Wedding Guide
INDIANA MEMORIAL UNION

Your Wedding. Our Passion.

Delicious cuisine brought to you by the Flavours of Sodexo combined with our excellent service will make your wedding at the Indiana Memorial Union an event both memorable and joyous. Our extensive menu choices give you a wide range to reflect your tastes and your budget in the manner and style you have always envisioned. Everything is expertly prepared by our experienced chefs and served with an attention to detail that has become a hallmark of our team.

If we can offer you more information, or to make a wedding consultation appointment, please contact us at 812-855-8855 or email us at bkuhlman@indiana.edu or visit our website: www imu.indiana.edu

Sincerely,
Your Wedding Team
THE GRAND SERVED WEDDING BUFFET WEDDING SELECTIONS

Pictured: Wild Mushroom Lasagna with a Marinara Sauce

THE DELUXE BUFFET

BUTLERED HORS D’OEUVRES
Pistachio Encrusted Chèvre and Grape Truffles
Spanakopita
Lemon Basil Shrimp Skewers

DELIUXE BUFFET
Fresh Baby Field Greens, Cucumber laces, and Oven Roasted Tomatoes with Balsamic Vinaigrette
Pan Roasted Tarragon Chicken with Mushroom Duxelle
Bourbon Glazed Sliced Sirloin with Caramelized Onions
Herb Roasted Root Vegetables
Fresh Roasted Asparagus with Garlic and Herbs
Oven Roasted Rosemary Red Potatoes

VEGETARIAN ENTRÉE
Chèvre, Orzo & Basil Portobello

ENTRÉE EXCHANGES
Apricot & Goat Cheese Chicken Breast with Pan Jus
Coriander Rubbed Pork Tenderloin with a Green Peppercorn Mustard Sauce
Ginger Soy Glazed Salmon

VEGETARIAN EXCHANGES
Spinach, Wild Mushroom, and Ricotta Strudel
Pasta Primavera with Pomodoro

$36.00 per guest

THE PREMIUM BUFFET

BUTLERED HORS D’OEUVRES
Smoked Gouda Risotto Croquette
Bacon Wrapped Date with Almond
Grilled Pita with Falafel and Vegetable Relish
Jumbo Shrimp Shooter

PREMIUM BUFFET
Autumn Salad “Signature Salad” Romaine and Spinach, Dried Cranberries, Walnuts, Poached Pears, and Chèvre with Maple Vinaigrette
Spinach and Boursin Stuffed Chicken Breast
Beef Filet Bourguignon
Fresh Broccoli, Cauliflower, and Carrots
Balsamic Roasted Vegetables
Fresh Parsley Roasted Fingerling Potatoes

VEGETARIAN ENTRÉE
Wild Mushroom Lasagna with a Marinara Sauce

ENTRÉE EXCHANGES
Citrus Chicken with Basil and Pine Nuts
Chef Carved Roasted Prime Rib au Jus
Jumbo Lump Crab Cake with Remoulade

VEGETARIAN EXCHANGES
Vegetable Wellington with a Roasted Red Pepper Coulis
Eggplant Pastitsio with Yogurt Béchamel

$46.00 per guest

THE TRADITIONAL BUFFET

BUTLERED HORS D’OEUVRES
Chicken Marrakesh Skewers
Roasted Tomato Bruschetta
Artichoke Beignet

TRADITIONAL BUFFET
Tossed Salad of Baby Field Greens, Iceberg, Romaine, Tomato, and Cucumber with Ranch Dressing
Grilled Chicken with Bruschetta Topping
Savory Molasses Glazed Roasted Pork Loin with Applewood Bacon
Squash Oreganata
Green Beans with Citrus Butter Seasoned Mashed Potatoes

VEGETARIAN ENTRÉE
Baked Penne with Artichokes, Peppers, Tomato, and Feta Cheese

ENTRÉE EXCHANGES
Horseradish Encrusted Chicken with Green Onion Veloute
Garlic and Herb Rubbed Top Round of Beef with a Sherried Mushroom Demi-Glace
Citrus Basil Tilapia with Lemon Beurre Blanc

VEGETARIAN EXCHANGES
Vegetable Risotto with Forest Mushrooms
Eggplant Parmesan with Sautéed Spinach

$27.00 per guest

OUR BUFFET WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FAIR TRADE ASPRETTO COFFEE, DECAFFEINATED ASPRETTO AN 18% SERVICE FEE AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF EACH BUFFET MENU. COFFEE AND NUMI HERBAL AND NON-HERBAL, REGULAR AND DECAFFEINATED TEAS, FRESHLY BREWED ICED TEA AND ICED WATER. IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.
THE GRAND WEDDING BUFFET

Our Grand Packages are all inclusive and designed to provide your guests with a unique and custom dining experience. Please enjoy the additional hors d’oeuvre selections, our grandest entée offerings, a champagne toast, 4 hour premium open bar, and finishing touches of your choice.

BUTLERED HORS D’ŒUVRES
- Corn Blini with Smoked Salmon & Chive Cream
- Chipotle Maple Bacon-Wrapped Chicken
- Vegetable Sushi with Sweet Soy
- Shaved Peppered Beef Sirloin with Roasted Pepper on Crostini

GRAND BUFFET
- Mesclun Salad with Belgian Endive, Dried Cherries, and Toasted Almonds with Balsamic Vinaigrette
- Charleston Crab Cakes with a Remoulade Sauce
- Chef Carved Herb Encrusted Beef Tenderloin
- Roasted Baby Root Vegetables (Baby Zucchini, Baby Carrots, and Sunburst Squash)
- Wild Rice and Short Grain Rice Blend

VEGETARIAN ENTRÉE
- Vegetarian Stuffed Portobello with Roasted Tomato Vinaigrette

ENTRÉE EXCHANGES
- Broccoli and Smoked Gouda Stuffed Chicken Breast with Light Dijon Cream
- Seared Salmon with Tropical Salsa
- Pan Seared Pork Tenderloin with Caramelized Onions and Apples

VEGETARIAN EXCHANGES
- Portobello Mushroom Ravioli or Butternut Squash Ravioli with a Sage Beurre Blanc and Raisins

GRAND FINISHING TOUCHES
Finish the evening in a Grand way...Choose to offer a savory Late Night Snack or your choice of three specialty desserts.

Late Night Snack Selections:
- Cheese and Pepperoni Stuffed Breadsticks
- Nacho Bar
- Slider Bar
- Assorted Pizzas
- Specialty Popcorn

Specialty Dessert Selections:
- Choice of Two or Three: Assorted Biscotti, Assorted Filled Shortbread Cookies, Truffle Brownie Bites, Seasonal Fresh Fruit Kabobs, Truffles

Wedding Cake
Let our pastry chef create the wedding cake you’ll remember for a lifetime. Choose from traditional, contemporary, rustic and everything in between.

Toast
Choice of Champagne, Sparkling Cider or Juice

Coffee Bar
Fair Trade Aspretto Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon.

$68.00 per guest

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SERVED WEDDING SELECTIONS

THE DELUXE SERVED

BUTLERED HORS D’OEUVRES
Spinach and Prosciutto Flatbread
Twice Baked Baby Potato
Jerk Chicken Skewer

DELUXE SERVED MEAL
Boston Bibb and Radicchio Salad with Julienne Vegetables and Creamy Tomato Dressing
Broiled Strip Steak served with Demi-Glace
Buttered Broccolini
Horseradish Mashed Potatoes

VEGETARIAN ENTRÉE
Penne with Butternut Squash Puree and Portobello Mushrooms

ENTRÉE EXCHANGES
Sautéed Chicken with Sherry & Mushrooms
Pesto Crusted Salmon with Parmesan Cream
Roasted Prime Rib au Jus

$39.00 per guest

THE PREMIUM SERVED

BUTLERED HORS D’OEUVRES
Mediterranean Skewer
Wild Mushroom Bruschetta
Greek Pizza
Smoked Salmon Pinwheel

PREMIUM SERVED MEAL
Spinach and Crisp Romaine tossed with Dried Cranberries, Mandarin Oranges, and Toasted Sunflower Seeds with Honey Lime Dressing
Filet Mignon with Bordelaise
Roasted Julienne Vegetables
Roasted Red Potatoes

VEGETARIAN ENTRÉE
Vegetable Wellington with Roasted Red Pepper Coulis

ENTRÉE EXCHANGES
Sautéed Chicken with Creamy Chive Sauce
Pan Seared Pork Tenderloin with Apples & Onions
Roasted Rosemary Rack of Lamb with Red Wine Sauce

$47.00 per guest

THE TRADITIONAL SERVED

BUTLERED HORS D’OEUVRES
Tomato Basil Bruschetta
Vegetarian Sushi Roll with Sweet Soy
Ham & Cheese Puffs

TRADITIONAL SERVED MEAL
Caesar Salad
Grilled Chicken Breast with Mushroom Cream Sauce
Fresh Green Beans
Soup Cream and Chive Mashed Potatoes

VEGETARIAN ENTRÉE
Ricotta Stuffed Pasta Shells with Marinara Sauce

ENTRÉE EXCHANGES
Parmesan Crusted Tilapia with a Chive Butter Sauce
Grilled Chicken with a Roasted Pepper Cream Sundried Tomato Pesto Grilled Center-Cut Pork Chop

$28.00 per guest

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THE GRAND SERVED WEDDING

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BUTLERED HORS D’OEUVRES
Lemon Saffron Chicken Skewers
Tomato, Vidalia Onion & Goat Cheese Tart
Crostini with Spicy Mango Shrimp Salsa
Seared Tuna Lollipop

GRAND SERVED MEAL WITH DUET ENTRÉE
Crisp Greens with Cranberries, Mandarin Oranges and Toasted Pumpkin Seeds accompanied by Citrus Vinaigrette
Charleston Crab Cake with a Remoulade Sauce
Herb Crusted Beef Tenderloin with a Béarnaise Sauce
Grilled Asparagus
Gruyère Duchess Potatoes

VEGETARIAN ENTRÉE
Polenta Lasagna with Eggplant Caponata

ENTRÉE EXCHANGES
Steak au Poivre with a Peppercorn Demi
Pistachio Crusted Chicken Breast with Warm Fig Compote
BBQ Grilled Salmon

GRAND FINISHING TOUCHES
Finish the evening in a Grand way...
Choose to offer a savory Late Night Snack or your choice of three specialty desserts.

Late Night Snack Selections:
Cheese and Pepperoni Stuffed Breadsticks
Nacho Bar
Slider Bar
Assorted Pizzas
Specialty Popcorn

Specialty Dessert Selections:
Choice of Two or Three:
Assorted Biscotti
Assorted Filled Shortbread Cookies
Truffle Brownie Bites
Seasonal Fresh Fruit Kabobs
Truffles

Wedding Cake
Let our pastry chef create the wedding cake you’ll remember for a lifetime. Choose from traditional, contemporary, rustic and everything in between.

Toast
Choice of Champagne, Sparkling Cider or Juice

Coffee Bar
Fair Trade Asprettio Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon.

$75.00 per guest

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GRAND SERVED MEAL WITH DUET ENTRÉE
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Truffles

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Coffee Bar
Fair Trade Asprettio Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon.

$75.00 per guest

OUR GRAND SERVED WEDDING SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA AND ICED WATER. AN 18% SERVICE FEE AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE GRAND SERVED MENU. IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.
HORS D’OEUVRES RECEIPTIONS

Our hors d’oeuvres receptions are presented with both stationary and butlered items and include an elegant carved selection. This package provides an interactive dining experience that encourages guests to mix and mingle.

**THE DELUXE HORS D’OEUVRES**

**STATIONARY HORS D’OEUVRES**
- Fruit and Cheese Display
- Spanakopita
- Hot Crab Dip
- Vegetable Crudité

**BUTLERED HORS D’OEUVRES**
- Sun-Dried Tomato &
  Gorgonzola Bruschetta
- Chicken Marrakesh Skewers
- Lemon Basil Shrimp Skewers
- Ham & Cheese Pinwheels

**CHEF CARVING TABLE**
Select one carved item.
All carved items include Assorted Mini Rolls and Appropriate Condiments

- Maple Glazed Roast Turkey Breast
  Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard
- Dijon Mustard
- Oven Roasted Top Round Beef
  Accompanied by Horseradish Cream and Roasted Garlic Au Jus
- Brown Sugar Rubbed Pork Loin
  Accompanied by Chipotle Mayonnaise and Stone Ground Mustard Sauce

$30.00 per guest

**THE PREMIUM HORS D’OEUVRES**

**STATIONARY HORS D’OEUVRES**
- Gourmet Cheese Display
- Chipotle Maple Bacon-Wrapped Chicken
- California Sushi Roll
- Grilled Tuscan Vegetable Display

**BUTLERED HORS D’OEUVRES**
- Tomato Basil Bruschetta
- Artichoke Beignet
- Mini Crab Cakes with Remoulade Sauce
- Coconut Chicken with Spicy Orange Marmalade

**CHEF CARVING TABLE**
Select one carved item.
All carved items include Assorted Mini Rolls and Appropriate Condiments

- Grilled Marinated Flank Steak
  Accompanied by a Creamy Dijon Mustard Spread and Mango Chipotle Ketchup
- Turkey London Broil Accompanied by an Orange Balsamic Gastrique and Green Peppercorn Mustard Sauce
- Herbed Grilled Salmon Accompanied by a Tarragon Tomato Aioli and Cherry Tomato Salsa

$38.00 per guest

**THE TRADITIONAL HORS D’OEUVRES**

**STATIONARY HORS D’OEUVRES**
- Fresh Fruit & Cheese Display
- BBQ Meatballs
- Fresh Vegetable Crudité
- Spinach Artichoke Dip

**BUTLERED HORS D’OEUVRES**
- Tuscan Bruschetta
- Cool Salmon Canapés
- Spinach and Boursin Stuffed Mushroom

**CHEF CARVING TABLE**
Select one carved item.
All carved items include Assorted Mini Rolls and Appropriate Condiments.

- Herb Roasted Turkey Breast
  Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard
- Maple Peach Glazed Smoked Pit Ham
  Accompanied by Honey Mustard and Dijon Mayonnaise
- Southwest BBQ Pork Loin
  Accompanied by Chipotle Mayonnaise and Honey Mustard

$25.00 per guest

OUR HORS D’OEUVRES SELECTIONS INCLUDE ARTISAN BREADS AND BUTTER, FRESHLY BREWED ICED TEA AND ICED WATER. AN 18% SERVICE FEE AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE HORS D’OEUVRES MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.
THE GRAND HORS D’OEUVRES WEDDING RECEPTION

Our grand hors d’oeuvres reception is all inclusive and designed to provide your guests with a unique and custom dining experience. Please enjoy the additional hors d’oeuvre selection, our grandest entrée offerings, a Korbel champagne toast, 4 hour premium open bar, and finishing touches of your choice.

STATIONARY HORS D’ŒUVRES
Imported & Domestic Cheese Display with Fruit
Poached Salmon Display
Bacon Wrapped Dates with Almond Buffalo Shrimp Dip

BUTLERED HORS D’ŒUVRES
Cucumber Rounds with Feta & Tomato Olive and Feta Bruschetta
Sausage Stuffed Mushroom Cap
Chicken Empanadas
Smoked Gouda Risotto Croquette
Shrimp Shooters
Potato Pancake with Crème Fraiche and Chives

CHEF CARVING TABLE
Select one carved item.
All carved items include Assorted Mini Rolls and Appropriate Condiments.

Apricot Glazed Turkey Breast
Accompanied by Cranberry and Orange Compote and Creamy Dijon Mustard
Beef Tenderloin with Herb Crust
Accompanied by Horseradish Aioli Cream and Stone Ground Mustard Sauce
Roast Leg of Lamb with Fresh Rosemary and Mint Accompanied by Mint Jelly and Mediterranean Tzatziki

GRAND FINISHING TOUCHES
Finish the evening in a Grand way... Choose to offer a savory Late Night Snack or your choice of three specialty desserts.

Late Night Snack Selections:
Cheese and Pepperoni Stuffed Breadsticks
Nacho Bar
Mini Slider Bar
Assorted Pizzas
Specialty Popcorn

Specialty Dessert Selections:
Choice of Two or Three:
Assorted Biscotti
Assorted Filled Shortbread Cookies
Truffle Brownie Bites
Seasonal Fresh Fruit Kabobs
Truffles

Wedding Cake
Let our pastry chef create the wedding cake you’ll remember for a lifetime. Choose from traditional, contemporary, rustic and everything in between.

Toast
Choice of Champagne, Sparkling Cider or Juice

Coffee Bar
Fair Trade Aspretto Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups. Bar includes Numi Herbal and Non-Herbal Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon

$67.00 per guest

OUR GRAND HORS D’ŒUVRES RECEPTION INCLUDES FRESHLY BREWED ICED TEA AND ICED WATER. AN 18% SERVICE FEE AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE GRAND HORS D’ŒUVRES MENU.

IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.
MENU ACCOMPANIMENTS
Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

SOUPS
All soups are made with fresh, local ingredients when available and can be presented to your guests either buffet style or as a served selection.

- Italian Wedding Soup: $2.00 per guest
- Cream of Parsnip Soup: $2.00 per guest
- Cold Cantaloupe Mint Soup: $2.00 per guest
- Roasted Corn and Lobster Bisque: $3.95 per guest
- Curried Butternut Squash Soup: $2.00 per guest
- Italian Wedding Soup: $2.00 per guest
- Cream of Parsnip Soup: $2.00 per guest
- Cold Cantaloupe Mint Soup: $2.00 per guest
- Roasted Corn and Lobster Bisque: $3.95 per guest
- Curried Butternut Squash Soup: $2.00 per guest

CHEF CARVING TABLE
A chef carved selection is a beautiful addition to a buffet meal or hors d’oeuvres package and provides a touch of grandeur to your event. All carved selections include assorted Mini Rolls and appropriate condiments.

- Roast Beef Tenderloin: Accompanied by Horseradish Aioli Cream and Stone Ground Mustard $10.00 per guest
- Mustard and Apricot Glaze Ham: Accompanied by Cranberry and Orange Compote and Dijon Mustard $3.95 per guest
- Roast Loin of Pork: Accompanied by Chipotle Mayonnaise and Stone Ground Mustard $3.95 per guest
- Roasted Breast of Turkey: Accompanied by Cranberry Dijon Mustard $4.50 per guest
- Roast Beef Tenderloin: Accompanied by Horseradish Aioli Cream and Stone Ground Mustard $10.00 per guest
- Mustard and Apricot Glaze Ham: Accompanied by Cranberry and Orange Compote and Dijon Mustard $3.95 per guest
- Roast Loin of Pork: Accompanied by Chipotle Mayonnaise and Stone Ground Mustard $3.95 per guest
- Roasted Breast of Turkey: Accompanied by Cranberry Dijon Mustard $4.50 per guest

ACTION AND BAR STATIONS
Create a delightful culinary experience for your guests by adding an interactive flair. Add one or more of these chef – attended action or bar stations and watch your event come alive!

- Mashed Potato Bar
  Smooth and Creamy Yukon Gold, Red Skin, and Sweet Potatoes with your choice of toppings that include Bacon Bits, Shredded Cheddar Cheese, Green Onions, Sour Cream, Whipped Butter and Brown Sugar $4.99 per guest
- Macaroni & Cheese Bar
  The ultimate comfort food made your way...with an incredible mouth-watering assortment of toppings that include Grilled Chicken, Lobster, Bacon Bits, Fresh Vegetables, accompanied by Parmesan Cream and Aged Cheddar Cheese Sauces. $4.99 per guest
- Risotto Bar
  Endlessly creamy Risotto with Seasoned Shrimp, Rosemary Chicken, Grilled Veggies or delectable combinations with fresh Shaved Parmesan Cheese $5.99 per guest
- Slider Station
  Delicately delicious mini versions of the Classic Cheeseburger, Hamburger, Pork BBQ, Crab Cake, and Buffalo Chicken Sandwiches $5.99 per guest
- Shanghai Duck Crêpe Station
  Succulent Grilled Duck paired with Hoisin Sauce and Julienne Vegetables, wrapped in a delicate Scallion Crêpe $5.99 per guest
- Roast Beef Tenderloin: Accompanied by Horseradish Aioli Cream and Stone Ground Mustard $10.00 per guest
- Mustard and Apricot Glaze Ham: Accompanied by Cranberry and Orange Compote and Dijon Mustard $3.95 per guest
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- Roasted Breast of Turkey: Accompanied by Cranberry Dijon Mustard $4.50 per guest

AN 18% SERVICE FEE AND 7% STATE TAX WILL BE ADDED TO THE PRICE OF THE ACCOMPANIMENTS MENU.
IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.
MENU ACCOMPANIMENTS, CONTINUED

Our menu accompaniments have been designed to enhance any of the offered packages. You may add a single item, or a combination of items, from the following selections to your menu package at an additional cost.

STATIONARY HORS D’ŒUVRES

Stationary hors d’œuvres are beautifully displayed buffet style allowing your guests to serve themselves. Consider adding an hors d’œuvres display to any of our menu packages to enhance your event.

- Seasonal Sliced/Cubed Fresh Fruit Catering Display served with a Raspberry Fruit Dip
  $3.79 per guest

- Seasonal Sliced/Cubed Fresh Fruit & Artisan Cheese Display served with an assortment of Crackers and Breads
  $4.95 per guest

- Imported and Domestic Cheese Display Wedges of Imported and Domestic Cheeses with Clusters of Grapes and assortment of Crackers and Breads
  $4.99 per guest

- Gourmet Crudité Display Baby Vegetables and fresh, colorful seasonal favorites served with Bacon Ranch and Onion Cheese Dips
  $3.15 per guest

- Decorated Poached Salmon Table
  Poached Salmon with Chopped Egg, Bermuda Red Onions, Capers, and Sour Cream served with Flatbreads, Crostini and French Baguettes
  $5.99 per guest

- Gourmet Grilled Cheese Bar, Pasta Bar, Charcuterie Display
  $4.50 per guest

- Antipasto Platter
  $7.99 per guest

- Lox Platter
  Smoked Salmon Fillet with finely chopped Egg, Red Onion, Capers, French Baguettes and Flatbreads
  $7.99 per guest

- Apricot with Boursin Cheese and Smoked Almond
  $2.79 per guest

- Grilled Baby Lamb Chops
  $3.59 per guest

- Mini Chicken Wellington
  $1.79 per guest

- Bacon Wrapped Scallops
  $2.25 per guest

- Seared Peppered Fresh Tuna Lollipops
  $2.25 per guest

- Shrimp Cocktail with Zesty Cocktail Sauce
  Six per guest
  $8.95 per guest

LATE NIGHT SNACKS

- Cookies and Milk
  $2.50 per guest

- Nacho Bar
  $4.50 per guest

- Ice Cream Sundae Bar
  $4.50 per guest

- Pizza and Breadsticks
  $4.50 per guest

- Punch Selections
  Sparkling Fruit Punch
  $1.50 per drink

- Sparkling White Grape Punch
  $18.00 per gallon

- Orange Blossom Punch
  $18.00 per gallon

BEVERAGES

Prices listed are for self-serve beverages. Additional charges apply for served beverages.

- Non-Alcoholic Beverages
  Soft Drinks
  $1.89 per drink
  Bottled Water
  $1.89 per drink
  Sparkling Water
  $2.50 per drink
  Sparkling Cider
  $18 per gallon

- Coffee Bar
  Fair Trade Asprettos
  Regular and Decaffeinated Coffee Bar with Assorted Creams, Shaved Chocolate, and Flavored Syrups.
  Bar includes Numi Herbal and Non-Herbal, Regular and Decaffeinated Teas Station with Local Honey and Fresh Lemon.
  $2.50 per guest
**OPEN BAR PACKAGES**

**FULL OPEN BAR**

Open bar provides your guests with unlimited beverages from the bar including: Premium liquor, beer, house wine, soft drinks, and water for a set price per guest. One bartender per 75 guests is guaranteed at no charge. All necessary bar items are provided with this service and includes glassware, non-alcoholic beverages, ice, mixers, napkins and stirrers. Upgrade to Top Shelf Brands for $15 per guest. Champagne and Table Wines are not included.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price per Guest</th>
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<tbody>
<tr>
<td>1-hour</td>
<td>$12.00</td>
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<tr>
<td>2-hour</td>
<td>$18.00</td>
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<tr>
<td>3-hour</td>
<td>$24.00</td>
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<tr>
<td>4-hour</td>
<td>$30.00</td>
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</tbody>
</table>

Additional Hours of Open Bar - $3.00 per guest

Open bar fees are charged for the whole group with the exception of guests under 21, pregnant guests, and vendors.

<table>
<thead>
<tr>
<th>BRANDS</th>
<th>Included In Open Bar</th>
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<tbody>
<tr>
<td><strong>PREMIUM BRANDS</strong></td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire Gin</td>
<td></td>
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<tr>
<td>Grey Goose Vodka</td>
<td></td>
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<tr>
<td>Jameson Irish Whiskey</td>
<td></td>
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<tr>
<td>Meyer’s Dark Rum</td>
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<tr>
<td>Crown Royal</td>
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<tr>
<td>Johnny Walker Red</td>
<td></td>
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<tr>
<td>Patron Silver</td>
<td></td>
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<tr>
<td><strong>TOP SHELF BRANDS</strong></td>
<td></td>
</tr>
<tr>
<td>Beefeater Gin</td>
<td></td>
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<tr>
<td>Smirnoff Vodka</td>
<td></td>
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<tr>
<td>Maker’s Mark Bourbon</td>
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<tr>
<td>Jack Daniel’s Whiskey</td>
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<tr>
<td>Bacardi Silver Rum</td>
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<tr>
<td>Captain Morgan Rum</td>
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<tr>
<td>Canadian Club</td>
<td></td>
</tr>
<tr>
<td>Dewar’s Scotch</td>
<td></td>
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<tr>
<td>Jose Cuervo Tequila</td>
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<tr>
<td><strong>SPECIAL ORDERS</strong></td>
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<tr>
<td>Special orders will be accommodated. Please inquire about single malt scotch, boutique bourbon, or cordial bars.</td>
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<thead>
<tr>
<th>BRANDS</th>
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<tbody>
<tr>
<td><strong>WINE</strong></td>
<td></td>
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<tr>
<td>Cono Sur House Wine - Included in Open Bar</td>
<td></td>
</tr>
<tr>
<td>William Hill “Central Coast”  $18.00/bottle</td>
<td></td>
</tr>
<tr>
<td>Meridian and Ravenswood  $24.00/bottle</td>
<td></td>
</tr>
<tr>
<td><strong>CHAMPAGNE</strong></td>
<td></td>
</tr>
<tr>
<td>Blanc de Blanc Champagne  $28.00/bottle</td>
<td></td>
</tr>
<tr>
<td>Segura Vidus Cava  $23.00/bottle</td>
<td></td>
</tr>
<tr>
<td>Sparkling Cider  $12.00/bottle</td>
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<tr>
<td><strong>BEER</strong></td>
<td></td>
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<tr>
<td>Domestic Beer</td>
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<tr>
<td>Budweiser</td>
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<tr>
<td>Bud Light</td>
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<tr>
<td>Imported and Craft Beer</td>
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<tr>
<td>Yuengling</td>
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<tr>
<td>Heineken</td>
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<tr>
<td>Bell’s Two-Hearted</td>
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<tr>
<td>Locally-Brewed Beer</td>
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<tr>
<td>Upland Wheat</td>
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<tr>
<td>Upland Dragonfly</td>
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</tbody>
</table>

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<tbody>
<tr>
<td><strong>TABLE WINES</strong></td>
<td></td>
</tr>
<tr>
<td>Served wine for the dining tables may be purchased by the bottle. Charges are based upon bottles opened.</td>
<td></td>
</tr>
<tr>
<td><strong>SIGNATURE DRINKS</strong></td>
<td></td>
</tr>
<tr>
<td>This is a fun way to bring the color palate of your wedding to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item. Please ask a member of our Wedding Team for details.</td>
<td></td>
</tr>
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*AN 18% SERVICE FEE, AND 7% STATE TAX WILL BE ADDED TO THE OPEN BAR MENU.*

**IN SUPPORT OF OUR COMMITMENT FOR A BETTER TOMORROW, WE MAKE IT A PRIORITY TO PURCHASE LOCAL, SEASONAL OR SUSTAINABLE GROWN AND RAISED PRODUCTS WHEN AVAILABLE.**
CONSUMPTION & CASH BAR

Consumption Bar
For those who wish to pay for each drink their guests actually consume. Liquor is charged by the tenth of the bottle. Wine is charged by the number of bottles opened. Beer is charged by the bottle. A set up charge of $2.50 per guest includes all set up, service and non-alcoholic drinks for the event.

Cash Bar
For those who wish for their guests to pay for their own drinks. See Consumption Bar for the amount your guests will pay for each drink. Prices are inclusive of tax and service fee.

A $200.00 minimum sale is required for all consumption and cash bars. In cases where sales do not meet the minimum, the shortfall will be added to the final bill. If the event runs for more than six hours, bartender fees will be assessed at $15.00 per hour per bartender.

Premium Brands
$100.00 per bottle
$4.50 per drink

- Beefeater Gin
- Smirnoff Vodka
- Maker’s Mark Bourbon
- Jack Daniel’s Whiskey
- Bacardi Silver Rum
- Captain Morgan Rum
- Canadian Club
- Dewar’s Scotch
- Jose Cuervo Tequila

Top Shelf Brands
$125 per bottle
$6.00 per drink

- Bombay Sapphire Gin
- Grey Goose Vodka
- Jameson Irish Whiskey
- Meyer’s Dark Rum
- Crown Royal
- Johnny Walker Red
- Patron Silver

Beer
Domestic Beer
Budweiser
Bud Light
$3 per bottle

Imported and Craft Beer
Yeuengling
Heineken
Bell’s Two-Hearted
Locally-Brewed Beer
Upland Wheat
Upland Dragonfly
$4 per bottle

House Wine
Cono Sur
$4.50 per drink

William Hill
$5.00 per drink

Meridian Ravenswood
$5.50 per drink

Sparkling Wine/Champagne Selections
Blanc de Blanc Champagne
$28.00 per bottle

Segura Vidus Cava
$23.00 per bottle

Special Orders
Special orders will be accommodated. Please inquire about single malt scotch, boutique bourbons, or cordial bars. Wine or beer tastings may be arranged.

Signature Drinks
This is a fun way to bring the color palate of your wedding to your guests. Signature drinks come in many styles and types. We can create fun drinks based on your favorite libation. Signature drinks are a custom menu item. Please ask a member of our Wedding Team for details.
PLANNING YOUR WEDDING

Thank you for selecting the Indiana Memorial Union to cater your special day. The following information, along with our sales staff, will assist you with planning your event. We specialize in beautiful, creative, personalized weddings and look forward to designing one especially for you. You may contact the wedding department at (812) 855-8855 or by email bkuhlman@indiana.edu to schedule a meeting. Please visit our website www.imu.indiana.edu.

RESERVING THE DATE

The Indiana Memorial Union has several spaces that are ideal for your wedding and designed to meet your event needs. Please contact our wedding sales office to discuss room availability.

OFF SITE CATERING

The Indiana Memorial Union Catering can accommodate your event on or off site. Indiana Memorial Union Catering caters at many of Bloomington’s most notable venues and locations and also regional venues. These locations include but are not limited to rustic outdoor areas, well appointed downtown locations, city view, performing art centers, and historical buildings on campus. A minimal deposit is required to secure the date. Please contact the wedding department for more information.

SELECTING A MENU

This guide is meant to give you an overview of our vast menu options. However, we are not limited to these selections and are able to customize a menu to meet your specific taste. All wedding packages include a maximum of six hours of services built into the price of the meal. Additional labor charges will be incurred if your event exceeds this limit. After the deposit has been received, we will gladly schedule a complimentary tasting to assist you in making menu selections. Once you have selected your menu you will receive a confirmation document for your review and agreement.

SPECIAL DIETARY NEEDS

We are pleased to provide quality meals for your special needs guests. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, gluten free, or special plates needed for your guests. Special meal arrangements must be made in advance.

FOOD AND BEVERAGE INFORMATION

All food and beverages served in the Indiana Memorial Union must be arranged through IMU Catering. Indiana Memorial Union policy does not permit other caterers or food service vendors to operate in the building with the exception of wedding cakes from licensed provider. Donated foods are not permitted for catered events. All leftover food and beverages remain the property of IMU Catering and may not be removed from the event.

Bar Service at private functions held within the Indiana Memorial Union is permissible. IMU Catering must provide service of alcoholic beverages. Food and non-alcoholic beverages must accompany all events where alcohol is served. Alcohol may only be consumed in the room reserved for that function. Bar service is not allowed at functions open to the general public. IMU Catering reserves the right to refuse service of alcoholic beverages to individuals or groups that appear to exhibit signs of intoxication.

GUEST COUNT GUARANTEES

Event preparations are based on the specified number of guests. An estimated guest count is due at the time of booking and a final guaranteed guest count must be provided one week in advance of your event.

DEPOSIT AND PAYMENT

A deposit and contract are required to reserve our services for your wedding. A second deposit of 75% of the total projected cost of the catered event is expected 60 days in advance. Final payment will be billed after your event. All prices are subject to a 7% state tax and 18% service charge. Acceptable forms of payment include cash, checks and all major credit cards. All deposits will be deducted from the final bill. Statements are mailed on the 25th of each month and have a 30-day remittance period.
CANCELLATION POLICY
If the cancellation of your wedding becomes necessary, to avoid forfeiture of any deposits paid or penalties, we must receive written notice a minimum of 6 months prior to the date of the function. If written notice of the cancellation is received less than 6 months prior, the entire advance deposit will be forfeited.

ADDITIONAL SERVICES
In addition to your catering cost your event will incur additional fees. These will include room rental fees, additional or upgraded linen, sound support, special labor requests and any additional equipment.

WEDDING CAKE
The Indiana Memorial Union prepares exquisite wedding cakes in our on-site pastry shop. Our wedding specialist will work with you to design and taste the perfect cake for your special day. Please visit our online gallery to view our wedding and specialty cakes. Indiana Memorial Union Dining and Catering will permit bridal clients to provide a wedding cake from a licensed provider. Should you choose to bring in a cake from an outside vendor there will be a $1 per guest fee to cut and serve the cake.

LINENS
Standard floor-length linen, in any color, is included for all guest tables. Additional linens not directly used for dining can be provided for additional fee. Prices will vary depending on size, color, and style. Specialty linens are also available upon request for an additional fee. Your Wedding Specialist will be happy to discuss choices and details with you.

EVENT LENGTH AND SERVICE STAFF
All wedding and special events include six hours of event time. This does not include set up or tear down. Service staff and bartenders are included in the price of all menu selections.

OPEN BAR PACKAGES AND CONSUMPTION & CASH BARS

ALCOHOL SERVICE POLICY
The Indiana Memorial Union provides alcohol in accordance with university policies and state law. All alcoholic beverages must be provided by the Wedding Specialist and must be served by the Indiana Memorial Union personnel. Proof of age will be required to serve your guests. No “shots” of alcohol or pitchers will be poured. No kegs will be provided. Indiana Memorial Union reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

ALCOHOL PROCEDURE
All beverages are to remain within the facility. Beverages not consumed will remain the property of the Indiana Memorial Union. Non-alcoholic beverages and food must be served the entire duration that alcohol is served. All bars will include soft drinks and waters.

PRICING
Food and beverage prices listed in our brochure are for all events, both on and off premise. Prices are subject to change at any time. Our weddings are planned and priced with a maximum of six-hour event time. Additional labor charges will be incurred if your event exceeds this limit. In order to reserve several of the larger dining rooms in the IMU, a minimum food purchase must be met. All food and beverage sales are subject to Indiana state sales tax of 7%. A gratuity of 18% will be charged for all wedding events.

Please refer to our Policy Manual for additional details
LET THEM EAT CAKE...

THE INSIDE
VANILLA
CHOCOLATE
RED VELVET
MARBLE
CREAM & CRIMSON
STRAWBERRY
LEMON
ALMOND
CARROT
FUNFETTI

THE OUTSIDE
VANILLA BUTTERCREAM
A sweet, creamy American buttercream. Winter White, Excellent in taste
Can be used as Filling and Icing

CLASSIC ROLLED FONDANT
Soft Malleable Icing made from Powdered Sugar, Beautiful, Artistic,
Can be done in Color

WHITE CHOCOLATE BUTTERCREAM
Uniquely created with real white chocolate,
Ivory in Color, Rich in taste

CREAM CHEESE ICING
A mixture of cream cheese, sugar, and vanilla.
Ivory in color.

WHIPPED CREAM
Light, airy and dreamy whipped cream.
Can be used as a Filling and Icing.

THE IN BETWEEN
DARK CHOCOLATE GANACHE
GERMAN CHOCOLATE
PEANUT BUTTER
COOKIES AND CREAM
SALTED CARAMEL BUTTERCREAM

CAPPUCCINO BUTTERCREAM
CHOCOLATE BUTTERCREAM
HAZELNUT BUTTERCREAM
MIXED BERRY BUTTERCREAM

PREMIER COMBINATIONS
Pink Champagne Cake with Strawberry Preserves and Vanilla Buttercream
Vanilla Bean Cake with French Pastry Cream, Fresh Strawberries, and Vanilla Buttercream
Apple Spice Cake with Cream Cheese Icing
Lemon Cake with Lemon Curd, Fresh Blueberries, and Lemon Buttercream
Vanilla Cake with Raspberry Preserves, Fresh Raspberries, and White Chocolate Buttercream
Coconut Cake with Lime Curd and Margarita Buttercream
Espresso Cake with Rich Chocolate Mousse and White Chocolate Buttercream

Buttercream - $2.25 per serving • Fondant - $3 per serving
Premier Combinations - $2.75 per serving
Additional cost for fondant flowers

CONSTRUCTED BY OUR EXECUTIVE PASTRY TEAM
Notes