



Sweet and Savory Catering Menu





About Our Company

Sweet & Savory Catering is a family-owned business in Indianapolis, Indiana, dedicated to crafting unforgettable culinary experiences for over 21 years. Our passion for creating delicious, custom menus is inspired by our love of travel and fueled by our love of food. Our dedication to quality is reflected in our use of the finest, locally sourced ingredients. We specialize in innovative fusion cuisine, blending traditional flavors with modern techniques to deliver a truly unique dining experience. Whether you're hosting a corporate gathering, a wedding celebration, or a private party, Sweet & Savory Catering is devoted to making your event a truly memorable occasion.

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**Variety to Suit
Every Palate**

Explore a diverse array of wines, each handpicked to cater to a range of tastes. From the crisp and refreshing notes of Sauvignon Blanc to the rich and velvety textures of Cabernet Sauvignon, our collection spans the spectrum, ensuring there's a perfect wine for every dish and every guest. 4

Hors d'Oeuvres

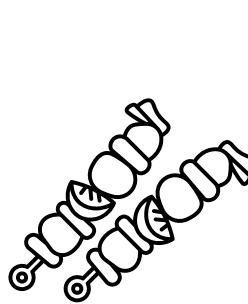


Perfectly Crafted Hors d'Oeuvres

An exquisite selection of refined appetizers, expertly crafted to elevate your dining experience. Prepared with the finest, freshest ingredients and utilizing the latest culinary techniques, our hors d'oeuvres offer a sophisticated introduction to your meal. Each bite is designed to delight the senses, ensuring a memorable and indulgent experience for you and your guests.

Enjoy the selection process as our team helps you create the perfect hors d'oeuvres spread for your event. We offer tailored recommendations based on your event style, guest count, and dietary needs. Choose from passed hors d'oeuvres or stationary selections for a Grazing Table during your cocktail hour. We recommend approximately 3 pieces per person, spread out over the selections you choose—most clients opt for 2-5 choices, or a combination with a grazing table.





Hors D'oeuvres

The listed price is per 50 count

P Ideal with our passing service S Good for Stationary

V Vegan DF Dairy Free GF Gluten Free

★ Best Sellers

FROM THE LAND

★ SMOKED CHICKEN & AVOCADO CROSTINI

Pulled smoked Chicken with Boursin topped with Avocado Salsa on Crostini Toast

MINI GRILLED CHICKEN TACO BITES

Nancho chicken, black beans, tomatoes, avocado, onions, cilantro & crème fraîche

MINI FRIED CHICKEN & WAFFLES

with sriracha & maple drizzle

ALMOND CRUSTED CHICKEN ROULADES

House chicken salad, crushed almonds

★ SIGNATURE MINI BLTS

Toasted sourdough bread round with our signature bacon aioli, vine ripe tomato & fresh parsley

BRIE & BACON JAM TOASTS

House Bacon Jam, triple creme brie, apricot

CHEDDAR AND CHIVE LOADED MINI BISCUITS

with turkey or ham

ROAST BEEF TENDERLOIN CROSTINI

Spiced tomato jam, Dijon creme

MINI KENTUCKY "HOT BROWN"

Smoked Turkey, Cheddar Béchamel, Heirloom Tomato, Parmesan

CHICKEN "CORDON BLEU" MEATBALLS

Kentucky smoked ham & Swiss, béchamel

110 SMOKED BACON WRAPPED JALAPEÑOS 110

P Stuffed with fresh Queso Fresco, wrapped in Bacon & slow smoked

95 MINI CHICKEN "MIGNONS" 120

P Bacon wrapped, harissa sauce

145

P

110

S

95

P

DF

95

P



SPICY GARLIC NOODLES & GINGER PORK

140 P

Asian stir fry veggies & toasted black sesame

170 BRAISED BEEF AREPAS SPOON 150

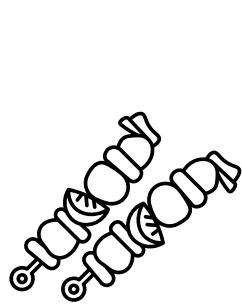
P Parmesan Pesto, Crispy Shallot & Potato

110 SMOKED PORK TOSTADA 140

P with Black Bean Cake, Queso Fresco & Salsa Verde

110 THAI CHICKEN SKEWERS 125

S with scallions, peanuts & Thai dipping sauce



Hors D'oeuvres

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V Vegan **DF** Dairy Free **GF** Gluten Free

★ Best Sellers



BBQ MEATBALLS

Seasoned meatballs in slow simmered BBQ sauce

COUNTRY HAM & BURRATA CROSTINI

with apple butter, micro arugula

★SMOKED PORK TENDERLOIN

House Bacon Jam Corn Crisp

MARINARA MEATBALLS

Seasoned meatballs simmered in house marinara & parmesan finished

MINI TWICE BAKED POTATOES

Bacon, Sharp Cheddar and Chives

LEMON MARINATED ANTIPASTO TORTELLINI SKEWERS

Ricotta filled Tortellini with Lemon Vinaigrette and roasted Tomato, Salami and fresh Basil, Olive

BOURSIN & BRISKET STUFFED YUKON POTATOES

with Spring Onions

95 ★ARGENTINIAN FLANK STEAK SKEWERS

S Chimmichurri Glazed with Dipping Sauce & Red Pepper

120 BRISKET "CHEESESTEAK" EGGROLLS

P Brisket "Cheesesteak" Eggrolls

120 MINI FILET MIGNONS

P Bacon, Horseradish

95 THAI PORK MEATBALLS

S Ginger, lemongrass, spring onion, Thai chilies, Basil broth

110 PORK BELLY ON SWEET POLENTA

S Bacon feta slaw, rosemary

110 SAUSAGE & ARTICHOKE STUFFED MUSHROOMS

S **GF** Sausage, artichokes, mushrooms, garlic & parmesan

125 SWEET ANGEL BISCUITS

S Country ham, fleur de sel

190

S

GF DF

130

S

250

S

95

S

DF

125

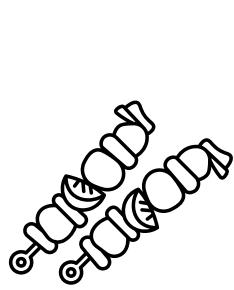
P

120

S

110

S



Hors D'oeuvres

The listed price is per 50 count

P Ideal with our passing service S Good for Stationary

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★ Best Sellers

FROM THE SEA

LOBSTER "BLT"

Butter poached, bacon jam, Belgian endive, S
butter crunch

250

MESQUITE GRILLED SHRIMP COCKTAIL

SHOOTER

with pineapple salsa

180

P
DF GF



BACON WRAPPED SHRIMP

Served on a skewer with house made
Remoulade sauce GF, DF

140

P

DF GF

TUNA POKE IN BAMBOO CONE

Mango, Avocado, Spring Onions, Black
Sesame, Ponzu Sauce

150

P

DF GF

GRILLED SHRIMP COCKTAIL PLATTER

Mesquite Grilled with Pineapple Mango
Salsa

175

S

DF GF

★ LANGOSTINES WITH CITRUS

AVOCADO MASH

Served on sweet potato crisp

175

P

SHRIMP COCKTAIL SHOOTER

140

Shrimp Cocktail served in a "Shooter" with P
Horseradish Cocktail Sauce DF GF

SMOKED SALMON CROSTINI

130

Topped with Cucumber Dill sauce & fresh Dill P

MINI "FISH & CHIPS"

145

Mini fried Cod bites with fresh pickled P
Tartar Sauce and a Potato Straws

SHRIMP AND ANDOUILLE SKEWERS

150

Grilled & seasoned Cajun Style Shrimp & S
Andouille Skewers with Cajun Butter dipping
sauce

MEXICAN SHRIMP COCKTAIL SHOOTER

140

Spicy Tomato, Avocado, Cucumber, P
Saltine DF GF

★ MINI LOUISIANA CRAB CAKES

180

with Cajun Remoulade on the side P

SHRIMP COCKTAIL PLATTER

130

Shrimp Cocktail served with Horseradish S
Cocktail Sauce DF GF

MINI SHRIMP AND GRITS

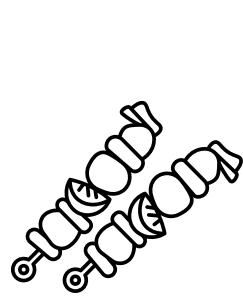
160

Cheddar grits, andouille, mushrooms, P
asparagus, and parmesan cheese

BLOODY MARY SKEWER

165

Shrimp & bacon puppy, stuffed olive, P
salami, with Bloody Mary chaser



Hors D'oeuvres

The listed price is per 50 count

P Ideal with our passing service **S** Good for Stationary

V Vegan **DF** Dairy Free **GF** Gluten Free

★ Best Sellers

FROM THE FIELD

CRISPY POTATO CAKES

Served with crème fraîche, chive, and white truffle oil

FRENCH ONION GRILLED CHEESE

Gruyère & boursin, caramelized onion, balsamic glaze

★SICILIAN ARANCINI WITH TOMATO RAGOUT

Risotto ball with fresh mozzarella, spinach, parmesan

PICKLED PEACH & BURRATA BRUSCHETTA 110

house pickled red peppers, crispy mint

★CAPRESE SKEWER

Fresh mozzarella, heirloom garlic marinated tomatoes, fresh basil, drizzled with balsamic vinaigrette

ENGLISH CUCUMBER CUPS

Cucumber cups topped with fresh tomato & olive bruschetta, feta

JALISCO STREET CORN FRITTERS

with elote corn topping & honey crema

VEGETABLE SPRING ROLLS

Fresh vegetable fried spring rolls with soy ginger dipping sauce.

PATATAS BRAVAS TOSTADA

Potato, poached tomato, salsa verde, chipotle aioli

BRIE, BOURBON PECAN, APPLE, FIG & BERRY

JAM WONTONS

Served with Rebecca sauce

110 EDAMAME & AVOCADO CROSTINI 95

P Spring pea, radish, herbs, tarragon, soy, chia seed, and Brazil nut crostini **P DF V GF**

105 BRIE, ORANGE & FIG JAM CRUNCH 110

S Spicy pecans, orange dust, tapioca crunch **P GF**

95 ★STRAWBERRY & LEMON RICOTTA

P/S **CROSTINI 95**
Sautéed strawberries and sage, lemon ricotta, local honey **P**



110

P

S

GF

110

S

V* DF

110

S

V* DF

110

S

V* GF

125

FARM FRESH DEVILED EGGS 95

S Toppings of roasted veggies, smoked salmon, bacon available **S DF GF**

105

FRESH FRUIT SKEWERS 95

P DF Served with Sweet Rebecca Sauce **S DF V* GF**

105

VEGETARIAN STUFFED MUSHROOMS 110

S Spinach, Basil, Artichokes, and Roasted Garlic, Romano Cheese **V S**

Starter Displays



SWEET & SAVORY CHARCUTERIE & BRUSCHETTA BAR

An exquisite al fresco display featuring a selection of local charcuterie, smoked salmon, international cheeses, and vibrant local organic heirloom tomato bruschetta. Accompanied by toasted baguette slices brushed with virgin olive oil, grilled vegetables, marinated olives, tall layered savory tortes, dried fruits, and an assortment of nuts for a truly indulgent spread.

50-100 guests: \$16.95 per person / 100+ guests: \$14.95 per person

Add Ons: Tomato Confit Butter Board/Butter Board Variety (\$40), Pecan-Crusted Baked Brie with Berry Compote (\$45)

FARMERS MARKET GRAZING TABLE

A vibrant spread of international cheeses, goat cheese torte, cheddar-pecan torte, and bouquets of freshly baked baguettes and crackers, with gluten-free options available. Served with Mandarin Orange & Fig Jam, toasted pecans, fragrant seasonal fruits like pears, grapes, apples, and berries, alongside sliced melons and pineapples. A bountiful display of fresh, seasonal veggies with hummus, Boursin cheese, and house-made herbed ranch.

50-100 guests: \$10.95 per person / 100+ guests: \$9.95 per person

Add Ons: Smoked or Poached Salmon (\$160), Antipasto Platter (\$80), Pecan-Crusted Baked Brie with Berry Compote (\$45)



Starter Displays

BOURBON & BISCUIT BOARD

Mini buttermilk biscuits paired with country ham, bourbon pecans, Smoking Goose City ham, local pickles, cheddar-pecan torte, butter board with local honey, cornbread, farm-fresh deviled eggs, gourmet mustards, pimento cheese, seasonal veggies, toasts, and pepper jelly.

50-100 guests: \$9.95 per person | 100+ guests: \$8.95 per person

Add-On: Butter Board (\$40)

CROSTINI STATION

Our Crostini Station features a delightful selection of hand-crafted crostini options for your guests to enjoy. Choose 4 from the following:

Tomato & Olive Bruschetta

French Onion Grilled Cheese & Boursin

Crostini seasonal, with caramelized onion reduction and balsamic glaze

Brie & Bacon Jam Crostini

bacon jam, triple cream brie, and apricot

Strawberry & Lemon Ricotta Crostini

seasonal, with strawberries, sage, lemon ricotta, and balsamic reduction

Caprese Chop Bruschetta

Smoked Chicken & Avocado Toast

smoked chicken with Boursin and avocado salsa

Roast Beef Tenderloin Crostini

spiced tomato jam, Dijon crème; add \$1.50 per person

Salmon Crostini

with cucumber dill sauce and fresh dill

50-100 guests: \$10.95 per person | 100+ guests: \$9.95 per person

Add-Ons: Spinach Artichoke Dip (\$80), Crab Artichoke Dip (\$85), Tuna Poke (\$60), Butter Boards (\$40).

SNACKS, SNACKS, SNACKS

A delightful selection of house-made BLT dip served with fresh fried potato chips, salsa, guacamole, and pico de gallo with crispy tortilla chips. A display of pretzels, bourbon-spiced pecans, celery sticks, carrots, heirloom tomatoes with hummus, and fresh fruit like grapes and strawberries served with Rebecca sauce.

50-100 guests: \$5.25 per person | 100+ guests: \$4.25 per person

Add-Ons: Labamba Tray (\$75), Spinach Artichoke Dip (\$80), Crab Artichoke Dip (\$85)

Salads Breads & Stations

Each menu is accompanied by freshly baked bread and a carefully selected variety of our signature salads. Enjoy a range of options, from classic to unique creations, with the possibility of upgrading to specialty breads and salads for a small additional charge.

To further elevate your dining experience, consider our dinner stations—adding a touch of excitement to your menu or transforming your event into a dynamic station-style buffet. A perfect way to offer variety and create a memorable experience for your guests.





Bread & Butter

Price Per Person



ASSORTED DINNER ROLLS

with Herb Butter (included with most Menus)

FRESH FOCACCIA 1.95

with Calabria Chili Butter or Balsamic & Oil

HOUSE MADE SWEET ROLLS 1.95

with Honey Lavender Butter

BISCUITS AND CORNBREAD 1.49

with Fig Butter

FRESH TORTILLA CHIPS 2.95

with Salsa and Queso

ADD A MINI BUTTER BOARD

Choose a Board to add to Each Guest Table

Roasted Garlic, Blistered Tomatoes, Capers, Basil Pesto, Black Salt

Sliced Figs, Blackberries, Bourbon Roasted Pecans, Apricot Jam, Honey Drizzle, Lavender Salt

Chipotle, Hot Honey, Cilantro, Crispy Shallots, Lime Zest, Black Salt

Cinnamon, Nutmeg, Slivered Almonds, Maple, Honey, orange Zest, Rosemary, Sage, black Salt

Board serves 8 to 10
\$20 per board





CAESAR SALAD

with asiago croutons & tomatoes

WEDGE SALAD

Iceberg Wedge, tomatoes, eggs, red onions, avocado, bacon, feta cheese, croutons, choice of dressing

STRAWBERRY FETA SALAD

Fresh mixed greens, red onions, pecans, feta, balsamic vinaigrette

FRESH GARDEN SALAD

Mixed greens, cucumbers, red onions, red and yellow peppers, tomatoes, choice of ranch or balsamic vinaigrette

GREEK SALAD

Red onions, black & kalamata olives, cucumbers, iceberg & vinaigrette

SOUTHWEST SALAD

Mixed greens & romaine with fresh tomatoes, eggs, black beans, corn, avocados and southwest ranch dressing





ORANGE & FIG FROLIC SALAD

Mixed greens, fresh goat cheese, grapes, mandarin oranges, pecans, figs, dried cherries, balsamic vinaigrette

SLICED APPLE, PEAR, AND BOURBON ROASTED PECAN SALAD

Field greens, bourbon pecans, red onions & feta with balsamic vinaigrette

SPINACH & MANDARIN ORANGE SALAD

Baby spinach, red onions, almonds, feta, poppyseed dressing

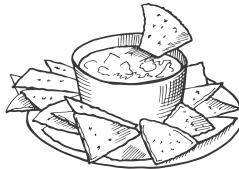


BUILD YOUR OWN SALAD BAR STATION

Romaine mix & fresh Field Greens, Grilled Chicken, Bacon, Turkey, Chopped Eggs, Avocado, Tomato, Cucumber, Red/Yellow Peppers, Strawberries, Pecans, Croutons, Feta, Monterey Jack, Caesar Dressing, Ranch, Balsamic Vinaigrette

Add on: Choose two Soups for \$4.95 per person: Tomato Feta Bisque, Andouille & Sausage Gumbo, Chicken Tortilla Soup, Loaded Potato Soup, Chicken Noodle Soup, Sweet Corn Bisque, Italian Wedding Soup.

50 -100 guests \$6.50 per person, 100+ \$5.75 per person



Stationary Displays



SWEET & SAVORY SLIDER BAR

Please select three options along with a vegetarian choice.

Beef Tenderloin Slider
with Horseradish
Adds \$2 per person

Crab Cake Slider
with Remoulade
Adds \$1 per person

Nashville Hot Chicken Sliders Fried & marinated in hot sauce with pickle slaw

Grilled Cheeseburger Slider with Gouda, Tomato, "Kicked Up" sauce

Smoked Pulled Pork sliders with Slaw & BBQ drizzle

Grilled Portobello Sliders with Pesto Mayo

Indiana Fried Pork Tenderloin Slider with Tomato, Lemon Aioli

50-100 guests: \$16.95 per person | 100+ guests: \$15.95 per person

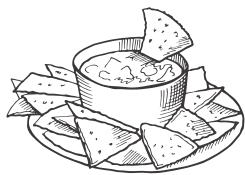
CARVING STATION

A selection of freshly sliced meats served with seasonal toppings and sauces. Choose 2 to 3 options from the following:

Brown Sugar Glazed Ham
Beef Tenderloin
Fresh Smoked Turkey
Smoked Tri Tip
Oven Roasted Turkey
Horseradish Crusted Prime Rib

Flank Steak
Smoked Leg of Lamb
Poached Salmon*
Chipotle Pork Tenderloin
Lemon Her Pork Loin

Pricing varies based on selection



Stationary Displays

SEAFOOD BAR

Enjoy the Fresh Catch Selection

Served with lemon slices, tartar sauce and remoulade

Chilled Shrimp Cocktail

Warm crab cakes

Seared tuna poke
with wonton chips

Langoustine ceviche
with tortilla chips

Mornay in seashells

Oysters & mussels
(available for an additional cost)

Pricing is set according to the current market rate



BUILD YOUR OWN PASTA BAR

Add on: Live chef cooking for \$4.95 per person

venue approval dependent

Guests may select from the following options

Pasta Penne Pasta, Fettuccine Noodle

Sauce Marinara, Alfredo Sauce

Protein Lemon Butter Grilled Chicken,
Italian Meatballs, Bacon
Mesquite Shrimp, Andouille
Sausage

Toppings Tomatoes, Fresh Herbs,
Garlic, Scallions, Mushrooms,
Peppers, Baby Spinach,
Asparagus, Parmesan Cheese

50-100 guests: \$18.95 per person / 100+ guests: \$16.95 per person

SANTA CRUZ STREET TACO

STATION

Select two items from the list provided below.

Flank Steak

Mesquite Shrimp

Taco Ground Beef

Grilled Mesquite Chicken

Lime & Honey Glazed Tilapia

Taco Impossible Meat

Santa Cruz Smoked Chicken

Pork Carnitas

Served with Fajita Veggies, Queso, Guacamole, Pico de Gallo, Salsas, Lettuce,
Sour Cream, Cheddar, Queso Fresco, Cilantro Slaw, Pickled Veggies, Jalapeños,
Corn & Avocado Salad, Tacos & Chips

50-100 guests: \$16.95 per person / 100+ guests: \$15.95 per person
Prices may vary depending on selection



Stationary Displays



BOURBON BBQ STATION

Choice of protein accompanied by sweet and savory slaw and sweet corn muffins.

Select two items from the list provided below.

Smoked Pork

Smoked Catalina Tri-Tip

Smoked Brisket

Smoked Bone in Chicken

Smoked Pulled Chicken

Baby Back Ribs

Come with a delicious array of sauce options, including Smoky BBQ Sauce, Spicy BBQ Sauce, Cherry BBQ Sauce, Mustard BBQ Sauce, and Buffalo Sauce.

50-100 guests: \$18.95 per person | 100+ guests: \$16.95 per person

Prices may vary depending on selection

AROUND THE WORLD CEVICHE STATION

A global flavor journey with three vibrant ceviche creations, each served in mini martini glasses* for a refreshing, world-inspired experience.

Peruvian Ceviche with fresh mahi mahi, sweet potato, and roasted corn,

Belizean Ceviche with chilled shrimp, cucumber, carrot, and tomato,

Hawaiian Ceviche with sweet mango, avocado, and salmon, served with a crispy corn tortilla chip

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person

THE MASH OR MAC MARTINI EXPERIENCE

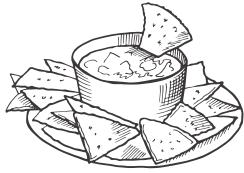
Choose between fresh whipped potatoes & sweet potatoes, or creamy mac & cheese, served in a signature martini glass*

A variety of toppings included such as bacon, chorizo, assorted cheeses, gravies, broccoli, mushrooms, tomatoes, scallions, sour cream, granola crunch, and marshmallows.

50-100 guests: \$7.95 per person | 100+ guests: \$6.95 per person

Add-On Option: Can't choose? Have both Mac & Cheese and Mashed Potatoes for just \$1.95 more per person!

*Please note: Martini glasses are available for rent at an additional fee.



Stationary Displays

GRILLED POLENTA STATION

Our onsite chef prepares enticing small plate servings featuring a selection of savory polenta.

Smoked Pork with Cherry BBQ Sauce over
Grilled Asiago & Rosemary Polenta

**Chipotle Rubbed Shrimp & Chorizo with
Asparagus Tips** over Grilled Asiago &
Rosemary Polenta

**Sautéed Heirloom Tomato, Burrata, Basil,
and Baby Arugula** over Grilled Asiago &
Rosemary Polenta

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person

POUTINE STATION

Enjoy your selection of crispy french fries or sweet potato fries, topped with a delicious selection of savory and flavorful ingredients:

Pulled Pork	Cheese Curds	Cheddar
Smoked Chicken	White Queso	Tomatoes
Bacon	Beef Gravy	Mushrooms
Andouille	Scallions	Salsa Verde
	Jalapeños	

Can be substituted with a Nacho Bar if weather does not permit.

50-100 guests: \$17.95 per person | 100+ guests: \$16.95 per person



SAFFRON & SPICE STATION

Enjoy a selection of traditional Indian dishes, prepared and served with Jasmine Coconut Rice and freshly baked Garlic Naan.

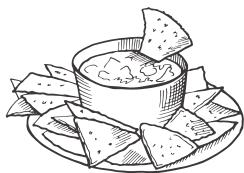
Chicken Tikka Masala Boneless chicken in a creamy spiced tomato sauce.

Black Lentil Dal Creamy black lentils in spiced tomato gravy, finished with butter.

Curried Cauliflower & Potatoes Roasted cauliflower and potatoes in curry sauce.

Aloo Gobi Spiced cauliflower and tender potatoes.

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person



Stationary Displays

POKE BOWL STATION

Select two items from the list provided below.

Ahi Poke Tuna in Ponzu

Chicken Teriyaki

Ginger Pork

Thai Shrimp

Tofu

Served with White Rice & Brown Rice, Asian Sautéed Veggies, Seaweed Salad, Scallions, Tomatoes Avocados, Nori Strips, Carmelized Onions, Sesame Seeds, Pickled Ginger, Basil & Cilantro, Soy Sauce, Sriracha Sauce, Yum Yum Sauce Served with Asian Slaw & Wonton Chips

50-100 guests: \$20.95 per person | 100+ guests: \$19.95 per person



BOUGIE BURGER BAR

Freshly Grilled **Beef Burgers**,

Salmon Burgers, & Turkey Burgers

Assortment of toppings including: Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Gouda Cheese, Bacon, Ketchup, Mustard, Remoulade, Honey Mustard, Onion Straws, Onion, Pickles, Guacamole, Slaw

50-100 guests: \$19.95 per person

100+ guests: \$18.95 per person

VALENCIA PAELLA STATION

Select two items from the list provided below.

Served with Garlic Toasts

Butter Poached Lobster & Chorizo

Seafood Extravaganza of Shrimp, Mussels & Mahi

Smoked Chicken Thighs & Andouille

Vegan Sausage & Veggies with Saffron Scented Rice & Veggies

*Cooking on-site is subject to venue approval

50-100 guests: \$25.95 per person

100+ guests: \$23.95 per person

SEPTEMBER| FEBRUARY

Fall & Winter Entrees



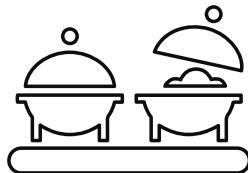
Our fall and winter entrées feature seasonal, global flavors using the finest ingredients. From hearty meats to delicate seafood and vibrant vegetarian options, each dish is designed to be both comforting and sophisticated. Our team will craft the perfect entrées for your celebration.

For **Buffet and Family Style events**, the menu typically includes a plated salad, two entrée selections, and three side dishes. For the entrée, you can choose from combinations such as Beef/Chicken, Beef/Fish, or Pork/Chicken — we're happy to help you decide! The three side dishes usually consist of a vegetable, a starch, and something unique.

For **Plated Dinners**, clients typically choose two entrée options for guests to select from. Each guest will be served one of the two entrées, along with a plated salad. You can also offer vegetarian or vegan options, or go with a single combo plate if you prefer. Custom menus are available upon request.

Our **Affordable Gourmet** options are designed for those on a budget, providing an amazing meal at a great price. Please note that these menus do not allow for substitutions.





Buffet & Family Style

FROM THE LAND

V Vegan DF Dairy Free GF Gluten Free

★ BISTECCA FLORENTINE

Beef Tenderloin Steak with Chianti, Rosemary & Garlic, char grilled and served with Chianti Jus

\$\$\$\$

GF
DF

SLOW ROASTED BEEF TIPS

\$\$

Marinated with Herbs de Provence served with Cabernet roasted Garlic Sauce

HORSERADISH CRUSTED PRIME RIB

\$\$\$\$

GF
DF

with Au Jus

GRANDMA ROSE'S MEATLOAF

\$

BEEF BOURGUIGNON WITH PENNE PASTA

Tenderloin Beef tips with sautéed Mushrooms, caramelized Onions in a rich beef gravy

\$\$

GF
DF

VENEZUELAN BRAISED BEEF AREPAS

\$\$\$

Simmered & Spiced Flank Steak with Guasacaca Sauce

★ RED WINE BRAISED BONELESS SHORT RIBS

\$\$\$\$

DF

★ SLOW SMOKED BBQ BEEF BRISKET

\$\$

Slow smoked & heavenly



SWEET & SAVORY FRIED CHICKEN &

WAFFLES

-\$\$\$\$

with Maple Drizzle & Sriracha or Try it Nashville Style

FRESH ROASTED MARINARA MEATBALLS

\$

with Spaghetti, or Penne Pasta, and fresh Parmesan & Basil

BROWN SUGAR & BOURBON GLAZED HAM

\$

with Pineapple relish

GF
DF

CHICKEN PARMESAN

\$\$\$

Stuffed with Pancetta, Mozzarella with Tomato Ragout

SLOW ROASTED VEAL SHANKS

\$\$\$

Osso Bucco style Shallot reduction

CHICKEN ADOBO

\$\$

Filipino Spiced Garlic & Soy braised legs and thighs

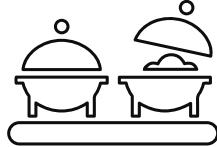
GF
DF

HONEY ROSEMARY GRILLED CHICKEN

\$\$

pan jus

GF



Buffet & Family Style

BRAISED CHICKEN PROVENCAL

with Artichokes, Olives, and Roasted Tomatoes in a Garlic Madeira Wine Sauce

★CHICKEN COQ AU VIN

with Bacon, Mushrooms, Carrots, Thyme, and Red Wine Gravy

PECAN CRUSTED PORK TENDERLOIN

with Carolina Mustard Sauce

★SMOKED PORK TENDERLOIN

with Bacon Onion jam

HICKORY SMOKED TRI TIP

Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce

CHICKEN CHARDONNAY

with Lemon Caper pan juice

CAPRESE GRILLED CHICKEN

Topped with fresh Tomatoes, Basil, Mozzarella and Balsamic

★ROASTED TOMATO FETA CHICKEN

with Sun Dried Tomatoes, Roasted Garlic, fresh Basil, Oregano

BACON WRAPPED CHICKEN MIGNON

with Harissa Thyme Butter

HERB CRUSTED GRILLED CHICKEN

with Boursin Cream Sauce

SWEET & SAVORY COUNTRY FRIED CHICKEN

\$\$ BOURBON BARREL SMOKED BBQ PORK

DF Served with our Signature 'Q Sauce & Summer Slaw

\$

GF

\$\$ MARINATED AND STUFFED PORK CHOPS \$\$

DF with Andouille, Artichokes, Mushrooms and Brie



\$\$

\$\$

GF

DF

\$\$\$

GF

DF

\$\$

\$\$ BALSAMIC & BASIL GLAZED GRILLED PORK TENDERLOIN \$\$

\$\$

\$\$ GRILLED CHICKEN & PENNE PASTA

\$

with Portobellos, Tomatoes, Feta and Garlic Wine Sauce

\$\$

CHICKEN TIKKA MASALA

\$\$\$

Slow Simmered Spiced Tomato Gravy

\$\$

★STONE GROUND MUSTARD & HERB BEEF TENDERLOIN

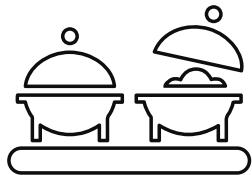
\$\$\$\$

Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce

GF

DF

23



Buffet & Family Style

FROM THE SEA

SHRIMP, ANDOUILLE, AND CRUSTED TILAPIA JAMBALAYA

\$\$\$
GF
DF
\$\$

PARMESAN CRUSTED TILAPIA

with Sun Dried Tomato Fettuccine

\$\$\$
GF

GRILLED SHRIMP 'N GRITS CASSEROLE

\$\$\$
GF

RIESLING POACHED SALMON

\$\$\$
GF

with Cucumber Dill Sauce and Dressed with
Cucumber and Lemon Scales

LOUISIANA CRAB CAKES WITH REMOULADE SAUCE

\$\$\$

★SPICY SEAFOOD PAELLA

\$\$\$

★SUN DRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON

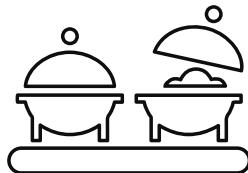
\$\$\$

with Lemon Butter Reduction

BUTTER POACHED LOBSTER TAILS

\$\$\$\$
GF





Buffet & Family Style

FROM THE FIELD

PENNE PASTA PROVENCAL

with Artichokes, Sun Dried Tomatoes, Plum Tomatoes, Baby Spinach, Asparagus, White Wine, and Basil Sauce

EGGPLANT PARMESAN

★"IMPOSSIBLE" ENCHILADAS

with Homemade Spinach Tortillas

★ROASTED VEGETABLE PESTO TORTELLINI

TOWER OF ROASTED PORTOBELLO, ZUCCHINI, SQUASH, ROASTED PEPPER AND SPINACH

SAVORY VEGAN "MEATLOAF"

\$ PORTOBELLO PIZZA

DF Seasonal Vegetables & Fresh Mozzarella or
Vegan Sausage with Basil Reduction,
Parmesan Cream and Fresh Mozzarella

\$ VEGETABLE LASAGNA

\$\$ VEGETABLE RATATOUILLE

GF Mediterranean sautéed vegetables with
DF Basil roasted Tomatoes and Garlic

TOFU HOISIN WITH BROCCOLI,

\$ RED PEPPER & WALNUTS

DF

★MANICOTTI OF CREPES AND HERBED

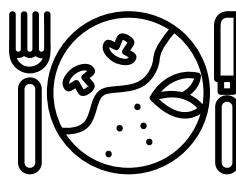
\$\$ FRESH RICOTTA

V* with Basil & Market Tomato Sauce

\$\$ TOMATO, CARAMELIZED ONION AND DF GOAT CHEESE TARTS WITH

PARMIGIANA PEPPER CRUST





Side Dishes

VEGETABLES

Asparagus with Olive Oil & Roasted Red Peppers

Broccoli Casserole

Roasted Carrots with Brown Sugar Glaze

Seasonal Sautéed Vegetables tossed with Fresh Herbs & Olive Oil

Basmati Rice

Green Bean Almandine

Sweet & Sour Green Beans with Bacon & New Potatoes

Slow-Roasted Country Style Green Beans

Fresh Creamed Corn with Jalapeño & Parmesan

Roasted Brussels Sprouts with Caramelized Onions

Zucchini & Yellow Squash Casserole

Spinach Artichoke Casserole

Roasted Root Vegetables

STARCHES

Whipped Mashed Potatoes with Sweet Cream Butter

Rice Pilaf

Cheddar & Sour Cream Yukon "Smashed" Potatoes

Twice-Baked Potatoes with Bacon & Cheddar

Roasted Red & Fingerling Potatoes with Garlic Shallot Butter

Yukon Gold Potato-Leek Gratin

Gratin of Potatoes with French Brie, Chives & Caramelized Onions

Cheddar & Jalapeño Scalloped Potato Casserole

Cheddar & Bacon Scalloped Potato Casserole

Hash Brown Potato Casserole

Mac & Cheese

Sherry-Scented Wild Rice



Plated Dinner

FROM THE LAND



CLASSIC BEEF WELLINGTON \$\$\$\$

Beef tenderloin, sautéed mushrooms with prosciutto & wrapped in puff pastry served with seared brie & leek potato cake & brown butter Brussel sprouts

★ BISTECCA FLORENTINE \$\$\$\$

Beef tenderloin, chianti, fresh herbs, Peruvian rubbed & GF grilled served with Hollandaise and wilted spinach, accompanied with Peruvian Yukon Potatoes & fresh poached asparagus

GRILLED TOP SIRLOIN \$\$\$

with madeira green peppercorn sauce, served with GF mixed fingerling mini potatoes with garlic- shallot butter, green beans with roasted red pepper

★ GRILLED FILET MIGNON \$\$\$\$

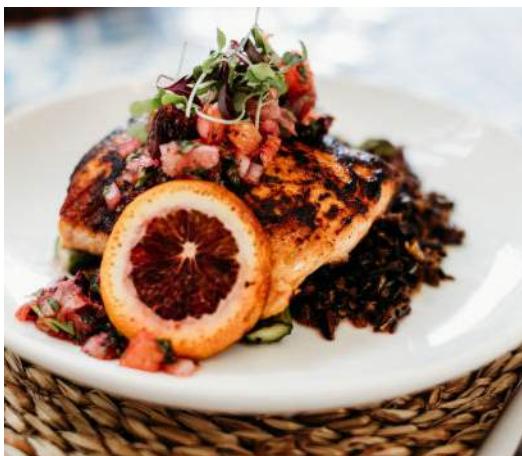
Beef tenderloin wrapped in bacon with fresh herb & garlic butter served with garlic & shallot roasted fingerling potatoes and seasonal sautéed vegetables with fresh herbs & olive oil

CHICKEN CHARDONNAY \$\$

Boneless chicken breast with lemon caper pan jus served with Seared Parmesan Risotto Cake & Poached asparagus

★ CHICKEN COQ AU VIN \$\$

Boneless chicken breast, bacon, mushrooms, carrots, thyme and a red wine demi glaze served with pan seared parmesan risotto cake and brown buttered Brussel sprouts



Plated Dinner



GRILLED CHICKEN CAPRESE \$\$

Boneless chicken breast with tomato butter served over pan seared parmesan risotto cake & green bean almandine

SMOKED BONE-IN CHICKEN BREASTS \$

with Andouille and Gouda Cornbread Stuffing with and green beans with roasted red pepper

MARINATED & STUFFED PORK CHOPS \$\$

with Andouille, Artichokes, Mushrooms and Brie Yukon Potato Cake and Roasted Heirloom Tomato

★ CABERNET BRAISED SHORT RIBS \$\$\$

Tender braised Short Ribs with Parmesan Risotto Cakes and Garlic Roasted Asparagus with Roasted Red Pepper

SWEET & SAVORY FRIED CHICKEN & WAFFLES \$

with sweet cream mashed potatoes and slow roasted collard greens

★ HERB ROASTED BEEF TENDERLOIN GF \$\$\$

Marinated and seasoned sliced and served with your choice of Mushroom Merlot Sauce, Henry Baines Steak Sauce, or Madeira Peppercorn Sauce accompanied with seared brie & leek potato cake & Classic Poached Asparagus





Plated Dinner

FROM THE SEA



GINGER CRUSTED SEA BASS \$\$\$\$

with wilted Greens shaved Parma ham, poached heirloom tomato, caper, garlic confit served with Roasted Tomato Risotto Cake, micro arugula

★ SUNDRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON \$\$\$

with Lemon Beurre Blanc, Seared Parmesan Risotto Cake and brown buttered Brussel Sprouts

FROM THE FIELD

PAN SEARED TOFU

with roasted vegetables and fingerling potatoes

\$ **STUFFED PEPPER** \$\$

DF Corn, rice, black beans, tomatoes, jalapeno, cheddar cheese GF

V GF V*

MANICOTTI OF CREPES

with herbed fresh ricotta, basil, tomato sauce accompanied with green beans with red peeper & fresh poached asparagus

\$\$ **TOWER OF ROASTED EGGPLANT** \$\$

Eggplant, portobello, zucchini, squash, roasted pepper, onion, spinach and mozzarella served with asparagus GF

V*

★STUFFED SHELLS

Ricotta, basil, oregano, spinach, spicy tomato sauce, parmesan

\$\$ **PORTEBELLO PIZZA** \$\$

Impossible meat, green peppers and onions, marinara and provolone V*

★VEGAN CHICKPEA "CRAB"CAKE

with Vegan Tartar Sauce

\$\$ \$

V*



Plated Dinner



FROM ALL DIRECTIONS

★GRILLED FILET OF BEEF TENDERLOIN & GRILLED CHICKEN CAPRESE	\$\$\$\$
Served with parmesan risotto cake and green beans with roasted red pepper	GF
SESAME SOY GLAZED BEEF TENDERLOIN FILET & THAI GRILLED CHICKEN	\$\$\$\$
with Pineapple, Scallion, Sweet Chili, Peanut Sauce, Cilantro Rice, Tempura Onions, Stir Fry Seasonal Vegetables	GF
GRILLED FILET MIGNON & BROILED LOBSTER TAILS	\$\$\$\$
with lemon basil butter served with seared brie & leek potato cake & poached asparagus	GF
GRILLED FILET OF BEEF TENDERLOIN & BACON WRAPPED CHICKEN MIGNONS	\$\$\$\$
Served with fingerling potatoes and seasonal vegetable medley	GF
★SURF & TURF	\$\$\$\$
Two 3-ounce Beef Tenderloin Steaks one topped with Bacon Wrapped Shrimp, and the other Topped with a Crab Cake and Hollandaise Sauce Served With Fondant Potatoes and Grilled Asparagus	



Affordable Gourmet

The following menu items are priced for groups of 101 or more guests

★TACO TICO BAR

22.95

Mesquite Grilled Chicken and Taco Ground Beef, with Lettuce, Sour Cream, Cheddar, Salsa, Guacamole, Pico de Gallo, Peppers & Onions, Tortillas, Mexican Rice, Refried Black Beans, Corn, Tomato & Avocado Salad, Tortilla Chips, and Queso.

★VIVA ITALIANO

21.95

Meatball Marinara with Penne Pasta, Grilled Chicken with Sundried Tomato Basil Cream & Bowtie Pasta, and Roasted Vegetable Pesto Tortellini, accompanied by Garden Salad with Ranch & Balsamic, Caesar Salad, Garlic Roasted Green Beans, and Garlic Bread.

BOURBON BARREL SMOKEHOUSE SAMPLER

21.95

Smoked BBQ Pork and Bourbon Barrel Smoked Chicken with Hash Brown Potato Casserole, Corn Pudding, Country Green Beans, Caesar Salad, and Rolls



SOUTHERN COMFORT

23.95

Nashville Hot Chicken & Waffles and Grandma Rose's Meatloaf paired with Mac & Cheese, Country Green Beans, Creamed Corn, and Biscuits



BOURBON TRAIL VIBES

24.95

Sweet & Savory Fried Chicken and Bourbon Barrel Smoked Brisket, with Smashed Loaded Yukon Potatoes, Garlic Roasted Green Beans, Creamed Corn, Fresh Strawberry Salad with Balsamic, and Rolls.

GRILL OUT BURGER BAR

24.95

Local All Beef Burgers, Jalapeño Turkey Burgers, Salmon Burgers, and Impossible Burgers, served with Assorted Burger Buns, Lettuce, Tomato, Onions, Pickles, Pepper Relish, Avocado, Bacon Jam, Cheddar & Swiss Cheese, Ketchup, Mustard, BBQ, Chipotle & Herb Mayo, Cucumber Dill Sauce, Mac & Cheese, Brown Sugar Baked Beans, Corn, Tomato & Avocado Salad, and Caesar Salad.



MARCH | AUGUST

Spring & Summer Entrees

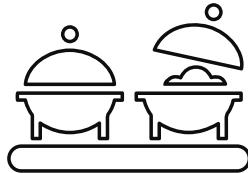
Our spring and summer entrées focus on fresh, vibrant ingredients that celebrate the season. From tender grilled meats to perfectly seared seafood, we highlight light, bright flavors with seasonal vegetables, herbs, and citrus. Our team will work with you to create the perfect entrées for your celebration.

For **Buffet and Family Style** events, the menu typically includes a plated salad, two entrée selections, and three side dishes. You can choose from combinations such as Beef/Chicken, Beef/Fish, or Pork/Chicken—we're happy to help you decide! The three side dishes usually include a vegetable, a starch, and something unique. For the spring and summer, cold veggie salads make a great selection!

For **Plated Dinners**, clients typically choose two entrée options for guests to select from. Each guest will be served one of the two entrées, along with a plated salad. You can also offer vegetarian or vegan options, or go with a single combo plate if you prefer. Custom menus are available upon request.

Our **Affordable Gourmet** options are designed for those on a budget, offering a delicious meal at a great price. Please note that these menus do not allow for substitutions.





Buffet & Family Style

FROM THE LAND

BISTECCA FLORENTINE

Beef Tenderloin Steak with Chianti, Rosemary & Garlic, char grilled and served with Chianti Jus

\$\$\$\$

GF

DF

SLOW SMOKED BBQ BEEF BRISKET

Slow smoked & heavenly

\$\$

GF

DF

BROWN SUGAR & BOURBON GLAZED HAM

with Pineapple relish

\$

GF

DF

SWEET & SAVORY FRIED CHICKEN & WAFFLES

with Maple Drizzle & Sriracha or Try it Nashville Style

\$

HONEY ROSEMARY GRILLED CHICKEN

pan jus

\$\$

GF

★VENEZUELAN BRAISED BEEF AREPAS

Simmered & Spiced Flank Steak with Guasacaca Sauce

\$\$\$

FRESH ROASTED MARINARA MEATBALLS

with Spaghetti, or Penne Pasta, and fresh Parmesan & Basil

\$

LASAGNA BOLOGNESE

Homemade heavenly Lasagna with Beef and Sausage Sauce

\$

SESAME SOY GLAZED BEEF TIPS

with Sauteed Carrots, Red Peppers and Spinach

\$\$

MESQUITE FLANK STEAK

with Chimichurri

\$\$\$

GF

DF

CHICKEN PARMESAN

Stuffed with Pancetta, Mozzarella with Tomato Ragout

\$\$\$

★STONE GROUND MUSTARD & HERB

BEEF TENDERLOIN

\$\$\$\$

Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce

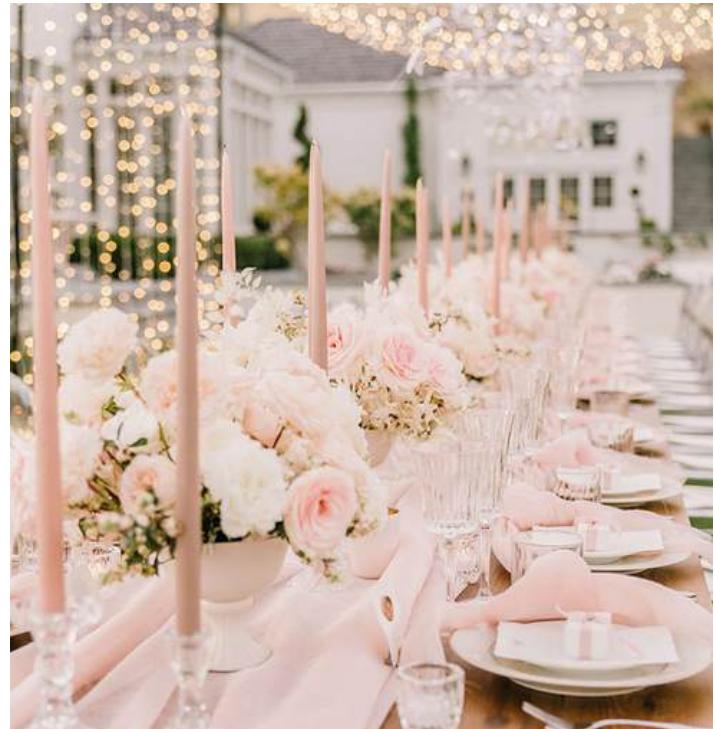
GF

DF

SMOKED BONE-IN CHICKEN BREASTS

\$

with Andouille and Gouda Cornbread Stuffing



CHICKEN ADOBO

\$\$

Filipino Spiced Garlic & Soy braised legs and thighs

GF

DF

ALMOND CRUSTED CHICKEN

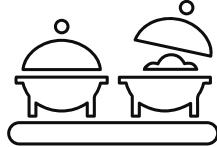
\$\$

with Curry Herb Cream Sauce

LEMON HERB ROASTED PORK TENDERLOIN

\$

Fresh Apple Salsa

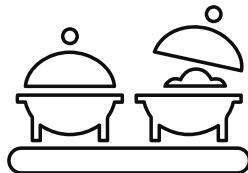


Buffet & Family Style

BRAISED CHICKEN PROVENCAL with Artichokes, Olives, and Roasted Tomatoes in a Garlic Madeira Wine Sauce	\$\$ DF	BOURBON BARREL SMOKED BBQ PORK Served with our Signature 'Q Sauce & Summer Slaw	\$ GF DF
CHICKEN CHARDONNAY with Lemon Caper pan juice	\$\$	MARINATED AND STUFFED PORK CHOPS with Andouille, Artichokes, Mushrooms and Brie	\$\$ GF
★CAPRESE GRILLED CHICKEN Topped with fresh Tomatoes, Basil, Mozzarella and Balsamic	\$\$	GRILLED CHICKEN & PENNE PASTA with Portobellos, Tomatoes, Feta and Garlic Wine Sauce	\$
HERB CRUSTED GRILLED CHICKEN with Boursin Cream Sauce	\$\$ GF	BACON WRAPPED CHICKEN MIGNON with Harissa Thyme Butter	\$\$
ROASTED TOMATO FETA CHICKEN with Sun Dried Tomatoes, Roasted Garlic, fresh Basil, Oregano	\$\$	★HICKORY SMOKED TRI TIP Roasted & Carved: with choice of Henry Baines or Horse Radish Sauce, Tomato Madeira Confit, Wild Mushroom Merlot Sauce, Peppercorn Sauce	\$\$\$ GF DF
SWEET & SAVORY COUNTRY FRIED CHICKEN	\$		

FROM THE SEA

SHRIMP, ANDOUILLE, AND CRUSTED TILAPIA JAMBALAYA	\$\$ GF DF	LOUISIANA CRAB CAKES WITH REMOULADE SAUCE	\$\$\$
★RIESLING POACHED SALMON with Cucumber Dill Sauce and Dressed with Cucumber and Lemon Scales	\$\$\$ GF	SUN DRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON with Lemon Butter Reduction	\$\$\$
★PARMESAN CRUSTED TILAPIA with Sun Dried Tomato Fettuccine	\$\$	BUTTER POACHED LOBSTER TAILS	\$\$\$\$ GF
SPICY SEAFOOD PAELLA	\$\$\$		



Buffet & Family Style

FROM THE FIELD

PENNE PASTA PROVENCAL \$

with Artichokes, Sun Dried Tomatoes, Plum Tomatoes, Baby Spinach, Asparagus, White Wine, and Basil Sauce

EGGPLANT PARMESAN \$

VEGETABLE RATATOUILLE \$

Mediterranean sautéed vegetables with Basil roasted Tomatoes and Garlic

TOFU HOISIN WITH BROCCOLI, RED PEPPER & WALNUTS \$

★"IMPOSSIBLE" ENCHILADAS \$\$

with Homemade Spinach Tortillas

★MANICOTTI OF CREPES AND HERBED FRESH RICOTTA \$\$

with Basil & Market Tomato Sauce

TOMATO, CARAMELIZED ONION AND GOAT CHEESE TARTS WITH PARMIGIANA PEPPER CRUST \$\$

★PORTOBELLO PIZZA \$\$

Seasonal Vegetables & Fresh Mozzarella or Vegan Sausage with Basil Reduction, Parmesan Cream and Fresh Mozzarella

VEGETABLE LASAGNA \$

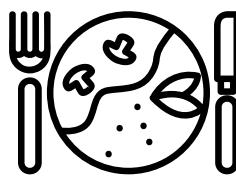
ROASTED VEGETABLE PESTO TORTELLINI \$



TOWER OF ROASTED PORTOBELLO, ZUCCHINI, SQUASH, ROASTED PEPPER AND SPINACH \$\$

SAVORY VEGAN "MEATLOAF" \$\$

RICOTTA-STUFFED EGGPLANT WITH MUSHROOM MARINARA TOWER \$\$



Side Dishes

VEGETABLES

Asparagus with Olive Oil & Roasted Red Peppers

Broccoli Casserole

Rainbow Carrots with Brown Sugar Glaze

Seasonal Sautéed Vegetables tossed with Fresh Herbs & Olive Oil

Green Bean Almandine

Sweet & Sour Green Beans with Bacon & New Potatoes

Slow-Roasted Country Style Green Beans

Fresh Creamed Corn with Jalapeño & Parmesan

Roasted Brussels Sprouts with Caramelized Onions

Sautéed Mixed Vegetables

STARCHES

Whipped Mashed Potatoes with Sweet Cream Butter

Rice Pilaf

Cheddar & Sour Cream Yukon "Smashed" Potatoes

Twice-Baked Potatoes with Bacon & Cheddar

Roasted Red & Fingerling Potatoes with Garlic Shallot Butter

Yukon Gold Potato-Leek Gratin

Gratin of Potatoes with French Brie, Chives & Caramelized Onions

Cheddar & Jalapeño Scalloped Potato Casserole

Cheddar & Bacon Scalloped Potato Casserole

Hash Brown Potato Casserole

Mac & Cheese

Sherry-Scented Wild Rice



Plated Dinner

FROM THE LAND



BISTECCA FLORENTINE

\$\$\$\$

GF

Beef tenderloin, chianti, fresh herbs, Peruvian rubbed & grilled served with Hollandaise and wilted spinach, accompanied with Peruvian Yukon Potatoes & fresh poached asparagus

GRILLED TOP SIRLOIN

\$\$\$

GF

with madeira green peppercorn sauce, served with mixed fingerling mini potatoes with garlic- shallot butter, green beans with roasted red pepper

★GRILLED CHICKEN CAPRESE

\$\$

Boneless chicken breast with tomato butter served over pan seared parmesan risotto cake & green bean almandine

HERB CRUSTED GRILLED CHICKEN

\$\$

GF

with Boursin Cream Sauce Sweet Cream Mashed Potatoes and Blistered Heirloom Tomatoes

★GRILLED SANTA FE CHICKEN

\$\$

Boneless chicken breast topped with andouille, peppers, and onions

BACON WRAPPED CHICKEN MIGNON

\$\$

with Harissa Thyme Butter Sherry Scented Wild Rice and Glazed Carrots

SMOKED BONE-IN CHICKEN BREASTS

\$

with Andouille and Gouda Cornbread Stuffing with and green beans with roasted red pepper

GRILLED FILET MIGNON

\$\$\$\$

GF

Beef tenderloin wrapped in bacon with fresh herb & garlic butter served with garlic & shallot roasted fingerling potatoes and seasonal sautéed vegetables with fresh herbs & olive oil

CHICKEN CHARDONNAY

\$\$

Boneless chicken breast with lemon caper pan jus served with Seared Parmesan Risotto Cake & Poached asparagus

★THAI GRILLED CHICKEN

\$\$

with Pineapple, Scallion, Sweet Chili, Peanut Sauce, Cilantro Rice, Tempura Onions, Stir Fry Seasonal Vegetables

MARINATED & STUFFED PORK CHOPS

\$\$

with Andouille, Artichokes, Mushrooms and Brie Yukon Potato Cake and Roasted Heirloom Tomatoes

★HERB ROASTED BEEF TENDERLOIN

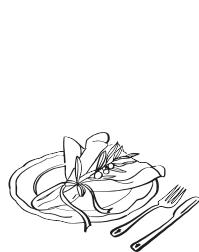
\$\$\$\$

Marinated and seasoned sliced and served with your choice of Mushroom Merlot Sauce, Henry Baines Steak Sauce, or Madeira Peppercorn Sauce accompanied with seared brie & leek potato cake & Classic Poached Asparagus

SWEET & SAVORY FRIED CHICKEN & WAFFLES

\$

with sweet cream mashed potatoes and slow roasted collard greens



Plated Dinner



FROM THE FIELD

STUFFED PEPPER

Corn, rice, black beans, tomatoes, jalapenos, cheddar cheese

\$\$

GF

V*

TOWER OF ROASTED EGGPLANT

Eggplant, portobello, zucchini, squash, roasted pepper, onion, spinach and mozzarella served with asparagus

\$\$

GF

V*

MANICOTTI OF CREPES

with herbed fresh ricotta, basil, tomato sauce accompanied with green beans with red peeper & fresh poached asparagus

\$\$

V*

PORTEBELLO PIZZA

\$\$

Impossible meat, green peppers and onions, marinara and provolone

STUFFED SHELLS

\$\$

Ricotta, basil, oregano, spinach, spicy tomato sauce, parmesan

PAN SEARED TOFU

\$

with roasted vegetables and fingerling potatoes

DF

V GF

VEGAN CHICKPEA "CRAB" CAKE

\$\$

V*

with Vegan Tartar Sauce

FROM THE SEA

★GINGER CRUSTED SEA BASS

\$\$\$\$

with wilted Greens shaved Parma ham, poached heirloom tomato, caper, garlic confit served with Roasted Tomato Risotto Cake, micro arugula

SUNDRIED TOMATO, PARMESAN & PINE NUT CRUSTED SALMON

\$\$\$

With Lemon Beurre Blanc, Seared Parmesan Risotto Cake and brown buttered Brussel Sprouts





Plated Dinner



FROM ALL DIRECTIONS

GRILLED FILET OF BEEF TENDERLOIN & GRILLED CHICKEN CAPRESE \$\$\$\$

Served with parmesan risotto cake and green beans with roasted red pepper GF

★SESAME SOY GLAZED BEEF TENDERLOIN FILET & THAI GRILLED CHICKEN \$\$\$\$

with Pineapple, Scallion, Sweet Chili, Peanut Sauce, Cilantro Rice, Tempura Onions, Stir Fry Seasonal Vegetables GF

GRILLED FILET MIGNON & BROILED LOBSTER TAILS \$\$\$\$

with lemon basil butter served with seared brie & leek potato cake & poached asparagus GF

GRILLED FILET OF BEEF TENDERLOIN & BACON WRAPPED CHICKEN MIGNONS \$\$\$\$

Served with fingerling potatoes and seasonal vegetable medley GF

★SURF & TURF \$\$\$\$

Two 3-ounce Beef Tenderloin Steaks one topped with Bacon Wrapped Shrimp, and the other Topped with a Crab Cake and Hollandaise Sauce Served With Fondant Potatoes and Grilled Asparagus



Affordable Gourmet

*starting price for 101+ guests

BOURBON BARREL

SMOKEHOUSE SAMPLER

21.95

Smoked BBQ Pork and Bourbon Barrel
Smoked Chicken with Hash Brown
Potato Casserole, Corn Pudding,
Country Green Beans, Caesar Salad,
and Rolls

SOUTHERN COMFORT

23.95

Nashville Hot Chicken & Waffles and
Grandma Rose's Meatloaf paired with
Mac & Cheese, Country Green Beans,
Creamed Corn, and Biscuits



★BOURBON TRAIL VIBES

24.95

Sweet & Savory Fried Chicken and Bourbon Barrel Smoked Brisket, with Smashed
Loaded Yukon Potatoes, Garlic Roasted Green Beans, Creamed Corn, Fresh Strawberry
Salad with Balsamic, and Rolls.

GRILL OUT BURGER BAR

24.95

Local All Beef Burgers, Jalapeño Turkey Burgers, Salmon Burgers, and Impossible
Burgers, served with Assorted Burger Buns, Lettuce, Tomato, Onions, Pickles, Pepper
Relish, Avocado, Bacon Jam, Cheddar & Swiss Cheese, Ketchup, Mustard, BBQ, Chipotle
& Herb Mayo, Cucumber Dill Sauce, Mac & Cheese, Brown Sugar Baked Beans, Corn,
Tomato & Avocado Salad, and Caesar Salad.

★TACO TICO BAR

22.95

Mesquite Grilled Chicken and Taco Ground Beef, with Lettuce, Sour Cream, Cheddar,
Salsa, Guacamole, Pico de Gallo, Peppers & Onions, Tortillas, Mexican Rice, Refried Black
Beans, Corn, Tomato & Avocado Salad, Tortilla Chips, and Queso.

VIVA ITALIANO

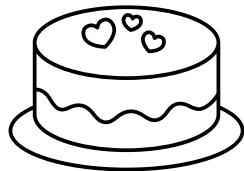
21.95

Meatball Marinara with Penne Pasta, Grilled Chicken with Sundried Tomato Basil Cream
& Bowtie Pasta, and Roasted Vegetable Pesto Tortellini, accompanied by Garden Salad
with Ranch & Balsamic, Caesar Salad, Garlic Roasted Green Beans, and Garlic Bread.

Sweet & Snacks

Please enjoy exploring our desserts and late-night snacks menu! We take pride in crafting delicious sweets and snacks, and we also collaborate with amazing local vendors to offer a wide range of options. If you have a specific item in mind that's not listed, just let us know—we're happy to accommodate your requests. Please note that late-night snacks are separate from the cocktail hour and dinner and cannot be served during those times





Desserts

Little Bites. Sweet Delights

Price Per 50 Counts

MINI CUPCAKES

95

Chocolate Decadent, Vanilla, Italian Cream, Carrot, White Chocolate, Raspberry, Apple Spice, Pumpkin Spice, Red Velvet or Custom Flavors

ELEGANT DESSERT SHOOTERS

140

Chef's Selection May Vary: White Chocolate Raspberry, Chocolate Mocha Cake, Spice Cake with Vanilla Creme Anglaise, Lemon Meringue, Coconut Creme

MINI TARTLETS

95

Toasted Coconut Cream or Key Lime & Raspberry Mini Tartlets perfect for a light dessert choice

ASSORTED GOURMET

MINI SWEETS

95

Chocolate Decadent, Vanilla, Italian Cream, Carrot, White Chocolate, Raspberry, Apple Spice, Pumpkin Spice, Red Velvet or Custom Flavors

MINI WHITE & DARK CHOCOLATE DRIZZLED ECLAIRS

95

Vanilla creme anglaise filled sweet gougeres



CUPCAKES

4.25pp

Chocolate Decadent, Vanilla, Italian Cream, Carrot, White Chocolate, Raspberry, Apple Spice, Pumpkin Spice, Red Velvet or Custom Flavors

BARS & COOKIES

3.25pp

Dalmatian Brownies, Lemon Bars, Key Lime Bars, Chess Bars, Red Velvet Bars, Pumpkin Bars, White Chocolate Nut Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Peanut Butter Cookies

COBBLER

4.25pp

Warm, sweet cobbler served with a scoop of creamy Vanilla Bean Ice Cream. Choose from a variety of delicious combinations: Raspberry & Peach, Blackberry, Apple & Blackberry, Peach & Blueberry, and Raspberry & Peach.

Min. order of 15 guest

MOUNDS OF LOCAL

STRAWBERRIES

3.95pp

Platters of fresh Strawberries with Rebecca sauce, Chocolate, White Chocolate sauces

Min. order of 20 guest



Desserts



CHEESECAKE

Smooth and creamy cheesecake topped with a variety of flavors: Key Lime, Chocolate Candy & Caramel Crunch, Vanilla with Berry Compote, Crème Brûlée, Pumpkin & Pecan Swirl, and Red Velvet—perfect for every sweet craving

Available as a Whole Cake or Mini Squares

Whole	Mini Squares with
7" Serves 10 - \$55	Toppings
9" Serves 12 - \$70	50 count for \$95

BREAD PUDDINGS

Warm and comforting, our bread puddings come in a variety of irresistible flavors, including Chocolate Bourbon, White Chocolate, Poached Cherry, Cinnamon Roll, and Pumpkin Pecan.

Available as a Whole or Mini Bites

Medium Serves 8-10	Mini Bites
\$39.50	25 count for \$42.50
Large Serves 12-18	50 count for \$85
\$71.10	

FRESH BERRY TRIFLE

Layers of fresh berries, berry compote, pound cake, vanilla crème anglaise, and fresh whipped cream

Small	Medium	Large
Serves 20	Serves 50	Serves 75
\$65	\$120	\$225

HOMEMADE PIES

Delicious, handmade pies with a perfectly flakey crust, available in a variety of fillings: Apple, Blackberry, Blueberry, Cherry, Chess, Coconut Cream, Derby, French Silk, Indiana Sugar Cream, Mixed Berry, Peach, Peach & Raspberry, Pecan, Pumpkin, Strawberry, Key Lime, Lemon Meringue

Each pie is priced at \$27.95, with Key Lime and Lemon Meringue pies priced at \$31.95.



Late Night Snacks

NACHO BAR

Build your dream nachos with smoked chicken & pork, zesty pico de gallo, creamy queso, sharp cheddar, fresh guacamole, sour cream, scallions, black olives, and fiery sriracha!

For 50-100 guests, \$13.95 per person
For 100+ guests, \$12.95 per person

AMORE PIZZA BAR

Choose up to three kinds of pizza from Zionsville's finest pizzeria

\$7.49 to \$9.45, depending on flavor selection

MILK & COOKIES

Indulge in mini milk shots paired with gooey chocolate chip, sugar, and peanut butter cookies for the ultimate sweet treat!

KILROY'S BREADSTICKS 8.95pp

Hand-rolled, stuffed with mozzarella & pepperoni, and served with savory marinara & cheese dipping sauces

*Price may vary depending on market conditions at the time of the event

POPCORN BAR 4.00pp

Our Fresh Popped Butter Popcorn, Ranch Popcorn, Southwest Popcorn, Caramel Popcorn or packaged custom popcorn from Just Pop In!

PRETZEL BAR 8.95pp

Savor a variety of warm, soft Auntie Anne's pretzels & nuggets—regular, cinnamon, garlic—served with tangy mustards and melty cheese dips!



Chef Curated Menus

Explore our Chef-Curated Menu, a selection of expertly designed event menus crafted by our talented team. Perfectly tailored to suit your occasion, these pre-designed, refined menu suggestions offer a variety of flavors and dishes that will impress your guests and elevate any event. Let us alleviate the stress of planning, ensuring a seamless and elegant dining experience so you can focus on enjoying your celebration.





SIMPLE, SWEET, AND SAVORY

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Caprese Skewers

Mini BLTs

Marinara Meatballs

MAINS

Caesar Salad

Lasagna Bolognese

Lemon Roasted Chicken

Whipped Mashed Potatoes

Garlic Green Beans

Starting at \$20.95 for mains

***Pricing varies based on guest count and
venue specifications*



SMOKEHOUSE LUXE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Deconstructed Deviled Egg with
Pork Belly

Shrimp & Andouille Skewer

Pickled Peach & Burrata Bruschetta

MAINS

House Made Sweet Rolls with Honey
Lavender Butter

Strawberry Feta Salad
Smoked Tri Tip with Michigan
Cherry Q sauce

Whiskey Smoked Airline Chicken
with Bacon onion marmalade

Whipped Mashed Potatoes

Shrimp & Bacon Coleslaw

Sweet & Sour Green Beans

Starting at \$32.95 for mains

**Pricing varies based on guest count and
venue specifications



ROYAL INDIAN FEAST

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Mini Vegetable Samosas
Chicken "65"
Pani Puri
Papdi & Avocado Chaat

MAINS

Garlic Naan
Chicken Tikka Kebabs with Mint
Cilantro Chutney
Delhi Butter Chicken
Vegetable & Chickpea Curry
Daal Makhani
Crispy Spinach Chaat
Jasmine Rice

DESSERT

Gulab Jamun with Mango Sorbet

Starting at \$32.95 for mains

**Pricing varies based on guest count and
venue specifications





SNOWY NIGHTS & DELICIOUS BITES

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Lobster "Blt"

French Onion Grilled Cheese
Crostini

Viking Lamb Meatballs with Tzakiki

MAINS

Classic Vichysoisse Bisque
Rolls with Seasonal Butter Board

Pinot Noir Braised Short Rib

Chicken Cordon Bleu Roulade with
Bechemel Sauce

Roasted Root Vegetables

Glazed Rainbow Baby Carrots

Creamed Spinach & Artichokes

DESSERT

Chocolate Bourbon Bread Pudding
with Vanilla Bean Ice Cream

Starting at \$42.50 for mains



A TASTE OF SUMMER

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Belizean Shrimp Ceviche with Corn Crisp
Strawberry & Lemon Ricotta Crostini
Flank Steak Skewers with Chimichurri

MAINS

Strawberry Feta Salad
Rolls with Roasted Garlic Butter Board
Smoked Fischer's Farms Tri Tip
Santa Fe Chicken
Roasted Red Potatoes
Sautéed Mixed Veggies
Watermelon Feta Salad

Starting at **\$32.95 for mains**

***Pricing varies based on guest count and
venue specifications*



FALL IN LOVE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Pumpkin Arancini, topped with Sage
Bechemel

Smoked Pork Tenderloin Crostini with
Bacon Jam

Seafood Mornay in Mini Sea Shells

MAINS

Rolls with Sliced Fig Butter Board

Butternut Squash Bisque with Creme
Fraiche

Pork Tenderloin with Apple slaw

Chicken Coq a Vin

Asparagus with Morels and Tarragon

Roasted Root Vegetables

Brie Gratin Potatoes

Starting at \$32.95 for mains

***Pricing varies based on guest count and venue
specifications*



CHEF CURTATED

DUO PLATES

SWEET & SAVORY CATERING
CHEF CURATED MENU

OPTION I..... \$38.95

Wedge Salad

**Tuscan Grilled Airline Chicken,
Grilled Garlic Prawns, and Italian
Sausage**

with Acini de Pepe, Spiced Tomato Basil
Sauce, Broccolini

OPTION II..... \$45.50

Wonton Dumpling Soup

**Sesame Soy Glazed Beef Tenderloin
Filet & Thai Grilled Chicken**

with Pineapple, Scallion, Sweet Chili,
Peanut Sauce, Cilantro Rice, Tempura
Onions, Stir Fry Seasonal Vegetables

OPTION III..... \$65.95

Garden Salad

Surf & Turf:

2 Three ounce Beef Tenderloin Steaks,
one topped with Bacon Wrapped Shrimp,
the other with a Crab Cake and
Hollandaise Sauce, With Fondant
Potatoes and Grilled Asparagus

Starting prices for 101+ guests



A PASSIONE DI ITALIA

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Sicilian Arancini with Tomato
Ragout

Antipasto Skewers

Farinata Genovese

*chickpea pancake topped with bruschetta,
olives, and parmesan gremolata*

MAINS

Heirloom Caprese Salad

Fresh Focaccia with Calabria Chili
Butter

Stuffed Chicken Parmesan Roulade
Tagliata di Manzo

Parmesan Risotto Cakes
Broccolini

Cavatappi Pasta with Oregano Basil
Butter

Starting at \$37.94 for mains

**Pricing varies based on guest count and
venue specifications



A TASTE OF MEXICO

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Mini Chorizo Queso Fundito

Smoked Chicken & Avocado Crostini

Grilled Shrimp with Pineapple Salsa

MAINS

Chips & Salsa

**Chimichurri Crusted Flank Steak &
Mesquite Grilled Shrimp & Chicken**

Tinga

Fajita Veggies, Queso, Guacamole, Pico de Gallo, Salsas, Lettuce, Sour Cream, Cheddar, Queso Fresco, Cilantro Slaw, Pickled Jalapeno Chimichurri, Pickled Veggies, Jalapeños, Corn & Avocado Salad, Papas con Chorizo, and Black Beans, Corn & Flour Tortillas

Starting at \$33.95 for mains

***Pricing varies based on guest count and
venue specifications*



FROM THE BLUEGRASS TABLE

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Benedictine Cucumber Crostini
With Hot Smoked Salmon

Mini Kentucky Hot Brown

Mini Shrimp & Grits

MAINS

Heirloom Peach Buratta Salad

Angel biscuits with Honey Lavender
Butter

Bluegrass Chicken

*Butter Crusted, Stuffed with smoked tavern
ham, Gruyere, Spinach, Topped with Mornay
Sauce*

Beef Tenderloin with Henry Baines

Parmesan Jalapeno Creamed Corn

Brown Buttered Brussel Sprouts

Brie Scalloped Potatoes

Starting at \$41.95 for mains

**Pricing varies based on guest count and
venue specifications



VEGGIE DELIGHT

SWEET & SAVORY CATERING
CHEF CURATED MENU

HORS D'OEUVRES

Farm Fresh Deviled Eggs
with Dill Pickle Topping

Brie, Orange and Fig Jam Crunch
Edamame and Avocado Crostini

MAINS

Mandarin Frolic Salad

Fresh Rolls with Butter Board
Cinnamon, Nutmeg, Slivered Almonds, Maple, Honey, Orange Zest, Rosemary, Sage, black Salt

Cauliflower Lentil Bolognese

Pesto Roasted Root Vegetables
Fingerling, Sweet Potato, Beets, Butternut Squash

Creamed Spinach and Artichokes

Roasted Panzanella Salad

Asparagus with Lemon Tarragon Spritz

Starting at \$25.95 for mains

***Pricing varies based on guest count and venue specifications*