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-FRYS:

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
Crostini

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 Pumpernickel, 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.