



CATERING

Welcome

IU Catering is committed to making your event a success. Our professional catering team is available to assist you with planning every aspect of your event. Our culinary team has designed a variety of menus to fit a wide range of tastes and budgets, including regional ingredients, university favorites and specialty items. We are also happy to meet with you to create a special menu for your specific needs, should you desire. Our goal is to provide you with the freshest selection of food available, beautifully displayed and served professionally by our highly trained staff as we strive to exceed the expectations of every single guest.

We look forward to serving you soon. Please contact us at 812-855-1777 or email us at iucater@indiana.edu to arrange the details of your event.

WELCOME LETTER

BREAKFAST BUFFETS AND SERVED BREAKFAST

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A GREAT START

BREAKFAST BUFFETS AND SERVED BREAKFAST (20 GUEST MINIMUM)

All set-ups include freshly brewed coffee, decaf, tea, and assorted fruit juices.

BUFFETS

CONTINENTAL BREAKFAST

Fresh Cut Seasonal Fruit, Bakehouse Bagels with Cream Cheese Schmears, Muffins, Danish and Assorted Quick Breads.

CAFE BUFFET

Assorted Cereals with Milk, Fresh Cut Seasonal Fruit, Yogurt, **Sugar & Spice Signature Quick Breads** and Bear Claws, Muffins and Danish.

GOOD MORNING BUFFET

Scrambled Eggs, Maple Sausage Links and Breakfast Potatoes. Fresh Cut Seasonal Fruit, Assorted Baked Goods.

HEARTY BREAKFAST

Biscuits and Gravy, Scrambled Eggs, Shredded Cheese, Breakfast Potatoes, Maple Sausage Links, Smoked Bacon, **Tudor Room** French Toast, Warm Syrup, Strawberry and Blueberry Toppings, Fresh Cut Seasonal Fruit, Whipped Butter and Cream.

EXCELLENT BEGINNING

Scrambled Eggs with Fresh Herbs, Roasted Red Potato Home Fries with Peppers and Onions, Maple Sausage and Smoked Bacon, Smoked Salmon Eggs Benedict, Fresh Cut Seasonal Fruit and Berries, Homemade Granola and Yogurt Parfaits, Strawberry and Ricotta Stuffed French Toast and Fresh Baked Breakfast Breads and Pastries.

SERVED BREAKFAST

FARMER'S

Farm Fresh Eggs, Smoked Bacon and Roasted Red Potato Home Fries with Grilled Tomatoes.

EXECUTIVE

Traditional Eggs Benedict with Hash Brown Potatoes and Fresh Fruit Garnish.

SWEETHEART

Strawberry and Ricotta Stuffed French Toast, Topped with Strawberries and Fresh Mint.

CLASSIC

House made Corned Beef Hash with Two Poached Eggs, Rosemary Hollandaise and Fresh Fruit.

VEGETARIAN

Torte Milanese of Grilled Vegetables, Eggs, and Cheese in French Pastry with a side of Mesclun Greens and Fresh Fruit.
(Vegan upon Request)

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A GREAT START

The following items may be added to any of the Great Start breakfast menus.

BAKERY A LA CARTE (SOLD BY THE DOZEN)

"Bakehouse Bagels" with Schmears and Jelly
Assorted Donuts (Cake or Yeast)
Assorted Danish
Cinnamon Rolls
Assorted Scones
Seasonal Sugar & Spice Quick Breads
(Sold per loaf, 20 slices)
Assorted Muffins
Apple or Cherry Fruit Turnovers

ADDITIONAL SELECTIONS

Frittata or Chef's Quiche of the Day
Cereal with Milk
Yogurt and Granola
Scrambled Eggs
Smoked Bacon
Maple Sausage Links
Lox and Bagels served with Tomato, Red Onion,
Cucumber and Lemon
French Toast with Whipped Butter and Syrup
Belgian Waffles with Syrup, Fruit and
Whipped Cream
Home Fried Potatoes
Hash Browns
Biscuits and Gravy
Oatmeal with Brown Sugar and Raisins

Traditional Eggs Benedict

Smoked Salmon Benedict

Steak Benedict with Bearnaise

Assorted Breakfast Sandwiches

Biscuits, Croissants, English Muffins

with Egg and Cheese

with Bacon, Egg, and Cheese

with Sausage, Egg, and Cheese

Breakfast Burritos

Corned Beef Hash

Huevos Rancheros

Strawberry and Ricotta Stuffed French Toast

BEVERAGES

Starbucks Coffee Regular and Decaf

Aspretto Fair Trade Coffee

House Coffee Regular & Decaf

Assorted Soft Drinks/ea.

Coke, Diet Coke and Sprite

Bottled Dasani Water/ea.

Hot Chocolate gallon/ea.

Hot Apple Cider (Seasonal)

Juices (Cranberry, Orange, Apple)

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LUNCH TIME

EXPRESS LUNCHES

Limited time for a lunch? Our signature specialty sandwiches are prepared to suit your event. We can pre-set your selection to keep your program on time, set them up as a buffet or package them to go. Express lunches will include: a selection of whole fruit, a side salad of the day, condiments, potato chips, cookie or brownie and a soft drink or bottled water. Groups are asked to limit selections to 3 options.

ALL-AMERICAN SANDWICH

Turkey, Ham, or Roast Beef with Lettuce, Tomato, and Cheese served on a Croissant, Sourdough or Ciabatta.

TURKEY CHEDDAR SANDWICH

Turkey Bacon and Cheddar Sandwich on thick sliced Sourdough Bread with Spring Greens, Tomato, and Herb Aioli.

BISTRO GRILL

Grilled Herb Chicken Breast with Melted Mozzarella and Pesto Mayonnaise on Sourdough.

GRILLED PORTOBELLO ON CIABATTA

Grilled Portobello Mushroom Sandwich with Roasted Red Peppers and Provolone Cheese.

ITALIAN

Cappicola and Salami on Grilled Baguette with Shredded Lettuce, Tomato, Onions, Banana Peppers, and Italian Dressing on the side.

VEGGIE WRAP

Hummus, Fresh Baby Greens, Cucumber, Red Onion and Roasted Pepper in a Vegetable Tortilla Wrap.

CHICKEN CAESAR WRAP

Grilled Chicken and Romaine Lettuce wrapped in a Whole Wheat Tortilla with Caesar Dressing, Parmesan, and Croutons.

THE BANKER

Albacore Tuna, Black Olives, Red Onion, and Celery with Vinaigrette Dressing in a Pita with Lettuce and Tomato.

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LUNCHEON SALADS

Our signature specialty salads are prepared to suit your event. We can pre-set your selection to keep your program on time, set them up as a buffet or package them to go. All luncheon salads include rolls and butter (unless specified), cookies or brownies and a soft drink or bottled water. Groups are asked to limit selections to 3 options.

TUNA NIÇOISE SALAD

A traditional Salad Niçoise. Grilled Tuna served over a bed of Mixed Greens with Boiled Potatoes, Green Beans, Kalamata Olives, Tomatoes and Sliced Eggs. Served with Lemon Herb Dressing and Sliced Baguettes.

CHICKEN FAJITA SALAD

Fresh Mixed Greens, Marinated Sliced Chicken Breast, Bell Peppers, Onions, and Salsa garnished with Tomato, Avocado Slices and served with Fresh Lime Salted Tortilla Chips and Chipotle Ranch Dressing.

ASIAN SESAME BEEF SALAD

Thinly sliced strips of Beef over Shiitake Mushrooms, Carrots, Celery and Green Onions on Seasoned Rice Stick Noodles over a bed of Mixed Green and Napa Cabbage with an Orange Soy Vinaigrette.

BLACKENED SALMON SALAD

Lightly blackened Strips of Salmon with Tomatoes, Cucumbers and Chives over Field Greens with Dijon Honey Mustard Dressing.

MEDITERRANEAN CHICKEN SALAD

Greek Grilled Chicken, Romaine and Iceberg Lettuce with Feta Cheese, Kalamata Olives, Chickpeas, Red Onion, Tomato, Cucumber and a Red Wine Vinaigrette.

CHEF SALAD

A Bed of Mixed Greens with Julienne Ham and Turkey, Cheddar Cheese, Hard Boiled Egg and Honey Mustard Dressing.

COBB SALAD

Smoked Turkey, Avocado, Egg, Bacon and Crumbled Blue Cheese on a Bed of Mixed Greens. Served with House Balsamic Vinaigrette.

CAESAR SALAD

Fresh Romaine with Shredded Parmesan Cheese, Herbed Croutons and Caesar Dressing. *Add Marinated Grilled Chicken Breast, Beef Strips, or Grilled Shrimp*

VEGETARIAN HUMMUS PLATE

Red Pepper Hummus served with Carrot and Celery Sticks, Specialty Olives and Pita Wedges.

ANTIPASTO SALAD

Genoa Salami, Capicola, Pepperoni, Sliced Olives, Diced Tomatoes and Provolone Cheese with Fresh Greens, Herbs and Red Wine Vinaigrette.

PORTOBELLO CAPRESE

Grilled Marinated Portobello, Fresh Mozzarella, and Vine Ripened Tomatoes over Spring Field Greens with Fresh Basil, Cracked Black Pepper, Extra Virgin Olive Oil and Balsamic Reduction.

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MOVABLE FEASTS

(20 GUEST MINIMUM)

The following feasts have been created with distinctive themes for your event planning convenience. All menus are served with fresh baked rolls and butter, IMU beverage service, and your choice of dessert.

SALAD AND BAKED POTATO BAR

Vegetarian Three Bean Chili, Colossal Baked Potatoes, Romaine Lettuce, Grilled Chicken and Beef Strips, Blackened Shrimp, Cheddar Cheese, Bacon Bits, Broccoli, Tomatoes, Green Onions, Parmesan Cheese and Croutons accompanied by Caesar, Ranch, and Balsamic Dressing.

ROMA ITALIANO

Caesar Salad with Home-Style Croutons, Vegetarian Lasagna, Chicken Parmesan and Fettuccini. Served with Italian Vegetables and Garlic Bread.

SLICERS DELI

Sliced Ham, Turkey, Salami and Roast Beef accompanied by Swiss and Cheddar Cheeses, Lettuce, Tomato, and Sliced Onion with Pickles, Olives, Carrots, Condiments and an Assortment of Breads and Rolls. Served with your choice of two salads: Marinated Tomato and Cucumber Salad, Coleslaw, Potato Salad or Pasta Salad.

IMU PREMIUM DELI

Specialty meats include: Fresh Roasted Turkey, Beef Tenderloin, Roasted Pork Loin and Baked Ham. Served with *Bakehouse* Artisan Bread and Rolls, Whole Grain Mustard, Chutney and Aioli, Sweet Potato Salad and Pasta Primavera Salad.

CAESAR BAR

Marinated Grilled Chicken, Seasoned Beef Strips and Grilled Shrimp are served with Fresh Romaine, Shredded Parmesan Cheese, Seasoned Croutons and Caesar Dressing.

JUST LIKE HOME

Country Fried Chicken, Baked Meatloaf, Sour Cream Potato Bake, Buttered Corn and Coleslaw. Served with Freshly Baked Rolls and Honey Butter.

CHUCKWAGON COOKOUT

Hamburgers, Hot Dogs, Veggie Burgers, Sliced Cheese, Corn-on-the Cob, Baked Beans and your choice of Potato Salad, Macaroni Salad or Coleslaw. Served with Condiments, Relish Tray and Potato Chips.

ASIAN

Sesame Chicken Lo Mein, Pork Egg Rolls with Dipping Sauces, Steamed White Rice and Stir Fried Vegetables, Napa Cabbage and Romaine Salad with Asian Vegetables and Sweet Soy Vinaigrette.

Add Chef's Soup of the Day or Vegetarian Chili

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(20 GUEST MINIMUM)

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TEXAS - STYLE BBQ

BBQ chicken breast and Barbeque Pulled Pork serve with Macaroni and Cheese, Baked Beans, Potato Salad and Coleslaw.

WINGS & THINGS

Buffalo, Honey and BBQ Chicken Wings, Blue Cheese Dressing, Celery and Carrot Sticks, Onion Rings and Pepperoni Pizza are served with Caesar Salad and Garlic Breadsticks.

TACO BAR

South of the Border-Style Salad, Hard and Soft Tortillas, Seasoned Taco Meat, Bandito Beans, Lettuce, Tomatoes, Onions, Black Olives, Sour Cream, Cheddar Cheese and Salsa served with Vegetarian Chili and Tortilla Chips.

Add Seasoned Grilled Chicken \$ 2.00 per person

DESSERT CHOICES:

Assortment of Fruit Pies
Chocolate Cake
Cheesecake with Topping
Red Velvet Cake
Carrot Cake
Fruit Tray with Yogurt Dressing
Chocolate Nut Brownies and an assortment of Cookies

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BOUNTIFUL BUFFETS

(20 GUEST MINIMUM)

Our Bountiful Buffets are accompanied by your choice of two salads: Fresh Garden Green Salad, Caesar, Traditional Spinach, Fresh Fruit Bowl or Italian-Style Salad, Fresh Baked Artisan Rolls, IMU Beverage Service and your Choice of Dessert.

THE HOOSIER

Sliced Indiana Pot Roast and Chicken Cutlet with Country Gravy served with Garlic Mashed Potatoes and Green Beans with Red Peppers.

THE FRANGIPANI

Slow-Cooked Pork Roast with Natural Pork Gravy and Oven-Roasted Turkey served with Cornbread Dressing, Sweet Baby Peas and Mushrooms.

A TASTE OF ITALY

Tuscan Chicken Saltimbocca with Sage and Ham, Manicotti al Pomodoro, Three Cheese Risotto, and Roasted Vegetable Oreganata.

INDIANA PRIME

Hand-Carved Roasted Prime Rib of Beef Au Jus with Horseradish Cream and Citrus Chicken Buerre Blanc served with White and Wild Rice and Green Beans.

SOUTH OF THE BORDER DINNER BUFFET

Grilled Salmon with Rancho Corn Salsa and Southwestern Chicken with Salsa Verde served with Spanish Rice, Mexican Vegetable Medley, Jalapeño Cornbread and Sopapillas.

VEGETARIAN CHOICES:

Exchange for an entrée or add to your buffet for \$4.99

Baked Penne with Artichokes, Peppers, Tomato and Feta Cheese

Four Cheese Macaroni with Toasted Bread Crumb Topping

Baked Polenta layered with Ratatouille, Spinach and Parmesan Cheese.

Grilled Vegetable Torte in Pastry with Roasted Red Pepper and Fennel Coulis, Marinated Asparagus, Lemon Salad and Wilted Spring Greens.

DESSERT CHOICES:

Italian Cream Cake

Fruit Cobbler

Old Fashioned Chocolate Cake

Cheesecake with Topping

Carrot Cake with Cream Cheese Icing

Assortment of Mini Pastries, Mousse Cups, Fruit Tarts, Lemon Bars, and Cheesecake Squares

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CULINARY CLASSICS

All entrees are served with IMU House Salad or a Traditional Caesar Salad, Fresh Baked Rolls and Butter, IMU Beverage Service, and a Choice of Dessert. Vegetarians selections and special dietary requirements can always be accommodated.

GRILLED FILET OF BEEF

With Rosemary Demi Glace, Duchesse Potatoes and Lemon Scented Fresh Asparagus.

ROASTED PRIME RIB OF BEEF

With Gorgonzola Cheese, Sautéed Mushrooms, Bermuda Onions, Baby Bok Choy and Horseradish Whipped Potatoes.

BLACK ANGUS ROASTED SIRLOIN TRI TIP

Served with Porcini Mushrooms, Garlic Mashed Potatoes and Seasoned Green Beans with Blistered Grape Tomatoes and Feta Cheese.

BRAISED BURGUNDY BEEF TIPS

Presented with Spaetzle, Sweet Peas, Carrots and Caramelized Pearl Onions.

PORK CUTLETS

Lightly Breaded, Pan Sautéed and served with Fresh Broccoli, Carrots, and Cauliflower, Smoked Gouda Potatoes Dauphinoise and Chasseur sauce.

SMOKED PORK TENDERLOIN

Served with Red Onion Marmalade, Gorgonzola Mashed Potatoes and Wilted Spinach and Arugula.

GRILLED BREAST OF CHICKEN

Set on Bowtie Pasta with a Pomodoro Sauce, Artichokes, Kalamata Olives, Spinach, Red Onion, Green Peas and Garlic garnished with Feta Cheese.

HORSERADISH ENCRUSTED CHICKEN BREAST

With Green Goddess sauce, Herb Brown Rice Pilaf and Batonnet of Vegetables.

CHICKEN FLORENTINE

Crispy Sautéed Chicken Breast topped with Creamy Spinach and Baby Carrots served with a Pan-Roasted Polenta Cake.

COCONUT CHICKEN WITH TROPICAL FRUIT SALSA

Served over Black Beans and Basmati Rice with Baby Bok Choy and Carrots.

TRADITIONAL ROASTED CHICKEN

Herb roasted Chicken with Red Potato, Broccoli and Carrots

HONEY SPICED DUCK BREAST

Seared with Minted Sweet Pea Coulis over Apricot Almond Wild Rice and Sautéed Spinach

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CREOLE SHRIMP

Served Over Rice Pilaf with Peppers and Onions in a spicy Tomato Sauce.

GRILLED SALMON FILLETS

Basted with Lime and Black Pepper Butter Served on a Bed of Sautéed Spinach with Parslied Red Potatoes and our Chef's Blend of Fresh Seasonal Vegetables Tossed in Olive Oil, Garlic, and Herbs.

GRILLED AHI TUNA

With Herb Garlic Oil over Sweet Pea Risotto and Baby Carrots with Charred Red Onion and Citrus butter.

CORNMEAL DUSTED CATFISH

Served with Okra Ettouffee, Roasted Seasoned Potato Wedges, and Dijon Creamed Cabbage.

We always offer a selection of fresh, seasonal seafood. Please discuss availability with our catering consultant. We will marinate, grill, sauté, bake or pan-sear your favorite seafood and compliment your selection with your choice of salsa, chutney, sauce or butter.

Suggestions:

Mornay Sauce

Tropical Fresh Fruit Salsa

Citrus Vinaigrette

Lemon-Caper Butter

Seasonal Tomato Chutney

Roasted Shallot and Red-Pepper Butter

VEGETARIAN ENTREES

RATATOUILLE & STUFFED PEPPERS

Over Four Cheese Polenta with Herb Tomato Broth and Okra. (v)

RICOTTA STUFFED SHELLS

Served with Sautéed Spinach, Tuscan Tomato Sauce and Chef's Blend of Seasonal Vegetables Tossed in Olive Oil, Garlic, and Herbs.

TOMATO & GOAT CHEESE TART

Served over Wilted Field Greens with Grilled Eggplant and Squashes. (v)

SMOKED GOUDA AND SUN DRIED TOMATO RAVIOLI

Presented in a Creamy Garlic Pesto Sauce. Served with Asparagus.

DESSERT CHOICES:

Cheesecake with a Fruit Topping and Chocolate Curls

Chocolate Cake layered with Raspberry Mousse

Seasonal Fresh Fruit Tart with Pastry Cream

Poached Pear Tart, Gorgonzola and Pecan Tart

Chocolate Flourless Torte

Carrot Cake Tower with Caramel Cream Cheese and candied carrots

(v) can be prepared vegan by request

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PREMIUM SALADS AND DESSERTS

The following Premium Salads and Desserts are available for an additional charge.

SALADS

FRESH MESCLUN SALAD

Tomatoes, Onion, Cucumber and Italian Vinaigrette.

BUFFALO MOZZARELLA SALAD

Fresh Mozzarella, Seasonal Tomatoes, Basil with Balsamic Vinaigrette.

PEAR & TOASTED WALNUT SALAD

Fresh Spinach, Goat Cheese and Walnut Dressing.

SPINACH SALAD

Fresh Spinach, Eggs, Mushrooms, Red Onions, Multi Grain Croutons, Bacon Crumbles and Warm Bacon Vinaigrette.

ARUGULA SALAD

Spicy Arugula, and Aged Asiago Cheese and Black Olives tossed with Roasted Pepper Vinaigrette.

ICEBERG WEDGE

Bacon, Egg, Red Onion, and Tomato served with Blue Cheese Dressing.

DESSERTS

ENGLISH SHORTCAKE

Balsamic Strawberries and Almond Shortcake with Whipped Cream

LEMON SYRUP CAKE

with Lemon Cream and Blueberries

CHOCOLATE ESPRESSO BROWNIE TART

with Fresh Strawberries and Amaretto Whipped Cream

SPICE CAKE

with Rum Caramel Icing & Scalloped Apples

APPLE TART TATIN

Caramelized Apples over Sugared Puff Pastry

BANANA FINANCIER

Brown Butter cake Topped with Bananas in Caramel Sauce

CRÈME BRÛLÉE

CHOCOLATE-DIPPED STRAWBERRIES

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FINISHING TOUCHES

Baked goods and sweet treats!

DESSERT BARS & COOKIES

(BY THE DOZEN)

Chocolate Fudge Brownies

Congo Bars

Lemon Bars

Chocolate Chunk Cookies

Rice Krispy Treats

Sprinkled Sugar Cookies

Iced Sugar Cookies

Custom Cuts Available (Football, Hearts and more)

Gingerbread Men

Special K Chewies

Chocolate No Bakes

Assorted Otis Spunkmeyer Cookies

Assorted Specialty Tea Cookies

Assorted Petit-Pastry Dessert Tray

Seasonal Chocolate-Dipped Strawberries

CHOCOLATE FOUNTAIN

Create fun and excitement at your next event. There is a minimum charge for the fountain rental of \$150.00.

Served with Pound Cake, Marshmallows,
Mini-Macarons, Fresh and Dried Fruit and Pretzels.

(PRICED PER PERSON)

ICE CREAM SUNDAE BAR

Includes Whipped Cream and a Tub of Your Favorite Ice Cream: Choice of Vanilla, Chocolate or Strawberry. (MINIMUM 10 PEOPLE)

Choose 2 Sauces:

Chocolate

Hot Fudge

Butterscotch

Strawberry

Choose 3 Toppings

Caramel

Sprinkles

Crushed Oreos

Cherries

Pineapple

M & M'S

Peanuts

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FINISHING TOUCHES

SPECIALTY CAKES

Orders include disposable plates, napkins, and plastic ware. All cakes include standard decoration and may be inscribed. Special decorations may incur additional expense, please discuss options with your sales associate.

Vanilla, Chocolate, Red Velvet, Poppyseed and Carrot Cakes are available with Vanilla and Chocolate Butter Cream, or Cream Cheese Icings.

9" Round, 2 Layer	Serves 15-20
Quarter Sheet, Single Layer	Serves 15-24
Half Sheet, Single Layer	Serves 35-48
Full Sheet, Single Layer	Serves 75-96

HOUSE SIGNATURE "WELLS" CAKES

(Half sheet cake)

Banana Filling

Strawberry Filling

Combination Banana and Strawberry

Our Pastry Chef will be happy to design and prepare a custom cake for your special event.

CUPCAKES

Cupcakes are available in a variety of flavors to include Chocolate, Vanilla, Red Velvet, Cream and Crimson. Additional Flavors upon request.

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GOURMET DIPS / PLATTERS & DISPLAYS

ASSORTED DIPS

Served with Appropriate Chips, Crackers, Pita Chips, Sliced Baguettes or Crostini.

Warm Spinach and Artichoke Dip

Garden Vegetable Dip

Ranch Dip

French Onion Dip

Warm Crab Dip

Red Pepper Hummus

7-Layer Dip

House-Made Salsa

20 person minimum

PLATTERS & DISPLAYS

Silver Dollar Sandwiches *Ham, Roast Beef, Turkey*

Vegetarian Lavosh Rolls

Roasted Tuscan Vegetable Platter

Poached Decorated Salmon

Pesto Cheesecake 9" *With Sliced Baguettes, Serves 25-35*

Tea Sandwich Assortment 3 pp.

Tuna Salad, Egg Salad, Chicken Salad,

Seafood Salad, Cucumber Cream Cheese

Cubed Cheese Display

Seasonal Fruit Display

Fresh Vegetable Crudite

with Ranch, Garden Vegetable or Onion Dip

FOCACCIA BAR

Toasted Parmesan and Rosemary Focaccia served with Gorgonzola Dip, Tuscano Sauce, White Bean Dip and Pancetta Cheese Dip

IMPORTED CHEESE DISPLAY

Served with Crackers and Thinly Sliced Baguettes

TAPENADE DISPLAY

Mixed Olive Tapenade, Roasted Tomato Tapenade, Artichoke and Red Pepper Tapenade served with Garlic Crostini and Goat Cheese.

MEDITERRANEAN ANTIPASTO PLATTER

Genoa Salami, Capicola, Smoked Cheddar and Caciocavallo Cheeses, Specialty Olives, Oven-Dried Marinated Tomatoes, Pickled Onions, Feta Stuffed Peppers, Marinated Artichokes, Grilled Portabello Mushroom, Assorted Flatbreads and Gourmet Crackers.

TAPAS RECEPTION

Wedges of Spanish Manchego Cheese with Sliced Baguettes and Gourmet Crackers, Oven-Roasted Marinated Tomatoes on Garlic Crostini with Goat Cheese, Flatbread (with Caramelized Onion, Roasted Red Peppers, Black Olives, Tuna and Feta Cheese), Marinated Button Mushrooms, Garlic Parmesan Chicken Wings, Spanish Meatballs, Beef Tenderloin Cubes with Blue Cheese and Olive Oil.

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HORS D'OEUVRES & CARVING STATIONS

The following appetizers can be set-up as a stationary buffet or butler-passed depending on the style of your event.

HOT SELECTIONS

Chicken Drumettes with Honey Mustard
Chicken Pineapple Kebabs with Citrus Glaze
Chicken Marakesh
Coconut Shrimp with Spicy Orange Marmalade
Vegetable Spring Rolls with Sweet & Sour Sauce
Crab Rangoon
Bacon Wrapped Scallops
Swedish Meatballs
Beef and Green Pepper Kebab
Korean Beef Satay
Assorted Mini Deep-Dish Pizzas
Breaded Cheese Ravioli with Tuscano Sauce
Vegetable Shao Mai
Spanakopita
Mushroom Phyllo Purses
Roasted Tomato Bruschetta
Southwest Quesadillas
Artichoke Beignets
Baby Lamb Chops with Chimichurri
Grilled Granny Smith Appy & Smoked
 Gouda Cheese Croustades
Braised Short Rib on New Potato
Smoked Gouda Cheese Rissotto Croquettes
Caramel Vidalia Onion Canape
Broiled Monterey Crab Crostini

COLD SELECTIONS

Cobb Salad Tartlettes
Wild Mushroom & Feta Cheese Flatbreads
Deviled Eggs
Salmon-Asparagus Pinwheels on cucumber with
 Dill Sauce
Jumbo Shrimp Cocktail
Apricot Chutney and Blue Cheese on Crostini
Pistachio and Grape Truffle
Vegetarian Sushi Rolls with *Pickled Ginger and Soy*
Mediterranean Skewers

CARVING STATIONS

Carved selections are accompanied by an assortment of miniature rolls, condiments and sauces.

Apricot Glazed Baked Ham
Roasted Breast of Turkey *with Cranberry-Dijon Mayonnise*
Tenderloin of Beef Au Jus *with Horseradish Cream*
Roasted Jerk Pork Loin *with Red-Onion Marmalade*

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SNACKS AND BREAKS

SNACKS

Pretzels - 2 lb.bag
Potato Chips - 1 lb.bag
Individual Bags of Chips
Tortilla Chips - 1 lb.bag
Chex Mix - 2 lb. bag
Candy Bars
Mixed Nuts - Per Pound
Nutri-Grain Bars
Gold Fish Crackers - Per Pound
Seasonal Whole Fresh Fruit

CONTINUOUS BREAK SERVICE

Convenient and cost effective for conferences and all day meetings.

EARLY MORNING CONTINENTAL

Fresh Cut Seasonal Fruit, Bakehouse Bagels with Three Cream Cheese Schmears, Muffins, and Danish. Coffee, Decaf, Hot Tea.

MID-MORNING BREAK

Tidy and Refresh Beverages.

MID-DAY BREAK

Tidy and Refresh; add Assorted Sodas and a Salty Snack.

MID-AFTERNOON BREAK

Tidy and Refresh Beverages; add Cookies and Brownies.

SPECIALTY BREAK SERVICE

Convenient and cost effective for conferences and all day meetings.

TAKE ME OUT TO THE BALLPARK

Delights Gourmet Popcorn, Mixed Nuts, Ice Cream Novelties, and Candy Bars with Bottled Water and Assorted Soda.

SUGAR AND SPICE TRADITIONS

Chocolate No Bakes, Special K Chewies, Gingerbread Men, Chocolate Chunk Cookies and Congo Bars served with Bottled Water and Coffee Service.

CRISPY DIPPER BAR

Celery and Carrot Sticks, Broccoli and Cauliflower Florets, Cherry Tomatoes, Ruffles Potato Chips, Tortilla Chips, Hot Fresh Baked Pretzels, Cheese Con Queso, Ranch Dip, French Onion Dip, Salsa and Guacamole.

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BEVERAGES

Most beverages are sold by the gallon or carafe. Starbucks coffee is sold in 1.5 gallon or 3 gallon thermal pots (minimum Starbucks order is 1.5 gallons). For ordering purposes, estimate approximately 10-12 oz servings per gallon

BY THE GALLON

Starbucks Coffee *Regular & Decaf*

Aspetto Fair Trade Coffee

House Coffee *Regular & Decaf*

Iced Tea

Hot Tea

Apple Cider

Served Hot or Cold

Hot Chocolate

Fruit Punch

Cranberry Citrus Punch

Sparkling Punch

Lemonade

Fruit Juices:

Orange, Apple, Berry

INDIVIDUAL

Soft Drinks

Sparkling Water

Bottled Water

Milk, Half-Pint

Fruit Juices:

Orange, Apple, Berry

Hot Chocolate Packets

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BAR SERVICES

CASH BAR

A cash bar is for events where individuals pay for their own drinks individually as consumed. A \$200 minimum sale is necessary to provide a cash bar at your event. In case of less than minimum sales the shortfall will be added to the event billing.

CASH BAR PRICES FOLLOW:

Carbonated Beverages		\$2.50
Bottled Water		\$2.50
Domestic Beer		\$3.00
Craft and Imported Beers		\$4.00
House Wine	6 oz. pour	\$4.50 / \$5.50 / \$6.50
Mixed Drink	Single shot	\$4.50

HOSTED BAR

A Hosted Bar is for events where the host pays for the alcoholic beverages on consumption. The cost will be included with the final bill. Host Bars may be set up as Beer and Wine only or as a Full Bar. 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 person includes all set up, service and non-alcoholic drinks for the event. A \$200 minimum sale is required. In cases where sales do not meet the minimum, the shortfall will be added to the final bill. When the event runs for more than four hours, bartender fees will be assessed at \$15.00 per hour per bartender.

HOUSE WINE

Cono Sur Cabernet Sauvignon, Pinot Noir,
Chardonnay, Sauvignon Blanc \$18.00 per bottle

Tier I - \$24 per bottle

Los Riscos Cabernet, Merlot, Chardonnay, William Hill "Central Coast" Cab and Chardonnay
- McWilliams Shiraz - Albarino Burgans

BAR SERVICES (HOSTED BAR CONTINUED)

Tier II - \$25.00 per bottle

Meridian Chardonnay, Pinot Grigio, Merlot, and Carbernet - Ravenswood Chardonnay, Merlot and Cabernet

Tier III - \$28.00 per bottle

Story Point Cabernet, Chardonnay, Cline "Cool Climate" Pinot Noir, Santa Carolina Carmenere

WINE LIST AND TABLE WINE

Our wine list has been carefully selected to accommodate discerning taste, food and wine pairings and budgets. Table wine can be selected from any of our available wines. Charges are based upon bottles opened. Wine selections subject to change based on availability.

DOMESTIC BEERS

Budweiser, Bud Light \$3.00 per bottle

CRAFT AND IMPORTED BEERS

Upland, Bells, Upland Wheat, Upland Dragonfly, \$4.00 per bottle
Bells Two-Hearted, Yuengling and Heineken

*Special orders will be happily accommodated;
request must be made two weeks prior to event.*

LIQUOR

House Liquor Brands include: Jack Daniels, Makers Mark Bourbon,
Canadian Club, Dewar's Scotch, Beefeater's Gin, Smirnoff Vodka,
Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila \$100.00 per bottle

*Please inquire about Single Malt Scotch, Boutique Bourbon or
Cordial Bars. Top Shelf liquors are also available.*

SPARKLING WINES

Sophora Sparkling Cuvee
Segura Vidus Cava \$38.00 per bottle
Blanc de Blanc Le Grand Courtage \$23.00 per bottle
Non-Alcoholic Sparkling Cider \$28.00 per bottle
\$12.00 per bottle

PLANNING YOUR EVENT

The Indiana Memorial Union has 12 dining rooms and 15 meeting rooms designed to meet your special event needs. Our Catering Guide will acquaint you with our most popular menu selections. The following information along with our sales staff will assist with the planning of your event and answer any questions that you may have. Thank you for choosing IU Catering Services.

CONTACT INFORMATION

Meeting Support Office	812-855-1808
IU Catering Sales Office	812-855-1777
IU Catering Services Fax	812-855-5653
IU Catering Services Email	iucater@indiana.edu
IU Catering	catering.indiana.edu
Address	900 East 7th Street, Bloomington, IN 47405

We are located in the Director's Office on the Mezzanine level in the Indiana Memorial Union

Please contact us or come by our office to discuss your special event.

ROOM RESERVATIONS

All meeting and banquet spaces in the Indiana Memorial Union must first be reserved through Meeting Support Services before food and beverage arrangements can be guaranteed. Please call 812-855-1808 to start the reservation process. Meeting Support Services will be able to help with all Audio Visual and Room Set Up needs.

FOOD AND BEVERAGE ORDERING TIME LINES

We respectfully ask for two weeks to adequately plan your event. Custom menus require additional preparation time. Last minute orders will be accommodated but we reserve the right to limit choices due to availability of food inventory and or staffing. Orders placed fewer than 3 business days in advance may be subject to an 18% expedited event fee.

PLANNING YOUR EVENT

PRICING

Food and beverage prices listed in our brochure are for all events, both on or off premise. Prices are subject to change at any time.

On premise food events are planned and priced with a maximum three hour event time. Bars are scheduled for a four 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. Please consult with the Meeting Support team at the time of your reservation to confirm these minimums.

Events catered outside the Union will be subject to a \$30.00 delivery charge for drop off service.

Full Service events outside the Union will be subject to additional labor charges for the extra time needed for delivery, set-up, and return of equipment and staff to the Union. Labor is charged at \$15.00 per hour per person.

All food and beverage sales are subject to Indiana state sales tax of 8%. Sales tax cannot be waived without documentation of your tax exempt status. This should be presented when booking your event.

A service charge of 18% will be charged for all 3rd party events not billed to a University account.

University events must be accompanied by a department number and hospitality code at the time of booking.

PLANNING YOUR EVENT

GUARANTEE COUNTS

Please present us with a guarantee of your final count for your event 72 hours before your event.

This may be done by phone, fax or email. Event billing is based on your guarantee or the number actually served, whichever is greater.

SPECIAL 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, or special plates needed for your guests. Special meal arrangements must be made in advance. Special plates will be charged as part of the guarantee count.

PARKING

Parking for the Indiana Memorial Union is available in Lot 1, adjacent to the hotel entrance and Lot 2, across 7th Street from the Hotel entrance. A 50% discount is available at no charge to event guests and vouchers may be picked up at the event. The discount will be taken at the parking lot gate. The event host may purchase complimentary parking certificates for their guests. Parking fees, based on actual usage, will be added to the final bill.

BILLING

A 50% deposit is required for all events not billed to an Indiana University account. This advance deposit will be applied to the final invoice. Statements are mailed on the 25th of each month and have a 30 day remittance period. All organizations qualifying for a state sales tax exemption must have a copy of their tax exemption form on file with IU Catering Services prior to the event.

PLANNING YOUR EVENT

CANCELLATIONS

All cancellations must be called into the IU Catering Office at 812-855-1777. Any event or item cancelled less than 24 hours before the event will be charged 100% of the invoice amount. Events cancelled within 72 hours are charged 50% of the invoice amount.

FOOD AND BEVERAGE INFORMATION

All food and beverage served in the Indiana Memorial Union must be arranged through IU Catering. Indiana Memorial Union policy does not permit other caterers or food service vendors to operate in the building. No food may be brought into the building from outside sources with the exception of the University Club. Donated foods are not permitted for catered events. All leftover food and beverages remain the property of IU Catering and Dining Services and may not be removed from the event.

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

OUT OF BUILDING BARS

Our out of building bar services must be accompanied by a food item. Bar services at locations outside of the Indiana Memorial Union without food will require a \$400.00 minimum sale. Bar services with food orders of \$500.00 will require a \$200 minimum sale. IU Catering will not provide bar service with a third party caterer without prior consideration by out Catering team.

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A GREAT START	PER PERSON
Continental Breakfast	\$10.99
Cafe Buffet	\$11.99
Good Morning Buffet	\$12.69
Hearty Breakfast Brunch	\$14.89
Excellent Beginning ^{NEW}	\$16.99

SERVED BREAKFAST	PER PERSON
Farmer's ^{NEW}	\$ 9.19
Executive ^{NEW}	\$11.69
Sweetheart ^{NEW}	\$ 9.59
Classic ^{NEW}	\$10.19
Vegetarian ^{NEW}	\$ 8.49

BAKERY A LA CARTE	PER DOZEN
"Bakehouse Bagels" Assorted Bagels <small>with Schmears and Jelly</small>	\$25.49
Assorted Donuts (Cake or Yeast)	\$14.89
Almond or Chocolate Croissants	\$26.49
Sugar & Spice Bear Claws	\$26.49
Assorted Danish	\$23.39
Cinnamon Rolls	\$26.49
Assorted Scones	\$26.49
Seasonal IMU Quick Breads <small>Pumpkin, Banana Nut, and Apple Walnut</small>	\$14.89
Assorted Muffins <small>Blueberry, Bran, Chocolate, Banana Nut</small>	\$23.39
Apple or Cherry Fruit Turnovers	\$23.39

ADDITIONAL SELECTIONS	PER PERSON
Frittata or Chef's Quiche of the Day	\$ 3.49
Cereal with Milk	\$ 2.39
Yogurt with Granola	\$ 2.39
Scrambled Eggs	\$ 2.19
Smoked Bacon	\$ 2.59
Maple Sausage links	\$ 2.59
LOX <small>served with Tomato, Red Onion, Cucumber and Lemon</small>	\$ 8.49
French Toast, <small>with Whipped Butter and Syrup</small>	\$ 3.09
Belgian Waffles <small>with Syrup, Fruit and Whipped Cream</small>	\$ 4.59
Home Fried Potatoes	\$ 2.39
Hash Browns	\$ 2.39

Biscuits and Gravy	\$ 3.19
Oatmeal <small>with Brown Sugar and Raisins</small>	\$ 2.19
Traditional Benedict ^{NEW}	\$ 4.59
Smoked Salmon Benedict ^{NEW}	\$ 5.59
Steak Benedict with Bernaise ^{NEW}	\$ 5.59
Assorted Breakfast Sandwiches ^{NEW}	\$ 4.29
Breakfast Burritos ^{NEW}	\$ 4.29
Corned Beef Hash ^{NEW}	\$ 3.59
Huevos Rancheros ^{NEW}	\$ 3.39
Strawberry & Ricotta Stuffed French Toast ^{NEW}	\$ 4.29

BEVERAGES	PER PERSON
Starbucks Coffee/Decaf /1.5Gal	\$42.39
Starbucks Coffee/Decaf /3 Gal	\$84.79
Aspetto "Fair Trade" Coffee / gal ^{NEW}	\$28.69
Coffee Regular & Decaf	\$25.09/gal
Bottled Iced Tea	\$ 2.59/ea
Assorted Soft Drinks <small>Coke, Diet Coke and Sprite</small>	\$ 2.09/ea
Bottled Dasani Water	\$ 2.09/ea
Hot Chocolate	\$19.49/gal
Hot Apple Cider (Seasonal)	\$19.49/gal
Carafes of Orange, Apple, or Cranberry Juice	\$ 7.49/ea

LUNCHTIME - EXPRESS LUNCHES	
All-American Sandwich	\$11.09
Turkey Cheddar Sandwich	\$12.29
Bistro Grill	\$12.29
Grilled Portobello on Ciabatta	\$12.29
Italian ^{NEW}	\$12.29
Veggie Wrap ^{NEW}	\$11.59
Chicken Cesaer Wrap ^{NEW}	\$12.29
The Banker ^{NEW}	\$12.29

EXECUTIVE BOXED LUNCHES	
Chicken Caesar Club	\$17.25
Muffuletta	\$17.25
Stuffed Pita with Spiced Falafel	\$17.25
Pork Bahn Mi	\$17.25
Lemon Basil Roast Beef	\$17.25

LUNCHEON SALADS

PER PERSON

Tuna Nicoise ^{NEW}	\$13.99
Chicken Fajita Salad	\$13.99
Oriental Sesame Beef Salad	\$13.99
Blackened Salmon Salad ^{NEW}	\$13.99
Mediterranean Chicken Salad ^{NEW}	\$13.99
Chef Salad	\$13.99
Cobb Salad	\$13.99
Caesar Salad	\$13.99
Vegetarian Hummus Plate	\$13.99
Antipasto Salad	\$13.99
Portobello Caprese ^{NEW}	\$13.99

MOVABLE FEAST

PER PERSON

Salad and Baked Potato Bar ^{NEW}	\$15.79
Roma Italiano	\$16.89
Slicers Deli Buffet	\$15.39
IMU Premium Deli	\$20.69
Caesar Bar	\$16.99
Just Like Home	\$15.39
Chuckwagon Cookout	\$15.39
Asian ^{NEW}	\$15.89
Add soup or Chili	\$ 2.69
Texas Style BBQ	\$18.49
Wings and Things	\$14.89
Taco Bar	\$15.39

BOUNTIFUL BUFFETS

PER PERSON

The Hoosier	\$23.39
The Frangipani	\$24.39
A Taste of Italy	\$22.19
Indiana Prime	\$32.39
South of the Border Dinner Buffet	\$24.29
VEGETARIAN CHOICES	
Baked Penne ^{NEW} with Artichokes, Peppers, Tomato and Feta	\$ 5.29
Four Cheese Macaroni ^{NEW} with Toasted Bread Crumb Topping	\$ 5.29
Baked Palenta ^{NEW} with ratatouille	\$ 5.29
Grilled Vegetable Torte ^{NEW}	\$ 5.29

CULINARY CLASSICS

PER PERSON

Grilled Filet of Beef	\$40.19
Roasted Prime Rib of Beef	\$33.49
Black Angus Sirloin	\$30.39
Braised Burgundy Beef Tips	\$25.09
Pork Cutlets	\$22.79
Smoked Pork Tenderloin ^{NEW}	\$25.99
Grilled Breast of Chicken	\$24.69
Encrusted Horseradish Chicken Breast ^{NEW}	\$24.69
Chicken Florentine	\$24.69
Coconut Chicken ^{NEW} with Tropical Fruit Salad	\$24.69
Roasted Chicken Breast	\$24.69
Honey Spiced Duck Breast ^{NEW}	\$32.89
Creole Scampi	\$25.99
Grilled Salmon Fillets	\$29.59
Grilled Ahi Tuna ^{NEW}	\$41.39
Cornmeal Dusted Catfish	\$22.49
Ratatouille and Stuffed Peppers ^{NEW}	\$19.99
Ricotta Stuffed Shells	\$19.99
Tomato and Goat Cheese Tart	\$19.99
Smoked Gouda and Tomato Ravioli	\$19.99

PREMIUM SALADS

PER PERSON

Fresh Mesclun Salad	\$ 3.19
Buffalo Mozzarella Salad	\$ 4.29
Pear and Toasted Walnut Salad	\$ 4.19
Spinach Salad	\$ 3.19
Arugula Salad ^{NEW} with Roasted Pepper Vinaigrette	\$ 4.19
Iceberg Wedge ^{NEW} with Blue Cheese	\$ 4.29

DESSERTS

PER PERSON

English Shortcake ^{NEW}	\$ 4.09
Lemon Syrup Cake ^{NEW} with Lemon Cream and Blueberries	\$ 3.09
Chocolate Espresso Brownie Tart ^{NEW} with Strawberries	\$ 4.19
Spice Cake ^{NEW} with Rum Caramel Icing and Scalloped Apples	\$ 3.09
Apple Tart Tatin ^{NEW}	\$ 3.69
Banana Financier ^{NEW}	\$ 3.89
Crème Brûlée	\$ 4.19
Seasonal Chocolate-Dipped Strawberries	\$ 1.69

FINISHING TOUCHES BY THE DOZEN

Chocolate Fudge Brownies	\$13.79
Congo Bars	\$13.79
Lemon Bars	\$13.79
Chocolate Chunk Cookies	\$21.19
Rice Krispy Treats	\$15.89
Sprinkled Sugar Cookies	\$11.09
Iced Sugar Cookies	\$20.19

Custom Cuts Available (Football, Hearts and more)

\$3 for specialty writing/logos

Gingerbread Men	\$16.99
Special K Chewies	\$17.29
Chocolate No Bakes	\$17.29
Otis Spunkmeyer Cookies	\$10.99

Chocolate Chip, Peanut Butter, Oatmeal, Turtle, Macadamia Nut

Small Cupcakes	\$ 20.29
Medium Cupcakes	\$ 24.49
Large Cupcakes	\$ 28.69
Mini Sugar and Spice Specialty Cookies	\$10.29

(Special K, Chocolate No Bakes, Gingerbread Men)

Petit-Pastries Dessert Tray	\$17.29
Seasonal Chocolate-Dipped Strawberries	\$19.09

CHOCOLATE FOUNTAIN PER PERSON

Rental Charge	\$150.00
Served with Pound Cake, Marshmallows, Mini-Macaroons, Fresh and Dried Fruit and Pretzels	\$ 5.29

ICE CREAM SUNDAE BAR PER PERSON

PER PERSON	\$ 6.29
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SPECIALTY CAKES

9" Round, 2 Layer	Serves 15-20	\$24.99
Quarter Sheet, Single Layer	Serves 15-24	\$24.99
Half Sheet, Single Layer	Serves 35-48	\$39.99
Full Sheet, Single Layer	Serves 75-96	\$63.59

HOUSE SIGNATURE "WELLS" CAKES

(Half Sheet Cake)

Banana Filling	\$52.99
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Strawberry Filling	\$52.99
Combination Banana and Strawberry	\$52.99
(Full Sheet Cake)	
Banana Filling	\$92.99
Strawberry Filling	\$92.99
Combination Banana and Strawberry	\$92.99

ASSORTED DIPS MINIMUM 30 GUEST

Warm Spinach and Artichoke Dip	\$ 3.39
Garden Vegetable Dip	\$ 2.79
Ranch Dip	\$ 2.39
French Onion Dip	\$ 2.39
Warm Crab and Spinach Dip	\$ 4.59
Red Pepper Hummus	\$ 2.99
7-Layer Dip	\$ 4.09
House-Made Salsa	\$ 2.99

PLATTERS AND DISPLAYS

Silver Dollar Sandwiches	\$ 3.19
Ham, Roast Beef, Turkey	
Vegetarian Lavosh Rolls	\$ 2.49
Roasted Tuscan Vegetable Platter	\$ 4.29
Poached Decorated Salmon	\$ 6.79
Pesto Cheesecake 9" with Sliced Baguettes, Serves 25-35	\$ 4.69
Tea Sandwich Assortment 3 ea	\$ 3.89
Tuna Salad, Egg Salad, Chicken Salad, Seafood Salad, Cucumber Cream Cheese	
Cubed Cheese Tray Display	\$ 3.99
Seasonal Fruit Tray Display	\$ 4.09
Fresh Vegetable Crudite	\$ 3.09
with Ranch, Garden Vegetable or Onion Dip	
Focaccia Bar	\$ 5.79
Imported and Block Cheese Display	\$ 6.29
Tapenade Display	\$ 5.29
Mediterranean Antipasto Platter	\$ 9.59
Tapas Reception	\$20.79

HORS D'OEUVRES HOT

2 DOZEN MINIMUM PER PIECE

Chicken Drumettes with Honey Mustard	\$ 2.29
Chicken Pineapple Kabob with Citrus Glaze	\$ 2.29
Chicken Satay with Teriyaki Sauce	\$ 2.29
Coconut Shrimp with Spicy Orange Marmalade	\$ 2.99

Vegetable Spring Rolls <small>with Sweet & Sour Sauce</small>	\$ 2.09
Crab Rangoon	\$ 2.09
Bacon Wrapped Scallops	\$ 4.09
BBQ Meatballs <small>NEW</small>	\$ 2.09
Swedish Meatballs <small>NEW</small>	\$ 2.09
Beef and Green Pepper Kabob	\$ 2.89
Korean Beef Satay <small>NEW</small>	\$ 2.89
Assorted Mini Deep-Dish Pizzas	\$ 2.39
Breaded Cheese Ravioli <small>with Tuscano Sauce</small>	\$ 1.89
Vegetable Shao Mai <small>NEW</small>	\$ 2.69
Spanakopita	\$ 2.09
Mushroom Phyllo Purses	\$ 2.59
Roasted Tomato Bruschetta	\$ 1.89
Southwest Quesadillas	\$ 2.29
Artichoke Beignets	\$ 2.39
Baby Lamb Chops with Chimichurri	\$ 4.09
Braised Short Rib on New Potato <small>NEW</small>	\$ 3.19
Warm Lady Apple with Granola and Brie	\$ 2.39
Caramelized Vidalia Onion Canape <small>NEW</small>	\$ 2.09
Broiled Monterey Crab Crostini <small>NEW</small>	\$ 3.19

HORS D'OEUVRES COLD

2 DOZEN MINIMUM

PER PIECE

Poached Pear and Blue Cheese Crustini	\$ 2.09
Deviled Eggs	\$ 2.49
Salmon-Asparagus Pinwheels with Dill Sauce	\$ 2.09
Jumbo Shrimp Cocktail	\$ 3.19
Smoked almond and Boursin on apricot	\$ 1.89
Prosciutto and Arugula Flatbread	\$ 1.89
Pistachio and Grape Truffle <small>NEW</small>	\$ 1.69
Vegetarian Sushi Rolls <small>with pickled ginger and soy</small>	\$ 2.69

CARVING STATIONS

MINIMUM SERVICE FOR 30

PER PERSON

Apricot Glazed Baked Ham	\$ 6.99
Roasted Breast of Turkey <small>with Cranberry-Dijon Mustard</small>	\$ 6.69
Tenderloin of Beef Au Jus <small>with Horseradish Cream</small>	\$ 13.69
Roast Pork Loin <small>with Red-Onion Marmalade</small>	\$ 8.39

SNACKS AND BREAKS

Popcorn Bulk Popped, 2 lb.bag	\$10.59
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Popcorn Machine Rental	\$50.00
Popcorn Machine Supplies	\$15.89
Pretzels, 2 lb.bag	\$ 8.89
Potato Chips, 1 lb.bag	\$ 5.79
Individual Bags of Chips	\$ 1.19
Individual Bags of Pretzels	\$ 1.19
Tortilla Chips, 1 lb.bag	\$ 5.79
Gourmet Popcorn	\$ 2.09/person
Chech Mix, 2 lb. Bag	\$16.29
Candy Bars	\$ 2.09
Mixed Nuts, Per Pound	\$16.89
House Snack Mix, Per Pound	\$13.69
Nutri-Grain Bars	\$ 2.09
Gold Fish Crackers, Per Pound	\$15.89
Seasonal Whole Fresh Fruit	\$ 1.39
Continuous Break Service	\$25.49
Take Me Out To The Ballpark	\$ 9.39
Sugar and Spice Traditions	\$ 8.99
Crispy Dipper Bar	\$10.19

PIZZAS

Pepperoni	\$17.00/ea
Sausage	\$17.00/ea
Cheese	\$17.00/ea
Veggie	\$17.00/ea

BEVERAGES

Iced Tea	\$14.89/gal
Fruit Punch	\$14.89/gal
Cranberry Citrus Punch	\$19.09/gal
Sparkling Punch	\$20.19/gal
Lemonade	\$14.89/gal
Flavored Sparking Water	\$ 2.99
Milk	\$ 2.29/pint
Assorted Juices	\$ 17.00/gal

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CATERING