A HIGHER DEGREE OF HOSPITALITY™

BANQUET MENU
Reception, Dinner, Desserts and Bar

December 2018
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.

A HIGHER DEGREE OF HOSPITALITY™
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.

 sö : Denotes that food item does contain gluten
 ço : Denotes that food item is vegan
 çe : 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

$30

Includes a vegetable crudités display with house-made ranch and green goddess dips.

Please select four of the following choices:

- Organic cannellini bean hummus, fire roasted peppers, rosemary croûton
- Classic caprese skewer
- Herbed goat cheese, roasted fig, 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

$37

Includes a Mediterranean display with hummus and toasted pita wedges.

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 provencal 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

$44

Includes an artisanal cheese display with assorted gourmet crackers and chutneys.

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

$50

Includes a charcuterie board with a variety of specialty cured meats and artisanal cheeses.

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
RECEPTIONS

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.

Charcuterie Board
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
Add two (2) whiskey barrels and wood top

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
with dried apricot and date chutney
Serves thirty (30) guests

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

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

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

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

Hot Smoked Side of Scottish Salmon
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 Aslan slaw
- **Eggplant, Pepper and Mushroom Skewers**
  with caponata, balsamic glaze and Maldon sea salt flake

**Quesadilla Station $15**

Served with house-made ancho 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 toppings 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, 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
## 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</td>
<td>$134</td>
</tr>
<tr>
<td>with beet fluid gel, horseradish on pumpernickel</td>
<td></td>
</tr>
<tr>
<td>Crab Tartlet</td>
<td>$163</td>
</tr>
<tr>
<td>with ginger aioli</td>
<td></td>
</tr>
<tr>
<td>Crumbled Bleu Cheese</td>
<td>$115</td>
</tr>
<tr>
<td>with candied walnut, apple butter on rye</td>
<td></td>
</tr>
<tr>
<td>Herbed Gougère</td>
<td>$115</td>
</tr>
<tr>
<td>with goat cheese</td>
<td></td>
</tr>
<tr>
<td>Greek Salad Skewer</td>
<td>$100</td>
</tr>
<tr>
<td>with beets, kalamata olives, feta cheese</td>
<td></td>
</tr>
<tr>
<td>Chickpea and Corn Salsa Cups</td>
<td>$100</td>
</tr>
<tr>
<td>with sweet pepper mousse</td>
<td></td>
</tr>
<tr>
<td>Roasted Beet Tartare</td>
<td>$125</td>
</tr>
<tr>
<td>with orange supreme on Belgian endive</td>
<td></td>
</tr>
<tr>
<td>Shrimp Cocktail Shooter</td>
<td>$200</td>
</tr>
<tr>
<td>with spicy cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>French Onion Tart</td>
<td>$114</td>
</tr>
<tr>
<td>with vidalia onions, crème fraîche</td>
<td></td>
</tr>
<tr>
<td>Shiitake and Arugula on Focaccia</td>
<td>$120</td>
</tr>
<tr>
<td>with caramelized onions, balsamic aioli</td>
<td></td>
</tr>
<tr>
<td>Herb Goat Cheese in Pastry Shell</td>
<td>$100</td>
</tr>
<tr>
<td>with provençal relish</td>
<td></td>
</tr>
<tr>
<td>Organic Cannellini Bean Hummus</td>
<td>$100</td>
</tr>
<tr>
<td>with fire roasted peppers and rosemary croûtons</td>
<td></td>
</tr>
<tr>
<td>Marinated Fennel</td>
<td>$163</td>
</tr>
<tr>
<td>wrapped with prosciutto</td>
<td></td>
</tr>
<tr>
<td>Sardinian Flatbread Crisp</td>
<td>$185</td>
</tr>
<tr>
<td>topped with Chesapeake crab salad</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewer</td>
<td>$125</td>
</tr>
<tr>
<td>with mozzarella di Bufala, tomato and basil</td>
<td></td>
</tr>
<tr>
<td>Roasted Fig and Pistachio on Baguette</td>
<td>$118</td>
</tr>
<tr>
<td>with herbed goat cheese</td>
<td></td>
</tr>
<tr>
<td>Asian Vegetable Filled Sesame Cones</td>
<td>$115</td>
</tr>
<tr>
<td>with wasabi crema</td>
<td></td>
</tr>
<tr>
<td>Lobster Filled Sesame Cones</td>
<td>$210</td>
</tr>
<tr>
<td>Maine Lobster, Meyer lemon, ginger, garlic, cilantro, crisp slaw</td>
<td></td>
</tr>
<tr>
<td>Tahitian Tuna Tartare</td>
<td>$175</td>
</tr>
<tr>
<td>on endive, sweet peppers, coconut</td>
<td></td>
</tr>
<tr>
<td>Parmesan and Cucumber Yogurt Shooter</td>
<td>$90</td>
</tr>
<tr>
<td>with mint ïle de france</td>
<td></td>
</tr>
<tr>
<td>Ahi Tuna Pops</td>
<td>$195</td>
</tr>
<tr>
<td>with balsamic crema, cucumber</td>
<td></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</td>
<td>$115</td>
</tr>
<tr>
<td>with spicy dipping sauce</td>
<td></td>
</tr>
<tr>
<td>Zucchini Involtini</td>
<td>$125</td>
</tr>
<tr>
<td>with lentil hummus</td>
<td></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>Apple Wood Smoked Bacon Wrapped Dates</td>
<td>$115</td>
</tr>
<tr>
<td>Spanish Croquette</td>
<td>$150</td>
</tr>
<tr>
<td>with Spanish chorizo and manchego cheese</td>
<td></td>
</tr>
<tr>
<td>Indiana Free Range Chicken Skewer</td>
<td>$125</td>
</tr>
<tr>
<td>with Cantonese glaze</td>
<td></td>
</tr>
<tr>
<td>Duck Confit Rangoons</td>
<td>$145</td>
</tr>
<tr>
<td>with ginger and plum chutney</td>
<td></td>
</tr>
<tr>
<td>Tomato and Grilled Cheese Shooters</td>
<td>$140</td>
</tr>
<tr>
<td>Chesapeake Bay Crab Cakes</td>
<td>$205</td>
</tr>
<tr>
<td>with calabrese peppers aioli</td>
<td></td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$190</td>
</tr>
<tr>
<td>with Indonesian cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$150</td>
</tr>
<tr>
<td>with crab, bacon and gouda</td>
<td></td>
</tr>
<tr>
<td>Sesame Scented Scallops</td>
<td>$163</td>
</tr>
<tr>
<td>with arugula pesto</td>
<td></td>
</tr>
<tr>
<td>Amish Free Range Saltimbocca Skewer</td>
<td>$140</td>
</tr>
<tr>
<td>sage, prosciutto, mozzarella</td>
<td></td>
</tr>
<tr>
<td>Lamb Kebab</td>
<td>$168</td>
</tr>
<tr>
<td>with rosemary infused Colorado lamb</td>
<td></td>
</tr>
<tr>
<td>Maine Lobster and Cheddar Fritter</td>
<td>$212</td>
</tr>
<tr>
<td>with grain mustard</td>
<td></td>
</tr>
<tr>
<td>Potato Skins</td>
<td>$250</td>
</tr>
</tbody>
</table>

## Sliders

_Kobe with aged cheddar cheese and bread and butter pickles_ $200

_No Bull_ $175

_beer battered portobello mushroom, provolone cheese, jalapeño jam_ $175

_Pulled Pork_ $150

_with chipotle barbecue, creamy slaw_ $150

_Meatball_ $150

_with melted mozzarella cheese and marinara sauce_ $150

_Chippea_ $125

_with vegan aioli and cilantro slaw_ $125
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 displayed for a maximum of ninety (90) minutes.

French Connection $275
Assorted macarons, madeleines, chocolate truffles, miniature crème brûlée

Americana Sampler $200
Assorted miniature cakes, strawberry shortcake shooters, s'mores tarts, miniature chocolate chip cookies, miniature 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, miniature macadamia nut cookies

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

Touched 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

Chocolate Covered Fruit Bars $10
Hand dipped fruit and chocolate lollipops from the anti-griddle.

Chocolate
- Dark chocolate, milk chocolate and white chocolate

Toppings
- Cookie crumble, sprinkles, Fruity Pebbles, miniature M&M's, sea salt

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.
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). Prior to your event (approx. two weeks) your guest will make their entree selections; 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 artisanal salad with sunflower seeds, golden raisins, parmesan tulle and thyme-sherry 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

#### Soups
- Lobster bisque
- Cream of mushroom
- Seasonal market vegetable soup
- Roasted butternut squash
  *with pumpkin seed oil*

#### Intermezzo
- Lemon-lime sorbet
- Champagne sorbet
- Pineapple-mango sorbet

### Single Entrées

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

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

Chocolate Cake
Chocolate cake with apricot filling and chocolate buttercream

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

March through August selections:
Lemon Berry Trifles
Blueberry filling, lemon mousse, white cake, whipped cream

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

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

Mousse Filled Chocolate Lattice Ring $4
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

Chocolate Dome with ganache center and chocolate cake bottom $4

White Almond Cake with raspberry filling and vanilla bean buttercream $4

Lemon Dome with raspberry center and white cake bottom $4
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, pickled red onions, basil and basil vinaigrette

Choose One:

- Lasagna, ricotta cheese, palomino with sweet vermouth, basil, parmesan-ricotta cheeses
- Tagliatelle bolognese with wild boar, beef, pancetta
- 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
- Bistecca fiorentina, rosemary potatoes, roasted tomatoes, spinach, evoo, chianti reduction
- Grilled salmon, olive tapenade, blood orange beurre blanc, roasted red peppers and asparagus, toasted orzo
- Marinated grilled eggplant, garlic, harissa, zucchini, caponata
- Grilled salmon, blistered tomato confit, rosemary redskīn potatoes, asparagus, wild mushrooms, pancetta
- Limoncello chicken, grilled artichokes, capers, roasted fingerling potatoes, swiss chard

**American Classics** $45

Midwest classics with homestyle sides. Served with two salads, three main entrees, one vegetarian entree, 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
- Smoked pork loin apple-cherry compote, chive 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 bleu, 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 miniature cakes and cheesecakes, strawberry short cake shooters, s’mores tarts, miniature chocolate chip cookies

Dessert:

- Cannoli, tiramisu, strawberry compote panna cotta shooters, Italian lemon drop truffles
**Irishman**  
$37

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 mornay 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**  
$43

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, Nicoise olives, Michigan pesto vinaigrette
- Frisée aux lardons with frisée lettuce, tomatoes, smoked bacon lardons, garlic, croûtons and dijon vinaigrette
- Chicken 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**  
$55

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

Choose Two:

- Herb and artisanal salad with sunflower seeds, golden raisins, parmesan tuile and thyme-sherry vinaigrette
- Wedge salad with blue cheese, crushed bacon, chives, red onion, aged cheddar cheese, cabernet buttermilk dressing
- Classic garden with shaved red onion, carrot salad, balsamic vinaigrette and ranch dressing
- Superfood salad with strawberries, cherry tomato, shaved apple, 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 purée, 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
- Aegean seafood stifado with bass, codfish, shrimp, scallops, tomato stewed root vegetables, steamed spinach, orzo
- Grilled beef strip loin, seasonal ratatouille, potato au gratin, wild mushrooms in the herbes, 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 HORSEMEN
- 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