fruit display, toast with assorted preserves.

Fighting Irish $18
Cinnamon French toast with fresh berries and warm maple syrup, fluffy scrambled eggs, applewood-smoked bacon, yogurt with granola and toast with assorted preserves.

Blarney Stone $19
Scrambled eggs, French toast stuffed with Irish cream and caramel sauce, hash browns, applewood-smoked bacon, Irish breakfast sausage, fresh seasonal fruit display and fresh baked croissants.

Michiana $19
Scrambled eggs with scallions and Amish cheddar cheese, applewood-smoked bacon, sausage links, hash browns, buttermilk pancakes with blueberry and Southern Comfort compote, fresh seasonal fruit display and sliced breakfast breads.

Great Lakes $21
Roasted pepper and goat cheese frittata, lyonnaise potatoes, Canadian honey ham, applewood-smoked bacon, croissant French toast, fresh seasonal fruit display, mini danishes and cinnamon rolls.

Daily Specials
Choose one of the below buffets on the corresponding weekday and enjoy discounted pricing:

Monday: Blarney Stone $17
Tuesday: Fighting Irish $16
Wednesday: Michiana $17
Thursday: Great Lakes $19
Friday: Sorin’s $15

University Brunch $26
Brunch is a superb way to enjoy leisure time with friends, family and colleagues. The Morris Inn is happy to customize your menu. Let our hospitality make your event memorable.

Please select four accompaniments:
Scrambled eggs
French toast with maple syrup
Golden hash browns
Applewood-smoked bacon
Sausage links
Canadian bacon

Please select two of the following choices:
Strawberry and brie salad, pickled onions, candied pecans, Michigan riesling vinaigrette
Baby kale salad with dried cherry, Granny Smith apple, honey-sherry vinaigrette, spiced almonds and blue cheese
Chopped salad with romaine, bacon, red onion, chives, corn, grapes, walnuts and a buttermilk cabernet dressing
Fresh seasonal fruit display
Assortment of danishes, danishes and cinnamon rolls

Please select one of the following Main Courses:
Herb crusted breast of chicken with broccoli, wild rice, and a silky country dijon sauce
Jameson glazed hot smoked salmon with rosemary roasted red skin potatoes, fresh green beans
Cabernet braised beef tips with wild mushrooms and chive whipped potatoes, glazed baby carrots

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Enhancements

*Complement your buffet with an extra touch.*

- Freshly Squeezed Florida Oranges 🥦 $8/per person
  Oranges freshly pressed in our custom juice maker and served in glasses
- Miniature Croissant Breakfast Sandwich 🥯 $48/dozen
  with prosciutto, egg and gruyère cheese
- Cinnamon Rolls 🍪 $38/dozen
  with gooey cream cheese frosting
- Assorted Bagels 🍦 $36/dozen
  with house-made roasted garlic & chive, strawberry and plain cream cheeses
- Miniature Muffins 🥧 $19/dozen
  choice of blueberry, poppy seed, banana or cinnamon streusel
- Jumbo Muffins 🥧 $38/dozen
  choice of blueberry, poppy seed, banana or cinnamon streusel
- House-Baked Croissants 🥐 $42/dozen
  with whipped butter and assorted jams
- Scones 🥤 $39/dozen
  with clotted cream and assorted jams
- Scrambled Eggs 🍳 $5/per person
  with fresh herbs and cheese on the side
- Steel Cut Oatmeal 🥧 $4/per person
  served with golden raisins, apple butter, blueberries, nuts, brown sugar & milk
- Sausage Links 🍗 $4/per person
  Traditional Irish breakfast sausage or chicken-apple sausage
- Canadian Bacon 🥓 $8/per person
  Cornmeal-crusted Canadian bacon
- Bacon 🥓 $4/per person
  Applewood-smoked bacon
- Fresh Fruit Salad 🥗 $4/per person
  Seasonally available fresh fruit salad
- Dry Cereal 🍳 $3/per person
  Assorted dry cereals with milk
- Mini Quiche 🥧 $30/per dozen
  Assorted flavors
- House-Made Granola Bars 🍪 $4/piece
  High fiber cut oats, roasted almonds, honey (minimum purchase of 2 dozen)

- Egg White Frittata 🍳 $7/per person
  with roasted fingerling potatoes, asparagus, oven-dried tomatoes, creamy goat cheese and green tomatillo-avocado salsa
- Spanish Frittata 🍳 $7/per person
  with garlic, spinach, tri-colored peppers, caramelized onions, crispy potatoes, ham and manchego cheese
- Smoked Salmon & Bagel Display 🍹 $275/per platter
  with shaved red onion, hard boiled egg, capers, dill cream cheese & mini bagels (serves 20-30 people)

Action Stations

*One uniformed chef is required per fifty (50) guests for all stations at $150 per chef. Pricing is based on a ninety (90) minute buffet and are quoted per person.*

- Omelet Station 🥚 $9
  Made to order omelets with choice of bacon, ham, peppers, tomatoes, mushrooms, onions, spinach and cheddar cheese
- Eggs Benedict 🍳 $8
  Made to order English muffins topped with poached egg, sliced Canadian bacon and fresh hollandaise
- Pancake Station 🥞 $8
  Fresh buttermilk pancakes made to order served with guest choice of wild berry compote, whipped sweet vanilla butter, apple butter, maple syrup, bananas, granola or toasted pecans
CONFERENCE BREAK MENU

Morning Breaks
Available 7am-11am for ninety (90) minute increments. Priced per person.

On The Go Morning Break 🍃 $10
Served from the East Lounge on the second floor of the Conference Center, this value engineered break is designed for groups up to 30 guests.

- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled juices
- Variety of assorted whole fruit
- Granola bars

Additional Hour $4

Sunrise Morning Break 🌅 $12
Designed for groups of 30 or more guests, this break can be located to your event's specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.

- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled juices
- Variety of assorted whole fruit 🥭
- Breakfast pastries 🍞

Additional Hour $5

Brainiac Morning Break 🧠 $16
Designed for groups of 30 or more guests, this break can be located to your event's specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.

- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Naked Juices (assorted)
- Sparkling ICE (assorted)
- Mixed dried fruit and unsalted mixed nuts 🍗
- Seasonal sliced fruit & berries 🍓
- Assortment of miniature yogurts with granola

Additional Hour $6.50

Afternoon Breaks
Available 1pm-4pm for ninety (90) minute increments. Priced per person.

On The Go Afternoon Break 🍃 $10
Served from the East Lounge on the second floor of the Conference Center, this value engineered break is designed for groups up to 30 guests.

- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled soda
- Variety of assorted whole fruit 🥭
- Sweet and salty snacks

Additional Hour $4

Sweet & Savory Afternoon Break 🍴 $12
Designed for groups of 30 or more guests, this break can be located to your event's specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.

- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled soda
- Variety of assorted whole fruit 🥭
- Sweet and salty snacks
- Mixed nuts 🍗

Additional Hour $5

Brainiac Afternoon Break 🧠 $17
Designed for groups of 30 or more guests, this break can be located to your event's specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.

- Freshly brewed regular and decaffeinated coffees
- Health-Ade Kombucha Tea (assorted)
- Make your own trail mix 🌽
- Crisp crudités with hummus 🍉
- KIND Bars (assorted)
- Probar BASE Protein Bars (assorted)

Additional Hour $7
CONFERENCE BREAK MENU

Custom Breaks
Available from either 7am-11am or 1pm-4pm for ninety (90) minute increments. Priced per person.

Afternoon Tea $19
Designed for groups of 30 or more guests, this break can be located to your event’s specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.
- Selection of Rishi specialty teas with lemon, cream, milk, honey and sugar rods
- Assortment of finger sandwiches
- Assorted miniature sweet treats
- Assortment of scones with lemon curd and jam

Movie Madness $14
Designed for groups of 30 or more guests, this break can be located to your event’s specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.
- Freshly brewed regular and decaffeinated coffees
- Assorted selection of bottled soda
- Cracker Jack, buttered popcorn and Twizzlers
- Miniature chocolate chip cookies

Olé $16
Designed for groups of 30 or more guests, this break can be located to your event’s specific location needs throughout the Conference Center or Morris Inn Hotel. For groups under 30 guests, a $100 set up fee will apply.
- Horchata and Jamaica aguas frescas
- Corn tortilla chips with smoked tomato salsa
- Warm queso dip
- Guacamole
- Churros with chocolate sauce
- Assorted selection of bottled soda

Beverage Break
Available in the morning (7am-11am) or afternoon (1pm-4pm) for ninety (90) minute increments and is located in the East Lounge on the second floor of the Conference Center for groups less than 30 guests. For groups under 30 guests, a $100 set up fee will apply to locate the break to your desired location. Priced per person.

Morning $9
- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled juices

Afternoon $9
- Freshly brewed regular and decaffeinated coffees
- Selection of Rishi specialty teas with lemon
- Assorted selection of bottled sodas

Active Lifestyle $16
- Roland Coconut Water
- Health-Ade Kombucha Tea (assorted)
- Sparkling ICE (assorted)
- Odwalla Smoothies (assorted)

Wake Me Up! $14
- Freshly brewed regular and decaffeinated coffees
- Red Bull
- Mosaic Cold Brew Coffee (assorted)
- Argo Tea (assorted)

Antidote to Winter $12
- Freshly brewed regular and decaffeinated coffees with flavored creamers (assorted)
- House-made apple cider with cinnamon spice shaker
- Hot chocolate with whipped cream, chocolate shavings, crushed peppermint, toasted marshmallows, salted caramel
Additional Offerings

These items may be added to all breaks excluding the On The Go Break Packages or offered A la Carte for ninety (90) minute increments.

Baked Goods

- Granola Bar (wrapped, assorted) $2/piece
- Donut Holes (assorted) $10/dozen
- Donuts (assorted) $30/dozen
- Mini Pastries (assorted) $24/dozen
- Mini Croissants (with accompaniments) $21/dozen
- Mini Pecan Rolls $20/dozen
- Miniature Tea Cookies $18/dozen
- Rice Crispy Treats $21/dozen
- Lemon Bars $28/dozen
- Hello Dolly Bars $28/dozen
- Fresh Baked Cookies $24/dozen
- Frosted Brownies $26/dozen
- Mini Cupcakes with frosting $15/dozen
  - White, chocolate or yellow cupcakes, chocolate, buttercream icing
- Specialty Cupcakes with frosting $36/dozen
  - Caramel Pecan, Boston Cream, Death by Chocolate or Red Velvet

Snack Items

- Mixed Nuts $20/pound
- M&M’s $15/pound
- Sweet & Salty Trail Mix $18/pound
- Chex Mix $12/pound
- Gardetto’s $15/pound
- Bagged Chips (assorted) $2/bag
- Simply7 Organic Veggie Chips $250/bag
- Halal Gourmet Inc, Sea Salt Veggie Straws $3/bag
- Potato Chips (In a bowl) $10/pound
- Pretzel Rods $15/pound
- That’s it, Bars (assorted) $3.50/piece
- Probar BASE Protein Bars (assorted) $5/piece
- KIND Bars (assorted) $3.75/piece
- Individual Ice Creams $4/piece

Trays

- Traditional Cubed Cheese & Cracker Tray $80/tray
  - Small serves 10 - 15 people
  - Large serves 20 - 30 people
- Artisanal Cheese & Cracker Tray $175/tray
  - Small serves 10 - 15 people
  - Large serves 20 - 30 people
- Hummus & Pita Chips $40/tray
  - Small serves 10 - 15 people
  - Large serves 20 - 30 people
- Vegetable Crudites with Ranch & French Onion Dip $65/tray
  - Small serves 10 - 15 people
  - Large serves 20 - 30 people
- Cubed Fruit Salad $80/tray
  - Small serves 10 - 15 people
  - Large serves 20 - 30 people

A la Carte Beverages

Available in the morning (7am-11am) or afternoon (1pm-4pm) for ninety (90) minute increments.

Hot Beverages

- Freshly brewed Regular Coffee $44/gallon
- Freshly brewed Decaffeinated Coffee $44/gallon
- Rishi Hot Tea (assorted) $3/packet
- Hot Chocolate $3/packet or $44/gallon

Chilled Beverages

- Assorted bottled Sodas or Water $3/piece
- Assorted bottled Juices $3/piece
- Naked Juices (assorted) $4/piece
- Odwalla Smoothies (assorted) $5.50/piece
- Red Bull $5/piece
- Roland Coconut Water $6/piece
- Health-Ade Kombucha Tea (assorted) $6/piece
- Argo Tea (assorted) $4/piece
- Mosaic Cold Brew Coffee (assorted) $6/piece
- Sparkling ICE (assorted) $2.50/piece
- Iced Tea $44/gallon
- Lemonade $44/gallon
- Fruit Punch $45/gallon
- Infused Waters (herbal or fruit) $14/gallon
- Milk $12/carafe
- Orange Juice $12/carafe
Three Course Plated Lunch

All Plated Lunches are served with regular coffee, decaffeinated coffee, and iced tea along with freshly baked rolls and chef selected dessert (upgrades available, see dessert enhancements). Select one soup or salad and up to two entrées for your guests to choose from. Priced per person.

Soups (Choose one or salad)
- B.L.T. soup with dark rye crumble
- Cream of mushroom soup – balsamic reduction
- Seasonal market minestra with basil pesto

Salads (Choose one or soup)
- Sorin’s signature petite greens with tomato, carrot, cucumber and cabernet vinaigrette dressing
- Crisp romaine salad with fresh fruit and honey-lime vinaigrette dressing
- Caesar salad with focaccia croûtons and house-made Caesar dressing

Lunch Entrées (Choose two)
- Chicken Monte Carlo
  - Topped with prosciutto and mozzarella, pesto risotto cakes, julienne seasonal squash, vermouth silk
  - $24
- Hot Smoked Salmon
  - Jameson glaze, horseradish whipped potatoes, heirloom carrots
  - $27
- BBQ Rubbed Brisket
  - Cheddar cheese grits, Carolina slaw, collard greens, BBQ demi-glace
  - $29
- Fennel Crusted Roast of Pork
  - Truffle and parmesan cheese risotto, asparagus, port reduction
  - $24
- Shrimp Scampi
  - Sweet peppers, olive oil smashed red skin potatoes, spinach, limoncello-basil silk
  - $28

Dessert Enhancements

These specialty plated desserts are available for an additional fee. Priced per person.

- Chef’s Seasonal Creations
  - $4
- Seasonal Fruit Tart
  - $2
- Carrot Cake
  - $2
- Chocolate Dome
  - $4

Eggplant Napoleon
- Grilled eggplant and zucchini, herbed farro, roasted tomato couli, red onion confit
- $22

Country Style Meatloaf
- Bourbon glaze, pepper jack cheese stuffed, onion straws, green beans with smoked butter, rosemary roasted fingerling potatoes
- $25

Guinness Braised Beef Tips
- Roasted garlic mashed potatoes, stewed carrots, celery and onions, crumbled bleu cheese
- $26

Chicken Piccata
- Grilled artichokes, shiitake mushrooms, semolina gnocchi, spinach, pancetta, red onion, lemon sauce supreme
- $26
Salads & Sandwiches

All plated salads and sandwiches are served with regular coffee, decaffeinated coffee, and iced tea along with a platter of assorted cookies and brownies. Select up to two entrées for your guests to choose from. Sandwiches and salads can be made gluten friendly for an additional fee. Priced per person.

Bavarian Ham and Cheese $18
Thinly shaved ham, gruyère cheese, lettuce, tomato and dijonaise on rye bread

Roast Beef $18
Slow-roasted beef, Amish cheddar cheese, lettuce, tomato and horseradish crème on demi baguette

Smoked Turkey $18
Smoked turkey breast with pepper jack cheese, chive mayonnaise, lettuce and tomato on whole wheat bread

Vegetable Wrap $18
Grilled zucchini, squash, red onion, hummus on tortilla wrap

Sandwich sides; choose one:

Greek Toasted Orzo Salad
Red onion, feta cheese, cucumber, kalamata olives, lemon-oregano vinaigrette

Farro Salad
Pine nuts, golden raisins, scallions, shaved parmesan cheese, cabernet vinaigrette

Mandarin Slaw
Shaved cabbage, carrots, toasted almonds, red onion, edamame, soy ginger vinaigrette

Chicken Mandarin Salad $21
Romaine, red cabbage, carrots, green onion, orange segments, edamame, soy marinated chicken, toasted almond, crispy rice noodles, soy ginger vinaigrette, Served with bread

Beef Tenderloin Salad $23
Grilled romaine, green onion chutney, crushed bacon, sliced grapes, spiced almonds, crumbled bleu cheese, buttermilk cabernet dressing, Served with bread

Salmon Salad Nicoise $24
Artisan greens, capers, soft boiled egg, green beans, baby potatoes, Nicoise olives, Michigan riesling vinaigrette, Served with bread.
Lunch Buffets

All lunch buffets are served with regular coffee, decaffeinated coffee, and iced tea. Minimum of twenty-five (25) persons applies to all buffets and buffets are served for a maximum of ninety (90) minutes. Prices quoted are per person.

Pub Sandwich Buffet

Pre-made sandwich buffet made exclusively with Boar’s Head premium meats, with two meat sandwiches, one vegetarian sandwich and served with choice of two sides and Morris Inn signature sandwich cookies.

Served Cold $23
Served Toasted $25

Choose Two:
- Pastrami, grilled cabbage, aged swiss cheese, Thousand Island dressing, light rye bread
- Black Forest ham, cocoa and fig preserves, brie cheese, caramelized onions, sourdough bread
- Blackened turkey, remoulade, grilled sweet peppers, tomato, dark rye bread
- Classic roast beef, aged cheddar cheese, horseradish cream, tomato, spinach, sourdough bread
- Muffaletta with capicola, prosciutto, salami, tapenade, tomato
- Ratatouille chicken, roasted tomatoes, basil aioli, arugula, provolone cheese, focaccia

Choose One:
- Fresh mozzarella cheese, roasted tomatoes, fresh basil aioli, focaccia
- Elote (Mexican corn), black beans, Cotija cheese, tomatoes and shredded lettuce in a flour tortilla wrap
- Baba ganoush, cilantro, marinated carrots and cabbage, garbanzo beans in a Mediterranean wrap
- Grilled ratatouille vegetables, hummus, French baguette

Choose Two:
- Chopped salad with garbanzo beans, crushed bacon, red onion, cherry tomatoes, red cabbage, grapes, smoked gouda cheese, cabernet buttermilk dressing
- Greek style toasted orzo salad with red onion, feta cheese, cucumber, kalamata olives, lemon-oregano vinaigrette
- Farro salad with pine nuts, golden raisins, scallions, shaved parmesan cheese, cabernet vinaigrette
- Baby kale with pickled onion, candied walnuts, crumbled goat cheese, dried cherries, sherry-thyme vinaigrette
- Classic garden salad with ranch and balsamic vinaigrette
- Root vegetable chips
- Kettle chips
- Fresh seasonal fruit

The Loaded Buffet

Baked potato buffet served with two salads, toppings, and select desserts.

- Roasted baked russet and sweet potatoes with extra virgin olive oil, sea salt, cracked black pepper and thyme
- Caesar salad with oven roasted tomatoes, shaved parmesan cheese, and house dressing
- Classic garden with shaved red onion, cherry tomato, shredded carrot, balsamic vinaigrette and ranch dressing
- Potato toppings: whipped butter, sour cream, scallions, bacon, shredded cheddar cheese, truffled wild mushroom, steamed broccoli, honey and cinnamon ricotta cheese, brown sugar crumble
- Assorted miniature cakes and cheesecakes, strawberry shortcake shooters, s’mores tarts, miniature chocolate chip cookies

Italiano

Served with two salads, choice of one pasta entrée, choice of two main entrées, garlic breadsticks and select desserts.

- Farro salad with pine nuts, golden raisins, scallions, shaved parmesan cheese, cabernet vinaigrette
- Fresh tomato mozzarella salad with arugula, toasted pine nuts and basil vinaigrette

Choose One:
- Lasagna, ricotta cheese, palomino with sweet vermouth, basil parmesan-mozzarella cheese
- Tagliatelle bolognese with wild boar, beef, caciocavallo
- Orecchiette primavera with garlic, extra virgin olive oil, asparagus, squash, red onion, olives, portobello mushrooms

Choose Two:
- Fennel crusted porchetta, truffled parmesan polenta, green beans with caramelized shallots, amaretto jus
- Chicken saltimbocca, herb farro, grilled squash, sage and vermouth silk
- Marinated grilled eggplant, garbanzo ragu, spinach, zucchini caponata
- Grilled salmon, blistered tomato confit, rosemary redskin potatoes, asparagus, wild mushrooms, pancetta
- Limoncello chicken, grilled artichokes, capers, roasted fingerling potatoes, swiss chard

Dessert:
- Cannolis, tiramisu, strawberry compote panna cotta shooters, Italian lemon drop truffles
**The Melting Pot**

$26

This buffet is designed for groups who want to offer a variety of options to suit your guests. Served with two salads, two types of rice, two main entrée options, one vegetarian option and select desserts.

**Choose Two:**
- Chopped salad with garbanzo beans, crushed bacon, red onion, cherry tomatoes, red cabbage, grapes, smoked gouda cheese, cabernet buttermilk dressing
- Greek style toasted orzo salad with red onion, feta cheese, cucumber, kalamata olives, lemon-oregano vinaigrette
- Farro salad with pine nuts, golden raisins, scallions, shaved parmesan cheese, cabernet vinaigrette
- Baby kale with pickled onion, candied walnuts, crumbled goat cheese, dried cherries, sherry-thyme vinaigrette
- Classic garden with shaved red onion, cherry tomato, shredded carrot, balsamic vinaigrette and ranch dressing
- Asian salad with broccoli, red onion, shredded carrots, red cabbage, crispy wonton, soy-ginger vinaigrette

**Choose Two:**
- Herb simmered brown rice
- Sesame scented basmati rice
- Ginger kissed jasmine rice

**Choose Two:**
- Cioppino with shrimp, scallops, mussels, garlic, white wine, basil, tomato broth, toast points
- Durban lamb curry with anise marinated lamb, mirepoix, okra, cilantro, garlic and ginger
- Pork shdaoo with toasted cumum, chilli, tamarind, onions, spinach, leeks, long beans
- Thai chicken curry with coconut milk, galangal, garlic, lemongrass, red onion, sweet peppers, green curry paste
- Chicken ‘Puebla style’ mole with dark chocolate, sesame, almond paste, ancho chilli, cinnamon, pico de gallo
- Shabu shabu served with kombu broth, shaved ribeye, shiitake mushrooms, enoki mushrooms, julienne carrots, watercress, tofu, napa cabbage
- Beef bourguignon with red burgundy reduction, mirepoix, tenderloin tips, marinated tomatoes, baby portobello mushrooms, zucchini

**Choose One:**
- Korean barbecue grilled tofu, kimchi, scallions, wild mushrooms, savory vegetable broth
- Lebanese tomato stew with roasted garlic, grilled eggplant, garbanzo beans, cinnamon, chili, cilantro, extra virgin olive oil
- Ratatouille with zucchini, squash, red onion, eggplant, San Marzano tomatoes, spinach, garlic, herbs de provence

**Desserts:**
- Miniature chocolate cupcakes, chocolate mousse in chocolate cups, chocolate covered strawberries, mint chocolate shooters, assorted chocolate truffles

**American Classics**

$32

Midwest classics with homestyle sides. Served with two salads, two main entrée options, one vegetarian option, Morris Inn rolls and select desserts.

**Choose Two:**
- Baby kale with pickled onion, candied walnuts, crumbled goat cheese, dried cherries, sherry-thyme vinaigrette
- Classic garden salad with balsamic vinaigrette and ranch dressing
- Chopped salad with garbanzo beans, crushed bacon, red onion, cherry tomatoes, red cabbage, grapes, smoked gouda cheese, cabernet buttermilk dressing
- Caesar salad with focaccia croutons, oven-roasted tomatoes, shaved parmesan cheese, house-made dressing

**Choose Two:**
- Country style grass fed meatloaf, crispy onion straws, whiskey tomato glaze, caramelized shallot green beans, Carolina slaw, grandma’s mashed potatoes
- Macaroni and cheese with cavatappi pasta, bacon, pulled pork, roasted sweet peppers, green onions
- Smoked pork loin, apple-cherry compote, roasted red skin potatoes, maple glazed carrots
- Dîlon style beef tenderloin tips, caramelized onion, Horseradish whipped potatoes, sweet peppers, spinach, gorgonzola cheese, mushrooms
- Chicken parmesan with linguine pasta, wilted spinach, San Marzano tomato sauce
- Slipped short rib, wild mushroom ragu, parmesan polenta, seasonal vegetables
- Chicken cordon bleu with ham and swiss cheese topped chicken breast, au gratin potatoes, ratatouille, and mornay sauce
- Whiskey glazed Faroe Island salmon with steamed broccoli and Minnesota wild rice

**Dessert:**
- Assorted miniatures cakes and cheesecakes, strawberry shortcake shooters, s’mores tarts, miniature chocolate chip cookies
Executive $35

Served with two salads, choice of three main entrees, rolls and select desserts.

Choose Two:
- Arugula with feta cheese, kalamata olives, pine nuts, pickled onion and Michigan riesling vinaigrette
- Herb and artesian salad with sunflower seeds, golden raisins, parmesan tuile and sherry-thyme vinaigrette
- Wedge salad with bleu cheese, crushed bacon, chives, red onion, aged cheddar cheese, cabernet buttermilk dressing
- Classic garden salad with shaved red onion, cherry tomato, shredded carrot, balsamic vinaigrette and ranch dressing
- Superfood salad with strawberries, blueberries, baby spinach and baby kale, toasted walnuts, goat cheese and raspberry-flaxseed vinaigrette

Choose Three:
- Duck leg confit, cassoulet of Michigan white bean, pancetta, root vegetables, braised kale with dried cherries
- Ancho glazed hanging beef tenderloin with cilantro scented quinoa, roasted sweet peppers and onions, natural jus
- Teriyaki Faroe Island salmon, ginger scented jasmine rice, bok choy stir fry
- Chipotle braised pork shank, dirty rice, fried plantain salsa, seasonal squash
- Aegean seafood stifado with bass, codfish, shrimp, scallops, tomato stewed root vegetables, steamed spinach, orzo
- Grilled beef striploin, seasonal ratatouille, potato au gratin, wild mushrooms in fine herbs, bordelaise sauce
- Chicken bisteeya, coriander roasted potatoes, phyllo nests, almond-apricot sweet savory jus, swiss chard

Desserts:
- Assorted macarons, madeleines, chocolate truffles, miniature crème brûlée

Vegetarian $30

A compilation of our vegetarian friendly dishes. Served with two salads, choice of three main entrees, rolls and select desserts.

Choose Two:
- Farro salad with pine nuts, golden raisins, scallions, shaved parmesan cheese, cabernet vinaigrette
- Fresh tomato mozzarella salad with arugula, toasted pine nuts and basil vinaigrette
- Greek style toasted orzo salad with red onion, feta cheese, cucumber, kalamata olives, lemon-oregano vinaigrette
- Classic garden salad with shaved red onion, cherry tomato, shredded carrot, balsamic vinaigrette and ranch dressing
- Superfood salad with strawberries, blueberries, baby spinach and baby kale, quinoa, toasted walnuts, goat cheese, and raspberry-flaxseed vinaigrette

Choose Three:
- Black bean cakes, fried plantain and tomato, lime and cilantro scented rice, curried artichokes, oven roasted tomatoes
- Orecchiette primavera with garlic, extra virgin olive oil, asparagus, squash, red onion, olives, portobello mushroom
- Ponzu marinated tofu, ginger scented jasmine rice, steamed baby bok choy, napa cabbage slaw, toasted pine nuts, soy orange reduction
- Fig and balsamic glazed portobello mushrooms, cauliflower, roasted brussels sprouts with caramelized shallots, red onion confit, spiced cashews, cannellini beans
- Falafel with marinated grilled eggplant, grilled artichokes, San Marzano tomato and basil coulis, lentil tabbouleh
- Roasted cauliflower, barley and wheat berry pilaf, curried corn and white bean marmalade, lime-cumin vinaigrette, steamed spinach

Desserts:
- Assortment of apricot, cherry, raspberry, apple, blood orange, strawberry or passion fruit jellies
LUNCH TO GO

**Specialty Boxes**

*A perfect solution for feeding a group on a limited budget. Lunch is attractively packaged in an eco-friendly box. Soda is not included but can be added for $3 per person. Maximum of three selections. Sandwiches can be made gluten friendly (for an extra fee).*

Your meal will include a gourmet sandwich, kettle chips, mixed green salad with balsamic vinaigrette, freshly baked cookie and fresh cut fruit.

- **BLT**
  - Glazed applewood-smoked bacon, tomato jam, baby lettuce on sourdough bread
  - $17

- **Mediterranean Pita**
  - Hummus, greens, tomatoes, cucumber, cilantro marinated carrots, olives and feta cheese on pita bread
  - $16

- **Portobello**
  - Balsamic-basil marinated grilled portobello mushrooms, spinach, fresh mozzarella cheese, roasted red pepper and pesto mayonnaise on focaccia bread
  - $17

- **Caprese**
  - Fresh mozzarella cheese, heirloom tomato and basil mayonnaise, balsamic reduction on focaccia bread
  - $16

- **Smoked Salmon**
  - Cucumber, red onion, dill cream cheese and arugula on rye bread
  - $19

- **Club**
  - Smoked turkey, Bavarian ham, applewood-smoked bacon, Amish cheddar cheese, lettuce, tomato and dijonaise on ciabatta roll
  - $18

- **Bavarian Ham and Cheese**
  - Thinly shaved ham, gruyère cheese, lettuce, tomato and dijonaise on rye bread
  - $18

- **Roast Beef**
  - Slow-roasted beef, Amish cheddar cheese, lettuce, tomato and horseradish crème on demi baguette
  - $19

- **Grilled Vegetable Wrap**
  - Sun-dried tomatoes, romaine, tomatoes, squash, zucchini, red and yellow peppers, eggplant and all in a sun-dried tomato wrap
  - $16

- **Asian Chicken Wrap**
  - Sesame-ginger marinated grilled chicken breast, romaine, carrot, red cabbage, sugar snap peas, green onion, crispy rice noodles and sesame seeds
  - $18

- **Hickory Smoked Turkey**
  - Lettuce, tomato and Swiss cheese
  - $16

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**Gourmet Salad Boxes**

*A perfect solution for feeding a group on a limited budget. Lunch is attractively packaged in an eco-friendly box. Soda is not included but can be added for $3 per person. Maximum of three selections.*

Your meal will include an entrée size salad, side of bread and butter, freshly baked cookie and fresh cut fruit.

- **Strawberry-Pineapple Chicken Salad**
  - Grilled pineapple, strawberries, celery, red onion, sweet peppers, golden raisin and coconut-pineapple vinaigrette
  - $18

- **Greek Salad**
  - Tomato, cucumber, artichoke, olives, pepperoncini, feta cheese, beets, pita chips and lemon-oregano vinaigrette
  - $16

- **Chinese Chicken Salad**
  - Sugar snap peas, romaine, red cabbage, carrot, green onion, sesame seeds, crispy rice noodles and soy-ginger vinaigrette
  - $18

- **Cobb Salad**
  - Grilled chicken breast, bleu cheese, cheddar cheese, red onion, tomato, olives, cucumber, hard-boiled egg, baby greens and buttermilk ranch dressing
  - $18

- **Beef Tenderloin & Spinach Salad**
  - Marinated and grilled beef tips, spinach, red onion, pickled grapes, bleu cheese, grape tomato and balsamic vinaigrette
  - $19

- **Tuna Niçoise**
  - Olives, red skin potatoes, French green beans, artichokes, tomato, hard-boiled egg and dijon-tarragon vinaigrette
  - $18