

# HUNTSVILLE MIDCITY

Catering Menu

HOTEL  
**INDIGO**  
AN IHG HOTEL

EST -2024  
*The* **INDIE**  
TAPAS | PLATES | COCKTAILS | MUSIC



A modern hotel lounge with a grey sofa, pink armchairs, and a fireplace. The room features a dark ceiling with long, thin light fixtures and a large abstract painting on the wall. The floor is polished and reflective. The overall atmosphere is contemporary and sophisticated.

# INTRODUCTION

Hotel Indigo Huntsville MidCity offers intimate venues with creative offbeat alternatives for your events. While we have “get down to business” meeting areas, we celebrate our open event space that accommodates everything from a mingling cocktail party to personalized space on the Voyager Ballroom overlooking the Apollo Park. The blending of our unique space, relaxed local culinary offerings, fun and knowledgeable staff make us ideal for private parties, wedding rehearsal gatherings, corporate functions, networking affairs and more.

# BREAKFAST



# BREAKFAST

Pricing is calculated per person for each hour of replenishment.  
This includes drip coffee, iced tea, and water.

## LET'S GET DOWN TO BUSINESS

- Assorted Muffins
- Danishes
- Croissants
- Bagels with cream cheese
- Seasonal Salad

## MORNING FUEL

- Scrambled Eggs
- Sausage
- Bacon
- Breakfast Potatoes
- Assorted Breads (croissants and bagels)
- Fresh Fruit Salad



# AMP IT UP

Pricing is calculated per person for each hour of replenishment.  
This includes drip coffee, iced tea, and water.

## BREAKFAST SANDWICHES

*Minimum of 15 to order*

- Egg
- Cheese (optional)
- Choice of bacon or sausage on croissant

## FRUIT PARFAIT

*Minimum of 15 to order*

- Vanilla yogurt
- Seasonal fruit puree
- Hour granola served with local honey

## ADD

Chicken & Waffles

Biscuits & Gravy

Cheesy Grits

Bagel with Cream Cheese

Assorted Muffins

Assorted Pastries

Individual Fruit Bowls



# LUNCH



# GARDEN GOODNESS & BETWEEN THE BREAD

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

*\*Individual boxed lunches available upon request and subject to a fee.*

## CHOICE OF SALADS

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### Caesar Salad

Romaine, Parmesan Fresh Cracked Pepper and house made croutons

### Garden Salad

Spring Mix, Carrots, Cherry Tomatoes, Cucumber, and Shaved Red Onion With Choice of Creamy Herbed Dressing or House Vinaigrette

### Seasonal Little Gem Salad

See Restaurant Menu for seasonal changes

### ADD

Chicken

Shrimp

## BETWEEN THE BREAD

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### Assorted Deli Sandwiches

(Chicken Salad available upon request) on locally made artisan breads.

*All sandwiches are served with your choice of a side of fresh fruit or kettle chips.*

### ADD

Bacon



# LUNCH BUFFET

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

*\*Individual boxed lunches available upon request and subject to a fee.*

## VIVA LA INDIE

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Mexican style buffet with choice of Spanish or cilantro lime rice and refried or black beans, choice of fiery chicken breasts, fajita vegetables or classic ground beef.

Includes sour cream, shredded cheese, shredded lettuce, and pico de gallo.

Served with churros.

### ADD

Guacamole and queso

Shrimp or Cilantro Lime Steak

Corn or Flour Tortillas

\*Menu offerings will be pre-packaged and served in sustainable containers with utensils.  
Please refer to our food terms and conditions outlined at the end of this document.



# LUNCH BUFFET

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

*\*Individual boxed lunches available upon request and subject to a fee.*

## CIAO BELLA!

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House made Marinara Pasta (make it Bolognese \$5 per person) as well as Fettuccini Alfredo served with Caesar salad and Tiramisu.

### ADD

Chicken Parmesan

Grilled Garlic Shrimp

### ELEVATED PASTA OFFERINGS

Seafood Creamy Pesto Pasta

Ricotta and Spinach Stuffed Shells

\*Menu offerings will be pre-packaged and served in sustainable containers with utensils.  
Please refer to our food terms and conditions outlined at the end of this document.



## LUNCH & DESSERT

All packages include water, iced tea, and drip coffee.

Soda is available for an additional \$2 per person.

Pricing is based on a per person rate for hourly replenishment.

*\*Individual boxed lunches available upon request and subject to a fee.*

## SPUD STATION

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Choice of Idaho or Sweet Potato

Toppings include melted clarified butter, honey butter, shredded cheddar cheese, bacon bits, sour cream, green onions, salt and pepper and brown sugar.

Served with a Garden Salad and assorted cookies.

### ADD

Shredded Chicken or Pulled Pork

## SWEET LITTLE THINGS

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Assorted gourmet cookies

Assorted Cheesecakes

Banana Pudding or Chocolate Mousse (mini mason jars)

\*Menu offerings will be pre-packaged and served in sustainable containers with utensils.  
Please refer to our food terms and conditions outlined at the end of this document.



# DINNER & RECEPTION



# NIGHTFALL NOSH

## NIBBLES

Seasonal hummus topped with tapenade and served with toast points.

Bruschetta toast points topped with balsamic glaze and fresh basil

Pimento cheese on homemade crackers

Fried Crab Cakes topped with spicy remoulade sauce

Fried Oysters with dill aioli

Mini Pork Belly sliders with pepper jelly and hot honey

## CHEESE AND CHARCUTERIE DISPLAY

Minimum of 25

Chef's selection of specialty:

Cheeses cured meats

Pickled vegetables

Seasonal dips

House crackers

Bread

House made preserves

## FRESH SHUCKED OYSTER DISPLAY

Minimum of 50

Live action shucking display.

Served with seasonal mignonette, mini tobacco bottles,

Lemon wedge and saltine crackers

## CARVING STATION

*Market Price. Please inquire for more information.*

*Prime Ribeye, Beef Tenderloin or Honey Glazed Ham available.*

*\*An attendant fee of \$100 will be applied to all action stations*



# STAR ATTRACTION

Non-alcoholic beverages inclusive of water, tea and coffee (soda +\$2 per person) included  
Buffet style dinner service with *two protein* options and *two side items*.  
Served with your choice of salad as well as house bread.

## PROTEIN OPTIONS

Airline Chicken Breasts  
Steak Medallions  
Salmon

### ADD ONS

Prime Rib, seasonal white fish  
Whole chicken

## SIDE OPTIONS

Baked Mac and cheese with a bread crumb topping

Oven roasted seasonal vegetables

Garlic whipped potatoes

Southern style collard greens

Herb roasted fingerling potatoes

Butter herbed rice pilaf

## SALAD OPTIONS

### Caesar Salad

Romaine, Parmesan, fresh cracked pepper and house made croutons

### Garden Salad

Spring mix, carrots, cherry tomatoes, cucumber, and shaved red onion  
with choice of creamy herbed dressing or house vinaigrette

### Seasonal Little Gem Salad

See Restaurant menu for seasonal changes

# SIGNATURE PLATES

Plated dinner selections must be finalized two weeks prior to the event.

Lemon Honey Glazed Salmon  
Served with an herb rice pilaf and  
Roasted seasonal vegetables

Minimum headcount 25  
Bottled and canned beverages  
are charged per consumption

Seared airline chicken breast topped with  
chimichurri sauce served with garlic  
whipped potatoes and grilled haricot verts

Minimum headcount 25  
Bottled and canned beverages  
are charged per consumption

# SIGNATURE PLATES

Plated dinner selections must be finalized two weeks prior to the event.

Beef filet served with blue cheese demi  
glaze, garlic whipped potatoes

Minimum headcount 25

Bottled and canned beverages  
are charged per consumption

Cauliflower Steak served with an  
herb rice pilaf sautéed oyster  
mushrooms and romesco sauce

Minimum headcount 25

Bottled and canned beverages  
are charged per consumption

# SWEET ENDINGS

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Fresh Fruit Cobbler topped with vanilla ice cream

Cheesecake topped with house made whipped cream

Tiramisu

Flourless Chocolate Cake topped with ganache and fresh berries



# BEVERAGES



# BORING BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

## BASIC

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Water  
Sodas  
Sweet  
Unsweetened Tea

## WAKE UP CALL

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House Brewed Drip Coffee  
Tea (your choice of Hot Tea or Iced),  
Energy Drinks  
Soda and Water

## CRAFT COFFEE BAR

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House Brewed Drip Coffee  
House Crewed Cold Brew  
Milk Options includes Oat Milk and Almond Milk  
Three (3) House Made Flavor Syrup Options:  
(your choice of hot or iced)  
Water



# PARTY BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

## BREWS & VINO

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Domestic Beer  
House Wine

## LOCAL BREWS & SPECIALTY WINE

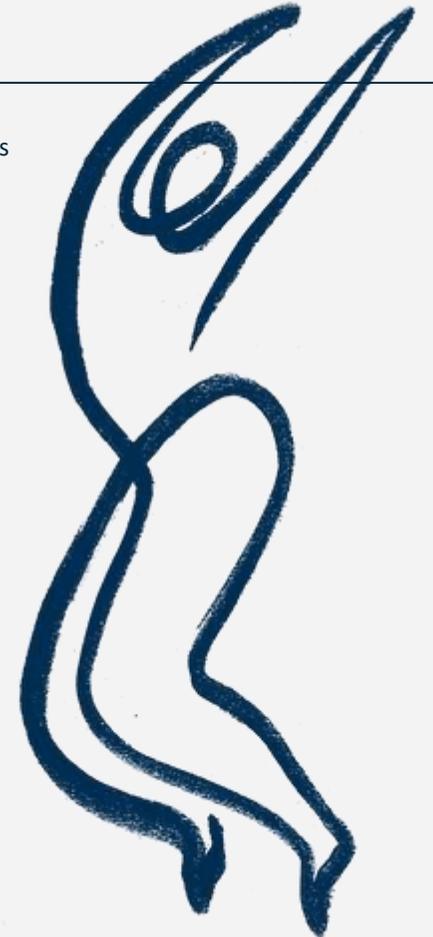
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Craft Beers selected from local breweries  
Specialty Wines hand selected for your event (4 different varietals.)

## FEELING TIPSY

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Call liquor brands and Mixers  
Tito's  
Bacardi  
Jack Daniels  
Horinitos



# PARTY BEVERAGES

All pricing is based on a **Per Person** basis for an hour replenishment

## LIQUID COURAGE

### Premium Liquor Brands and Mixers

Grey Goose  
Maker's Mark  
Mt. Gay  
Don Julio  
House Wine

## ADD SOME FLAIR

Make your event unique and let's curate a specialty cocktail just for your group.

## PRIVATE BARTENDER & CONSUMPTION BAR



# TERMS & CONDITIONS

Menus and prices subject to change.

All pricing is subject to a 24% service charge 9% sales tax.  
All catering orders are to be finalized no later than 14 days before the date of the event.

Any applicable taxes also will be added.  
Consuming raw or undercooked meats may increase your risk of foodborne illness.

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THANK YOU

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