

CROWNE PLAZA INDIANAPOLIS AIRPORT | 317-244-6861

CROWNEPLAZA.COM/IND-AIRPORT



UPSCALE FULL-SERVICE CROWNE PLAZA INDIANAPOLIS AIRPORT

Ideally located within close proximity to Indianapolis International Airport and an easy 10-minutes from downtown Indianapolis, Crowne Plaza Indianapolis Airport offers seamless service and premium accommodations to meet the needs of today's business travelers.

Perfect for meetings, events, conferences, and weddings of 5 to 400 guests, it offers well-appointed and tastefully decorated meeting and event space. Our dedicated staff ensures exceptional service and a variety of catering options for successful productive meetings and memorable events.



Banquet Information & Policies

<u>Deposits:</u> An amount equivalent to the room rental fee and food and beverage minimum must be paid as a deposit at the time of booking for all social events. The event will be confirmed only when the deposit and signed contract are received. Please note that all deposits are non-refundable, and cancellation charges will apply to canceled bookings. Your contract will provide details on the payment and cancellation schedule.

Guarantees: A Sales and Catering Department representative will contact you three (3) business days before your event for the final number of guests guaranteed for your function/s. Guarantees for the exact number of guests attending your event are required by noon. For events occurring on a Saturday, Sunday, or Monday, guarantees must be provided by Wednesday.

The guarantee number you provide will be considered the minimum count for which you will be charged, even if fewer guests attend the event. If we do not receive a guarantee 72 business hours before your event, we will consider the number of guests specified in your contract as the final count. If you have more guests than your final guarantee, we will charge you for the additional guests over your guarantee.

Food and Beverage: In compliance with Indiana Board of Health requirements and the State of Indiana liquor laws, all food and beverages must be purchased from our facility. Bringing outside food and beverages into public spaces is not allowed. Additionally, unconsumed food and beverage items may not be taken out of the facility.

Menu and Room Arrangements: Your Crowne Meetings Director (CMD), assigned with a definite contract, will work with you to create a timeline for the success of your event. You will finalize your menu choices, agenda, room setup, linen options, and other important details. These must be confirmed and included in Banquet Event Orders at least 21 days before your event. These orders will be distributed to the rest of the event team and include every detail of your function. We are happy to accommodate attendees with dietary restrictions with <u>advance</u> notification.

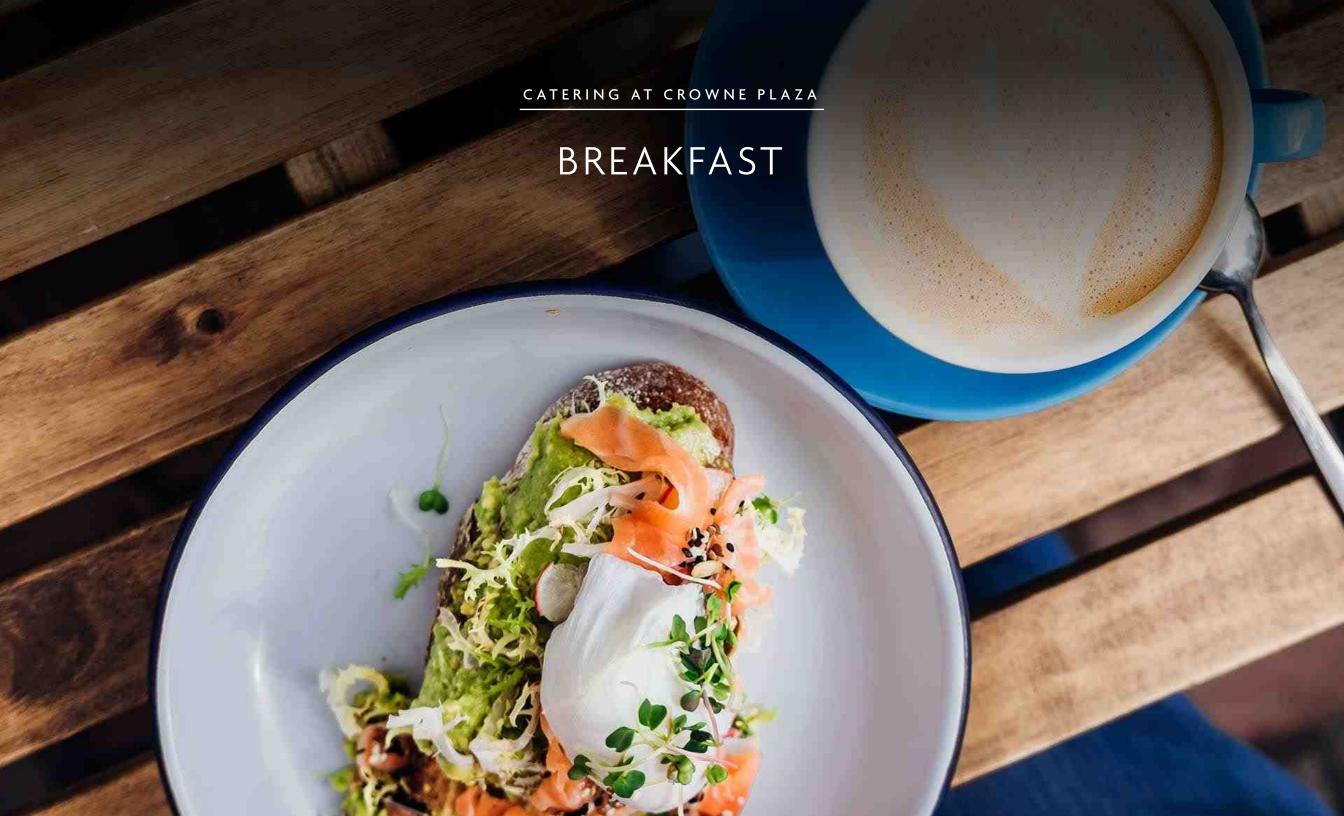
Bars: There is a \$100 fee per bartender with the standard of one (1) bartender per 75 guests.

Audio Visual: Hotel has in-house audio-visual equipment to accommodate your audio-visual needs. Your CMD will coordinate with you to ensure that all your AV requirements are met to bring your vision to life. Any items ordered will have appropriate charges, including tax and service fees, added to your bill. For any audio-visual needs that exceed our in-house capabilities we will refer you to an outside audio-visual company. If you would like to hire an outside AV company, you are welcome to do so without any additional fee. However, if the outside company needs help or would like to connect to the hotel's equipment then additional fees will be calculated and charged to your group master account.

<u>Decorations:</u> Nothing can be posted, nailed, pinned, taped, or attached to the walls, floors, furniture, or any other part of the building, without proper authorization. Unauthorized attachment of items may result in damage charges. The use of smoke/fog machines, pyro techniques, glitter or confetti is prohibited, and helium balloons are not permitted in the Atrium. If prohibited items are used, either accidentally or otherwise, a minimum fee of \$500 will be assessed.

<u>Electrical and Internet Access:</u> If your event requires electrical needs for bands, disc jockeys, exhibitors, vendors, displays or other special equipment, your CMD will make all the necessary arrangements. We also offer dedicated, high-speed internet, with a 45-day lead time. Costs for these services will be quoted based on your specific requirements.

<u>Security:</u> The Crowne Plaza Indianapolis Airport is not liable for any damage to or loss of personal belongings before, during, or after your event. If you require security, your CMD will make arrangements for you. All security must be contracted through the facility, and the cost will be added to your final bill. If you or your guests cause any damage to the property, you will be responsible for all replacement and repair charges as determined by Hotel management. For large events where alcoholic beverages are served, security may be required.



BREAKFAST

CONTINENTAL

THE CONTINENTAL BREAKFAST TABLE | \$20 per guest

- ▶ Selection of Freshly Chilled Orange, Cranberry & Apple Juice
- Hand Selected Cut Fruits & Vine Ripened Berries DF GF V
- ▶ Assorted Cereal with 2% & Skim Milk
- Assorted Muffins & House Baked Sweet Pastries
- Steel Cut Oatmeal with Assorted Toppings
- Hard Boiled Eggs
- Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Milk

DF = Dairy Free | GF = Gluten Free | V = Vegan



BREAKFAST

CONTINENTAL

CONTINENTAL ENHANCEMENTS

Pricing based on enhancing an existing menu selection

- ► Ham, Egg & Cheese Croissant | \$7 each
- ▶ Sausage, Egg & Cheese Croissant | \$7 each
- ► Applewood Smoked Bacon, Egg & Cheese Croissant | \$7 each
- ▶ Buttermilk Biscuit served with Sausage Gravy | \$6 each
- ▶ Scrambled Eggs | \$6 each GF
- ▶ Lox Platter | \$9 each

OMELET STATION | \$14 per guest

Must accompany a continental or breakfast buffet. The station requires an attendant at \$50 per 50 guests.

► Chef Cooked to Order with a Choice of Chopped Bacon, Diced Ham, Sausage, Onions, Peppers, Diced Tomatoes, Sliced Mushrooms & Shredded Cheese

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- Selection of Chilled Orange, Cranberry, and Apple Juice
- ▶ Hand Selected Cut Fruits and Vine Ripened Berries DF GF V
- Assorted Bagels with Cream Cheese
- Sliced Breads: Whole Wheat, Sourdough, White, and Multi-Grain with Butter and Preserves

- Scrambled Eggs GF
- Breakfast Potatoes DF GF V
- Buttermilk Biscuits with Sausage Gravy
- Applewood Smoked Bacon DF GF
- Freshly Brewed Coffee, Decaffeinated Coffee, Black, Green, Herbal Teas, and Milk



- Selection of Chilled Orange, Cranberry, and Apple Juice
- Hand Selected Cut Fruits and Vine Ripened Berries DF GF V
- Array of Flavored Individual Yogurts
- Sliced Breads: Whole Wheat, Sourdough White, and Multi-Grain with Butter and Preserves
- House Baked Sweet Pastries
- Egg and Vegetable Frittata with Cheese GF

- Breakfast Potatoes DF GF V
- Applewood Smoked Bacon DF GF
- Breakfast Sausage DF GF
- French Toast
- Freshly Brewed Coffee, Decaffeinated Coffee, Black, Green, Herbal Teas, and Milk

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BREAKFAST

BUFFET

THE EUROPEAN | \$39 per guest

- ▶ Selection of Chilled Orange, Cranberry, and Apple Juices
- ▶ Hand Selected Cut Fruits and Vine Ripened Berries DF GF V
- Array of Fruit Yogurts GF
- ► House Baked Sweet Pastries and Muffins, Croissants & Sliced Breads: Whole Wheat, Sourdough White, & Multi Grain with Butter and Preserves
- Assorted Deli Meats: Ham, Sicilian Salami, Prosciutto di Parma, and Roasted Turkey DF GF
- Assorted Cheese Display: Sliced Swiss, Smoked Gouda, and Cheddar GF

- Scrambled Eggs GF
- ► Egg White Patties Topped with Julienne Vegetables and Cheese GF
- ▶ Applewood Smoked Bacon **DF GF**
- Breakfast Potatoes
- ► Sliced Tomatoes and Arugula Salad with Balsamic Vinaigrette DF GF V
- ▶ Freshly Brewed Coffee & Decaffeinated Coffee
- ▶ Black, Green, Herbal Teas, 2% Milk & Soy Milk









BREAKFAST

PLATED

ALL PLATED BREAKFASTS INCLUDE ORANGE JUICE, FRESHLY BREWED COFFEE, DECAFFINATED COFFEE, ASSORTED HOT TEAS AND FAMILY STYLE PASTRIES

ALL AMERICAN | \$30 per guest

 Scrambled Eggs with Applewood Smoked Bacon, Breakfast Sausage, and Roasted Potatoes DF GF

VANILLA INFUSED FRENCH TOAST | \$32 per guest

▶ Warm Syrup, Whipped Butter, Roasted Potatoes, and Applewood Smoked Bacon

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A LA CARTE

ASSORTED SLICED SWEET BREAD | \$50 per dozen

ASSORTED FRESH BAKED SCONES | \$44 per dozen

NEW YORK STYLE BAGELS WITH CREAM CHEESE | \$42 per dozen

JUMBO ASSORTED MUFFINS | \$36 per dozen

HOUSE BAKED SWEET PASTRIES | \$36 per dozen

ASSORTED FRUIT YOGURTS | \$5 each GF

GREEK YOGURTS | \$6.50 each GF

ASSORTED CEREALS | \$4 each

JUMBO WARM CINNAMON ROLLS | \$52 per dozen

HARD BOILED EGGS | \$18 dozen DF GF

ASSORTED FILLED CROISSANTS | \$46 per dozen

► Almond, Apricot, and Belgium Chocolate

BREAKFAST SANDWICHES | \$11 each

Sausage, Turkey Back, Turkey Sausage, Bacon or Ham

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All functions are designed for a 60-minute service period. A surcharge will apply for extended service. Prices are quoted per guest and a 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.





ALL-DAY BREAKS

ALL BEVERAGE BREAK PACKAGES INCLUDE OAT AND ALMOND MILK.

ALL-DAY BREAKS PACKAGE | \$36 per guest

EARLY MORNING

- Chilled Orange and Cranberry Juices
- Hand Selected Cut Fresh Fruits DF GF V
- Individual Yogurts GF
- House Baked Sweet Pastries
- Coffee, Decaf, Assorted Teas, and Sodas

MID-MORNING REFRESH

▶ Coffee, Decaf, Assorted Teas, and Sodas

MID-AFTERNOON

- Assorted Freshly Baked Cookies
- Assorted Individual Bags of Dry Snacks
- Freshly Popped Popcorn DF GF V
- ▶ Coffee, Decaf, Assorted Teas, and Sodas



▶ Coffee, Hot Tea, Iced Tea, Bottled Water, and Assorted Sodas

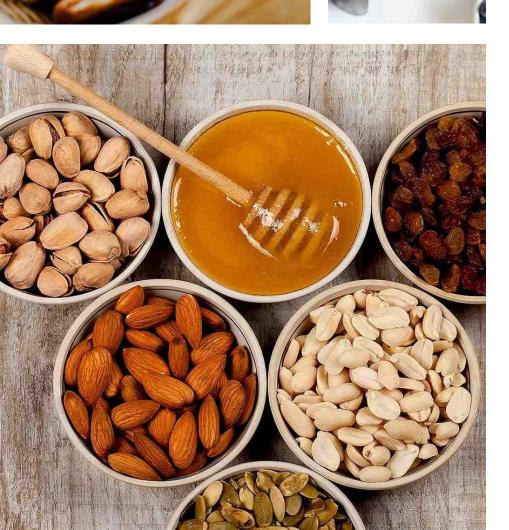
HALF-DAY BEVERAGE PACKAGE | \$12 per guest

ALL-DAY BEVERAGE PACKAGE | \$19 per guest

▶ Coffee, Hot Tea, Iced Tea, Bottled Water, and Assorted Sodas

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THEMED BREAKS

QUICK FIX | \$12 per guest

- Assorted Yogurts GF
- Fruit Bread
- Granola Bars

SUGAR RUSH | \$22 per guest

- Freshly Baked Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies
- Chocolate Chunk Brownies
- ▶ Peanut M&M's
- Iced Cold Milk

CRUNCH MUNCHIES | \$21 per guest

- Cashew Nuts, Peanuts, and Spicy Almonds DF GF
- Mini Pretzels
- Wine Chips

POPCORN BREAK | \$14 per guest

Popcorn with Assorted Flavors DF GF

MEDITERRANEAN | \$18 per guest

- Sun-dried Tropical Fruits & Mixed Nuts DF GF
- Roasted Garlic Hummus DF GF V
- Roasted Red Pepper Hummus DF GF V
- Grilled Pita Wedges
- Mint Infused Lemonade DF GF V

SPA BREAK | \$24 per guest

- Mixed Fruit Kabobs with Yogurt Dip GF
- Array of Granola and Energy Bars
- Hand-cut Crudité with a Selection of Garden Vegetables and French Onion Dip GF

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A LA CARTÉ ITEMS

- Smoothies (Individual) Berry Blast, Mighty Mango, Strawberry Banana, and Green Machine
 \$12 each
- Assorted Cookies\$35 per dozen
- Chocolate Brownies\$40 per dozen
- Full-Size Candy Bars\$40 per dozen
- Bar Snack Mix\$5 per guest
- Individual Bagged Snacks\$4 each
- Trail Mix DF GF V\$6 per guest
- Mixed Nuts DF GF V\$7 per guest
- Whole Fresh Fruit DF GF V\$4 per guest
- Fresh Carved Fruit Kabobs DF GF V\$6 per guest
- Popcorn DF GF V\$5 per guest
- Potato Chips DF GF V\$5 per guest

- Pretzels\$5 per guest
- Tortilla Chips GF\$6 per guest
- Jumbo Soft Warm Pretzels Served with Mustard \$45 per dozen
- Pita Chips\$5 per guest
- KIND Energy Bars GF \$65 per dozen
- Granola Bars\$34 per dozen
- ▶ 16" Cheese, Pepperoni, or Sausage Pizza\$24 each
- Roasted Red Pepper Hummus DF GF V \$5 per guest
- Roasted Garlic Hummus DF GF V \$5 per guest
- Creamy Onion Dip\$5 per guest
- Fire Roasted Salsa DF GF \$5 per guest
- Spinach & Artichoke Dip\$5 per guest
- Sliced Fresh Fruit\$8 per guest

- Freshly Brewed Coffee \$50/gallon \$25/half-gallon
- Freshly Brewed
 Decaffeinated Coffee
 \$50/gallon
 \$25/half-gallon
- Hot Tea **\$45**/gallon
- Freshly BrewedUnsweetened Iced Tea\$45/gallon
- Assorted Sodas \$5 each
- Bottled Water\$5 each



LUNCH

GOURMET BOX LUNCH

ALL BOX LUNCHES ARE SERVED WITH CHIPS, WHOLE FRUIT, COOKIE, SODA OR BOTTLED WATER

BOX IT UP | \$23 per guest

Choice of Sandwiches:

Maximum of Two Boxed Lunch Selections, plus a Vegetarian Option.

- ▶ Chicken Salad or Tuna Salad, Leaf Lettuce, and Tomato on a Croissant
- Oven Roasted Turkey Breast, Tomato, Cheese, and Spring Mix on a Croissant
- Smoked Ham and Swiss Cheese, Dijon Mustard, Spring Mix, Red Onion, and Tomatoes on a Hoagie Roll
- ► Grilled Vegan Wrap with Zucchini, Eggplant, Onion, Mushrooms, Roasted Red Pepper, Tossed with Baby Spinach in a Tomato Basil Wrap ∨

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PLATED LUNCH SANDWICHES

ALL PLATED LUNCHES SERVED WITH HOUSE MADE CHIPS, DILL PICKLE SPEAR, CHEF'S CHOICE OF DESSERT, COFFEE & TEA

TURKEY CLUB SANDWICH WITH CRANBERRY WALNUT AIOLI | \$28 per guest

 Oven Roasted Turkey Breast, Applewood Smoked Bacon, Alfalfa Sprouts, Green Leaf Lettuce, and Sliced Tomato served on Ciabatta Bread DF

GRILLED CHICKEN CAESAR WRAP | \$26 per guest

Marinated Chicken Breast Tossed with Shredded Romaine Lettuce, Parmesan Cheese, and Creamy Caesar Dressing served in a Tomato Basil Wrap

NASHVILLE HOT CHICKEN SANDWICH | \$28 per guest

Boneless Chicken Thighs Marinated in Buttermilk and Cayenne, Breaded and Fried,
 Drizzled with Sweet & Spicy Nashville Hot Sauce, on a Brioche Bun

VEGAN HIGH PROTEIN SANDWICH | \$27 per guest

 Grilled Portobello Mushroom stuffed with Quinoa and served on a Spinach Wrap with Spinach DF V

Gluten-free rolls are available with advanced notice

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LUNCH

HOT BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE HOUSE ROLLS WITH BUTTER, A GARDEN SALAD, CHEF'S CHOICE OF STARCH & VEGETABLE, ASSORTED DESSERTS, COFFEE, AND ICED TEA

CHOICE OF TWO ENTREES | \$34 per guest CHOICE OF THREE ENTREES | \$42 per guest

MEDITERRANEAN CHICKEN GF

▶ Boneless Chicken, Pan Seared with Extra Virgin Olive Oil,
 Garlic, Shallots, Oregano, Kalamata Olives, Capers, and Lemon
 − Drizzled with Greek Yogurt, and Chopped Fresh Mint

WHOLE GRAIN MUSTARD GLAZED ROAST PORK LOIN DF GF

Spiced Apple Chutney

CAPRESE CHICKEN GF

▶ Boneless Chicken Breast Topped with Sliced Roma Tomato, Fresh Basil, Garlic, and Fresh Mozzarella Cheese

HERB ENCRUSTED INSIDE ROUND OF BEEF

▶ Served with Au Jus DF GF

TILAPIA FLORENTINE GF

► Tilapia Filet with Garlic, Shallots, Spinach, Feta Cheese, and Sun-dried Tomatoes served with Fresh Fennel Cream

SALMON GF

 Salmon Filet Encrusted in Pecans with Lemon Garlic Butter Sauce

CAJUN CHICKEN AND PASTA

Grilled Chicken Sauteed with Roasted Peppers,
 Onions, and Cajun Cream Sauce over Pasta

PASTA ALFREDO

 Penne Pasta Served with Parmesan Cream Sauce, and Julienned Vegetables

EGGPLANT PARMESAN

Layers of Crispy, Golden-Breaded Eggplant,
 Smothered in Rich Marinara Sauce, Topped with
 Melted Mozzarella and Parmesan

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SPECIALTY BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE HOUSE ROLLS WITH BUTTER, FRESHLY BREWED ICED TEA, AND COFFEE

BAKED POTATO & SALAD BAR | \$19 per guest

- ▶ Fresh Garden Salad & Spinach Salad, Diced Tomatoes, Diced Hard Boiled Eggs, Red Onions, Croutons, Cheddar Cheese, Ham, Turkey, Ranch, Italian and French Dressings
- ▶ Sea Salt Roasted Baked Potatoes with Chili, Broccoli, Cheddar Cheese. Bacon Bits. Sour Cream. and Chives
- ▶ Rolls and Butter
- ▶ Chef's Choice Desserts
- Add Burgers with all the fixings for an additional \$9 per guest

ITALIAN DELI | \$27 per guest

- Fresh Garden Salad, Diced Tomatoes, Diced Hard Boiled Eggs, Red Onions, Croutons, Cheddar Cheese, Ham, Turkey, Ranch, Italian, and French Dressings
- ▶ Fresh Fruit Salad
- Charcuterie Board
- ▶ Deli Sandwiches Ham, Smoked Turkey, and Roast Beef
- Veggie Wraps
- Chef's Choice Desserts

GREEK | \$37 per guest

- ▶ Greek Salad
- ▶ Hummus / Pita Bread
- Greek Rice
- ▶ Gyros Chicken and Lamb
- Tzatziki Sauce
- Chef's Choice Greek Desserts

PASTA BUFFET | \$27 per guest

- Caesar Salad
- Breadsticks
- Build Your Pasta Bowl with a Choice of Penne, Whole Wheat, or Fettuccini Pasta, Gluten Free Available Upon Request
- Array of Sauces:

Marinara DF GF V

Meat Sauce - Braised Beef & Italian Sausage **DF GF**Carbonara Sauce – Parmesan Cream, Bacon, and Peas

▶ Cannoli

SIESTA BUFFET | \$27 per guest

- ▶ Mexican Salad with Cilantro Lime Dressing, Romaine Lettuce, Corn, Red Bell Pepper, Tomato, Cucumber, Onion, Black Beans, Pepitas. Cheese, and Tortilla Strips
- ▶ Latin Seasoned Ground Beef and Corona Marinated Grilled Chicken Fajitas with Peppers and Onions
- ▶ Assorted Tortilla and Taco Shells, Sour Cream, and Guacamole
- ▶ Shredded Lettuce, Cheddar Cheese, Tomatoes, Onions, Sliced Jalapenos
- ▶ Cilantro Lime Rice and Refried Beans
- ▶ Churro Doughnuts and Dulce De Leche Cheesecake

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LUNCH

SPECIALTY BUFFET LUNCH

ALL BUFFET LUNCHES INCLUDE FRESHLY BREWED ICED TEA AND COFFEE

CHOP SALAD STATION & SOUP | \$29 per guest

Chef Attended Station Includes:

- ▶ Chef's Choice Soup
- Wild Field Greens DF GF
- ▶ Chopped Romaine DF GF
- ▶ Chopped Iceberg DF GF
- ▶ Baby Spinach DF GF
- ▶ Diced English Cucumbers, Diced Red Onions, Chopped Gorgonzola Crumbles, Shredded Cheddar Cheese, Sliced Mushrooms, Toasted Almonds, and Jalapeno Pepper Slices
- ▶ Breaded Chicken Strips
- ▶ Diced Grilled Flank Steak DF GF
- Assorted Brownies

DOWN HOME HOOSIER | \$40 per guest

- ▶ Fresh Garden Salad
- ▶ Country Fried Chicken
- ▶ Breaded Pork Tenderloin
- Mashed Potatoes and Gravy
- ▶ Green Beans with Bacon

- ▶ Fresh Garden Salad
- ▶ Carolina Gold Pulled Pork and BBQ Beef Brisket
- Macaroni and Cheese
- Sweet & Spicy Baked Beans





- ▶ Jalapeno Corn Bread
- Apple Cobbler



ALL AMERICAN BBQ | \$40 per guest

- ▶ Creamy Cole Slaw and Southern Potato Salad

- ▶ Banana Pudding and Fruit Cobbler

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PLATED LUNCH

ALL PLATED LUNCHES INCLUDE HOUSE ROLLS WITH BUTTER, FRESHLY BREWED ICED TEA, AND COFFEE



CHICKEN PICCATA | \$28 per guest

 Seared Chicken with Lemon Caper Sauce over Capellini

SALMON | \$42 per guest

➤ Salmon Filet with Garlic Butter Sauce

MEAT LASAGNA | \$26 per guest

 Lasagna Layered with Meat Sauce, Ricotta, and Mozzarella Cheese

STUFFED GRILLED PORTOBELLO | \$30 per guest

 Portobello Mushroom Cap Stuffed with Quinoa, Black Bean, Roasted Sweet Corn, Served on a Bed of Capellini with Marinara Sauce

CAJUN CHICKEN PASTA | \$28 per guest

 Grilled Chicken, Roasted Peppers, and Onions tossed in Cajun Garlic Cream Sauce served over Pasta

WHOLE GRAIN MUSTARD GLAZED PORK LOIN | \$28 per guest

Served with Spiced Apple Chutney

CHICKEN PARMESAN | \$28 per guest

▶ Breaded Boneless Chicken Breast topped with Marinara Sauce, Mozzarella, and Parmesan Cheese Served with Fettuccini Marinara

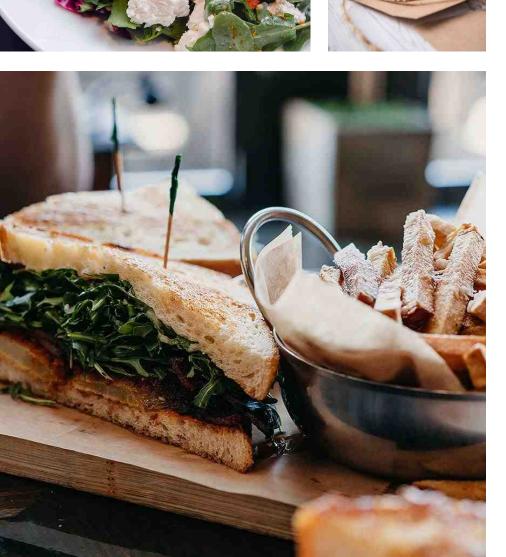
CHICKEN MARSALA | \$32 per guest

▶ Boneless Chicken Breast topped with Marsala Served with Pasta Alfredo

DESSERTS

Chef's Choice

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PLATED LUNCH SALADS

LUNCHEON SALADS INCLUDE COFFEE, TEA, HOUSE ROLLS WITH BUTTER, AND CHEF'S CHOICE OF DESSERT

COBB SALAD | \$20 per guest

 Mixed Greens, Diced Chicken Breast, Chopped Hard Boiled Eggs, Diced Tomatoes, Sliced Avocado, Bacon, and Bleu Cheese Crumbles

GRILLED CHICKEN CAESAR | \$20 per guest

 Chopped Romaine Lettuce, Shredded Parmesan Cheese, House-made Croutons Tossed in a Caesar Dressing, and Topped with Marinated Grilled Chicken Breast

SOBA NOODLE SALAD | \$22 per guest

 Served with Crispy Oriental Vegetables, Grilled Shrimp, Crispy Wonton Strips, and Oriental Dressing DF

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RECEPTIONS

CHILLED BITES

Asparagus & Artisan Prosciutto Wrap

\$150 per 50 pieces DF GF

Imported and Domestic Cheeses

Small \$215 | Large \$425 DF GF

Beef Tenderloin Crostini

\$250 per 50 pieces

Melon Wrapped in Prosciutto Ham

\$150 per 50 pieces DF GF

Caprese Skewers with Balsamic Glaze

\$200 per 50 pieces GF

Seasonal Fresh Fruit

Small \$195 | Large \$390 DF GF

Garden Vegetables with Dip

Small \$195 | Large \$390 GF

Strawberries with Boursin Cheese

\$150 per 50 pieces

Hummus with Pita Chips and Grilled Pita Bread

\$175 per 50 pieces DF GF

Traditional Bruschetta

\$225 per 50 pieces DF GF

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Attendant fee for Butler Passed Hors D'oeuvres is \$75 per attendant per 2 hours. 1 attendant required per every 2 items.

Prices Are Per 50 Pieces except where noted. *Small serves 40-50, large serves 100. A 23% Service Charge and Applicable Sales Tax Will Be Added. Menu Prices, Service Charge, and Sales Tax Are Subject to Change.

RECEPTIONS

HOT BITES

Sea Scallops Wrapped in Bacon and Brushed with Vermont Maple Butter \$325 per 50 pieces GF

Mini Crabcakes with Cajun Remoulade \$350 per 50 pieces

Coconut Fried Shrimp with Ginger Soy Sauce \$250 per 50 pieces

Smoked Chicken Quesadilla Cornucopia \$175 per 50 pieces

Vegetable Spring Rolls with Sweet & Sour Sauce \$165 per 50 pieces

Bacon Wrapped Shrimp with Asian BBQ Sauce \$250 per 50 pieces DF GF

Pork Pot Stickers with Ginger Soy Sauce \$195 per 50 pieces

Swedish or BBQ Meatballs \$250 per 100 pieces

Chicken Tenders \$250 per 50 pieces

Loaded Potato Skins \$225 per 50 pieces

Chicken Sesame Satay \$175 per 50 pieces DF GF

Teriyaki Beef Satay \$175 per 50 pieces DF GF

Beef Wellington \$225 per 50 pieces

Buffalo or BBQ Chicken Wings \$225 per 50 pieces GF

Spanakopita with Spinach and Feta Cheese \$175 per 50 pieces DF GF

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Prices Are Per 100 Pieces. A 25% Service Charge and Applicable Sales Tax Will Be Added. Menu Prices, Service Charge, and Sales Tax Are Subject to Change.





RECEPTION DISPLAYS

FRESH VEGETABLE CRUDITE | \$7 per guest DF GF

DOMESTIC CHEESE DISPLAY WITH CRACKERS | \$7 per guest

SHRIMP COCKTAIL BUFFET WITH COCKTAIL
SAUCE | \$15 per guest DF GF

ARRAY OF INTERNATIONAL ARTISAN CHEESES,
SEASONED VEGETABLE MARKET TABLE WITH FLAT
BREADS AND LAVOSH | \$15 per guest

APRICOT GLAZED BAKED BRIE EN CROÛTE
WITH SLICED BAGUETTE AND CROSTINI | \$300
(Serves up to 50 guests)

DOMESTIC AND IMPORTED CHEESE
DISPLAY WITH CRACKERS AND LAVOSH |
\$12 per guest

CHEF SELECTED SEASONAL FRUIT WITH YOGURT DIP | \$8 per guest GF

ANTIPASTO SELECTION OF ITALIAN MEATS, CHEESES & MARINATED VEGETABLES | \$16 per guest GF

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RECEPTIONS

CARVING STATIONS

MAPLE GLAZED PORK ROAST PORK LOIN | \$275

Served with Pork Au JusServes 25 peopleDF GF

HERB-ROASTED TURKEY BREAST | \$325

Served with Cajun Remoulade
 Serves 35 people
 DF GF

SUGAR CURED HAM | \$300

Serves 50 peopleDF GF

HERB CRUSTED BEEF TENDERLOIN | \$350

Served with Thyme JusServes 20 peopleDF GF

HERB CRUSTED PRIME RIB | \$500

 Served with Au Jus and Horseradish Sauce Serves 35 people
 DF GF

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One Chef Attendant is required for every 75 guests. A \$100 per Attendant fee applies. All functions are designed for a 60-minute service period. A surcharge will apply for extended service. Prices are per service quantity listed and 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.













CUSTOM DINNER BUFFET

ALL CHOOSE YOUR OWN BUFFET DINNERS INCLUDE HOUSE ROLLS WITH BUTTER, A GARDEN SALAD,
CHEF'S CHOICE OF STARCH & VEGETABLE
FRESHLY BREWED ICED TEA, COFFEE, AND ASSORTED HOT TEAS

ONE ENTRÉE | \$40 per guest

TWO ENTRÉES | \$48 per guest

THREE ENTRÉES | \$58 per guest

CHICKEN MARSALA

 Tender Pan-Fried Chicken Breasts in a Sweet Marsala Wine and Mushroom Sauce

SWEET AND SMOKY ROTISSERIE CHICKEN

▶ Rotisserie Style Chicken Seasoned with a Sweet and Smoky Rub

SMOTHERED PORK CHOPS

▶ Seasoned, Seared, and Slowly Simmered in a Rich, Creamy Gravy

CIDER BRINED ROASTED PORK LOIN WITH MAPLE MUSTARD GLAZE

 Brined in Spiced Apple Cider and Finished with a Sweet and Tangy Maple Mustard Glaze

ST. LOUIS STYLE PORK RIBS

 Smoky, Tender, and Juicy with a Perfect Balance of Sweet and Tangy Barbecue Flavors

SOUTHERN FRIED CHICKEN

▶ Tender and Crispy Fried Chicken

PLUS, CHOICE OF TWO STARTERS:

- ▶ Fresh Garden Salad
- ▶ Potato Salad
- Cole Slaw
- Pasta Salad
- Caesar SaladChilled Fruit
- Caprese Salad

HOMESTYLE POT ROAST WITH VEGETABLES

▶ Slow-cooked, Tender Pot Roast Infused with Carrots and Onions

BRAISED BEEF TIPS WITH CHANTERELLE DEMI

→ Tender Beef Tips, Slow-braised and Finished with a Luxurious Chanterelle Mushroom Demi-Glace

EGGPLANT PARMESAN

▶ Layers of Crispy, Golden-Breaded Eggplant, Smothered in Rich Marinara Sauce, Topped with Melted Mozzarella and Parmesan

HOME MADE MEAT LASAGNA

▶ Layers of Pasta, Rich Meat Sauce, and Creamy Ricotta, All Topped With Melted Mozzarella and Parmesan

LEMON PAPRIKA ROASTED SALMON

Salmon Filet Roasted with Lemon, Paprika, and Pepper DF GF

BLACKENED RED FISH FILETS

▶ Topped with Sauteed Peppers and Onions DF GF

CAJUN CHICKEN PASTA

▶ Grilled Chicken, Roasted Peppers, and Onions tossed in Cajun Garlic Cream Sauce served over Pasta

DF = Dairy Free | GF = Gluten Free | V = Vegan

DINNER

THEMED DINNER BUFFET

ALL BUFFET DINNERS INCLUDE HOUSE ROLLS AND BUTTER, FRESHLY BREWED ICED TEA, COFFEE, AND ASSORTED HOT TEAS

MIDWEST BUFFET | \$42 per guest

- ▶ Garden Salad GF
- ▶ Pasta Salad
- Braised Pot Roast of Beef Au Jus DF GF
- ▶ Rosemary Roasted Chicken DF GF
- ▶ Garlic Roasted Potatoes DF GF
- ▶ Fresh Green Beans DF GF
- Assorted Fruit Cobblers

SOUTHWESTERN BUFFET | \$42 per guest

- Mixed Green Salad with Chipotle Parmesan Dressing GF
- ▶ Pineapple, Black Bean, and Roasted Corn Salsa DF GF V
- ▶ Marinated Cucumber and Grape Tomato Salad DF GF V
- ▶ Grilled Chicken Breast with Mango and Papaya Salsa DF GF
- ▶ Chili Marinated Shrimp Skewers Over Wild Rice DF GF
- Sliced Flank Steak with Chimichurri Sauce DF GF
- ▶ Roasted Vegetables DF GF
- ▶ Cilantro Lime Rice
- ▶ Churros

ALL AMERICAN BBQ | \$40 per guest

- ▶ Garden Salad GF
- ▶ Cole Slaw GF
- ▶ Potato Salad GF
- Carolin Gold Pulled Pork DF GF
- ▶ BBQ Beef Brisket DF GF
- Macaroni & Cheese
- Sweet & Spicy Baked Beans DF GF
- Assorted Fruit Cobblers
- ▶ Banana Pudding

ITALIAN BUFFET | \$42 per guest

- ▶ Caprese Salad w/Balsamic Glaze GF
- Caesar Salad GF
- ▶ Chicken Provencal DF GF
- Tuscany Chicken
- ▶ Manicotti with Bolognese Sauce
- ▶ Ratatouille
- ▶ Garlic Bread Sticks
- Cannoli and Tiramisu

DOWN HOME HOOSIER | \$40 per guest

- ▶ Garden Salad GF
- Country Fried Chicken
- Breaded Pork Tenderloin
- Mashed Potatoes with Country Gravy
- ▶ Green Beans with Bacon
- Jalapeno Corn Bread
- Apple Cobbler

GREEK BUFFET | \$37 per guest

- ▶ Greek Salad GF
- ▶ Hummus / Pita Bread
- Greek Rice
- ► Gyros Chicken and Lamb
- ▶ Tzatziki Sauce
- Chef's Choice Greek Desserts

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DINNER

PLATED DINNER

ALL PLATED DINNERS INCLUDE HOUSE ROLLS AND BUTTER, HOUSE SALAD, CHEF'S CHOICE OF STARCH, VEGETABLE, AND DESSERT, FRESHLY BREWED ICED TEA, COFFEE, AND ASSORTED HOT TEAS

SELECT FROM ENTREES (CHOOSE ONE)

CHICKEN TUSCANY | \$46 per guest

▶ Sauteed Chicken Breast Layered with Spinach, Garlic, Shallots, Roasted Roma Tomatoes, Provolone Cheese and Finished with a Tomato Basil Cream Sauce GF

BRAISED BONELESS SHORT RIB | \$48 per guest

 Slow Roasted Boneless Beef Short Rib with Polenta and a Roasted Herb Au Jus DF GF

CENTER CUT FILET MIGNON | \$58 per guest

- Center Cut Filet Mignon Charbroiled with Herb Butter served with Au Gratin Potatoes and Rainbow Roasted Carrots
- ▶ Add 3 Jumbo Shrimp | \$6 guest

PORTOBELLO STACK | \$34 per guest

 Portobello Mushroom Layered with Tomatoes, Spinach, and Fresh Mozzarella. Service with Marinara Sauce

HERB CRUSTED LEMON CHICKEN | \$40 per guest

► Airline Chicken Breast Stuffed with Fresh Rosemary, Thyme, and Basil Drizzled with Lemon Thyme Jus

CHICKEN MARSALA | \$32 per guest

▶ Boneless Chicken Breast Lightly Sauteed with Marsala served with Roasted Potatoes

GRILLED SALMON | \$58 per guest

▶ Grilled Atlantic Salmon with Honey Roasted Brussel Sprouts and Wild Rice topped with an Herb Roasted Garlic Butter

DF = Dairy Free | GF = Gluten Free | V = Vegan



ACTION STATIONS

NOODLES MADE TO ORDER (CHOOSE 3) | **\$52** per guest

Italian

 "Capellini Carbonara" - Angel Hair Pasta, Crispy Bacon Bits, Cream, Eggs, Spring Peas, and Parmesan Cheese

Indonesian DF

 Asian Rice Noodles, Stir-Fried Broccoli, Carrots, Napa Cabbage, Sprouts, Cilantro, Crushed Peanuts, finished with Spicy Peanut Sauce & Lime

Japanese Pan Noodles DF

▶ Japanese Udon Noodles, Broccoli, Carrots, Shitake Mushrooms, Asian Sprouts, Sesame Oil & Seeds, Sweet Soy Sauce with Cilantro

White Cheddar Mac & Cheese

▶ Elbow Macaroni, Sharp Cheddar Cheese Sauce, Vermont White Cheddar, and Parmesan Cheese

Tuscany Penne

▶ Spicy Vodka Sauce with Tomato Cream, Basil, Mushrooms, Spinach, White Wine, Parmesan Cheese, Kalamata Olives with Penne Pasta

Tenderloin Stroganoff

Marinated Beef Tenderloin with Mushroom Sherry Cream Sauce,
 Fresh Herbs, Parmesan Cheese, and Egg Noodles

California Napa Valley DF

 Cavatappi Pasta Tossed with Olive Oil, Roasted Garlic, Eggplant, Diced Roma Tomatoes, Red Onions, Baby Arugula, and Napa White Wine

Bangkok Curry

➤ Yakisoba Noodles tossed with Coconut Red Curry Sauce, Stir Fried Broccoli, Carrots, Roasted Red Peppers, Onions, and Mushrooms

SOUTHWESTERN GRILL | \$54 per guest

Burritos

Flour Tortillas Grilled and Stuffed with a choice of Shredded Cheese, Ground Beef, Grilled Steak, Shredded Pork, Grilled Chicken, Seasoned Rice, Guacamole, Queso, Black Beans, Pinto Beans, Grilled Peppers and Onions, Pico de Gallo, Salsa, Diced Jalapenos, and Sour Cream

Quesadilla

 Flour Tortillas with a choice of Shredded Cheese, Ground Beef, Grilled Chicken, Black Bean & Corn Salsa, Grilled Peppers & Onions, Pico de Gallo, Salsa, Jalapenos, and Sour Cream

Nachos

▶ Tri-Colored Tortilla Chips Topped with your choice of Queso, Shredded Cheese, Guacamole, Sour Cream, Ground Beef, or Grilled Chicken

Salads

- ▶ Chopped Romaine Lettuce with a choice of Diced Chicken, Diced Grilled Steak, Shredded Pork, or Ground Beef
- Choice of toppings: Cucumbers, Grape Tomatoes, Red Onions, Black Olives, Shredded Cheese with a choice of Chipotle Ranch, Golden West French, Fat-Free Cherry Vinaigrette, or Poppy Seed Dressings

DF = Dairy Free | GF = Gluten Free | V = Vegan

One chef Attendant is required per 75 Guests. The Chef Attendant fee is \$100 each. Action Stations are based on 60 minutes of service and require a minimum of 75 guests. Prices are quoted per guest and a 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.





PLATED DESSERTS

A LA CARTE | \$12 per dessert

ASSORTED CHOCOLATE BROWNIES

BAKED APPLE CRISP

DULCE DE LECHE CHEESECAKE

BON BONS

STRAWBERRY SWIRL CHEESECAKE

CARROT CAKE

RED VELVET CHEESECAKE

LEMON CAKE

FLOURLESS CHOCOLATE TORT

TIRAMISU

ASSORTED FRUIT PIES AND COBBLERS

ASSORTED SHEET CAKES

TURTLE BROWNIE CHEESECAKE

NEW YORK CHEESECAKE

STRAWBERRY SHORTCAKE

CHOCOLATE MOUSSE CAKE

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PACKAGE BAR

BAR SERVICES

BEER AND WINE PACKAGES

CALL BEER AND WINE

Two (2) Domestic Beers, House Brand Red & White Wine, Hard Seltzers, and Assorted Sodas

PREMIUM BEER AND WINE

Premium & Domestic Beer, Premium Brand Red & White Wines, High Noon Seltzers, Assorted Sodas, and Bottled Waters

HOURLY BEER AND WINE PRICING

HOUSE BEER AND WINE

2-Hour Package | \$25 per guest 3-Hour Package | \$34 per guest 4-Hour Package | \$42 per guest 5-Hour Package | \$49 per guest

PREMIUM BEER. WINE & SELTZER

2-Hour Package | \$31 per guest 3-Hour Package | \$42 per guest 4-Hour Package | \$48 per guest 5-Hour Package | \$55 per guest

Additional hourly packages are available upon request. A \$100 bartender charge per bartender applies up to four hours. Prices are quoted per guest and a 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.

A LA CARTE WINE BY BOTTLE

6 Bottle Minimum

Cabernet Sauvignon

30 Degrees – Paso Robles, CA | \$38 Liberty School – Paso Robles, CA | \$42 Decoy Limited – Napa Valley, CA | \$62

Chardonnay

30 Degrees - Monterey, CA | \$26 Sea Sun by Wagner - California | \$42

Merlot

Decoy by Duckhorn - California | \$38

Pinot Grigio

Centine Toscana – Tuscany, Italy | \$34

Pinot Noir

Meiomi - California | \$42

Riesling

S.A. Prum Essence – Mosel, Germany | \$42

Sauvignon Blanc

Emmolo - Napa/Solano, CA | \$42 Kim Crawford – Marlborough, New Zealand | \$42

Sparkling

La Marca Prosecco- Italy | \$34 Piper Sonoma Brut NV – Sonoma County, CA | \$46

BEVERAGE

PACKAGE BAR

SPECIALTY BARS

SIGNATURE COCKTAIL \$16 per drink

Let Us Create a Signature Cocktail for Your Event! We Will Customize a Cocktail with the Color & Flavor of Your Choice

HOURLY BAR PACKAGE PRICING

CALL BRANDS

2-Hour Package | \$31 per guest

3-Hour Package | \$39 per guest

4-Hour Package | \$47 per guest

5-Hour Package | \$55 per guest

PREMIUM BRANDS

2-Hour Package | \$33 per guest

3-Hour Package | \$41 per guest

4-Hour Package | \$49 per guest

5-Hour Package | \$58 per guest

PLATINUM BRANDS

2-Hour Package | \$35 per guest

3-Hour Package | **\$43** per guest

4-Hour Package | \$51 per guest 5-Hour Package | \$59 per guest

HOURLY BAR PACKAGES INCLUDE:

Liquor, beer, wine, soft drinks, juices and mixers

CALL BAR

New Amsterdam Vodka, Bombay Original Gin, Cruzan Aged Light Rum, Four Roses Bourbon, Dewar's White Label Scotch, Patron Tequila, Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Silver Gate Wines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon.

PREMIUM BAR

Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth, Tito's Vodka, Bombay Saphire Gin, Bacardi Rum, Jack Daniel's Old No. 7 Whiskey, Patron Tequila, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Corona, Heineken, High Noon Seltzers, Decoy Wines: Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon.

PLATINUM BAR

Martini & Rossi Sweet Vermouth, Martini & Rossi Dry Vermouth Ketel One Vodka, Captain Morgan Spiced Rum, Tanqueray Gin, Casa Noble Tequila, Johnny Walker Black, Makers Mark, Bud Light, Miller Lite, Coors Light, or Michelob Ultra, Corona, Sam Adams, High Noon Seltzers, 30 Degrees Chardonnay, Meiomi Pinot Noir, 30 Degrees Cabernet Sauvignon, LaMarca Prosecco.

Additional hourly packages are available upon request. A \$100 bartender charge per bartender applies up to three hours. Prices are quoted per guest and a 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.







CASH/HOST BARS, BEVERAGES

CASH / HOST BAR

Call Brands | \$11 cash / \$10 host
Premium Brands | \$13 cash / \$12 host
Domestic Beer | \$8 cash / \$7 host
Imported / Premium Beer | \$9 cash / \$8 host
Local Craft Beer | \$11 cash / \$10 host
Domestic Keg Beer | \$500 keg
Import / Premium Keg Beer | \$550 keg
Local Craft Keg Beer | \$600 keg
Call Wine | \$11 cash / \$10 host
Premium Wine | \$13 cash / \$12 host
Platinum Wine | \$15 cash / \$14 host
Soft Drinks | \$5 cash / \$5 host
Bottled Water | \$4 each

HOSPITALITY ROOM SETUPS

Stir Sticks | \$4 dozen
Plastic Glasses | \$6 dozen
Cocktail Napkins | \$12 bundle
Bloody Mary Mix 32oz bottle | \$20 each
Sweet-N-Sour Mix 32 oz bottle | \$20 each
Orange Juice | \$45 gallon
Grapefruit Juice | \$45 gallon
Tonic Water & Club Soda | \$5 each
Sodas | \$5 each
Garnishes: Lemon Twists, Lime Wedges, Olives,
Maraschino Cherries | \$18 dozen per item
Ice | \$12 bus tub

BEVERAGES

Assorted Coke Products | \$5 each Bottled Juices | \$5 each Freshly Chilled Orange, Apple or Cranberry Juice | \$45 gallon Bottled Water | \$5 each Hot Chocolate | \$45 gallon Fresh Brewed Coffee | \$50 gallon, \$25 half-gallon Iced / Hot Teas | \$45 gallon Lemonade / Fruit Punch | \$32 gallon Iced Watermelon Water | \$32 gallon Iced Strawberry & Fresh Basil Sparkling Water | \$32 gallon Iced Lime & Fresh Rosemary Sparkling Water | \$32 gallon Iced Citrus Water with Lemon, Lime & Orange | \$32 gallon Skim Milk, 2%, or Soy | \$21 carafe Saratoga Springs Sparkling Water | \$8 each Champagne Punch | \$52 gallon Mimosas | \$52 gallon

SPECIALITY

Champagne Toast | \$36 bottle
Dinner Wine Service requires two bottles of wine per table. Wine pricing listed under "Wine by Bottle" on page 35

Setup charges apply to hospitality suites when liquor is not provided by the facility. These are included in all cash and host pricing. A \$100 bartender charge per bartender applies. A 23% service charge and applicable sales tax will be added. Please note that menu prices, service charge, and sales tax are subject to change.