



Convention Catering Menu



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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 choices, our catering representative and 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 Catering & Beverage Sheet 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 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 selection, the menu prices will be guaranteed for sixty (60) days. A 21% 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 Catering & Beverage Sheet. **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.** Lunch portions and prices are available for events that start prior to 2 p.m.

If a certificate is not received prior to invoicing, Indiana Sales Tax will be charged 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 30 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 4 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.

Continued on next page

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. SPECIAL PREPARED MEALS, I.E. GLUTEN OR VEGAN - \$10.00 ADDITIONAL FEE.

Any adjustments, additions or replenishments of the contracted catering service will be reflected in a final invoice with payment due 30 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

Payment in full is to be paid 10 days prior to the event date 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. If charges are accumulated, we will require a valid credit card for the balance or a pre-approved credit application, to send a post-event invoice.

All menu selections will incur a 21% 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 of event invoice.

Cancellation Policy

Cancellation of food & beverage from 10 calendar days to 6 calendar days from start of event, client is responsible for 50% of all food & beverage charges. Cancellation within 5 calendar days of the event will receive no refund.

Labor Charges

Breakfast, lunch, dinner and reception service are based on two (2) hours for service. In the event that the service shift exceeds the above time frame, an additional labor charge of \$25.00 per hour per wait person may 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 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender, per hour will apply. There is a 6-hour maximum limit on bar service.

Breakfast Menu

CONTINENTAL BREAKFAST *DENOTES A 20 PERSON MINIMUM

All Continental Breakfasts include Chilled Orange and Cranberry Juices, Freshly Brewed Coffee (Regular and Decaffeinated) and select Hot Teas.

Continental 1 — Per person \$12.95

Choice of 2 options listed below

Continental 2 — Per person \$17.95

Choice of 3 options listed below

Continental 3 — Per person \$21.95

Choice of 4 options listed below

Selections

Hard Boiled Eggs

Mini Assorted Danish

Fresh Sliced Fruit

Assorted Sweet Breakfast Breads (Cranberry Walnut, Banana Nut, Pumpkin seasonal)

Yogurt Parfait Bar

Oatmeal Bar with Assorted Toppings

Assorted Nuts & Seeds (Almonds, Walnuts, Sunflower Seeds, Peanuts, Cashews and Pumpkin Seeds)

Individual Assorted Greek Yogurts

Assorted Breakfast Sandwiches

Bagels with Flavored Cream Cheese and Spreads

Assorted Individual Cereal and Milk

Country Biscuits and Sausage Gravy

Donut Bread Pudding with Rum Sauce

*French Toast Casserole

Freshly Baked Cinnamon Rolls

Freshly Baked Scones

Whole Fresh Fruit

Bite-Size Fresh Fruit with Yogurt Dip

Chef's Choice Breakfast Quiche

Fresh Local Concannon's Assorted Donuts

Assorted Breads (White, Whole Wheat, Rye, English Muffins and Croissants served with Flavored Butters and Spreads with Toaster)

BREAKFAST BUFFET

All breakfast buffets include Chilled Orange and Cranberry Juices, Freshly Brewed Coffee (Regular and Decaffeinated) and select Hot Teas.

Breakfast Buffet — Per person \$13.95

Fresh Seasonal Fruit, Fluffy Scrambled Eggs, Pork Sausage Links, Applewood Smoked Bacon Strips, Breakfast Potatoes and an assortment of Danish and Muffins served with Flavored Butters

Breakfast Burrito Buffet — Per person \$14.95

Fresh Seasonal Fruit, Fluffy Scrambled Eggs, Ground Pork Sausage, Warm Tortillas, Stewed Black Beans, Potatoes, Sautéed Peppers and Onions, assortment of Fresh Toppings and Sauces, Muffins served with Flavored Butters

Breakfast Menu

PLATED BREAKFAST

All Plated Breakfasts include Fresh Baked Mini-muffins, Chilled Orange and Cranberry Juices, Freshly Brewed Coffee (Regular and Decaffeinated) and select Hot Teas.

Plated 1 — Per person \$12.95

Your choice of 3 of the following:

Pork Sausage Link (2)
Pork Sausage Patty (2)
Turkey Sausage (2)
Applewood Smoked Bacon (2)
Sliced Ham Steak (2)
Fluffy Scrambled Eggs
Country-Fried Potatoes
Hash Browns
Fresh Fruit Cup
Flaky Buttermilk Biscuit

(Additional plated items \$3.00 per person per item)

Plated 2 — Per person \$13.95

Fresh Herb Goat Cheese Quiche served with Bacon, Fresh Fruit, and Fresh Assorted Danish

Plated 3 — Per person \$16.95

Fresh Cinnamon Swirl French Toast topped with Maple Syrup and Fresh Berries, served with Fluffy Eggs, Bacon, Fresh Fruit, and Fresh Assorted Danish

BREAKFAST ACTION STATIONS

You're welcome to add any action station as a complement to your breakfast.

Breakfast Omelet Action Station — Per person \$4.95

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 (*Minimum 50, Maximum 150*).

Griddle Action Station — Per person \$6.95

Add variety to your morning meal by including a Chef-attended Griddle Station. Eggs cooked to order and Pancakes cooked to order with seasonal toppings (*Minimum 50, Maximum 150*).

Breakfast Menu

A LA CARTE BREAKFAST ITEMS *DENOTES A 20 PERSON MINIMUM

- Pork Sausage Link (2) — \$1.95
- Pork Sausage Patty (2) — \$1.95
- Turkey Sausage (2) — \$1.95
- Applewood Smoked Bacon (3) — \$2.95
- Sliced Ham Steak (2) — \$2.95
- Fresh Fruit Cup (each) — \$2.95
- Hard Boiled Eggs (2) — \$1.95
- Assorted Sweet Breakfast Breads (Cranberry Walnut, Banana Nut, Pumpkin Seasonal) (each) — \$1.95
- Assorted Breakfast Sandwiches (each) — \$5.95
- Assorted Individual Cereal and Milk (each) — \$4.95
- Freshly Baked Cinnamon Rolls (each) — \$2.95
- Freshly Baked Scones (each) — \$2.50
- Whole Fresh Fruit (each) — \$ 1.95
- Assorted Greek Yogurts (each) — \$4.00
- Assorted Yogurt Parfaits (each) — \$4.25
- Bite-Size Fresh Fruit with Yogurt Dip (each) — \$3.50
- Chef's Choice Breakfast Quiche (each) — \$2.99

A LA CARTE BREAKFAST PER PERSON

- Fried Hash Browns (per person) — \$2.95
- Assorted Nuts & Seeds (Almonds, Sunflower Seeds, Peanuts and Pumpkin Seeds) (per person) — \$5.95
- Flaky Buttermilk Biscuit with Sausage Gravy (per person) — \$3.95
- *French Toast Casserole (per person) — \$2.95
- Yogurt Parfait Bar with Assorted Toppings (per person) — \$5.00
- *Hot Oatmeal Bar with Assorted Toppings (per person) — \$5.95
- Donut Bread Pudding with Rum Sauce (per person) — \$3.95

A LA CARTE BREAKFAST PER DOZEN

- Bagels with Flavored Cream Cheese (per dozen) — \$46.95
- Fresh Assorted Mini-Muffins (per dozen) — \$18.95
- Fresh Concannon's Assorted Donuts (per dozen) — \$22.95
- Premium Assorted Large Muffins (per dozen) — \$38.95

A LA CARTE BREAKFAST DRINKS

- Assorted Soft Drinks and Bottled Water (each) — \$2.25
- Coffee, Decaf Coffee and Select Teas (per gallon) min. 2 gallons — \$20.95
- Assorted Fruit Juices Orange, Grape, Apple (5.5 oz.) (each) — \$1.25
- Lemonade, Iced Tea or Milk (per gallon) min. 2 gallons — \$17.95
- Cranberry or Orange Juice (per gallon) min. 2 gallons — \$17.95
- Specialty Infused Waters (Strawberry, Watermelon, Cucumber) (per gallon) min. 2 gallons — \$17.95

Morning/Afternoon Breaks

BREAK MENU

Break 1 — Per person \$4.95

Assortment of freshly Baked Cookies, Freshly Brewed Coffee (regular and decaffeinated), Freshly Brewed Iced Tea and Lemonade

Break 2 — Per person \$6.95

Banana Chips, Chocolate Brownies, Fresh Strawberry Water, Freshly Brewed Coffee (regular and decaffeinated) and Iced Tea

Break 3 — Per person \$6.95

Concannon's Assorted Popcorn (Rainbow, Caramel, Cheddar), assorted Dessert Bars (Caramel Apple, Lemon, Chocolate Meltdown, Pecan-Chocolate Chunk), Freshly Brewed Coffee (regular and decaffeinated) and Iced Tea or Lemonade

Break 4 — Per person \$7.95

Build your own Trail Mix with assorted Nuts, Seeds, Dried Fruits and Chocolates in your own to-go Chinese takeout box

Break 5 — Per person \$7.95

Fresh Sliced Fruit with Yogurt Dip, assorted Granola Bars, assorted whole Fresh Fruit, Freshly Brewed Coffee (regular and decaffeinated) and Iced Tea

Break 6 — Per person \$7.95

Mixed Nuts, House Made Kettle Chips, Fresh Cucumber Water, Freshly Brewed Coffee (regular and decaffeinated) and Freshly Brewed Iced Tea

Gourmet Coffee Bar — Per person \$4.95

Gourmet Hot Chocolate, Freshly Brewed Coffee (regular and decaffeinated) and an Herbal Tea display with an array of toppings including Lady Fingers, Chocolate Shavings, rolled Wafer Cookies, Sugar Cubes, Freshly Whipped Cream, Chocolate Stir Sticks, and an assortment of Flavored Syrups. *4-hour maximum and minimum 50 people.*

Morning/Afternoon Breaks

A LA CARTE MORNING/AFTERNOON BREAKS *DENOTES A 20 PERSON MINIMUM

- Whole Fresh Fruit (each) — \$1.95
- Crispy Rice Treats (each) — \$1.95
- White Cheddar Popcorn (individual bag) — \$1.95
- Potato Chips (individual bag) — \$1.95
- *Chips and Salsa (per person) — \$1.95
- Trail Mix (individual bag) — \$2.50
- *Hummus with Pita Chips (per person) — \$2.95
- *Spinach-Artichoke Dip with Pita Chips (per person) — \$3.95
- Assorted Yogurt Parfaits (each) — \$4.25
- *Fresh Deli Tray (Ham, Turkey, Salami, Roast Beef, Assorted Sliced Cheeses and Crackers) (per person) — \$7.95
- Snack Mix (per pound) — \$15.95
- Chocolate Brownies (per dozen) — \$25.95
- Freshly Baked Gourmet Cookies (per dozen) — \$16.95
- Deluxe Mixed Nuts (per pound) — \$30.95
- Lemon Bars (per dozen) — \$34.95
- Gourmet Dessert Bars (per dozen) — \$42.95

A LA CARTE DRINKS

- Coffee (regular and decaffeinated) or Select Teas (per gallon) min. 2 gallons — \$20.95
- Lemonade, Iced Tea or Milk (per gallon – min. 2 gallons) — \$17.95
- Sparkling Strawberry Lemonade (per gallon – min. 2 gallons) — \$19.95
- Assorted Individual Fruit Juices (10 oz. each) — \$3.50
- Assorted Soft Drinks *We proudly serve Coca-Cola products* (each) — \$2.25
- Bottled Water (each) — \$2.25

A LA CARTE ALL DAY BREAK ITEMS

- Refrigerated Water Cooler with disposable cups (per day) — \$25.00
- Table Candy Bowls (an assortment of fun size candies) (per table) — \$25.00
- Soda & Bottled Water (per item consumed) — \$2.25

Lunch Menu

ENTRÉE SANDWICHES AND SALADS

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

All Plated Entrées include your choice of a Salad or Soup selection (page 12) with a Signature Dinner Roll and Whipped Honey Butter, Freshly Brewed Coffee (Regular and Decaffeinated) and Iced Tea.

Boxed Salad and Sandwich available — Add per person \$3.50

(Make any selection below into a boxed lunch that includes plastic silverware, napkin, bottled water and cookie)

Very Berry Salad (served with choice of soup) — **Per person \$14.95**

Spring Mix, Fresh Strawberries, Blueberries, Dried Cranberries, Fresh Gorgonzola Cheese, Toasted Almond and Cherry Tomatoes

Southwest Chicken Tortilla Chop Salad (served with choice of soup) — **Per person \$16.95**

Romaine Lettuce, Fire Roasted Corn, Black Beans, Diced Tomatoes, Goat Cheese, Grilled Chicken Breast, topped with Fresh Cilantro, Fresh Lime and Tortilla Strips

Kale Power Salad (served with choice of soup) — **Per person \$17.95**

Kale, Quinoa, Garbanzo Beans, Feta Cheese, Cherry Tomatoes, Dried Cherries, Pine Nuts tossed in Citrus Vinaigrette

Ham & Cheddar Sandwich — **Per person \$17.95**

Roasted Honey Ham, Red Onion, Fresh Tomato, Leaf Lettuce, Aged Cheddar Cheese, on Focaccia Bread served with Fresh Fruit Salad

BLTA Sandwich — **Per person \$17.95**

Applewood Smoked Bacon BLT with Crisp Lettuce, Juicy Tomato, Fresh Basil and Creamy Avocado on Toasted Sourdough served with Fresh Fruit Salad

Roast Beef Sandwich — **Per person \$18.95**

Fresh Sliced Roast Beef, Red Onion, Fresh Tomato, Arugula, Swiss Cheese, Horseradish Mayonnaise on Marble Rye Bread, served with Fresh Fruit Salad

Classic Club Sandwich — **Per person \$19.95**

Old Fashion Double-Layered Classic Club Sandwich with Oven Roasted Turkey Breast, Applewood Bacon, Lettuce, and Tomato on Sourdough Bread served with Fresh Fruit Salad

Lunch Menu

PLATED LUNCH ENTRÉE

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

Each Entrée also includes a Salad selection (see page 12), Signature Dinner Roll and Whipped Honey Butter, Freshly Brewed Coffee (Regular and Decaffeinated), and Freshly Brewed Iced Tea. See page 14 for Desserts.

Substitute All Natural Local Non-GMO Chicken — Add per person \$5.00

Gorgonzola Mushroom Penne (VEG) — Per person \$14.95

Al Dente Penne Pasta tossed with a Creamy Portobello Mushroom Gorgonzola Sauce finished with Fresh Basil
(Add Chicken \$4.00 — Per person)

Shitake Mushroom and Goat Cheese Risotto (VEG) — Per person \$16.95

Creamy Herb Risotto with Fresh Goat Cheese topped with Sautéed Shitake Mushrooms and Fried Sage
(Add Chicken \$4.00 - Per person)

Eggplant Parmesan (VEG) — Per person \$16.95

Fresh Handmade Eggplant Parmesan topped with Vodka Sauce and Fresh Basil, served with Spaghetti and Roasted Garlic Cauliflower

All Natural Herb Roasted Chicken Breast — Per person \$16.95

All Natural Chicken Breast, slow roasted, then smothered in a Sage Brown Butter and White Wine Sauce, served with Jumbo Asparagus and Rosemary Roasted Red Potatoes

All Natural Grilled Cilantro Lime Chicken — Per person \$17.95

All Natural Chicken Breast marinated in Cilantro, Lime and Tequila, grilled to perfection then topped with Tequila Lime Sauce. Served with Cilantro Rice and Stewed Black Beans

Braised Beef Tips — Per person \$17.95

Slow Braised Beef Tips in Red Wine served with Yukon Gold Mashed Potatoes and Steamed Broccolini topped with Almond-Infused Butter

All Natural Grilled Chicken with Honey Porter Sauce — Per person \$18.95

All Natural Chicken Breast topped with our house seasoning and grilled to perfection, then finished with a Honey Porter Beer Sauce and Fresh Cilantro, served with Honeyed Baby Carrots and Roasted Mini Baked Potatoes

Local Farm Raised Trout — Per person \$20.95

Pan Fried Cajun Local Farm Raised Trout, finished with a Crayfish Cream Sauce, served on a bed of Red Beans and Rice and Roasted Squash Medley

Local Farm Raised Coho Salmon — Per person \$22.95

Local Farm Raised Coho Salmon pan seared and topped with Sweet Mango Salsa, served on a bed of Vegetable Couscous

Lunch Menu

SALAD OPTIONS FOR PLATED ENTRÉES

Toasted Almond Kale Salad

Kale, Toasted Almonds, Dried Cherries, Dried Cranberries, Goat Cheese

Winter Berry Salad

Spring Mix, Dried Cranberries, Blueberries, Strawberries, Cherry Tomato, Walnuts, Bleu Cheese

Roasted White Balsamic Fennel Salad

Roasted Fennel, Black Berries, Edible Flowers, White Balsamic Vinaigrette

Watermelon Arugula Salad

Fresh Arugula, Feta Cheese, Toasted Pine Nuts, Fresh Mint, Watermelon

Caprese Salad

Fresh Mozzarella, Fresh Tomatoes, Fresh Basil, Pear Balsamic Reduction, Smoked Sea Salt

Grilled Caesar Salad

Grilled Romaine Heart, Kalamata Olives, Shaved Parmesan Cheese, Fresh Croutons

Wedge Salad

Iceberg Lettuce, Cherry Tomato, Bacon, Red Onion, Bleu Cheese Dressing

Toasted Sesame Carrot Salad

Shredded Carrots, Black Sesame Seeds, Fresh Ginger, Green Onion, Toasted Sesame Vinaigrette

SALAD DRESSINGS (CHOICE OF TWO)

Bleu Cheese

Buttermilk Ranch

Caesar

Honey French

Poppy Seed

Apple Vinaigrette

Honey Balsamic

Italian

Raspberry Vinaigrette

Apple Vinaigrette

Toasted Sesame Vinaigrette

SOUPS

Add Soup to your lunch — Additional \$4 per person

Curry Carrot

Cream of Tomato Dill

Tomato Bisque

Roasted Vegetable

Potato Leek

Chicken Tortilla

Chili

Soup En Croûte - Add \$2.00 per person with served meal

Lunch Menu

LUNCH BUFFET

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

Your Luncheon Buffet will include Assorted Rolls with Whipped Honey Butter, Freshly Brewed Coffee (Regular and Decaffeinated), and Freshly Brewed Iced Tea. **(Minimum of 25 guests)**

Baked Potato Bar — Per person \$14.95

Choice of Salad with two dressings, Baked Idaho Potatoes served with Taco Meat, Sour Cream, Whipped Butter, Steamed Broccoli, Steamed Corn, Shredded Cheese, Real Bacon Bits, Chives and Sautéed Mushrooms

Soup and Salad Bar — Per person \$18.95

Gourmet Salad Bar with an assortment of toppings including our Chef's Choice of two specialty Seasonal Salad Mixes, two Meats, assorted Shredded Cheeses, Seasonal Vegetables, assorted Seeds, Nuts and Croutons and served with choice of two dressings

Deli Buffet — Per person \$19.95

Choice of Salad with two dressings, Pasta Salad, Potato Salad, a deli-meat platter of Ham, Turkey, Roast Beef and Salami, Imported and Domestic Cheeses, crudité's of Lettuce, Tomato, Red Onion and Kosher Pickle Spears. This includes our Chef's selection of assorted Breads.

Italian Bar — Per person \$20.95

Choice of Salad with two dressings, Handmade Chicken Parmesan, Spaghetti, Marinara Sauce, Vegetable Lasagna, choice of two sides and Breadsticks

Soup, Salad & Sandwich Bar — Per person \$27.95

Gourmet Salad Bar with an assortment of toppings including our Chef's Choice of two specialty Salad Mixes, two Meats, assorted Shredded Cheeses, Seasonal Vegetables, assorted Seeds, Nuts and Croutons, served with choice of two Soups. A deli-meat platter of Ham, Turkey, Roast Beef and Salami, Imported and Domestic Cheeses, Leaf Lettuce, Sliced Tomato, Red Onion, Kosher Pickle Spears and selection of assorted Breads.

BUFFET SALAD CHOICES

Toasted Almond Kale Salad
Winter Berry Salad
Watermelon Arugula Salad
Caesar Salad
Garden Salad

BUFFET SOUP CHOICES

Curry Carrot
Cream of Tomato Dill
Tomato Bisque
Roasted Vegetable
Potato Leek
Chicken Tortilla
Chili

Lunch Menu

LUNCH DESSERT

Freshly Baked Gourmet Cookies — Per person \$1.95

Crispy Rice Treats — Per person \$1.95

Chocolate Brownie — Per person \$2.95

Lemon Bars — Per person \$2.95

Gourmet Dessert Bars — Per person \$3.95

Assorted Warm Fruit Crumb Cobblers (buffet only) — Per person \$4.00

Cherry, Apple, Peach and Blackberry

Concannon's Fruit Pies — Per person \$4.00

Apple or Cherry - other flavors available on request

Chef's Choice Desserts — Per person \$4.95

A lovely assortment of desserts, selected by our Executive Chef

Concannon's Cheesecake — Per person \$5.00

Drizzled with Fresh Fruit, Caramel or Chocolate Sauce

Vanilla or Chocolate Mousse — Per person \$5.00

Crowned with Sweet Cream Topping

Concannon's Classic Carrot Cake — Per person \$5.50

A Double-Layer Carrot Cake filled with Raisins, Walnuts and Carrots with a Rich Cream Cheese Frosting

Concannon's Home-Style Chocolate Cake — Per person \$5.50

A Triple-Layer Chocolate Cake with Rich Chocolate Frosting

Very Berry Bowl — Per person \$5.50

Fresh Strawberries and Blueberries topped with Zabaglione Sauce and Sweet Cream Topping

(Low-Calorie and Gluten-Free)

Assorted Mini Dessert Shots — Per person \$6.95

An assortment of shot glass desserts served buffet style (Strawberry Short Cake, Salted Caramel Apple, Chocolate Mousse and Peach Cobbler)

Starters

HORS D'OEUVRES

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 Serves 50 guests — \$150.00 • Large Fruit Tree Serves 100 guests — \$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

STARTERS (MINIMUM 50 PIECES PER ITEM)

Vegetable Shots — Per person \$1.95

Blanched Asparagus, Green Beans, Red Bell Peppers, Carrots served with Chipotle Ranch and French Onion Dip

Bruschetta Crostini — Per person \$1.95

Toasted French Baguette, Arugula Parmesan Pesto and Fresh Tomato Bruschetta

Watermelon Caprese Bits — Per person \$1.95

Watermelon, Fresh Mozzarella, Fresh Basil and Apple Balsamic Reduction

Antipasto Skewer — Per person \$1.95

Kalamata Olive, Sundried Tomato, Artichoke Heart, Genoa Salami and Fresh Mozzarella

BLT Crostini — Per person \$2.25

Toasted French Baguette, Goat Cheese Spread, Applewood Smoked Bacon, Sliced Tomato and Chiffonade Basil

Cucumber Lox — Per person \$2.50

Cucumber Cup, Cream Cheese, Smoked Salmon, Capers and Fresh Dill

Cheeseburger Sliders — Per person \$2.95

Beef Slider with Aged Cheddar Cheese, Leaf Lettuce, Tomato, Pickle and Pretzel Bun

Grilled Chicken Sliders — Per person \$2.95

Grilled Chicken with Swiss Cheese, Leaf Lettuce, Tomato, Pickle and Pretzel Bun

Caramelized Figs — Per person \$2.95

Fresh Caramelized Fig with Gorgonzola Cheese and Candied Pecans

Praline Bacon — Per person \$2.95

Applewood Smoked Bacon, Pecan Praline and Gorgonzola Cheese

BBQ Sliders — Per person \$3.95

Potato Roll with BBQ Pulled Pork, Cole Slaw and Pickled Red Onions

Charcuterie Display — Per person \$8.95

Assorted Local Cured Meats, Pickled Vegetable, Local Artisan Cheeses, Spreads and Crackers

Dinner Menu

PLATED ENTRÉES

In addition to your choice of Salad (page 17) and Dessert (page 19), Dinner Entrées include Assorted Rolls with Whipped Honey Butter, Freshly Brewed Coffee (Regular and Decaffeinated) and Freshly Brewed Iced Tea.

(Substitute All Natural Local Non-GMO Chicken — Add Per person \$5.00)

BBQ Down South — Per person \$21.95

BBQ Smoke Pulled Pork, layered on a bed of Crumbled Corn Bread, Bourbon Baked Beans, finished with Fresh Cole Slaw

Sweet Asian Chili Chicken — Per person \$21.95

All Natural Chicken Breast seasoned with Asian Spices, seared to perfection, then finished with a Sweet Asian Chili Sauce and Fresh Chives served on a bed of Stir Fry Vegetables and Sesame Rice

Sun-Dried Tomato Portobello — Per person \$22.95

Balsamic Marinated Portobello Mushroom stuffed with Sundried Tomato Risotto, smothered with a Roasted Garlic Cream Sauce on a bed of Creamy Sage Polenta

Greek Asparagus Risotto — Per person \$22.95

Creamy Herb Risotto with Fresh Feta Cheese topped with Grilled Asparagus and Kalamata Olives
(Add Chicken \$5.50 - Per person)

Roasted Mediterranean Chicken Breast — Per person \$23.95

All Natural Chicken Breast Roasted in a Mediterranean Sauce served with Vegetable Couscous finished with Roasted Sundried Tomatoes and Garlic

Creamy Chicken Coq Au Vin — Per person \$25.95

Local All Natural Chicken pan seared and cooked in a classic Coq Au Vin Sauce creamed to add a pleasant richness and served over a bed of Basil Gnocchi and Roasted Garlic Green Beans

Smoked Pork Chop — Per person \$25.95

Hickory and Applewood Smoked Pork Chop finished with a Maple Bourbon Glaze, served with Sweet Potato Puree and Sautéed Green Beans with Bacon

Braised Beef Short Rib — Per person \$31.95

Beef Short Rib Slow Cooked in Red Wine and Vegetables, served with Roasted Red Skin Garlic Mashed Potatoes and Roasted Squash Medley

Grilled Filet Mignon — Per person Market Price

Grilled Choice Beef Filet Mignon finished with a Roasted Garlic Herb Butter, served with Baked Potato and Broccolini

Grilled Lamb Chops — Per person Market Price

Grilled Frenched Lamb Chop finished with a Rosemary Balsamic Reduction, served with Grilled Squash and Eggplant on a bed of Saffron Rice

Indiana Bison Ribeye — Per person Market Price

Grilled Indiana Bison Ribeye topped with Balsamic Caramelized Onions, served with Mini Baked Potatoes and Grilled Asparagus

Dinner Menu

Bourbon Glazed Coho Salmon — Per person \$27.95

Local Farm-Raised Coho Salmon, pan seared and topped with a Sweet Bourbon Glaze, served on a bed of Brown Rice and Stir Fried Vegetables

Lemon Caper Trout — Per person \$27.95

Pan seared and Locally Farm-Raised Trout finished with a Lemon Caper Sauce, served on a bed of Wild Rice and Roasted Squash Medley

Beef Ribeye — Per person \$46.95

Grilled 8 oz. Ribeye Filet topped with Roasted Garlic Herb Butter, served with Asparagus and Yukon Gold Mashed Potatoes

PLATED ENTRÉE SALADS (CHOICE OF SALAD WITH PLATED ENTRÉE)

Toasted Almond Kale Salad

Kale, Toasted Almonds, Dried Cherries, Dried Cranberries and Goat Cheese

Winter Berry Salad

Spring Mix, Dried Cranberries, Blueberries and Strawberries

Roasted White Balsamic Fennel Salad

Roasted Fennel, Black Berries, Edible Flowers and White Balsamic Vinaigrette

Watermelon Arugula Salad (Seasonal)

Fresh Arugula, Feta Cheese, Toasted Pine Nuts, Fresh Mint and Watermelon

Caprese Salad

Fresh Mozzarella, Fresh Tomatoes, Fresh Basil, Pear Balsamic Reduction and Smoked Sea Salt

Grilled Caesar Salad

Grilled Romaine Heart, Kalamata Olives, Shaved Parmesan Cheese and Fresh Croutons

Iceberg Wedge Salad

Iceberg Lettuce, Cherry Tomato, Bacon, Red Onion and Bleu Cheese Crumbles

Toasted Sesame Carrot Salad

Shredded Carrots, Black Sesame Seeds, Fresh Ginger, Green Onion and Toasted Sesame Vinaigrette

SALAD DRESSINGS (CHOICE OF TWO)

Buttermilk Ranch

Honey French

Raspberry Vinaigrette

Honey Balsamic Italian

Bleu Cheese

Toasted Sesame Vinaigrette

Poppy Seed

Apple Vinaigrette

Caesar

Dinner Menu

PLATED ENTRÉE STARCH

The chef has paired each entrée with a suggested starch. If you wish you may substitute from the following items:

Roasted Red Potatoes
Garlic Mashed Potatoes
Yukon Gold Mashed Potatoes
Parmesan Herb Risotto
Red Rice & Beans
Vegetable Couscous
Baked Potato (Butter and Sour Cream)
Saffron Rice
Roasted Mini Baked Potatoes

PLATED ENTRÉE SIDES

The chef has paired each entrée with a suggested vegetable. If you wish you may substitute from the following items:

Baby Carrots with tops
Asparagus
Roasted Squash Medley
Roasted Cauliflower
Fresh Green Beans
Grilled Squash & Eggplant
Broccolini
Baby Honey Carrots

SOUPS

Add Soup to your dinner — Additional \$4 per person

Curry Carrot
Cream of Tomato Dill
Tomato Bisque
Roasted Vegetable
Potato Leek
Chicken Tortilla
Chili
Soup En Croûte - Additional \$2.00 per person with served meal

Dinner Menu

DINNER BUFFETS

In addition to your choice of Salad and Dessert, Dinner Buffets include Assorted Rolls with Whipped Honey Butter, Freshly Brewed Coffee (Regular and Decaffeinated) and Freshly Brewed Iced Tea.
Substitute All Natural Local Non-GMO Chicken – Add \$5 per person

Caramel Apple Pork Loin — Per person \$21.95

Roasted Pork Loin smothered in Fire Roasted Apple Caramel Sauce, served with Baby Honey Glazed Carrots and Roasted Red Potatoes

Fajita Bar — Per person \$22.95

Grilled Fajita Chicken and Skirt Steak with an assortment of toppings including hot Flour Tortillas, shredded Lettuce, Cheddar Cheese, Sour Cream, Green Onions, Jalapenos, Salsa, Black Olives, diced Green Peppers, Spanish Rice and stewed Black Beans

Sweet Asian Chili Chicken — Per person \$23.95

All Natural Chicken Breast seasoned with Asian Spices and seared to perfection, finished with a Sweet Asian Chili Sauce and fresh Chives served on a bed of Stir-Fry Vegetables and Sesame Rice

Roasted Mediterranean Chicken Breast — Per person \$25.95

All Natural Chicken Breast roasted in a Mediterranean Sauce served with grilled Squash and Eggplant, Couscous finished with roasted Sundried Tomatoes and Garlic

Country Kitchen Buffet — Per person \$25.95

Southern Buttermilk Fried Chicken, slow roasted sliced Roast Beef with Horseradish Sauce, served with homemade Yukon Gold Mashed Potatoes and Fresh Green Beans

Italian Bar — Per person \$25.95

Choice of Salad with two Salad Dressings, Handmade Chicken Parmesan, Spaghetti, Marinara Sauce, Vegetable Lasagna, choice of two sides and Breadsticks

BBQ Tailgate Buffet — Per person \$27.95

All Natural Chicken Breast, Apple Smoked Pulled Pork served with Baked Potatoes (Butter or Sour Cream), Roasted Squash Medley, Buns, BBQ Sauce, Lettuce, Tomato, Pickle and Red Onions

Dinner Menu

PLATED DINNER DESSERTS (INCLUDED WITH YOUR DINNER)

Concannon's Classic Carrot Cake

A Double-Layer Carrot Cake filled with Raisins, Walnuts and Carrots, topped with a Rich Cream Cheese Frosting

Concannon's Home-style Chocolate Cake

Double-Layer Chocolate Cake topped with Rich Chocolate Frosting

Concannon's New York Cheesecake

Drizzled with Fresh Fruit, Caramel or Chocolate Sauce

Vanilla or Chocolate Mousse

Crowned with Sweet Cream Topping

Very Berry Bowl

Fresh Strawberries, Blueberries, topped with Zabaglione Sauce and Sweet Cream Topping
(Low-Calorie and Gluten-Free)

Peach Crème Brulee

Classic French Crème Brulee made with Fresh Peaches, fired and topped with Peaches, Whipped Topping and Mint

UPGRADED DESSERTS

Chef's Choice Dessert Buffet — Per person \$4.95

A lovely assortment of desserts, selected by our Executive Chef, presented buffet-style for your guests to enjoy

Cherry Pistachio Bombe — Per person \$5.95

Pistachio Sponge Cake topped with White Chocolate Mousse and Cherry Filling, finished with Pistachio White Chocolate Glaze, topped with White Chocolate Triangle and Red Chocolate Pearl

Chocolate Decadence (gluten-free) — Per person \$5.95

Our Flourless Chocolate Decadence rests atop a layer of Chocolate Cake, then glazed in Ganache and garnished with Chocolate Pieces

White Chocolate Hazelnut Entremet — Per person \$5.95

White Chocolate Mousse infused with Hazelnuts, layered over a Toasted Hazelnut Meringue. The light and dark textured Jaconde base supports the Mousse, a special Dark Chocolate feather piece finishes this dramatic dessert.

S'mores Entremet — Per person \$5.95

Chocolate Coated Graham Cracker base that supports a rich Chocolate Mousse filling, spiked with Chocolate Covered Crisps, finished with Home-Made Toasted Marshmallows

Chocolate Bombe with Grand Marnier — Per person \$6.95

Cocoa Sponge Cake topped with Orange Crème Gemstone, Grand Marnier spiked Chocolate Mousse, an Orange Mousse layer in the center finished with a shiny Orange Mirror Glaze, topped with Chocolate Decoration and Dark Chocolate Pearl

Beverage Service

Bar Fees

Set-up fees of \$150 will be assessed per bar for a 4-hour function. After the 4-hour period, an additional fee of \$25 per bartender, per hour will apply. There is a 6-hour maximum limit on bar service.

Bar Service

We recommend one bartender for every 100 guests. Each bar includes one bartender and a bar back for cocktail hours. Each additional bartender required beyond this recommendation will incur a \$25 labor fee per bartender, per hour, with a two hour minimum. Each bar services up to 200 guests. Additional bars required beyond this recommendation will incur a \$150 set up fee per bar (inclusive of one bartender). For events over 1,000 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

(Upon request with Premium Bar Service)

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

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

Premium Bar Service Pricing

Liquor	\$6.75
Bottled Domestic Beers	\$4.25
Bottled Import & Microbrew Beers	\$6.25
Canned Craft Beers	\$6.25
Premium Wines by the glass	\$6.25-\$10.75
Cordials (by request)	\$7.50
Soft Drinks – Coke Products	\$2.25
Bottled Waters	\$2.25

Import & Microbrew Bottled Beers

Corona • Sam Adams Lager • Blue Moon

Indiana & Michigan Beers Cans & Bottles

Bell's Two-Hearted Ale • Flat 12 Blonde
 Upland Wheat Ale • Bell's Amber Ale
 Founders Dirty Bastard • Founders All Day IPA
 Sun King Wee Mac • Sun King Cream Ale

House Bar Service

Smirnoff Vodka
 Beefeaters Gin
 Seagram's 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	\$5.25
Bottled Domestic Beers	\$4.25
Bottled Import & Microbrew Beers	\$6.25
Canned Craft Beers*	\$6.25
House Wines by the glass	\$5.75-\$6.00
Soft Drinks – Coke Products	\$2.25
Bottled Waters	\$2.25

Domestic Bottled Beers

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

Keg Beers

Domestic	\$400.00
Import, Microbrew & Craft	Market price

Restocking fee of \$110/domestic and \$160/Import and Microbrew 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 4 or more assorted varieties to suit the most discerning palate.

Champagne & Sparkling Wines

Wycliff Brut (*for toasting with your meal function*) – \$1.95 per person | \$22.00 bottle

San Giulio Moscato d’Asti (*for toasting with your meal function*) – \$3.25 per person | \$42.00 bottle

Non-alcoholic toasting option – Strawberry Lemonade

House Wines

Dell Italia – *Italy*

Chardonnay • Pinot Grigio • Moscato • Riesling • Cabernet Sauvignon • Merlot • Pinot Noir

\$5.75 glass | \$28.00 bottle

Premium Wines

Beringer – *California*

White Zinfandel

\$6.25 glass | \$30.00 bottle

Mirassou – *California*

Moscato • Chardonnay • Sauvignon Blanc • Pinot Grigio • Pinot Noir • Merlot • Cabernet

\$7.00 glass | \$34.50 bottle

Robert Mondavi – *California*

Chardonnay • Pinot Noir • Merlot • Cabernet Sauvignon

\$8.50 glass | \$42.00 bottle

William Hill – *California*

Chardonnay – \$8.50 glass | \$42.00 bottle

Cabernet Sauvignon – \$9.00 glass | \$45.00 bottle

Root: 1 – *Chile*

Cabernet Sauvignon

\$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