



# EVENTS WITH STYLE CATERING

## WEDDING & EVENT MENUS

### FRESH. LOCAL. SUSTAINABLE.

FOR MORE THAN 20 YEARS WE'VE SERVED OUR FRIENDS AND NEIGHBORS IN THE SOUTH BEND AREA, PROVIDING OUTSTANDING FOOD AND EXCEPTIONAL SERVICE, AND, WE HAVE THE AWARDS TO PROVE IT. IN FACT, WE'RE THE ONLY RESTAURANT IN INDIANA TO RECEIVE THE FOUR DIAMOND AWARD FOR 18 CONSECUTIVE YEARS! WE'VE RECENTLY RETURNED TO OUR ROOTS AS A MODERN AMERICAN BISTRO, BLENDING CHEF-INSPIRED ORIGINAL DISHES WITH ETHNIC FOODS TO TRULY REPRESENT THE SPIRIT AND PEOPLE OF AMERICA.

OUR MENU SHOWCASES CLASSIC FAVORITES & NEW DISHES ALIKE; THEY HIGHLIGHT OUR CHEFS' UNIQUE TALENTS AND THE BEST SEASONAL, LOCALLY SOURCED, SUSTAINABLE INGREDIENTS WE CAN FIND. ARTISANAL FOODS AND DRINKS MADE JUST FOR YOUR SPECIAL EVENT.

.....  
*The Following are Included in each of our Options:*  
.....

Classically Trained Bartenders & Servers  
Cutting & Serving of your Wedding Cake (if applicable)  
A Banquet Liaison Exclusively for your Entire Event  
Water Service

*All of our menus are entirely customizable.*

**Events with Style Catering** by LaSalle Grill

115 West Colfax Ave South Bend, Indiana [laurel@lasallegrill.com](mailto:laurel@lasallegrill.com) 574.532.2802

# • • • THE LASALLE • • •

\$50 PER PERSON

## THE LASALLE PLATED DINNER

Served with the Following:

Choice of One Signature Salad

Artisan Rolls & Butter

*Bit of Swiss Bakery  
Stevensville, Michigan*

Add a Housemade Dessert...

\$7 per person

Our Chef with Expertly Pair your Entrée Selections with a Starch & a Vegetable Based on Seasonal Ingredients, Complimentary Flavors, & Presentation

*Pricing is subject to 7% Indiana Sales Tax & 20% Service Charge.*

## THE LASALLE ENTRÉE CHOICES

Select up to two options.  
Dietary needs & allergies always accommodated (complimentary).

Shiitake & Oyster Mushroom Stuffed

Breast of Amish Chicken

*Chicken Velouté*

*Miller Poultry, Orland, Indiana*

Sliced Chicken Roulades with Applewood

Smoked Bacon

*Apple Cider Beurre Blanc*

*Miller Poultry, Orland, Indiana*

Hardwood Grilled North Atlantic Salmon

*Melted Leek & Whole Grain Mustard Butter  
Sauce*

Hardwood Grilled Double Cut Pork Chop

*Redeye Gravy*

*Indiana Kitchen, Delphi, Indiana*

Dry Maple Syrup Rubbed Breast of

Indiana Duckling

*Cherry Barbecue Sauce*

*Maple Leaf Farms, Milford, Indiana*

Cedar Plank Red Snapper

*Sun-Dried Tomato Gremolata*

Tomato Braised Lamb Shank

*Cauliflower Purée*

Hardwood Grilled Filet Mignon

*Jim Beam Bourbon Butter, Tobacco Onions*

Hardwood Grilled Ribeye

*Maytag Blue Cheese Compound Butter*

Grilled New York Strip au Poivre

*Brandy Peppercorn Sauce*

Top Sirloin

*Woodland Mushrooms, Pan Jus*

## SIGNATURE SALADS

Select one of the following:

Waldorf Salad

Classic Caesar

LaSalle House

Heirloom Tomato & Basil Pasta Salad

Caprese Platter

Strawberry & Feta Salad

## PLEASE INQUIRE ABOUT OUR OPTIONAL ADDITIONAL AMENITIES:

Champagne Toast

Wine Service with Dinner

Late Night Snacks

Bridal Party Lunch Packages

Individual Dessert Selections

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# • • • THE COLFAX • • •

\$70 PER PERSON

## THE COLFAX PLATED DINNER

Served with the Following:

A Display of Local & International  
Cheeses, Artisan Cured Meats,  
Seasonal Fruit, & Grilled Breads

Choice of One Signature Salad

Housemade Sorbet Intermezzo

Artisan Rolls & Butter

*Bit of Swiss Bakery  
Stevensville, Michigan*

Option of Late Night Snack OR

Dessert

Our Chef with Expertly Pair your  
Entrée Selections with a Starch & a  
Vegetable Based on Seasonal  
Ingredients, Complimentary  
Flavors, & Presentation

## COLFAX ENTRÉE CHOICES

\*Select up to two options.  
Dietary needs & allergies always  
Accommodated (complimentary).

Grilled Rack of Lamb  
*Minted Demi-Glace  
Pilot Lamb, Hawke's Bay, New Zealand*

Pan Seared Chilean Sea Bass  
*Oyster Newburg Sauce*

Duet of Filet Mignon & Prosciutto  
Wrapped Barbecue Grilled Prawns  
*Brandy & Cognac Sauce*

French Grilled Sea Scallops  
*Roasted Garlic & White Wine Clam Sauce*

Braised Veal Osso Buco  
*Cherry Pepper & Sun-Dried Tomato Pesto*

Wild Boar Chop  
*Pork Belly Jus*

Hardwood Grilled Bison Filet  
*Rosemary Merlot Demi-Glace  
Cook's Bison Ranch, Wolcottville, Indiana*

*These are additional options to the Grill  
Entrée Choices, which are also part of the  
Chef's Signature Plated Dinner.*



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# • • • THE GRILL • • •

\$40 PER PERSON

## THE GRILL BUFFET DINNER

Served with the Following:

- Two Entrée Choice
- One Salad Selections
- One Vegetable Selections
- One Starch Selections
- Artisan Rolls & Butter  
*Bit of Swiss Bakery  
Stevensville, Michigan*

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## THE GRILL CHOICES

### ENTREES

*Select Two. Additional selections are  
available, \$5 per person, per selection:*

- Grilled Chicken Breast  
*Mushroom Duxelle*
- Beef Tenderloin Tips, Peppers & Onions  
*Served with Egg Noodles*
- Pancetta & Boursin Stuffed  
Airline Breast of Chicken
- Rosemary & Thyme Roasted Pork Loin
- Trout Roulades  
*Spinach, Pernod, & Bacon*
- Shrimp & Artichoke Scampi
- Lemon Pepper Crusted Tilapia

### ADD A CHEF CARVERY STATION

*Add \$5 per person, per selection*

- Prime Rib of Beef  
*With Au Jus*
- Hardwood Grilled Beef Tenderloin  
*With Horseradish Sour Cream*
- Barbecue Beef Brisket  
*Texas or Caroline Style Barbecue Sauce*

### VEGETABLES

*Select one of the following:*

- Green Beans with Smoked Bacon &  
Sautéed Onions
- Roasted Broccoli & Cauliflower
- Honey Glazed Heirloom Carrots
- Brussels Sprouts with Pancetta &  
Pearl Onions

### STARCHES

*Select one of the following:*

- Tobacco Onion Mashed Potatoes
- Au Gratin Potatoes
- Roasted Rosemary Redskin Potatoes
- Gorgonzola “Mac & Cheese”
- Sour Cream & Chive Mashed Potatoes
- Loaded Baked Potato Bar
- Maple Spiced Sweet Potato Mash

### SALADS

*Select one of the following:*

- Waldorf Salad
- Classic Caesar
- LaSalle House
- Heirloom Tomato & Basil Pasta Salad
- Caprese Platter
- Strawberry & Feta Salad

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# • • • HORS D'OEUVRES • • •

## SERVED BUTLER STYLE

3 selections for \$6, 4 selections for \$8, 5 selections for \$10 per person.

To be served during cocktail hour up to one hour (when choosing one of the above dinner packages).

When choosing hors d'Oeuvres in lieu of a dinner, pricing is as follows:

2 Hours of Passed Hors d'Oeuvres for \$30 per guest, 4 Hours of Passed Hors d'Oeuvres for \$50 per guest.

### SKEWERS & KABOBS

Watermelon, Mint, & Feta  
*Lemon Yogurt Drizzle*

Bacon Wrapped Sea Scallops

Prosciutto wrapped Dates  
*With Cream Cheese*

"Antipasto"  
*Cured Meats and Cheeses*

Tomato, Basil, & Mozzarella  
*Balsamic Reduction*

Neuske's Bacon & Pineapple  
*Hoisin Glaze*

Bacon wrapped Chicken  
*Thai Peanut Sauce*

Grilled & Chilled  
Black Tiger Shrimp  
*Pesto or Dry Rub Barbecue*

Authentic Meatballs  
*Swedish, Marina, or Barbeque*

Hardwood Grilled Lamb Chops  
*Add \$3 per person*

### TARTLETS

Goat Cheese & Cherry Tomato

Spinach & Bacon Quiche

Local Chèvre & Roasted Beets

Whipped Feta & Kalamata Olive

### CROSTINI, CANAPÉ, & BRUSCHETTA

Mini Baked Brie en Crute  
*Black Berry Compote*

Chicken Liver Pâté & Cornichon

Mini Blue Lump Crab Cakes

French Onion "Soup"

Smoked Salmon Pastrami  
*Dill Crème Fraîche*

Heirloom Tomato Classico  
*Micro Basil*

Greek Olive Tapenade

Chilled Shrimp & Peppadew Pepper Salad

Sausage & Gruyere Stuffed Mushrooms

### PETITE SANDWICHES

Bison & White Cheddar on Pretzel Bun  
*Whole Grain Mustard*

Italian Beef & Provolone Cheese Bites

Bacon Chicken Sliders  
*Sweet Mayo*

Pulled Pork with Carolina BBQ

Sliced Barbecue Beef Brisket with Slaw

### WRAPS & ROLLS

Grilled Serrano Ham wrapped Asparagus

Southwest Chicken Roulades

Grilled & Chilled Vegetable Wraps  
*Herbed Chèvre Cheese*

Bacon wrapped Black Tiger Shrimp

### SPOONS

Scallop Ceviche

Lobster & Tarragon Aioli Risotto

Wild Mushroom Risotto  
*Fried Leeks*

Beef Tartare

Spicy Ahi Tuna Tartare

### TARTLETS

Goat Cheese & Cherry Tomato

Spinach & Bacon Quiche

Local Chevre & Roasted Beets

Whipped Feta & Kalamata Olive

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# ••• HORS D 'OEUVRES •••

## CONTINUED

### SHOOTERS

Shrimp Cocktail

Tomato Gazpacho

Cantaloupe Purée with Cilantro & Lime  
Crème Fraîche

Lobster Bisque with Chive Sour Cream

“BLT” Soup

Gorgonzola Mac & Cheese

Spicy Fried Green Beans  
*Rémoulade*

Firecracker Shrimp  
*Chili Glaze*

Soft Pretzel Sticks  
*Housemade Cheese Sauce*

### ARTISAN FLATBREADS

Duck Confit, Basil Pesto, & Chèvre

Barbecue Chicken & Smoked Mozzarella

Caramelized Onion & Alfredo Pizza

Pear, Prosciutto, Honey, & Blue Cheese

Italian Sausage & Sweet Peppers

Roasted Vegetable

### ADD A CHEF'S STATION! \$10 PER GUEST

Street Tacos  
*Carnitas, Chicken, Beef, or Fish*

Chef Tossed Pasta

Mashed”tini” Bar

Beef Tenderloin Carving  
*Horseradish Sour Cream, Rolls*

### SWEETS & DESSERTS

Brownie Bites

Chocolate Covered Strawberries

Assorted Housemade Cookies

Chocolate Mousse Shooters

Mini Crème Brûlée

Chocolate Petit Fours

Mini Tartlets  
*Fruit, Turtle, Key Lime, Chocolate*

Mini Cupcakes  
*Double Chocolate, Carrot, Red Velvet*



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# • • • BAR PACKAGES • • •

## **BEER & WINE**

\$4 per person per hour.

### **BEER**

Miller Lite  
Stella Artois  
New Belgium Fat Tire  
Bell's Two Hearted  
Bell's Oberon

### **WINE**

2013 Chardonnay, Guenoc  
Lake County, CA, Culinary Reserve  
  
2013 Riesling, Dr. Loosen  
Mosel, Germany, Q.B.A  
  
2013 Pinot Grigio, Benvolio  
Friuli, Italia, DOC  
  
2013 Cabernet Sauvignon, McManis  
California  
  
2013 Pinot Noir, Cherry Tart  
Sonoma/Monterey/Santa Barbara, CA

### **OTHER**

Coke, Diet Coke, Sprite, Ginger Ale  
Panna Still Water  
Lemonade

## **DELUXE**

\$6 per person per hour.

### **SPIRITS**

Smirnoff Vodka  
Gordon's Gin  
Jim Beam Bourbon  
Famous Grouse Scotch  
Bacardi Rum

### **BEER**

Miller Lite  
Stella Artois  
New Belgium Fat Tire  
Bell's Two Hearted  
Bell's Oberon

### **WINE**

2013 Chardonnay, Guenoc  
Lake County, CA, Culinary Reserve  
  
2013 Riesling, Dr. Loosen  
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Friuli, Italia, DOC  
  
2013 Cabernet Sauvignon, McManis  
California  
  
2013 Pinot Noir, Cherry Tart  
Sonoma/Monterey/Santa Barbara, CA

### **OTHER**

Coke, Diet Coke, Sprite, Ginger Ale  
Panna Still Water  
Lemonade

## **EXECUTIVE**

\$7 per person per hour.

### **SPIRITS**

Journeyman Red Arrow Vodka  
Journeyman Bilberry Black Hearts Gin  
Jack Daniels Bourbon  
Dewar's Scotch  
Bacardi & Captain Morgan Rum

### **BEER**

Miller Lite  
Stella Artois  
New Belgium Fat Tire  
Bell's Two Hearted  
Bell's Oberon

### **WINE**

2013 Chardonnay, Guenoc  
Lake County, CA, Culinary Reserve  
  
2013 Riesling, Dr. Loosen  
Mosel, Germany, Q.B.A  
  
2013 Pinot Grigio, Benvolio  
Friuli, Italia, DOC  
  
2013 Cabernet Sauvignon, McManis  
California  
  
2013 Pinot Noir, Cherry Tart  
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### **OTHER**

Coke, Diet Coke, Sprite, Ginger Ale  
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