



CATERING MENU

CREATING EVENTS. CONNECTING PEOPLE.



TABLE OF CONTENTS

POLICIES & PAYMENT	1
BREAKFAST	3
MEETING BREAKS	4
BEVERAGES	6
LUNCH/DINNER	
BUFFETS	7
BOXED LUNCHES	8
PLATED ENTRÉES	9
VEGETARIAN OPTIONS	11
SIDES	12
SALADS	13
DESSERTS	14
HORS D'OEUVRES	
HOT SELECTIONS	15
COLD SELECTIONS	16
HORS D'OEUVRE DISPLAYS	17
PRE-DINNER HORS D'OEUVRE MENU	18
BAR SERVICE	19

A 21% Service Charge, 7% State Sales Tax and 1% Food and Beverage tax will be applied to all food and beverage sales.
V.2.3.25



POLICIES & PAYMENT

Food Service

Thank you for selecting the Horizon Convention Center to host your event. We offer special event consulting and custom catering for all types of events. Please note that no food or beverage of any kind may be brought into the facility by the patron, any of the patron's guests, or invitees. While our menus offer a variety of items to choose from, your catering representative and our executive chef will be happy to work with you to create a custom menu for your event. All buffets will remain in place for service for a maximum of one and a half hours and no remaining food may be taken out of the facility, in accordance with the Indiana Department of Health Guidelines. Please note that special meal requests to accommodate allergies or dietary needs beyond a designation of vegetarian will incur an additional charge of \$10 above the selected main entrée price to offset the additional labor incurred in preparation.

Beverage Service

Horizon Convention Center offers a complete selection of beverages to complement your function. Please note that the State of Indiana Liquor Laws regulate alcoholic beverages and services. Horizon Convention Center is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Contracts

A signed copy of the Catering & Beverage Sheet must be returned to the Sales and Events Manager within ten (10) business days prior to all events.

Pricing

Prices are quoted ninety (90) days in advance of an event but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed for sixty (60) days. Lunch portions and prices are available for events that start prior to 2 p.m. A 21% Service Charge, 7% State Sales Tax and 1% Food and Beverage tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, Horizon Convention Center requires a copy of the Indiana Gross Retail and Use Tax Certificate with your signed Catering & Beverage Sheet. PLEASE BEAR IN MIND THAT EVEN IF YOUR ORGANIZATION IS TAX-EXEMPT, YOU ARE ONLY EXEMPT FOR A FOOD FUNCTION WHEN THE EVENT IS A FUNDRAISER.

If a certificate is not received prior to invoicing, Indiana Sales Tax will be collected on all invoices. Organizations are exempt from the food and beverage and sales tax of 8% only if the event is considered a fundraising event. If your event is considered a fundraising event, you must complete the "Food and Beverage Tax Exemption" form provided by the Horizon Convention Center, in accordance with the Indiana Department of Revenue Bulletin #10 and the Indiana Administrative Code #45-IAC 22-5-51. This form must be submitted with your tax-exempt form.



Guarantee

The Horizon Convention Center must have your menu selection(s) and an approximate number of guests you expect 30 days prior to your event date. Minimum guaranteed counts and payment are to be provided to your event manager 14 days prior to the event start date. Final counts for all events are due 8 days prior to the event date with the exception of social events which are required to provide the final count and payment in full 10 days prior to the event date. If there is an increase to your count after payment, we will require a valid credit card for the balance or a pre-approved direct bill application to send you a post-event invoice.

The number provided will be the minimum number of meals for which you will be billed. The Horizon Convention Center will not be responsible or liable for serving additional guests after receiving the final count but will do so based on the availability of product. Any meal increase after receiving the final count will also incur an additional \$10 increase per meal over the selected entrée price. Special prepared meals (e.g., Gluten-Free or Vegan) will incur an additional \$10 fee.

Any adjustments, additions, or replenishments of the contracted catering service will be reflected in a final invoice with payment due 30 days from invoice date, based on prior arrangement with your event manager. We will accept cash, personal checks and cashier's checks. For your convenience, payment may also be made by MasterCard, Visa, Discover, or American Express.

Payment

Payment in full is required ten days prior to the event date for all events. Cash or a cashier's, certified or corporate check, American Express, MasterCard, Visa and Discover are also acceptable forms of payment. In the event additional charges are accumulated, we will require a valid credit card for the balance or a pre-approved direct bill application to send you a post-event invoice.

All menu selections will incur a 21% Service Charge, a 7% State Sales Tax and a 1% County Food & Beverage Tax unless otherwise noted by your catering representative.

If your organization or event is tax-exempt, it is the responsibility of the event organizer to provide your event manager with proper documentation prior to invoicing. Documentation provided after invoicing will not constitute an adjustment on event invoice.

Cancellation Policy

If a cancellation of food & beverage occurs from 14 calendar days to 9 calendar days from start of event, the client is responsible for 50% of all food & beverage charges. If a cancellation occurs within 8 calendar days of the event, the client will receive no refund.

Labor Charges

Breakfast, lunch, dinner, and reception service are based on two (2) hours for service. In the event that the service shift exceeds the above time frame, an additional labor charge of \$25.00 per hour per waitperson may be applied. Meeting breaks are priced for drop-off service. Requests for attended meeting breaks and/or beverage service on consumption will incur a \$50 labor fee unless they are directly before or after a full meal function.

Set-up fees of \$150 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender per hour will apply. There is a 6-hour maximum limit on bar service.



BREAKFAST

All breakfasts include chilled orange and cranberry juices, regular coffee and iced water.

Good Morning Muncie \$12.75

Assorted breakfast bread & pastries, muffins, fresh fruit display and beverage station. Decaf coffee and hot select teas available upon request. Add \$1.00 per person for beverage service at your tables.

A Healthier Start Buffet \$13.00

Fresh fruit display, yogurt, granola, oatmeal with assorted toppings and beverage station. Decaf coffee and select hot teas available upon request. Add \$1.00 per person for beverage service at your tables.

Rise and Shine Buffet \$19.00 | Min. 25 guests

Scrambled eggs, breakfast potatoes, your choice of two meats (ham, bacon, pork sausage or turkey sausage) and your choice of sausage gravy and biscuits or French toast bake. Buffet includes ketchup, salsa and hot sauce. Beverage Service at your tables. Decaf coffee and hot select teas available upon request.

Omelet Station \$30.00 | Min. 25 guests | Max. 150 guests

Made-to-order Omelet with choices of bacon, sausage, ham, mushrooms, peppers, spinach, tomatoes, onions, cheddar and Swiss cheese. Station includes ketchup, salsa and hot sauce. Beverage Service at your tables. Decaf coffee and hot select teas available upon request. Add on to a breakfast buffet for \$13.50/person.

Breakfast à la Carte | Min. 10 guests

Bacon	\$4.75/person	Ham	\$2.00/person
Pork Sausage	\$2.00/person	Oatmeal with Toppings	\$3.00/person
Turkey Sausage	\$2.75/person	Assorted Mini Scones	\$28.50/dozen
Turkey Bacon	\$3.00/person	Assorted Danish	\$20.50/dozen
Biscuits & Sausage Gravy	\$3.50/person	Assorted Muffins	\$28.50/dozen
Scrambled Eggs	\$2.75/person	Assorted Breakfast Breads	\$28.00/dozen
Fresh Fruit Display	\$3.50/person	Glazed Donuts	\$40.50/dozen
Yogurts and Granola	\$4.25/person	Bagels with Cream Cheese	\$18.50/dozen

Breakfast Sandwiches \$8.50/person

Served with chef's choice of breakfast meat on an assortment of biscuits and croissants.



MEETING BREAKS

Priced per person with a minimum of 20 guests.

Gourmet Coffee Bar \$8.50 | unlimited for 2 hours \$10.50 | unlimited for 4 hours

Gourmet hot chocolate, freshly brewed coffee (regular & decaffeinated), herbal tea display and an array of toppings (lady fingers, chocolate shavings, rolled wafer cookies, sugar cubes, freshly whipped cream, chocolate stir sticks and an assortment of flavored syrups).

Snack Attack \$11.75

House-made potato chips (GF), snack mix, snack-size candy bars (upgrade to full size for \$2) and chocolate chip cookies.

Chocolate Lovers' Break \$12.50

Chocolate-covered Oreo® cookies, chocolate dipped pretzels, double chocolate brownies and chocolate chip cookies.

Sweet Tooth \$12.25

Choice of two sweets (crispy rice treats (GF), assorted cookies, or brownies) whole fruit and snack-size candy bars.

A Fresh Start   \$15.25

Fresh fruit and vegetable display served with yogurt dip, ranch dressing, roasted red pepper hummus and assorted crackers.

Meeting Break à la Carte

Fruit Display    \$95.00/25 people \$190.00/50 people \$380.00/100 people

A sweet assortment of fresh seasonal fruit served with yogurt dip.

Vegetable Display   \$95.00/25 people \$190.00/50 people \$380.00/100 people

A fresh assortment of seasonal vegetables served with ranch and hummus.

Cheese Display  \$95.00/25 people \$190.00/50 people \$380.00/100 people

Cheddar, Swiss and pepper jack cheeses served with crackers and garnished with seasonal fruit.

 =Gluten Free  =Gluten Free Option  =Vegetarian  =Vegan  =Client Favorite



Meeting Break à la Carte (Continued)

House-Made Potato Chips   \$3.50/person | Min. 25 guests | Max. 150 guests

Served with house-made French onion dip.

Assorted Snack Bags \$3.75 each

A variety of pretzels, chips and white cheddar popcorn.

Snack Mix \$31.50/2lbs | Serves 10-12 guests

Snack-Size Candy Bars \$27.50/30 Pieces

Full-Size Candy Bars \$4.25 each

Assorted Cookies \$19.25/dozen

Brownies \$25.50/dozen

Trail Mix \$4.50/bag

 =Gluten Free  =Gluten Free Option  =Vegetarian  =Vegan  =Client Favorite



BEVERAGES

Beverage service included in plated and buffet meals. See page 19 for more information on bar service. There will be a \$50 labor fee applied to beverage services offered for longer than four hours.

Assorted Soft Drinks \$3.00/each
Coke and Pepsi products are available. Soft drinks are available on consumption.

Bottled Water \$2.25/each
Bottled water is available on consumption.

Coffee \$32.00/gallon | Min. 1.5 gallons

Decaffeinated Coffee \$32.00/gallon | Min. 1.5 gallons

Select Hot Teas \$32.00/gallon | Min. 1.5 gallons

Iced Tea \$22.50/gallon | Min. 3 gallons

Lemonade \$22.50/gallon | Min. 2 gallons

Milk \$23.00/gallon | Min. 1 gallon

Cranberry Juice \$22.50/gallon | Min. 1 gallon

Orange Juice \$27.00/gallon | Min. 1 gallon


Apple Juice \$27.00/gallon | Min. 1 gallon

Strawberry Lemonade \$29.75/gallon | Min. 2 gallons

Water \$25.00 | Continuous Service

Fruit Infused Water \$50.00/Flavor | Continuous Service

Choice of citrus, cucumber or seasonal fruit.

Gourmet Coffee Bar  \$8.50 | unlimited for 2 hours \$10.50 | unlimited for 4 hours

Gourmet hot chocolate, freshly brewed coffee (regular & decaffeinated), herbal tea display and an array of toppings (lady fingers, chocolate shavings, rolled wafer cookies, sugar cubes, freshly whipped cream, chocolate stir sticks and an assortment of flavored syrups).



LUNCH/DINNER

BUFFETS

Self-served buffets priced per person with a minimum of 25 guests.

Includes freshly brewed iced tea, regular coffee and iced water. Decaf and select hot teas available upon request. Dietary accommodations are available on request. Customization of these buffets may incur an additional charge.

Tailgate Buffet \$29.95

Cole slaw, potato salad, chips, hot dogs, hamburgers and chocolate chip cookies or brownies. Toppings include relish, mustard, ketchup, mayo, cheese, pickles, tomatoes, lettuce and onions. cookies.

Add Vegetarian Black Bean burgers for \$2.50 each.

Soup and Salad Bar \$32.75 | Max. 150 guests

Iceberg lettuce mix, spring mix lettuce, shredded cheddar, shaved Parmesan, bacon bits, croutons, diced hard-boiled eggs, sliced cucumbers, cherry tomatoes, black olives, sliced red onion, pecan pieces, your choice of 3 dressings (see page 11), garlic bread sticks and crackers; your choice of tomato bisque, loaded potato soup, broccoli cheddar soup, or minestrone soup (add a second soup option for \$5.25 per person); and chocolate chip cookies.

Add turkey croissant sandwich for \$5 per person.

Backyard BBQ \$35.25

Potato salad, slider buns, BBQ pulled pork, grilled BBQ chicken, macaroni and cheese, BBQ baked beans and warm peach cobbler. Featuring Muncie local JohnTom’s Barbeque Sauce.

Add vanilla ice cream for \$2.50 per person.

Italiano \$37.50

Italian salad with chopped romaine, slivered red onion, marinated cherry tomato, sliced black olives, pepperoncini, grated parmesan, and herb croutons. Served with Italian and buttermilk ranch dressing. Buttered fusilli, Pasta Primavera tossed with fresh garden vegetables and a cream sauce, Chicken Bruschetta made with fresh diced tomatoes and fresh herbs drizzled with a balsamic glaze, house made Garlic bread and house-made Tiramisu.

Add Italian meatballs with marinara or Italian sausage for \$2.50 extra per person.

South of the Border \$40.00

Soft flour tortillas, Spanish rice, black beans, shredded pork carnitas, chicken fajita with peppers and onions, shredded cheddar, shredded lettuce, roasted tomato salsa, guacamole, hot sauce, sour cream and churro bites, chocolate filled churros, cheese enchiladas (Veg), and tortilla chips (GF).

Add queso for \$2.00/person.



Buffets (Continued)

Mama's Kitchen

\$44.75

Tossed garden salad or broccoli and cauliflower salad, cornbread, fried chicken, meatloaf, mashed potatoes with gravy, country-style green beans and seasonal pie.

Mediterranean

\$45.00

Greek salad, orzo pasta salad, warm pita bread, creamy hummus, gyro meat with tzatziki sauce, tomato, cucumber, red onion, Mediterranean-style chicken piccata, Mediterranean green beans, Greek-style roasted lemon potatoes, baklava and lemon tarts.

BOXED LUNCHES

All Boxed Lunches include an individual bag of chips, whole fruit, cookie, condiments, and a bottled water.

Turkey & Cheddar

\$22.50

Sliced roast turkey and cheddar cheese on a honey kaiser bun with fresh lettuce and tomatoes.

Ham & Swiss

\$22.50

Sliced ham and Swiss cheese with crisp lettuce and tomatoes on a honey kaiser bun.

Grilled Vegetable

\$22.50

With red pepper hummus spread and crisp lettuce on a focaccia bread.

Garden Salad


\$22.50

Blend of romaine and garden greens with tomatoes, cucumbers, shredded cheddar cheese and a hardboiled egg, served with Italian dressing.

 =Gluten Free

 =Gluten Free Option

 =Vegetarian

 =Vegan

 =Client Favorite



PLATED ENTRÉES

Any meal function before 2 p.m. will be at lunch prices and will be served with your choice of salad and chocolate chip cookies. Your lunch includes freshly brewed iced tea, regular coffee and iced water. Decaf coffee and select hot teas upon request. Should you decide on an enhanced dessert selection from page 14, dinner pricing will be charged.

Any meal function after 2 p.m. will be at dinner prices and will be served with dinner rolls (except sandwich selections), your choice of salad (pg. 11) and dessert (pg. 13). Your dinner includes freshly brewed iced tea, regular coffee and iced water. Decaf coffee and hot select teas available upon request. Market price options are guaranteed 30 days in advance of event date.

A selection of two entrees will incur an additional charge of \$5.00 per plate. Maximum 2 entrée choices.

Entrées paired with sides by our chef may be substituted. Any sandwich selection can be prepared on gluten-free bread at an additional cost.

Chicken Salad Sandwich  (L) \$20.25 (D) \$28.25

Tender all white meat chicken salad with a creamy dressing, topped with lettuce and tomato on a butter croissant, served with kettle-cooked chips and your choice of salad.

Pulled Pork Sandwich   (L) \$22.50 (D) \$30.75

Slow-roasted, shredded pork shoulder, tossed in BBQ sauce on a soft, fresh bun, served with kettle-cooked chips and your choice of salad.

Cuban Sandwich  (L) \$26.50 (D) 34.50

Roasted pork, smoked ham, Swiss cheese, dill pickles and yellow mustard pressed on Cuban bread, served with kettle-cooked chips and your choice of salad.

Bourbon Glazed Chicken  (L) \$26.50 (D) \$34.50

A juicy grilled boneless skinless chicken thigh coated in a sweet and sour bourbon glaze served over scallion steamed rice and roasted sesame broccoli.

Substitute chicken thighs for chicken breasts for \$2.50 per plate.

Teriyaki Grilled Chicken (L) \$26.50 (D) \$34.50

A juicy grilled chicken breast with a sweet and savory teriyaki glaze, served over scallion steamed white rice tossed with sautéed vegetables.

Roasted Turkey Wrap  (L) \$27.25 (D) \$35.50

Honey roasted turkey breast with Swiss cheese, Bibb lettuce and sliced tomato, topped with a house-made cranberry-mustard sauce in a spinach wrap, served with kettle-cooked chips and your choice of salad.



Plated Entrées (Continued)

Citrus Pork Loin Medallions

(L) \$27.50

(D) \$35.75

Roasted medallions of pork loin topped with a citrus sauce, served over savory rice pilaf and grilled asparagus.

Roasted Airline Chicken

(L) \$27.50

(D) \$35.75

Perfectly roasted airline chicken topped with a creamy lemon herb vinaigrette, served with roasted potato medley and roasted zucchini and squash.

Grilled Flank Steak

(L) \$27.50

(D) \$35.75

Max. 200 guests

Perfectly grilled marinated flank steak, sliced for peak tenderness, served over creamy mashed red potatoes and roasted sesame broccoli.

Creamy Parmesan Baked Chicken

(L) \$28.00

(D) \$36.00

A perfectly seasoned chicken breast roasted with a garlic parmesan crust, served over creamy mashed potatoes and roasted seasonal vegetables.

Roasted Sweet Pepper Chicken

(L) \$28.50

(D) \$36.50

A perfectly roasted chicken breast topped with melted cheese and roasted sweet peppers, served over cilantro and lime scented rice with roasted cherry tomatoes.

Maple Glazed Pork Chop

(L) \$32.50

(D) \$40.50

Grilled bone-in pork chop glazed with all-natural maple syrup, served with browned butter roasted sweet potatoes and roasted broccoli.

Herb-Roasted Salmon

(L) Market Price

(D) Market Price

Grilled fillet of salmon topped with a creamy herb sauce, served with seasoned rice and roasted asparagus.

Braised Beef Roast

(L) Market Price

(D) Market Price

Tender, rich beef braised in red wine and tomatoes, served with creamy three-cheese polenta and broccolini.

Beef Filet

(L) Market Price

(D) Market Price

Seasoned and seared filet of beef tenderloin, served with a green peppercorn sauce, roasted fingerling potatoes and roasted asparagus.

 =Gluten Free  =Gluten Free Option  =Vegetarian  =Vegan  =Client Favorite



Plated Entrées (Continued)

Beef Filet & Herb-Roasted Chicken GF (L) Market Price (D) Market Price

Seasoned seared filet of beef tenderloin and roasted chicken breast topped with a creamy herb sauce, served with redskin mashed potatoes and honey-glazed carrots.

Beef Filet & Garlic Shrimp GF (L) Market Price (D) Market Price

Seasoned and seared filet of beef tenderloin and sautéed garlic shrimp, served with russet mashed potatoes and fresh, sautéed green beans.

VEGETARIAN

Each meal function can choose one (1) vegetarian option for their vegetarian guests to enjoy. Salad selection will be the same as the non-vegetarian meals. A guaranteed count on vegetarian options is required. Any meal function before 2 pm will be at lunch prices and will be served with your choice of salad and chocolate chip cookie (unless a dessert option from page 14 is preferred, then the dinner price will be charged).

Roasted Eggplant & Mushroom Hot Salad GF VGN (L) \$19.25 (D) \$27.25

Roasted eggplant, mushrooms, cherry tomatoes, garlic and red onion served on garden rice.

Eggplant Parmesan VEG (L) \$20.50 (D) \$28.50

Sliced eggplant encrusted in panko breadcrumbs and Parmesan cheese, filled with ricotta cheese, served with spaghetti topped in marinara sauce. Vegan version available for an additional \$2.00.

Roasted Cauliflower Medley GF VGN (L) \$21.00 (D) \$29.25

Roasted cauliflower with chickpea, tomato, and spinach ragout.

Creamy Three-Cheese Polenta GF VEG (L) \$25.50 (D) \$33.75

Creamy polenta with mascarpone, mozzarella and Romano cheeses, topped with spinach and a hearty mushroom ragout.

Portobello Mushroom Cassolette GF VGN (L) \$28.00 (D) \$36.25

Portobello mushroom stuffed with a savory garden rice, tomatoes, onion and garlic.

GF =Gluten Free GFO =Gluten Free Option VEG =Vegetarian VGN =Vegan  =Client Favorite



SIDES

Entrées are paired with sides by our chef. Substitutions may be made from the following:

Starches

- Redskin Mashed Potatoes GF
- White Cheddar Mashed Potatoes GF
- Russet Mashed Potatoes GF
- Garlic Parmesan Penne Pasta
- Wild Rice GF
- Spanish Rice GF
- Browned Butter Roasted Sweet Potatoes GF
- Scallion Steamed White Rice GF
- Roasted Potato Medley* GF
- Fingerling Potatoes* GF
- Three Cheese Polenta* GF

Vegetables

- Country-style Green Beans
- Honey-Glazed Parisian Carrots* VEG
- Roasted Squash Medley VEG
- Baked Beans
- Broccolini VEG
- Buttered Corn VEG
- Roasted Brussel Sprouts VEG
- Maple Bacon Brussel Sprouts*
- Roasted Sesame Broccoli* VEG
- Roasted Asparagus* VEG

**Upgraded side - add \$1.00*

GF =Gluten Free GFO =Gluten Free Option VEG =Vegetarian VGN =Vegan  =Client Favorite



SALADS

All salads come with a choice of two dressings: Ranch, French, Italian (GF), balsamic vinaigrette (GF), raspberry vinaigrette (GF), Caesar, honey mustard vinaigrette (GF) and lemon vinaigrette (GF) for an additional \$2.00/serving.

Horizon Salad GF

Fresh spring mix lettuce topped with feta cheese, candied pecans, red peppers, and cucumbers.

House Salad GF

Iceberg lettuce with cherry tomatoes, shredded cheddar cheese, cucumber, with croutons available on request (not gluten free).

Caesar Salad

Hearts of romaine lettuce with creamy Caesar dressing, topped with shaved Parmesan and garlic croutons.

Spring Mix Berry Salad GF

Fresh spring mix with freshly sliced strawberries, whole blueberries, dried cranberries and feta cheese.

Home Style Potato Salad GF

Diced russet potatoes mixed with sweet onion, celery and a creamy sweet relish dressing.

Broccoli Cauliflower Salad GF

House-made salad with broccoli, cauliflower, crisp bacon, cheese, red onion, mayonnaise, vinegar and sugar.

Chickpea Salad GF VEG

Chickpeas tossed in a house made chimichurri sauce served on a bed of spring mix.

German Style Potato Salad GF VEG VGN

Diced red potatoes, red onions and celery tossed in our house made mustard vinaigrette served on a bed of spring mix. Served warm or cold.

Watermelon Salad GF VEG

Fresh cut watermelon tossed with a honey balsamic vinaigrette, feta cheese then finished off with fresh cut mint and a drizzle of balsamic glaze.

GF =Gluten Free GFO =Gluten Free Option VEG =Vegetarian VGN =Vegan  =Client Favorite



DESSERTS

Strawberry Shortcake

Sweet bread scone topped with whipped topping and macerated strawberries.

Chocolate Cake

Layered chocolate cake with chocolate icing.

Sugar Cream Pie

Indiana’s official state pie: sweet creamy custard in a buttery, flaky pie crust.

New York Style Cheesecake

A creamy New York style cheesecake with fruit topping.

Carrot Cake

Classic carrot cake with cream cheese icing (contains nuts).

Chocolate or Vanilla Mousse

Creamy mousse garnished with whipped topping and fruit garnish.

Vegan Chocolate Cake*

Decadent, moist and fluffy chocolate cake.

Gluten Free Flourless Cake

Made with a blend of three chocolates finished with a silky chocolate ganache

Gluten Free Cheesecake*

Chef’s choice of gluten free fruit topping.

Gluten, Dairy and Nut Free Brownie*

Individually wrapped, fudgy chocolate brownie.

**Upgraded dessert – add \$2.00 each*

 =Gluten Free  =Gluten Free Option  =Vegetarian  =Vegan  =Client Favorite



HORS D'OEUVRES

HOT SELECTIONS

Minimum of 50 pieces for each selection. Choose between stationery or passed butler service for an additional \$50 per 100 guests. Priced per piece.

BBQ Meatballs \$3.50

Meatballs tossed in a tangy BBQ sauce. Featuring local JohnTom’s Barbeque Sauce.

Grilled Cheese and Tomato Shooters \$3.75

Creamy basil tomato soup with a mini toasted grill cheese made with sourdough bread, mozzarella, and cheddar cheese.

Grilled Teriyaki Chicken Skewers \$4.50

Marinated teriyaki chicken grilled to perfection and finished with a delicious teriyaki sauce. Serve with a sprinkle of sesame seeds and fresh chopped green onions.

Smoked Gouda Mac & Cheese Bites \$4.50

Macaroni, smoked gouda and bacon lightly battered and fried.

Crab Rangoon \$4.75

A blend of real crab meat and cream cheese wrapped in a crunchy golden-brown shell.

Sweet & Spicy Chicken \$5.25

Deep fried chicken wings tossed in an Asian sweet and spicy chili sauces.

Spring Rolls \$5.50

A mix of fresh vegetables wrapped in spring roll wrappers, fried to a golden brown and served with spicy plum sauce.

Pork Sliders \$5.00

A ground mini pork burger with a mustard cream sauce, house made pickles served on a warm slider bun.

Parmesan Eggplant Sliders \$5.00

Fried eggplant, bright red sauce, bubbly mozzarella cheese on a soft slider bun.

Burger Sliders with Tomato Jam \$5.00

A beef slider patty covered in cheddar cheese topped with house made bacon tomato jam served on a soft slider bun



COLD SELECTIONS

Minimum of 50 pieces for each selection. Choose between stationary or passed butler service for an additional \$50 per 100 guests. Priced per piece.

Caprese Salad Skewers GF \$4.50

Fresh mozzarella, basil leaves and ripe cherry tomatoes skewered on a pipette of balsamic vinaigrette.

Tomato Bruschetta VGN \$4.50

A toasted crostini topped with freshly diced tomatoes and tossed in a house-made basil oil.

BLT Crostinis \$4.50

Bacon, tomato, cream cheese and fresh basil on a crisp sliced French baguette.

Mini Cheese Balls \$4.75

Miniature cream cheese balls rolled in crispy bacon bits on a bed of crumbled pretzels.

Pimento Tea Sandwiches \$4.75

House made southern style pimento spread served on hearty white bread.

Chicken Boucheés \$5.25

Tender white meat chicken salad served on a tiny bite sized puff pastry.

Antipasto Skewers GF \$5.50

A mix of olives, marinated mushrooms, sun-dried tomatoes, and salami on a bamboo skewer.

MINI DESSERTS

Minimum of 50 pieces for each selection. Choose between stationary or passed butler service for an additional \$50 per 100 guests. Priced per piece.

Dessert Bars \$2.50

An assortment of dessert bars.

Pie Shooters \$3.00

An assortment of pie shooters.

Cheesecakes \$4.50

An assortment of mini cheesecakes.



HORS D'OEUVRE DISPLAYS

BBQ Meatballs	\$175.00/50 people	\$350.00/100 people	\$500.00/150 people
Meatballs tossed in a tangy BBQ sauce. Featuring local JohnTom's Barbeque Sauce.			
Fresh Fruit Display	\$95.00/25 people	\$190.00/50 people	\$380.00/100 people
A sweet assortment of fresh seasonal fruit served with yogurt dip.			
Fresh Vegetable Display	\$95.00/25 people	\$190.00/50 people	\$380.00/100 people
A fresh assortment of seasonal vegetables served with ranch and hummus.			
Assorted Cheese Display	\$95.00/25 people	\$190.00/50 people	\$380.00/100 people
Cheddar, Swiss & pepper jack cheeses served with crackers and garnished with seasonal fruit.			
Charcu-Tinis	\$95.00/25 people	\$190.00/50 people	\$380.00/100 people
Assorted cheeses, seasonal fruits, vegetables, and crackers arranged in a martini glass. <i>Add ranch dressing for an additional fee of \$3.00 per 25 people.</i>			
Spinach Artichoke Dip	\$145.00/25 people	\$290.00/50 people	\$580.00/100 people
A hot, creamy mixture of spinach, artichoke hearts, cream cheese and Parmesan cheese served with pita chips.			
Cocktail Sandwich Display	\$200.00/25 people	\$400.00/50 people	\$750.00/100 people
An assortment of deli meats and sliced cheeses on a flaky croissant accompanied by mayonnaise and mustard.			
Mini Dessert Display	\$175.00/25 people	\$340.00/50 people	\$650.00/100 people
An assortment of bite size cheesecakes, pie shooters and dessert bars.			

● GF =Gluten Free
 ● GFO =Gluten Free Option
 ● VEG =Vegetarian
 ● VGN =Vegan
 🍴 =Client Favorite



PRE-DINNER HORS D’OEUVRE PACKAGE

If you are enjoying a dinner with us, you can start your meal off right with a selection of hors d’oeuvres; Choose between stationary or passed butler service for an additional \$50 per 100 guests.

- Two Pieces Per Guest \$10.00** Choose up to two items
- Three Pieces Per Guest \$14.75** Choose up to three items

- Teriyaki Chicken Skewers
- Mini Cheese Balls
- Tomato Bruschetta
- BBQ Meatballs
- Pimento Tea Sandwiches
- Caprese Salad Skewers
- Grilled Cheese and Tomato Skewers
- BLT Crostinis
- Smoked Gouda Mac & Cheese Bites
- Crab Rangoon

 =Gluten Free
  =Gluten Free Option
  =Vegetarian
  =Vegan
  =Client Favorite



BAR SERVICE

Bar Fees

Set-up fees of \$150 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender per hour will apply. There is a 6-hour maximum limit on bar service. There is a minimum sale of \$350 required. If this minimum is not met, you will be charged the difference.

Bar Service

We recommend one bartender for every 100 guests. Each bar includes one bartender and a bar back for cocktail hours. Each additional bartender required beyond this recommendation will incur a \$25 labor fee per bartender per hour, with a two-hour minimum. Each bar services up to 200 guests. Additional bars required beyond this recommendation will incur a \$150 set-up fee per bar (inclusive of one bartender). For events over 1,000 guests, bars will close during dinner service.

Barware

We provide glassware from cocktail hour until dinner service. Once dinner service begins, we replace glassware with disposables, unless otherwise requested. Events over 500 guests will have all disposables at bars for entire event.

Gratuity

Gratuities are not included in quoted prices. Gratuities are at your discretion and are appreciated.

Bar Guidelines

No outside alcohol is permitted and, if found, will be charged at our current rates. Any bar can be closed down at any time based on the manager’s discretion. Bars close half an hour prior to the end of the event, unless previous arrangements have been made. Bar pricing is subject to change according to market price and/or special requests.

Signature Drinks

Signature drink service can be discussed with your Event Manager. Prices are not listed, as menus are customized.

All bars are stocked with the following items:

Cranberry Juice, Orange Juice, Lime Juice, Coca Cola, Diet Coke, Sprite, Ginger Ale, Sweet & Sour Mix, Bloody Mary Mix, Club Soda, Tonic Water, Water, Grenadine, Triple Sec, Olives, Cherries, Lemons, Limes

Cordials

(Upon request with Premium Bar Service)

Grand Marnier, Bailey’s Irish Cream, Kahlua, Hennessy Cognac

Please choose up to four Premium or House Wine varieties. If no selection is made, our Bar Manager will select four or more assorted varieties to suit the most discerning palate.

Restocking fee of \$125/domestic and \$175/import and microbrew will be charged for kegs untapped.

*Ask your coordinator about **signature drinks** or a **Bourbon Bar**. Prices are per drink.*








Please choose either Premium or House Bar Service.



PREMIUM BAR SERVICE

Tito's Vodka
 Moon Drops Single Barrel Bourbon 
 Aviation Gin
 Maker's Mark Bourbon
 Jack Daniel's Whiskey
 Crown Royal Whiskey
 Bacardi Rum
 Captain Morgan Spiced Rum
 Patron Tequila
 Chivas Regal Scotch
 Kamora
 Amaretto
 Peach Schnapps
 New York Long Island Iced Tea Cocktail Liqueur

Imported & Craft Bottled Beers

Modelo Especial | Blue Moon Belgian White | Oaken Barrel Indiana Amber  | Quaff On! Strawberry Blonde  | Quaff On! Peanut Butter Busted Knuckle Porter  | Bell's Kalamazoo Stout | Abita Turbodog Brown Ale | 3 Floyd's Robert the Bruce  | 3 Floyd's Zombie Dust Pale Ale  | Yuengling Lager

Craft Canned Beers


Upland Bad Elmer Porter  | Sun King Sunlight Cream Ale  | Elm Street Seasonal  | Bell's Two Hearted | Truly Seltzer

Premium Bar Service Pricing

Premium Liquor	\$8.75
Bottled Domestic Beers	\$5.00 - \$5.75
Bottled Import & Craft Beers	\$7.25 - \$9.00
Canned Craft Beers	\$7.50 - \$7.75
Non-Alcoholic	\$5.75 - \$10.00
Premium Wines by Glass	\$8.50 - \$18.75
Truly Hard Seltzer	\$7.50
Soft Drinks – Coke Products	\$3.00
Bottled Water	\$2.25

 =Product of Indiana

HOUSE BAR SERVICE

Moon Drops Vodka 
 Beefeater Gin
 Seagram's 7 Whiskey
 Jim Beam Bourbon
 Jose Cuervo Silver Tequila
 Ron Rico Silver Rum
 Famous Grouse Scotch
 Kamora
 Amaretto
 Peach Schnapps
 New York Long Island Iced Tea Cocktail Liqueur

Domestic Bottled Beers

Bud Light | Budweiser | Coors Light | Miller Lite | Michelob Ultra

Keg Beers

Domestic (approx. 125 – 16 oz. servings) **\$475.00**
 Import, Microbrew & Craft **Market Price**

House Bar Service Pricing

House Liquor	\$7.00
Bottled Domestic Beers	\$5.00 - \$5.75
Bottled Import & Craft Beers	\$7.25 - \$9.00
Canned Craft Beers	\$7.50 - \$7.75
Non-Alcoholic	\$5.75 - \$10.00
House Wines by the Glass	\$6.50
Truly Hard Seltzer	\$7.50
Soft Drinks – Coke Products	\$3.00
Bottled Water	\$2.25

Non-Alcoholic Options

Mocktails Uniquely Crafted | Sam Adams Just the Haze IPA | O'Doul's Non-Alcoholic Beer | White Claw Non-Alcoholic Mango Passionfruit



FOR YOUR TOAST

Il Feudo Spumante Brut	\$3.00/person	\$43.25/bottle
Il Feudo Spumante Dolce	\$3.00/person	\$43.25/bottle
Non-Alcoholic Toasting Option	\$2.50/person	

HOUSE WINES

Dell Italia – Italy

Chardonnay	\$6.50/glass	\$32.00/bottle
Pinot Grigio	\$6.50/glass	\$32.00/bottle
Moscato	\$6.50/glass	\$32.00/bottle
Riesling	\$6.50/glass	\$32.00/bottle
Cabernet Sauvignon	\$6.50/glass	\$32.00/bottle
Merlot	\$6.50/glass	\$32.00/bottle
Pinot Noir	\$6.50/glass	\$32.00/bottle

PREMIUM WINES

Mirassou – California

Moscato	\$8.50/glass	\$42.00/bottle
Chardonnay	\$8.50/glass	\$42.00/bottle
Pinot Grigio	\$8.50/glass	\$42.00/bottle
Pinot Noir	\$8.50/glass	\$42.00/bottle

Glenbrook - California

Merlot	\$9.00/glass	\$44.50/bottle
--------	--------------	----------------

Santo Stefano – California

Cabernet Sauvignon	\$8.50/glass	\$42.00/bottle
Sauvignon Blanc	\$8.50/glass	\$42.00/bottle

Santo Christina – Italy

Pinot Grigio	\$12.00/glass	\$59.50/bottle
--------------	---------------	----------------

Justin – California

Rosé	\$14.50/glass	\$72.00/bottle
Sauvignon Blanc	\$14.25/glass	\$70.25/bottle

Lyra – Chile

Pinot Noir	\$15.50/glass	\$77.00/bottle
------------	---------------	----------------



Jam Cellars Butter Chardonnay – *California*

Chardonnay	\$15.75/glass	\$78.25/bottle
------------	---------------	----------------

Andean – *Argentina*

Malbec	\$18.00/glass	\$89.50/bottle
--------	---------------	----------------

Oak Farm Family Winery – *California*

Cabernet Sauvignon	\$18.75/glass	\$93.25/bottle
--------------------	---------------	----------------