BUFFET DINNERS

All Dinner Buffets include an assortment of Breads and Rolls with Butter (unless an alternative themed selection is indicated), Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

OLD GOLD AND BLACK
Traditional Boilermaker Favorites

- House, Caesar, or Greek Salad
- Broccoli Raisin Salad
- Herb-Seasoned Oven-Roasted Breast of Chicken or Fried Chicken
- Sliced Roast Sirloin of Beef with Mushroom Demi-Glace
- Honey-Glazed Baby Carrots
- Hoosier Green Beans with Bacon and Onion
- Ranch-Smashed Potatoes
- Home-Style Buttermilk Biscuits with Whipped Butter
- Hummingbird Cake

23.00

THE GREAT HALL
Includes our Chef’s special selection of Vegetable and Starch

- House Salad with choice of two Dressings
- Penne Pasta Salad with Basil Pesto, Toasted Pine Nuts and Tomatoes
- Vegetable Crudités with Ranch Dip
- SELECT TWO (2) OF THE FOLLOWING:
  - Roasted Top Sirloin of Beef with Cabernet Sauce and Mushrooms
  - Sautéed Breast of Chicken with Champagne Sauce
  - Mahi Mahi with Mediterranean Salsa
  - Pan-Roasted Salmon Filet with Dill Cream Sauce
  - Roasted Pork Loin with Dijonnaise Sauce
  - Seafood Newburg
  - Sliced Seasonal Fresh Fruit with Passion Fruit Mousse
  - Assorted Miniature French Pastries and Confections

25.00

(Additional entrées may be selected for $2.00 per person/per each menu addition)

THE CARVERY
Chef’s Soup du Jour

- House Salad with choice of two Dressings or Caesar Salad
- Marinated 5-Bean Salad
- Bowtie Pasta Salad

OUR CHEF WILL CARVE YOUR SELECTION OF TWO (2) OF THE FOLLOWING:

- Grilled Breast of Turkey with Cranberry Orange Relish
- Oven-Roasted Sirloin of Beef with Thyme Demi-Glace
- Honey-Mustard Glazed Pullman Ham
- Carved Prime Rib of Beef au Jus with Creamy Horseradish*
- Carved Salmon en Croûte Florentine with Dill Mayonnaise*
- Herb-Roasted Potatoes
- Roasted Marinated Vegetables
- Sliced Seasonal Fresh Fruit with Passion Fruit Mousse
- Assorted Cakes and Pies

25.50

* Add 3.50 per guest for select entrées

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

All Dinner Buffets include an assortment of Breads and Rolls with Butter (unless an alternative themed selection is indicated), Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

SMOKEHOUSE BBQ
House Salad with choice of two Dressings  
Home-Style Cole Slaw  
Fresh-Baked Cornbread with Cinnamon-Honey Butter  
BBQ Pulled Pork with Buns  
Smoked Short Ribs of Beef  
Oak-Grilled Chicken  
Smokehouse Baked Beans  
Baked Idaho Potatoes with Sour Cream, Whipped Butter, Crumbled Bacon  
Corn on the Cob  
Apple Pie  
$21.50

PASTA BELLA NOCE
Caesar Salad  
Antipasti Display with Assorted Bruschetta  
Garlic Bread and Assorted Focaccia  
Cheese Tortellini and Tri-Colored Rotini  
Marinara, Pesto Cream, and Alfredo Sauces  
Chicken Parmigiana or Tilapia Provencal  
Spinach-Stuffed Portobello or Eggplant Parmigiana  
Italian Meatballs or Grilled Sausage and Peppers  
Roasted Seasonal Vegetables  
Tiramisu  
Fresh Fruit Salad with Sabayon  
$21.00

THE UNION "STATION"
This very special chef-attended, two-hour "grazing" buffet requires a minimum guarantee of 100 guests or a $100 surcharge will be assessed.

SELECT FOUR (4) OF THE FOLLOWING SELECTIONS FROM OUR RECEPTION STATIONS MENU:

BRUSCHETTA STATION  
ASIAN STIR-FRY STATION  
PASTA STATION  
WHOOPIE PIE STATION  
ICE CREAM SUNDAE STATION  
CARVING STATION  
Whole Smoked Black Oak Ham  
Roasted Tenderloin of Beef  
Grilled Whole Marinated Turkey Breast  
Assorted Dinner Rolls and Butter  
House-Made Tea Cookies  
Choice of Iced Tea or Lemonade  
$36.00

Prices are subject to change. An 18% Service Charge and Indiana Sales Tax apply.
SERVED DINNERS
Plated Dinners include Fresh-Baked Rolls with Butter, House, Caesar or Greek Salad, Seasonal Vegetable, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

DELECTABLE DUET

SELECT TWO (2) ITEMS FOR PAIRING:

<table>
<thead>
<tr>
<th>Herbed Chicken Breast</th>
<th>Grilled Salmon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Medallion</td>
<td>Mahi Mahi</td>
</tr>
<tr>
<td>Stuffed Portobello Mushroom</td>
<td>Prosciutto-Wrapped Prawns</td>
</tr>
<tr>
<td>Grilled Petit Fillet Mignon*</td>
<td>Roasted Tenderloin of Beef*</td>
</tr>
<tr>
<td>Crab Cake*</td>
<td>Seared Breast of Duck*</td>
</tr>
</tbody>
</table>

SELECT ONE (1) ACCOMPANIMENT:

<table>
<thead>
<tr>
<th>Jasmine Rice Medley</th>
<th>Herbed Couscous</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Rice Pilaf</td>
<td>Mushroom Risotto</td>
</tr>
<tr>
<td>Smashed Potatoes</td>
<td>Roasted Fingerling Potatoes</td>
</tr>
</tbody>
</table>

SELECT A SAUCE:

<table>
<thead>
<tr>
<th>Roasted Red Pepper Coulis</th>
<th>Citrus Beurre Blanc</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boursin Demi-Glace</td>
<td>Mediterranean Salsa</td>
</tr>
<tr>
<td>Wild Mushroom Bordelaise</td>
<td>Soy-Ginger Glaze</td>
</tr>
<tr>
<td>Cabernet Butter</td>
<td>Apricot-Sage Sauce</td>
</tr>
<tr>
<td>Mango Chutney</td>
<td>Pomegranate Reduction</td>
</tr>
</tbody>
</table>

27.50
*please add 3.00 per guest for each select entrée

BEEF

GRILLED FILET MIGNON
Béarnaise and Cabernet Wine Sauces
Roasted Garlic-Smashed Potatoes
29.00

ROASTED PRIME RIB OF BEEF, AU JUS
Horseradish Sauce
Roasted Red and Yellow Potatoes
26.50

GRILLED TOP SIRLOIN
Straw Mushroom Demi
Parsley-Buttered Red Potatoes
24.50

PORK

PORK PICCATA
Lemon-Caper Sauce
Wild Rice Blend
21.00

RASPBERRY-BARBECUE ROAST LOIN OF PORK
Raspberry- Laced Barbecue Sauce
Buttered Parsley-Red Potatoes
21.00
SERVED DINNERS

Plated Dinners include Fresh-Baked Rolls with Butter, House, Caesar or Greek Salad, Seasonal Vegetable, Dessert, Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea and choice of Iced Tea or Lemonade. Starbucks™ Coffee may be substituted for an additional fifty cents per person.

CHICKEN

PECAN-CRUSTED BREAST OF CHICKEN DIJONNAISE
Stone-Ground Dijon Mustard Cream Sauce
Jasmine Rice Blend
22.00

POMEGRANATE-GLAZED CHICKEN
Parsnip Purée
22.00

ARTICHOKE AND SUN-DRIED TOMATO STUFFED CHICKEN BREAST
Orzo and Rice Blend
22.50

GRILLED CHICKEN OSCAR
Topped with Fresh Asparagus, Crab, and Hollandaise Sauce
Pan-Fried Mashed Potato
23.00

SEAFOOD

GRILLED TERIYAKI-MARINATED MAHI MAHI
Mango Chutney
Jasmine Rice Blend
24.00

MAPLE-MUSTARD GLAZED SALMON FILET
Israeli Couscous
21.00

VEGETARIAN / VEGAN

VEGETABLE LASAGNA
Marinara Sauce
Grilled Polenta
19.50

VEGETABLE WELLINGTON
(Vegan)
Roasted Mélange of Vegetables wrapped in Puff Pastry
Red Pepper Coulis
21.00

MOROCCAN VEGETABLE RATATOUILLE
(Vegan)
Grilled Cornmeal Polenta
19.00

SPINACH AND MOZZARELLA STUFFED PORTOBELLO
Marinara Sauce
19.00

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