



CATERING MENU

CREATING EVENTS. CONNECTING PEOPLE.

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A 21% Service Charge, 7% State Sales Tax and 1% Food and Beverage tax will be applied to all food and beverage sales.

GF = Gluten-Free

GFO = Gluten-Free Option

V = Vegetarian

VGN = Vegan



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 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.

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 21% Service Charge, 7% State Sales Tax and 1% Food and Beverage 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 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 30 days prior to your event date. Minimum guaranteed counts and payment are to be provided to your event manager 14 days prior to the event start date. Final counts for all events are due 8 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 direct bill application to send you a post-event invoice.

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 (e.g., Gluten-Free or Vegan) will incur an additional \$10 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 event 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 required ten 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. In the event additional charges are accumulated, we will require a valid credit card for the balance or a pre-approved direct bill application to send you 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 on event invoice.

Cancellation Policy

If a cancellation of food & beverage occurs from 14 calendar days to 9 calendar days from start of event, the client is responsible for 50% of all food & beverage charges. If a cancellation occurs within 8 calendar days of the event, the client 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 waitperson 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

All breakfasts include chilled orange and cranberry juices, regular coffee and iced water.

Good Morning Muncie \$12.25

Assorted pastries, muffins, fresh fruit display and beverage station. Add \$1.00 per person for beverage service at your tables. Decaf coffee and hot select teas available upon request.

A Healthier Start Buffet \$12.50

Fresh fruit display, yogurt, granola, oatmeal with assorted toppings and beverage station. Add \$1.00 per person for beverage service at your tables. Decaf coffee and select hot teas available upon request.

Rise and Shine Buffet \$18.00 (Minimum 25 guests)

Scrambled eggs, breakfast potatoes, your choice of two meats (ham, bacon, pork sausage or turkey sausage) and your choice of sausage gravy and biscuits or French toast bake. Buffet includes ketchup, salsa and hot sauce. Beverage Service at your tables. Decaf coffee and hot select teas available upon request.

Breakfast Additions (Minimum 10 guests)

Bacon	\$4.50/person
Biscuits and sausage gravy	\$3.00/person
Pork sausage	\$1.75/person
Turkey sausage	\$2.50/person
Turkey bacon	\$2.25/person
Ham	\$1.50/person
Scrambled eggs	\$1.25/person
Scrambled eggs with cheese	\$1.75/person
Oatmeal with toppings	\$2.50/person
Fresh fruit display	\$3.00/person
Yogurts and granola	\$3.75/person
Assorted mini scones	\$28.00/dozen
Assorted Danish	\$20.00/dozen
Assorted muffins	\$28.00/dozen
Bagels with cream cheese	\$18.00/dozen
Glazed Donuts	\$40.00/dozen



MEETING BREAKS MENU

Priced per person with a minimum of 20 guests.

Snack Attack \$11.25

House-made potato chips (GF), snack mix, snack-size candy bars (upgrade to full size for \$2) and chocolate chip cookies

Sweet Tooth \$11.75

Choice of two sweets (crispy rice treats (GF), assorted cookies, or brownies) whole fruit and snack-size candy bars

A Fresh Start \$14.75

Fresh fruit and vegetable display served with yogurt dip, ranch dressing, roasted red pepper hummus and assorted crackers

Gourmet Coffee Bar \$8.00 unlimited for 2 hours, or \$10.00 unlimited for 4 hours

Gourmet hot chocolate, freshly brewed coffee (regular & decaffeinated), herbal tea display and an array of toppings (lady fingers, chocolate shavings, rolled wafer cookies, sugar cubes, freshly whipped cream, chocolate stir sticks and an assortment of flavored syrups); 4-hour max

Meeting Break Add-Ons

House-made potato chips (GF) with French onion dip. \$3.00/person (min. 12/max. 200 guests)

Assorted bags of pretzels, chips, and white cheddar popcorn \$3.25 (each)

Snack mix \$31.00 (2 lbs., serves 10-12 guests)

Snack-size candy bars \$27.00 (for 30 pieces)

Full-size candy bars \$4.00 (each)

Assorted Cookies \$18.75 (by the dozen)

Brownies \$25.00 (by the dozen)

Trail mix \$4.00 (per individual bag)

(Continued on next page)



Meeting Break Add-Ons (continued)

Fruit display GF V VGN 25 people: \$85.00 | 50 people: \$170.00 | 100 people: \$340.00

A sweet assortment of fresh seasonal fruit served with yogurt dip

Vegetable display GF V 25 people: \$85.00 | 50 people: \$170.00 | 100 people: \$340.00

A fresh assortment of seasonal vegetables served with ranch and hummus

Cheese display 25 people: \$100 | 50 people: \$200 | 100 people: \$400.00

Cheddar, Swiss and pepper jack cheeses served with crackers and garnished with seasonal fruit

Assorted soft drinks \$2.75 each

Bottled water \$2.25 each

(Soft drinks and bottles of water are available on consumption)

Coffee, decaffeinated coffee,
and select hot teas \$29.50/gallon (minimum 1.5 gallons)

Iced Tea \$21.50/gallon (minimum 3 gallons)

Lemonade \$21.50/gallon (minimum 2 gallons)

Milk \$23.00/gallon (minimum 1 gallon)

Cranberry juice \$21.50/gallon (minimum 1 gallon)

Orange juice \$21.50/gallon (minimum 1 gallon)

Strawberry lemonade \$28.75/gallon (minimum 2 gallons)

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LUNCH/DINNER MENU

BUFFETS

Self-served buffets priced per person with a minimum of 25 guests.

Includes freshly brewed iced tea, regular coffee and iced water. Decaf and hot select teas available upon request. Each buffet can add on one (1) plated vegetarian option from page 13.

Customization of these buffets may incur an additional charge.

Pizza Party Buffet

\$18.50

Maximum 200 guests

Your choices of 14" cheese pizza, sausage pizza, pepperoni pizza and supreme pizza (sausage, pepperoni, mushrooms, onions and peppers), breadsticks and Caesar salad and chocolate chip cookies or brownies

Pizza available is regular or party cut

Upgrade to a house salad with a choice of two dressings for \$2

Add Dill Butter and Cheese dipping sauce for breadsticks for \$2

Tailgate Buffet

\$21.75

Cole slaw, potato salad, chips, beef hot dogs, bratwurst, sauteed peppers and onions, relish, mustard and ketchup, and chocolate chip cookies or brownies

Soup and Salad Bar

\$32.50

Maximum 150 guests

Iceberg lettuce mix, spring mix lettuce, shredded cheddar, shaved Parmesan, bacon bits, croutons, diced hard-boiled eggs, sliced cucumbers, cherry tomatoes, black olives, sliced red onion, pecan pieces, your choice of 3 dressings (see page 12), garlic bread sticks and crackers; your choice of tomato bisque, loaded potato soup, broccoli cheddar soup, or minestrone soup (add a second soup option for \$5.25 per person); and chocolate chip cookies

Add turkey croissant sandwich for \$5 per person or make your own deli sandwiches for \$7 per person

Backyard BBQ

\$34.75

Potato salad, slider buns, BBQ pulled pork, grilled BBQ chicken, macaroni and cheese, country-style green beans and banana pudding. Featuring local JohnTom's Barbeque Sauce

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Buffets (continued)

South of the Border

\$35.75

Soft flour tortillas, Spanish rice, refried beans, shredded pork carnitas, shredded fiesta chicken, shredded cheddar, shredded lettuce, roasted tomato salsa, guacamole, taco sauce, sour cream and Tres Leches chocolate cake

Italiano

\$37.00

Italian Salad with chopped romaine, slivered red onion, marinated cherry tomato, sliced black olives, pepperoncini, grated parmesan, and herb croutons. Served with Italian and buttermilk ranch dressing

Buttered Spirali Garden rotini, Pasta Primavera tossed with fresh garden vegetables and a cream sauce, Chicken Bruschetta made with fresh diced tomatoes and fresh herbs drizzled with a balsamic glaze, house made Garlic Bread and a house made Tiramisu

Add Italian meatballs with marinara or Italian sausage for \$2.50 extra per person

Mama's Kitchen

\$44.25

Tossed garden salad or broccoli and cauliflower salad, cornbread, fried chicken, meatloaf, mashed potatoes with gravy, country-style green beans and seasonal pie



MAKE YOUR OWN BUFFET

Lunch (served before 2 p.m.) includes your choice of salad (pg. 12), one starch, one vegetable (pg. 11) and a dessert of chocolate chip cookies or brownies. Dinner includes the same choices with the addition of dinner rolls and your choice of dessert (pg. 14). Both options include freshly brewed iced tea, regular coffee and iced water. Decaf and hot select teas available upon request. Market price options are guaranteed 30 days in advance of event date.

Priced per person with a minimum of 20 guests.

Buffet Option A *(choose 1)*

(L) \$28.00 (D) \$35.75

VEGETARIAN

Roasted Cauliflower Medley GF V VGN

Vegetable Lasagna V

CHICKEN

Roasted Sweet Pepper Chicken GF

Herb Roasted Chicken GF

PORK

Citrus Pork Loin Medallions GF

BEEF

Grilled Flank Steak GF

Buffet Option B *(choose 1)*

(L) \$33.50 (D) \$41.00

PORK

Maple-Glazed Pork Chop GF

Pork Rib Chops

CHICKEN

Creamy Parmesan Chicken GF

VEGETARIAN

Portabella Mushroom Cassolette VGN V

Buffet Option C *(choose 1)*

(L) Market Price (D) Market Price

FISH

Herb-Roasted Salmon GF

BEEF

Prime Rib GF

Grilled Beef Filet GF

Braised Beef Roast

Add a second entrée

For each additional selection Option A – Add \$9.75 per person

For each additional selection Option B – Add \$15.00 per person

For each additional selection Option C – Market Price

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PLATED ENTRÉES

Any meal function before 2 p.m. will be at lunch prices and will be served with your choice of salad and chocolate chip cookies. Your lunch includes freshly brewed iced tea, regular coffee and iced water. Decaf coffee and select hot teas upon request. Should you decide on an enhanced dessert selection from page 14, dinner pricing will be charged.

Any meal function after 2 p.m. will be at dinner prices and will be served with dinner rolls (except sandwich selections), your choice of salad (pg. 12) and dessert (pg. 14). Your dinner includes freshly brewed iced tea, regular coffee and iced water. Decaf coffee and hot select teas available upon request. Market price options are guaranteed 30 days in advance of event date.

A selection of two entrees will incur an additional charge of \$2 per meal. Maximum 2 entrée choices.

Entrées paired with sides by our chef may be substituted. Any sandwich selection can be prepared on gluten-free bread at an additional cost.

Chicken Salad Sandwich GFO (L) \$19.75 (D) \$27.75

Tender all white meat chicken salad with a creamy dressing, topped with lettuce and tomato on butter croissant, served with kettle-cooked chips and your choice of salad

Pulled Pork Sandwich GFO (L) \$22.00 (D) \$30.25

Slow-roasted, shredded pork shoulder, tossed in BBQ sauce on a soft, fresh bun, served with kettle-cooked chips and your choice of salad

Cuban Sandwich GFO (L) \$26.00 (D) \$34.00

Roasted pork, smoked ham, Swiss cheese, dill pickles and yellow mustard pressed on Cuban bread, served with kettle-cooked chips and your choice of salad

Roasted Turkey Wrap GFO (L) \$26.75 (D) \$35.00

Honey roasted turkey breast with Swiss cheese, Bibb lettuce and sliced tomato, topped with a house-made cranberry-mustard sauce in a spinach wrap, served with kettle-cooked chips and your choice of salad

Bourbon Glazed Chicken (L) \$23.25 (D) \$31.50

A juicy grilled boneless skinless chicken thigh coated in a sweet and sour bourbon glaze served over scallion steamed rice and roasted sesame broccoli

Citrus Pork Loin Medallions (L) \$23.25 (D) \$31.50

Roasted medallions of pork loin topped with a citrus sauce, served over savory rice pilaf and grilled asparagus

Herb-Roasted Chicken GF (L) \$24.75 (D) \$32.75

Perfectly roasted chicken breast topped with a creamy herb sauce, served with roasted garlic mashed potatoes and sautéed rainbow chard

Grilled Flank Steak GF Maximum 200 guests (L) \$24.75 (D) \$32.75

Perfectly grilled marinated flank steak, sliced for peak tenderness, served over creamy mashed red potatoes and roasted sesame broccoli

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Teriyaki Grilled Chicken

(L) \$26.00 (D) \$34.00

A juicy grilled chicken breast with a sweet and savory teriyaki glaze, served over scallion steamed white rice tossed with sautéed vegetables

Creamy Parmesan Baked Chicken GF

(L) \$27.50 (D) \$35.50

A perfectly seasoned chicken breast roasted with a garlic parmesan crust, served over creamy mashed potatoes and roasted seasonal vegetables

Roasted Sweet Pepper Chicken GF

(L) \$28.00 (D) \$36.00

A perfectly roasted chicken breast topped with melted cheese and roasted sweet peppers, served over cilantro and lime scented rice with roasted cherry tomatoes

Maple Glazed Pork Chop GF

(L) \$32.00 (D) \$40.00

Grilled bone-in pork chop glazed with all-natural maple syrup, served with browned butter mashed sweet potatoes and roasted broccoli

Herb-Roasted Salmon GF

(L) Market Price (D) Market Price

Grilled fillet of salmon topped with a creamy herb sauce, served with seasoned rice and roasted asparagus

Braised Beef Roast

(L) Market Price (D) Market Price

Tender, rich beef braised in red wine and tomatoes, served with creamy three-cheese polenta and broccolini

Beef Filet GFO

(L) Market Price (D) Market Price

Seasoned and seared filet of beef tenderloin, served with a green peppercorn sauce, roasted fingerling potatoes and roasted asparagus

Grilled Beef Filet & Herb-Roasted Chicken GF

(L) Market Price (D) Market Price

Seasoned seared filet of beef tenderloin and roasted chicken breast topped with a creamy herb sauce, served with redskin mashed potatoes and honey-glazed carrots

Grilled Beef Filet & Garlic Shrimp GF

(L) Market Price (D) Market Price

Seasoned and seared filet of beef tenderloin and sautéed garlic shrimp, served with roasted garlic mashed potatoes and fresh, sautéed green beans

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SIDES

Entrées are paired with sides by our chef. Substitutions may be made from the following:

All sides are gluten-free except where noted NGF. All Vegetables are Vegetarian except where noted NV.

Starches

- Redskin mashed potatoes
- White cheddar mashed potatoes
- Russet mashed potatoes
- Garlic parmesan penne pasta NGF
- Wild rice pilaf NGF
- Spanish rice
- Browned butter mashed sweet potatoes
- Roasted potato medley
- Scallion steamed white rice

Vegetables

- Country-style green beans NV
- Honey-glazed Parisian carrots
- Roasted squash medley
- Sautéed rainbow chard
- Green beans amandine
- Roasted asparagus
- Broccolini
- Roasted sesame broccoli
- Buttered corn
- Roasted brussel sprouts NV



SALADS

All salads come with a choice of two dressings: Ranch, French, Italian (GF), balsamic vinaigrette (GF), raspberry vinaigrette (GF), lemon vinaigrette (GF), Caesar, honey mustard vinaigrette (GF) and green goddess (GF).

Horizon Salad GF

Fresh spring mix lettuce topped with feta cheese, candied pecans, red peppers, and cucumbers

House Salad GFO

Iceberg lettuce with cherry tomatoes, shredded cheddar cheese, cucumber, and croutons

Caesar Salad

Hearts of romaine lettuce with creamy Caesar dressing, topped with shaved Parmesan and garlic croutons

Brutus Salad GF

Romaine lettuce with toasted pecans and sharp white cheddar

Spring Mix Berry Salad GF

Fresh spring mix with freshly sliced strawberries, whole blueberries, toasted almonds and feta cheese

Home Style Potato Salad GF

Diced russet potatoes mixed with sweet onion, celery and a creamy sweet relish dressing

Broccoli Cauliflower Salad GF

House-made salad with broccoli, cauliflower, crisp bacon, cheese, red onion, mayonnaise, vinegar and sugar

Chickpea Salad GF V

Chickpeas tossed in a house made chimichurri sauce served on a bed of spring mix

German Style Purple Potato Salad GF V VGN

Diced purple potatoes, red onions and celery tossed in our house made mustard vinaigrette served on a bed of spring mix

Watermelon Salad GF V

Fresh cut watermelon tossed with a honey balsamic vinaigrette, feta cheese then finished off with fresh cut mint and a drizzle of balsamic glaze

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VEGETARIAN/ VEGAN OPTIONS

Each meal function can choose one (1) vegetarian option for their vegetarian guests to enjoy. Salad selection will be the same as the non-vegetarian meals. A guaranteed count on vegetarian options is required. Any meal function before 2 pm will be at lunch prices and will be served with your choice of salad and chocolate chip cookie (unless a dessert option from page 14 is preferred, then the dinner price will be charged.)

Roasted Eggplant and Mushroom Hot Salad GF V VGN (L) \$18.75 (D) \$26.75
 Roasted eggplant, mushrooms, cherry tomatoes, garlic and red onion served on garden rice

Eggplant Parmesan V (L) \$20.00 (D) \$28.00
 Sliced eggplant encrusted in panko breadcrumbs and Parmesan cheese, filled with ricotta cheese, served with spaghetti topped in marinara sauce. Vegan version available for an additional \$2

Roasted Cauliflower Medley GF V VGN (L) \$20.50 (D) \$28.75
 Roasted cauliflower with chickpea, tomato and spinach ragout

Creamy Three-Cheese Polenta GF V (L) \$25.00 (D) \$33.25
 Creamy polenta with mascarpone, mozzarella and Romano cheeses, topped with spinach and a hearty mushroom ragout

Portabella Mushroom Cassolette GF V VGN (L) \$27.50 (D) \$35.75
 Portobello mushroom stuffed with a savory garden rice, tomatoes, onion and garlic

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DESSERTS

Strawberry Shortcake

Sweet bread scone topped with whipped topping and macerated strawberries

Chocolate Cake

Layered chocolate cake with chocolate icing

Sugar Cream Pie

Indiana's official state pie: sweet creamy custard in a buttery, flaky pie crust

New York Style Cheesecake

A creamy New York style cheesecake with fruit topping

Carrot Cake

Classic carrot cake with cream cheese icing (Contains nuts)

Chocolate or Vanilla Mousse GF

Creamy mousse garnished with whipped topping

Vegan Chocolate Cake VGN

Decadent, moist and fluffy chocolate cake

Gluten Free Flourless Cake GF

Made with a blend of three chocolates finished with a silky chocolate ganache

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HORS D'OEUVRE MENU

HOT SELECTIONS

Minimum of 50 pieces for each selection;
stationary or choose butler service passed for an additional \$50 per 100 guests

- Chicken Cordon Bleu Bites** \$3.50
Lightly breaded tender pieces of chicken with smoked ham and melted Swiss cheese, served with a honey mustard sauce
- Smoked Gouda Mac & Cheese Bites** \$4.00
Macaroni, smoked gouda and bacon, lightly battered and fried
- Crab Rangoon** \$4.25
A blend of real crab meat and cream cheese wrapped in a crunchy golden-brown shell
- Sweet & Spicy Chicken** \$4.75
Deep fried chicken wings tossed in an Asian sweet and spicy chile sauce
- Spring Rolls** \$5.00 V VGN
A mix of fresh vegetables wrapped in spring roll wrappers, fried to a golden brown and served with spicy plum sauce
- Pork Slider** \$4.50
A ground mini pork burger with a mustard cream sauce, house made pickles served on a warm slider bun
- BBQ Meatballs** \$3.00
Meatballs tossed in a tangy BBQ sauce

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COLD SELECTIONS

Minimum of 50 pieces for each selection;
stationary or choose butler service passed for an additional \$50 per 100 guests

- Caprese Salad Skewers** GF \$4.00
Fresh mozzarella, basil leaves and ripe cherry tomatoes skewered on a pipette of balsamic vinaigrette
- Tomato Bruschetta** V VGN \$4.00
A toasted crostini topped with freshly diced tomatoes and tossed in a house-made basil oil
- BLT Crostini** \$4.00
Bacon, tomato, cream cheese and fresh basil on a crisp sliced French baguette
- Mini Cheese Balls** \$4.25
Miniature cream cheese balls rolled in crispy bacon bits on a bed of crumbled pretzels
- Pimento Tea Sandwiches** \$4.25
House made southern style pimento spread served on hearty white bread.
- Chicken Bouchee** \$4.75
Tender white meat chicken salad served on a tiny bite sized puff pastry
- Antipasto Skewers** GF \$5.00
A mix of olives, marinated mushrooms, sun-dried tomatoes, and salami on a bamboo skewer

MINI DESSERTS

Minimum of 50 pieces for each selection;
stationary or choose butler service passed for an additional \$50 per 100 guests.

- Dessert Bars** \$2.00
An assortment of dessert bars
- Pie Shooters** \$2.50
An assortment of pie shooters
- Cheesecake** \$4.00
An assortment of mini cheesecakes

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PRE-DINNER HORS D’OEUVRE PACKAGE

If you are enjoying a dinner with us, you can start your meal off right with a selection of hors d’oeuvres; stationary or choose butler-passed for an additional \$50 per 100 guests

Two pieces per guest	\$9.50	<i>Choose up to two items</i>
Three pieces per guest	\$14.25	<i>Choose up to three items</i>
Chicken Cordon Bleu Bites		Caprese Salad Skewer
Mini Cheese Balls		Sweet & Spicy Chicken Wings
Tomato Bruschetta		BLT Crostinis
BBQ Meatballs		Smoked Gouda Mac & Cheese Bites
Tea Sandwiches		Crab Rangoon

HORS D’OEUVRE DISPLAYS

BBQ Meatballs 50 people: \$150.00 | 100 people: \$300.00 | 150 people: \$450.00

Meatballs tossed in a tangy BBQ sauce

Fresh Fruit Display 25 people: \$85.00 | 50 people: \$170.00 | 100 people: \$340.00

A sweet assortment of fresh seasonal fruit served with yogurt dip

Fresh Vegetable Display 25 people: \$85.00 | 50 people: \$170.00 | 100 people: \$340.00

A fresh assortment of seasonal vegetables served with ranch and hummus

Assorted Cheese Display 25 people: \$100.00 | 50 people: \$200.00 | 100 people: \$400.00

Cheddar, Swiss & pepper jack cheeses served with crackers and garnished with seasonal fruit

Charcu-Tinis 25 people: \$250.00 | 50 people: \$500.00 | 100 people: \$1000.00

Assorted cheeses, seasonal fruits, vegetables, and crackers arranged in a martini glass

Add ranch dressing for an additional fee of \$3.00 per 25 people

Spinach Artichoke Dip 25 people: \$130.00 | 50 people: \$260.00 | 100 people: \$520.00

A hot, creamy mixture of spinach, artichoke hearts, cream cheese and Parmesan cheese served with pita chips

Cocktail Sandwich Display 25 people: \$175.00 | 50 people: \$350 | 100 people: \$700.00

An assortment of deli meats, sliced cheeses on a flaky croissant accompanied by mayonnaise and mustard

Mini Dessert Display 25 people: \$150 | 50 people: \$295.00 | 100 people: \$585

An assortment of bite size cheesecakes, pie shooters and dessert bars



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. There is a minimum sale of \$350 required. If this minimum is not met, you will be charged the difference.

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 500 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 p.m. 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, Hennessey Cognac



Please choose either Premium or House Bar Service

PREMIUM BAR SERVICE

- Tito's Vodka
- Aviation Gin
- Maker's Mark Bourbon
- Jack Daniels Whiskey
- Crown Royal Whiskey
- Bacardi Rum
- Captain Morgan Spiced Rum
- Jose Cuervo Tequila
- Chivas Regal Scotch
- Amaretto
- Kamora
- Peach Schnapps
- New York Long Island Iced Tea Cocktail Liqueur

HOUSE BAR SERVICE

- Smirnoff Vodka
- Beefeater Gin
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Sauza Gold Tequila
- Ron Rico Silver Rum
- Famous Grouse Scotch
- Kamora
- Amaretto
- Peach Schnapps
- New York Long Island Iced Tea Cocktail Liqueur

Premium Bar Service Pricing

Liquor	\$7.75
Bottled domestic beers	\$4.75
Bottled import & craft beers	\$7.25 - \$8.50
Canned craft beers	\$7.00 - \$7.75
Premium wines by the glass	\$7.50 - \$17.25
Truly Hard Seltzer	\$7.25
Soft drinks – Coke products	\$2.75
Bottled waters	\$2.25

House Bar Service Pricing

Liquor	\$6.25
Bottled domestic beers	\$4.75
Bottled import & craft beers	\$7.25 - \$8.50
Canned craft beers	\$7.00 - \$7.75
House wines by the glass	\$6.00 - \$6.25
Truly Hard Seltzer	\$7.25
Soft drinks – Coke products	\$2.75
Bottled waters	\$2.25

Import & Craft Bottled Beers

- Modelo Especial | Sam Adams Lager |
- Blue Moon Belgian White | Oaken Barrel Indiana
- Amber | Quaff On! Strawberry Blonde |
- Bell's Kalamazoo Stout | Bell's Two Hearted Ale |
- Abita Turbodog Brown Ale

Domestic Bottled Beers

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

Craft Canned Beers

- Upland Bad Elmer Porter | Three Floyds Speed Castle
- Pilsner | Sun King Wee Mac Scottish Ale |
- Sun King Sunlight Cream Ale | Upland Dragonfly IPA

Keg Beers

Domestic (approx. 125 – 16 oz. servings)	\$425.00
Import, microbrew & craft	Market price

Restocking fee of \$125/domestic and \$175/import and microbrew will be charged for kegs untapped.



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.

FOR YOUR TOAST

- Il Feudo Spumante Brut** \$2.25 per person | \$38.00 bottle
- Il Feudo Spumante Dolce** \$2.25 per person | \$38.00 bottle
- Non-alcoholic toasting option** \$2.25 per person

HOUSE WINES

Dell Italia – Italy
 Chardonnay | Pinot Grigio | Moscato | Riesling | Cabernet Sauvignon | Merlot | Pinot Noir
 \$6.00 glass | \$30.00 bottle

PREMIUM WINES

Mirassou – California
 Moscato | Chardonnay | Pinot Grigio | Pinot Noir | Merlot
 \$7.50 glass | \$37.50 bottle

Santo Stefano – California
 Cabernet Sauvignon | Sauvignon Blanc
 \$7.50 glass | \$37.50 bottle

Creto – Chile
 Pinot Noir | Sauvignon Blanc
 \$8.50 glass | \$42.50 bottle

Oak Farm Family Winery – California
 Rose – \$12.00 glass | \$60.00 bottle
 Albarino – \$14.50 glass | \$72.50 bottle
 Tievoli – \$15.00 glass | \$75.00 bottle
 Chardonnay – \$16.00 glass | \$80.00 bottle
 Cabernet Sauvignon – \$17.00 glass | \$85.00 bottle
 Zinfandel – \$17.00 glass | \$85.00 bottle