

University of Notre Dame  
Graduate Business Luncheon Menu

**Pastry & Salad Stations**

Selection of Freshly Baked Pastries & Breads

Fresh Cut Seasonal Fruit & Berries

Mixed Greens Salad with Tomatoes, Carrots, Cucumbers, Red  
Onion, White Honey Balsamic & Ranch Dressings

Southwestern Corn & Black Bean Salad

Grilled Vegetable Salad

**Breakfast Buffet**

Grilled Vegetable & Cheese Frittata

French Toast Soufflé with Fresh Berries, Butter, Syrup, &  
Powdered Sugar

Crisp Bacon

Hash Brown Potatoes

## Lunch Buffet

Bruschetta Chicken: Grilled Breast of Chicken topped with

Tomato Basil Bruschetta

Cavatappi du Jonge: Pasta in Rich Creamy Cheese Sauce

Creamy Parmesan Risotto

Cauliflower, Broccoli, & Carrot Medley

## Dessert Station

Flourless Chocolate Torte

Salted Caramel Cheesecake

Fresh Berries

Dairy, gluten, & nut free desserts will be available upon request.

## Child Plated Option (Ages 5-12)

Chicken Tenders accompanied with French Fries & Chefs'  
choice Vegetables

Full cash bars will be available.

## Beverage Stations

Chilled Orange, Apple, Cranberry Juices, & Iced Tea

Regular & Decaf Coffee

Selection of Hot Teas