

# HORS D'OEUVRE

## TIER #1

### HOT

Spinach Soufflé Stuffed Mushroom Caps  
Parmesan-Breaded Artichokes with Ranch Dip  
Vegetable Spring Rolls with Sweet Chili Sauce  
Miniature Quiche  
BBQ or Swedish Meatballs  
Chicken Pot Stickers with Ginger Soy Sauce

### COLD

Fresh Mozzarella and Tomato Bruschetta  
Smoked Chicken with Mango Chutney  
on Herb Crouton  
Tapenade and Goat Cheese on Endive  
Sun-Dried Tomato & Boursin Cheese on Pita Points  
Whitefish Ceviche Cordial

**70.00 per 50 pieces**

## TIER #2

### HOT

Mini Beef Wellington with Tarragon Mayonnaise  
Fig and Lamb on Garlic-Toasted Flatbread  
Falafel with Tahini Sauce  
Teriyaki Salmon en Croûte with Ginger Mayonnaise  
Petite Nantucket Crab Cakes with Spicy Rémoûlade

### COLD

Smoked Salmon Mousse on Potato Pancake  
Ahi Tuna on Fried Wonton with Wasabi Mayonnaise  
Medium-Rare Tenderloin  
with Tarragon Mayonnaise on Crostini  
Crab & Ginger Salad in a Cucumber Cup  
Spicy Mango Compote with Passion Fruit Mousse

**100.00 per 50 pieces**

## CHEF'S COCKTAIL HOUR

*Minimum 20 guests*

Our Chef will select an assortment of seasonal, butler-style hors d'oeuvre to be passed for one hour. A vegetarian selection will be included.

**3.50 per person**

## CROISSANT PUFF STUFFS

Marinated Artichokes and Pesto  
Chorizo and Smoked Gouda  
Cream Cheese and Olive Tapenade  
Asian Vegetable  
Shrimp, Spinach and Sun-Dried Tomato  
Refried Beans, Salsa and Monterey Jack  
Pepperoni, Pizza Sauce and Mozzarella  
Buffalo Chicken with Diced Celery and Bleu Cheese  
Scrambled Egg, Bacon and Cheddar  
Scrambled Egg, Ham and Swiss  
Scrambled Egg, Sausage and Cheddar  
Caramelized Onion, Apple and Cheddar  
Peanut Butter and Jelly with Powdered Sugar  
Brie with Raspberry Preserves and Slivered Almonds  
Pineapple and Cinnamon Sugar with Toasted Coconut  
Cinnamon Apple with Chocolate and Caramel

**Miniature—24.00 per dozen**

**Regular—36.00 per dozen**

## ICE CARVINGS

Hand-Carved by our Executive Chef  
for that elegant touch

**350.00 and up**

## SIGNATURE SLIDERS

Deli Sandwich Sliders  
with Cheese and Mustard on a Mini Roll  
Mini Hot Dogs  
on a Bun with Pickle Relish and Mustard  
Mini Brats  
on a Bun with Sauerkraut and Mustard  
Mini Cheeseburgers  
with Chopped Onion, Pickle Slice, American Cheese  
and Ketchup on a Mini Pretzel Roll  
Mini Pastrami Reuben  
with House-Made Pastrami, Swiss Cheese, Sauerkraut and  
Thousand Island Dressing on a Mini Pretzel Roll  
Mini Crabcake  
with Cucumber and Dill Rémoûlade on a Mini Pretzel Roll  
Mini Falafel  
With Tomato and Tzatziki Sauce on a Mini Pretzel Roll

**100.00 per 50 pieces**

# PLATTERS AND DISPLAYS

## JUMBO SHRIMP COCKTAIL ON ICE

Cocktail Sauce and Lemons  
**150.00 per 50 pieces**

## JUMBO SHRIMP SHOOTERS

*SELECT ONE (1) TYPE PER ORDER:*  
 Traditional with Cocktail Sauce and Lemon  
 Key Lime-Grilled Shrimp with Picante  
 Teriyaki Marinated with Wasabi Guacamole  
**150.00 per 50 pieces**

## FOCACCIA FINGER SANDWICHES

Salami, Pepperoni, and Provolone with Pesto  
 Turkey, Swiss, and American Cheese with Guacamole  
**100.00 per 50 pieces**

## HIGH TEA SANDWICHES

Curried Chicken with Red Pepper on Pumpkin  
 Deviled Ham with Pecans on Cucumber Round  
 Goat Cheese and Watercress on Date-Nut Bread  
 Minted Artichoke and Lemon Mayonnaise Pinwheels  
 Smoked Turkey with Arugula Mayonnaise on Whole Wheat  
**100.00 per 50 pieces**

## SMOKED SALMON

*Minimum order of 10 servings*  
 Thinly-Sliced Smoked Salmon and Gravlax  
 with Capers, Chopped Egg, Cornichons, Cream Cheese,  
 Bagel Chips and Cocktail Breads  
**4.50 per serving**

## TRIO DIPS

*Minimum order of 10 servings*  
 Hummus, Roasted Tomato, and Garden Vegetable Dips  
 with Fresh Vegetable Crudités, Assorted Crackers,  
 and House-Made Pita Chips  
**3.50 per serving**

## CHEESE BALL

*Minimum order of 10 servings*  
 Bacon/Cheddar, Cream Cheese/Green Onion or Herb  
 served with Assorted Crackers  
**1.25 per serving**

## ROASTED RED PEPPER HUMMUS

*Minimum order of 10 servings*  
 With House-Made Pita Chips  
**1.50 per serving**

## BABA GHANOUJ

*Minimum order of 10 servings*  
 With House-Made Pita Chips  
**1.50 per serving**

## ITALIAN ANTIPASTI

Assorted Marinated Vegetables  
 Italian Deli Meats and Cheeses  
**175.00 per platter**

## GRILLED VEGETABLES

Grilled Zucchini, Summer Squash,  
 Eggplant, Portobello Mushrooms, Peppers, Marinated  
 Artichokes and Olives with Smoked Tomato Dip  
**150.00 per platter**

## “THAT’S A WRAP”

*(25-10" Gourmet Wraps cut in half – 50 total pieces)*  
 BBQ Chicken with Cheddar Cheese and Bacon  
 Roast Beef with Swiss Cheese and Horseradish-Mustard  
 Southwest Turkey with Guacamole and Salsa Fresca  
 Greek Salad with Sliced Black Bean Burger  
**195.00 per platter**

## FRESH SEASONAL FRUIT WITH PASSION FRUIT MOUSSE

|              |               |               |
|--------------|---------------|---------------|
| <b>50.00</b> | <b>100.00</b> | <b>175.00</b> |
| <b>Small</b> | <b>Medium</b> | <b>Large</b>  |
| (Serves 20)  | (Serves 50)   | (Serves 100)  |

## GARDEN VEGETABLE CRUDITÉS WITH RANCH DIP

|              |               |               |
|--------------|---------------|---------------|
| <b>50.00</b> | <b>100.00</b> | <b>175.00</b> |
| <b>Small</b> | <b>Medium</b> | <b>Large</b>  |
| (Serves 20)  | (Serves 50)   | (Serves 100)  |

## INTERNATIONAL CHEESE WITH CRACKERS

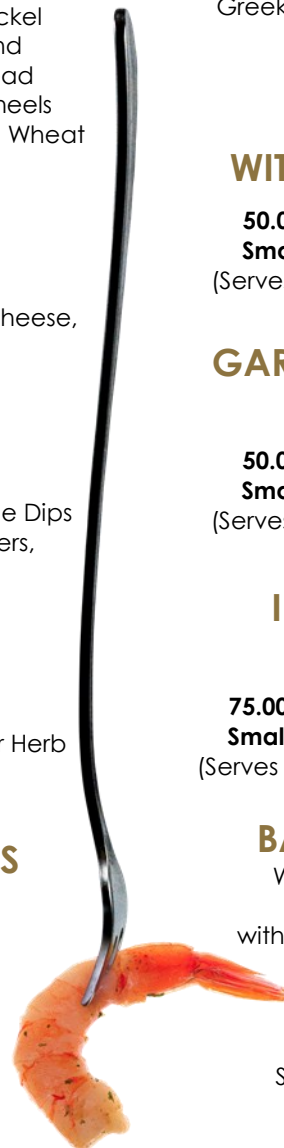
|              |               |               |
|--------------|---------------|---------------|
| <b>75.00</b> | <b>150.00</b> | <b>250.00</b> |
| <b>Small</b> | <b>Medium</b> | <b>Large</b>  |
| (Serves 20)  | (Serves 50)   | (Serves 100)  |

## BAKED BRIE EN CROÛTE

Wheel of French Brie wrapped in  
 Golden Pastry Crust and filled  
 with Raspberry Conserve and Almonds  
**125.00**

## ASSORTED SUSHI

Soy Dipping Sauce, Wasabi and  
 Pickled Ginger  
**100.00 per 50 pieces**



# RECEPTION STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 50-person minimum attendance. All items must be ordered for the guaranteed attendance.



## CARVING BOARDS

All carving stations include Silver Dollar Rolls, Condiments and one (1) Chef Attendant for every 100 people

### WHOLE SMOKED BLACK OAK HAM

Honey-Mustard Bourbon Glaze  
**4.50 per person**

### GRILLED WHOLE MARINATED TURKEY BREAST

Cranberry-Orange Relish  
**4.50 per person**

### ROASTED TENDERLOIN OF BEEF

Thyme Demi-Glace and Béarnaise Sauce  
**7.50 per person**

### GOLDEN SALMON EN CROÛTE

Fresh Dill Cream and Lemon  
**5.50 per person**

### ROSEMARY-ROASTED PORK LOIN

Whole-Grain Mustard  
**4.50 per person**

### ROASTED VEGETABLE STRUDEL

Pesto Cream  
**4.00 per person**

## ASIAN STIR-FRY

*Chef attended*

### SELECT ONE (1) APPETIZER:

Vegetable Spring Roll, Crab Rangoon or Chicken Pot Sticker

### SELECT TWO (2) STIR-FRIES:

Scallion Chicken with Bok Choy

Orange Chicken

Chicken in Spicy Peanut Sauce

Ginger-Lime Pork

Mongolian Beef

Sweet Chili Shrimp with Pineapple

Tofu with Snow Peas, Broccoli Florets,  
Carrots, Red Peppers, Bean Sprouts,  
Mushrooms and Green Onions

Steamed White Rice

**7.00 per person**

## BUILD YOUR OWN BRUSCHETTA

### THE BREADS:

Parmesan Pita Triangles  
Lavash  
Crostoni

### THE SPREADS:

Roasted Red Pepper  
Hummus  
Baba Ghanouj  
Greek Skordalia  
Curry Roasted Cauliflower  
Caponata

### THE TOPPINGS:

Diced Onions  
Scallions  
Egg Whites  
Egg Yolks  
Capers  
Sliced Pepperoncini  
Diced Tomatoes

**4.00 per person**

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## MINI TACOS

Mini Corn Tostadas

*SELECT TWO (2):*

Taco Beef, Chicken Fajita, Vegetable Fajita, Beef Fajita, Ceviche Pescado (cold)

Vegetarian Refried Beans, Jalapeños, Guacamole, Salsa, Sour Cream,  
Shredded Cheddar and Monterey Jack,  
Sliced Olives, Shredded Lettuce, Hot Sauce

**6.00 per person**

## SMASHED POTATO MARTINI BAR

*Chef attended.*

Smashed Yukon Gold Potatoes with Truffle Butter, Sweet Basil Smashed Red Bliss Potatoes, Smashed Honey Yams

*TOPPINGS:*

Shredded Cheddar Cheese, Caramelized Pearl Onions, Sour Cream,  
Chopped Applewood-Roasted Bacon, Crumbled Bleu Cheese, Honey,  
Brown Sugar, Diced Tomatoes and Bourbon-Mushroom Ragout

**7.00 per person**

## PASTA

*Chef attended*

*SELECT THREE (3):*

Cheese Tortellini Alfredo with Julienne Vegetables

Farfalle Puttanesca with Shrimp

Penne Pasta with Grilled Chicken and Spinach-Basil Pesto

Pan-Fried Potato-Cheddar Pierogi with Caramelized Onions and Sour Cream

Saffron Orzo with Chorizo, Sun-Dried Tomatoes, Braised Fennel, Olive Oil & Garlic

Hand-grated Parmesan Cheese

**7.00 per person**

## FARMER'S MARKET SALAD BAR

Italian Breadsticks

Crisp Romaine, Spinach Leaves, Vine-Ripened Tomatoes, Cucumbers, Red Onions, Broccoli Florets, Sliced Mushrooms, Julienne Carrots, Peppers, Celery, Chickpeas, Crumbled Bacon, Chopped Eggs, Grated Cheese, Olives and

Seasoned Croutons

Your selection of two (2) Salad Dressings

**4.00 per person**

## SIGNATURE HIGH TEA

*SELECT TWO (2) HOT OR ICED:*

Irani Black, Green, Raspberry, Mint, or Chai Teas

*ASSORTED TEA SANDWICHES AND CANAPÉS:*

Curried Chicken with Red Pepper on Pumpnickel, Deviled Ham with Pecans on Cucumber Round, Goat Cheese and Watercress on Date-Nut Bread,

Minted Artichoke and Lemon Mayonnaise Pinwheels,  
and Smoked Turkey with Arugula Mayonnaise on Whole Wheat

Assorted Tea Cookies

**6.00 per person**

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.

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# DESSERT STATIONS

Waiter-Attended Fees will be waived if your reception is accompanied by dinner service. All items are priced for one hour of reception service. All stations require a 25-person minimum attendance and must be ordered for the guaranteed attendance.

## DESSERT TABLE

Seasonal Fresh Fruit with Passion Fruit Mousse  
Chef's Selection of Cookies and Brownies  
Assorted Miniature French Pastries  
Tuxedo Strawberries  
Celebration Punch (cranberry), Golden Punch (orange),  
Mock Champagne Punch, or Lemonade Fizz  
**6.50 per person**

## DELUXE DESSERT TABLE

Dessert Fondue Station  
Seasonal Fresh Fruit with Passion Fruit Mousse  
Assorted Cakes and Pies  
Assorted Miniature French Pastries  
Tuxedo Strawberries  
Mock Champagne or Sherbet Punch  
**10.00 per person**

## COFFEE STATION

Freshly-Brewed Starbucks™ Coffee and Selection of Teas  
Whipped Cream, Chocolate Shavings,  
Cinnamon Sticks, and Assorted Flavored Syrups  
**3.50 per person**  
with Assorted Tea Cookies  
**4.50 per person**

## ICE CREAM SUNDAES

Chocolate and Vanilla Ice Cream  
Chocolate, Caramel and Strawberry Sauces  
Cherries, Bananas, Pecans and Whipped Topping  
Assorted Gourmet Cookies and Brownies  
**6.00 per person**

## DESSERT FONDUE STATION

Seasonal Fruit, Mini Pretzel Rods, and Pound Cake Bites  
*SELECT THREE (3) FONDUE FLAVORS:*  
Milk Chocolate, Dark Chocolate, White Chocolate,  
Butterscotch, Peanut Butter  
*SELECT (3) DELIGHTFUL DIPPERS:*  
Brownie Bites, Frozen Cheesecake Bites,  
Chocolate Sandwich Cookies, Assorted Dried Fruits,  
Graham Crackers, Marshmallows, Strawberries,  
Assorted Tea Cookies  
**5.00 per person**

## WHOOPIE PIES

*A create-your-own dessert station with plenty of creative possibilities for the child in all of us!*

### THE CAKES:

Devil's Food and Yellow

### THE FILLINGS:

Chocolate Mousse, Hazelnut Mousse,  
Bavarian Cream, Whipped Cream

### THE TOPPINGS:

Chocolate Sauce, Caramel Sauce,  
Strawberry Compote, Cherry Compote,  
Chocolate Shavings, Oreo Crumbs, Chopped Nuts  
**5.00 per person**

