HORS D’OEUVRES
BITE SIZED AND DELICIOUS!
Add some fun to your party with these tasty starters.
Pricing is based on minimum of 3 dozen or 15 guests.

Deviled Eggs Topped with Smoked Tuna
½ Egg | 50 cal
Lemon and watercress deviled eggs topped with black tea smoked tuna and spicy chicharon.
$24.99 per dozen

Bunuelos de Queso Asiago
1 Cheese Puff | 170 cal
Crispy asiago cheese puffs served with grilled rustic bread.
$19.99 per dozen

Infused Oil and Bread Bar
2 Slices Bread + 2 T Oil & Vinegar | 300-720 cal
Enjoy a variety of infused oils or make it your own by customizing with an oil seasonings bar. Accompanied by an assortment of artisanal breads.

HOLIDAY AND SPECIALTY THEME BUFFETS
FUN FOR ALL!
These menus are sure to bring some sparkle to any event.
Pricing is based on a minimum of 30 guests.

Poke Bar
1 Bowl | 400-1000 cal
Build your own poke bowl. Choose from seasoned salmon, tuna, or portabello mushrooms, served on your choice of seasoned rice or bed of greens. Make it your own by finishing it off with a variety of toppings and sauces.
$15.99 per guest

Puerto Rican Christmas
1 Patron | 1190-1860 cal
Celebrate the season to honor Puerto Rican heritage. Includes choice of soup, chipotle garlic rubbed roast pork, sautéed plantains, pigeon peas and rice, and traditional dessert.
$19.99 per guest

Give Thanks This Season
1 Patron | 1270 cal
Celebrate this fall season with the ultimate Thanksgiving spread! Buffet includes choice of Traditional Turkey, Ham or Salmon, Four Traditional Sides, Giblet Gravy, Cranberry Ginger Citrus Sauce and Dessert Buffet.
$24.99 per guest

CHEF’S FARE – SPECIALTY BARS
Looking for options for breaktime or add-ons for dessert? Look no further!

Popcorn Bar
Serving | 40 cal
A variety of freshly popped popcorn tossed with specialty seasonings – add a seasoned oil to make it your own! Don’t forget to order beverages to make a complete break.
$5.99 per guest based on 10 guest minimum

Hot Chocolate Bar
8 oz | 275-850 cal
Warm up with a hot chocolate break! Includes your choice of hot chocolates, toppings and finishing touches.
$7.99 per guest based on 30 guest minimum

Holiday Desserts
Design your own holiday sweets bar by selecting from the delectable desserts here. Buche De Noel serving | 290 cal
$29.99 each
Assorted Holiday Cookies
2 cookies | 140 cal
$19.99 per dozen
Petit Fours 2 each | 140 cal
$29.99 per dozen
Chocolate Truffles
2 each | 100 cal
$29.99 per dozen

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available.

Indiana Memorial Union
(812) 855-1777
imucater@Indiana.edu
Follow us on

Follow us on Facebook
**WINTER IS COMING!**

Game of Thrones fans! Are you House Targaryan, Stark or Lannister?

Buffet $26.99 per guest

Pricing is based on 30 guest minimum

### SELECT ONE STARTER

- **Red Wedding Soup**
  - 6 oz. | 100 cal
  - Chicken noodle soup with meatballs, fresh baby spinach, parmesan cheese and basil.

- **Dragon Eggs**
  - 2 Halves | 90 cal
  - Cooked egg white halves filled with a mixture of cooked yolk, mayonnaise, mustard and cayenne pepper.

- **Dragon Wings**
  - 1 wing | 80 cal
  - Chicken wings marinated in a fiery jalapeno sauce and baked.

- **Arya's Oysters**
  - Each | 70 cal
  - Oysters on the half shell baked with spinach-garlic bechamel sauce and parmesan cheese.

- **Red Women’s Beet Salad**
  - 3 oz. | 120 cal
  - Fresh oven roasted beets combined with oranges, red onions, toasted walnuts and olive oil vinaigrette.

- **Targaryan Fiery Salad**
  - 5 oz. | 120 cal
  - Zesty Thai Red Dragon dressing tossed with mixed greens, julienne zucchini and red peppers.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available.

### SELECT A HOT PIE’S POT PIE - FEATURE – CHOOSE 1

- **Garden Pot Pie**
  - 8 oz. + 1 Crust | 310 cal
  - A vegetarian version of the creamy all time favorite, served with a puff pastry on the side.

- **Chicken Pot Pie**
  - 1 Cut | 260 cal
  - Chicken, carrots, potatoes and peas baked in a creamy chicken gravy with a flaky pastry crust.

- **Beef and Leek Pot Pie**
  - 1 Cut | 650 cal
  - Beef pot pie with carrots, potatoes, parsnips, onions, and leeks topped with a savory chive biscuit crust.

### SELECT AN ENTREE – CHOOSE 1

- **Dragon Fire Chicken**
  - 3 oz. + 2 oz. SC | 130 cal
  - Chicken breast marinated in sweet Thai chili sauce, roasted and served beside our house pineapple pico de gallo.

- **Sandor’s Roast Chicken**
  - 1 Entré | 540 cal
  - Roasted skinless chicken breast basted with apricot, whole grain mustard and rosemary glaze. Served with smoky greens.

- **Take the Black-ended Flank Steak**
  - Serving | 220 cal
  - Cajun spice rubbed flank steak

### SIDES

- **Wildling Wild Rice**
  - 4 oz. | 300 cal
  - Sautéed wild rice and cranberries with walnuts and white pepper.

- **Lannister Gold Potatoes**
  - 5 oz. | 190 cal
  - Oven roasted Yukon gold potatoes seasoned with salt and pepper.

- **Jon Snow Peas**
  - 4 oz. | 70 cal
  - Beef pot pie with carrots, potatoes, parsnips, onions, and leeks topped with a savory chive biscuit crust.

### DESSERTS AND BEVERAGES – CHOOSE 2

- **Sansa’s Lemon Cakes**
  - 1 cut | 170 cal

- **Brienne of Tartes**
  - 1 tart | 360 cal

- **Red Wedding Cake**
  - 1 Cut | 760 cal

- **Red Wedding Cupcakes**
  - 1 Cupcake | 320 cal

- **Hot Buttered Apple Cider**
  - 6 oz. | 210 cal

Indiana Memorial Union
(812) 855-1777
imucater@Indiana.edu

Follow us on Facebook

FLAVOURS by Sodexo