Private Events

Meal Planning Guide

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Thank you for choosing Legends of Notre Dame to host your event. 
You’ll come to realize that we are an extraordinarily unique venue with many special amenities. The Club at Legends is a state-of-the-art, flexible facility backed up by enticing menu offerings and first class service.

We look forward to serving you.

As with all our menus, this booklet is primarily designed to serve as a guide and is just a sampling of what we are able to offer. It is our hope that you find something you like here, however, if you prefer a variation on one of the items or something entirely different, please do not hesitate to ask. We seek to give you the exact event you desire. Not sure what you want? That's not a problem either! Our catering manager and chef are specialists in creating custom menus.

Meal Planning Guide

Whether you’re looking to celebrate an evening of elegant dining or planning to host a casual lunch, Legends of Notre Dame is the ideal venue. Guests have enjoyed the meals within this menu at business luncheons, corporate banquets, rehearsal dinners, wedding receptions, holiday celebrations and reunions of all types. Your menu choices will be tailored to complement your desired atmosphere while generously accommodating your group size, large or small. All of our meal offerings are available in three service variations: buffet, family style or full table service. To ensure that extra special touch, please don’t forget to peruse our impressive appetizer and dessert guide which incites great beginnings and sweet endings.

Bon Appétit!
### Make Your Own

Your choice of Salad Bar, Mac n Cheese Bar, Mashed Potato Bar, or Taco Bar. Served with fruit salad and your choice of cookies or brownies.

*Also includes dinner rolls & butter.*

Choice of 1 Bar for $10.95  
Choice of 2 Bars for $15.95

### Classic Combo

They’re the staple of any classic lunch: soup, salad and sandwiches. Choose any combination of two items below for an informal meal that’s sure to satisfy any taste.

- 1/2 Turkey, Ham or Roast Beef Sandwich complete with condiment/relish trays and potato chips or pretzels.
- Caesar Salad, Spinach Salad or House Salad. Add chicken breast for $2 per person.
- Your Choice of Legends’ Homemade Soup with assorted crackers.

Dessert (choose one):  
Yogurt Parfaits, Oven Fresh Cookies or Brownies  
$15.95

### Deluxe Sandwich

Some of the most popular sandwiches from Legends of Notre Dame’s Restaurant are available for your private party. Choose two of the following hot sandwiches which are served with fresh baked buns and all of the necessary condiments and toppings:

- Smoked Shaved Chipotle Beef Brisket
- Grilled Chicken Breast
- Bar-B-Que Pulled Pork
- Fresh Ground All-Beef Hamburgers
- Marinated Grilled Portabellas
- All Natural Veggie Burgers

Trays of fresh lettuce, tomatoes, red onions, pickles, American and Swiss cheese as well as mustard, mayonnaise and ketchup will accompany all sandwiches on this buffet.

**Sides:**
- Macaroni and Cheese and Potato Chips or Pretzels

**Salads:**
- House Salad and Fresh Fruit Salad

Dessert (choose one):
- Apple Pie Slices, Oven Fresh Cookies or Brownies

$16.95

*Don’t forget to consider our appetizer, soup and specialty dessert options!*
### Luigi Bowl

This Italian pasta selection earns its name from Luigi Gregori, who is responsible for many works on campus including the rotunda ceiling of the Main Building. Legend has it that Gregori practiced the rendering on bowls he took from the campus kitchen.

Choose **TWO** of the following pasta dishes:

- Sautéed penne pasta with basil pesto and choice of grilled vegetables, chicken or beef.
- Pasta primavera - linguini and fresh vegetables topped with garlic and white cream sauce.
- Steamed noodles with sautéed Thai style chicken and stir-fried vegetables.
- Sautéed rigatoni pasta with shrimp and chipotle peppers in adobo orange sauce.
- Linguine with choice of tomato cream, basil pesto or meat sauce.

**Sides:**
Sautéed Vegetable Medley or Seasonal Vegetable Blend and Garlic Bread

**Salads:**
House Salad or Caesar Salad and Fruit Salad

**Dessert (choose one):**
Assorted Cheesecakes, Apple Pie Slices, Oven Fresh Cookies or Brownies

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### Legends Tradition

Traditional fare meets bold flavors in this delicious menu option which is perfect for either lunch or dinner.

Choose **TWO** of the following entrées:

- Smoked roast beef with barbeque sauce and caramelized onions.
- Grilled steak tips with peppers and onions in a bed of white or wild rice.
- Grilled chipotle pepper glazed chicken breast with cheddar jack cheese and tomato salsa.
- Braised mushroom mix simmered in a rich vegetarian tomato sauce with jasmine rice.

**Sides (choose two):**
- Herb roasted potato wedges
- Spanish rice
- Seasonal vegetable blend
- Rice pilaf

**Salads:**
House Salad or Caesar Salad and Fruit Salad

*Also includes dinner rolls & butter.*

**Dessert (choose one):**
Assorted Cheesecakes, Apple Pie Slices, Assorted Fruit Bars, Oven Fresh Cookies or Brownies

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$18.95

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*All meals include lemonade, iced tea and water.*

*Don’t forget to consider our appetizer, soup and specialty dessert options!*
BHB Mixed Grill

Rev. Bernard Herman Benedict Lange C.S.C., known as B.H.B. Lange, was acclaimed to be the 4th strongest man in the world in 1922 and founded “Father Lange’s Gym” on campus. For 30 years he challenged students with his famous slogan: “One Man in Twenty Thousand Can Press His Own Weight – Are You A Man?”

This meal features the ever-popular BHB Flat Iron Steak. Choose TWO of the following entrees:

- Grilled 6oz BHB Flat Iron Steak smothered in sautéed onions, mushrooms and peppers.
- Thai style breast of chicken with steamed noodles and stir fried vegetables.
- Grilled tilapia with fresh pineapple salsa and steamed white rice.
- Grilled chipotle pepper glazed chicken breast with cheddar jack cheese and tomato salsa.
- Baked Pollack served with spicy tomato cream sauce.

Sides (choose two):
- Herb roasted potato wedges
- Spanish rice
- Seasonal vegetable blend
- Rice pilaf
- Garlic Smashed Potatoes

Salads:
House Salad or Caesar Salad and Fruit Salad

Also includes dinner rolls & butter.

Dessert (choose two):
Assorted Cheesecakes, Apple Pie Slices, Assorted Fruit Bars or Brownies

$28.00

All meals include lemonade, iced tea and water.

Ribeye Dinner

Some of Legends’ most mouth-watering selections combine to form a meal that is sure to satisfy the heartiest of appetites.

Choose TWO of the following entrees:

- Grilled 8oz Rib eye Steak au jus.
- Grilled lemon pepper chicken breast with white rice and lemon twists.
- Corn tortilla encrusted tilapia.
- Bruschetta chicken with fresh basil, garlic, and tomatoes garnished with melted parmesan cheese.
- Roast pork with apple and sage dressing, seasonal vegetables, and a pan sauce.

Sides (choose two):
- Butter herbed orzo
- Duchess potatoes
- Herb roasted potato wedges
- Spanish rice
- Seasonal vegetable blend
- Rice pilaf with mushrooms
- Garlic Smashed Potatoes

Salads:
House Salad or Caesar Salad and Fruit Salad

Also includes dinner rolls & butter.

Dessert (choose two):
Assorted Cheesecakes, Apple Pie Slices, Assorted Fruit Bars or Brownies

$34.00

Don’t forget to consider our appetizer, soup and specialty dessert options!
**Ultimate Trio**

This meal is designed to impress your guests and your palate. Refined flavors and impeccable quality are at the heart of our best selections which include a grilled fillet of beef as well as one chicken and one seafood option.

Perfectly grilled, tender 4oz fillet plus:

Choose one chicken entree:
- Grilled lemon pepper chicken breast with white rice and lemon twists.
- Thai style breast of chicken with steamed noodles and stir fried vegetables.

**AND** choose one seafood entree:
- Grilled tilapia with fresh pineapple salsa and steamed white rice.
- Cedar plank wild caught sockeye salmon with a zesty horseradish sauce.

Sides (choose two):
- Butter herbed orzo
- Duchess potatoes
- Herb roasted potato wedges
- Spanish rice
- Seasonal vegetable blend
- Rice pilaf with mushrooms
- Garlic smashed potatoes

Salads:
House Salad or Caesar Salad
and Fruit Salad

*Also includes dinner rolls & butter.*

Dessert (choose two):
Assorted Cheesecakes, Apple Pie Slices, Assorted Fruit Bars or Brownies

$ 40.00

*All meals include lemonade, iced tea and water.*

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**Dietary Substitutions**

A special meal may be substituted on an individual basis according to dietary restrictions including, but not limited to vegetarian, vegan, soy-free and gluten-free diets. Please notify the catering manager of all needs at least 1 week in advance.

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**Soup Selections**

Below is a listing of Notre Dame’s own homemade soup selections:

- Chicken Gumbo
- Minestrone
- Beef Stew
- Shrimp Bisque
- Cream of Potato
- Texas Chili
- Chicken Noodle
- Tortilla
- Bean & Ham
- Baja Chicken
- Beef Barley
- Broccoli Cheese
- Chicken Dumpling
- Cream of Mushroom
- Canadian Cheese
- Chicken Mexicali
- Creamy Tomato
- Seasonal Soup (Spicy Squash or Asparagus Brie)

*Soups may be added to any meal for $2.00 per person.*

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**Salad Dressings**

- Ranch
- Blue Cheese
- Thousand Island
- Fat-Free Ranch
- Caesar
- Italian
- French
- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Mango Chardonnay Vinaigrette
- Oil and Vinegar

*Don’t forget to consider our appetizer, soup and specialty dessert options!*
Bar Service

One dedicated bartender for every 75 people based on the guaranteed count for the duration of the event unless otherwise requested.

Hosted Bar
In choosing a hosted bar, you will pay $75 per hour for each bartender or the amount of actual bar charges, whichever is greater, plus 18% gratuity. You may opt to limit the alcohol selections, such as “beer, soda and house wines only” or “full bar, minus top shelf”, etc.

Cash Bar
A cash bar indicates that guests will have the ability to purchase beverages on their own. Should guests not purchase a minimum of $75 per hour per bartender worth of drinks, you will be billed the difference plus 18% gratuity.

Pricing

House Wines
Cabernet Sauvignon, Merlot, Chardonnay and White Zinfandel.
Glass $ 6, Bottle $ 19

Premium Wines
A premium assortment of white and red wines are available. Pricing varies by choice and ranges from $ 20-$ 35 per bottle.

Draught Beer
One of the largest selections of domestic, import and craft beers in the area.
Domestic Pint $ 3.50, Import/Craft Pint $ 5-6

Mixed Drinks
Wells $ 5, Calls/Classics $ 6,
Specialty Drinks $ 7.50 & upwards

Champagne, bottled beer, frozen drinks and other choice beverages are available upon request.

General Information

Deposits & Payments
Reservation: Rental Fee Due
21 Days Prior to Event: 75% of Catering Bill Due
30 Days Following Event: Remainder of Invoice Due
University Departments are not required to place deposits, however, a valid university FOAPAL number must be provided at the time of reservation. You will receive an invoice and your account will be charged in full no later than 15 days following your event.

Taxes/Gratuities
Indiana sales tax, 7%, will be added to all applicable charges. Non-profit organizations outside the university should notify us in advance. An 18% gratuity will be added to your bill.

Guarantees
Your final attendance guarantee is needed in our office 2 full weeks prior to your event. We will set and prepare for 3% above for events less than 175, and 2% for those larger. Our minimum charge to you will be the guaranteed number or actual, whichever is greater. Events with less than 35 persons or a $500 total bill will be subject to an additional service fee.

Cancellation
All deposits are non-refundable. Cancellations must be made ten (10) business days prior to your event, otherwise you will be held liable for all estimated costs.

Prices
Prices are correct at the time of printing. We will confirm prices when you finalize your menu.

Alcohol service
We reserve the right to restrict the service of alcoholic beverages in compliance with the policies of the State of Indiana and the University of Notre Dame. “Shots” are not served at Legends of Notre Dame. Promotional or daily specials are not valid for private events. Last call will be made 45 minutes prior to the contracted end time of the event; the bar will close 15 minutes after last call.

Policies
No food or beverage may be brought into the facility. Additionally, all food and beverage left over from any function may not be removed from the facility for liability purposes.

Smoking is not permitted in any part of Legends of Notre Dame.

Food will be removed 1 & 1/2 hours after point of service.