BANQUET MENU
Reception, Dinner, Desserts and Bar
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 I.D.) 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.
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. Events priced outside of (90) days are subject to change.

* 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%.

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 contains gluten
* Denotes that food item is vegan
* Denotes that food item is vegetarian
**Appetizer Tables**

*All Appetizer Tables are served with a custom appetizer display and choice of four additional appetizers.*

*Minimum of twenty-five (25) persons applies to all Appetizer Tables and they are served for a maximum of ninety (90) minutes. Prices quoted are per person.*

**1st Quarter**

- Includes a vegetable crudités display with two house-made ranch and green goddess dips.
- **$30**
- Please select four of the following choices:
  - Organic cannellini bean hummus, fire roasted peppers, rosemary croûton
  - Classic caprese skewer
  - Herbed goat cheese, roasted fůjí, pistachio, baguette croûton
  - Bacon wrapped dates
  - Whiskey glazed meatballs
  - Satay of Indiana free range chicken with Cantonese glaze
  - Vegetable spring rolls with Thai chili sauce

**2nd Quarter**

- Includes a Mediterranean display with hummus and toasted pita wedges.
- **$37**
- Please select four of the following choices or any from the 1st Quarter:
  - Crumbled bleu cheese, candied walnuts, apple butter, rye toast
  - Herbed goat cheese in pastry shell with provençal relish
  - Chickpea and corn salsa cups with sweet pepper mousse
  - Mushroom stuffed with crab, bacon, gouda cheese
  - Skewer of Amish chicken saltimbocca
  - Tahitian tuna tartare, served in endive
  - French onion tart, with golden raisins and crème fraîche
  - Carrot, ginger, coconut shooter with shrimp salad

**3rd Quarter**

- Includes an artisanal cheese display with assorted gourmet crackers and chutneys.
- **$44**
- Please select four of the following choices or any from the 1st or 2nd Quarter:
  - Shiitake, arugula, caramelized onions, balsamic aioli on focaccia
  - Croquette of Spanish chorizo and manchego cheese
  - Marinated fennel wrapped prosciutto
  - Bacon wrapped scallops
  - Roasted beet tartare with orange segment on endive
  - Chesapeake Bay crab cakes with calabrese pepper aioli
  - Pepper crusted beef tenderloin, gorgonzola crema, micro arugula, crostini
  - Mushroom stuffed with braised short rib, Boursin cheese, balsamic glaze

**4th Quarter**

- Includes a charcuterie board with a variety of specialty cured meats and artisanal cheeses.
- **$50**
- Please select four of the following choices or any from the 1st, 2nd, or 3rd Quarter:
  - Asian slaw filled sesame cones with wasabi crema
  - Chesapeake crab salad on Sardinian flatbread crisp
  - Sesame cone filled with lobster and mango salad
  - Juniper-cured salmon with beet fluid gel, horseradish on pumpernickel
  - Rosemary infused Colorado lamb shish kebab
  - Tomato soup and grilled cheese shooters
  - Satay of Open Prairie beef tenderloin with soy chili glaze
  - Tartare of beef tenderloin, uni aioli, black sesame, endive
**Display Platters**

*Display Platters can be added to any Reception and are based on 20-30 people per platter unless otherwise noted. Platters may be displayed for a maximum of ninety (90) minutes.*

- **Mediterranean Display $260**
  - Fresh grilled vegetables, oven roasted tomatoes, kalamata olives, fresh mozzarella cheese, feta cheese, prosciutto, and salami served with hummus, tzatziki sauce and grilled pita wedges

- **Spinach and Artichoke Display $200**
  - Warm spinach, cheese and artichoke dip with grilled bread, flat bread crackers, pita triangles and tomato bruschetta topping

- **Smoked Fish Display $375**
  - Trout, salmon, mussels, scallops and shrimp with mini bagels, crackers and condiments

- **Fresh Fruit Display $245**
  - Seasonal fruits and berries served with house-made amaretto cream cheese dip and a citrus-lime yogurt

- **Cold Smoked Salmon Display $300**
  - Red onion, capers, cream cheese, peppers and chopped egg with crackers and mini bagels

- **Traditional Cheese Display $160**
  - Chef’s selection of American cheeses with assorted crackers, assorted nuts and whole grapes

- **Artisanal Cheese Display $350**
  - Chef’s selection of artisanal cheeses with assorted crackers, crispy lavash flat bread, assorted fruit chutneys, assorted nuts and whole grapes

- **Vegetable Crudites Display $130**
  - Assortment of fresh cut vegetables served with Morris Inn signature green goddess dip and chipotle-ranch dip

- **Poached Jumbo Shrimp $400**
  - Poached in Louisiana seasonings and served with cocktail sauce, house-made tartar sauce and fresh lemon wedges

- **Soft Pretzel Display $140**
  - Warmed bite sized soft pretzels served with Guinness cheese sauce, country style mustard sauce and a sweet amaretto cream cheese dipping sauce

**Charcuterie Board $400**
- Chef’s selection of artisanal cheeses and cured meats with assorted crackers, breads, assorted fruit chutneys, assorted nuts and whole grapes
  - Add wood carving board and chalkboard $50
  - Add two (2) whiskey barrels and wood top $100

**Carving Boards**

*Carving Boards can be added to any reception or dinner buffet. A $150 Chef’s fee is required per fifty (50) guests. Sandwich rolls may be added to any carving board for an additional $2 per person.*

- **Sage-Rubbed Roasted Double Breast of Turkey $273**
  - with dried apricot and date chutney
  - Serves thirty (30) guests

- **Slow Roasted Prime Rib of Beef $352**
  - with au jus and chive horseradish cream
  - Serves thirty (30) guests

- **Spit Roasted Bone-In Virginia Ham $263**
  - with pineapple glaze and rum-raisin chutney
  - Serves thirty (30) guests

- **Beef Tenderloin $400**
  - with French country style mustard and cabernet franc demi
  - Serves twenty-five (25) guests

- **Garlic and Rosemary-Spiked Baron of Beef $625**
  - with roasted sweet shallot demi and chive-horseradish cream
  - Serves one hundred twenty (120) guests

- **Hot Smoked Side of Scottish Salmon $273**
  - with ciabatta crisps and anise crème fraîche
  - Serves twenty-five (25) guests
Live Action Stations

Live Action Stations can be added to any Reception. A $150 Chef’s fee is required. Action Stations have a minimum of twenty-five (25) guests and are priced per person. Stations must be accompanied by at least four other appetizer selections.

Taco Central $15
Our culinary team will grill your choice of meat in front of your guests. Served with corn or flour tortillas, pico de gallo, sour cream, guacamole and shredded cheddar cheese.

Please choose two (2):
- Baja Fish Tacos
  Crispy Pacific catch of the day with shredded cabbage, cilantro, creamy chipotle sauce
- 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

Satay and Kebab Station
Impress your guests with a live kebab cooking station. Please choose two (2) for $12 or three (3) for $15:
- Thai Chicken Satay with creamy “peanut” sauce
- Korean Beef Skewer with soy barbecue
- Mediterranean Lamb Kebabs with carrot raita
- Shrimp and Scallop Skewer with chili glaze and Asian slaw
- Eggplant, Pepper and Mushroom Skewers with caponata, balsamic glaze and Maldon sea salt flakes

Quesadilla Station $15
Served with house-made ancho chile salsa, monterey cheese, sour cream and guacamole.

Please choose two (2):
- Tequila-Lime Grilled Chicken Quesadillas
- Orange-Chipotle Marinated Flank Steak Quesadillas
- Sautéed Mushroom and Pickled Cactus Quesadillas

Mashed Potato Bar $12
Guests pick their topping and a chef attendant will quickly whip the potatoes and ingredients together to make a creamy personalized masterpiece.

Toppings
- Whipped butter, sour cream, scallions, bacon, shredded cheddar cheese, truffled wild mushroom, steamed broccoli, honey and cinnamon ricotta cheese and brown sugar crumble

Mac and Cheese Bar $14
Watch as our chefs top macaroni noodles with our house-made four cheese sauce and stir in your choice of toppings.

Toppings
- Applewood-smoked bacon, broccoli, truffled mushrooms, tomato, grilled chicken, and pulled pork
- Add shredded lobster pieces $4

Pasta Station $14
Pasta, pasta, pasta! Let your guests get the full service with pasta made to order,

Noodles
- Penne and cheese tortellini

Sauces
- Pomodoro basil sauce, asiago-garlic cream sauce, pesto

Toppings
- Grilled chicken breast, shrimp, wild mushrooms, peppers, onions, grated parmesan cheese, red pepper flakes

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# HORS D’OEUVRES

## Cold

Cold hors d’oeuvres can be butler passed or stationary. Selection priced per fifty (50) pieces. A $75 charge per server will be assessed for butler passed.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cured Salmon with beet fluid gel, horseradish on pumpernickel</td>
<td>$134</td>
</tr>
<tr>
<td>Crab Tartlet with ginger aioli</td>
<td>$163</td>
</tr>
<tr>
<td>Crumbled Bleu Cheese with candied walnut, apple butter on rye</td>
<td>$115</td>
</tr>
<tr>
<td>Herbed Gougère with goat cheese</td>
<td>$115</td>
</tr>
<tr>
<td>Greek Salad Skewer with beets, kalamata olives, feta cheese</td>
<td>$100</td>
</tr>
<tr>
<td>Chickpea and Corn Salsa Cups with sweet pepper mousse</td>
<td>$100</td>
</tr>
<tr>
<td>Roasted Beet Tartare with orange supreme on Belgian endive</td>
<td>$125</td>
</tr>
<tr>
<td>Shrimp Cocktail Shooter with spicy cocktail sauce</td>
<td>$200</td>
</tr>
<tr>
<td>French Onion Tart with vidalia onions, crème fraîche</td>
<td>$113</td>
</tr>
<tr>
<td>Shiitake and Arugula on Focaccia with caramelized onions, balsamic aioli</td>
<td>$120</td>
</tr>
<tr>
<td>Herb Goat Cheese in Pastry Shell with provencal relish</td>
<td>$100</td>
</tr>
<tr>
<td>Organic Cannellini Bean Hummus with fire roasted peppers and rosemary croûtons</td>
<td>$100</td>
</tr>
<tr>
<td>Marinated Fennel wrapped with prosciutto</td>
<td>$163</td>
</tr>
<tr>
<td>Sardinian Flatbread Crisp topped with Chesapeake crab salad</td>
<td>$185</td>
</tr>
<tr>
<td>Caprese Skewer with mozzarella oil, bufala, tomato and basil</td>
<td>$125</td>
</tr>
<tr>
<td>Roasted Fig and Pistachio on Baguette with herbed goat cheese</td>
<td>$118</td>
</tr>
<tr>
<td>Asian Vegetable Filled Sesame Cones with wasabi crema</td>
<td>$115</td>
</tr>
<tr>
<td>Lobster Filled Sesame Cones with meyer lemon, ginger, garlic, cilantro, crisp slaw</td>
<td>$210</td>
</tr>
<tr>
<td>Tahitian Tuna Tartare on endive, sweet peppers, coconut</td>
<td>$175</td>
</tr>
<tr>
<td>Parmesan and Cucumber Yogurt Shooter with mint pastou</td>
<td>$90</td>
</tr>
<tr>
<td>Ahi Tuna Pops with balsamic crema, cucumber</td>
<td>$195</td>
</tr>
</tbody>
</table>

## Hot

Hot hors d’oeuvres can be butler passed or stationary. Selection priced per fifty (50) pieces. A $75 charge per server will be assessed for butler passed.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Spring Rolls with spicy dipping sauce</td>
<td>$115</td>
</tr>
<tr>
<td>Zucchini Involtini with lentil hummus</td>
<td>$125</td>
</tr>
<tr>
<td>Bacon Wrapped Diver Scallops</td>
<td>$190</td>
</tr>
<tr>
<td>Whiskey Glazed Meatballs</td>
<td>$115</td>
</tr>
<tr>
<td>Bacon Wrapped Dates</td>
<td>$115</td>
</tr>
<tr>
<td>Spanish Croquette with Spanish chorizo and manchego cheese</td>
<td>$150</td>
</tr>
<tr>
<td>Indiana Free Range Chicken Skewer with Cantonese glaze</td>
<td>$125</td>
</tr>
<tr>
<td>Duck Confit Rangoons with ginger and plum chutney</td>
<td>$145</td>
</tr>
<tr>
<td>Tomato and Grilled Cheese Shooters</td>
<td>$140</td>
</tr>
<tr>
<td>Chesapeake Bay Crab Cakes with calabrese peppers aioli</td>
<td>$205</td>
</tr>
<tr>
<td>Coconut Shrimp with Indonesian cocktail sauce</td>
<td>$190</td>
</tr>
<tr>
<td>Stuffed Mushrooms with crab, bacon and gouda</td>
<td>$150</td>
</tr>
<tr>
<td>Sesame Scented Scallops with arugula pesto</td>
<td>$163</td>
</tr>
<tr>
<td>Amish Free Range Saltimbocca Skewer sage, prosciutto, mozzarella</td>
<td>$140</td>
</tr>
<tr>
<td>Shish Kebab with rosemary infused Colorado lamb</td>
<td>$168</td>
</tr>
<tr>
<td>Maine Lobster and Cheddar Fritter with grain mustard</td>
<td>$212</td>
</tr>
</tbody>
</table>

## Sliders

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kobe with aged cheddar cheese and bread and butter pickles</td>
<td>$200</td>
</tr>
<tr>
<td>No Bull beer battered portobello mushroom, provolone cheese, jalapeño jam</td>
<td>$175</td>
</tr>
<tr>
<td>Pulled Pork with chipotle barbecue, creamy slaw</td>
<td>$150</td>
</tr>
<tr>
<td>Meatball with melted mozzarella cheese and marinara sauce</td>
<td>$150</td>
</tr>
<tr>
<td>Chickpea with vegan aioli and cilantro slaw</td>
<td>$125</td>
</tr>
</tbody>
</table>
DESSERTS

Display Platters

Display Platters can be added to any Reception and are based on 20-30 people per platter unless otherwise noted. Platters may be displayed for a maximum of ninety (90) minutes.

**French Connection $275**
- Assorted macarons, madeleines, chocolate truffles, mini crème brûlée

**Americana Sampler $200**
- Assorted mini cakes, strawberry shortcake shooters, s’mores tarts, mini chocolate chip cookies, mini chocolate cheesecakes

**Dulce $260**
- Tres leches shooter, crème caramel, margarita mousse, churros with chocolate sauce

**Gelées $200**
- Assortment of apricot, cherry, raspberry, apple, blood orange, strawberry or passion fruit

**Amore Italia $275**
- Cannolis, tiramisu, strawberry compote panna cotta shooter, Italian lemon drop truffles

**Tropical Isle $260**
- Key lime tarts, mango mousse, banana cream shooters, coconut cheesecake bites, mini macadamia nut cookies

**Chocolate Lovers $300**
- Miniature chocolate cupcakes, chocolate mousse in chocolate cups, chocolate covered strawberries, mint chocolate shooters, assorted chocolate truffles

Torchèd Crème Brûlée $10
- Our chef will caramelize this sweet dessert in front of your guests.

Please choose two (2):
- Peaches and cream, mint, lavender, blueberry, chocolate, cinnamon latte, vanilla-almond, tres leches

**Flambéed Donut Hole Station $8**
- Your Chef attendant will toss glazed donut holes into a caramel rum sauce. This display additionally comes with a donut wall for self service.

**Toppings**
- Maraschino cherries, whipped cream, chocolate syrup, sprinkles
- Add vanilla ice cream for $2 per person

**Flambéed Caribbean Fruit Station $11**
- Imported tropical fruits are tossed in a strawberry sauce, stir fried and then flambéed with Myers’s Rum.

**Toppings**
- Vanilla cinnamon whipped cream, assorted fruit sauces, chocolate syrup, thin cookie wafer crumbs

**S’mores Station $6**
- Guests are allowed to create their childhood favorite! Classic milk chocolate squares, marshmallows and graham crackers are roasted over an open flame. Chef attendant not needed.

**Upgrades:**
- **Chocolate Lovers $2**
  - Add dark chocolate squares, white chocolate squares, and Reese’s Peanut Butter Cups
- **Pick Three (3) $3**
  - Nutella, bacon bits, sliced bananas, sliced strawberries, Peppermint Patties, caramel squares

**S’moredillas Station $10**
- These dessert quesadillas are grilled to perfection. House-made cinnamon spiced marshmallow melted in a crispy whole wheat flour tortilla with melted chocolate and seared on our EVO flat griddle.

**Dessert Action Stations**

Live Action Stations can be added to any reception. A $150 Chef’s fee is required. Action Stations have a minimum of twenty-five (25) guests and are priced per person.

**S’moredillas Station $10**
- These dessert quesadillas are grilled to perfection. House-made cinnamon spiced marshmallow melted in a crispy whole wheat flour tortilla with melted chocolate and seared on our EVO flat griddle.

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Three Course Plated Dinner

All plated dinners are served with regular coffee, decaffeinated coffee, Rishi hot tea and iced tea along with salad, freshly baked rolls and dessert. Select up to two entrées for your guests to choose from (excluding a vegetarian option); client will be charged for the higher priced entrée. Priced per person.

Salads
- Baby kale with feta cheese, kalamata olives, pine nuts, and Michigan riesling vinaigrette
- Herb and artisinal salad with sunflower seeds, golden raisins, parmesan tuile, and thyme-cherry 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

April through September selections:
- Watermelon, feta cheese, tomato, basil, mint, red onion, balsamic vinaigrette
- Arugula, strawberry, pickled red onion, goat cheese, pistachio, cabernet franc dressing
- Caprese with heirloom tomato, fresh mozzarella cheese, basil, balsamic vinaigrette

October through March selections:
- Garden salad with cucumber, cherry tomato, goat cheese, marinated beets, marcona almonds, served with a roasted beet and raspberry vinaigrette
- Waldorf Caesar salad with apples, bleu cheese, walnuts, dried cherries, red onions, celery

Enhancements

Single Entrées

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Pork Loin</td>
<td>$34</td>
</tr>
<tr>
<td>Stuffed with spinach and Michigan dried cherries, herb farro, heirloom carrots, cherry wine reduction</td>
<td></td>
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<tr>
<td>Short Rib</td>
<td>$42</td>
</tr>
<tr>
<td>Smoked then braised short rib with wilted kale, wild mushroom and parmesan risotto, red onion confit, smokey jus</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Salmon</td>
<td>$40</td>
</tr>
<tr>
<td>with port wine reduction, pickled onions and grapes, chive whipped potatoes, grilled asparagus</td>
<td></td>
</tr>
<tr>
<td>Herb Roasted Chicken</td>
<td>$34</td>
</tr>
<tr>
<td>with lemon thyme jus, toasted Israeli couscous, wilted kale, seasonal squash</td>
<td></td>
</tr>
<tr>
<td>Poached Halibut or Sturgeon (seasonal)</td>
<td>$46</td>
</tr>
<tr>
<td>with Spanish chorizo, fingerling potato and shiitake mushroom hash, grilled asparagus and preserved lemon jus</td>
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</tr>
<tr>
<td>Chilean Sea Bass</td>
<td>$50</td>
</tr>
<tr>
<td>with five onion risotto, grilled cabbage, blood orange beurre blanc, kalamata tapenade</td>
<td></td>
</tr>
<tr>
<td>6oz. Beef Tenderloin</td>
<td>$50</td>
</tr>
<tr>
<td>with roasted garlic mashed potatoes, asparagus, cabernet franc demi</td>
<td></td>
</tr>
<tr>
<td>Add asiago crust</td>
<td>$3</td>
</tr>
<tr>
<td>Add 2 grilled colossal shrimp</td>
<td>$8</td>
</tr>
<tr>
<td>Prosciutto Wrapped Pork Loin</td>
<td>$37</td>
</tr>
<tr>
<td>with truffle and parmesan polenta, San Marzano tomato-basil coulis, julienne seasonal squash</td>
<td></td>
</tr>
<tr>
<td>Crab Crusted Salmon</td>
<td>$45</td>
</tr>
<tr>
<td>with limoncello silk, caramelized shallots, French green beans, rosemary roasted new potatoes</td>
<td></td>
</tr>
<tr>
<td>Amish Chicken Florentine</td>
<td>$35</td>
</tr>
<tr>
<td>Olive oil smashed redskin potatoes, blistered tomatoes, creamed spinach, pancetta</td>
<td></td>
</tr>
<tr>
<td>12oz. New York Strip</td>
<td>$47</td>
</tr>
<tr>
<td>with wild mushrooms, caramelized onions, herb roasted redskin potatoes with bordelaise sauce and asparagus</td>
<td></td>
</tr>
<tr>
<td>Portobello</td>
<td>$34</td>
</tr>
<tr>
<td>Balsamic portobello mushroom with truffle and parmesan polenta and caramelized shallot green beans, toasted almonds</td>
<td></td>
</tr>
<tr>
<td>Ponzo Marinated Tofu</td>
<td>$34</td>
</tr>
<tr>
<td>with ginger scented jasmine rice, bok choy, napa cabbage slaw, orange soy reduction</td>
<td></td>
</tr>
</tbody>
</table>

Soup

| Lobster bisque                            | $7    |
| Cream of mushroom                         | $6    |
| Seasonal market vegetable soup            | $6    |
| Roasted butternut squash with pumpkin seed oil | $6    |

Intermezzo

| Lemon-lime sorbet                        | $5    |
| Champagne sorbet                         | $5    |
| Pineapple-mango sorbet                  | $5    |
DINNER

Dual Entrées

Herbed Chicken and Ancho Glazed Steak $52
Seasonal succotash, redskin potatoes, barbecue demi sauce

Seared Amish Chicken with Shrimp $54
Asparagus with tarragon butter, spinach, toasted Israeli couscous, preserved lemon silk

Faroe Island Salmon and Grilled Shrimp $60
Five onion risotto, blood orange beurre blanc, kalamata tapenade, baby kale

Herb Pork Loin Medallion and Diver Scallops $58
Chive whipped potatoes, caramelized shallot green beans, port wine reduction, pickled grapes

Beef Tenderloin and Chesapeake Crab Cake $62
Rosemary scented farro, blistered tomatoes, seasonal squash, baby spinach, cabernet franc demi

Oven Roasted Sea Bass and Beef Tenderloin $65
Roasted garlic mashed potatoes, caramelized wild mushrooms, asparagus, bordelaise sauce

Desserts

Mousse Filled Chocolate Lattice Ring
Mousse filled chocolate lattice ring with choice of mousse filling (chocolate, white chocolate, raspberry, blood orange, passion fruit, or mango) served with sauce and fruit garnish

Lemon Meringue Tart with candied lemon zest garnish

Chocolate Dome with ganache center and chocolate cake bottom

White Almond Cake with raspberry filling and vanilla bean buttercream

Vanilla Cheesecake with choice of fruit topping (cherry, strawberry, blueberry) with a sour cream and vanilla bean drizzle

Chocolate Cake with apricot filling and chocolate buttercream

Lemon Dome with raspberry center and white cake bottom

Sunshine Tart with caramel, pastry cream and orange slices with apricot glaze

March through August selections:

Lemon Berry Trifles with spiced whipped cream and candied pecan garnish

Fruit “Pizza” Tart filled with Nutella and cream cheese filling and fresh assorted fruit with sugar cookie crumbles

September through February selections:

Pumpkin Crème Brûlée with spiced whipped cream and candied pecan garnish

Cinnamon Apple Trifle with spiced apple cake crumbles, apple filling, crème anglaise, and caramelized bourbon sauce

Maple Cake with dark rum simple syrup, maple syrup cream cheese icing and candied bacon and caramel sauce
DINNER

Dinner Buffets

All Dinner 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.

Italiano $40
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, basil and basil vinaigrette

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

Choose Two:
- Fennel crusted porchetta, parmesan polenta, green beans with caramelized shallots, amaretto jus
- Beef short rib, truffle ricotta, roasted garlic, pancetta, wild mushrooms, barolo demi glace, sun-dried tomatoes
- Bruschetta foccacia, rosemary potatoes, roasted tomatoes, spinach, evoo, chianti reduction
- Chicken saltimbocca, herbed farro, grilled squash, sage and vermouth sizzle
- Grilled salmon, olive tapenade, blood orange beurre blanc, roasted red peppers and asparagus, toasted orzo
- 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:
- Cannoli, tiramisu, strawberry compote panna cotta shooters, Italian lemon drop truffles

American Classics $45
Midwest classics with homestyle sides. Served with two salads, three main entrées, one vegetarian entrée, 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 ranch and balsamic vinaigrette
- 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 Three:
- 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
- Smoke pork loin apple-cherry compote, chipotle mashed potatoes, maple glazed carrots
- Dijon style beef tenderloin tips, caramelized onion, horseradish whipped potatoes, sweet peppers, spinach gorgonzola cheese
- Chicken parmesan with linguine pasta, wilted spinach, San Marzano tomato sauce
- Sliced short rib, wild mushroom ragu, parmesan polenta, seasonal vegetables
- Chicken cordon blue, ham and swiss cheese topped chicken breast, au gratin potatoes, ratatouille and mornay sauce
- Whiskey glazed salmon with steamed broccoli and wild rice

Dessert:
- Assorted miniatures cakes and cheesecakes, strawberry short cake shooters, s'mores tarts, miniature chocolate chip cookies

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**The Irishman Buffet** is a nod to our heritage with a Morris Inn twist! One of our more popular buffets.

- Irish cheddar cheese soup
- Pub salad with cheddar cheese, hard-boiled eggs, cucumber, tomato, beets, celery, shredded cabbage, sliced onion and choice of ranch or apple cider vinaigrette
- Sautéed chicken breast with Cashel Blue Cheese with mushrooms, champ potatoes and morey sauce
- Guinness-braised beef stew with vegetables, potatoes and savory Guinness brown sauce
- Guinness macaroni and cheese with Irish cheddar cheese and breadcrumb topping
- Morris Inn dinner rolls
- Apple harvest bread pudding

**Sorin’s Signature**

To honor Father Sorin, the Signature Buffet is a collection of French culinary favorites including two salads, three main entrées, one vegetarian entrée, sliced baguettes and Pastry Chef’s assorted French inspired desserts.

- Salade Niçoise with artisan greens, French green beans, capers, soft boiled egg, baby potatoes,尼克西 olives, Michigan nesting vinaigrette
- Frisée aux lardons with frisée lettuce, tomatoes, smoked bacon lardons, garlic, croûtons and dijon vinaigrette
- Chèvre basquaise with chicken breasts, chorizo sausage, piquillo peppers, baby new potatoes and green apples in a peppery stew
- Boeuf bourguignon with pearl onions, carrots, burgundy demi glace over creamy mashed potatoes
- Poisson à la crème with white fish, blistered tomatoes, crème fraîche and seasonal vegetables
- Ratatouille
- Sliced baguettes
- Assorted macarons, madeleines, chocolate truffles, miniature crème brûlée

**Chef de Cuisine**

Served with two salads, choice of one vegetarian entrée, three main entrées, Morris Inn rolls and select desserts.

**Choose Two:**

- Herb and artisan salad with sunflower seeds, golden raisins, parmesan tuiles and thyme-sherry vinaigrette
- Wedge salad with bleu cheese, crushed bacon, chives, red onion, aged cheddar cheese, cabernet buttermilk dressing
- Classic garden 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, quinoa, raspberry-flaxseed vinaigrette

**Choose One:**

- Orecchiette primavera with garlic, extra virgin olive oil, oven roasted tomatoes, asparagus, squash, red onion, olives, portobello mushrooms
- Fig and balsamic glazed portobello mushrooms, cauliflower and almond puree, roasted brussels sprouts with caramelized shallots, red onion confit, spiced cashews
- Roasted cauliflower, barley and wheat berry pilaf, curried corn and white bean marmalade, lime-cumin vinaigrette, steamed spinach

**Choose Three:**

- Amish chicken breast, kalamata olives, preserved lemon supreme sauce, roasted baby new potatoes, French green beans tossed in oregano butter
- Pistachio crusted lamb roast, curried apple chutney, barley and wheat berry pilaf, roasted cauliflower
- Teriyaki Faroe Island salmon, ginger scented jasmine rice, bok choy stir fry
- Chipotle braised pork shank, dirty rice, fried plantain salad
- Aegan 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 the herbs, bordelaise sauce
- Pepper crusted veal loin, mushroom cream sherry, choucroute (sauerkraut), asparagus, buttered egg noodles
- Pink peppercorn crusted sea bass, five onion risotto, grilled cabbage, blood orange beurre blanc, tapenade
- Garlic marinated beef tenderloin, green peppercorn demi, roasted asparagus with smoked butter, au gratin potato
- Grilled halibut or sturgeon (seasonal), wild rice succotash, lemon-herb vinaigrette

**Desserts:**

- Miniature chocolate cupcakes, chocolate mousse in chocolate cups, chocolate covered strawberries, mint chocolate shooters, assorted chocolate truffles
Beverages

A $150 fee will be added per bar if sales do not reach $200 per bar. 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.

- Fighting Irish Brands $7
- Four Horsemen Brands $9
- Golden Dome Brands $11
- Imported Beer/Local Brews $6
  (Note: Stella // $6.50)
- Domestic Beer $5
- House Wine $9
- Mineral Water $4
- Soft Drinks $3

Bar Packages

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

- Fighting Irish Bar Package (1 hour) $15
  Each additional hour $7.50
- Four Horsemen Bar Package (1 hour) $18
  Each additional hour $9
- Golden Dome Bar Package (1 hour) $20
  Each additional hour $10
- Soda/Wine/Beer (1 hour) $13
  Each additional hour $7
- Mimosa Bar $350
  Priced per fifty (50) guests, includes La Marca Prosecco, freshly squeezed orange juice, pineapple juice, kiwi-strawberry juice, cranberry juice, grapefruit juice, and fruit garnishes
- Bloody Bar $400
  Priced per fifty (50) guests, includes Vodka, Rohr’s bloody mix, Clamato juice, V8, bacon, celery, olives, cheese cubes, pickle spears, lime, lemon, Tabasco sauce, Frank’s Red Hot, Sriracha and worcestershire sauce

Bar Packages

- FIGHTING IRISH
  CANADIAN CLUB
  JIM BEAM BOURBON
  LABEL 5 SCOTCH
  CANE RUM
  CRUZAN SPICED
  NEW AMSTERDAM GIN
  NEW AMSTERDAM VODKA
- FOUR HORSEMAN
  LEXINGTON BOURBON
  JIM BEAM RYE
  CROWN ROYAL WHISKEY
  TULLAMORE DEW IRISH WHISKEY
  DEWAR’S SCOTCH
  BACARDI RUM
  CAPTAIN MORGAN SPICED RUM
  TANQUERAY GIN
  KETEL ONE VODKA
- GOLDEN DOME
  JAMESON IRISH WHISKEY
  MAKER’S MARK BOURBON
  APPLETON ESTATE SPECIAL RUM
  BOMBAY SAPPHIRE GIN
  GREY GOOSE VODKA
  JOHNNY WALKER BLACK SCOTCH
  JOURNEYMAN RAVENSWOOD RYE
- BEERS
  AMSTEL LIGHT
  BUDWEISER
  BUD LIGHT
  MILLER LITE
  COORS LIGHT
  STELLA
  BELL’S SEASONAL
  GOOSE ISLAND SEASONAL