

———— MARRIOTT ————

INDY PLACE



Event Menus

WELCOME TO MARRIOTT INDYPLACE!

Just 15 minutes from Indianapolis International Airport, in the heart of downtown, Marriott IndyPlace surrounds your travelers with vibrant nightlife, sports, arts and entertainment and some of the best dining options in the country. And with a direct connection to the Indiana Convention Center, creativity engineers to inspire your agenda, and a single point of contact to simplify the process, it all stacks up to travel success.

ALLERGEN AWARENESS

Our menu items are prepared in kitchens that handle dairy, eggs, wheat, soy, and other common allergens. While we adhere to strict food safety and sanitation guidelines to prevent cross-contact, we cannot guarantee that any dish is completely allergen-free.

We strongly encourage guests, especially those with severe allergies, to make informed and safe dining choices based on their individual health risks.

CONTINENTAL BREAKFAST

Continental Breakfast includes Orange Juice, Apple Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

HEALTHY START \$45

Fresh Cut Melons + Berries
Individual Flavored Yogurts
Honey Oat Granola
Fresh Baked Muffins
Artisan Breakfast Breads
Assorted Cereals with Milk
Steel Cut Oats with Dried Cranberry
Toasted Almonds, Brown Sugar

INDYPLACE CONTINENTAL \$48

Individual Flavored Yogurts
Honey Oat Granola
Whole Fresh Fruit
Assorted Cereals with Milk
Fresh Baked Muffins + Pastries
Artisan Breakfast Breads
Bagels with Cream Cheese, Whipped Butter, Peanut Butter
Steel Cut Oats with Dried Cranberry
Toasted Almonds, Brown Sugar

EUROPEAN \$55

Vanilla Greek Yogurt
Fresh Cut Melon + Berries
Honey Oat Granola
Artisan Breakfast Breads
Fresh Baked Croissants and Danish
Chef's Grazing Board to include Imported Cheeses
Salami, Prosciutto, Assorted Fruit Jams & Marmalades
Toasted Almonds, Kalamata Olives, Fresh Grapes + Berries
Eggs in Cocotte

Please Select 1 Flavor

1. Wild Mushroom, Chives, Oven Dried Tomato
2. Parmesan & Black Pepper
3. Bacon & Cheddar
4. Spinach & Goat Cheese

MAY WE SUGGEST?

Elevate your breakfast with thoughtfully curated enhancements.

Scrambled Eggs \$5
Hickory Smoked Bacon Strips \$5
Pork Sausage Links \$5
Breakfast Potato of the Day \$5
Buttermilk Pancakes & Maple Syrup \$5
Belgian Style Waffles & Maple Syrup \$5
Thick-Cut Cherrywood Smoked Bacon \$7

EGGS-YOUR-WAY \$10

Cage Free Eggs Cooked to Order
Choice of Toppings: Ham, Bacon, Sausage
Tomatoes, Mushrooms, Red & Green Peppers
Jalapenos, Yellow Onion, Baby Spinach
Shredded Cheddar, Salsa Roja

**\$375 fee applies per Chef Attendant*

Prices are per guest. A customary 26% taxable service charge and sales tax will be added to listed prices.
All Continental Breakfasts are available for 1 hour and 30 minutes. Additional charges will apply for more time.



BREAKFAST BUFFETS

Breakfast includes Orange Juice, Apple Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

INDIANAPOLIS \$60

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Coffee Cakes
Bagels with Cream Cheese, Peanut Butter, Assorted Jellies & Butter
Steel Cut Oats with Dried Cranberry, Toasted Almonds, Brown Sugar
Cinnamon French Toast with Warm Maple Syrup
Scrambled Eggs with Cheese and Chives
(Egg Beaters and Egg Whites Available Upon Request)
Hickory Smoked Bacon Strips
Breakfast Sausage Links
Potato of the Day

POTATO OF THE DAY

Monday: Hashbrown Casserole
Tuesday: Lyonnaise Potatoes
Wednesday: Sautéed Potatoes with Peppers
Thursday: Roasted Red Potatoes
Friday: Crispy Griddled Hashbrown
Saturday: Crispy Breakfast Potatoes
Sunday: Roasted Fingerling Potatoes

Additional \$3 per person for non-potato of the day

INDYPLACE \$67

Seasonal Fruits and Berries
Create Your Own Yogurt Studio:
Vanilla Greek Yogurt, Housemade Jams and Granola
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Breads
Bagels with Cream Cheese, Peanut Butter, Assorted Jellies & Butter
Steel Cut Oats with Dried Cranberry, Toasted Almonds, Brown Sugar
French Toast, Fresh Berries, Maple Bourbon Crème Anglaise, Syrup
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon Strips
Potato of the Day
Housemade Corned Beef Hash
40 Egg Frittata – ***Select 1 Option:***
1- Spinach, Mushroom, Swiss
2- Bacon, Cheddar, Caramelized Onion
3- Pulled Chicken, Mushroom, Oven Dried Tomato

Minimum 25 Guests. \$425 Fee will apply to groups less than 25 guests.

Prices are per guest. A customary 26% taxable service charge and sales tax will be added to prices.
Breakfast Buffets are available for 1 hour and 30 minutes. Additional charges will apply for more time.



CHEF'S BREAKFAST TABLE \$69

Breakfast includes Orange Juice, Apple Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Seasonal Fresh Melons and Berries
Assorted Breakfast Baked Goods

Bagels & Lox Grazing Board
Plain and Everything Bagels and All The Fixings

Seasonal Baked Oatmeal Cups

Cage Free Scrambled Eggs with Cheddar Cheese and Chives on the side

Cinnamon Crunch French Toast Bread Pudding
*Croissant & Brioche Breads, Spiced Cinnamon Custard, Cinnamon Crumble
Macerated Berries, Cream Cheese Mousse, Warm Maple Syrup*

BREAKFAST SKILLETs – Please Select Two

COUNTRY

*Pork Sausage, Cherrywood Smoked Bacon, Country Potatoes
Bell Peppers, Aged Cheddar, Wild Mushrooms
Housemade Country Gravy, Over Medium Eggs*

SOUTHWEST POBLANO

*Chorizo, Shaved Jalapeno, Shredded Potato
Pepperjack Cheese, Poblano Crema, Over Medium Eggs*

CORNED BEEF HASH

*Housemade Corned Beef, Fingerling Potatoes
Caramelized Peppers and Onions*

THE INDY

*Sweet Potato Hash, Caramelized Onion, Wild Mushrooms
Roasted Corn, Cherrywood Smoked Bacon, Peppadew Duo*

OUT OF THE WOODS (Vegetarian)

*Roasted Brussels Sprouts, Sweet Potato, Oven Dried Tomato
Lacinato Kale, Monterey Jack Cheese, Over Medium Egg*

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BREAKFAST ACTION STATIONS

Action Stations may only be added to an existing Continental Breakfast or Breakfast Buffet

\$375 Fee applies per Chef Attendant

CHILAQUILES \$10

Carne Asada, Shredded Chicken
Corn Chips, Salsa Verde, Sour Cream, Queso Fresco
Fresh Avocado, Fried Egg, Cilantro, Shaved Jalapeno

PANCAKES \$10

Buttermilk, Blueberry, and Chocolate Chip Pancakes
Whipped Butter, Maple Syrup
Strawberry & Blueberry Compote
Chocolate Chips, Whipped Cream
Fresh Strawberry and Blueberry

CINNAMON CRUNCH FRENCH TOAST \$10

Croissant & Brioche Breads, Spiced Cinnamon Custard
Cinnamon Crumble, Macerated Berries
Cream Cheese Mousse, Warm Maple Syrup

BREAKFAST TACO \$10

Cheddar Scrambled Eggs, Chorizo, 6 Hour Short Rib
Warm Corn & Flour Tortillas
Caramelized Peppers and Onions, Pico de Gallo
Lime Crema Salsa Roja, Salsa Verde, Fresh Avocado
Pickled Jalapeno, Chopped Cilantro

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.

\$375 fee applies per Chef Attendant

Minimum 25 Guests per station



BREAKFAST SANDWICHES

A la Carte \$18 per sandwich

Add to an existing Breakfast Buffet \$10 per sandwich

Minimum order quantity of 5 sandwiches per flavor

B & E -- Crisp Bacon, Griddled Egg, Cheddar Cheese, Buttermilk Biscuit

Ham & Swiss -- Oven Roasted Ham, Swiss Cheese, Griddled Egg, Fresh Baked Croissant

Vegetarian Wrap -- Caramelized Mushroom, Baby Spinach, Roasted Onions, Egg Whites, Spinach Tortilla

Breakfast Grilled Cheese – Cherrywood Smoked Bacon, Muenster Cheese, Griddled Egg, Buttered Artisan Sourdough

Brisket Biscuit -- Smoked Brisket, Sliced Cheddar, Griddled Egg, Horseradish Cream, Buttermilk Biscuit

Veggie Sandwich -- Fried Egg, White Cheddar Cheese, Pesto, Arugula, Toasted Italian Loaf

Huevos Rancheros Burrito -- Charro Beans, Chorizo Cheddar Scrambled Eggs, Salsa Ranchera, Guacamole, Flour Tortilla



Prices are per guest. A customary 26% taxable service charge and sales tax will be added to listed prices.

GRAB & GO BREAKFAST \$48

Breakfast includes Orange Juice, Apple Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Based on one starter, one sandwich, and one breakfast bakery item per guaranteed guest

STARTERS – Please Select One

Fresh Fruit Salad

Yogurt Parfait with Fresh Berries and Honey Oat Granola

Peanut Butter Banana Overnight Oats

Blueberry Cobbler Overnight Oats

SANDWICHES – Please Select Two

B & E -- Crisp Bacon Strips, Griddled Egg, Cheddar Cheese, Buttermilk Biscuit

Ham & Swiss -- Oven Roasted Ham, Swiss Cheese, Griddled Egg, Fresh Baked Croissant

Vegetable Wrap -- Caramelized Mushrooms, Baby Spinach, Roasted Onions, Egg Whites, Spinach Tortilla

Breakfast Grilled Cheese – Cherrywood Smoked Bacon, Muenster Cheese, Buttered Artisan Sourdough

Brisket Biscuit -- Smoked Brisket, Sliced Cheddar, Griddled Egg, Horseradish Cream, Buttermilk Biscuit

Veggie Sandwich -- Fried Egg, White Cheddar Cheese, Pesto, Arugula, Toasted Italian Loaf

Huevos Rancheros Burrito -- Charro Beans, Cheddar Chorizo Scrambled Egg, Salsa Ranchera, Guacamole, Flour Tortilla

BREAKFAST BAKERIES – Please Select Two

Freshly Baked Danish

Assorted Bagels with Cream Cheese, Peanut Butter, Assorted Jellies and Butter

Freshly Baked Assorted Muffins

Artisan Breakfast Breads

Prices are per guest. A customary 26% taxable service charge and sales tax will be added to prices. Grab & Go Breakfast is available for 1 hour and 30 minutes. Additional charges will apply for more time.



PLATED BREAKFAST \$48

Breakfast includes Orange Juice, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

FAMILY-STYLE BREAKFAST BAKERIES – Please Select Two

Assorted Freshly Baked Muffins
Artisan Breakfast Breads
Freshly Baked Croissants
Freshly Baked Danish

STARTERS –

Please Select One Chilled or Heated Starter

CHILLED

Seasonal Fresh Fruit Salad
Greek Yogurt Parfait
Macerated Berry Medley, Vanilla Greek Yogurt, Granola

HEATED

These items may not be preset
Cinnamon Apple Baked Oats
Blueberry Oatmeal Crème Brulee

ENTREES – Please Select One

ALL AMERICAN (GF)

Soft Scrambled Eggs, Griddled Nueske Bacon, Sea Salted Asparagus
Cheesy Herbed Hashbrown, Oven Dried Tomatoes

FARMHOUSE (GF)

Soft Scrambled Eggs, Compressed Au Gratin Potatoes, Chicken Sausage
Sea Salted Asparagus, Roasted Mushroom Tomato Fricassee

MINDFUL (GF)

Individual Egg White, Sundried Tomato, Pesto Goat Cheese Frittata
Lyonnais Potatoes, Griddled Turkey Links, Caramelized Pearl Onion

STUFFED CROISSANT

Bell Peppers, Caramelized Onions, Roasted Mushrooms
Hickory Bacon, Aged Cheddar, Over Medium Eggs
Potato Hash, Sauce Romesco, Oven Dried Tomatoes

CINNAMON FRENCH TOAST BREAD PUDDING

Housemade Croissant & Brioche Bread Pudding, Macerated Berries
Griddled Pork Sausage Links, Cage Free Scrambled Eggs
Warm Maple Syrup Served Family Style



Prices are per guest. A customary 26% taxable service charge and sales tax will be added to prices.

A LA CARTE BREAKFAST BAKERIES

Flaky Croissants \$75 per dozen

Freshly Baked Assorted Muffins \$75 per dozen

Vegan option available upon request

Gluten-Free Double Chocolate Muffins \$84 per dozen

Danish of the Day \$75 per dozen

Assorted Coffee Cake Slices \$75 per dozen

Freshly Baked Scones \$75 per dozen

Artisan Breakfast Breads \$75 per dozen

Warm Iron Cinnamon Rolls with Cream Cheese Icing \$75 per dozen

Bagels with Cream Cheese, Peanut Butter, Assorted Jellies & Butter \$75 per dozen

Homemade Donut Holes Assortment – Cinnamon Sugar, Powdered Sugar \$24 per dozen



A customary 26% taxable service charge and sales tax will be added to prices.

A LA CARTE FRUIT & SNACKS

Seasonal Whole Fresh Fruit \$60 per dozen

Market Style Fresh Fruit with Vanilla Bean Yogurt \$23 per guest

Individually Packaged Fruit Salad \$12 each

Assorted Flavored Yogurts \$8 each

Assorted Multi Grain Bars: Granola Bars and Nutri-Grain Bars \$6 each

Energy and Protein Bars \$7 each

Individual Cereals with Milk \$8 each

Hard Boiled Eggs \$60 per dozen



A customary 26% taxable service charge and sales tax will be added to prices.

A LA CARTE BEVERAGES

Freshly Brewed Coffee \$145 per gallon
Decaffeinated Coffee \$145 per gallon
Hot Tea Selections \$135 per gallon

Deluxe Coffee and Tea Station \$160 per gallon
*Whipped Cream, Sugared Stir Sticks, Chocolate Straws, Cinnamon Sticks
Orange and Lemon Twists, Flavored Syrup and Chocolate Shavings*

Fresh Orange and Grapefruit Juices \$115 per gallon
Apple, Tomato, Cranberry and V-8 Juices \$115 per gallon
Assorted Tropicana Bottled Fruit Juices \$10 each

Assorted Illy Cold Brew Coffee \$10 each

Whole, Skim and Chocolate Milk by the Carafe \$50 per ½ gallon
Almond Milk, Soy Milk, Oat Milk \$50 per ½ gallon

Assorted Pepsi Soft Drinks \$6 each
Regular, Diet and Caffeine Free

Bottled Spring Water \$6 each

Fiji Bottled Water \$8 each

Assorted Sparkling Bubly Waters \$6 each

Coconut Water \$9 each

Pellegrino Sparkling Water \$10 each

Assorted Flavored Prebiotic Soda \$6 each

Assorted Celsius Beverages \$10 each

Assorted Gatorade \$8 per bottle

Bottled Iced Tea \$8 per bottle

Lemonade \$95 per gallon

Freshly Brewed Iced Tea \$95 per gallon



A customary 26% taxable service charge and sales tax will be added to prices.

BEVERAGE PACKAGES

ALL DAY HOT & COLD BEVERAGE SERVICE
\$65 (Maximum 8 Hours)

**Beverage Service includes Coffee, Decaffeinated Coffee
A Selection of Hot Teas, Assorted Pepsi Products
and Bottled Spring Water**

HALF DAY HOT & COLD BEVERAGE SERVICE
\$45 (Maximum 4 Hours)

Prices are per guest. Add \$3 per person for each additional hour.
A customary 26% taxable service charge and sales tax will be added to prices.



PRE-MADE BREAKS

All Breaks are available for 30 minutes of service. Add \$10 per person for each additional 30 minutes.

Minimum 25 guests

MORNING FUEL \$40

Whole Fresh Fruit
Build-Your-Own Parfait Station to include Vanilla Greek Yogurt
Unsweetened Greek Yogurt, Fresh Strawberry, Blueberry, Blackberry
and Raspberry, House Granola
Warm Cinnamon Rolls with Cream Cheese Icing
Assorted Pepsi Products and Bottled Water

AFTERNOON PICK-ME-UP \$40

Housemade Peanut Butter Oat Energy Bites
Assorted Protein and Granola Bars
IndyPlace Fruit + Nut Trail Mix
Whole Fresh Fruit
Assorted Celsius Beverages and Bottled Water

CANDY BREAK \$40

Jelly Belly Blend, Gummy Bears, Swedish Fish
M&M's, Reese's Cups, Twix Bars
Sour Patch Kids, Dum-Dum Pops, Andes Mints
candy selections may vary slightly
Assorted Pepsi Products and Bottled Water

INDYPLACE SAVORY \$40

Charcuterie Board with Local + Imported Cheeses, Fresh and
Dried Fruits, Assorted Jams, Parmesan Flatbreads, Rustic Crackers
Warm Goat Cheese with Oven Roasted Tomatoes, Toasted Rustic Bread, Fresh Basil
IndyPlace Salty Snack Mix
Assorted Pepsi Products and Bottled Water

INDYPLACE SWEET \$40

Chocolate Covered Almonds
Fresh Baked Cookies to include Chocolate Chip
White Chocolate Macadamia, Sugar, Peanut Chip, Oatmeal Raisin
Cinnamon Sugared Churros + Warm Chocolate Sauce
Fresh Fruit Platter to include Seasonal Melons & Berries
Assorted Pepsi Products and Bottled Water

WELLNESS BREAK \$40

Housemade Roasted Garlic Hummus, Warm Grilled Pita Bread
Vegetable Crudite and Tzatziki
Individual Bags of Trail Mix
Hard Boiled Eggs
Assorted Bottled Naked Juices, Bottled Water

SOUTH OF THE BORDER \$40

Chicken Quesadillas + Salsa Roja
Roasted Corn & Poblano Dip, Warm Chorizo Queso
Housemade Guacamole, Fresh Corn Tortilla Chips
Assorted Pepsi Products and Bottled Water

CHIPS & DIP \$40

Aged Cheddar Pimento Dip, French Onion Dip
Warm Buffalo Chicken Dip, Housemade Spinach Artichoke Dip
Corn Tortilla Chips, House Kettle Chips, Carrot + Celery Sticks
Assorted Pepsi Products and Bottled Water

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to prices.

Minimum 25 guests.



BUILD-YOUR-OWN BREAK \$40

All Breaks are available for 30 minutes of service. Add \$10 per person for each additional 30 minutes.

Minimum 25 Guests

All Breaks include Assorted Pepsi Products and Bottled Water

Please Select Four Items

Selections may be made from any category and can be combined as desired.

SWEET

Assorted Freshly Baked Cookies:

Chocolate Chip, Oatmeal Raisin, Sugar

Peanut Butter, White Chocolate Macadamia

Chocolate Covered Almonds

Chocolate Truffle Pops

Housemade Dark Chocolate Bark

Petite Churro Bites + Chocolate Sauce

Housemade Donut Holes

Cinnamon Sugar, Powdered Sugar

Housemade Cereal Bars

SAVORY

Breaded Pickle Chips + Housemade Aioli

Charcuterie Board with Hearth Baked Breads

Local Cheeseboard with Hearth Baked Breads

Chicken Quesadillas with Sour Cream and Fire Roasted Salsa

Buffalo Chicken Dip with Corn Tortilla Chips

Mini Corn Dogs with Ketchup and Mustard

Warm Goat Cheese with Oven Roasted Tomatoes & Toasted Rustic Bread

SALTY

Housemade Chips with Pimento Cheese Dip and French Onion Dip

Tortilla Chips with Salsa & Guacamole

Salty Snack Mix

Mini Pretzel Bites with Mustard & Jalapeno Cheese Sauce

Freshly Popped Popcorn

Sweet + Spicy Mixed Nuts

HEALTHY

Hummus with Baked Pita Chips

Vegetable Crudité with Ranch Dip and Tzatziki

Build Your Own Trail Mix

Whole Fresh Fruit

Market Style Fruit Display

White Chocolate Coconut Pineapple Bites

Housemade Peanut Butter Oat Energy Bites

Prices are per guest. Minimum 25 guests.

A customary 26% taxable service charge and sales tax will be added to prices.



A LA CARTE SWEET SNACKS

White Chocolate Blondies \$75 per dozen

Assorted Freshly Baked Cookies \$75 per dozen

Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, White Chocolate Macadamia

Gluten Free Chocolate Chip Cookies \$84 per dozen

Brownies \$75 per dozen

Gluten Free Brownies \$84 per dozen

Assorted Cheesecake Squares \$75 per dozen

Lemon Bars \$75 per dozen

Assorted Full-Size Candy Bars \$5 per bar

Individual Cake Cups \$10 per cup

Assortment of Vanilla Celebration Cake

Chocolate Peanut Butter Cake + Lemon Cake

Petite Churro Bites + Chocolate Sauce \$13 per person

Ice Cream Sandwiches and Frozen Fruit Bars \$7 each

Chocolate Cinnamon Snack Mix \$13 per person

Chocolate Truffle Pops \$75 per dozen

Housemade Cereal Bars \$75 per dozen

Housemade Donut Holes \$24 per dozen

Cinnamon Sugar, Powdered Sugar



A customary 26% taxable service charge and sales tax will be added to prices.

A LA CARTE SALTY SNACKS

Housemade Potato Chips with Aged Cheddar and Pimento Dip, French Onion Dip \$16 per person

Warm Pita + Naan Bread with Roasted Garlic Hummus and Sundried Tomato Hummus \$16 per person

Pretzel Bites with Jalapeno Aged Cheddar Sauce and Stone Ground Mustard \$16 per person

Warm Corn Tortilla Chips with Housemade Guacamole and Warm Queso \$16 per person

Crispy Pita Chips and Naan Bread with Warm Spinach Artichoke Dip \$16 per person

Craft Your Own Trail Mix \$16 per person

Dried Cranberries, Individual Variety Nuts, Almonds, Chocolate Chips, Butterscotch Chips, Raisins, M&M's, Toasted Pumpkin Seeds, Sunflower Seeds

Freshly Popped Buttered Popcorn \$8 per person

Individual Kettle Chips + Pretzels \$6 per bag

Individual Bags of Trail Mix \$5 per bag

Individual Bags of White Cheddar Popcorn \$6 per bag

IndyPlace Salty Snack Mix \$12 per person

IndyPlace Protein Box \$20 per Box

*Cashews, Hard Boiled Egg, Cubed Cheese, Sliced Turkey
Fresh Grapes, Homemade Crackers*



BUFFETS

Available for Lunch or Dinner

All Buffets include Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Add Iced Tea or Lemonade for \$3 per guest
An additional charge of \$7 per guest will be added to the menu price if the buffet of the day is selected on a different day of the week.
Minimum 25 Guests. \$425 fee will apply for groups under 25 guests.

DELI \$80 - Available Daily

Chef's Seasonal Soup of the Day

Mixed Greens Salad

Cucumber, Tomato, Spun Carrot

Herb Crouton, Ranch and Balsamic Dressing

IndyPlace Pasta Salad

Assorted Artisan Breads

Dried Fruit & Herb Chicken Salad

Oven Roasted Turkey, Roast Beef, Ham

Provolone, Cheddar, Swiss Cheeses

Lettuce, Beefsteak Tomatoes, Bermuda Onions

Bread + Butter Pickle Chips

Mayonnaise, Horseradish Mayonnaise, Dijon Mustard

Assorted Individual Bags of Chips

Vanilla Crispy Bread Pudding Bites, Blondies

Enhance your Deli with a Warm Sandwich

- Quattro Formagio Grilled Cheese \$8 per sandwich
- IndyPlace Rueben \$8 per sandwich

BBQ \$80 - Available Daily

Poppyseed Dressed Slaw

Red Bliss Potato Salad

Aged Cheddar Mac and Cheese

Brown Sugar Baked Beans

Char-Grilled Hamburgers + Caramelized Onions

BBQ Grilled Chicken Breast

Sliced Cheddar, Swiss and American Cheeses

Lettuce, Tomatoes, Shaved Red Onion

Bread + Butter Pickle Chips

Ketchup, Dijon Mustard, Mayonnaise, Spicy Brown Mustard

Hamburger Buns

Chocolate Chip Cookies & Brownies

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MONDAY \$80

Spring Green Salad
*Bibb Lettuce, Spring Mix, Spinach, Mandarin Orange, Strawberry, Goat Cheese
Candied Pecan, Lemon Peppercorn Vinaigrette & Creamy Poppyseed Dressing*
IndyPlace Pasta Salad
Pan Seared Salmon
Citrus Chardonnay Cream, Orange Segment, Sweet Drop Peppers, Chives
Roasted New York Strip Loin
Bourbon Demi, Sautéed Mushrooms, Caramelized Onions, Parsley
Mashed Yukon Potato
Steamed Green Beans + Baby Carrots
Artisan Rolls, Butter
Triple Chocolate Cake, Apple Cheesecake

TUESDAY \$80

Traditional Caesar Salad
*Romaine Lettuce, Parmesan Cheese, Focaccia Croutons
Grape Tomatoes, Traditional Caesar Dressing*
Roasted Tomato Caprese Salad
Herb Seared Chicken Breasts
Marsala Demi, Roasted Mushrooms, Parsley
Pistachio Crusted Pork Loin
Chardonnay Cream, Marinated, Artichokes, Roasted Peppers, Green Onion
Penne Rosa
Broccolini
Garlic, Sweet Drop Peppers
Artisan Rolls, Butter
Tiramisu, Italian Cream Cake

WEDNESDAY \$80

Chopped Kale and Romaine Salad
Kalamata Olive, Red Onion, Lemon Oregano Vinaigrette
Roasted Vegetable and Arugula Composition
Tri-Color Carrot, Parsnip, Fingerling Potato, Roasted Shallots, Sweet Shallot Vinaigrette
Thyme Seared Chicken Breast
Roasted Red Pepper Cream, Salted Asparagus, Roasted Red Peppers, Green Onion
Balsamic Grilled Flank Steak
Housemade Steak Sauce, Cippolini Onion, Fresh Parsley
Cheddar Au Gratin Potato, Fresh Parsley
Sautéed Squash, Zucchini, Carrot, Sweet Peppers
Artisan Rolls, Butter
Assorted Dessert Bars, Flourless Chocolate Cake

THURSDAY \$80

Southwest Bean Soup with Crispy Tortilla Strips
Hearts of Romaine Salad
Queso Fresco, Grape Tomato, Buttermilk Poblano Dressing
Esquites Corn Salad
Cilantro Marinated Skirt Steak and Chicken Fajitas, Sautéed Peppers and Onions
Warm Flour Tortillas
Pico de Gallo, Sour Cream, Pickled Jalapeno, Guacamole
Red Onions, Shredded Lettuce, Shredded Cheddar Cheese
Jalapeno Corn Spoonbread with Honey Glaze
Spanish Rice and Black Beans
Petite Churro Bites + Chocolate Sauce, Tres Leches Cake

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BUFFETS

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FRIDAY \$80

Baby Watercress & Romaine Salad
Roasted Fennel, Red + Gold Beets, Balsamic Reduction, Extra Virgin Olive Oil
Cucumber Salad
Cherry Tomato, Hearts of Palm, Goat Cheese
Shaved Red Onion, Mint Lime Vinaigrette
Chimichurri Marinated Flat Iron
Peppadew Peppers, Roasted Garlic Cloves, Hand-Chopped Chimichurri
Salmon Criolla
Charred Tri-Color Carrot, Argentinian Sweet Salsa
Roasted Fingerling Potatoes, Fresh Parsley
Charred Broccoli + Cauliflower
Artisan Rolls, Butter
Strawberry Sensation Martini, Warm Berry Cobbler

SATURDAY \$80

Romaine Salad
Orange Segments, Edamame, Sweet Drop Peppers
Chow Mein Noodles, Asian Sesame Ginger Dressing
Asian Noodle Salad
Green Onion, Julienned Red Pepper, Red Cabbage
Napa Cabbage, Sweet Chili Soy Vinaigrette
Crispy Orange Chicken
Toasted Sesame Seeds, Green Onion, Housemade Sauce
Beef + Broccoli
Housemade Sauce, Peppadew Peppers
Steamed White Rice
Vegetable Stir Fry
Baby Corn, Peppers, Onions, Shredded Carrots, Snow Peas
Matcha Cheesecake, Tossed Fruit Salad With Passionfruit Glaze

SUNDAY \$80

Southern Cobb Salad
Black Eyed Peas, Crisp Bacon, Grape Tomato, Cheddar
Egg, Cucumber, Cornbread Crouton, Herb Ranch + Creamy Onion Dressing
Waldorf Salad
Apple, Grapes, Celery, Walnuts, Sweet Lemon Aioli
Buttermilk Fried Chicken
Fresh Parsley, Pepper Gravy
Grilled Pork Chop
Cider Demi, Apple Chutney, Sweet Drop Peppers
Mom's Green Bean Casserole
Buttered Corn Spoonbread
Chocolate Fudge Brownies + Lemon Bars

Add a Vegetarian Entrée To Any Lunch Buffet \$8 per person

NO SUBSTITUTIONS

Vegetable Lasagna
Mixed Grain Skillet
Farro, Sweet Potato, Brussels Sprouts, Peppadew Peppers, Balsamic Glaze
Teriyaki Tofu + Vegetable Fried Rice
Chickpea Tikka Masala + Steamed Jasmine Rice
Lentil-Taco Skillet With Sour Cream + Cilantro
Penne Pasta With Vegetarian Bolognese + Roasted Veggies \$10 per person

Prices are per guest. A customary 26% taxable service charge and sales tax will be added to prices.

Buffets are available for 1 hour and 30 minutes. Additional charges will apply for more time.

Minimum 25 Guests. \$425 fee will apply to groups under 25 guests.



INDYPLACE PICNIC LUNCH \$75

Based on One Sandwich, One Salad, One Snack and One Dessert per guaranteed guest
Price includes your choice of Bottled Water and Assorted Pepsi Products

SANDWICHES – Please Select Two

Add \$5 Per Guest for Each Additional “Main” Selection

Based on one full Sandwich per guest.

ROAST TURKEY SANDWICH

*Smoked Gouda, Leaf Lettuce, Green Onion Mayo
Sliced Tomato, Ciabatta Bread*

ULTIMATE TURKEY CLUB SANDWICH

*Roast Turkey, Mild Cheddar, Tomato
Crispy Bacon, Leaf Lettuce*

Peppercorn Aioli, Artisan Sourdough

CALIFORNIA COBB SANDWICH

*Oven Gold Turkey, Beefsteak Tomato, Leaf Lettuce
Shaved Red Onion, Hard Boiled Egg Spread*

Crispy Bacon, Avocado Aioli, Sourdough

NOT-SO-CLASSIC ROAST BEEF SANDWICH

London Broil, Balsamic Marinated Red Onion

Basil Chiffonade, Peppadew Jam

Leaf Lettuce, Worcestershire Aioli, Onion Roll

MEDITERRANEAN CHICKEN SALAD SANDWICH

Grilled Chicken Breast, Roasted Red Pepper

Shaved Onion, Arugula, Provolone

Whipped Boursin, Ciabatta Roll

SOUTHWEST CHICKEN WRAP

Cilantro Lime Chicken, Chipotle Jack Cheese

Romaine, Corn Salsa, Garlic Jalapeno Aioli

Flour Tortilla

INDYPLACE BLT

Bibb Lettuce, Tomato, Cherrywood Smoked Bacon

Sprouts, Truffle Rosemary Aioli, Artisan Sourdough

VEGAN SANDWICH OPTIONS

SUPERFOOD WRAP

Farro, Quinoa, Arugula, Red Onion, Cucumber

Roasted Sweet Potato, Shallot Vinaigrette, Spinach Tortilla

ROASTED CHICKPEA SALAD SANDWICH

Smoked Almond, Roasted Chickpeas, Avocado Spread

Fresh Dill, Radish, Baby Spinach, Cucumber, Artisan Roll

SALAD – Please Select One

INDYPLACE PASTA SALAD

Gemelli Pasta, Arugula, Feta Crumbles

Grape Tomato, Peppadew, Shallot Vinaigrette

ROASTED RED POTATO SALAD

Artichokes, Roasted Red Peppers

Shaved Parm, Basil, Herb Vinaigrette

BROCCOLI SALAD

Bacon, Cheddar Cheese, Dried Cranberry

Sunflower Seeds, Apple Cider Aioli

COUS-COUS COMPOSITION (Vegan)

Dried Cranberry, Arugula

Candied Pecans, Basil Vinaigrette

SNACK – Please Select One

Fresh Fruit Salad

Individual Kettle Chips

DESSERT – Please Select One

Toffee Crunch Blondie

Fresh Baked Chocolate Chip Cookie

Chocolate Chunk Brownie

DESSERT ENHANCEMENTS \$4 each

*Elevate your lunch experience with
thoughtfully crafted desserts*

CHOCOLATE TRIFLE

Triple Chocolate Cake, White Chocolate Mousse

Dark Chocolate Mousse, Candy Crumble

SAMOA COOKIE JAR

Vanilla Whip, Toasted Coconut

Caramel, Chocolate

BLUEBERRY CHEESECAKE JAR

Whipped Cheesecake

Blueberry Coulis, Vanilla Cream



Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.

PLATED ENTREE SALADS

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

STEAK NICOISE \$60

Balsamic Marinated Flat Iron, Haricort Vert, Crispy Fingerling
Charred Tomato, Hardboiled Egg, Nicoise Olives
Creamy Vinaigrette

FARMHAND CHOP (GF) \$60

Honey Shallot Marinated Chicken Breast, Crispy Acorn Squash
Watercress, Arugula, Romaine, Goat Cheese Crumbles
Roasted Tri -Color Carrot, Pepitas, Pomegranate Seeds
Sweet Shallot Vinaigrette

TOMATO BURRATA (GF) \$60

Pan-Flashed Salmon, Burrata, Heirloom Tomato, Basil
Arugula, Lemon Oregano Vinaigrette

MEDITERRANEAN POWER BOWL (GF) \$60

Grilled Chicken Breast, Arugula Romaine Blend
Quinoa Duo, Chickpea Cucumber Salad
House Roasted Garlic Hummus, Marinated Artichoke
Crumbled Feta, Tomato Wedges, Dill Yogurt Drizzle
Grilled Naan Bread Served Family Style on Each Table

CHICKEN SALAD & GREENS (GF) \$60

Indyplace Fruit and Herb Chicken Salad
Mesclun Mix, Tomato Wedges, English Cucumber
Fresh Baked Croissants Served Family Style on Each Table

DESSERT

Please Select One

TRIPLE CHOCOLATE CAKE

White Chocolate Mousse, Fresh Strawberry

NEW YORK CHEESECAKE

Lemon Mousse, Blueberry Coulis

WHITE CHOCOLATE RASPBERRY CAKE

Vanilla Bean Cream, White Chocolate Stick



Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.

PLATED MEALS

Available for Lunch or Dinner

FIRST COURSE SALADS included in the Entree Price

MESCLUN MIX SALAD *Available for Preset*

Grape Tomato, Shaved Carrot, Cucumber, Housemade Crouton
Boursin Whip, Buttermilk Dressing

ARUGULA + FENNEL (GF) *Available for Preset*

Rocket Arugula, Romaine, Shaved Fennel, Cucumber, Pickled Red Onion
Tarragn Dill Crème Fraiche, Crunchy Quinoa Crumble, Lemon Vinaigrette

CAESAR NOUVEAU *Available for Preset*

Chopped Kale & Romaine Blend, Garlic Herb Breadcrumbs
Shaved Parmesan, Tomato Wedge, Housemade Caesar Dressing

KALE + BRUSSELS (GF, DF, Vegan) *Available for Preset*

Lacinato Kale, Frisée, Shredded Brussels Sprouts, Dried Cranberries
Fresh Apple, Toasted Pumpkin Seeds, Cider Vinaigrette

ENSALADA (GF) *Available for Preset*

Iceberg + Romaine Lettuce, Mint Leaves, Grape Tomato
Roasted Corn, Pickled Red Onion, Avocado Greek Yogurt Spread
Candied Pistachios, Peppadews, Champagne Vinaigrette

SPINACH + BIBB (GF)

Baby Spinach, Bibb Lettuce, Goat Cheese Whip, Strawberry
Orange Segments, Candied Pecans, Creamy Poppyseed Dressing

SALAD UPGRADE \$4 per salad

FRESH FROM THE FARM

Heirloom Tomato, Caramelized Lemon
Housemade Crouton, Fresh Mozzarella
Micro Basil, Maldon Salt, White Balsamic Vinaigrette

BACK TO THE ROOTS

Crispy Potato, Tri-Color Carrot, Frisee, Crispy Farro
Goat Cheese Whip, Roasted Beet, White Balsamic Vinaigrette

ROASTED CARROT COMPOSITION

Tri-Color Baby Carrots, Sweet Pea Puree, Polenta Croutons
Smoked Honey Cumin Maldon Salt
Egyptian Star Flower, Mint Yogurt Dressing



Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.

PLATED MEALS

Available for Lunch or Dinner

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

CHICKEN ENTREES \$79

HONEY SHALLOT MARINATED CHICKEN (GF)

Cauliflower Potato Pull, Roasted Asparagus, Yellow Beet, Bing Cherry & Pearl Onion Jam, Sour Cherry Jus

MOLASSES AND WHOLE GRAIN MUSTARD GLAZED AIRLINE CHICKEN (GF)

Smoked Fingerling, Fire Roasted Carrot and Tomato, Beurre Rouge

PERUVIAN STYLE AIRLINE CHICKEN (GF)

Purple Potato, Garlic Broccolini, Chermoula

HERB SEARED AIRLINE CHICKEN BREAST (GF)

Parsnip Puree, Haricot Vert, Roasted Fennel, Lemon Thyme Jus

COQ AU VIN (GF)

Braised Chicken, Airline Breast, Baby Carrot, Whipped Potato, Pearl Onion, Cherrywood Smoked Bacon, Red Wine Demi

BBQ GRILLED CHICKEN

Corn Spoonbread, Buttered Haricot Vert, Peach BBQ Sauce, Peppadew Peppers

PAN FLASHED AIRLINE CHICKEN (GF)

Sundried Tomato Polenta, Lemon Buttered Broccolini, Parmesan Cream, Blistered Tomatoes

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



PLATED MEALS

Available for Lunch or Dinner

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

BEEF ENTREES

BOURBON MARINATED FLAT IRON \$88

Smoked Honey Brussels Sprouts, Crispy Truffle Parmesan Potato, Woodford Reserve Demi -Glaze

STEAK DIANE (GF) \$88

Marinated Flat Iron Steak, Potato Pave, Sea Salted Asparagus, Cognac Cream Demi, Mushroom Ragout

KOREAN LACQUERED SHORT RIB \$86

Wasabi Pea Puree, Warm Cabbage Slaw, Buttered Sugar Snap Peas, Spring Onion Demi, Sweety Drop Peppers

BEEF BOURGUIGNON (GF) \$86

Compressed Short Rib, Whipped Yukon Potato, Roasted Baby Carrots, Red Wine Demi, Oven Dried Tomatoes

BUTTER BASTED FILET (GF) \$105

Roasted Cauliflower Potato Puree, Charred Tomato + Carrot, Harissa Demi, Peppadew Peppers

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



PLATED MEALS

Available for Lunch or Dinner

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

FISH ENTREES

PAN FLASHED SALMON \$80

Honey Soy Glaze, Whipped Purple Potato, Buttered Sugar Snap Peas, Sweetly Drop Peppers

SCAMPI STYLE SHRIMP (GF) \$82

Crisp Parmesan Polenta, Oven Dried Tomato Jam, Buttered Broccolini, Caramelized Lemon Beurre Monte

SEA BASS \$105

Creamed Barley, Sea Salted Asparagus, Turnip Buttermilk Cream, Sweet + Sticky Peppadew Jam

PORK ENTREES

GRILLED PORK CHOP (GF) \$80

Whipped Yukon Potatoes, Haricot Vert Medley, Peppadew Jam, Roasted Apple Demi Glace

COMPRESSED PORK \$80

Cherrywood Bacon Brussels Sprouts, Roasted Garlic Mashed Potatoes, Sun King Osiris Beer Demi, Sweetly Drop Peppers

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



PLATED MEALS

Available for Lunch or Dinner

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

DUO ENTREES

8-HOUR SHORT RIB AND HONEY SHALLOT MARINATED CHICKEN BREAST (GF) \$96

Potato Terrine, Haricot Vert, Natural Demi, Pearl Onion Chutney

CHIMICHURRI FLAT IRON AND PAN-FLASHED CHICKEN BREAST (GF/DF) \$98

Roasted Fingerling Potato, Tomato, House Vegetable Medley, Chermoula

HOUSE MARINATED FLAT IRON AND CHERRY BALSAMIC GLAZED SALMON \$98

Creamy Barley, Roasted Brussels Sprouts and Baby Carrots, Pistachio Gremolata

BUTTER BASTED FILET AND WHOLE GRAIN MUSTARD GLAZED CHICKEN (GF) \$105

Smoked Fingerling Potato, Roasted Carrot and Tomato, Beurre Rouge

GRILLED BEEF TENDERLOIN AND HERB SEARED HALIBUT (GF) \$110

Parmesan Risotto, Asparagus Spears, Sweet Tomato Chutney, Roasted Garlic Demi

8-HOUR SHORT RIB AND BUTTER POACHED LOBSTER TAIL \$118

Brown Sugar Sweet Potato Puree, Seared Potato Plank, Roasted Baby Vegetables, Natural Demi, Apple Compote

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



PLATED MEALS

Available for Lunch or Dinner

Includes Fresh Baked Artisan Rolls with Butter, Coffee, Decaffeinated Coffee and a Selection of Hot Teas.

Add Iced Tea or Lemonade for \$3 per guest

VEGETARIAN ENTREES

SAFFRON POLENTA (GF) \$65

Shaved Parmesan, Wild Mushroom, Lacinato Kale, Roasted Tomato, Parmesan Cream Sauce

SOUTHWEST STUFFED SWEET POTATO (GF) \$65

Roasted Corn, Black Beans, Grape Tomato Pico de Gallo, Lime Crema, Queso Fresco

MARINATED PORTOBELLO MUSHROOM (GF) \$65

White Bean Puree, Garlic Buttered Broccolini, Roasted Vegetable Demi

ROASTED BUTTERNUT SQUASH (GF) \$65

Baby Kale, Dried Cranberries, Quinoa, Roasted Mushrooms

VEGAN ENTREES

ROASTED VEGETABLE WELLINGTON (DF) \$65

Steamed Rice, Roasted Broccolini, Red Pepper Coulis

POTATO GNOCCHI (DF) \$65

Root Vegetable Medley, Asparagus, Wild Mushrooms, Roasted Vegetable Demi

CHICKPEA TIKKA MASALA (GF, DF) \$65

Steamed Jasmine Rice, Roasted Cauliflower, Fresh Cilantro

ROASTED CAULIFLOWER STEAK (GF, DF) \$65

Chickpea Tahini Puree, Lemon Salsa Verde, Tri-Color Cauliflower, Quinoa, Sweet Drop Peppers

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



PLATED MEALS

Available for Lunch or Dinner

PLATED DESSERTS included in the Entree Price

TRIPLE CHOCOLATE CAKE *Available for Preset*
Fresh Berry, Whipped Cream

NEW YORK STYLE CHEESECAKE *Available for Preset*
White Chocolate Mousse, Fresh Berry

STRAWBERRY SHORTCAKE PANNA COTTA
Vanilla Bean Panna Cotta, Sponge Cake, Berry Compote, Sugar Crumb

GHIRARDELLI BROWNIE POT DE CRÈME *Available for Preset*
Ghirardelli Brownie, Milk Chocolate Crème Brulee, Whip
White Chocolate Croquants, Strawberry

BLONDIE BUTTERSCOTCH CREME BRULEE
Whip, Chocolate Croquants, Fresh Raspberry

FLOURLESS CHOCOLATE CAKE (GF) *Available for Preset*
Bananas Foster Mousse, Rum Caramel Sauce, Marbled Chocolate Stick

DESSERT UPGRADE \$4 per dessert

CHOCOLATE CRUNCH CAKE *Available for Preset*
Macerated Berries, Candied Cocoa Nibs, White Chocolate Mousse

INDIVIDUAL VANILLA BEAN CHEESECAKE *Available for Preset*
Lemon Blackberry Coulis, Chocolate Shavings, Whipped Cream

PINEAPPLE UPSIDE DOWN CAKE *Available for Preset*
Rum Caramel, Cherry, Caramelized Pineapple, Salted Florentine Crisp



Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.

CRAFT YOUR OWN DINNER BUFFET

All Buffets include Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Add Iced Tea or Lemonade for \$3 per guest.
Minimum 25 Guests. \$425 Fee will apply to groups under 25.

Select 2 Items from Each Category: \$88 per guest

Select 3 Items from Each Category: \$95 per guest

Add an Additional Salad: \$8 per guest

Add an Additional Protein: \$13 per guest

Add an Additional Starch: \$8 per guest

Add an Additional Vegetable: \$6 per guest

Add an Additional Dessert: \$8 per guest

SALAD

GRILLED ASPARAGUS (GF)

Goat Cheese and Romesco Sauce

ROASTED TOMATO CAPRESE SALAD (GF)

Fresh Ciligiene Mozzarella Cheese, Micro Basil

Roasted Roma and Grape Tomatoes

CHOPPED SALAD (GF)

Roasted Baby Sweet Peppers, Charred Carrots, Artichokes

Feta Crumbles, Tomatoes, Hearts of Palm, Cider Vinaigrette

ROASTED FINGERLING POTATO SALAD (GF)

Creamy Herb Dressing, Peppadew Peppers, Arugula

Crispy Pancetta, Caramelized Pearl Onion

KALE AND ARUGULA SALAD (GF)

Blistered Peppers, Grape Tomato, Shaved Parmesan

Charred Radicchio, Golden Raisins, White Balsamic Vinaigrette

BABY SPINACH AND BIBB LETTUCE (GF)

Strawberries, Orange Segments, Goat Cheese Crumbles

Candied Pecans, Lemon Poppyseed Dressing

INDIANA HARVEST GREENS

Roasted Corn, Grape Tomato, Cucumber

Focaccia Crouton, Buttermilk Herb Dressing

PANZANELLA SALAD

Tomatoes, Cucumbers, Red Onion, Arugula

Torn Basil, Grated Parmesan, Red Wine Vinaigrette

Minimum 25 Guests. \$425 Fee will apply for groups under 25.

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



CRAFT YOUR OWN DINNER BUFFET

All Buffets include Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Add Iced Tea or Lemonade for \$3 per guest.
Minimum 25 Guests. \$425 Fee will apply for groups under 25.

PROTEINS

BEEF

Balsamic Marinated Flat Iron with Housemade Steak Sauce (DF)
6-Hour Braised Short Rib with Natural Jus (GF, DF)
Roasted New York Strip Loin with Rosemary Demi (GF, DF)

CHICKEN

Breaded Chicken Parmesan with Tomato Basil Sauce
Pan-Flashed Chicken with Chardonnay Artichoke Cream
Moroccan Spice Chicken Thighs with Honey Glaze (GF, DF)

PORK

Grilled Pork Chop with Cider Demi & Apple Cranberry Chutney (GF, DF)
Breaded Pork Tenderloin with Peppercorn Cream Sauce (GF)
Smothered Pork Chop with Mustard Thyme Cream Sauce (GF)

FISH

Seared Salmon with Caramelized Leek Cream Sauce (GF)
Blackened Walleye with Lemon Beurre Monte & Corn Succotash (GF)
Pan-Flashed Halibut with Pistachio Gremolata (GF, DF)

PLANT-BASED

Roasted Cauliflower Steaks with Lemon Salsa Verde (GF, DF, Vegan)
Crispy Falafel with Romesco Sauce (DF, Vegan)
Southwest Lentil Skillet with Peppadews & Cilantro (GF, DF, Vegan)

Minimum 25 Guests. \$425 Fee will apply for groups under 25.

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



CRAFT YOUR OWN DINNER BUFFET

All Buffets include Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Add Iced Tea or Lemonade for \$3 per guest.
Minimum 25 Guests. \$425 Fee will apply for groups under 25.

STARCH

Buttered Mashed Potatoes (GF)
Truffle Roasted Fingerling Potato (GF)
Roasted Cauliflower Hashbrown Casserole (GF)
Corn Spoonbread
Penne Rosa with Micro Basil
Tortellini Alfredo with Shaved Parmesan
Herbed Rice Pilaf (GF, DF)
Ancient Grain Pilaf (DF)

VEGETABLES

Cauliflower and Broccoli in Brown Butter (GF)
Roasted Zucchini, Squash and Carrots (GF, DF)
Broccolini with Roasted Garlic + Sweet Drop Peppers (GF, DF)
Crispy Brussel Sprouts with Bacon (GF, DF)
Buttered Haricot Vert (GF)
Mom's Green Bean Casserole
Brown Sugar Glazed Baby Carrots (GF)
Mushroom + Caramelized Onion Fricassee (GF)

DESSERTS

Seasonal Cast Iron Fruit Cobbler
Add Vanilla Ice Cream for \$5 Per Person and \$375 Attendant Fee
Crispy Bread Pudding Bites with Crème Anglaise + Macerated Berries
Triple Chocolate Cake
White Chocolate Raspberry Cake
Cookies + Cream Cake
Warm Skillet Brownie with Chocolate Sauce
Add Vanilla Ice Cream for \$5 Per Person and \$375 Attendant Fee
Lemon Cake with Blueberry Compote
Bourbon Butter Cake
New York Cheesecake with Strawberry Compote

Minimum 25 Guests. \$425 Fee will apply for groups under 25.

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



INDIANA FARM INSPIRED DINNER BUFFET \$95

All Buffets include Coffee, Decaffeinated Coffee and a Selection of Hot Teas. Add Iced Tea or Lemonade for \$3 per guest.

Minimum 25 Guests. \$425 Fee will apply for groups under 25.

SALADS

INDIANA LOCAL GREENS (GF)

Kale, Frisee, Arugula, Roasted Indiana Sweet Corn, Peppadew Peppers, Shaved Carrot, Creamy Herb Dressing

ROASTED CARROT (GF, DF)

Smoked Honey Glaze, Pecans, Pomegranate Seeds, Micro Arugula

SNOW PEA (GF, DF)

Pecorino, Crispy Pancetta, Shaved Red Onion, Dried Cranberry, Peppercorn Mint Vinaigrette

MAINS

Brick Chicken with Roasted Garlic Chicken Au Jus (GF, DF)

Breaded Pork with Peppercorn Cream Sauce

Blackened Walleye with Lemon Beurre Monte & Corn Succotash (GF, DF)

ACCOMPANIMENTS

Housemade Corn Casserole

Roasted Broccoli, Cauliflower with Crispy Garlic Chips (GF, DF)

Yukon Gold Mashed Potatoes With Melted Butter and Fresh Parsley (GF)

DESSERTS

Warm Apple Crisp with a Local Maple Syrup Bourbon Glaze

Add Ice Cream for \$5 Per Person and \$375 Attendant Fee

Locally Made Wick's Sugar Cream Pie

Lemon Cake with Blueberry Compote

Minimum 25 Guests. \$425 Fee will apply for groups under 25.

Prices are per guest

A customary 26% taxable service charge and sales tax will be added to prices.



CHILLED HORS D' OEURVES \$10

Passed Hors D' Oeuves available with \$35 per hour per Butler Passer.

(DF) – Dairy Free (GF) – Gluten Free (V) – Vegetarian (VG) – Vegan

Minimum order of 20 pieces. Appetizers must be ordered in increments of 10.

BEEF TENDERLOIN CROSTINI

Whipped Bleu Cheese, Shallot Jam, Micro Herb

HEIRLOOM TOMATO CEVICHE (VG/DF)

Tomato, Cucumber, Sesame Oil, Soy, Micro Herb

ESQUITES (V/GF)

Queso Fresco, Cilantro

CRAB TART

Corn Puree, Pea Puree, Crispy Country Ham
Jalapeno, Whole Grain Tart

ROASTED GARLIC HUMMUS (GF/DF/VG)

Cucumber Relish, Crispy Garbanzo Bean, Micro Herb

PANZANELLA (V)

Ciligiene Mozzarella, Grape Tomato, Buttered Breadcrumbs
Balsamic Glaze, Micro Herb

BEEF TENDERLOIN CROSTINI

Whipped Bleu Cheese, Shallot Jam, Micro Herb

BEET FLATBREAD (V)

Goat Cheese, Pistachio, Sesame Cracker, Micro Arugula

ANTIPASTO SKEWER (GF)

Provolone, Salami, Soppressatta, Fontina, Pepperoni

BACON DEVEILED EGGS (DF/GF)

Bacon, Jalapeno, Dijon Aioli, Micro Herb

TOMATO BRUSCHETTA (VG/DF)

Toasted Crostini, Micro Basil

CRISPY POLENTA (V)

Muenster Cheese, Piquillo Pepper Mojo, Micro Herb

GOAT CHEESE CROSTINI (V)

Candied Goat Cheese Spread, Cranberry Chutney

Toasted Pecan, Micro Herb



Minimum order of 20 pieces.

A customary 26% taxable service charge and sales tax will be added to prices.

HEATED HORS D' OEUERVES \$10

Passed Hors D' Oeuerves available with \$35 per hour per Butler Passer.

(DF) – Dairy Free (GF) – Gluten Free (V) – Vegetarian (VG) – Vegan

Minimum order of 20 pieces. Appetizers must be ordered in increments of 10.

DECONSTRUCTED CHICKEN PARMESAN

House Tomato Sauce, Ciligiene Mozzarella, Micro Basil

TERIYAKI CHICKEN SKEWER

Hoisin Teriyaki Glaze, Toasted Sesame Seed, Green Onion

COCONUT CHICKEN CURRY (DF/GF)

Steamed Rice, Chopped Cilantro

FRIED CHICKEN BITE

Skin-On Mash, Brown Gravy, Oven Dried Tomato

CHICKEN POT PIE

Puff Pastry Crisp, Fresh Herb

SHORT RIB MAC & CHEESE BITE

Micro Herb

FLANK STEAK SATE (DF/GF)

Balsamic Demi Glace, Fresh Parsley

SEARED FILET (GF)

Truffle Potato, Asparagus, Red Wine Demi, Sweet Drop

CRISPY COCONUT SHRIMP (DF)

Sweet Chili Siracha Aioli, Green Onion

MINI CRAB CAKE (DF)

Fresh Pineapple Salsa, Mango Aioli

CRAB RANGOON ARANCINI

Lump Crab, Crispy Wonton, Sweet Chili

ELOTE FRITTER (V)

Lime Crema, Tajin, Cilantro

PORTOBELLO POT-AU-FEU (VG/GF/DF)

Cannellini Bean Ragout, Oven Dried Tomato, Micro Herb

BANG-BANG CAULIFLOWER (V)

Sweet Chili Siracha Aioli, Cilantro

RASPBERRY BRIE EN CROUTE (V)

Warm Honey Drizzle

CORN SPOONBREAD BITE (V)

Three Bean Chili, Micro Herb

Minimum order of 20 pieces.

A customary 26% taxable service charge and sales tax will be added to prices.



CHILLED DISPLAYS

Reception Displays are available for a maximum of two hours
Prices are per guest.

FRESH FRUIT DISPLAY \$25

Cut Melons, Fresh Berries, Vanilla Bean Greek Yogurt

INDYPLACE VEGETABLE GARDEN \$25

Garden Fresh Raw Vegetable Display
Housemade Ranch Dip, Roasted & Garlic Hummus

ARTISAN CHEESEBOARD \$39

Local and Imported Cheeses, Honey, Blackberry Jam
Orange Marmalade, Fresh Berries
Parmesan Flatbread, Griddled Table Bread

CHEF'S GRAZING PLATTER \$55

Minimum 50 Guests
A Selection of Cured Meats, Raw and Pickled Vegetables, Local & Imported Cheeses, Assortment of Fruit Jams & Marmalades, Fresh Berries, Brie Cheesecake, Local Honey, Chef's Selection of Dips, Parmesan Flatbreads, Griddled Table Bread

BRUSCHETTA DISPLAY \$30

Pesto Goat Cheese Spread
White Bean Hummus
Traditional Tomato Basil Bruschetta
Balsamic Mushroom Gorgonzola Cheese
Griddled Table Bread, Toasted Crostinis, Parmesan Flatbread

DESSERT \$84/DOZEN

Minimum 1 dozen per item

Mini Lemon Tart
Cheesecake Tart with Blueberry Coulis
S'mores Tart
Peanut Butter Crunch
Seasonal Panna Cotta
Mini Opera Torte
Assorted Chocolate Truffle Pops
Macarons
Crème Brulée Tart
Mini Bourbon Cake Bite
Triple Chocolate Cake with Raspberry Coulis
Warm Churros with Chocolate Sauce
Strawberry Cheesecake Cone

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.



RECEPTION ACTION STATIONS

SELECT ANY 3 STATIONS FOR \$100 PER GUEST

EACH ADDITIONAL STATION, \$20 PER GUEST, PER STATION

Minimum 25 Guests

BUILD A SALAD GARDEN

Mixed Lettuces, Cucumbers, Olives, Tomatoes, Radishes
Carrots, Orange Segments, Hearts of Palm, Artichokes
Pumpkin Seeds, House Focaccia Croutons
Shaved Parmesan Cheese, Feta Crumbles,
Bleu Cheese Crumbles

IndyPlace Buttermilk Ranch, Honey Shallot Vinaigrette

Roasted Red Pepper Caesar Dressing

ADD PROTEIN | \$7 EACH

GRILLED CHICKEN BREAST

SAUTÉED SHRIMP

MARINATED SKIRT STEAK

HUMMUS BOWL

Roasted Garlic Hummus, Beet Hummus

Tabbouleh Salad, Baba Ghanoush

Cucumber, Pickled Red Onion, Cherry Tomato

Crumbled Feta Cheese, Shaved Radish, Olives

Crispy Falafel, Housemade Tzatziki, Warm Pita

RAMEN

Soy Ginger Marinated Tofu, Katsu-Style Chicken, Char Sui Pork

Tonkatsu Broth, Shiitake Kombu Broth

Traditional Ramen Noodles, Udon Noodles

Sesame Soy Mushroom, Charred Tomato, Bamboo Shoots, Bok Choy

Pickled Egg, Shaved Jalapeno, Enoki Mushrooms, Shredded Carrots

Hot Sesame Oil, Chili Crunch

MASHED POTATOES

Whipped Sweet Potatoes, Mashed Yukon Potatoes

8 Hour Short Ribs, Sautéed Creole Shrimp, Carolina Pulled Pork

Chopped Bacon, Sautéed Mushrooms, Caramelized Onions

Tillamook Cheddar, Grated Parmesan, Sour Cream, Sautéed Spinach

Green Onions, Pickled Jalapenos, Grilled Squash and Zucchini

PASTA STATION

Gemelli, Cavatappi and Penne Pasta

Italian Sausage, Meatballs, Grilled Marinated Chicken

Sautéed Squash, Baby Spinach, Oven Dried Tomatoes

Sautéed Mushrooms, Caramelized Pearl Onions

Housemade Tomato Sauce, Roasted Garlic Alfredo Sauce

Parmesan Cheese, Basil Pesto

STREET TACO

Beef Birria, Al Pastor Pork, Chicken Tinga

Traditional Charro Beans

Cilantro, Pickled Onions, Radish, Shaved Jalapeno

Queso Fresco, Salsa Roja, Salsa Verde

4" Corn Tortilla

FRIDAY NIGHT TAKEOUT

Fried Rice Made-to-Order

Crispy Orange Chicken, Sesame Ginger Shrimp

Marinated Tofu

Sesame Toasted Broccoli

Mini Vegetable Spring Rolls with Sweet Chili Sauce

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.

\$375 fee applies per Chef Attendant

Minimum 25 Guests per station



RECEPTION ACTION STATIONS

SELECT ANY 3 STATIONS FOR \$100 PER GUEST

EACH ADDITIONAL STATION, \$20 PER GUEST, PER STATION

Minimum 25 Guests

FLATBREAD

Select 2 Flavors

1. Traditional Pepperoni, Mozzarella blend
2. Margherita, Micro Basil, Balsamic Glaze
3. Barbecue Chicken, Aged cheddar
4. Fig, Prosciutto, Caramelized Onion
5. Blackberry, Ricotta, Wild Arugula
6. Spinach & Artichoke, Mozzarella

KALE CAESAR SALAD

Shaved Parmesan, Focaccia Croutons, Caesar Dressing

CAPRESE SALAD

Olive Oil, Balsamic Glaze, Micro Basil

SOUTH OF THE BORDER

Chicken Quesadillas

Housemade Salsa Roja & Guacamole

Roasted Corn & Poblano Dip, Warm Chorizo Queso

Housemade Corn Tortilla Chips

SLIDERS

Select 2 Flavors

HOT CHICKEN SLIDER

Shaved Red Onion, Pickle, Bleu Cheese Slaw, Pretzel Bun

ASIAN MARINATED MUSHROOM BURGER

Napa Cabbage, Wasabi Mayo, Pickled Carrot, Brioche Bun

CLASSIC

American, MIP Secret Sauce, B&B Pickle

INDIANA BREADED TENDERLOIN

Slaw, Pickle, Spicy Brown Mustard

LOADED TATER TOTS

Queso, Shredded Cheddar, Bacon, Scallion, Sour Cream

JALAPENO MOLASSES BAKED BEANS

Bacon, Jalapeno, Molasses, Sweet Onion

MELTED

CUBAN

Ham, Swiss, Pulled Pork, Mustard, Mexican Telera Roll

FOUR CHEESE

Smoked Gouda, Manchego, Swiss, Provolone

Tomato Peppadew Jam, Sourdough

PHILLY PANINI

Shaved Beef, Mixed Peppers, Provolone, Hoagie Roll

Housemade spiced kettle chips

BROCCOLI SALAD

Crispy Bacon, Shredded Cheddar, Sunflower Seed

Dried Cranberries, Grain Mustard Dressing

MAC & CHEESE

Select 3 Flavors

1. Four Cheese Short Rib Cavatappi
2. BBQ Pulled Pork & White Cheddar
3. Roasted Chicken & Boursin Penne
4. Cajun Shrimp & Parmesan Cream Penne
5. Classic Aged Cheddar Elbow
6. Vegan Cashew Cream Gemelli

Green Peas, Chopped Bacon, Green Onion

Sauteed Mushrooms, Caramelized Onions, Sauteed Peppers

Aged Cheddar Cheese, Shaved Parmesan Cheese

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.

Minimum 25 Guests per station



RECEPTION ACTION STATIONS

SELECT ANY 3 STATIONS FOR \$100 PER GUEST

EACH ADDITIONAL STATION, \$20 PER GUEST, PER STATION

Minimum 25 Guests

INCLUDED IN 3-STATION SELECTION PRICE

AIRLINE TURKEY CONFIT

Sweet Potato Hash, Green Bean Casserole
Pan Gravy, Pretzel Rolls

BROWN SUGAR GLAZED BONE-IN HAM

Roasted Brussels Sprouts, Whipped Potatoes
Cider Demi, Pretzel Rolls

SMOKEHOUSE BBQ

St Louis Spareribs, Smoked Sausage
B&B Pickles, Shaved White Onion
Sweet Potato Casserole, Bleu Cheese Slaw
Coca Cola BBQ Sauce, Pretzel Rolls

PASTRAMI & CORNED BEEF

Deli Macaroni Salad, Dill Pickle Chips
Spicy Brown Mustard, Horseradish Mayo

ARGENTINA MIXED GRILL

Beef Picanha and Marinated Chicken Thigh
Argentinian Provoleta, Charred Asparagus
Roasted Corn & Tomato Braised Rice
Criolla Sauce, Chimichurri

CEDAR PLANK SALMON

Roasted Asparagus, Garlic Butter New Potatoes
Orange Molasses Glaze

ADD AN ADDITIONAL \$25 PER GUEST

HERB CRUSTED BEEF TENDERLOIN

Horseradish Whipped Potatoes
Caramelized Mushrooms and Pearl Onions
Balsamic Demi, Soft Yeast Rolls

PRIME RIB

Gruyere Mac & Cheese, Horseradish Brussels Sprouts
Red Wine Demi, Warm Yeast Rolls and Butter

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.

\$375 fee applies per Chef Attendant

Minimum 25 Guests per station



DESSERT ACTION STATIONS

SELECT ANY 3 STATIONS FOR \$100 PER GUEST

EACH ADDITIONAL STATION, \$20 PER GUEST, PER STATION

Minimum 25 Guests

ACAI BOWL

Sambazon Acai Sorbet
Blueberry, Strawberry, Mango, Pineapple
Toasted Coconut, Chia Seed
Chocolate Shavings, Granola
Nutella, Peanut Butter, Local Honey

BUILD YOUR OWN SUNDAE

Vanilla & Chocolate Ice Cream
Warm Chocolate Sauce, Caramel Sauce
Strawberries, Sprinkles, Oreo Crumbs, Graham Crackers
Whipped Cream, Butterfinger, Chopped Reese's, M+M's
Chocolate Shavings, Maraschino Cherries, Roasted Nuts

BROWNIE SKILLET

Chocolate Sauce, Butterscotch
Marshmallow Whip, Vanilla Whip
M+M's, Chopped Reese's, Oreo Crumbs
Macerated Berries
Vanilla Bean Ice Cream

Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to listed prices.

\$375 fee applies per Chef Attendant

Minimum 25 Guests per station



BEVERAGE

Bar Selections

DELUXE LIQUOR SELECTION

New Amsterdam Vodka, Hotel Tango Gin, Grants Scotch
Cruzan Rum, Jim Beam Bourbon, Canadian Club Whiskey
Sauza Silver Tequila

PREMIUM LIQUOR SELECTION

Tito Vodka, Bombay Gin, Dewar's White Label Scotch
Bacardi Rum, Maker's Mark Bourbon
Jack Daniel's Whiskey, Tres Generaciones Tequila
Captain Morgan

SUPER PREMIUM LIQUOR SELECTION

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black
Scotch, Bacardi 8 Year Rum, Knob Creek Bourbon
Crown Royal Whiskey, Patron Silver Tequila

IMPORTED BEER SELECTION

Hotel to select 2 of the following:
Amstel Light, Corona Extra, Heineken
Heineken Zero, Stella Artois, Modelo

DOMESTIC BEER SELECTION

Hotel to select 2 of the following:
Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

AMERICAN CRAFT BEER

Hotel to select 1 of the following:
Blue Moon Belgian White, Samuel Adams Boston Lager
Oaken Barrel Indiana Amber

SELECTION OF HARD SELTZER

High Noon and White Claw



BEVERAGE

Hosted & Credit Card Bar

HOSTED BAR

Deluxe Liquor \$13

Premium Liquor \$15

Super Premium Liquor \$17

Imported Beer \$10

Domestic Beer \$9

American Craft Beer \$11

House Wine by the glass \$13

Soft Drinks \$6

Bottled Waters \$6

Cordials (upon request only) \$13 and up

CREDIT CARD BAR

Deluxe Liquor \$15

Premium Liquor \$17

Super Premium Liquor \$19

Imported Beer \$12

Domestic Beer \$11

American Craft Beer \$13

House Wine \$15

Soft Drinks \$6

Bottled Waters \$6

Cordials (upon request only) \$15 and up

A customary 26% taxable service charge and sales tax will be added to Host Bar Pricing.

Beverages are sold on a credit card bar basis and are inclusive of service charge and tax and \$1000 minimum revenue required per bar.

Credit Card Bar Pricing is inclusive of service charge and tax.

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours



BEVERAGE Bar Packages

1 HOUR BAR

Deluxe \$30
Premium \$34
Super Premium \$38

3 HOUR BAR

Deluxe \$44
Premium \$50
Super Premium \$56

ADDITIONAL HOURS ON PACKAGE

Deluxe \$12
Premium \$14
Super Premium \$16

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.
Additional hours of service will be \$75 per bartender per hour.
Prices are per guest.

A customary 26% taxable service charge and sales tax will be added to prices

