



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

CATERING MENU GUIDE



TABLE OF CONTENTS

General Information	1
Breakfast	4
A La Carte	7
Break Service	10
Box Lunches	11
Chilled Plated Lunches	12
Plated Lunches	13
Lunch Buffets	15
Plated Dinners	18
Reception	20
Beverages	24



INDIANA CONVENTION CENTER AND LUCAS OIL STADIUM
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GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As Indiana Convention Center and Lucas Oil Stadium's exclusive caterer, Centerplate is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any Event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Centerplate's culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests. From first course to last, Centerplate is committed to providing Craveable Experiences with Raveable Results.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Indiana Convention Center and Lucas Oil Stadium. All food and beverages, including bottled water, must be purchased from Centerplate.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

SERVICE CHARGES AND TAX

A 21% service charge will apply to all food and beverage charges.

Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations.

PAYMENT POLICY

A 90% deposit and signed Food and Beverage contract is due 30 days prior to your Event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

CHINA SERVICE

All food and beverage events located in the Exhibit Halls and Non-Carpeted Areas with the exception of plated meals, are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

GENERAL INFORMATION

LINEN SERVICE

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), Centerplate will notify the Customer of estimated labor fees based on the information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

CONCESSION SERVICE

Appropriate operation of Concession Outlets may occur during show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Outlet/Cart.

GUARANTEES

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance").

There may be applicable charges for events with minimal attendance.

If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

GENERAL INFORMATION

Meal functions of 2,500 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY

At the discretion of the Indiana Convention Center and Lucas Oil Stadium, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer’s sole expense. Please consult the Indiana Convention Center and Lucas Oil Stadium Event Manager for details.

BREAKFAST

CONTINENTAL BREAKFAST

- B1 CONTINENTAL BREAKFAST** **\$14.00**
Assorted Fruit Juices, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
- B2 PREMIUM CONTINENTAL BREAKFAST** **\$16.25**
Assorted Fruit Juices, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Sliced Seasonal Fruit and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

ENHANCE YOUR CONTINENTAL BREAKFAST

- B3 BUTTERMILK BISCUIT SANDWICH** **\$4.75**
Scrambled Eggs, Seasoned Pork Sausage Patty and Melted Cheddar Cheese
Served on a Buttermilk Biscuit
- B4 ENGLISH MUFFIN BREAKFAST SANDWICH** **\$4.95**
Scrambled Eggs, Canadian Bacon and Melted Cheddar Cheese on a Toasted English Muffin
- B5 FLAKY CROISSANT SANDWICH** **\$5.75**
Scrambled Eggs, Virginia Ham and Melted Cheddar Cheese on a Croissant
- B6 BREAKFAST BURRITO** **\$5.25**
Warm Flour Tortilla filled with Scrambled Eggs, Applewood Smoked Bacon,
Melted Cheese and Seasoned Breakfast Potatoes
- B7 BISCUITS AND GRAVY** **\$4.75**
Flaky Country Buttermilk Biscuits served with Spicy Sausage Gravy - A Hoosier Favorite!

For additional enhancements, please see our A La Carte section of the menu.

BREAKFAST

- B8 STANDARD BREAKFAST BUFFET** **\$20.50**
Scrambled Eggs with Fresh Herbs and Diced Red Tomatoes
Hash Brown Potatoes, Crisp Applewood Smoked Bacon Strips and Seasoned Pork Sausage Links
Assorted Fruit Juices, Sliced Melon, Pineapple and Berries
Fresh Baked Muffins, Danish Pastries, Fruit Breads and Bagels
Served with Sweet Cream Butter, Fruit Preserves, Regular and Low-Fat Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- B9 CIRCLE CITY BREAKFAST BUFFET** **\$22.95**
Scrambled Eggs with Melted Sharp Cheddar Cheese and Fresh Herbs
Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter
Rosemary-Roasted Red Potatoes
Crisp Applewood Smoked Bacon Strips and Grilled Sausage
Assorted Fruit Juices, Sliced Melon, Pineapple and Berries
Fresh Baked Muffins, Danish Pastries, Fruit Breads, Bagels and Croissants
Served with Sweet Cream Butter, Fruit Preserves, Regular and Low-Fat Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

ENHANCE YOUR BREAKFAST BUFFET

- B10 INDIVIDUAL CHEESE OMELETS** **\$4.95**
Pepper Jack and Swiss Cheeses
- B11 INDIVIDUAL BELGIAN WAFFLES** **\$5.00**
Thick Belgian Waffles
Served with Maple Syrup, Whipped Cream, Honey Butter and Fresh Seasonal Berries
- B12 EGG AND OMELET STATION** **\$5.50**
Prepared to Order with Choice of Diced Sweet Bell Peppers, Sautéed Bermuda Onion,
Sliced Mushrooms, Diced Tomatoes, Fresh Baby Spinach, Diced Virginia Ham,
Crumbled Applewood Smoked Bacon, Swiss and Cheddar Cheeses
- B13 OATMEAL BUTTERMILK GRIDDLE CAKES** **\$4.50**
Served with Whipped Sweet Butter, Warm Maple Pecan Syrup and Fresh Berries

For additional enhancements, please see our A la Carte section of the menu.

BREAKFAST

PLATED BREAKFAST

All plated breakfasts are served with Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Preserves, Fresh Squeezed Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

- | | |
|---|----------------|
| B14 TRADITIONAL BREAKFAST | \$15.25 |
| Scrambled Eggs
Seasoned Pork Sausage Links
Rosemary-Roasted Red Potatoes | |
| B15 BANANAS FOSTER STUFFED FRENCH TOAST | \$14.75 |
| Topped with Toasted Pecans
Choice of Blueberry or Shagbark Hickory Syrups
Seasoned Pork Sausage Patties | |
| B16 BREAKFAST FRITTATA | \$17.95 |
| Sauteed Button Mushrooms, Chopped Spinach, Fresh Herbs and Gruyere Cheese
Pork Sausage Patties
Breakfast Potatoes with Caramelized Onion and Tri-Colored Peppers | |
| B17 WILD MUSHROOM AND HERBED EGG STRUDEL | \$18.95 |
| A Scrambled Egg-Filled Puff Pastry with Sauteed Wild Mushrooms, Spinach,
Seasoned Sausage and Cheese
Balsamic-Glazed Oven-Roasted Tomato
Roasted Red Potatoes with Fresh Scallions | |

For additional enhancements, please see our A la Carte section of the menu.

A LA CARTE

C1	COFFEE (gallon) Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas	\$40.00
C2	STARBUCKS® COFFEE (gallon) Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Tazo Teas	\$48.00
C3	ASSORTED BOTTLED FRUIT JUICES	\$3.50
C4	ASSORTED FRUIT JUICES (gallon) Orange, Apple, Grapefruit, Cranberry	\$32.00
C5	LEMONADE (gallon)	\$32.00
C6	FRESHLY BREWED ICED TEA (gallon)	\$32.00
C7	DASANI® BOTTLED WATER	\$3.25
C8	SPARKLING MINERAL WATER	\$3.50
C9	ASSORTED CANNED SODAS	\$3.00
C10	ASSORTED BOTTLED VITAMINWATER®	\$5.50
C11	INDIVIDUAL ASSORTED CARTONS OF MILK	\$2.25
C12	SLICED SEASONAL FRUIT AND BERRIES Clover Honey-Yogurt Dipping Sauce	\$4.25
C13	WHOLE FRESH FRUIT	\$2.25
C14	ASSORTED YOPLAIT® YOGURT	\$2.50
C15	ASSORTED INDIVIDUAL CEREALS AND MILK	\$4.00

Custom options available upon request. Please speak to your Catering Sales Representative.

A LA CARTE

C16 MUFFINS (dozen) Blueberry, Banana, Honey Oat Bran, Lemon Poppy Seed, Chocolate Chip	\$30.00
C17 BAGELS (dozen) Plain, Poppy Seed, Cinnamon Raisin, Blueberry, Everything	\$30.00
C18 DANISH (dozen) Cheese, Apple, Blueberry, Cherry	\$30.00
C19 BREAKFAST BREADS (loaf) Carrot, Zucchini, Banana Nut, Cherry Almond, Cranberry Orange	\$25.00
C20 SCONES (dozen) Blueberry, Cherry Almond, Raisin	\$32.00
C21 CROISSANTS (dozen) Served with Sweet Butter and Jellies	\$32.00
C22 ASSORTED HEALTHY BREAKFAST PASTRIES (dozen) Assorted Low-Fat Muffins and Scones	\$38.00
C23 ASSORTED PREMIUM FRUIT AND NUT BARS (dozen) Blueberry, Apple, Cherry	\$57.00
C24 FRESH BAKED COOKIES (dozen) Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut	\$28.00
C25 RICE KRISPY® TREATS (dozen) Traditional or Chocolate Dipped	\$28.00
C26 BROWNIES (dozen) Double Chocolate Fudge	\$29.00
C27 HALF SHEET CAKE* (40 slices) Choice of Fruit or Cream Filling	\$125.00
C28 FULL SHEET CAKE* (80 slices) Choice of Fruit or Cream Filling	\$220.00
C29 ASSORTED MINI CUPCAKES (dozen) Red Velvet, Chocolate, Carrot and Vanilla Bean	\$32.00
C30 CHEESECAKE XANGOS (dozen) Rich Creamy Cheesecake in a Flaky Pastry Tortilla	\$45.00
C31 LEMON BARS (dozen) Lemon Curd on Buttery Shortbread	\$40.00

**Custom artwork available upon request.
Please speak to your Catering Sales Representative.*

A LA CARTE

C32 SEVEN LAYER BARS (dozen)	\$40.00
C33 CHOCOLATE-DIPPED STRAWBERRIES (dozen)	\$30.00
C34 BUTTERSCOTCH BLONDIES (dozen)	\$29.00
C35 INDIVIDUAL BAGS OF CHIPS AND SNACKS (each)	\$2.25
C36 TORTILLA CHIPS (per person) Served with Salsa and Guacamole	\$3.50
C37 POTATO CHIPS AND DIP (per person) Please select <i>one</i> from the following options: · Smoked Chili Fromage Blanc with Caramelized Pineapple · Spicy Ranch · Caramelized Onion and Fresh Herb Dip	\$3.25
C38 PRETZEL TWISTS (pound)	\$16.00
C39 MIXED NUTS (pound)	\$22.00
C40 SNACK MIX (pound) Traditional or Spicy	\$16.00
C41 GIANT SOFT PRETZELS (each) Choice of Mustard or Nacho Cheese Sauce	\$3.00
C42 QUAKER® CHEWY GRANOLA BARS (each)	\$3.00
C43 KELLOGG'S® NUTRI GRAIN BAR (each)	\$5.00
C44 FULL SIZE ASSORTED CANDY BARS (each)	\$3.50
C45 ICE CREAM NOVELTIES (each)	\$2.75
C46 PREMIUM ICE CREAM NOVELTIES (each)	\$6.50

BREAK SERVICE

- C47 DEATH BY CHOCOLATE BREAK** **\$12.00**
Chocolate Dipped Oreo® Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C48 HARVEST BREAK** **\$15.00**
Grilled Local Vegetable Antipasto Display
Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Regional Favorites
Toasted Specialty Flat Breads and Lavosh Crackers
Warm Spinach and Artichoke Dip
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C49 BALLPARK BREAK** **\$9.00**
Gourmet Soft Pretzels with Mustard, Mini Hot Dogs,
Individual Bags of Dry Roasted Peanuts and Popcorn
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C50 TRAIL MIX STATION** **\$6.00**
Create Your Own Snack Mix with Large Glass Jars Filled with Granola, Roasted Peanuts,
Sun Flower Seed, M&M's®, Mixed Dried Fruits and Banana Chips
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- C52 MAKE IT PERSONAL CUPCAKE STATION** **\$7.75**
Decorate Your Own Cupcakes - Includes Vanilla and Chocolate Cupcakes
Selection of White, Colts' Blue and Chocolate Frostings and a Variety of Toppings
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

BOX LUNCHES

- L1 TRADITIONAL BOX LUNCH** **\$17.00**
SELECTION OF SANDWICH ON A FRENCH BAGUETTE:
· Turkey and Swiss Cheese
· Roast Beef and Cheddar Cheese
· Ham and Cheddar Cheese
· Grilled Vegetables
Served with Individual Bag of Potato Chips and Gourmet Chocolate Chip Cookie
Soda or Bottled Water
- L2 GOURMET WRAP BOX LUNCH** **\$20.00**
SELECTION OF GOURMET WRAP SANDWICH:
· Southwest Roast Beef Wrap with Grilled Peppers
· Grilled Turkey with Pesto Wrap
· Grilled Vegetable Wrap
Served with Gourmet Potato Chips, Pasta Salad and Gourmet Brownie
Soda or Bottled Water
- L3 GOURMET SALAD BOX LUNCH** **\$23.00**
SELECTION OF GOURMET SALAD:
· Hoosier Fried Chicken Breast Salad
· Grilled Chicken Caesar Salad
Served with Gourmet Potato Chips and Gourmet Brownie
Soda or Bottled Water
- L4 DELICATESSEN BOX LUNCH** **\$22.00**
SELECTION OF GOURMET SANDWICH:
· Smoked Turkey and Baby Swiss on Ciabatta
· Chilled Beef on a Baguette, Muenster Cheese and Horseradish Spread
· Crunchy Breaded Chicken Breast with Shredded Lettuce, Cheese and Salsa wrapped in a Flour Tortilla
Served with Gourmet Potato Chips, Tangy Cucumber Salad and Gourmet Cookie
Soda or Bottled Water

*We recommend adding Whole Fruit to your box lunch!
Custom options available upon request. Please speak to your Catering Sales Representative.*

CHILLED PLATED LUNCHES

*Chilled Plated Lunch Entrées include Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

ENTRÉES

Please select one from the following:

- | | | |
|-----------|---|----------------|
| L5 | CHILLED ITALIAN-STYLE GRILLED CHICKEN SALAD
Mix of Crisp Romaine and Field Greens
Topped with Artichoke Hearts, Cucumbers, Tomatoes, Grilled Sliced Chicken Breast,
Fresh Parmesan Curls and Asiago Cheese
Focaccia Bread rubbed with Sun-Dried Tomato Pesto
Sun-Dried Tomato Vinaigrette | \$22.00 |
| L6 | CHILLED NIÇOISE SALAD
Fresh Greens Topped with Grilled Salmon, Roasted Fingerling Potatoes,
Teardrop Tomatoes, Haricots Vert, Kalamata Olives and Boiled Eggs
Champagne Vinaigrette | \$25.00 |
| L7 | GRILLED PESTO CHICKEN ON CIABATTA ROLL
Pesto Marinated Sliced Chicken Breast with Provolone Cheese
House Coleslaw with Cucumber, Napa Cabbage and Jicama
Vine-Ripened Tomatoes | \$24.00 |
| L8 | HEARTLAND CHILLED BEEF BAGUETTE
Chilled Tender Steak with Muenster Cheese
Served on Split Baguette with Horseradish Spread, Lettuce, Sweet Onion and Tomato
Tangy Cucumber Salad
Fresh Fruit Garnish | \$27.00 |
| L9 | MIDWEST-STYLE BLACK AND BLUE SALAD
Blackened, Marinated and Sliced New York Strip Steak
Served on a Bed of Baby Bibb Lettuce with Red Onion Rings, Roasted Red and Bell Peppers,
Crumbled Danish Bleu Cheese and Sliced Cantaloupe
Herb Vinaigrette Dressing | \$21.00 |

DESSERTS

Please select one from the following:

NEWYORK CHEESECAKE

Raspberry Sauce

CHOCOLATE FLOURLESS CAKE

Fresh Blueberry Sauce and Whipped Cream

FRENCH APPLE TORTE

Vanilla Bean Creme Anglaise

PLATED LUNCHES

Plated Lunch Entrées include choice of Salad, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

SALADS

Please select one from the following:

BABY SPINACH SALAD

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Eggs, Candied Pecans and Golden Raisins
Spiced Mustard Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, topped with Home-Style Croutons and Shredded Parmesan Cheese
Classic Caesar Dressing

ICEBERG WEDGE SALAD

Wedge of Iceberg Lettuce, topped with Sliced Radishes, Chopped Bacon Bits, Roma Tomatoes and Crumbled Blue Cheese
Choice of Balsamic Vinaigrette or Blue Cheese Dressing

SPRING MIX SALAD

Red and Yellow Pear Tomatoes, Radishes, Carrot Curls and Croutons
Sherry Vinaigrette

CITRUS SALAD

Romaine Lettuce, Orange and Grapefruit Segments and Fresh Raspberries
Raspberry Vinaigrette

MEDITERRANEAN SALAD

Crisp Romaine topped with Kalamata Olives, Diced Tomatoes, Red Onion, Pepperoncini and Feta Cheese
Herb Vinaigrette Dressing

PLATED LUNCHES

ENTRÉES

Please select one from the following:

- | | |
|--|----------------|
| L10 PENNE PUTTANESCA WITH GRILLED CHICKEN | \$23.00 |
| Sun-Dried Tomatoes, Capers, Onion, Basil, Kalamata Olives and Melted Cheese
Penne Pasta
Fresh Steamed Broccoli | |
| L11 GRILLED BREAST OF CHICKEN | \$24.00 |
| Tomato, Olive and Artichoke Ragout
Garlic Mashed Potatoes
Fresh Seasonal Vegetables | |
| L12 HORSERADISH CRUSTED CHICKEN BREAST | \$25.00 |
| Roasted Tomato Cream Sauce
Wild Rice Blend
Fresh Seasonal Vegetables | |
| L13 GRILLED TOP SIRLOIN MEDALLION | \$27.00 |
| Truffled-Wild Mushroom Ragout
Red Bliss Mashed Potatoes
Fresh Seasonal Vegetables | |
| L14 DRY RUB FLAT IRON STEAK | \$30.00 |
| Cabernet Wine Reduction
Loaded Mashed Yukon Gold Potatoes
Fresh Seasonal Vegetables | |
| L15 PISTACHIO CRUSTED PORK TENDERLOIN | \$29.00 |
| Apple Cider Mustard Seed Sauce
Mashed Yukon Potatoes
Fresh Seasonal Vegetables | |
| L16 GRILLED ATLANTIC SALMON | \$30.00 |
| Pineapple Mango Salsa
Parsley Buttered Red Bliss Potatoes
Fresh Seasonal Vegetables | |

DESSERTS

Please select one from the following:

NEW YORK CHEESECAKE

Raspberry Sauce

DOUBLE CHOCOLATE CAKE

Strawberry Sauce

CHOCOLATE FLOURLESS TORTE

Fresh Blueberry Sauce and Whipped Cream

FRENCH APPLE TORTE

Vanilla Bean Creme Anglaise

SUGAR CREAM PIE

Whipped Cream and Fresh Strawberry

LAYERED CARROT CAKE

Cream Cheese Icing and Caramel Sauce

LUNCH BUFFETS

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter, Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.*

L17 ITALIAN LUNCH BUFFET

\$26.00

Mixed Field Greens with Tomatoes, Cucumbers and Carrot Curls
Italian Vinaigrette and Creamy Ranch Dressings

Mozzarella and Tomato Salad
Fresh Sliced Seasonal Fruits
Prosciutto with Melon

Chicken Cacciatore
Baked Ziti Pasta with Sweet Italian Sausage
Eggplant Parmesan

Fresh Seasonal Vegetables

Assorted Whole Layered Cakes

L18 SHAGBARK HICKORY BARBEQUE LUNCH BUFFET

\$29.00

Black Bean and Corn Salad, Loaded Potato Salad, Creamy Red and Green Cole Slaw,
Fresh Sliced Seasonal Fruits and Berries

Grilled Chicken Breast with Shagbark Hickory Barbeque Sauce
Shredded Pork Barbeque served with Crisp Dill Pickles and Buns
Corn Meal Crusted Catfish with Remoulade Sauce

Spanish Rice with Cilantro and Sweet Yellow Corn
Molasses Baked Beans
Fresh Seasonal Garden Vegetables

Baked Fruit Cobbler

L19 DELI LUNCH BUFFET

\$23.00

Mixed Field Greens with Tomatoes, Cucumbers and Carrot Curls
Italian Vinaigrette and Creamy Ranch Dressings

Marinated Carrot Salad
Tabbouleh Salad
Hummus
Roasted Red Potato Salad

Sliced Meats and Cheeses:
Smoked Turkey Breast, Roast Beef, Smoked Ham and Pastrami
Cheddar, Swiss and Provolone Cheeses

Served with Assorted Deli Style Breads and Rolls
Lettuce, Tomato, Onion and Dill Pickle Spears
Mayonnaise, Whole Grain and Yellow Mustards

Whole Fresh Fruit, Gourmet Cookies and Brownies

LUNCH BUFFETS

L20 PREMIUM LUNCH BUFFET

\$29.00

The Premium Lunch Buffet offers many combinations of foods to best suit your attendees.

*Included with your Luncheon Buffet are Hearth Baked Rolls and Butter,
Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Teas.*

Please select two options from the following salads:

GARDEN SALAD

Tomatoes, Cucumbers and Carrot Curls
Italian Vinaigrette and Creamy Ranch Dressings

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, topped with Home-Style Croutons and Shredded Parmesan Cheese
Classic Caesar Dressing

CRISP ROMAINE

Kalamata Olives, Diced Tomatoes, Red Onion, Pepperoncini and Feta Cheese
Herb Vinaigrette Dressing

HOUSE COLESLAW

Cucumber, Napa Cabbage and Jicama

TANGY CUCUMBER SALAD

SEASONAL FRUIT SALAD

Please select two options from the following entrees::

GRILLED CHICKEN BREAST

Mushroom Hunter Sauce

PORK TENDERLOIN FRITTER

Home-Style Apple Sauce

GRILLED SALMON FILET

Merlot Raspberry Reduction Sauce

VEGETARIAN LASAGNA

Mushrooms, Marinara, Spinach and Feta Cheese

OVEN ROASTED ROSEMARY CHICKEN BREAST

Shallot Brown Sauce

LUNCH BUFFETS

Please select two options from the following side dishes:

ROASTED POTATOES WITH GARLIC AND SHALLOTS

WILD RICE BLEND

STEAMED JASMINE RICE AND ORZO PASTA

BUTTERY POPPY SEED EGG NOODLES WITH FRESH CHOPPED CHIVES

FRESH SEASONAL VEGETABLES

ROASTED ROOT VEGETABLE MEDLEY

Please select three options from the following desserts:

NEW YORK CHEESECAKE

Raspberry Sauce

CHOCOLATE FLOURLESS CAKE

Fresh Blueberry Sauce with Whipped Cream

FRENCH APPLE TORTE

Vanilla Bean Creme Anglaise

BOURBON PECAN PIE

Whipped Cream

SUGAR CREAM PIE

Whipped Cream and Fresh Strawberry

WARM CHERRY AND PEACH COBBLER

PLATED DINNERS

Plated Dinner Entrees include choice of Salad, Chef's Choice of Seasonal Vegetables, Hearth Baked Rolls and Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

SALADS

Please select one from the following:

BABY ICEBERG WEDGE

Slivered Red Onions, Shaved Carrots, Crispy Pancetta Bacon and Herb Speckled Oven Dried Tomatoes
Choice of Tangy Ranch Dressing or Sweet Balsamic Vinaigrette

CAESAR WEDGE SALAD

Romaine Lettuce Wedge with Garlic Herb Croutons and Parmesan Cheese
Classic Caesar Dressing

SALAD ENHANCEMENTS

CILANTRO MARINATED HEIRLOOM YELLOW TOMATO AND ENGLISH CUCUMBER SALAD \$2.00

On a Bed of Mesclun Greens with Artichokes, Fennel and Kalamata Olives
Herbal Vinaigrette

BERRY SALAD \$2.00

Crisp Romaine, Organic Bibb Lettuce, Radicchio, Strawberries, Blackberries, Blueberries,
Williams Pear Crumbled Blue Cheese and Toasted Pecans
Pear Honey Vinaigrette

ENTRÉES

Please select one from the following:

D1 CHICKEN BRUSCHETTA \$31.00

Rosemary, Artichoke and Tomato Bruschetta Sauce
Rice Pilaf with Basil and Pine Nuts

D2 MIDWEST CHICKEN FRIED STEAK \$30.00

Country-Style White Corn Cream Sauce
Mashed Yukon Gold Potatoes

D3 SLOW ROASTED ROSEMARY AND BLACK PEPPER CRUSTED PRIME RIB \$45.00

Au Jus and Creamy Horseradish Cream
Garlic Roasted Fingerling Potatoes

D4 ALE-BRAISED BONELESS BEEF SHORT RIBS \$37.00

Crispy Seasoned Onion Straws
Butter Mashed Potatoes

D5 ROASTED BELL PEPPER STUFFED CHICKEN BREAST AND GRILLED SALMON \$49.00

Wild Mushroom Sauce and Yellow Tomato Mango Sauce
Blended Wild Rice

PLATED DINNERS

D6 GRILLED SALMON FILET	\$45.00
Merlot Raspberry Reduction Roasted Fingerling Potatoes	
D7 MISO MARINATED MACADAMIA NUT CRUSTED MAHI MAHI FILET	\$47.00
Sweet Chili and Coconut Sauce Jasmine Rice	
D8 GRILLED NEWYORK STRIP	\$48.00
Roasted Shallot Brandy Sauce Roasted Herb Potatoes	
D9 FILET MIGNON	\$53.00
Morel Zinfandel Sauce Parmesan Dutchess Potatoes	
D10 GRILLED FILET MIGNON AND MARYLAND CRAB CAKES	\$52.00
Port Demi and Ginger Cilantro Cream Dauphine Potatoes	

DESSERTS

Please select one from the following:

NEWYORK CHEESECAKE

Fresh Sliced Strawberries and Sauce

CHOCOLATE FLOURLESS CAKE

Banana Whipped Cream and Kiwi Sauce

FRENCH APPLE TORTE

Vanilla Bean Creme Anglaise

TORTE TIRAMISU

Mascarpone and Marsala with Kahlua Cake

BREAD PUDDING

Sweet Bourbon Sauce, Apples and Raisins

CHOCOLATE MUD PIE MOUSSE

Bittersweet Chocolate Mousse with Chewy Brownie Bites

RECEPTION

COLD HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R1	ANTIPASTO SKEWER Mozzarella Cheese, Sun-Dried Tomatoes, Artichoke Hearts and Kalamata Olives Brushed with Italian Dressing	\$3.75
R2	SMOKED SALMON MOUSSE with Capers and Red Onion on Pumpernickel	\$3.00
R3	BELGIAN ENDIVE with Herb Boursin and Chopped Walnuts	\$2.70
R4	SUN-DRIED TOMATO GOAT CHEESE AND BAY SHRIMP on Cucumber Canape	\$2.75
R5	BRUSCHETTA CROSTINI topped with Basil and Tomato	\$2.40
R6	FRENCH MOUSSE AND ENGLISH CUCUMBER CANAPE	\$2.80
R7	CURRIED CHICKEN TART with Pine Nuts and Italian Parsley	\$2.40
R8	CHILLED JUMBO SHRIMP COCKTAIL with Spicy Cocktail Sauce	\$3.75
R9	CRISP WONTON WITH ASIAN STYLE CHICKEN SALAD	\$2.40
R10	PINWHEEL TEA SANDWICH with Chicken and Pesto	\$2.40
R11	SMOKED BACON AND HORSERADISH DEVILED EGG with Fresh Chives	\$2.50

RECEPTION

HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. Prices below are for individual pieces.

R12 CRISPY ASPARAGUS TIP	\$3.25
with Asiago and Fontina Cheeses, wrapped in Flaky Phyllo Dough	
R13 BEEF AND MUSHROOM BROCHETTE	\$4.50
with a Tangy Red Wine Sauce	
R14 BEEF AND DUXELLE EN CROUTE	\$4.75
with Beef Tenderloin and Mushroom Cream Duxelle in a Puff Pastry	
R15 BUTTERY SOFT BRIE CHEESE	\$4.75
with a Sweet Raspberry Sauce and Chopped Almonds, wrapped in Phyllo	
R16 HIBACHI CHICKEN SKEWER	\$3.25
with Strips of Chicken Marinated in Soy Red Vinegar and Chili Garlic Sauce rolled around Red and Yellow Bell Peppers, Monterey Jack Cheese and Green Onion	
R17 SMOKED CHICKEN QUESADILLA	\$3.25
with Mild Cheddar and Monterey Jack Cheeses, Spicy Jalapeño Pepper, Tomatoes, Bell Peppers and Cilantro	
R18 CHICKEN SATE	\$3.75
Chicken Tenders, Skewered and Lightly Brushed with Teriyaki Sauce, Garlic, Pineapple Syrup and Pepper Sauce	
R19 ASSORTED PETITE QUICHE	\$2.75
Quiche Lorraine, Spinach, Herb Cheese and Zesty Cajun Shrimp	
R20 SEA SCALLOP	\$4.75
Dusted with Bread Crumbs, wrapped with Dry-Cured Bacon	
R21 SPANIKOPITA	\$2.75
Spinach, Cream Cheese, Greek Feta and a Hint of Garlic, wrapped in Flaky Phyllo	
R22 CHICKEN BREAST STRIP	\$2.40
served with House-Made Shagbark Hickory Barbeque Sauce and Honey Mustard Sauce	
R23 SHRIMP AND RED PEPPER POPPER	\$2.75
served with Roasted Red Pepper Dipping Sauce	
R24 HOISIN GLAZED BABY LAMB CHOP	\$6.50
served with a Cilantro Ginger Vinaigrette	
R25 BLACK BEAN AND SHRIMP QUESADILLA	\$2.75
with Roasted Red Pepper Aioli	
R26 SAUSAGE AND CHEESE MUSHROOM CAP	\$4.25
Italian Sausage, Mozzarella and Tomato Sauce	

RECEPTION

RECEPTION STATIONS

Prices below are per person.

- R27 IMPORTED AND DOMESTIC CHEESE DISPLAY** **\$5.00**
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
- R28 DISPLAY OF SLICED SEASONAL FRUIT AND BERRIES** **\$4.50**
Yogurt Dipping Sauce
- R29 FRESH VEGETABLE CRUDITE** **\$4.25**
Spicy Ranch Dip and Caramelized Onion Dip
- R30 PASTA STATION** **\$11.00**
Cheese Filled Tortellini or Penne Pasta
Sliced Chicken Breast, Italian Sausage, Mushrooms and Fresh Vegetables
Select two sauces:
· Alfredo · Marinara · Cilantro Pesto Cream · Spicy Southwestern Sauce
- R31 NACHO STATION** **\$10.00**
Build Your Own Nacho Masterpiece!
Seasoned Ground Beef, Shredded Chicken, Jalapeño Cheese Sauce, Sliced Jalapeños,
Black Olives, Diced Tomatoes, Green Onions, Sour Cream, Salsa Fresca and Guacamole
- R32 BAKED BRIE WHEEL (30 guests minimum)** **\$4.00**
Imported Brie topped with a choice of sweet or savory fillings,
Wrapped in Puff Pastry and baked until golden brown, served warm
with Sliced Baguette and Assorted Crackers
Select one topping:
· Fresh Berry Compote · Cranberry and Almond with Apricot · Cherry and Pecan with Rosemary
- R33 BRUSCHETTA AND FLAT BREAD STATION** **\$7.75**
Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads
Specialty toppings to include:
· Fire Roasted Red Tomato · Green Tomatillo Sauce · Mushroom Duxelle
- R34 MASHED POTATO BAR** **\$10.00**
Yukon Gold with Sweet Peas, Red Bliss Potatoes and Sweet Potatoes
Served with Whipped Butter, Sour Cream, Hickory Smoked Bacon, Bay Shrimp,
Grilled Chicken, Asparagus, Chives, Shredded Cheese, Sweet Garden Peas,
Burgundy Reduction and Wild Mushroom Sauce

RECEPTION

DESSERT STATIONS

Prices below are per person.

- R35 ICE CREAM SOCIAL** **\$10.75**
Premium Vanilla Ice Cream, Assorted Parlor Toppings, Nuts, Cherries, Whipped Cream, Shredded Toasted Coconut, Chopped Assorted Candy Bars and Cookies
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- R36 STRAWBERRY SHORTCAKE STATION** **\$10.50**
Build Your Own Strawberry Shortcake Station to include:
Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas
- R37 DEATH BY CHOCOLATE STATION** **\$12.00**
Chocolate Dipped Oreo® Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

CARVED TO ORDER STATIONS

- R38 SAGE AND ROSEMARY TURKEY BREAST* (Serves 25 guests)** **\$175.00**
Orange Cranberry Sauce, Whole Grain Mustard, Mayonnaise and Miniature Rolls
- R39 STEAMSHIP ROUND OF BEEF* (Serves 150 guests)** **\$690.00**
Cracked Black Pepper and Sea Salt
Served with Horseradish Sauce, Whole Grain Mustard, Mayonnaise and Miniature Rolls
- R40 PEPPERCORN CRUSTED TENDERLOIN OF BEEF* (Serves 30 guests)** **\$395.00**
Natural Jus, Horseradish Sauce, Whole Grain Mustard, Mayonnaise and Miniature Rolls
- R41 MAHOGANY CIDER ROASTED PORK LOIN* (Serves 25 guests)** **\$275.00**
Apple Butter, Whole Grain Mustards and Miniature Rolls
- R42 HERB-CRUSTED BARON OF BEEF TOP SIRLOIN* (Serves 30 guests)** **\$425.00**
Horseradish Sauce, Whole Grain Mustard, Mayonnaise and Miniature Rolls
- R43 GLAZED LEG OF HAM* (Serves 30 guests)** **\$275.00**
Brown Sugar and Whole Grain Mustard Glaze
Pineapple and Apple Sauce, Dijon Mustard, Mayonnaise and Miniature Rolls
- R44 BLACKENED PRIME RIB OF BEEF* (Serves 30 guests)** **\$375.00**
Horseradish Cream, Mushroom Sauce and Miniature Rolls
- R45 WHOLE ROASTED SUCKLING PIG* (Serves 30 guests)** **\$375.00**
Finadenne Sauce and Miniature Rolls

**A \$100.00+ fee per Uniformed Chef required.*

BEVERAGES

PREMIUM LIQUORS

**HOSTED
CASH**

**\$6.25 PER DRINK
\$6.75 PER DRINK**

Smirnoff or Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Johnnie Walker Red Label, Jack Daniel's, Seagram's V.O.

DELUXE WINE

**HOSTED
CASH**

**\$5.75 PER GLASS
\$6.25 PER GLASS**

Copper Ridge – Cabernet Sauvignon, Chardonnay, White Zinfandel

PREMIUM WINE

**HOSTED
CASH**

**\$6.00 PER GLASS
\$6.25 PER GLASS**

Beringer, Stone Cellars – Cabernet Sauvignon, Chardonnay, White Zinfandel

DOMESTIC BEER

**HOSTED
CASH**

**\$4.75 PER BOTTLE
\$5.25 PER BOTTLE**

Budweiser Select, Bud Light, Miller Lite and/or Coors Light, O'Doul's Amber (*non-alcoholic*)

IMPORTED/MICROBREW BEER

**HOSTED
CASH**

**\$5.00 PER BOTTLE
\$5.50 PER BOTTLE**

Heineken, Amstel Light, Sam Adams Boston Lager

*Customization of all liquor, beer and wine available upon request.
Please consult with your Catering Sales Representative for pricing.*

HOSTED BARS - All beverages are paid by the host and charges are based on consumption. A bartender is provided free of charge based on a minimum consumption of \$350.00 per bar. Otherwise, an \$80.00 bartender fee will be applied. After the 3-hour period, \$20.00 per bartender per hour will be applied regardless of sales. We recommend one (1) bartender per 100 guests for hosted bars.

CASH BARS - All beverages are paid in cash by the individual guests. A bartender is provided free of charge based on a minimum consumption of \$350.00 per bar. Otherwise, an \$80.00 bartender fee will be applied. After the 3-hour period, \$20.00 per bartender per hour will be applied regardless of sales. We recommend one (1) bartender per 150 guests for cash bars.

BEVERAGES

CHARDONNAY

Copper Ridge	\$27.00
Beringer, Stone Cellars	\$29.00
Chateau Thomas Classic Series	\$30.00
Clos du Bois	\$32.00
BV Century Cellars	\$33.00

CABERNET

Copper Ridge	\$27.00
Santa Rita "120 Series"	\$27.00
Chateau Thomas Classic Series	\$30.00
Beringer, Stone Cellars	\$30.00
14 Hands	\$33.00
Natura (Organic)	\$39.00

MERLOT

Copper Ridge	\$28.00
Chateau Thomas Classic Series	\$30.00
Beringer, Stone Cellars	\$30.00
Blackstone	\$38.00
Benziger	\$40.00
Frei Brothers	\$49.00

PINOT NOIR

Copper Ridge	\$27.00
Meridian	\$38.00
Summerland	\$40.00

ZINFANDEL

Ironstone, Sierra Foothills	\$30.00
Rancho Zabaco Dancing Bull	\$33.00
Ravenswood, "Old Vines" Sonoma	\$40.00

VARIETAL WINES

Chateau Ste. Michelle, Riesling	\$30.00
Chateau Thomas Classic Series	\$32.00
Ivan Tamas, Pinot Grigio	\$32.00
Ecco Domani, Pinot Grigio	\$33.00
Geysler Peak, Sauvignon Blanc	\$40.00
Penfolds Thomas Hyland, Shiraz	\$41.00
Robert Mondavi, Fume Blanc	\$50.00

WHITE ZINFANDEL

Copper Ridge	\$28.00
Beringer	\$29.00
Beringer, Stone Cellars	\$30.00

SPARKLING WINE · CHAMPAGNE

Martinelli's Sparkling Cider	\$21.00
Stamford Governor's Cuvee	\$24.00
Domaine Ste. Michelle Brut	\$32.00
Maschio Prosecco	\$45.00
Korbel Natural	\$50.00

Wines are subject to change based upon availability.

*Customized local beers and wines are available upon request.
Please speak to your Catering Sales Representative.*