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FRESHLY BREWED PREMIUM HUBBARD & CRAVENS GOURMET REGULAR & DECAFFEINATED COFFEE, AND SELECTION OF SPECIALITY TEAS, CREAM, 2%, 8 OATMILK.

ALL GUESTS WILL RECIEVE THE SAME COURSE:

ASSORTED BREAKFAST PASTRIES. MUFFINS. BREAKFAST BREADS. BUTTER. AND FRUIT PRESERVES WILL BE PRESET.

SCRAMBLED EGG SANDWICH | \$42 PER GUEST

> Smoking Goose Bacon, Tomato Onion Jam, Cheddar Cheese, and English Muffin

SEASONAL PANCAKES | \$48 PER GUEST

> Seasonal Fruit Compote, Warm Maple Syrup, and Bourbon Butter

DUCK BISCUITS & GRAVY | \$48 PER GUEST

Two House Biscuits, Maple Duck Pepper Gravy, Scrambled Eggs, Breakfast Potatoes

QUICHE FLORENTINE | \$52 PER GUEST

> Spinach, Feta, Sundried Tomatoes in a Filo Crust and Herb Fennel Salad

BRIOCHE FRENCH TOAST | \$52 PER GUEST

▶ Honey Lime Macerated Strawberries, Whipped Mascarpone, and Warm Maple Syrup

TRADITIONAL EGGS BENEDICT | \$52 PER GUEST

Poached Egg, Canadian Bacon, Toasted English Muffin, Hollandaise Sauce, and Breakfast Potatoes

FARMHAND HASH | \$52 PER GUEST

➤ Slow Roasted Brisket, Potatoes, Peppers and Onions, Sunny Egg, and Fine Herbs

AMERICAN CLASSIC | \$52 PER GUEST

Two Cage-Free Eggs, Smoking Goose Smoked Bacon with Toast and Breakfast Potatoes





ENHANCEMENTS

BASED ON TWO-HOUR SERVICE.

FOR EVENTS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 PER ATTENDANT WILL BE APPLIED FOR THE FIRST TWO HOURS, A CHARGE OF \$50 PER HOUR PER ATTENDANT APPLIES FOR EACH ADDITIONAL HOUR.

SMOOTHIE STATION | \$18 PER GUEST

Bananas, strawberries, pineapples, mangoes, blueberries, spinach, kale, cucumbers, carrots, almond butter, peanut butter, chia seeds, flaxseeds, Greek yogurt, almond milk, coconut milk, Local honey, agave nectar, pure maple syrup, hemp seeds, granola, shredded coconut, fresh mint, cinnamon

BELGIAN WAFFLES * | \$18 PER GUEST

Fresh Fruit Compote, Almond Slices, Chocolate Chips, Chantilly Cream, Sweet Butter, and Warm Vermont Maple Syrup
*Add Crispy Chicken Tenders +\$14.00

AVOCADO TOAST BAR | \$20 PER GUEST

Toasted Artisan Bread, Smashed Avocado, Cherry Tomatoes, Crumbled Bacon, Soft-Boiled Egg, Herbs, and Espelette Pepper (Minimum of 20 guests)

OMELETS TO ORDER * | \$22 PER GUEST

Egg Whites, and JUST Egg* (Vegan) (Minimum 10 guests)

Prepared with a Selection of:

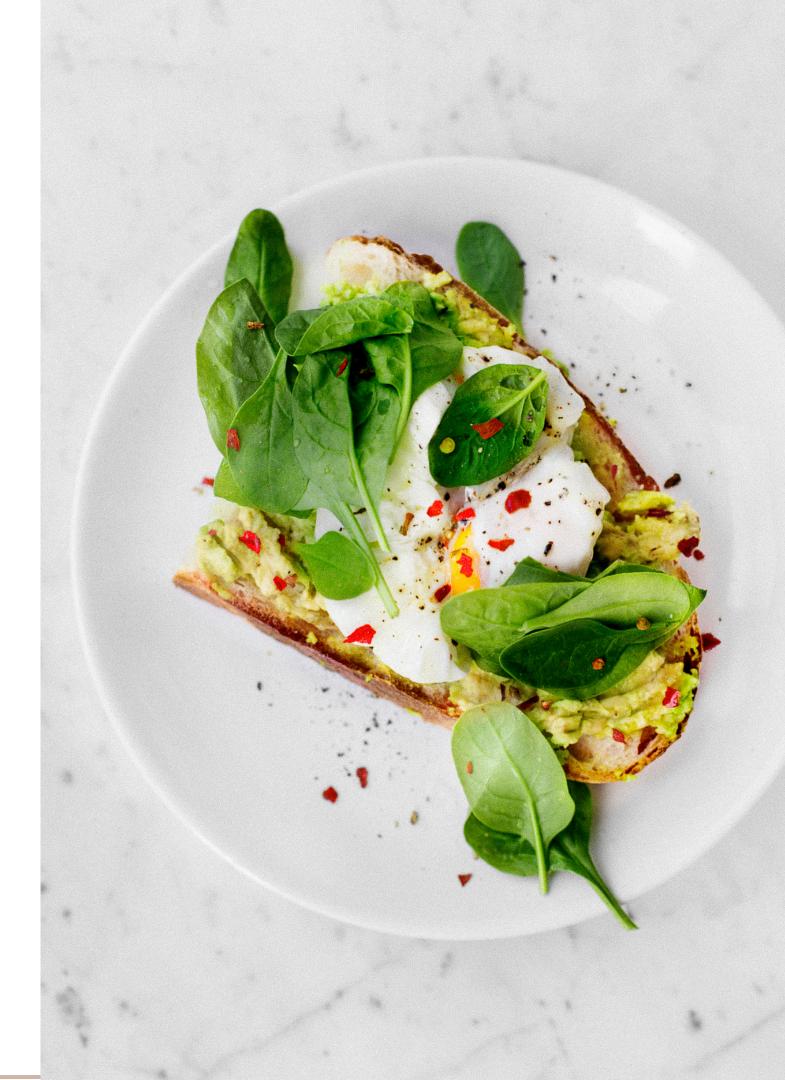
House Duck Sausage, Pork Breakfast Sausage, Smoking Goose Bacon, Country Ham, Aged Cheddar, Chevre Goat Cheese, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes

EGGS BENEDICT * | \$22 PER GUEST

 Served with Canadian Bacon on an English Muffin and Hollandaise Sauce
 *Substitute Smoked Salmon +\$6.00 per guest (Minimum of 20 guests)

HEALTHY AÇAI BOWL \$22 PER GUEST

Organic Yogurt, Açai Berries, Mixed Berries, Pineapple, Pomegranate, Granola, Shaved Coconut, and Honey





Breakfast BUFFETS

FRESHLY BREWED PREMIUM HUBBARD & CRAVENS GOURMET REGULAR & DECAFFEINATED COFFEE, AND A SELECTION OF SPECIALTY TEAS, CREAM, 2%, 8 OATMILK.

MINIMUM 15 GUESTS REQUIRED.

THE INTERCONTINENTAL \$45 PER GUEST

- Sliced Seasonal Fresh Fruits, Berries, and Fruit Compote
- Organic Greek Yogurt with

Choice of:

Granola Parfait, Coconut Milk, Seeds, or Berries

- Muffins and Healthy Breakfast Pastry
- Maple Butter and Fruit Preserves

NATURALLY HEALTHY | \$52 PER GUEST

- Assorted Bagels with Regular and Light Cream Cheese
- Sliced Seasonal Fresh Fruit, Berries, Greek Yogurt, and Fruit Compote
- Chia Seed Custard Parfait, Coconut Milk, Seeds, and Berries
- Steel Cut Oatmeal with Toasted Pecans, Brown Sugar, Dried Fruit, Cinnamon, and Honey
- Muffins and Healthy Breakfast Breads
- Maple Butter and Fruit Preserves
- Organic Egg White Frittata, Provolone, Asparagus, and Parmesan Cheese

THE AMERICAN SUNRISE | \$58 PER GUEST

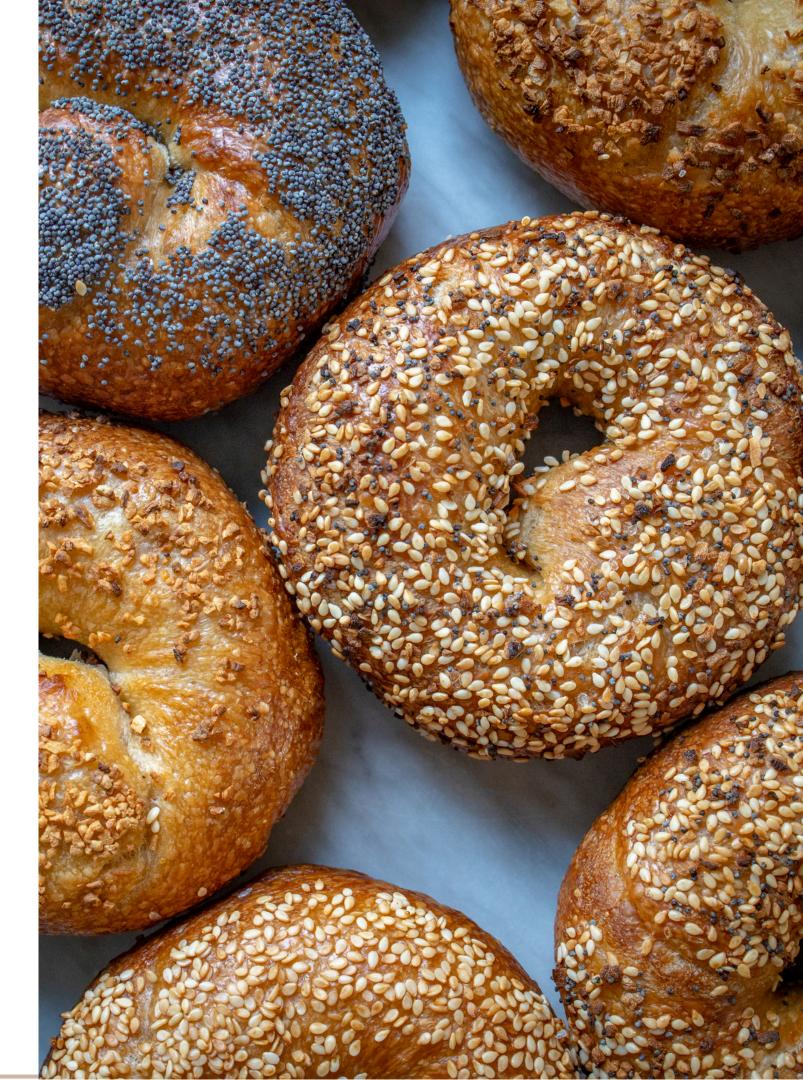
- Sliced Seasonal Fresh Fruit, and Individual Berries, Organic, Plain, and Assorted Greek Yogurt Cups
- Cage-Free Scrambled Eggs with Fresh Herbs
- Smoke Gravlax with Mini Bagels and Traditional Condiments
- Crispy Applewood Smoked Bacon and Duck Sausage Patties
- Yukon Breakfast Potatoes with Peppers and Onions
- Assorted Breakfast Pastries, Muffins, and Breakfast Breads
- Maple Butter and Fruit Preserves

HOOSIER SIGNATURE | \$65 PER GUEST

- Sliced Seasonal Fresh Fruit, and Individual Berries, Organic, Plain, and Assorted Greek Yogurt
- Cage-Free Scrambled Eggs with Fresh Herbs
- Choice of Crispy Smoking Goose Bacon and Chicken Sausage, Grilled City Ham
- Chicken Fried Chicken
- Signature Biscuits and Gravy
- Maple Butter and Fruit Preserves

Choice of:

- Roasted Potato Hash and White Cheddar Grits
- House Beignets and Donuts





BUFFET

BASED ON TWO-HOUR SERVICE AND MINIMUM OF 25 GUESTS. FOR EVENTS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT,

A FEE OF \$250 PER ATTENDANT WILL BE APPLIED FOR THE FIRST TWO HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT APPLIES FOR EACH ADDITIONAL HOUR.

FRESHLY BREWED PREMIUM GOURMET REGULAR AND DECAFFEINATED COFFEE,
AND SELECTION OF SPECIALTY TEAS, CREAM, 2%, AND OATMILK.

THE ALL IN BRUNCH | \$75 PER GUEST

- Sliced Seasonal Fresh Fruit and Berries
- Organic Greek Yogurt, Fruit Compote
- Crispy Smoking Goose Bacon
- Chicken Sausage Links
- Breakfast Potato Medley with Fine Herbs
- Scrambled Eggs, Egg Whites, and JUST Egg (Vegan)
- Freshly Baked Croissants, Assorted Muffins, and Danishes
- Sweet Cream Butter and Fruit Preserves

Add:

Choice of:

PANCAKE, FRENCH TOAST STATION, OR WAFFLES | + \$18

(Chef Attendant Required)

Made to Order and Served with:

- Fresh Fruit Compote, Strawberries, Blackberries, Raspberries, Blueberries, Almond Slices, and Chocolate Chips
- ► Chantilly Cream, Sweet Butter, and Warm Vermont Maple Syrup

Enhancement:

 Crispy Fried Chicken Tenders with Indiana Shagbark Jalapeno Syrup, House Ranch, Chipotle Apple BBQ

+\$14 per guest

OMELETS TO ORDER + \$22

(Chef Attendant Required)

Made to Order with a Selection of:

- ► Egg Whites, and JUST Egg* (Vegan) (Minimum 10 guests)
- House Duck Sausage, Pork Breakfast Sausage, Smoking Goose Bacon, Country Ham, Aged Cheddar, Chevre Goat Cheese, Baby Spinach, Red Bell Peppers, Wild Mushrooms, Scallions, Heirloom Tomatoes

SMOOTHIE STATION | + \$22

(Chef Attendant Required)

Made to Order with a Selection of:

Bananas, strawberries, pineapples, mangoes, blueberries, spinach, kale, cucumbers, carrots, almond butter, peanut butter, chia seeds, flaxseeds, Greek yogurt, almond milk, coconut milk, Local honey, agave nectar, pure maple syrup, hemp seeds, granola, shredded coconut, fresh mint, cinnamon







MAXIMUM OF THREE SELECTIONS.

ORGANIC PLAIN & ASSORTED FRUIT CUPS | \$8 PER GUEST

OLD MAJOR PORK BREAKFAST LINKS \$10 PER GUEST

CRISPY SMOKING GOOSE BACON \$10 PER GUEST

CRISPY DUCK BACON \$10 PER GUEST

EGG AND SAUSAGE SLIDER | \$12 PER GUEST

Griddled Cage-Free Eggs, Duck Sausage Patty, and American Cheese on Butter Brioche Bun

GRILLED ASPARAGUS \$12 PER GUEST

OVEN ROASTED ORGANIC VEGETABLES | \$12 PER GUEST

With Whipped Nettle Cheese, Herbs and Balsamic

STEEL CUT OATMEAL | \$12 PER GUEST

Toasted Pecans, Brown Sugar, Raisins, Dried Fruit, Cinnamon, and Honey

FREE RANGE SCRAMBLED EGGS \$16 PER GUEST

Topped with Beecher's Cheddar Cheese

INDIVIDUAL AVOCADO TOAST | \$16 PER GUEST

Topped with Organic Soft-Boiled Egg and Shredded Herb Pesto

BREAKFAST PASTRY BASKET \$16 PER GUEST

Assorted Muffins, Fruit Danish Pastries, Breakfast Breads, and Plain and Chocolate Croissants, Served with Regular and Light Cream Cheese, Sweet Cream Butter, Honey, and Fruit Preserves

ORGANIC EGG FRITTATA | \$17 PER GUEST

Buffalo Mozzarella, Tomatoes, Roasted Asparagus

APPLEWOOD SMOKED BACON & LEEK QUICHE \$19 PER GUEST

TRADITIONAL EGGS BENEDICT \$22 PER GUEST

Organic Free-Range Egg, Canadian Bacon, English Muffin, and Classic Hollandaise

BAGELS AND LOX \$30 PER GUEST

Sustainable Norwegian Farmed Salmon, Bagels, Regular and Light Cream Cheese, Capers, Red Onions, Boiled Eggs, and Dill

ASSORTED MINI BAGELS | \$60 PER DOZEN

Served with Regular and Light Cream Cheese, Sweet Cream Butter, and Fruit Preserves

BREAKFAST PASTRY BASKET \$60 PER DOZEN

Assorted Muffins, Fruit Danish Pastries, Breakfast Breads, and Plain and Chocolate Croissants Served with Regular and Light Cream Cheese, Sweet Cream Butter, Honey, and Fruit Preserves

ASSORTED DONUTS AND BEIGNETS \$60 PER DOZEN





RUSTIC SPREADS | \$28 PER GUEST

- Fresh Seasonal Vegetable Crudité, Served with Guacamole and Homemade Ranch Dip, crackers, and tortilla chips
- > Spinach and Artichoke dip, Crostini
- Traditional Hummus with Raita and Pita Chips

BAKEHOUSE \$28 PER GUEST

MINIMUM OF 50 GUESTS

Select 3 from:

Cinnamon Swirl, Lemon Poppy Seed, Banana, Blueberry, and Double Chocolate

RECESS | \$30 PER GUEST

Four Birds Assorted Cookies, Chocolate Chip Brownie and Blondie Bars

THE PREGAME | \$35 PER GUEST

Sausage en croute, Angus Sliders, Buffalo Fried Chicken Sliders, Warm Pretzels, and Donut Bites

JUST POPPED IN | \$26 PER GUEST

MINIMUM OF 15 GUESTS

Create Your Own Blend:

Assorted Flavored Popcorn, Dry Seasonings, Chocolate Chips, M&M's, Salted Peanuts, Smoked Almonds

KID IN A CANDY STORE \$28 PER GUEST

MINIMUM OF 15 GUESTS

Create Your Own Candy Bag:

Red and Black Licorice, Sour Gummies, Gummy Worms, Caramel Popcorn, Cola Bottles, Assorted Lollipops, and Jellybeans

TREE HUGGER \$28 PER GUEST

MINIMUM OF 15 GUESTS

Create Your Own Blend:

- Assorted Nuts, Dried Seeds, and Candied Fruits
- Proteins and Trail Bars

MORNING SUNSHINE | \$28 PER GUEST

MINIMUM OF 15 GUESTS

Franola Yogurt Parfait, Assorted Miniature Muffins, Seasonal Berry Smoothie Shooters, and Seasonal Fruit Salad

CHOCOLATIER \$35 PER GUEST

MINIMUM OF 15 GUESTS

Chocolate Dipped Fruit, Double Fudge Brownies,
 Handcrafted Chocolates, and Chocolate Cookies



BREAK ENHANCEMENTS

Per Otem

CANDY BARS | \$7 EACH

Snickers, Twix, Kit Kat, Hershey's, Peanut M&M's, Regular M&M's, and Reese's Peanut Butter Cups

ASSORTED SNACK BARS \$16 EACH

Fruit, Granola, KIND Bars, and One Bars

ASSORTED GRAB-N-GO SNACKS \$9 PER BAG

MINIMUM OF 20 EACH TYPE REQUIRED

Chips and Popcorns

GOURMET MIXED NUTS | \$50 PER BOWL

SERVES 12 GUESTS

Per Guest

ASSORTED PETITE COOKIES | \$14 PER GUEST

MINIMUM OF 20 EACH TYPE REQUIRED

ASSORTED SLICED SEASONAL FRUIT AND BERRIES \$18 PER GUEST

VEGETABLE CRUDITÉ \$19 PER GUEST

Served with Assorted Dips

TULIP TREE CREAMERY CHEESE DISPLAY \$25 PER GUEST

Served with Fruit Garnish and Assorted Crackers

Fer Dozen

ASSORTED TEA SANDWICHES | \$60 PER DOZEN

Chef's Selection to Alternate Daily

WHOLE FRESH FRUIT \$60 PER DOZEN

ASSORTED HOMEMADE COOKIES \$72 PER DOZEN

Chocolate Chip, Peanut Butter, Frosted Sugar, and Oatmeal Raisin

ASSORTED MINI MUFFINS \$72 PER DOZEN

Blueberry, Whole Wheat Bran, and Orange Cranberry, Served with Sweet Cream Butter, Honey, and Fruit Preserves

SEASONAL SCONES \$72 PER DOZEN

Served with Lemon Curd, House Clotted Cream, Apricot, and Raspberry Preserves, Fresh Berries

WARM SALTED SOFT PRETZELS | \$72 PER DOZEN

Served with Assorted Mustards





BOXED LUNCH

DESIGNED AS A "TO-GO" OPTION AND NOT FOR ON-PREMISE DINING. ACCOMPANIED WITH CHIPS, FRESH WHOLE FRUIT, A HOMEMADE CHOCOLATE CHIP COOKIE, DISPOSABLE CUTLERY AND SODA OR BOTTLED WATER.

\$68 PER PERSON



(SELECT ONE)

GEMELI PASTA & VEGTABLE SALAD

Cherry Tomatoes, Kalamata Olives, Asiago Cheese,
 Scallions, Chives, and House Italian Dressing

GRILLED VEGETABLE SALAD (GF DF)

Zucchini, Eggplant, Red and Yellow Peppers, Squash, Red Onion, and Rosemary Balsamic Vinaigrette

GERMAN POTATO SALAD (GF)

Yukon Gold Potatoes, Bacon, Onion, Parsley, Dill, Whole Grain Mustard, Banyuls Vinegar

Sandwich & Wrap Selections

(SELECT UP TO TWO)

PULLED CHICKEN FOCACCIA

Pulled Chicken Breast, Roasted Pepper, Spinach, White Cheddar, Pesto Aioli, on a Hoagie Roll

THE SMOKING GOOSE ITALIAN SANDWICH

Mortadella, Pepperoni, Salami, Arugula, Provolone, Red Wine Vinaigrette, Tomato and Onion Relish, Mayo, on a Hoagie Roll

ROASTED AND SHAVED SIRLOIN BEEF SANDWICH

Lettuce, Pickled Onions, Cambozola, Horseradish Aioli, and Hoagie Roll

SUSTAINABLE TUNA SALAD WRAP

Tuna Salad, Calabrian Chile, Arugula, Preserved Lemon, Caper Aioli, in a Spinach Tortilla

TURKEY CLUB (DF)

Bacon, Cured Tomatoes, Grilled Onions, Grilled Mustard Greens, White Cheddar, Aioli on Sourdough Bread

ROASTED VEGETABLES MEDITERRANEAN WRAP (DF)

Filled Eggplant and Zucchini, Oven Roasted Tomatoes, Cucumbers, and Chickpea Hummus in a Whole Wheat Tortilla





APPETIZERS

LUNCH OR DINNER SERVICE.

WILD MUSHROOM RAVIOLO \$17 EACH

Ricotta, Truffle, Cream, Fontina, Herbs

SALMON LOIN EN CROUTE | \$20 EACH

Puff Pastry, Dill Gribiche, Fennel and Parsley Salad, Lemon Vinaigrette

SHRIMP COCKTAIL (GF) | \$21 EACH

Habanero & Horseradish Cocktail Sauce, Lemon

LUMP BLUE CRAB CAKE \$25 EACH

Celery Root, Carrot, Apple Slaw and Classic Tartar Sauce





SALADS

LUNCH OR DINNER SERVICE.

CAESAR SALAD (V)

 Crisp Romaine, Parmigiano Reggiano, Toasted Garlic Croutons, Roasted Cherry Tomatoes, Pickled Red Onion and Traditional Caesar Dressing

TABBOULEH (V)

Couscous, Heirloom Tomatoes, Cucumber, Watermelon Radish, Parsley, Feta, Mint Preserved Lemon Vinaigrette

ROASTED GOLDEN AND RED BEETS (VG GF DF)

Goat Cheese, Indiana Black Walnuts, Chive Oil, Baby Arugula and Banyuls Vinaigrette

BURRATA & HEIRLOOM TOMATO (V DF)

Yellow and Red Tomatoes, Basil Aioli, Aged Balsamic, Burrata, Arugula, and EVOO

SIMPLE HOUSE SALAD (V)

Butter Lettuce, Shaved Fennel and onion, Toasted Pine Nuts, Grated Manchego, Edible Flowers and White Balsamic Vinaigrette

WEDGE SALAD

Baby Head Iceberg, Blue Cheese Crumbles, Smoking Goose Bacon Bits, Tomato, Pickled Red Onion, Served with Blue Cheese dressing





LUNCH OR DINNER SERVICE.

SAFFRON HAM AND BEAN (GF)

Ham, Great Northern Beans, Saffron, Chicken Broth

CHILLED ENGLISH SPLIT PEA AND ROCK SHRIMP

Fresh Peas, Preserved Lemon, Créme Fraiche, Pea Tendrils

FARMERS MARKET VEGETABLE MINESTRONE (DF GF)





ENTRÉE SALADS

LUNCH OR DINNER SERVICE.

COBB SALAD \$60 EACH

Smoked Bacon, Avocado, Roasted Tomatoes, Cucumbers, Boiled Egg, Crumbled Blue Cheese, and Blue Cheese Dressing

RED 8 GREEN OAK LEAF SALAD (DF) \$60 EACH

Shaved Fennel, Orange Supremes, Focaccia Crouton, and Sherry Vinaigrette

NICOISE SALAD \$60 EACH

Green Beans, Cherry Tomatoes, Poached Potatoes, Olives, Tuna Conservas, Soft Boiled Egg, Baby Romaine, Fresh Basil, and Mustard Vinaigrette

WEDGE SALAD \$60 EACH

Baby Head Iceberg, BLUE CHEESE Crumbles, Smoking Goose Bacon Bits, Tomato, Pickled Red Onion, Served with Blue Cheese dressing

FARRO POWER BOWL \$60 EACH

Cucumber, Tomato, Greens, Avocado, Carrots,

Salad Enhancements

Squash, Herbs, and a Soy Sesame Vinaigrette

(MAXIMUM OF 2 SELECTIONS)

- 6oz Grilled Chicken
- ► 6oz Grilled Salmon
- ► 6oz Grilled Sirloin Steak
- Jumbo Shrimp (5 pieces)
- Grilled Cured Tofu Steaks
- ► 6 oz Tuna
- 6 oz Lobster (+\$10)





LUNCH ENTRÉES

MAXIMUM OF 2 SELECTIONS.

COMES WITH SOUP OR SALAD.

SHRIMP AND GRITS \$68 EACH

Tasso Ham Gravy, Goat Cheese Creamy Yellow Grits, Parsley Salad

JUMBO CRAB CAKES (GF DF) \$78 EACH

Old Bay Roasted Fingerling Potatoes, Cole Slaw, and Remoulade

WILD CAUGHT KING SALMON | \$76 EACH

Boiled Baby Potatoes, Pepper Onion Agrodolce,Romesco sauce, Lemon Arugula Salad

PAN-SEARED MONK FISH \$74 EACH

Celery Root Puree, Crispy Speck, Oyster Mushroom Chips Butter Poached Fennel, Chervil, and Extra Virgin Olive Oil

DUCK CASSOULET \$76 EACH

 Braised Duck Hind Quarter, Root vegetables, White Beans, Smoked Pork, Herbs and Bread Crumbs

GRILLED LAMB SIRLOIN (GF) \$76 EACH

 Curried Roasted Vegetables and Chickpeas, Black Rice, Mint Raita

DILL PICKLE BRINED 8 OZ PORK CHOP \$68 EACH

Charred Broccolini, Sweet Potato Puree,
Black Pepper Honey

SLOW BRAISED BONELESS SHORT RIBS \$72 EACH

Caramelized Onion Bread Pudding,
 Braised Carrots, Jus and Horseradish Orange Gremolata

STUFFED CHICKEN FLORENTINE | \$72 EACH

▶ Grilled Asparagus, Wild Rice, and Chicken Jus

ROASTED AMISH CHICKEN BREAST \$69 EACH

Polenta Cakes, Patty Pan Squash, Grilled Lemon, Herbed Chicken Jus

WILD MUSHROOM RAVIOLI | \$68 EACH

Wild Mushroom Ravioli Blend of Wild Mushrooms, Garlic, Shallot, Sherry Cream Sauce, Herbs





DUET ENTRÉES

MAXIMUM OF 1 SELECTION. LUNCH OR DINNER SERVICE.

HERB CRUSTED CHICKEN BREAST & KING SALMON EN CROUTE

\$92 EACH

Wild Mushrooms, Potato Puree, Wilted Spinach, Sauce Florentine

GRILLED CHICKEN BREAST & ROASTED PORK BELLY (DF)

Grit Cake, Balsamic Roasted Beets, Charred Carrot and Walnut Puree, Pork Jus

NY STEAK BULGOGI 8 KIMCHI CHICKEN

\$99 EACH

\$105 EACH

Grilled Bok Choy, Black Rice, Sesame Dressed Chili, and Onions

BEEF TENDERLOIN & ROCK SHRIMP SCAMPI

Green and white Asparagus, Fingerling Potatoes, Italian Parsley

\$105 EACH

SEARED BEEF TENDERLOIN 8 POACHED LOBSTER TAIL

Celery Root-Potato Puree, Asparagus, and Saffron Beurre Blanc

ROASTED EYE OF PRIME RIB 8 CRAB CAKE

\$125 EACH

\$115 EACH

\$95 EACH

\$95 EACH

Pommes Duchesse, Haricot Verts, Baby Carrot, and Sauce Bearnaise

PETITE PORK TENDERLOIN 8 SEARED SCALLOP (GF)

Tart Cherry Wild Rice Pilaf, Butter Poached Turnip, Friscee Bacon Salad, Mustard Jus

HERB CRUSTED LAMB SIRLOIN 8

Potato Gratin, Broccolini, and Sauce Romesco

LANGOUSTINE A LA PLANCHA (GF)





DINNER ENTRÉES

MAXIMUM OF 2 SELECTIONS.

WILD-CAUGHT KING SALMON \$88 EACH

Cauliflower Puree, Roasted Romanesco, Cipollini Onions, and Meyer Lemon Beurre Blanc

PAN-SEARED CHILEAN SEABASS | \$96 EACH

Roasted Grape Tomatoes, Braised Fennel,
Rainbow Carrots, Baby potatoes and Tarragon Oil

CHARRED MISO BUTTER HALIBUT | \$92 EACH

Bok Choy, Black Rice, Radish Salad, and Dashi Broth

ROASTED AMISH CHICKEN | \$78 EACH

Creamy Goat Cheese Polenta, Patty Pan Squash, and Herbed Chicken Jus

STUFFED CHICKEN FLORENTINE \$82 EACH

Grilled Asparagus, Wild Rice, and Chicken Jus

PAN-ROASTED PORK SHANK \$80 EACH

Creamy Polenta, Braised Vegetables, and Pork Jus

TEA SMOKED FIVE SPICE DUCK BREAST | \$86 EACH

Baby Bok Chop, Butternut Squash Puree, Onion Straws, Pomegranate Demi Glace'

SLOW BRAISED BONELESS SHORT RIBS (GF) \$92 EACH

Caramelized Onion Bread Pudding, Braised Carrots, Jus and Horseradish-Orange Gremolata

PAN-SEARED NEW YORK STRIP \$95 EACH

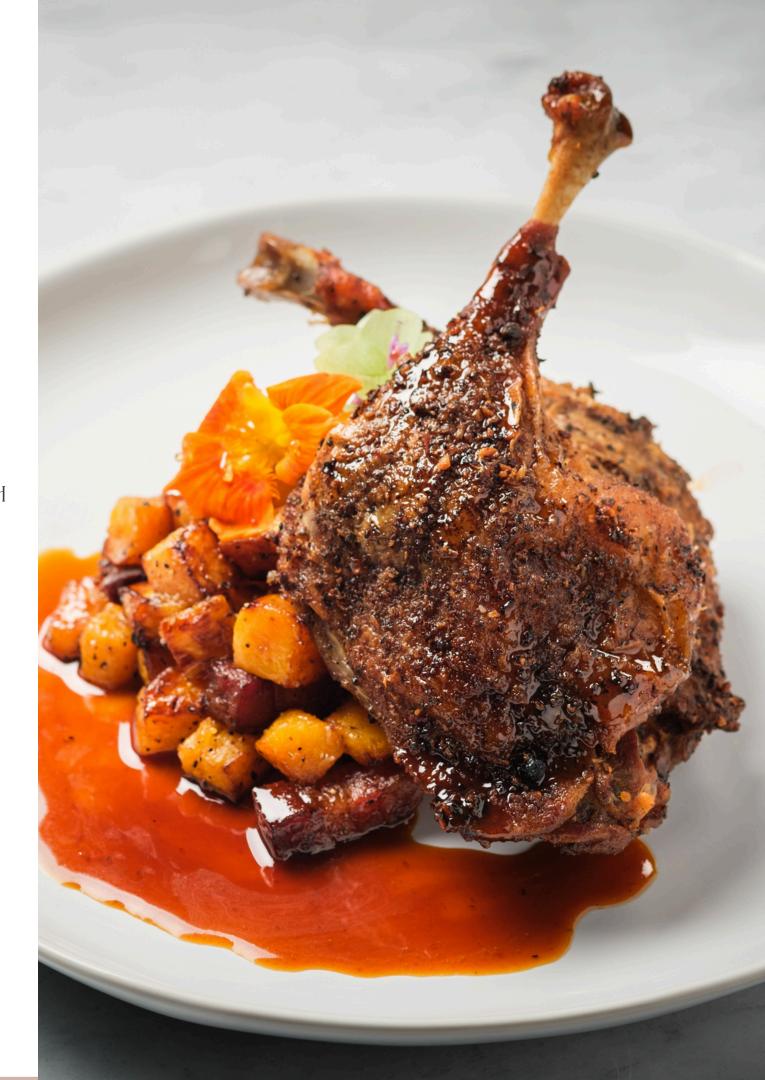
Smoked Marble Potatoes, Shaved Brussel Sprouts, and Sauce Bordelaise

BACON WRAPPED BEEF TENDERLOIN \$105 EACH

Steamed Asparagus, Potato Puree, Tomato Bacon Jam

WILD MUSHROOM RAVIOLI \$78 EACH

Wild Mushroom Ravioli Blend of Wild Mushrooms, Garlic, Shallot, Sherry Cream Sauce, Herbs





VEGETARIAN ENTRÉES

LUNCH OR DINNER SERVICE.

ROOT VEGETABLE TAGINE \$68 EACH

Saffron Couscous, Sultana Raisins, Marcona Almond, and Cumin Tomato Broth

CURRIED CAULIFLOWER STEAK (GF) \$68 EACH

Mint Rice, Charred Lemon, Red Peppers and Raita

BUTTERNUT SQUASH RAVIOLI \$68 EACH

Herb Pesto, Watercress, and Fried Shallot

VEGETABLE 8 MUSHROOM RISOTTO (GF) \$68 EACH

Seasonal Baby Vegetables, Roasted Oyster Mushrooms, EVOO, and Fine Herbs







LUNCH BUFFETS

MINIMUM OF 15 GUESTS REQUIRED.

TASTE OF MEDITERRANEAN | \$88 PER GUEST

- Farro and Vegetable Soup (GF, DF)
- Organic Arugula with Shaved Fennel, Toasted Pumpkin Seeds, and Blueberry and Lemon Vinaigrette (GF, DF)
- Moroccan Couscous with Dried Apricots, Dates, and Vegetable Mirepoix (DF)
- Toasted Orzo Pasta, Crumbled Feta Cheese, Mediterranean Olives, and Herb Vinaigrette
- Crudités of Carrots, Celery, Broccoli, Cauliflower, Cucumbers, and Grape Tomatoes with Tzatziki Sauce (GF)
- Herb-Marinated Chicken Tagine with Sautéed Fennel, Red Onions, Sweet Bell Peppers, and Roasted Tomato Coulis (GF)
- Grilled Salmon Filet and Roasted Garlic White Wine Sauce (GF, DF)
- Oven Roasted Brussels Sprouts, Balsamic Glaze (GF, DF), Greek Brown and Wild Rice Bowls (GF, DF)
- Fresh Fruit Salad (GF DF NF), Cookies, Baklava, Cannolis (NF), and Tiramisu (NF)

MARKET STREET DELI | \$78 PER GUEST

- Farmers Market Vegetable Minestrone Soup (DF)
- Organic Mesclun Green Salad with Assorted Dressings (GF, DF)
- Red Potato Salad with Celery, Bacon, Chives, and Whole Grain Mustard (GF, DF)

BUTCHER BLOCK (DF):

- Pepper Crusted Roasted Beef and Smoked Turkey
- City Ham and Genoa Salami
- Tuna Salad and Chicken Salad

DELI STYLE CHEESEBOARDS TO INCLUDE (GF):

Cheddar, Swiss, Provolone, and Pepper Jack Cheeses

ARTISAN BREAD BASKET TO INCLUDE:

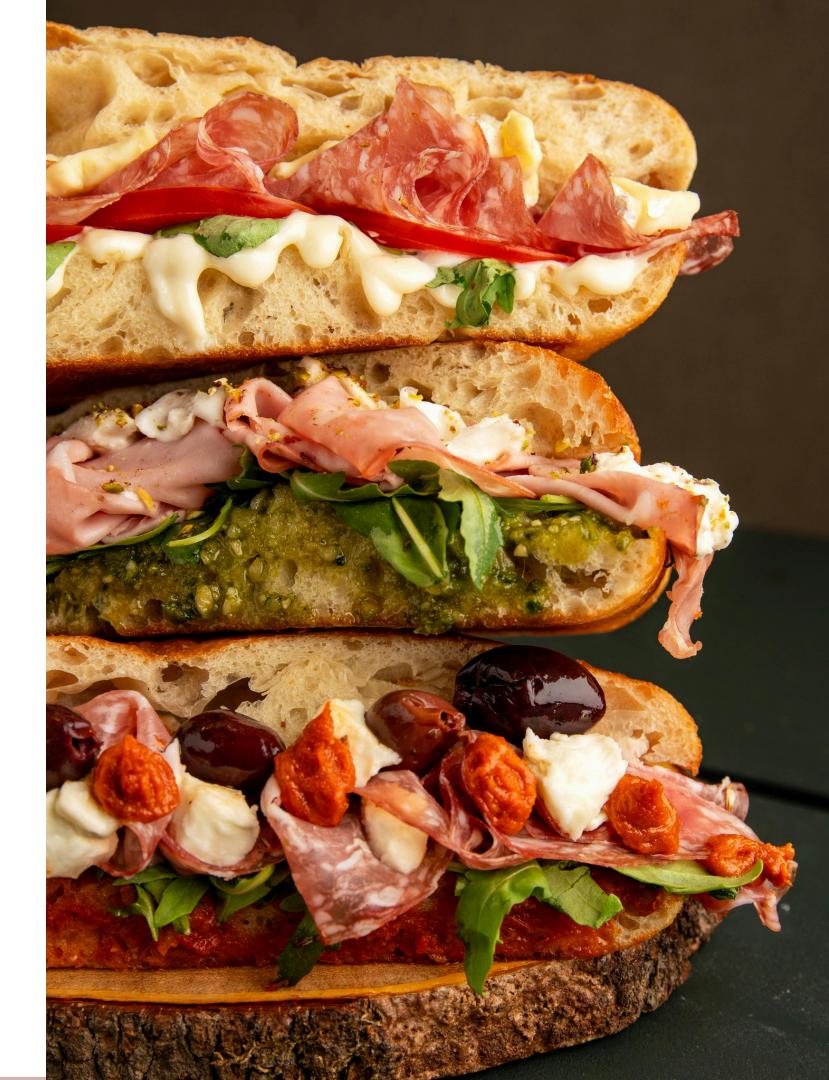
Kaiser Rolls, Ciabatta and Baguettes

RELISHES TO INCLUDE (GF. DF):

Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

ASSORTED CONDIMENTS:

- Dijon and Grain Mustards
- Classic Mayonnaise
- Prepared Horseradish (GF)





THEMED BUFFETS

MINIMUM OF 15 GUESTS REQUIRED.

LUNCH OR DINNER SERVICE.

MIDWEST DELIGHT | \$68 PER GUEST

- Corn and Crab Chowder (GF)
- Burrata Salad, Honey Bacon, Tomato Compote, and Balsamic Vinaignette (GF)
- Marinated Mushroom, Roasted Pepper, and Arugula Salad (GF, DF)
- Orzo Pasta, Crumbled Feta Cheese, Mediterranean Olives, and Herb Vinaigrette
- Crispy Wild King Salmon, Seasonal Mushrooms, Fingerling Potatoes, and Lemon Caper Butter Sauce
- Five Cheese Ravioli and Tomato Basil Ragout
- Braised Boneless Short Ribs and Caramelized Cipollini Onions (GF, DF)
- Herb Roasted Fingerling Potatoes (GF DF) and Seasonal Vegetable Medley (GF, DF)
- Red Velvet Cake Bites (NF), Classic Caramel Apple Tarts (NF), and Kahlua Coffee Cake

WAY OF LIFE \$75 PER GUEST

- Carrot-Ginger Soup and Toasted Millet (GF)
- Roasted Butternut Squash and Frisée, Pomegranate Seeds, Toasted Flax Seeds, Tahini Purée, and Pomegranate Balsamic Vinaigrette (GF, DF)
- Grilled Marinated Kale, Red Chili Flakes, Lemon, Olive Oil, and Blueberries (GF, DF)
- Tomato Gazpacho with Avocado, Micro Cilantro (GF, DF)
- Chicken Scaloppini, Asparagus, Red Pepper Puree (GF)
- Honey Glazed Pork Tenderloin, and Papaya Salsa (GF, DF)
- Spiced Crusted Chicken Breast, Bulgar, and Lemon Caper Sauce (DF)
- Marinated Tofu, Steamed Vegetables, and Ginger Soy (DF) Steamed Brown Rice (GF DF)
- Fresh Seasonal Fruit and Berry Tarts (NF)
- Fresh Fruit Salad (GF DF NF) and Assorted Tea Cookies

GLUTEN FREE \$88 PER GUEST

- Creamy Asparagus Soup with Crispy Pancetta
- Quinoa Salad, Golden Raisins, Herbs, and Lemon Chive Vinaigrette (DF)
- Baby Greens Salad, Grape Tomatoes, English Cucumbers, Shaved Vegetables, and Balsamic Dressing (DF)
- Melon Salad, Feta, Toasted Pistachios, Frisée, Olive Oil, Sweet Chili
- Layered Eggplant Lasagna
- Roasted Sirloin of Beef, Blue Cheese Polenta, and Cabernet Demi-Glaze
- Pan-Seared Chicken Breast, Curried Sweet Potato, Herb Crusted Mahi, Warm Beets, and Orange Salad
- Rosemary and Garlic-Marble Potatoes (DF), Roasted Cauliflower, and Citrus Poached Broccoli (DF)
- Assorted Macarons and Chocolate Dipped Strawberries (NF)



WHEEL-IN BUFFETS

MINIMUM OF 15 GUESTS REQUIRED.

LUNCH OR DINNER SERVICE.

SANDWICH SHOP | \$75 PER GUEST

- Tomato Basil Soup (V)
- Tossed Caesar Salad with Romaine, Croutons, Parmigiano Reggiano, and Caesar Dressing
- Crisp Vegetable Crudites (GF) with Ranch Dip and Bleu Cheese
- German Style Potato Salad (GF DF) and Elbow Pasta Salad

PREPARED SANDWICH HALVES WITH TOMATO AND LETTUCE:

- Peppered Roast Beef and Roasted Mushrooms, Caramelized Onions, and Horseradish Cream on a Kaiser Roll
- Smoked Breast of Turkey, Boursin, Soft Herbs, Cranberry Apple Chutney on a Croissant
- City Ham, Pepperoni, Mortadella, and Pepperoncini's on Ciabatta
- Grilled Vegetables, Goat Cheese, and Pesto on Sun-Dried Tomato Focaccia

ASSORTED CONDIMENTS TO INCLUDE:

Mustards, Mayonnaise, Horseradish, and Pesto Aioli (GF)

ASSORTED SIDES INCLUDE:

- House Made Potato Chips (GF DF)
- Assorted Homemade Cookies, Double Fudge Brownies, and Blondies (NF)

BURGER BAR | \$78 PER GUEST

- Vegetarian Chili (V)
- Crisp Green Salad, Cherry Tomatoes, Cucumbers, Shredded Carrots, Onions, and Assorted Dressings (GF DF)
- German Style Potato Salad, Yellow Fin Potatoes, Frisée, Lardon, and Local Folks Whole Grain Mustard Dressing

BURGER BUNS TO INCLUDE:

Kaiser, Brioche, and Multigrain, GF Buns

PATTIES TO INCLUDE: (GF. DF)

- Black Angus Beef, Turkey, and Impossible Burger (VG)
- Sliced Tomatoes, Onions, Pickles, and Butter Lettuce

ASSORTED CONDIMENTS TO INCLUDE:

- Pickles, Ketchup, Mayonnaise, Mustard (GF DF), BBQ Sauce (DF), and Relish
- Cheeses (GF): Cheddar, Pepper Jack, and Swiss

ASSORTED SIDES INCLUDE:

- Curly French Fries (DF)
- Assorted Homemade Cookies, Double Fudge Brownies, and Blondies (NF)



Buffet Menus

DINNER BUFFETS

MINIMUM OF 30 GUESTS REQUIRED.

INDIANA GOURMET | \$99 PER GUEST



- Corn and Crab Chowder (GF)
- Indiana Grilled Sausage Board, Grilled Vegetables, Condiments, Chutney
- Local Charcuterie Board, Selection of Cheese, Slices of Bread, Crackers, Mustards, and Dried Fruits
- Lentil Salad, Cucumbers, Diced Squash, Goat Cheese, Walnut, and Herb Vinaigrette (GF DF)
- Marinated Cucumber Salad with Mint and Cilantro (GF DF)
- Golden Raisin Couscous Salad (DF)

Entrées

- Braised Boneless Short Ribs and Caramelized Cipollini Onions (GF, DF)
- Herb Soy Glazed Smoked Salmon, Seasonal Mushrooms, Spinach, and Walla Walla Onion Sauce
- Ricotta Lemon and Basil Ravioli with Butter Sauce

Decompaniments

- Herb Roasted Fingerling Potatoes (GF DF)
- Seasonal Vegetable Medley (GF DF)

Dessert Display

Red Velvet Cake Bites (NF), Classic Lemon Chess Tarts (NF), Chocolate Pecan Tarts, and Tiramisu Choux

ALL IN THE FARM GRILL \$115 PER GUEST

Starters

- Garlic Herb Breadsticks and Bread Rolls
- Roasted Butternut Squash Soup with Walnut crumble and Clotted Cream
- Radicchio Cups with Arugula, Candied Cashews, and Honey Emulsion Dressing (GF DF)
- Classic Beef Tartare with Quail Egg and Melba Toast
- Mozzarella, Heirloom Tomatoes, Basil, and Balsamic and Olive Oil (GF)
- Watermelon and Feta Salad (GF)
- Grilled Vegetables with Zucchini, Portobello Mushrooms, Peppers, and Squash (GF DF)

Entrées

- Certified Angus New York Strip Loin with Bourbon-Peppercorn Jus (GF DF)
- Parmesan Crusted Chicken Breast with Lemon Caper Butter
- Herb Crusted Rack of Lamb with Roasted Garlic (GF DF)

Decompaniments

- Garlic Crusted Gold Potato (DF)
- Roasted Rainbow Baby Carrots with Lemon Herb Butter Sauce (DF)

Dessert Display

NY Style Cheesecake Bites (NF), Cayenne Spiked Peanut Brittle (GF), and Raspberry Red Velvet Mousse

Buffet Menus

DINNER BUFFETS

MINIMUM OF 30 GUESTS REQUIRED.

THE US ROUTE 40 \$119 PER GUEST

Starters

- Wild Mushroom Bisque Chive Oil
- White and Green Asparagus Salad with Onions, Cherry Tomatoes, and Dijon Dressing (GF DF)
- Organic Greens with Candied Walnuts, Pickled Red Onion, Crumbled Blue Cheese, and Balsamic Dressing (GF)

Entrées

- Filled Flank Steak with Chimichurri Sauce (GF, DF)
- Pan Seared Snapper with Olives, Capers, Herbs, and Tomatoes (GF)
- Slow Roasted Chicken Breast with Tarragon Cream Sauce (GF)
- Seafood Pasta with Lobster Cream Sauce, Ricotta Cheese, and Spinach Tortellini with Plum Tomato Basil and Cracked Pepper Sauce

Accompaniments

- Roasted Fingerling Potatoes (GF, DF)
- Seasonal Vegetable Medley (GF, DF)
- Sweet Corn Purée (DF)

Dessert Display

Apple Strudel, Assorted Cake Pops, and Opera Cake (NF)

COASTAL CATCH \$129 PER GUEST

Starters

- Corn and Crab Chowder (GF)
- Spinach and Kale Salad with Blueberries, Farro, Shaved Radish Carpaccio, and Raspberry Champagne Vinaigrette (GF)
- Smoke Paprika Braised Octopus with Lemon Yogurt Sauce (GF)
- Roasted Asparagus with Champagne Vinaigrette (GF DF)
- Garlic and Olive Marinated Grilled Calamari (GF DF)

Entrées

- Sun-Dried Tomato Crusted Sea Bass (GF DF)
- Scallop, Shrimp, and Mussel Bouillabaisse (GF DF)
- Citrus Crusted Atlantic Salmon with Tomato Beurre Blanc (GF)
- Chicken Milanese, Micro Herb Salad, Preserved Lemon Herbed Bulgur with Roasted Baby Bell Peppers, and Assorted Roasted Baby Vegetables (GF DF)

Decompaniments

Boursin Cheese Mashed Potatoes

Dessert Display

Assorted Homemade Cookies and Double Fudge Brownies (NF)

HORS D'OEUVRES

Catering the InterContinental Life



MINIMUM ORDER OF TWO (2) DOZEN OF EACH HORS D'OEUVRES.

MAXIMUM OF SIX (6) DIFFERENT SELECTIONS ALLOWED PER FUNCTION.

WHITE GLOVE TRAY PASSED SERVICE IS INCLUDED.



HOT BITES

MALAYSIAN CHICKEN SATAY (GF DF) \$84 PER DOZEN

Lemongrass Soy Caramel Sauce

VEGETABLE SAMOSAS (VV) \$84 PER DOZEN

Yogurt Sauce and Mint Chutney

MINI FAIR OAKS GRILLED CHEESE \$84 PER DOZEN

Cheddar Cheese

VEGETARIAN SPRING ROLL (VV) \$84 PER DOZEN

LITARIAN SPRING ROLL (VV) DOT FLR DOZL

Rice Noodle, Cilantro, Carrot, Cucumber and Sweet Chili Sauce

SPINACH SPANAKOPITA \$84 PER DOZEN

Spinach and Feta Cheese

CHICKPEA 8 MANCHEGO FRITTER \$85 PER DOZEN

Red Pepper Aioli

CRISPY POTATO WRAPPED SALMON \$96 PER DOZEN

Basil, Smoked Salt

FARM MEATBALLS \$96 PER DOZEN

Lamb, Pork and Beef Meatballs in an Arrabiata Sauce

PRIME BEEF STRIP LOIN (DF) \$96 PER DOZEN

Red Onion Marmalade and Baguette Crostini

SHRIMP MINI TACOS | \$96 PER DOZEN

Cabbage Slaw and Tomatillo Salsa

MINI BEEF WELLINGTON \$96 PER DOZEN

Mushroom Duxell, and Sel Gris

BLACKENED SHRIMP (GF, DF) \$120 PER DOZEN

Garlic Marmalade

MINI CRAB CAKE BALLS (DF) \$120 PER DOZEN

Celery, Old Bay Aioli, and Panko

BACON WRAPPED SEA SCALLOPS (GF, DF) \$120 PER DOZEN

Garlic Butter and Parsley



Hors D'Oeuvres

CHILLED BITES

GRANDMA'S DEVILED EGGS (GF, DF) \$84 PER DOZEN

Espelette Pepper and Scallion

VICHYSSOISE IN GLASS (V) \$84 PER DOZEN

Potato, Leeks, Onion and Cream, and Chopped Chives

MINI BRUSCHETTA (VG) \$84 PER DOZEN

Olive Tapenade and Micro Basil

SUMMER ROLL (V) \$84 PER DOZEN

Vegetables with Peanut Sauce

CHILLED SHRIMP (GF DF) \$84 PER DOZEN

Cocktail Sauce and Lemon Coulis

CHICKEN LIVER MOUSSE \$96 PER DOZEN

Butter Toasted Milk Bread, Pickled Grape, and Chervil

JAMON-WRAPPED MELON (GF, DF) | \$96 PER DOZEN

Olive Oil

TRUFFLE BRIOCHE \$96 PER DOZEN

Truffle Mousse, Brie Cheese, and Sea Salt

SMOKED SALMON MOUSSE ON TOAST \$96 PER DOZEN

Pickled Mustard Seeds, Micro Greens, and Chives

SCALLOP CEVICHE (GF, DF) | \$108 PER DOZEN

Citrus Supremes, Chili, Crispy Tortilla

LOBSTER BRIOCHE (DF) \$120 PER DOZEN

Marinated Lobster and Saffron Rouille

BEEF TARTARE CROSTINI \$120 PER DOZEN

Dijon, Shallot, Egg Yolk, and Capers

CRAB SALAD (DF) | \$120 PER DOZEN

Crème Fraiche, Fine Herbs, and Milk Bread







Seceptions STATIONS

FOR STATIONS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST THREE HOURS. A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR. MINIMUM GUARANTEE OF 15 GUESTS REQUIRED.

INDIANA MEAT & CHEESE \$30 PER GUEST

- Array of domestic & International Artisan Cheeses
- Selection of Salt Blade Salumi, Genoa Salami, Mortadella, Duck Rillettes, Soppressata, and Bresaola
- Served with Pickled seasonal Vegetables, Cornichon, Whole Grain Mustard, House-Made Preserves
- Fresh and Dried Fruit Garnish, Stone Ground Wheat Crackers, Grissini, Crostini, Spanish torta

FLAVORS OF THE MIDDLE EAST \$35 PER GUEST

- Lamb Kofta with Mint Yogurt Zatar Spiced Beef Kebob
- Arabic Lemon Spice Chicken Skewers
- Served with Baba Ghanoush, Tabbouleh Crisps, and Soft Flatbread

HOOSIER SAUSAGE BOARD | \$40 PER GUEST

- Assorted Local Sausages consisting of Beef, Pork, Lamb and Bison
- Soft Pretzels, Beer Cheese, Honey Mustard
- House Pickles, Assorted Mustards, Cinnamon Sugar

LATIN FLAVORS | \$45 PER GUEST

- Wild Argentina Red Prawns Aguachile, Jicama, Cucumber, Chilies
- Caribbean Rice and Beans
- Crispy Plantain Tostones, Mojo Sauce
- Pork Shoulder Cochinita Pibil, Pickled Red Onion, Cilantro
- Corn and Flour Tortillas
- Guacamole
- Sour Cream



SECEPTIONS

FOR STATIONS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST TWO HOURS.

A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR. MINIMUM GUARANTEE OF 15 GUESTS REQUIRED.

TAPAS & CONSERVAS \$35 PER GUEST

- Marinated Green Olives with Rosemary and Olive Oil Chorizo Stuffed Dates
- Bacalao Stuffed Piquillo Peppers
- Asparagus and Jamón Ibérico
- Sardine and Tomato Bocadillo

SALAD STATION (GF, DF) \$35 PER GUEST

- Greens to Include (GF DF): Romaine, BabySpinach, Arugula, and Mixed Greens
- Dressings to Include (GF): Classic Caesar, Balsamic Vinaignette, and Green Goddess
- Proteins to Include: Grilled Marinated Chicken, Sauteed Shrimp, and Grilled Steak
- Toppings to Include: Cherry Tomatoes, Cucumbers, Shredded Carrots, Sliced Radishes, Red Onions, Ciliegini Mozzarella(GF), Feta Cheese (GF), and Pepperoncinis (GF, DF)

PASTA STATION* (GF, DF) \$55 PER GUEST

- Select Two: Garlic Pesto, Cremini Mushrooms and Sun-Dried Tomato, Braised Pork Sugo, and Puttanesca Sauce
- Select Two: Cavatelli, Orecchiette, Penne, and Rigatoni Served with Red Chili Flakes, Parmesan, Olives, Focaccia, and Garlic Bread Sticks
- Proteins to Include: Grilled Marinated Chicken, Sauteed Shrimp, and Italian Sausage

PACIFIC NORTHWEST SEAFOOD (DF) | \$80 PER GUEST

- Chilled Mussels and Oysters
- Smoked King Salmon, Shaved Red Onions, Capers, and Lemon Wedges
- Classic Shrimp Cocktail, Fresh Lemon, and House Cocktail Sauce
- Crab Salad on Toast
- Served with Sourdough Bread



Receptions CARVING STATIONS

FOR STATIONS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST TWO HOURS.

A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR. MINIMUM GUARANTEE OF 15 GUESTS REQUIRED.

HERB CRUSTED RACK OF LAMB | \$120 PER RACK

Roasted Garlic Demi-Glaze (Each rack includes 8 lamb chops), Served with Mint Jelly

HONEY SMOKED MAPLE HAM (GF, DF) \$475 EACH

SERVES 40 GUESTS

- Butter Baked Parker House Rolls
- Served with Dry Apricot and Grand Marnier Sauce

ROASTED PORK TENDERLOIN SERVES 25 GUESTS

- Tomato Bacon Jam
- Served with Pork Demi, Whole Grain Mustard

SALT CRUSTED NEW YORK STRIP \$525 EACH

SERVES 30 GUESTS

Silver Dollar Rolls, Horseradish Cream, and Whole Grain Dijon Mustard

ROASTED TURKEY BREAST \$550 EACH

Served with Cornbread Stuffing and Classic Turkey Gravy

HERB-CRUSTED PRIME RIB \$650 EACH

SERVES 35 GUESTS

- Silver Dollar Rolls and Yorkshire Pudding
- Served with Creamed Horseradish, English Mustard, and Natural Jus

CEDAR PLANK ROASTED ATLANTIC SALMON (GF) SERVES 20 GUESTS

Silver Dollar Rolls, Leeks, and Wild Mushrooms



ENHANCE YOUR CARVING STATION WITH A SIDE DISH

BLACK TRUFFLE AND POTATO | \$12 PER PERSON AU GRATIN (GF)

BUTTER WHIPPED YUKON | \$12 PER PERSON POTATOES (GF)

CANDIED YAMS (GF) \$10 PER PERSON

Maple Glaze

RATATOUILLE CASSEROLE (GF DF) \$13 PER PERSON

ASPARAGUS GRATIN (GF) | \$11 PER PERSON

Tomato and Reggiano Cheese

MUSHROOM CASSOULET (GF, DF) \$12 PER PERSON

LOBSTER MAC AND CHEESE \$15 PER PERSON



DESSERT STATIONS

BASED ON TWO-HOUR SERVICE. FOR STATIONS REQUIRING A CARVER, CHEF ATTENDANT, OR STATION ATTENDANT, A FEE OF \$250 WILL BE APPLICABLE.

A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

ONE ATTENDANT PER EVERY 50 GUESTS.
MINIMUM GUARANTEE OF 15 GUESTS REQUIRED.

CHERRIES JUBILEE* (GF, NF) \$25 PER GUEST

- French Griotte Cherries, Brown Sugar, and Butter
- Flambéed with Kirshwasser Cherry Brandy
- Served with Vanilla Ice Cream

MINIATURE GRAND FINALES \$27 PER GUEST

- Display of our Pastry Chef's Finest Custards
- Petite Cakes
- Verrines
- Delectable Pastries
- Fancy Cookies

CHOCOLATE INDULGENCE \$30 PER GUEST

- Chocolate Mousse in Edible Tulip Cups (GF, NF)
- Handcrafted Chocolates (GF)
- Chocolate Dipped Strawberries (GF, NF)
- Baked Chocolate Tarts (NF)
- Chocolate Chip Cookies (NF)
- Double Fudge Brownies (NF)





LATE NIGHT SNACKS

BASED ON TWO-HOUR SERVICE. FOR EVENTS REQUIRING ATTENDANTS, A FEE OF \$250 PER ATTENDANT WILL BE APPLICABLE FOR THE FIRST TWO HOURS.

A CHARGE OF \$50 PER HOUR PER ATTENDANT WILL BE APPLICABLE FOR EACH ADDITIONAL HOUR.

Select 2 Hems

\$30 PER GUEST

Select 3 Hems

FOR \$40 PER GUEST

TRIO OF MINIATURE DESSERTS

MINIATURE GRAND FINALES

Display of our Pastry Chef's Finest Custards, Petite Cakes, Verrines, Delectable Pastries, and Fancy Cookies

MINIATURE PIES AND TARTS

Freshly Baked Seasonal Fruit Pies, and Fruit Tarts

CHOCOLATE CHIP COOKIES

MINI GRILLED CHEESE AND TOMATO BISQUE SHOOTERS

MINI CHICKEN AND CHEESE QUESADILLAS

Guacamole and Sour Cream

HOUSE STUFFED PEPPERONI BREADSTICKS

MINI PHILLY CHEESESTEAK

MOZZARELLA CHEESE STICKS

Marinara Sauce

PARMESAN TRUFFLE FRIES

Aioli

FARM MEATBALLS IN ARRABIATA SAUCE

BONELESS CHICKEN WINGS

BBQ and Ranch Dressing

MINI ANGUS CHEESEBURGERS

American Cheese on a Brioche Bun

SAUSAGE EN CROUTE

Whole Grain Mustard

FISH FILET SLIDERS

Tartar Sauce on a Brioche Bun





BARS & BOTTLES



PREMIUM BAR

- Tito's Handmade Vodka
- Illegal Mezcal
- Bombay Sapphire Gin
- Maker's Mark Bourbon
- Jameson Irish Whiskey
- BACARDÍ Superior Rum
- Milagro Blanco Tequila
- Johnnie Walker Black Scotch
- Jack Daniels Whiskey
- The Seeker Sauvignon Blanc
- The Seeker Chardonnay
- The Seeker Red Blend
- The Seeker Pinot Noir
- Juvé y Camps Cava
- Stella Artois
- Michelob Ultra
- Heineken
- Modelo Especial
- Indianapolis Lager
- Hoppopotamus IPA
- Heineken 0.0
- High Noon

Pricing per Person

2 HOUR: \$44

3 HOURS: \$52

4 HOURS: \$60

5 HOURS: \$68

ULTRA-PREMIUM BAR



- Grey Goose Vodka
- Illegal Mezcal
- Casamigos Blanco Tequila
- BACARDÍ Superior Rum
- Planteray 3 Star Rum
- Tanqueray 10 Gin
- Buffalo Trace Bourbon
- Jameson Irish Whiskey
- Bulleit Rye Whiskey
- Macallan 12-Year Scotch
- Hennessy VSOP Brandy
- Stoneleigh Sauvignon Blanc
- Ablert Bichot Macon-Villages Chardonnay
- Decoy Cabernet Sauvignon
- Belle Glos Balade Pinot Noir
- Schramsberg Mirabelle Brut
- > Stella Artois
- Michelob Ultra
- Heineken
- Heineken 0.0
- Modelo Especial
- High Noon
- Indianapolis Lager
- Hoppopotamus IPA

2 HOUR: \$50

3 HOURS: \$58

4 HOURS: \$66

5 HOURS: \$74



SIGNATURE COCKTAILS

PRICING IS BASED ON SELECTED BAR TIER. MAXIMUM SELECTIONS OF TWO SIGNATURE COCKTAILS PER FUNCTION. CHARGED ON CONSUMPTION, PER DRINK.

PREMIUM SPIRIT \$13 EACH COCKTAIL

ULTRA PREMIUM SPIRIT \$16 EACH COCKTAIL

SUPERBERRY FIZZ

Gin, Lemon, Canton Ginger Liqueur, Simple Syrup, and Blueberries

HEMINGWAY SLING

Gin, Sweet Vermouth, Lemon Juice, Bitters, and Soda

ON TAYLOR

Gin, Earl Grey Tea, Lemon, and Honey Syrup

PADURA MOJITO

Rum, Lime Juice, Simple Syrup, Mint Leaves, and Soda

CABLE CAR

Rum, Triple Sec, Fresh Lemon, and Simple Syrup

STEINBECK MANHATTAN

Bourbon, Martini and Rossi Sweet Vermouth,Angostura Bitters, and Brandied Cherries

ORGANIC AGAVE MARGARITA

Tequila, Organic Agave Nectar, and Fresh Lime Juice

SEATTLE SUNSET

Vodka, Peach Puree, Pineapple Juice, Lime, and Sparkling wine

SUMMER BREEZE

Vodka, Blueberry Syrup, Lavender Syrup, Lime, and Soda

F. SCOTT OLD FASHIONED

Bourbon, Lemon Peel, Simple Syrup, and Angostura Bitters

GARDEN & GINGER (NON-ALCOHOLIC)

Seedlip Garden 108, Fever Tree Ginger Ale, and Rosemary





SPECIALTY BARS

ALL SPECIALITY BAR PRICING BASED OFF 2 HOURS OF SERVICE.

COFFEE BAR \$32

- Freshly Brewed Locally Roasted Coffee and Decaf
- Jameson Irish Whiskey & Maker's Mark Bourbon
- Hot Cocoa, Whipped Cream, and Chocolate Shavings
- Bailey's, Cointreau, Kahlua, and Amaretto Disaronno

MIMOSA OR BELLINI BAR MINIMUM OF 25 GUESTS

(Select two):

- Freshly Squeezed Orange Juice
- Grapefruit
- Blueberry Syrup
- Pineapple Juice
- Peach Puree or Cassis Kir (Garnished with fresh berries)

(Select one):

Lunetta Prosecco, Veneto, Italy	\$32
Piper-Heidsieck Cuvee	\$40
Veuve Clicquot, France	\$48

SMOKE WHISKEY BAR \$32

- Maker's Mark Bourbon
- Bulleit Rye Whiskey
- Flavor: Rosemary, Orange, Applewood Chips, and Sherry Oak

BLOODY MARY BAR | \$32 MINIMUM OF 25 GUESTS

(Select two):

- Traditional, Smoked, or Spicy Bloody Mary Mix
- Served with Tito's Vodka, Bombay Sapphire, and Milagro Blanco Tequila
- Celery, Olives, Cocktail Onions, Crispy Bacon Strips, Horseradish, Tabasco Hot Sauce, Lemon, and Lime

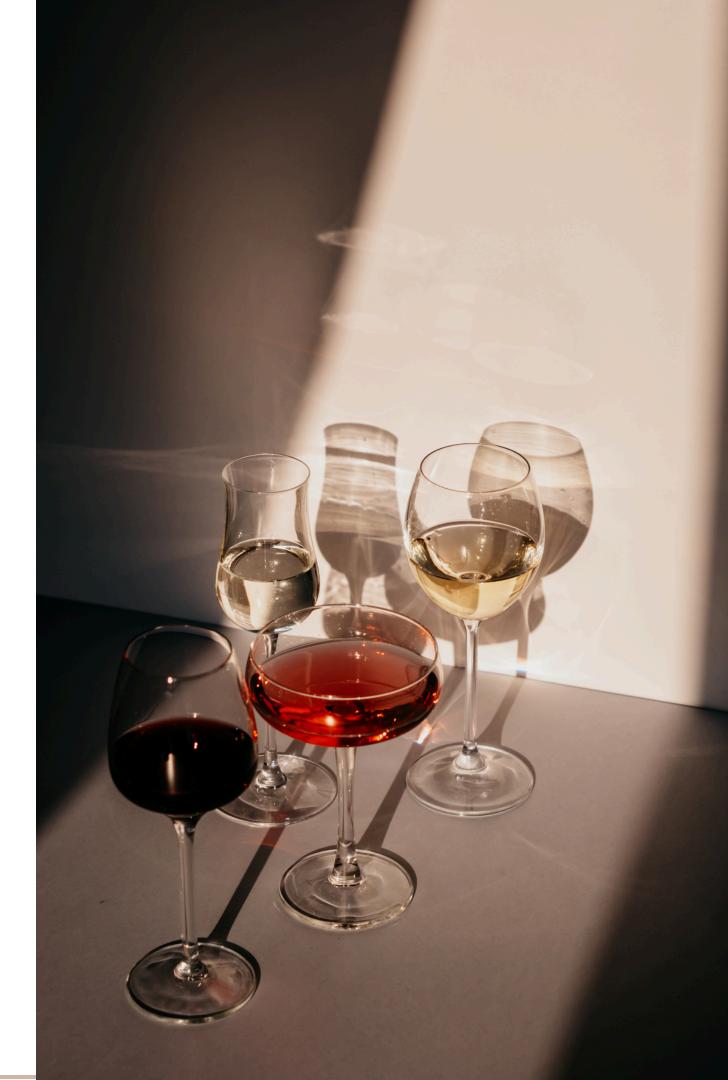




WINE LIST

SELECTION OF UP TO TWO (2) RED WINES, TWO (2) WHITE WINES, & ONE (I) SPARKLING IS RECCOMMENDED. WINE IS CHARGED ON CONSUMPTION, PER BOTTLE.

SPARK	LING WINE		SAU	VIGNON BLANC	
>	Lunetta Prossecco	\$42	>	Emmolo	\$50
>	Juvé y Camps Cava	\$62	>	Stoneleigh	\$46
>	Schramsberg Mirabelle Brut	\$78			
CHAMI	PAGNE 8 ROSÉ			T NOIR	C / 1
>	Veuve Clicquot Rosé	\$198	>	Belle Glos Balade	\$64
>	Veuve Clicquot Yellow Label Brut	\$198			
>	Piper-Heidsieck Cuvee NV1785 Brut	\$160	MERLOT		
>	Dom Perignon Brut 2013	\$750	>	Decoy by Duckhorn, Napa Valley, California	\$62
>	La Fete du Rose	\$66	>	Luke	\$59
CHARE	OONNAY		CABE	ERNET SAUVIGNON	
>	Cakebread Napa Valley, California \$145	\$97	>	Domaines Barons de Rothschild Lafite Les Légendes	\$46
>	La Crema, California	\$50	>	Louis M Martini, Napa Valley, California	\$125
> ,	Albert Bichot Mâcon-Villages, France	\$50	>	Caymus, Napa Valley, California	\$178





BEER 8 NON-ALCOHOLIC

LOCAL CRAFT BEER | \$9

- Indianapolis Brewery Lager
- Hoppopotamus IPA

DOMESTIC BEER

- Michelob Ultra \$8
- High Noon \$9

IMPORTED BEER | \$9

- Heineken
- Stella Artois
- Modelo Especial

NON-ALCOHOLIC BEER | \$8

Heineken 0.0

ENERGY DRINKS | \$8

- Red Bull
- Red Bull Sugar Free

ASSORTED SOFT DRINKS | \$7

- Bottled Water
- Sparkling Water
- Coke, Diet Coke, and Sprite

FRUIT-INFUSED WATER | \$62 PER GALLON

FRESH JUICE 8 LEMONADE \$68 PER GALLON

Orange, Grape fruit, Apple Cider, Lemonade, and Iced Tea

BOTTLED JUICE | \$7 PER GUEST

Cranberry, Apple, Orange

HUBBARD & CRAVENS COFFEE | \$140 PER GALLON

PALAIS DES THES TEA | \$140 PER GALLON



GENERAL INFORMATION

FOOD 8 BEVERAGE

Food and Beverage selections should be confirmed at least 30 days prior to the date of the event(s). No food or beverage of any kind will be permitted to be brought into the hotel or to leave the premises by the host or invitees without the permission from the hotel.

MENU PRICING

Menu prices and service charge will be confirmed 90 days in advance. For events booked more than 90 days in advance, the menus provided at time of contracting are for information purposes only and should not be considered a guarantee of menu price and service charge.

DIETARY RESTRICTIONS

The hotel is pleased to accommodate your guests' dietary restrictions. Please notify your Event Manager of any special dietary requests 3 business days prior to the event. Throughout the menu you will find symbols noting vegetarian, vegan and gluten free options that are appropriate for all guests.

SERVICE CHARGE

The service charge is currently 25% and includes, but is not limited to, gratuity for the banquet team.

LABOR FEES

If the host requires extra service personnel, a \$250 per server charge will be applied for each additional server required for the first 4 hours.

PARKING

Valet parking is available for all events. Day and evening parking will be available for a reduced rate when paid by and posted to the client's master account. Please contact your Catering representative for current pricing.

GUARANTEES

To ensure adequate preparation, a guarantee of the number of guests attending is required, 7 business days prior to the event day. You will be charged for the guarantee, or the number served, whichever is greater. In the event that no guarantee is given, the original number of contracted guests will be used for billing.

INTERNET CHARGES

(Meeting Rooms) – The hotel offers wired and wireless internet connections in our banquet space. The hotel is serviced with a very high speed connection. Group internet arrangements will be made with hotel IT manager and can be customized to meet your bandwidth and privacy needs.

BANQUET ROOM SETUP

Rooms will be set according to your instructions and as deemed appropriate by your Catering representative. The client will confirm the setup of the room on the banquet event order (BEO) and diagram. If the client makes any significant changes to the room setup after the BEO and diagram have been signed and is within 14 days of event, a setup change fee of \$250 - \$1,000 will be assessed, depending on the severity of the setup change.

BANQUET ROOMS

Banquet rooms are assigned according to the anticipated number of guests and setup requirements at the time of booking. Should these factors change in the planning process, the hotel reserves the right to transfer the function to a more appropriate room.

SPECIAL SERVICES

Should you require entertainment, photography, florals, decor or ice carvings, your Catering representative will be happy to assist you with recommendations.

FOOD LABELS, PRINTED MENUS, AND PLACE CARDS

The Catering Department will provide individual buffet labels for your event at no additional fee. Individual place cards or menus are required for plated menus. InterContinental can provide individual place cards and menus at a fee of \$3.00 per menu.

SHIPPING

To ensure efficient handling and storage of materials, boxes should not be sent to the hotel more than 2 days prior to the event start date. The client will be billed starting at \$10.00 per box for storage and handling. Any box delivered prior to two days before the contracted arrival date will be charged an additional \$25.00 per day on top of the per box fee.

DAMAGE, CLEANING & PROHIBITED ITEMS

The hotel is not responsible for any damage or loss to any merchandise articles or valuables belonging to the host or their guests located in the hotel prior to, during, or subsequent of any function. The host is responsible for any damages incurred to the hotel, including those involving the use of any independent contractor arranged by the host or their representative.

\$1,000 Service Cleaning Fee applies for events with décor clean-up, including floral, table décor, etc. For excessive cleaning requirements, an additional fee of \$250 per hour applies.

Confetti, glitter, and any tacking or hanging on walls is prohibited. Candles must be in a vessel, with the flame at least 2" below the top. All other open flame is prohibited.

VENDORS

Load-ins for events will be through the loading dock only. The hotel does not permit vendors to load-in meeting materials or equipment through the hotel lobby.

DEPOSITS & CANCELLATION

Please reference your agreement for specific deposit and cancellation terms

EVENT INCLUSIONS

All events include the use of chaise, tables of various sizes, napkins, table numbers and candles.

F8B MINUMUM

Events are subject to a food and beverage minimum includes any food, beverage and bar services for the party, guests and vendors.

TAX

All food and beverage charges will be subject to applicable taxes at the current rate of 9%, an administrative fee of 7%, and gratuity at 18%, which will be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

