

— MARRIOTT —

INDY PLACE



**Authentic 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.

# CONTINENTAL BREAKFAST

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

## HEALTHY START | \$43

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 | \$46

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 | \$49

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?

Scrambled Eggs \$4  
Hickory Smoked Bacon Strips \$4  
Pork Sausage Links \$4  
Breakfast Potato of the Day \$4  
Buttermilk Pancakes & Maple Syrup \$4  
Belgian Style Waffles & Maple Syrup \$4

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 \$57

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 \$65

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, Nueske 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, Nueske 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 \$16

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

## PANCAKES \$16

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 \$16

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

## EGGS YOUR WAY \$16

Whole Eggs and Omelets Made to Order  
Accompaniments: Ham, Bacon, Sausage  
Tomatoes, Mushrooms, Red and Green Bell Peppers  
Jalapenos, , Yellow Onion, Baby Spinach  
Shredded Cheddar, Salsa Roja  
*\*Egg Whites Available on Request*

## BREAKFAST TACO \$16

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

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\$375 fee applies per Chef Attendant

Minimum 25 Guests per station



# BREAKFAST DISPLAYS

Displays may only be added to an existing Continental Breakfast or Breakfast Buffet  
Minimum 25 guests

## **BISCUIT BAR \$16**

Local Clover Honey, Blackberry Jam, Orange Marmalade  
Strawberry Preserves, Apple Butter  
Whipped Sweet Cream & Cinnamon Butters  
Warm Country Ham, Housemade Sausage Gravy

## **BREAKFAST BAKE \$16**

Pork Sausage, Hickory Bacon, Gruyere Cheese  
Shredded Potatoes, Cage Free Eggs  
Baby Spinach, Roasted Mushrooms, Crumbled Feta  
Peppadew Peppers, Cage Free Eggs  
Fresh Fruit Salad

## **SHAKSHUKA \$16**

Sweet Peppers, Spiced Plum Tomatoes, Cage Free Eggs  
Crusty Italian Loaf  
Potato Pepper Hash

Prices are per guest.  
A customary 26% taxable service charge and sales tax will be added to listed prices.  
Minimum 25 Guests per station



# BREAKFAST SANDWICHES

**A la Carte \$18 per sandwich**

**Add to an existing Breakfast Buffet \$10 per sandwich**

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 -- Nueske 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, Griddled Egg, Salsa Ranchera, Guacamole, Flour Tortilla

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





# GRAB & GO BREAKFAST \$45

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 -- Nueske 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, Griddled 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 \$45

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  
Lyonnaise 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

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Flaky Croissants \$72 per dozen

Freshly Baked Assorted Muffins \$72 per dozen

*\*Vegan option available upon request\**

Gluten-Free Double Chocolate Muffins \$84 per dozen

Danish of the Day \$72 per dozen

Assorted Coffee Cake Slices \$72 per dozen

Freshly Baked Scones \$72 per dozen

Artisan Breakfast Breads \$72 per dozen

Warm Iron Cinnamon Rolls with Cream Cheese Icing \$72 per dozen

Bagels with Cream Cheese, Peanut Butter, Assorted Jellies & Butter \$72 per dozen

Homemade Donut Holes Assortment – Cinnamon Sugar, Powdered Sugar \$16 per dozen

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



## A LA CARTE FRUIT & SNACKS

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Seasonal Whole Fresh Fruit \$55 per dozen

Market Style Fresh Fruit with Vanilla Bean Yogurt \$20 per guest

Individually Packaged Fruit Salad \$10 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 \$55 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

Chilled Starbucks Frappuccino \$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 Energy Drinks \$12 each

Assorted Celsius Beverages \$12 each

Assorted Gatorade \$8 per bottle

Bottled Iced Tea \$8 per bottle

Assorted Sparkling Bubbly Waters \$6 each

Lemonade \$95 per gallon

Freshly Brewed Iced Tea \$95 per gallon

Coconut Water \$9 each

Pellegrino Sparkling Water \$10 each

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



# BEVERAGE PACKAGES

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**ALL DAY HOT & COLD BEVERAGE SERVICE**  
\$60 (Maximum 8 Hours)

**HALF DAY HOT & COLD BEVERAGE SERVICE**  
\$40 (Maximum 4 Hours)

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

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.

## MORNING FUEL \$37

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 \$37

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 \$37

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 \$37

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 \$37

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 \$37

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

## SOUTH OF THE BORDER \$37

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 \$37

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.



# BUILD-YOUR-OWN BREAK \$37

All Breaks are available for 30 minutes of service. Add \$10 per person for each additional 30 minutes.  
All Breaks include Assorted Pepsi Products and Bottled Water

## 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  
Warm Churros + 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 Crudit  with Ranch Dip and Tzatziki  
Build Your Own Trail Mix  
Whole Fruit Market Style Fruit Display  
White Chocolate Coconut Pineapple Bites  
Housemade Peanut Butter Oat Energy Bites

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.





## A LA CARTE SWEET SNACKS

White Chocolate Blondies \$72 per dozen

Assorted Freshly Baked Cookies \$72 per dozen  
*Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, White Chocolate Macadamia*

Gluten Free Chocolate Chip Cookies \$84 per dozen

Brownies \$72 per dozen

Gluten Free Brownies \$84 per dozen

Assorted Cheesecake Squares \$72 per dozen

Lemon Bars \$72 per dozen

Assorted Full-Size Candy Bars \$5 per bar

Warm Churros + Chocolate Sauce \$72 per dozen

Ice Cream Sandwiches and Frozen Fruit Bars \$7 each

Chocolate Cinnamon Snack Mix \$10 per person

Chocolate Truffle Pops \$84 per dozen

Housemade Cereal Bars \$72 per dozen

Housemade Donut Holes \$16 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 \$12 per person

Warm Pita & Naan Bread with Roasted Garlic Hummus and Sundried Tomato Hummus \$12 per person

Pretzel Bites with Jalapeno Aged Cheddar Sauce and Stone Ground Mustard \$12 per person

Warm Corn Tortilla Chips with Housemade Guacamole and Warm Queso \$14 per person

Crispy Pita Chips and Naan Bread with Warm Spinach Artichoke Dip \$14 per person

Craft Your Own Trail Mix \$18 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 \$10 per person

IndyPlace Protein Box \$20 per Box

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

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



# 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 \$75 - 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 Formaggio Grilled Cheese \$8 per sandwich
- IndyPlace Rubeen \$8 per sandwich

### **BBQ \$75 - 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 \$75

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 \$75

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 \$75

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 \$75

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  
Warm Churros + Chocolate Sauce, Tres Leches Cake

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### FRIDAY \$75

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 \$75

Romaine Salad  
*Orange Segments, Edamame, Sweet Drop Peppers*  
*Chow Mein Noodles, Asian Sesame Ginger Dressing*  
Soba 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 \$75

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 Main, one Salad, one Snack and one Dessert per guaranteed guest  
Price includes your choice of Bottled Water and Assorted Pepsi Products

## **MAIN - Please Select Two**

*Add \$5 Per Guest for Each Additional "Main" Selection*

*Based on one full Sandwich per guest.*

### **OVEN GOLD 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

### **LONDON BROIL**

Muenster Cheese, Frisee, Tomato, Roasted Garlic Aioli, Ciabatta Bread

### **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

### **INDYPLACE BLT**

Bibb Lettuce, Tomato, Nueske Bacon, Sprouts  
Truffle Rosemary Aioli, Artisan Sourdough

## **SALAD - Please Select One**

### **INDYPLACE PASTA SALAD**

Gemelli Pasta, Arugula, Feta Crumbles, Grape Tomato, Peppadew, Shallot Vinaigrette

### **FINGERLING POTATO SALAD**

Green Onion, Dijon Aioli

### **BROCCOLI SALAD**

Bacon, Cheddar Cheese, Dried Cranberry, Sunflower Seeds, Apple Cider Aioli

### **ASIAN NOODLE SALAD**

Lo Mein Noodle, Red & Green Pepper, Green Onion, Asian Sesame Ginger Dressing

### **ENTREE GARDEN SALAD**

Chicken Breast, Mesclun Mix, Carrot, Cucumber, Tomato  
Focaccia Crouton, Buttermilk Ranch Dressing

### **ENTREE CAESAR SALAD**

Chicken Breast, Romaine, Cherry Tomato, Focaccia Crouton  
Shaved Parmesan, Creamy Caesar Dressing

### **SUPERFOOD WRAP (Vegan)**

Farro, Quinoa, Arugula, Red Onion, Cucumber, Roasted Sweet Potato  
Shallot Vinaigrette, Spinach Tortilla

### **ROASTED CHICKPEA SALAD SANDWICH (Vegan)**

Smoked Almond, Roasted Chickpeas, Avocado Spread, Fresh Dill  
Radish, Baby Spinach, Cucumber, Artisan Roll

### **BBQ PORTOBELLO SANDWICH (Vegan)**

Baby Spinach, Caramelized Onions, Sliced Tomato  
Vegan Garlic Aioli, Artisan Roll

## **SNACK - Please Select One**

Fresh Fruit Salad  
Individual Kettle Chips

## **DESSERT - Please Select One**

Toffee Crunch Blondie  
Fresh Baked Chocolate Chip Cookie  
Lemon Blueberry Cookie  
Chocolate Chunk Brownie

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



# WORKING MARKET LUNCH \$75

Discreetly placed at your seat, presented in wooden farmers crates (Maximum 40 guests)  
Pure Leaf Iced Tea Beverage included.

**ASSORTED SODA, BOTTLED WATER AND KETTLE CHIPS Included with all meals**

## **MAIN - Please Select Two**

*Each Guest will receive one half of each sandwich selected*

### **FARMHOUSE CHICKEN SANDWICH**

Shallot Marinated Chicken Breast, Dill Havarti Cheese, Tomato Jam, Arugula, Herbed Avocado Aioli, Tomato Focaccia

### **SOUTHWEST CHICKEN WRAP**

Cilantro Lime Chicken, Chipotle Jack Cheese, Romaine, Corn Salsa, Garlic Jalapeno Aioli, Flour Tortilla

### **ULTIMATE PRIME RIB SANDWICH**

Shaved Prime Rib, Horseradish Boursin Spread, Tomato Bacon Jam, Grain Mustard, Watercress, Onion Roll

### **LOADED PASTRAMI SANDWICH**

Fresh Shaved Pastrami, Dijonaise, Dill Pickle, Jarlsberg Swiss, Arugula, Ciabatta Roll

### **CALIFORNIA COBB SANDWICH**

Oven Gold Turkey, Beefsteak Tomato, Leaf Lettuce, Shaved Red Onion, Hard Boiled Egg Spread, Crispy Bacon, Avocado Aioli, Sourdough

### **SMOKED TURKEY SANDWICH**

Sliced Tomato, Shaved Honeycrisp Apple, Gouda, Herb Mayo, Sprouts, 9-Grain Wheat Bread

## **SALAD - Please Select One**

*Each Guest will receive one of each salad*

### **BROCCOLI SALAD**

Bacon, Cheddar Cheese, Dried Cranberry, Sunflower Seeds, Apple Cider Aioli

### **TOMATO & MOZZARELLA**

Fig Jam, Fresh Basil, Balsamic Reduction, Pomegranate

### **CUCUMBER SALAD**

Feta, Pulled Dill, Toasted Pistachio, Extra Virgin Olive Oil

### **ROASTED RED POTATO SALAD**

Artichokes, Roasted Red Peppers, Shaved Parm, Basil, Herb Vinaigrette

### **COUCOUS COMPOSITION (Vegan)**

Dried Cranberries, Arugula, Candied Pecans, Basil Vinaigrette

### **ASIAN CUCUMBER SALAD (Vegan)**

Shaved Carrot, Peanut Dressing, Toasted Sesame Seeds

## **DESSERT - Please Select One**

### **SMORE BROWNIE MASON JAR**

Graham Cracker, Housemade Brownies, Marshmallow Fluff

### **CHOCOLATE TRIFLE**

Triple Chocolate Cake, White Chocolate Mousse

Dark Chocolate Mousse, Candy Crumble

### **BANANA CREAM PIE**

Banana Curd, Vanilla Wafers, Meringue

### **SAMOA COOKIE JAR**

Vanilla Whip, Toasted Coconut, Caramel, Chocolate

### **BLUEBERRY CHEESECAKE JAR**

Whipped Cheesecake, Blueberry Coulis, Vanilla Cream

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

#### CLASSIC CHOP (GF) \*Available for Preset\*

Romaine Hearts, Provolone, Sweet Drop Peppers, Giardiniera  
Kalamata Olive, Cucumber, Red Wine Vinaigrette

#### INDYPLACE CAESAR \*Available for Preset\*

Romaine Hearts, Grape Tomato, Shaved Parmesan  
Focaccia Crouton, Creamy 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 \$6 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 \$78

#### 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, Neuske Bacon, Red Wine Demi

#### BBQ GRILLED CHICKEN

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

#### PAN FLASHED AIRLINE CHICKEN (GF)

Crispy Parmesan Polenta, Buttered Broccolini, Tomato Cream, Oven Dried Tomato Jam

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 \$85

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

#### STEAK DIANE (GF) \$85

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

#### KOREAN LACQUERED SHORT RIB (GF) \$85

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

#### BEEF BOURGUIGNON (GF) \$85

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, Sweety 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

Nueske Bacon Brussels Sprouts, Roasted Garlic Mashed Potatoes, Sun King Osiris Beer Demi, Sweety 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) \$92

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

CHIMICHURRI FLAT IRON AND PAN-FLASHED CHICKEN BREAST (GF/DF) \$92

Roasted Fingerling Potato, Tomato, House Vegetable Medley, Chermoula

HOUSE MARINATED FLAT IRON AND CHERRY BALSAMIC GLAZED SALMON \$92

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) \$62

Shaved Parmesan, Wild Mushroom, Lacinato Kale, Roasted Tomato

SOUTHWEST STUFFED SWEET POTATO (GF) \$62

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

MARINATED PORTOBELLO MUSHROOM (GF) \$62

White Bean Puree, Garlic Buttered Broccolini, Roasted Vegetable Demi

ROASTED BUTTERNUT SQUASH (GF) \$62

Baby Kale, Dried Cranberries, Quinoa, Roasted Mushrooms

### VEGAN ENTREES

ROASTED VEGETABLE WELLINGTON (DF) \$62

Steamed Rice, Roasted Broccolini, Red Pepper Coulis

POTATO GNOCCHI (DF) \$62

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

CHICKPEA TIKKA MASALA (GF, DF) \$62

Steamed Jasmine Rice, Roasted Cauliflower, Fresh Cilantro

ROASTED CAULIFLOWER STEAK (GF, DF) \$62

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

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### 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 \$6 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: \$85 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 Ciliegine 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, DF, Vegan)

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 FLATBREAD (V)**

Goat Cheese, Pistachio, Sesame Cracker, Micro Arugula

## **ANTIPASTO SKEWER (GF)**

Provolone, Salami, Soppressata, Fontina, Pepperoni

## **BACON DEVILED 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' OEURVES \$10

Passed Hors D' Ouevres 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 Grant's Grilled

## FLANK STEAK SATE (DF/GF)

Balsamic Demi Glaze, 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 \$20

Cut Melons, Fresh Berries, Vanilla Bean Greek Yogurt

## INDYPLACE VEGETABLE GARDEN \$20

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

## ARTISAN CHEESEBOARD \$35

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

## MEZZE PLATTER \$35

Marinated Ciligiene Mozzarella, Marinated Feta Cheese Olives, Baby Carrots, Cucumber, Artichokes  
Peppadew Peppers, Pepperoncini  
Roasted Garlic Hummus, Tabbouleh Salad  
Housemade Tzatziki  
Grilled Pita Bread, Parmesan Flatbread, Griddled Table Bread

## CHEF'S GRAZING PLATTER \$50

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 \$72/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

Minimum of 3 Stations Required.  
Minimum of 25 Guests per station

## **BUILD A SALAD GARDEN \$28**

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 \$28**

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

## **FRIDAY NIGHT TAKEOUT \$30**

Fried Rice Made to Order  
Crispy Orange Chicken, Sesame Ginger Shrimp, Marinated Tofu  
Sesame Toasted Broccoli  
Mini Vegetable Spring Rolls with Sweet Chili Sauce

## **RAMEN \$30**

Soy Ginger Marinated Tofu, Lemongrass Sesame Chicken, Char Sui Pork  
Tonkatsu Broth, Shiitake Kombu Broth  
Sesame Soy Mushroom, Charred Tomato, Bamboo Shoots, Bok Choy  
Pickled Egg, Shaved Jalapeno, Enoki Mushrooms, Shredded Carrots  
Hot Sesame Oil, Chili Crunch

## **MASHED POTATOES \$30**

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 \$30**

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 \$30**

Birria, Al Pastor Pork, Chicken Tinga  
Traditional Charro Beans  
Cilantro, Pickled Onions, Radish, Shaved Jalapeno  
Queso Fresco, Salsa Roja, Salsa Verde  
4" Corn Tortilla

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 STATIONS

Minimum of 3 Stations Required.  
Minimum of 25 Guests per station

## SLIDERS \$30

### 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 Pickles*

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 \$30

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*

## SOUTH OF THE BORDER \$30

Chicken Quesadillas

Housemade Salsa Roja & Guacamole

Roasted Corn & Poblano Dip, Warm Chorizo Queso

Housemade Corn Tortilla Chips

## FLATBREAD \$30

### 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*

## MAC & CHEESE \$30

### 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





# CARVING STATIONS

Minimum of 3 Stations Required.  
Minimum of 25 Guests per station

## **AIRLINE TURKEY CONFIT \$30**

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

## **BROWN SUGAR GLAZED BONE-IN HAM \$30**

Roasted Brussels Sprouts, Whipped Potatoes  
Cider Demi, Pretzel Rolls

## **HERB CRUSTED BEEF TENDERLOIN \$45**

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

## **ARGENTINA MIXED GRILL \$35**

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

## **SMOKEHOUSE BBQ \$38**

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

## **PRIME RIB \$45**

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

## **PASTRAMI & CORNED BEEF \$38**

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

## **CEDAR PLANK SALMON \$35**

Roasted Asparagus, Garlic Butter New Potatoes  
Orange Molasses Glaze

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

Minimum of 3 Stations Required.  
Minimum of 25 Guests per station

## **ACAI BOWL \$28**

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

## **BUILD YOUR OWN SUNDAE \$28**

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 \$28**

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

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### 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 \$12

Premium Liquor \$14

Super Premium Liquor \$16

Imported Beer \$9

Domestic Beer \$8

American Craft Beer \$10

House Wine by the glass \$12

Soft Drinks \$6

Bottled Waters \$6

Cordials (upon request only) \$12 and up

### CREDIT CARD BAR

Deluxe Liquor \$14

Premium Liquor \$16

Super Premium Liquor \$18

Imported Beer \$11

Domestic Beer \$10

American Craft Beer \$12

House Wine \$14

Soft Drinks \$6

Bottled Waters \$6

Cordials (upon request only) \$14 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

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## 1 HOUR BAR

Deluxe \$28  
Premium \$32  
Super Premium \$36

## 3 HOUR BAR

Deluxe \$42  
Premium \$48  
Super Premium \$54

## 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 25% taxable service charge and sales tax will be added to prices

