



## *POLICIES & PAYMENT*

### *Food Service*

Thank you for selecting the Horizon Convention Center to host your event. We offer special event consulting and custom catering for all types of events. Please note that no food or beverage of any kind may be brought into the facility by the patron, any of the patron's guests or invitees. While our menus offer a variety of items to choose from, your catering representative and our executive chef will be happy to work with you to create a custom menu for your event. All buffets will remain in place for service for a maximum of one and a half hours and no remaining food may be taken out of the facility, in accordance with the Indiana Department of Health Guidelines. Please note that special meal requests to accommodate particular allergies or dietary needs beyond a designation of vegetarian will incur an additional charge of \$10 above the selected main entrée price to offset the additional labor incurred in preparation.

### *Beverage Service*

Horizon Convention Center offers a complete selection of beverages to complement your function. Please note that the State of Indiana Liquor Laws regulate alcoholic beverages and services. Horizon Convention Center is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

### *Contracts*

A signed copy of the Banquet Event Order (BEO) must be returned to the Sales and Events Manager within ten (10) business days prior to all events. The signed contract with its stated terms and addendum (if applicable), constitutes the entire agreement between the client and Horizon Convention Center.

### *Pricing*

Prices are quoted ninety (90) days in advance of an event, but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed for sixty (60) days. A 20% Service Charge and 8% State Sales Tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, Horizon Convention Center requires a copy of the Indiana Gross Retail and use Tax Certificate with your signed Banquet Event Order. **PLEASE BEAR IN MIND THAT EVEN IF YOUR ORGANIZATION IS TAX EXEMPT, YOU ARE ONLY EXEMPT FOR A FOOD FUNCTION WHEN THE EVENT IS A FUNDRAISER.**

If a certificate is not received prior to invoicing, Indiana Sales Tax will be collected on all invoices. Organizations are exempt from the food and beverage and sales tax of 8% only if the event is considered a fundraising event. If your event is considered a fundraising event, you must complete the "Food and Beverage Tax Exemption" form provided by the Horizon Convention Center, in accordance with the Indiana Department of Revenue Bulletin #10 and the Indiana Administrative Code #45-IAC 22-5-51. This form must be submitted with your tax-exempt form.

### *Guarantee*

The Horizon Convention Center must have your menu selection(s) and an approximate number of guests you expect 21 days prior to your event date. Minimum guaranteed counts and payment are to be provided to your sales manager 10 days prior to the event start date. Final counts for all events are due four business days prior to the event date with the exception of social events which are required to provide the final count and payment in full, 10 days prior to the event date. If there is an increase to your count after payment, we will require a valid credit card for the balance or a pre-approved credit application, to send you a post event invoice.





## *POLICIES & PAYMENT*

### *Guarantee*

The number provided will be the minimum number of meals for which you will be billed. The Horizon Convention Center will not be responsible or liable for serving additional guests after receiving the final count, but will do so based on the availability of product. **Any meal increase after receiving the final count will also incur an additional \$10 increase per meal over the selected entrée price.**

Any adjustments, additions or replenishments of the contracted catering service will be reflected in a final invoice with payment due 15 days from invoice date, based on prior arrangement with your sales manager. We will accept cash, personal checks and cashier's checks. For your convenience, payment may also be made by MasterCard, Visa, Discover or American Express.

### *Payment*

100% of the estimated bill is to be paid ten days prior to the event for all events. Cash or a cashier's, certified or corporate check, American Express, MasterCard Visa and Discover are also acceptable forms of payment at the Horizon Convention Center. In the event additional charges are accumulated we will require a valid credit card for the balance or a pre-approved credit application, to send you a post event invoice.

All menu selections will incur a 20% Service Charge, a 7% State Sales Tax and a 1% County Food & Beverage Tax unless otherwise noted by your catering representative.

If your organization or event is Tax-Exempt, it is the responsibility of the event organizer to provide the caterer with proper documentation prior to invoicing. Documentation provided after invoicing will not constitute an adjustment on event invoice.

### *Cancellation Policy*

If the event organizer cancels the event(s) or otherwise terminates this contract within ten (10) business days prior to the start of the event(s), then the event organizer will be reimbursed 75% of the catering pre-payment. If the event is cancelled within nine (9) days of the event(s), then the event organizer will be reimbursed 25% of the catering pre-payment. If the event is cancelled within three (3) days of the event(s), then the event organizer will forfeit all catering pre-payments.

### *Labor Charges*

Lunch and dinner services are based on five (5) hours, which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up. Breakfast and reception service is based on four (4) hours which includes one (1) hour for set-up, two (2) hours for service and one (1) hour for clean-up. In the event that the service shift exceeds the above time frame, an additional labor charge of \$15.00 per hour per wait person will be applied. Meeting breaks are priced for drop-off service. Requests for attended meeting breaks and/or beverage service on consumption will incur a \$50 labor fee unless they are directly before or after a full meal function.

Set up fees of \$150 per bar will be waived when minimum sales of \$350 is generated per bar during a 4-hour function. After the four-hour period, increased set-up fees and minimums will apply. Based on attendance, additional bartenders may be required and will be charged at a rate of \$25 per bartender, per hour.

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HORIZON  
CONVENTION CENTER



## *BREAKFAST*

### *continentals*

#### *The Good Morning Muncie*

Assorted Danish, chilled orange and cranberry juices,  
freshly brewed coffee (regular and decaffeinated) and select teas ~ \$5.25

#### *The Delaware County Deluxe*

Assorted Danish and muffins, chilled orange and cranberry juices,  
freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$6.95

#### *The Healthy Alternative*

Fresh whole fruit, granola bars, trail mix, assorted yogurts and assorted fruit juices ~ \$6.95

#### *Rise and Shine*

Assorted breakfast bars, fruit salad, individual yogurts, chilled juices,  
freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$7.95

#### *The Health Watch*

Fresh sliced fruit with seasonal berries, individual cups of low fat yogurt, and banana nut muffins served with margarine,  
assorted dry cereals served with 2% milk, chilled orange and cranberry juices, freshly brewed coffee (regular and decaffeinated)  
and select hot teas ~ \$8.95

### *a la carte breakfast items*

Whole Fresh Fruit (*each*) ~ \$ 1.50

Bite Size Fresh Fruit with Yogurt Dip (*per guest*) ~ \$2.25

Assorted Soft Drinks (*each*) ~ \$2.00

Bottled Water (*each*) ~ \$2.00

Assorted Yogurt and Granola (*each*) ~ \$2.00

Bagels with Flavored Cream Cheese (*dozen*) ~ \$20.00

Coffee, Decaffeinated Coffee and Select Teas ~ \$17.95 (*gallon-minimum 2 gallons*)

Assorted Fruit Juices (*each*) ~ \$1.25 *Orange, Grape, Apple, Orange-Pineapple, Cherry-Apple (4 oz.)*

Lemonade, Iced Tea, Milk, Cranberry or Orange Juice ~ \$17.95 (*gallon – minimum 2 gallons*)

### *Breakfast Omelet Action Station*

Add real sizzle to your morning meal by including a chef-attended omelet station.

Omelet items include: Farm-fresh eggs, cheddar and Swiss cheeses, mushrooms,  
green onions, ham, bacon, sausage and salsa ~ \$ 3.95 *Per Guest (Minimum 25-Maximum 100)*





## *BREAKFAST*

### *breakfast & brunch buffets*

#### *Breakfast on the Horizon*

Fresh sliced seasonal fruits, fluffy scrambled eggs, ham steak, potatoes O'Brien and an assortment of Danish and muffins served with flavored butters. This breakfast also includes chilled orange and cranberry juices, freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$10.25

#### *Mama's Family Breakfast*

Fresh seasonal fruit cup, fluffy scrambled eggs, pork sausage links, hickory smoked bacon strips, ham steak, Lyonnaise potatoes and an assortment of Danish and muffins served with flavored butters. This breakfast also includes chilled orange and cranberry juices, freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$12.25

#### *The Hearty Hoosier Breakfast*

Fresh sliced seasonal fruits, fluffy scrambled eggs, pork sausage links, hickory smoked bacon strips, ham steak, Lyonnaise potatoes and an assortment of Danish, muffins and croissants served with flavored butters and jellies. This breakfast also includes chilled orange and cranberry juices, freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$14.25

#### *Country Breakfast*

Freshly prepared cheese omelet, corned beef hash, fried hash brown potatoes, sausage patties, fruit salad, corn muffins, biscuits, Danishes and Muffins. This breakfast also includes chilled orange and cranberry juices, Freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$14.95

#### *Our Bountiful Brunch*

Fresh garden salad with your choice of two salad dressings, potatoes O'Brien, fluffy scrambled eggs, ham steak, chicken piccata, assorted Danish, croissants and rolls served with whipped honey butter. This brunch also includes chilled orange and cranberry juices, iced tea, freshly brewed coffee (regular and decaffeinated) and select hot teas ~ \$15.95

#### *The Best Brunch in Town*

Domestic and imported cheese display, fresh strawberries served with sour cream and brown sugar, classic Caesar salad, au gratin potatoes, fluffy scrambled eggs, sausage links, hickory smoked bacon strips, sliced honey glazed ham, assorted bagels, Danish, muffins and croissants. This brunch also includes chilled orange and cranberry juices, iced tea, freshly brewed coffee (regular and decaffeinated) and select hot teas, as well as our chef's choice of two desserts ~ \$18.95

You're welcome to add any or all of these tasteful options to complement your breakfast buffet.

Assorted Individual Cereal and Milk (*per guest*) ~ \$1.50  
(min. 20 guests)

Country Biscuits and Sausage Gravy (*per guest*) ~ \$2.50

Assorted Bagels with Flavored Cream Cheese  
(*per guest*) ~ \$1.75

Cheese Blintzes with Fruit Toppings (*per guest*) ~ \$2.00

Ready to Serve Western Omelets (*each*) ~ \$2.25

French Toast Casserole (*per guest*) ~ \$1.50

Freshly Baked Cinnamon rolls (*per guest*) ~ \$2.25

Assorted Breakfast Breads (*per guest*) ~ \$1.75

Breakfast Quiche (*per guest*) ~ \$1.75



HORIZON  
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*BREAKFAST* 4



## *MEETING BREAKS*

### *Summer Picnic (per guest)*

Assortment of freshly baked cookies, freshly brewed iced tea and lemonade ~ \$5.95

### *The Refresher Course (per guest)*

Freshly brewed coffee (regular and decaffeinated), assorted fruit juices and freshly brewed iced tea ~ \$5.95

### *Chocolate Lover's Delight (per guest)*

Freshly baked chocolate chip cookies, miniature turtle brownies, individual cartons of chocolate milk, freshly brewed (regular and decaffeinated), and freshly brewed iced tea ~ \$6.25

### *Ice Cream Social (per guest)*

Strawberry shortcake, assorted ice cream bars and sandwiches, freshly brewed raspberry iced tea and lemonade ~ \$6.75

### *Sweet Shop (per guest)*

Cracker Jacks, brownies, assorted candy bars and freshly brewed iced tea or lemonade ~ \$6.95

### *Always On Sundae (per guest)*

Old fashioned hand-dipped ice cream sundaes with all the extras, including: chocolate, strawberry and caramel toppings, whipped cream, nuts and maraschino cherries ~ \$6.95

### *The Power Surge (per guest)*

Flavored yogurts with assorted toppings that include: fresh berries and crunchy granola ~ \$6.95

### *Viva Italia (per guest)*

Freshly baked white chocolate macadamia nut cookies, assorted biscotti, flavored coffees and freshly brewed iced tea ~ \$6.95

### *Nutritious Break (per guest)*

Fresh sliced fruit with yogurt dip, assorted granola bars, assorted fruit juices, freshly brewed coffee (regular and decaffeinated) and freshly brewed iced tea ~ \$7.25

### *The Home Stretch (per guest)*

Assortment of freshly baked cookies and brownies, Rice Krispy Treats, fresh melon with fruit dip. This break also includes freshly brewed coffee (regular and decaffeinated) and an herbal tea display ~ \$8.00

Soft Drinks and Bottles of Water are available for consumption ~ \$2.00 each





## *MEETING BREAKS*

Oven Fresh Muffins with Flavored Butters (*dozen*) ~ \$18.00

Chocolate Brownies (*dozen*) ~ \$18.00

Lemon Bars (*dozen*) ~ \$18.00

Assorted Yogurts (*each*) ~ \$2.00

Whole Fresh Fruit (*each*) ~ \$1.50

Freshly Baked Gourmet Cookies (*dozen*) ~ \$13.00

Deluxe Mixed Nuts or Snack Mix (*pound*) ~ \$16.00

Bags of Potato Chips, Pretzels, Corn Chips, Tortilla Chips (*individual bag*) ~ \$1.25

Fresh Fried Potato Chips with Salsa, Nacho Cheese and Assorted Dips (*per person-min. 20 guests*) ~ \$2.50

Coffee (*regular and decaffeinated*) or select teas ~ \$17.95 (*gallon – minimum 2 gallons*)

Lemonade, iced tea or milk ~ \$17.95 (*gallon – minimum 2 gallons*)

Sparkling Strawberry Lemonade ~ \$19.95 (*gallon – minimum 2 gallons*)

Assorted Soft Drinks (*each*) ~ \$2.00 ~ *We proudly serve Coca-Cola Products*

Assorted Fruit Juices (*each*) ~ \$1.25 *Orange, Grape, Apple, Orange-Pineapple, Cherry-Apple (4 oz.)*

Bottled Water (*each*) ~ \$2.00

Refrigerated Water Cooler with disposable cups (*per day*) ~ \$25.00



**HORIZON**  
CONVENTION CENTER



We'll help you dine.

## LUNCH

### sandwich platters

*All plated sandwiches come with freshly brewed coffee (regular and decaffeinated),  
freshly brewed iced tea and a platter of cookies and brownies.*

#### *The Jane Pauley*

Chicken Salad Croissant — chicken salad croissant, garnished with lettuce, tomato, red onion and a kosher pickle spear. This selection also includes a fresh fruit cup and red skin potato salad ~ \$11.25

#### *The Jeff Gordon*

Hot BBQ Beef — Shredded BBQ beef on a Kaiser roll, garnished with lettuce, tomato, red onion and a kosher pickle spear. This selection also includes fresh fried potato chips and a fresh fruit cup ~ \$11.25

#### *The James Dean*

Turkey, Ham and Roast Beef — Deli sub roll with smoked turkey, ham, roast beef and cheddar cheese, garnished with lettuce, tomato, and a kosher pickle spear. This selection also includes potato salad and a fresh fruit cup ~ \$12.50

#### *The Larry Bird*

BBQ Chicken Breast — Barbecued chicken breast topped with imported provolone cheese and served on a toasted Kaiser roll. Garnished with lettuce, tomato, red onion and a kosher pickle spear. This selection also includes fresh fried potato chips and a fresh fruit cup ~ \$13.95

#### *The David Letterman*

Steak Sandwich — Petite New York steak sandwich served open face on sliced toasted French bread topped with caramelized onions. This selection also includes fresh fried potato chips and a fresh fruit cup ~ \$17.95

*Add a soup en croûte ~ \$4.95*

Soup selections listed below

#### *Soup du Jour and Wrap Platter*

Soup du Jour served with a ham, turkey and American cheese wrapped in a spinach tomato tortilla, accented with lettuce, tomatoes and Italian dressing. (Maximum of 75 guests) ~ \$14.95

#### *Soup Selections*

Baked Potato Soup • Tomato Bisque • Minestrone  
Wild Mushroom • 9 Bean Soup • Chili • Soup du Jour

Add a soup station ~ \$3.00 per person



HORIZON  
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LUNCH 7



## LUNCH

### *plated lunch entrees*

*All plated entrées include a salad selection, fresh seasonal vegetables and your choice of a dessert. Each entrée also includes assorted rolls and whipped honey butter, freshly brewed coffee (regular and decaffeinated), and freshly brewed iced tea.*

#### *The Traditional Chef's Salad*

Fresh garden greens served with julienne strips of ham and turkey, sliced tomatoes, hard boiled eggs and shredded cheese. Served with your choice of dressings ~ \$10.50

#### *Chicken Caesar Salad*

Fresh romaine lettuce topped with Kalamata olives, parmesan cheese, tomatoes and crispy croutons. Served with a Caesar dressing ~ \$11.50

#### *Taco Salad*

Large flour tortilla bowl filled with shaved lettuce, diced tomatoes, chopped onions, shredded cheddar cheese and topped with seasoned ground beef with sour cream and salsa on the side. (Maximum of 75 guests) ~ \$14.95

#### *Chicken Piccata*

Boneless chicken breast sautéed with capers in a rich lemon butter sauce. This selection also includes our Chef's choice of accompaniments ~ \$15.50

#### *Chicken Primavera*

Boneless chicken breast, sautéed with a cream garlic sauce and julienne vegetables. This selection also includes our Chef's choice of accompaniments ~ \$15.50

#### *Chicken Teriyaki*

Boneless chicken breast marinated and broiled, topped with sesame ginger teriyaki glaze. This selection also includes our Chef's choice of accompaniments ~ \$15.50

#### *Roasted Loin of Pork*

Pepper encrusted pork loin served in its own natural sauce. This selection also includes our Chef's choice of accompaniments ~ \$16.50

#### *Asian Beef Brochette*

Marinated in soy sauce and molasses topped with a teriyaki glaze. This selection also includes garlic roasted red potatoes and our Chef's choice of accompaniments ~ \$17.50





## LUNCH

### *plated lunch entrees*

#### *Soup and Asian Chicken Salad*

Soup du Jour served with teriyaki marinated chicken breast, served on a bed of spring mix salad greens and topped with mandarin oranges, fresh cherry tomatoes, bean sprouts, sliced egg and walnuts. (Maximum of 75 guests) ~ \$17.95

#### *New York Steak Cabernet*

New York Strip steak in a red wine sauce, topped with Mushrooms. This selection also includes our Chef's choice of accompaniments ~ \$18.95

#### *Add a soup en croûte* ~ \$4.95

Soup selections listed below

### *luncheon buffets*

*Lunch portions and prices are available for events that start prior to 2 p.m.*

*These buffets include a dessert of cookies & brownies*

#### *Soup and Salad Bar*

Buffet with choice of baked potato soup or tomato bisque and a tossed salad with an assortment of toppings including diced ham, diced turkey, shredded cheese, croutons, cucumbers, onions, broccoli, cauliflower, diced zucchini, diced yellow squash and crackers. (Minimum of 25 guests) ~ \$15.95

#### *Soup, Salad and Quiche Buffet*

Buffet with choice of baked potato soup or tomato bisque and a fresh garden salad with choice of two dressings and your choice of Quiche Lorraine or Mushroom Quiche and mini muffins. (Minimum of 25 guests) ~ \$16.95

#### *The Muncie Corner Deli*

Deli Buffet — Fresh garden salad with the choice of two salad dressings, pasta salad, potato salad, an assorted cold cut platter of ham, turkey, roast beef and salami, imported and domestic cheeses, crudités of lettuce, tomato, red onion and kosher pickle spears. Includes Chef's selection of assorted breads (Minimum of 25 guests) ~ \$16.95





We'll help you dine.

## LUNCH

### luncheon buffets

Choose from our elegantly prepared main entrées and customize your buffet with an array of delicious accompaniments. All luncheon buffets include a dessert selection. (Minimum of 25 guests)

Lunch portions and prices are available for events that start prior to 2 p.m.

### Or Build Your Own Buffet

Your luncheon buffet will include a choice of one entrée, an accompaniment, vegetable, salad and assorted rolls with whipped honey butter, freshly brewed coffee (regular and decaffeinated), freshly brewed iced tea and your choice of dessert. Please see our "Luncheon Buffet Side Selections" for a complete listing of options available. (Minimum of 25 guests)

For each additional selection for option A ~ Add \$2.50 per person

For each additional selection for option B ~ Add \$3.00 per person

For each additional selection for option C ~ Add \$4.95 per person

#### Option A

\$15.50

(Choose 1)

Chicken with Country Gravy  
Chicken Athena  
Chicken Picatta  
Bottomless Chicken Pot Pie  
Meat Lasagna  
Vegetable Lasagna  
Roast Turkey  
Fried Chicken  
Italian Marinated Chicken

#### Option B

\$16.75

(Choose 1)

Chicken Carbonara  
Chicken Vera Cruz  
Sliced Ham with Roasted Fuji Apples  
Roast Pork Loin Encrusted with Pepper  
Teriyaki Beef Tips  
Sliced Roast Beef

#### Option C

\$18.95

(Choose 1)

Sweet and Sour Chicken Brochette  
Baked Salmon with Dill Sauce  
BBQ Ribs  
Teriyaki Beef Brochette  
Sliced Pepper Encrusted ~ New York Beef

#### Salads

(Choose 1)

Antipasto  
Romaine  
Spring Mix  
Mixed Greens  
Spinach Salad  
Fruit Salad  
Pasta Salad  
Baked Potato Salad  
Cole Slaw  
Pea Salad  
Corn Salad

#### Accompaniments

(Choose 1)

New Potatoes  
Parsley Potatoes  
Roasted Baby Bakers  
Garlic Mashed Potatoes  
Rosemary Roasted Red Potatoes  
Rice Pilaf  
Saffron Rice  
Yukon Gold Mashed Potatoes  
Bowtie Pasta with Marinara  
Penne Pasta with Marinara  
Orzo with Cranberries

#### Vegetables

(Choose 1)

Country Style Green Beans  
Green Beans Amandine  
Broccoli Au Beurre and Parisienne  
Carrots  
Corn O'Brien  
Italian Mixed Vegetables  
Sugar Snap Peas  
Carrots Vichy  
Asian Mixed Vegetables  
Vegetables Antigua  
Tuscan Vegetables  
Vegetables Monaco

For each additional salad selection ~ Add \$1.25 per person  
For each additional accompaniment selection ~ Add \$1.25 per person  
For each additional vegetable selection ~ Add \$.75 per person  
Add a soup station ~ \$3.00 per person



HORIZON  
CONVENTION CENTER

LUNCH 10



## *DINNER*

### *plated dinners*

*In addition to your choice of salad and dessert (see salad and dessert selections), dinner entrees include assorted rolls with whipped honey butter, freshly brewed coffee (regular and decaffeinated) and freshly brewed iced tea.*

#### *Chicken Cordon Bleu*

Tender chicken breast stuffed with ham and Swiss cheese, lightly breaded and baked to a golden brown in a supreme sauce. Served with our Chef's choice of accompaniments ~ \$18.95

#### *Chicken Carbonara*

Marinated chicken breast topped with bacon-alfredo sauce and served with seasoned penne or bowtie pasta ~ \$18.95

#### *Chicken Piccata*

Boneless breast of chicken sautéed with capers in a rich lemon butter sauce. Served with our Chef's choice of accompaniments ~ \$19.50

#### *Chicken Teriyaki*

Boneless chicken breast marinated and broiled, topped with sesame ginger teriyaki glaze. Served with our Chef's choice of accompaniments ~ \$19.50

#### *Roasted Loin of Pork*

Pepper encrusted roasted pork loin in its own natural sauce. Served with our Chef's choice of a vegetable accompaniment ~ \$19.95

#### *Salmon En Croûte Florentine*

Salmon filet topped with creamed spinach and wrapped in a puff pastry. Served with a champagne sauce. Served with our Chef's choice of accompaniments ~ \$21.95

#### *Chicken En Croûte Balentine*

Breast of chicken in a natural sauce, filled with wild rice and mushrooms and wrapped in a puff pastry. Served with our Chef's choice of accompaniments ~ \$21.95

#### *Indiana Duet*

Roasted pork loin in a natural sauce, coupled with a tender breast of chicken stuffed with ham and swiss cheese and topped with a supreme sauce. Served with our Chef's choice of accompaniments ~ \$22.95





## *DINNER*

### *plated dinners*

*(continued)*

*In addition to your choice of salad and dessert (see salad and dessert selections), dinner entrees include assorted rolls with whipped honey butter, freshly brewed coffee (regular and decaffeinated) and freshly brewed iced tea.*

#### *New York Steak*

Choice cut New York Strip in a delightful green peppercorn sauce.

Served with our Chef's choice of accompaniments ~ \$23.95

#### *Grilled Filet Mignon*

Choice filet mignon grilled to succulent perfection topped with a wild mushroom ragout.

Served with our Chef's choice of accompaniments ~ \$24.95

#### *Land Lover's Duet*

The perfect duo: petite filet in bordelaise sauce with our delicious chicken Athena. Accompanied by our Chef's choice of accompaniments ~ \$25.95

#### *Beef Palace Delight*

Choice filet mignon stuffed with mild bleu cheese, wrapped in puff pastry and topped with bordelaise sauce served with our Chef's choice of accompaniments ~ \$25.95

#### *Indiana Ribeye*

Choice cut Ribeye grilled to perfection in au jus. Accompanied by our Chef's choice of accompaniments ~ \$27.95

*Add a soup en croûte ~ \$4.95*

#### *Soup Selections*

Baked Potato Soup • Tomato Bisque • Minestrone  
Wild Mushroom • 9 Bean Soup • Chili • Soup du Jour



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CONVENTION CENTER

*DINNER* 12



## *DINNER*

### *dinner buffets*

*Your Dinner Buffet will include a choice of two entrees, an accompaniment, vegetable, salad, assorted rolls with whipped honey butter, freshly brewed coffee( regular and decaffeinated), freshly brewed iced tea and your choice of dessert. Please see our "Dinner Buffet Side Selections" for a complete listing of options available. (Minimum 50 guests)*

For each additional selection for option A ~ Add \$2.00 per person

For each additional selection for option B ~ Add \$3.00 per person

For each additional selection for option C ~ Add \$4.00 per person

#### *Option A*

\$21.95

*(Choose 2)*

Chicken with Country Gravy  
 Chicken Athena  
 Chicken Picatta  
 Italian Marinated Chicken  
 Meat Lasagna  
 Vegetable Lasagna  
 Roast Turkey  
 Fried Chicken  
 Sliced Roast Beef  
 Chicken with Hunter Sauce

#### *Option B*

\$23.95

*(Choose 2)*

Chicken Carbonara  
 Sweet and Sour Chicken  
 Sliced Ham with Roasted Fuji  
 Apples  
 Roast Pork Loin Encrusted with  
 Pepper  
 Teriyaki Beef Tips  
 Sliced Roast Top Sirloin  
 Chicken Teriyaki

#### *Option C*

\$27.95

*(Choose 2)*

Sweet and Sour Chicken Brochette  
 Baked Salmon with Dill Sauce  
 BBQ Ribs  
 Baked Salmon with Champagne Sauce  
 Teriyaki Beef Brochette  
 Sliced New York Beef Roast

#### *Salads*

*(Choose 1)*

Antipasto  
 Romaine  
 Spring Mix  
 Mixed Greens  
 Spinach Salad  
 Fruit Salad  
 Pasta Salad  
 Baked Potato Salad  
 Cole Slaw  
 Pea Salad  
 Corn Salad

#### *Accompaniments*

*(Choose 1)*

New Potatoes  
 Parsley Potatoes  
 Roasted Baby Bakers  
 Garlic Mashed Potatoes  
 Rosemary Roasted Red Potatoes  
 Rice Pilaf  
 Saffron Rice  
 Yukon Gold Mashed Potatoes  
 Bowtie Pasta with Marinara side  
 Penne Pasta with Marinara side  
 Orzo with Cranberries

#### *Vegetables*

*(Choose 1)*

Country Style Green Beans  
 Green Beans Amandine  
 Broccoli Au Beurre and Parisienne Carrots  
 Corn O'Brien  
 Italian Mixed Vegetables  
 Sugar Snap Peas  
 Carrots Vichy  
 Asian Mixed Vegetables  
 Vegetables Antigua  
 Vegetables Monaco  
 Tuscan Vegetables

For each additional salad selection ~ Add \$1.25 per person

For each additional accompaniment selection ~ Add \$1.25 per person

For each additional vegetable selection ~ Add \$.75 per person

Add a soup station ~ \$3.00 per person

Carving and action stations are available for a per person surcharge.





## *DESSERTS*

*(Included with your meal choice)*

### *Classic Carrot Cake*

It's no wonder that this double-layer cake is a favorite country selection! Its delectable ingredients include carrots, walnuts and pineapple, blended to perfection.

### *Home-style Chocolate Cake*

A double-layer chocolate cake with rich chocolate frosting.

### *Fruit Pies*

Apple or Cherry ~ Other flavors available on request

### *Assorted Warm Fruit Cobblers*

Cherry, Apple, Peach and Blackberry ~ Available with buffet meals only

### *New York Cheese Cake*

with fresh fruit, caramel or chocolate sauce

### *Chocolate Mousse*

with sweet cream topping

## *exquisite desserts*

*(at an additional charge to your meal choice)*

### *Ultimate Creations*

Offered with a per person surcharge

### *Spectacular Tiramisu*

Lady fingers, mascarpone mousse soaked with coffee liqueur, sprayed with dark chocolate and served with raspberry sauce and sweet cream ~ \$2.95





## *DESSERTS*

*(at an additional charge to your meal choice ~ continued)*

### *Peaches Annie*

Pound cake and diced peaches drizzled with melba sauce served with white chocolate mousse in a martini glass ~ \$2.95

### *Berry Trifle*

Pound cake with white and chocolate mousse, loaded with raspberries, strawberries and blueberries presented in a martini glass ~ \$2.95

### *Red Velvet Cake*

Homemade red velvet cake layered with cream cheese icing and garnished with colorful cake crumbs ~ \$3.95

### *Black Forest Cake*

Delicious layers of chocolate cake, whipped cream icing, chocolate shavings and finished with bright red cherries ~ \$3.95

### *Chef's Choice Dessert Buffet*

A lovely assortment of desserts, selected by our Executive Chef, presented buffet style for your guests to pick and choose. Add \$1.00 to your plated dinner or buffet selection

## *our signature desserts*

### *Crème Brulee*

Traditional French custard finished with caramelized sugar ~ \$4.95

### *Grand Obsession*

Marbled chocolate tulip filled with seasonal berries blanketed with rich white chocolate mousse *(Available with plated dinners only)* ~ \$6.95





## *ACTION STATIONS*

*Choose an action food station to enhance your meal or choose three stations in place of a full meal function.*

*(Please note: Action food stations will not take the place of a full meal, but will complement your dinner selection.*

*The selection of three stations does not provide the same portion as a full meal.) For a small additional charge per guest, you can enhance your event with a chocolate fountain, the carving board or our popular chef-attended action stations.*

### *The Chocolate Fountain*

Creamy Milk Chocolate (Minimum of 50 guests)

#### *Gold Level*

Served with Pretzels, marshmallows and cherries ~ (per guest) ~ \$4.95

#### *Platinum Level*

Served with pretzels, marshmallows, pound cake, strawberries, ~ (per guest) ~ \$6.95

### *Gourmet Coffee Station*

Freshly brewed coffee (regular and decaf), assorted teas, assorted flavored syrups, whipped cream, lady fingers, flavored creamers, rolled wafers, chocolate shavings, chocolate stir sticks, chocolate chips and sugar cubes ~ \$4.95 per person

### *The Carving Board*

#### *Roasted Breast of Turkey*

Served with cranberry relish and assorted miniature rolls.

Minimum of 50 guests ~ (per guest) ~ \$5.95

#### *Bourbon Glazed Ham*

Served with honey mustard sauce and assorted miniature rolls.

Minimum of 50 guests ~ (per guest) ~ \$5.95

#### *Carved Round of Beef*

Served with creamy horseradish sauce, au jus and assorted miniature rolls.

Minimum of 100 guests ~ (per guest) ~ \$6.95





## *ACTION STATIONS*

### *The Carving Board*

*(continued)*

#### *New York Strip Loin*

Crusted with herbs and cracked pepper, served with au jus and horseradish sauce and assorted miniature rolls.

Minimum of 50 guests (per guest) ~ \$8.95

#### *Tenderloin of Beef*

Served with green peppercorn and horseradish sauces and assorted miniature rolls.

Minimum of 50 guests (per guest) ~ \$10.95

### *Actions Stations to Add to Your Meal*

#### *The Pasta Factory*

Tri-colored tortellini, ravioli and fettuccine served with traditional sauces, garnishes, flavored oils, breadsticks and crostini (per guest) ~ \$7.50

#### *Mashed Potato Martini Bar*

Yukon gold and garlic mashed potatoes served in martini glasses with whipped butter, sour cream, chives, real bacon bits, shredded cheese, steamed corn, steamed chopped broccoli, seasoned ground beef and sautéed mushrooms (per guest)~ \$7.95

#### *Baked Potato Bar*

Baked Idaho potatoes served with pulled pork, sour cream, whipped butter, steamed broccoli, steamed corn, shredded cheese, real bacon bits, chives and sautéed mushrooms (per guest) ~ \$8.95

#### *The Oriental Express*

Teriyaki beef, hoisin chicken stir fried with bok choy, Napa cabbage, pea pods, julienne carrots, yellow squash, zucchini with a blend of wild mushrooms and finished with a soy glaze (per guest) ~ \$9.00

#### *Fajitaville*

Beef and chicken marinated and sautéed southwestern style. Served with roasted peppers, onions, guacamole, salsa, sour cream, shredded jack and cheddar cheeses and warm flour tortillas ~ (per guest) \$9.00

*Dessert Station* ~ (per guest) \$6.95



**HORIZON**  
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## *HORS D'OEUVRES* *butler passed*

### *Food that sets the mood!*

*Our oh-so-elegant nibbles are sure to start your evening off to a roaring success.  
Picture the delight of your guests as they savor these tantalizing bites of butler passed hors d' oeuvres.  
Just a taste of the exquisite culinary experience that's yet to come.*

### *Pre-dinner Hors D'oeuvres Package Butler Passed* *Hors D'oeuvres*

Two pieces per guest ~ \$3.25 • Three pieces per guest ~ \$4.25

Choose up to four items:

#### *Hot Selections*

Crab Rangoon  
Spanakopita  
Miniature Quiche Lorraine  
Asian chicken satay with  
peanut sauce  
Asian spring rolls with  
plum dipping sauce  
Bruschetta with wild mushrooms,  
garlic and parmesan cheese

#### *Cold Selections*

Chicken Boucheé  
Prosciutto Wrapped Melon  
Ham with Asparagus Tips  
Deli Pinwheel sandwiches  
Deviled Eggs with Crab Meat  
Salami Coronets



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## HORS D'OEURVES

### *chilled selections*

- Prosciutto Wrapped Melon* (per piece) ~ \$1.75  
*Deviled Eggs with Crab Meat* (per piece) ~ \$1.75  
*Jumbo Shrimp Cocktail* Served with cocktail sauce (per piece) ~ *Market Price*  
*Cocktail Sandwiches* Ham & Turkey on miniature croissants (per piece) ~ \$1.75  
*Ham with Asparagus Tips* (per piece) ~ \$1.75  
*Deli Pinwheel* Ham and turkey with shredded lettuce, sliced tomatoes and vinaigrette dressing in a tortilla ~ (per piece) ~ \$1.75  
*Chicken Boucheé* petite puff pastry with chicken salad ~ (per piece) ~ \$1.75  
*Salami Coronets with Creamed Cheese* (per piece) ~ \$1.75  
*Oysters On The Half Shell*  
Served with cocktail sauce (per piece) ~ *Market Price*  
*Domestic Cheese Display*  
Garnished with fresh fruit and assorted crackers  
Serves 25 guests ~ \$85.00 • Serves 50 guests ~ \$150.00 • Serves 100 guests ~ \$300.00  
*Fresh Fruit Display*  
Display of fresh seasonal fruit with select berries and strawberry yogurt dip  
Serves 25 guests ~ \$60.00 • Serves 50 guests ~ \$110.00 • Serves 100 guests ~ \$200.00  
Small Fruit Tree ~ \$175.00 Large Fruit Tree ~ \$225.00  
*Crudités of Fresh Vegetables*  
Fresh seasonal vegetables served with a creamy herb dip  
Serves 25 guests ~ \$50.00 • Serves 50 guests ~ \$90.00 • Serves 100 guests ~ \$160.00

### *hot selections*

- Buffalo Wings with Blue Cheese* (per piece) ~ \$1.25  
*Miniature Quiche Lorraine* (per piece) ~ \$1.50  
*Meatballs* (per piece) ~ \$1.50  
*Chicken Tenders* Served with honey mustard and BBQ sauce (per piece) ~ \$1.75  
*Crab Rangoon* Crabmeat is the major accent of this traditional appetizer (per piece) ~ \$1.75  
*Spanakopita* Spinach wrapped in puff pastry (per piece) ~ \$1.75  
*Asian Spring Rolls With Plum Sauce* ~ \$1.75  
*Creamy Brie En Croûte* Brie cheese wrapped in puff pastry (per piece) ~ \$2.00  
*Stuffed Mushroom Italian Provencal*  
Seasoned beef topped with Italian tomato sauce and cheese (per piece) ~ \$2.00  
*Rumaki* Chicken liver wrapped in Bacon (per piece) ~ \$2.00  
*Asian Chicken Satay in a Peanut Sauce* (per piece) ~ \$2.00  
*Miniature Pork Ribs* (per piece) ~ \$2.00  
*Scallops Wrapped in Bacon* (per piece) ~ \$2.25  
*Portobello and Bucheron on Crostini*  
Portobello spread on Italian bread,  
topped with parmesan cheese (per piece) ~ \$2.25



HORIZON  
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## *BEVERAGE SERVICE*

### *Bar Minimums*

Set up fees of \$150 per bar will be waived when minimum sales of \$350 is generated per bar during a 4-hour function. Bars with service for 4-6 hours will be held to a minimum of \$450 or a set-up fee of \$250. Bars from 7-8 hours will be held to a minimum of \$550 or a set-up fee of \$350. Based on attendance, additional bartenders may be required and will be charged at a rate of \$25 per bartender, per hour.

### *Bar Service*

We recommend one bartender for every 100 guests. Each bar will have a bartender and a bar back for cocktail hours. Each bar services up to 200 guests. Additional bar sets beyond these recommendations will incur a \$150.00 set up fee per bar. For events over 1000 guests, bars will close during dinner service.

### *Barware*

We provide glassware from cocktail hour until dinner service. Once dinner service begins, we replace glassware with disposables, unless otherwise requested. Events over 700 guests will have all disposables at bars for entire event.

### *Gratuity*

Gratuities are not included in quoted prices. Gratuities are at your discretion and are appreciated.

### *Bar Guidelines*

No outside alcohol is permitted and if found will be charged at our current rates. Any bar can be closed down at any time based on the Manager's discretion. Bars close at 11:30 pm unless previous arrangements have been made. Bar pricing is subject to change according to market price and/or special requests.

### *Signature Drinks*

Signature drink service can be discussed with your Event Manager. Prices are not listed as menus are customized.

### *All Bars are stocked with the following items:*

Cranberry Juice • Orange Juice • Lime Juice • Coca Cola • Diet Coke • Sprite  
Ginger Ale • Sweet & Sour Mix • Bloody Mary Mix • Club Soda • Tonic Water  
Water • Grenadine • Triple Sec • Olives • Cherries • Lemons • Limes

### *Cordials*

[May be added to Premium Bar Service]

Grand Marnier • Bailey's Irish Cream • Kahlua • Hennessy Cognac



HORIZON  
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## ***BEVERAGE SERVICE***

Please choose either Premium or House Bar Service

### *Premium Bar Service*

- Absolut Vodka
- Tanqueray Gin
- Seagram 7 Whiskey
- Jim Beam Bourbon
- Jack Daniels Whiskey
- Crown Royal Whiskey
- Bacardi Rum
- Captain Morgan's Spiced Rum
- Jose Cuervo Tequila
- Chivas Regal Scotch
- Hiram Walker Amaretto
- Kamora
- Dekuyper Peachtree Schnapps
- New York Long Island Iced Tea
- Cocktail Liqueur

### *House Bar Service*

- Smirnoff Vodka
- Beefeaters Gin
- Seagrams 7 Whiskey
- Jim Beam Bourbon
- Sauza Gold Tequila
- Ron Rico Silver Rum
- J & B Scotch
- Kamora
- Hiram Walker Amaretto
- Dekuyper Peachtree Schnapps
- New York Long Island Iced Tea
- Cocktail Liqueur

### *House Bar Service Pricing*

Liquor	\$5.00
Bottled Domestic Beers	\$4.25
Bottled Import & Microbrew Beers	\$6.25-\$6.50
House Wines by the glass	\$5.25
Soft Drinks – Coke Products	\$2.00
Bottled Waters	\$2.00

### *Premium Bar Service Pricing*

Liquor	\$6.50
Bottled Domestic Beers	\$4.25
Bottled Import & Microbrew Beers	\$6.25-\$6.50
Premium Wines by the glass	\$6.25-\$11.00
Cordials	\$7.50

### *Domestic Bottled Beers*

- Bud Light • Budweiser • Coors Light  
Miller Lite • Michelob Ultra

### *Import & Microbrew Bottled Beers*

- Heineken • Corona • Sam Adams Lager  
New Castle Brown Ale

### *Indiana Beers*

- Three Floyd's Alpha King Pale Ale  
Three Floyd's Pride & Joy Mild Ale  
Upland Wheat Ale

### *Keg Beers*

Domestic.....	\$350.00
Import & Microbrew.....	Market price

*Restocking fee of \$100 will be charged  
for kegs untapped.*





## BEVERAGE SERVICE

Please choose up to four Premium or House Wine varieties.  
If no selection is made, our Bar Manager will select up to 4 or more assorted varieties to suit the most discerning palate.

### Champagne

~Wycliff~  
Brut  
for toasting with  
your meal function  
\$1.95 per person  
\$22.00 bottle

~Freixenet~  
Brut  
for toasting with  
your meal function  
\$2.50 per person  
\$30.00 bottle

### House Wines

~Canyon Road~  
California  
White Zinfandel  
Chardonnay  
Cabernet Sauvignon  
Merlot  
  
\$5.25 glass  
\$25.50 bottle

### Premium Wines

~Beringer~  
California  
White Zinfandel  
\$6.25 glass  
\$30.00 bottle

### Premium Wines

~Pepperwood Grove~  
California  
Chardonnay  
Cabernet Sauvignon  
Merlot  
  
\$6.25 glass  
\$30.00 bottle

~Mirrasou~  
California  
Sauvignon Blanc  
Pinot Noir

~Le Faux Frog~  
France  
Chardonnay  
Merlot

\$6.75 glass  
\$33.00 bottle

~Robert Mondavi~  
California  
Chardonnay  
Pinot Noir  
Merlot  
Cabernet Sauvignon

\$8.50 glass  
\$42.00 bottle

### Premium Wines

~Root: 1~  
Chile  
Cabernet Sauvignon

~Ecco Domani~  
Italy  
Pinot Grigio

\$9.00 glass  
\$45.00 bottle

~Los Vascos~  
Chile  
Sauvignon Blanc  
Cabernet Sauvignon

\$9.75 glass  
\$48.00 bottle

~Tamari~  
Argentina  
Malbec  
Torrontés

\$10.75 glass  
\$53.00 bottle

~Kendall Jackson~  
California  
Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Merlot

\$11.00 glass  
\$55.00 bottle

