



SAMPLE CATERING MENU

Let's start the planning process! Contact us for more information or to schedule an appointment at 1-317-632-1234

HORS D'OEUVRES

COLD HORS D'OEUVRES

- Smoked Salmon on Pumpnickel with Chive Cream Cheese and Capers
- Poached Jumbo Shrimp with Cocktail Sauce in Shot Glasses
- Seared Tuna in a Wonton Crisp
- Tarragon Chicken Salad in a Phyllo Cup
- Crab Ceviche Shooter
- Duck with Asian Slaw in a Wonton Cup
- Antipasto Vegetable Skewers

HOT HORS D'OEUVRES

- Coconut Shrimp with Curry, Lime Dipping Sauce
- Southern Fried Chicken Wings with Dijon Mustard Sauce
- Chicken Potstickers with Ponzu Dipping Sauce
- Corn and Crab Fritters with Lemon Ginger Aioli
- Spanakopita
- Chicken and Cheese Quesadilla Cones
- Mini Crab Cake with Remoulade Sauce
- Brie and Pear with Almonds in a Phyllo Crust
- Bourbon Glazed Bacon Wrapped Shrimp

PERSONAL PREFERENCE EXPERIENCE

Guests choose their own entrées in a banquet setting. This is an option designed to satisfy individual tastes and preferences

The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring four entrée selections is provided for guests at each setting.

Specially trained servers take your guests' orders as they are seated.

PLATED DINNERS

ENTREES

- Filet Mignon with Syrah Sauce
- Molasses and Maple Cured Prairie Grove® Farms Pork Loin
- Balsamic Braised Boneless Beef Short Ribs
- Herb Crusted Striped Bass
- Pistachio Crusted Salmon
- Grilled Mediterranean Chicken
- Barrel Cut New York Strip

DINNER BUFFET

SPRING DINNER

- Wild Mushroom Bisque
- Spring Vegetable Salad with Local Bleu Cheese and Basil Vinaigrette
- Wheatberry Salad with Sweet Peas and Oven Roasted Tomatoes
- Pan Seared Black Bass with Tomato Confit and Eggplant Ragout
- Chicken Breast with Cilantro, Spring Onions and Fingerling Potatoes
- Goat Cheese and Pepper Ravioli with Olive Oil and Rapini
- Chocolate Bread Pudding
- Cheesecake with Cherry Compote

SURF AND TURF

- New England Clam Chowder with Oyster Crackers
- Good Life Farms Greens, Grape Tomatoes, Cucumber, Corn and Feta Cheese with Creamy Dijon Dressing
- Red Bliss Potato Salad
- Roasted Sirloin Steak with Mushrooms and Roasted Garlic
- Frittle Crusted Salmon with Spring Chive Veloute
- Rigatoni with Shrimp, Chicken, Arugula and Cold Pressed Olive Oil Pesto
- Grilled Spring Vegetables
- Fresh Baked Artisan Rolls with Butter
- Fresh Berry Shortcake
- Chocolate Mousse Cake