



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.

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The Following are Included in each of our Options:
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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 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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& 20% Service Charge.*

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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
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

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

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