



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

CATERING MENU





Welcome!

Welcome to Indianapolis, a world-renowned destination for sports and family fun — where the thrill of racing and world class sporting events are matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Indiana Convention Center and Lucas Oil Stadium. Our style is collaborative and our Indianapolis team is delighted to work with you to ensure your experience here in Indiana is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Indianapolis.

Josh Vaught

Josh Vaught, Director of Catering, Centerplate
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SERVICE DIRECTORY

Centerplate Catering Services 317.262.3500

Centerplate Fax Line 317.634.0541

**Gluten-free Selections**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

CENTERPLATE'S COMMITMENT TO SAFETY

Centerplate, the exclusive caterer at the Indiana Convention Center and Lucas Oil Stadium, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Scott Osborn, our Centerplate Hospitality Ambassador, will lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by **Executive Chef Shimelis Adem**, are working to adapt traditional services and menus to work within the "new norm". Emphasis will include modified buffet services, individually packed selections, specialized packaging, and new pricing to accommodate safe and appropriate food and beverage services on behalf of all of the Indiana Convention Center and Lucas Oil Stadium attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members will be provided
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned work area
- Employees will receive specialized health and safety training
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped Flatware
- Only PC condiments to be provided

As your food service partner, Centerplate has always "made it better to be there" for our guests and employees, and as we enter the "new norm", rest assured you can depend on Centerplate to "make it safer to be there as well!"



CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We support your desire to offer healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh seafood, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish. We look forward to serving you!



BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.

All Continental Breakfasts are served with assorted bottled fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Lockerbie Continental Breakfast \$16.50

Freshly baked pastries and muffins, butter and preserves

Broad Ripple Continental Breakfast \$17.50

Assorted donuts, assorted mini muffins, and assorted fresh whole fruit

Fountain Square Continental Breakfast \$19.50

Seasonal fruit and berry display, freshly baked pastries, muffins and bagels, butter, preserves and cream cheese

The Bagel Shop \$27.00

Bagels: plain, onion, cinnamon raisin, chocolate chip and everything

Schmears: plain, spicy jalapeño bacon jam, Boursin cheese, roasted veggie cream cheese and cinnamon butter

Toppings: smoked Atlantic salmon, sliced tomatoes, capers, avocado, red onion, cucumbers, seasonal fruit spreads

ENHANCE YOUR CONTINENTAL BREAKFAST

Individual Brioche and Smoked Bacon Strata \$5.00

Freshly baked egg soufflé with Gruyère cheese

Individual Brioche and Spinach Strata \$4.50

Freshly baked egg soufflé with Asiago cheese

Breakfast Biscuit Turnovers \$6.00

Choice of one:

- Applewood smoked bacon
- Sauteed leeks and wild mushroom
- Chicken sausage and gravy

Yogurt Parfait \$6.00

Granola layered with low fat vanilla yogurt and fresh fruit

Assorted Individual Cereals \$4.75

With milk

English Muffin Breakfast Sandwich \$5.75

Egg, Canadian bacon and cheese

Mini Breakfast Sliders \$4.00

Choice of one:

- Sausage, egg and cheese
- Bacon, egg and cheese
- Vegetarian

On mini brioche buns

Breakfast Burrito \$5.75

Scrambled eggs, chorizo, potatoes, cheese, peppers, onions and fresh salsa on the side

Crustless Quiches \$10.00

A selection of egg tarts filled with:

Choice of one:

- Asparagus and sweet peppers
- Sauteed spinach and Swiss
- Hardwood smoked bacon

Monumental Patty Melt \$7.00

French toast, Indiana pork sausage, egg, havarti

BREAKFAST

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 30 guests.

All Breakfast Buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Hoosier Sunrise Breakfast Buffet **\$28.00**

- Seasonal fresh fruit with berries
- Freshly baked pastries, muffins and croissants
- Butter and preserves
- Low fat fruit yogurts with locally made granola
- Assorted bagels
- Whipped cream cheese
- Assorted individual cereals with milk
- Farm fresh scrambled eggs, aged cheddar and fresh herbs
- Breakfast potatoes
- Smoked pork bacon or turkey strips
- Country link sausage or turkey sausage

Healthy Start Breakfast Buffet **\$31.00**

- Fresh fruit and citrus salad
- English muffins and bagels with butter, preserves, peanut butter and cream cheese
- Scrambled egg whites with mushrooms, asparagus, shallots, tomatoes and Swiss cheese
- Breakfast potatoes with caramelized onions and roasted peppers
- Turkey bacon strips
- Turkey sausage

****Upgrade your Breakfast Experience with Peach Bellinis
Featuring William Wycliff Brut Sparking Wine***



BREAKFAST

BREAKFAST BUFFETS continued

Monumental Breakfast Buffet **\$32.00**

- Fresh fruit salad
- Individual yogurt parfaits
- Sour cream coffee cake
- Farm fresh scrambled eggs with aged cheddar and fresh herbs
- Buttermilk biscuits and sausage gravy
- Roasted rosemary breakfast potatoes
- Smoked pork bacon

Circle City Breakfast Buffet **\$32.00**

- Whole fresh fruit
- Assorted donuts and mini muffins
- Low-fat yogurts with locally made granola
- Farm fresh scrambled eggs with roasted peppers and onions
- Silver dollar pancakes with maple syrup and butter
- Breakfast potatoes
- Smoked pork bacon or turkey strips
- Country link sausage or turkey sausage

**Upgrade your Breakfast Experience with a Mimosa Bar featuring Lunetta Prosecco*



BREAKFAST

BREAKFAST ENHANCEMENTS

ENHANCE YOUR BREAKFAST BUFFET

GF Egg and Omelet Station* \$8.00

Prepared to order with farm fresh eggs, mushrooms, onions, crumbled bacon, breakfast sausage, tomatoes, grated cheese, baby spinach and diced ham

*A \$160+ fee per culinary professional is required.

Gourmet Yogurt Bar \$6.75

Vanilla yogurt, toasted granola, golden raisins, seasonal fruit compote and fresh berries

Brickyard Pancake Station \$10.25

Warm pancakes, blueberry topping, sauteed cinnamon apples, toasted nuts, whipped cream, maple syrup and butter

Oatmeal Station \$6.00

Steel cut oats with milk, cinnamon, brown sugar, dried fruits and toasted nuts

Capitol Street Waffle Station \$10.75

Hot waffles, fruit compote, fresh berries, toasted nuts, cinnamon butter, whipped cream and maple syrup

Maryland Street French Toast Station \$11.75

Warm French toast, maple syrup, candied almonds, fruit compote, fresh berries, caramelized bananas, whipped butter and whipped cream

**Upgrade your Breakfast Experience with Bloody Marys
Featuring Ketel One Vodka*



BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 30 guests.

All Plated Breakfasts are served with family style freshly sliced fruit and berries and individual sour cream coffee cake, butter, orange juice, freshly brewed coffee, decaffeinated coffee and herbal teas.

GF American Breakfast \$23.00

Farm fresh scrambled eggs, hickory smoked bacon strips and home-style breakfast potatoes

Cinnamon Roll French Toast \$23.00

Thickly sliced and dipped in egg batter and grilled. Served with orange glaze, maple syrup and Indiana pork sausage

Great Lakes Classic \$25.00

Fluffy scrambled eggs, cheesy breakfast potatoes, Applewood smoked bacon or pork sausage links, silver dollar pancakes with maple syrup

Southern Biscuits and Gravy \$25.00

Homemade buttermilk biscuits with sausage gravy, farm fresh scrambled eggs and breakfast potatoes with caramelized onions and roasted peppers

Vegetable Frittata \$21.00

Roasted vegetable frittata with grilled asparagus and roasted rosemary potatoes



A LA CARTE MENU



A LA CARTE

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea (gallon) **\$58.00**
Includes sugar, sugar substitute, creamer and lemon

Freshly Brewed Premium Coffee, Decaffeinated Coffee (gallon) **\$65.00**
Includes sugar, sugar substitute, creamer and lemon

Keurig K-Cup® Service **\$70.00**
(Includes machine rental)
24 K-Cups®
With sweeteners, creamers, cups, lids, sleeves and napkins

Additional K-Cups® (each) **\$2.00**
Minimum order of 24 per selection

Lemonade (gallon) **\$36.00**

Unsweetened Iced Tea (gallon) **\$36.00**
Served with lemon wedges

Sparkling Mineral Water (each) **\$4.00**

Dasani® Flavored Sparkling Water (each) **\$4.00**
Lime, Berry, Blood Orange

Bottled Vitamin Water® (each) **\$6.00**

Bottled Water (each) **\$3.75**

Individual Assorted Cartons of Milk (each) **\$3.75**

Assorted Canned Soda (each) **\$3.75**
Coca-Cola® Products

Assorted Powerade (each) **\$4.00**

Red Bull® (each) **\$5.00**

Monster® Energy Drink (each) **\$6.00**

Assorted Bottled Fruit Juices (each) **\$4.25**
Orange, apple, cranberry, grapefruit

Assorted Fruit Juices (gallon) **\$45.00**
Orange, apple, cranberry, grapefruit

WATER SERVICE

Electric Water Dispenser **\$65.00**
(Daily Charge)

Five-Gallon Jug of Water **\$60.00**

Infused Water (gallon) **\$45.00**

Your choice of:

- Strawberry/Basil
- Cucumber/Lime
- Citrus/Mint
- Citrus/Rosemary

A LA CARTE

BAKERY

Muffins (dozen) \$45.00
Chef's choice

Bagels (dozen) \$45.00
An assortment served
with butter and
cream cheese

Assorted Donuts (dozen) \$45.00

Danish (dozen) \$45.00
Fruit and cheese fillings

Sliced Breakfast Breads \$44.00
(12 slices per loaf)

Scones (dozen) \$44.00
Chef's choice

Croissants (dozen) \$44.00

GF Rice Krispies Treats® (dozen) \$43.00

Assorted Dessert Squares (dozen) \$43.00
Brownies, blondies and
raspberry sammies

**Assorted Home-Style
Cookies** (dozen) \$38.00

Lemon Bars (dozen) \$48.00
Lemon curd on buttery
shortbread

Cupcakes (dozen) \$45.00
Chocolate, vanilla or
red velvet

Brownies (dozen) \$40.00
Double chocolate fudge

Butterscotch Blondies (dozen) \$40.00

**Assorted Dessert
Shooters** (dozen) \$38.00
Chef's choice

Half Sheet Cake* (30 slices) \$175.00
Chocolate or vanilla

Full Sheet Cake* (60 slices) \$300.00
Chocolate or vanilla

Extra Large Sheet Cake* \$440.00
(96 slices)
Chocolate or vanilla

*Custom artwork available upon
request. Please speak to your
Catering Sales Manager.



A LA CARTE

SNACKS FROM THE PANTRY

GF Sliced Seasonal Fruit and Berries (per guest)	\$6.50	Popcorn (pound)	\$17.50	Honey Roasted Peanuts (pound)	\$29.00
GF Whole Fresh Fruit (each)	\$3.00	Roasted Gourmet Cocktail Nuts (pound)	\$26.00	Pita Chips (per person) Served with roasted red pepper hummus	\$3.25
GF Assorted Yogurt (each)	\$3.50	Traditional or Spicy Snack Mix (pound)	\$17.50	White Cheddar Popcorn (each) Individual size bag	\$3.50
Assorted Greek Yogurt (each)	\$4.50	Pretzel Bites (per guest) Served with classic yellow mustard	\$4.00	GF Gluten-Free Snacks (each) Chef's choice	\$3.50
Assorted Individual Cereals (each) With milk	\$4.75	Chewy Granola Bars (each)	\$3.00	Freshly Popped Popcorn* \$375.00 Based on 4 hours of service and includes: One case of 36 convenient packets of pre-measured popcorn, seasoning salt, and coconut oil	
Pretzels, Potato Chips, Corn Chips and Doritos® (each) Individual size bag	\$3.25	Kellogg's Nutri-Grain® Bars (each)	\$5.50	*Attendant included for up to 4 hours. Additional cases of popcorn are \$100.00++ per case. Electrical requirements are not included.	
GF Tortilla Chips (per guest) Served with salsa	\$4.00	Assorted Kind® Bars (each)	\$5.50		
House-Made Potato Chips with Dip (per guest)	\$4.00	Full Size Assorted Candy Bars (each)	\$4.00		
Crunchy Pretzel Twists (pound)	\$17.50	Trail Mix (each) Individual size bag	\$3.50		



BREAK SERVICE



BREAK SERVICE

BREAK SERVICE

Prices listed are per guest. Minimum of 30 guests.
All Breaks are priced based on an event duration of 30 minutes.

Snack Attack Break \$9.00

House-made potato chips, crunchy pretzel twists, Goldfish®, snack mix, snack size candy bars and assorted home-style cookies and brownies

Ball Park Break \$11.00

Pretzel nuggets with classic yellow mustard, mini hot dogs, honey roasted peanuts and individual bags of white cheddar popcorn

Candy Break \$8.50

Gummy Bears, Jolly Ranchers®, Mike and Ike®, Hot Tamales®, M&M's®, Tootsie Rolls® and chocolate covered pretzels

Sweet Tooth \$10.00

Mini cupcakes, blondies, Rice Krispies® treats, caramel coated brownies and assorted cookies

GF Health Break \$8.00

Individual low-fat yogurts, fresh whole bananas and apples, gluten-free trail mix and granola bars

Indiana Antipasto \$10.50

Artichoke hearts, assorted marinated olives, sliced roasted red peppers, sliced Indiana cheeses, spicy salami and prosciutto. Served with lemon basil ricotta and sliced French bread

Chocolate Lover's Break \$10.50

Chocolate covered Oreo® cookies, chocolate dipped pretzels sticks, double fudge brownies and chocolate chip cookies

Milk and Cookies Break \$8.00

Whole fresh fruit basket, assorted home-style cookies, individual half pints of white or chocolate 2% milk and non-fat milk

Energy Break \$9.00

Whole fresh fruit basket, Truly Good Foods® mini snack packs and full size candy bars



BREAK SERVICE

BREAK SERVICE continued

Salsa and Queso Bar \$11.00

New Mexico green chili queso blanco, tortilla chips with chipotle tomatillo, salsa fresca, house-made guacamole and pickled Fresno peppers

Ice Cream Brownie Sundae Bar \$13.50

Premium vanilla bean and chocolate ice cream, with warm chocolate brownies and blondies

Toppings include: hot fudge, warm caramel sauce, M&M's®, chopped peanuts, fresh whipped cream, sprinkles and maraschino cherries

Power Up Break \$15.00

Yogurt and granola parfaits, Indiana trail mix, assorted Kind® bars and whole fresh fruit

Fresh from the Oven \$275.00

Includes (4) four dozen Chef's assortment cookies, served warm under a heat lamp

Assortment may include: chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter, or an assortment of stuffed cookies

Item not priced per person

Broad Ripple Popcorn Bar \$450.00

Selection of 3 gourmet popcorns, all made locally. Service comes with banquet attendant to serve popcorn to guests, popcorn bags, and display jars

(Break serves approximately 200, 1 oz servings)
Item not priced per person

Parking for Pretzels \$550.00

Includes 75 mini salted Bavarian pretzels, spinning pretzel machine rental, classic yellow mustard, and home-made beer cheese sauce

Item not priced per person



LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest.

All Boxed Lunches include an individual bag of chips, whole fruit, gourmet cookie, condiments and a bottled water.

Classic Circle City \$22.00

Choose one Sandwich from the list below:

- **Roast Beef and Cheddar**
With crisp lettuce, tomato and sweet Vidalia onion spread
- **Turkey and Havarti**
With crisp lettuce and tomatoes
- **Ham and Swiss**
With crisp lettuce and tomatoes
- **Grilled Vegetables**
With sun-dried tomato and hummus spread

Delicatessen \$25.00

Choose one Sandwich from the list below:

- **Barbeque Chicken Sandwich**
Sliced barbeque chicken breast with smoked cheddar cheese, sliced tomato, grilled red onions and baby arugula with honey chipotle aioli on onion roll
- **Turkey Bacon Club**
Sliced turkey, crisp Applewood smoked bacon, lettuce, red onions, roma tomatoes, sharp cheddar and chive mayonnaise layered on sourdough bread
- **Italian Hero**
With regionally cured Italian meats, Provolone, oregano, lettuce, tomato, oil and red wine vinaigrette
- **New York Street Deli**
Shaved corned beef with sauerkraut, Russian dressing and Swiss on marbled rye
- **ZLT Flat Bread**
Grilled zucchini, heirloom tomatoes, pepper Jack cheese, romaine and smoked tomato pesto



LUNCH

BOXED LUNCHES continued**Gourmet Wrap** \$27.00

Choose one Wrap from the list below:

- **Club Salad Wrap**
With greens, turkey, Indiana ham, bacon, lettuce, tomatoes and ranch dressing
- **Thai Chicken Salad Wrap**
With creamy sweet and spicy chicken, iceberg lettuce, shredded cabbage, daikon and crisp carrots
- **Indy Wrap**
With crunchy chicken tenders, shredded cheese, lettuce and ranch
- **Mexican Fajita Wrap**
Marinated and grilled steak with shredded iceberg lettuce, pico de gallo, Cotija cheese, roasted peppers, black beans and creme fraiche. Wrapped in a jalapeño tortilla
- **Caprese Wrap**
Baby arugula, fresh mozzarella, tomatoes and basil. Drizzled with olive oil and balsamic syrup

Gourmet Salad \$28.00

Choose one Salad from the list below:

- **Cobb Salad**
Crisp romaine lettuce, chicken, applewood smoked bacon, tomatoes, scallions and hard boiled eggs. Buttermilk ranch dressing
- **Classic Chicken Caesar Salad**
Crisp romaine lettuce, grilled chicken breast, Parmesan cheese and garlic croutons. Classic Caesar dressing
- **Southwest Chicken Salad**
Garden greens with grilled chicken, diced fresh tomatoes, corn, black beans, cheddar cheese and tri-color tortilla crisps. Chipotle ranch dressing
- **Healthy Ancient Grains Salad**
Mixed greens with multi grains, garden vegetables, fresh herbs, diced cranberries. Champagne vinaigrette
- **Superfood Salad**
Superfood lettuce mix with roasted chickpeas, diced apple and pecan. Lemon vinaigrette
- **Strawberry Chicken Salad**
Spinach leaves with red onion, strawberry, feta cheese and grilled chicken. Strawberry balsamic vinaigrette
- **Turkey Apple Brie**
Spinach leaves with diced turkey, brie cheese, diced green apple, dried cranberry and walnut. Balsamic vinaigrette



LUNCH

BOXED LUNCHES continued**Premium Boxed Lunch** \$30.00

Choose one Sandwich from the list below:

- **Smokehouse Turkey**

With smoked cheddar, lettuce, tomato and bacon aioli

- **Chilled Italian Beef**

Chicago-style Italian beef with pepperoncini, Provolone cheese and a garlic aioli on onion hoagie roll

- **Chilled Asiago Pork Tenderloin Sandwich**

Thinly sliced pork tenderloin with diced roma tomatoes, cucumbers, pickled red onion, red leaf lettuce and asiago cheese with a home-made tzatziki sauce

- **Not My Hero Sandwich**

Roasted pepper, cucumber, heirloom tomatoes, spinach and feta cheese with an olive tapenade



LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

Chilled plated Lunch entrées include choice of bakery-fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Choose one chilled Entrée from the list below:

Chilled Flank Steak Salad \$31.00

Baby greens, caramelized onions and peppers, cheddar cheese and tomatoes. Cilantro cream dressing

Athens Chicken Salad \$28.00

Mixed greens, hearts of Romaine, sliced cucumber, asparagus, hearts of palm, marinated red and yellow tomatoes, pickled red onions, garbanzo beans and crispy capers. Lemon and herb vinaigrette

Italian Grilled Sliced Chicken \$28.00

Mixed greens topped with artichoke hearts, cucumbers, tomatoes, chicken breast, Parmesan curls, Asiago cheese and sun-dried tomatoes. Vinaigrette dressing

Tofu Salad \$29.00

Crispy tofu, romaine lettuce, red cabbage, snow peas, carrots, cucumbers, chopped peanuts. Garlic ginger dressing



LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 30 guests.

Plated Lunch Entrées include choice of salad, bakery-fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Choose one Entrée from the list below:

Barbeque Beef Brisket \$38.00

Served with home-made mac and cheese and country style green beans

Suggested Wine: 19 Crimes Red Blend

Pork Tenderloin Medallions \$38.00

With apple and brown mustard glaze served with au gratin potatoes and glazed baby carrots

Suggested Wine: Chateau St. Michelle Rosé

Herb Infused Chicken \$35.00

Slow cooked and served with smoked pork and cannellini bean ragout, garlic infused wilted spinach and thyme reduction

Suggested Wine: Matua Sauvignon Blanc

GF Grilled Breast of Chicken \$38.00

Airline chicken with herb lemon vinaigrette, roasted garlic potatoes and roasted zucchini and squash

Suggested Wine: Santa Cristina Pinot Grigio

Hoosier Pot Roast \$34.00

Tender beef braised with caramelized shallots and natural jus paired with country mashed potatoes and glazed baby carrots

Suggested Wine: 14 Hands Cabernet

Roasted Garlic Lime Airline Chicken \$33.00

Served with roasted red potatoes and broccolini

Suggested Wine: Bonterra Chardonnay

Roasted Garlic Marinated Sirloin Steak \$39.00

Topped with red wine reduction and served with dauphinoise potatoes and sautéed spinach with roasted garlic

Suggested Wine: Trivento Malbec

Sugar Spiced Seared Salmon \$40.00

Spicy mustard glaze, almond kamut rice, broccolini and julienne vegetables

Suggested Wine: William Hill Chardonnay

Country Fried Chicken Breast \$33.00

Served with country gravy, smashed potatoes and Indiana corn with red pepper garnish

Suggested Wine: Chateau St. Michelle Riesling



LUNCH

PLATED LUNCHES continuedENTRÉES continued

Choose one Entrée from the list:

Cape Cod Filet \$39.00

Rubbed with a bayou spice blend and skillet seared. Paired with a grit cake, asparagus spears and tomato caper relish

Suggested Wine: Erath Pinot Noir

Artisan Pasta \$26.00

Forest mushrooms, oven-dried tomatoes and herb butter
Parmesan sauce

Suggested Wine: Principato Pinot Grigio

Roasted Portobello Mushroom \$35.00

Roasted portobello mushroom stuffed with risotto, sun dried tomatoes, thyme and Parmesan cheese gratin, Served with a medley of freshly harvested vegetables

Suggested Wine: Casillero Sauvignon Blanc

SALADS

Choose one Salad from the list below:

GF Iceberg Salad

Baby iceberg, watercress, crumbled blue cheese, tomatoes and cracked hickory smoked bacon. Creamy herb dressing

Field of Greens and Seasonal Berry Salad

Baby Spinach, assorted fresh berries, feta cheese, bourbon candied nuts. Maple mint vinaigrette

Caesar Salad

Romaine lettuce, shaved Parmesan, herbed croutons and pepper confetti. House-made Caesar dressing

Market Street Salad

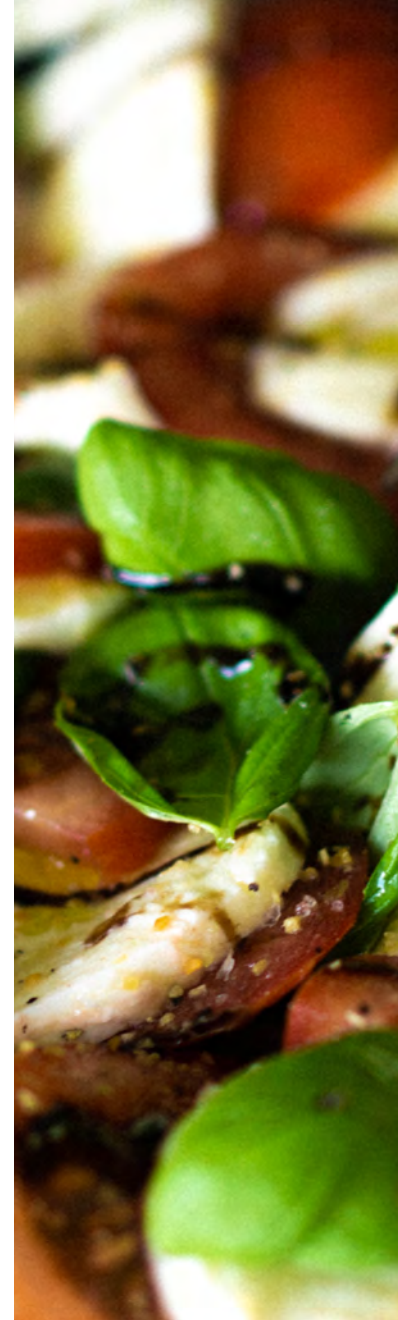
Baby greens, sliced cucumbers, tomatoes, Indiana Husk® corn, radishes and herbed croutons. Citrus vinaigrette

Mediterranean Salad

Romaine lettuce topped with pepperoncinis, Provolone, olives, petite tomatoes and shaved Parmesan. Italian vinaigrette

Caprese Salad

Spring and Romaine lettuce mix with layered heirloom tomatoes, basil and fresh mozzarella. Balsamic vinaigrette and olive oil dressings



LUNCH

PLATED LUNCHES continued**DESSERTS**

Choose one Dessert from the list below:

Cherry Pistachio Bomb

Pear Almond Tart

Dulce de Leche Apple Crumble

Coconut Macaroon Cake

Raspberry Macaroon Cake

Apple Cream Tart

Cherry Almond Tart

Lemon Tart

Lemon Creme Cake

Apple Spice Cake

**Home-Style Yellow Chocolate
Fudge Cake**

Carrot Cake

Chocolate Mousse Cake

S'more Entremet

Cheesecake

- New York Style
- Turtle
- Salted Caramel
- Strawberry Swirl

Strawberry Entremet

Death By Chocolate Cake



LUNCH

BUFFETS

Prices listed are per guest and include two hours of service. Minimum of 30 guests. All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Deli \$30.00

- **Mixed Field Greens Salad**
With tomatoes, cucumbers, bell peppers and croutons. Creamy ranch and vinaigrette dressings
- **Macaroni and Cheese Salad**
- **Southern Red Skin Potato Salad**
With mustard, mayonnaise and relish
- **Heartland Seasoned House-made Kettle Chips**
- **Sliced Deli Meats**
Honey glazed ham, smoked turkey, roast beef and cured Italian meats
- **Sliced Cheeses**
Cheddar, pepper jack, Swiss and provolone
- **Condiments**
Lettuce, tomatoes, onions, dill pickles, mayonnaise, Dijon and whole grain mustards
- **Assorted Buns and Sliced Breads**
- **Assorted Home-style Cookies**

Light and Healthy \$37.00

- **Mixed Field Greens and Baby Spinach**
With tomatoes, cucumbers, chickpeas, cheddar cheese, chopped egg, sunflower seeds and sun-dried cranberries. Creamy ranch and Italian dressings
- **Fresh Fruit Salad**
- **Curried Chicken Waldorf Salad**
- **Tomato Brioche Sandwich**
Filled with grilled chicken, roasted yellow peppers and basil
- **Caprese Wrap**
With pesto hummus and olive tapenade on spinach wrap
- **Warm Pork Cuban Sandwiches**
On a pretzel roll
- **Condiments**
Herb tofu aioli, mustard, cured tomato spread, hummus and pesto mayonnaise
- **Assorted Home-style Cookies and Sea Salt Caramel Brownies**



LUNCH

BUFFETS continued**Country Picnic** \$34.00

- **Market Street Salad**
Baby greens, sliced cucumbers, tomatoes, roasted corn, radishes and herbed croutons. Served with creamy ranch and citrus vinaigrette
- **Rotini Pasta Salad with Kalamata Olives**
- **Seasonal Fruit and Berries Platter**
- **Assortment of Sandwiches**
Assorted meat and vegetarian sandwiches and wraps
- **Condiments**
Hummus, mayonnaise and Dijon mustard
- **Heartland Seasoned House-made Kettle Chips**
With roasted onion dip
- **Blueberry Flapjack Cake**

Greek Town \$37.00

- **Greek Salad**
With romaine lettuce, baby spinach, red peppers, tomatoes, chickpeas and feta cheese. Served with citrus oregano vinaigrette and creamy ranch dressing
- **Orzo Pasta Salad**
With sun dried tomatoes, Kalamata olives and fresh basil
- **Creamy Hummus and Pita Chips**
- **Warm Pita Bread**
- **Thinly Sliced Gyro Beef**
Served with Tzatziki sauce on the side
- **Diced Cucumbers, Tomatoes, Red Onion**
- **Mediterranean Roasted Chicken Breast**
Topped with a lemon caper reduction
- **Sautéed Green Beans with Crispy Shallots**
- **Lemon and Butter Roasted Potato Wedges**
- **Rolls and Butter**
- **Baklava and Cherry Tarts**



LUNCH

BUFFETS continued**Tuscany Buffet \$37.00**

- **Fresh Cut Romaine Salad**
Shaved Parmesan and seasoned croutons served with house-made Caesar and vinaigrette dressings
- **Caprese Salad**
Tomatoes, fresh mozzarella, red onions and basil vinaigrette
- **Bruschetta Chicken**
With fire roasted tomatoes and fresh herbs
- **Roasted Pork Loin**
With lemons, capers and rosemary
- **Pasta Primavera**
Parmesan cream sauce tossed with roasted seasonal vegetables
- **Zucchini with Fennel, Tomatoes and Fresh Herbs**
- **Mini Focaccia Rolls**
Served with butter
- **Traditional Tiramisu**
- **Mini Italian Cannolis**

Hacienda Buffet \$40.00

- **Hearty Green Salad**
Grilled Vidalia onions, Jack cheese, roasted corn, radishes and lime dressing
- **Roasted Corn and Blistered Tomato Salad**
With red onion, cilantro, lime and Cotija cheese
- **Tortilla Chips**
Fire roasted red and green salsa
- **Beef Barbacoa**
Slow cooked chili infused shredded beef
- **Lime Marinated Chicken Fajita**
Grilled peppers and onions
- **Cheese Enchiladas**
- **Warm Hard and Soft Shell Tortillas**
- **Mexican Rice**
With cilantro, peppers and onions
- **Southern Style Black Beans with Roasted Red Peppers**
- **Cotija Cheese, Sour Cream and Guacamole**
- **Cinnamon Sugar Xangos**
Custard filled and dusted with cinnamon



LUNCH

BUFFETS continued**Farmhouse Buffet** \$42.00

- **Market Street Salad**
Baby greens, sliced cucumbers, tomatoes, roasted corn, radishes and herbed croutons.
Served with creamy ranch and citrus vinaigrette
- **Baked Country Ham**
With bourbon maple glaze
- **Barbeque Beef Brisket**
- **Country Fried Chicken Breast**
Served with white country gravy on the side
- **Classic Macaroni and Cheese**
- **Midwest Cheddar Broccoli Gratin**
- **Pretzel Rolls and Cornbread**
Served with butter
- **Chef's Choice Bread Pudding**
With caramel and vanilla sauce on the side

Make Your Own Soup and Salad Bar \$42.00

- **Soups** – *Choose two:* (comes with crackers)

Tomato Basil	Chicken Tortilla
Chicken Noodle	Corn Chowder
Broccoli and Cheddar	New England Clam Chowder
Minestrone	Roasted Vegetables
Beef Chili	White Bean Chili
Potato Leek	Black Bean
- **Greens** – *Choose two:*
Mixed baby greens, iceberg, romaine, spinach, kale and field greens blend
- **Proteins** – *Choose two:*
Grilled chicken, herb steak, roast turkey, barbeque smoked pork, applewood bacon, Cajun rubbed tofu, basil grilled shrimp
- **Cheese** – *Choose two:*
Blue cheese, Jack cheese, cheddar, shaved Parmesan, feta
- **Toppings** – *Choose four:*
Shaved carrots, cut celery, olives, grape tomatoes, hard cooked eggs, broccoli, cucumbers, pecan, radish, garbanzo beans, red onion, dried cranberries, sliced mushrooms, cauliflower
- **Dressings** – *Choose two:*
Balsamic vinaigrette, creamy Parmesan, raspberry vinaigrette, ranch, French
- **Assorted Rolls and Crackers**
- **Assorted Cheesecake**





DINNER MENUS

DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 30 guests.

Plated Dinner Entrées include choice of salad, bakery fresh rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

ENTRÉES

Please select one from the list below:

Locally Raised Roasted Chicken \$45.00

Mushroom risotto and country fresh sherry beurre fondue and roasted Brussels sprouts

Suggested Wine: Bonterra Chardonnay

Horseradish Salmon \$55.00

Horseradish crusted salmon over lemon beurre blanc sauce and bed of calico rice blend. Accompanied by garlic roasted cauliflower and broccoli

Suggested Wine: Bonterra Sauvignon Blanc

Grilled Top Sirloin \$58.00

With cabernet demi-glace, horseradish and white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted baby carrot, acorn squash confit and red pepper

Suggested Wine: 14 Hands Merlot

Stuffed Roast Chicken \$46.00

Stuffed with fig and blue cheese with an apricot pepper relish, roast baby vegetables and a green lentil barley risotto

Suggested Wine: Santa Cristina Pinot Grigio

Surf & Turf \$74.00

Grilled rib eye with roasted pearl onions, Cajun shrimp with fresh lemon thyme whipped butter. With Boursin® mashed potatoes, grilled Brussels sprouts and creamed cauliflower

Suggested Wine: Los Vascos Cabernet

Braised Beef Short Rib \$49.00

Topped with braising essence and served with truffled parsnips and roasted asparagus

Suggested Wine: Chateau St. Jean Cabernet



DINNER

PLATED DINNERS continued**ENTRÉES** continued

Please select one from the list:

Three Peppercorn Roasted**Chicken Breast \$48.00**

Paired with mushroom risotto, glazed baby carrots and sherry reduction

Suggested Wine: 14 Hands Chardonnay

Mustard Encrusted Filet Mignon \$68.00

Beef Tenderloin paired with Parmesan-leek gratin potatoes and tiny string beans, roasted shallots and rosemary

Suggested Wine: Two Vines Cabernet

Pan Fried Chicken \$42.00

Golden brown boneless chicken breast with tomato cream sauce. Served with Parmesan green beans and wild rice

Suggested Wine: A by Acacia Chardonnay

Pork Tenderloin Medallions \$50.00

Topped with a pan gravy and served with braised red cabbage and potato au gratin Dauphinoise

Suggested Wine: Mon Frère Pinot Noir

Pan Seared Crab Cakes \$58.00

Drizzled with basil oil, orzo with pepper confetti and arugula, charred corn and jalapeño cream and fresh baby vegetable medley

Suggested Wine: William Hill Chardonnay

Maple Bacon Grilled Pork Chop \$55.00

Caramelized onion jus, roasted garlic mashed potatoes, creamy braised spinach and zucchini

Suggested Wine: Con Sur Pinot Noir

Grilled Portobello Mushroom and Roasted Vegetable Wellington \$47.00

Tomato-cumin puree, multi-grain pilaf and grilled vegetable medley

Suggested Wine: Casillero Sauvignon Blanc



DINNER

PLATED DINNERS continued

SALADS

Choose one Salad from the following:

Butter Lettuce Salad

Roasted apples and figs, Capriole® goat cheese, candied pecans. Aged sherry vinaigrette

Caesar Salad

Shaved Parmesan, herb croutons, pepper confetti. House-made Caesar dressing

Regional Chefs Garden Vegetables

Tiny greens, smooth artisan Capriole® goat cheese, hand crafted baguette croutons. Aged balsamic and herb oil dressing

Field Green Salad

Roasted artichokes, sweet onions, farm tomatoes, shaved Capriole® goat cheese. Citrus vinaigrette

GF Baby Iceberg Salad

Red and yellow tomatoes, watermelon radish, wild watercress, blue cheese. Smoky bacon and creamy blue cheese dressing

Roasted Baby Carrot and Orange Salad

Baby spinach, arugula, romaine heart with spiced baby carrots, orange segments, crumbled feta cheese, toasted pumpkin seeds and zucchini bread croutons. Champagne honey vinaigrette

Bibb Salad

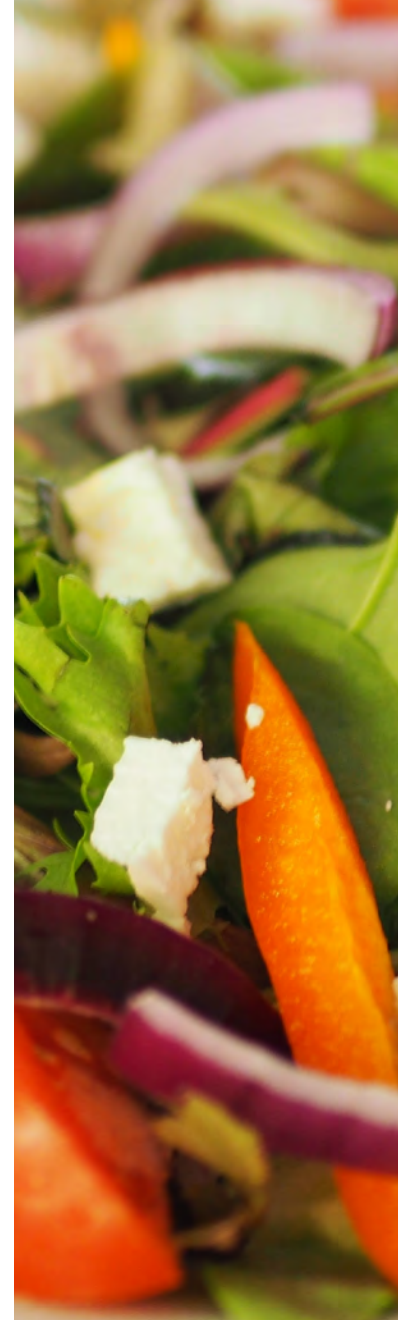
Oven roasted tomatoes, hearts of palm and manchego cheese. Champagne vinaigrette

Kale, Brussels Sprouts and Romaine Salad

With macerated cherries, pumpkin seeds, local goat cheese and roasted butternut squash. Champagne vinaigrette

Beet Salad

Mixed greens, frisée and chopped romaine with roasted red and gold beets, candied pecans, crumbled goat cheese and croutons. Truffle vinaigrette



DINNER

PLATED DINNERS continued**DESSERTS**

Choose one Dessert from the following:

Cherry Pistachio Bomb

Dulce de Leche Apple Crumble

Coconut Macaroon Cake

Raspberry Macaroon Cake

Lemon Creme Cake

Apple Spice Cake

**Home Style Yellow Chocolate
Fudge Cake**

Carrot Cake

Chocolate Mousse Cake

Death By Chocolate Cake

Pear Almond Tart

Apple Cream Tart

Cherry Almond Tart

Lemon Tart

S'more Entremet

Strawberry Entremet

Cheesecake

- New York Style
- Turtle
- Salted Caramel
- Strawberry Swirl



DINNER

BUFFETS

Prices listed are per guest and include two hours of service. Minimum of 30 guests. All Dinner Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

The Smokehouse \$54.00

- **Frisée Salad**
Pancetta crisps, blue cheese and shallots. Ranch dressing and smoked apple vinaigrette
- **Watermelon Salad**
Cherry tomatoes, fresh basil, feta cheese and balsamic glaze
- **Grilled Marinated Chicken Breast**
With smoked citrus vinaigrette
- **Smoked Beef Brisket**
- **House-made Baked Beans**
- **Smashed Red Potatoes**
- **Roasted Root Vegetables**
- **Savory Corn Spoon Bread**
- **Dinner Rolls and Butter**
- **Sugar Cream Pie**
- **Turtle Cheesecake**

The Heartland \$52.00

- **Iceberg Wedge**
Black peppercorn bacon, blue cheese and grape tomatoes. Green Goddess and gold Italian dressing
- **Three Bean Salad**
With roasted peppers
- **Buttermilk Fried Chicken**
- **Slow Cooked Pot Roast**
- **Cornmeal Crusted Catfish**
With grain mustard remoulade
- **Mashed Potatoes**
With brown gravy
- **Succotash**
Brown butter and chives
- **Corn Bread and Butter**
- **Apple Spice Cake**
- **Home Style Yellow Chocolate Fudge Cake**



DINNER

BUFFETS continued**Monument Circle** \$62.00

- **Fresh Spinach Salad**
Bacon bits, red onion, chopped egg, chopped tomatoes, cheddar cheese. Ranch and hot bacon dressing
- **Roasted Pork Loin with Stone Ground Mustard Sauce**
- **Grilled Salmon with Creamy Dill Sauce**
- **Grilled Flank Steak with Merlot Demi**
- **Roasted New Potatoes**
- **Roasted Brussels Sprouts**
- **Mixed Long Grain and Wild Rice**
- **Assorted Rolls and Butter**
- **New York Cheesecake**
- **Chocolate Fudge Cake**

Be A Kid Again \$48.00

- **Build Your Own Salad Bar**
Mixed greens, carrot curls, cucumber, grape tomatoes, chopped egg, red onion, radish, cheddar cheese, ranch, French and vinaigrette dressing
- **Fruit Salad**
- **Tomato Soup**
- **Grilled Cheese**
- **Corn Dogs**
- **Peanut Butter and Jelly Uncrustables®**
- **Chicken Tenders**
With ranch and barbeque dipping sauces
- **Tater Tots**
With chef's choice dipping sauces
- **Soft Pretzels Bites**
Classic yellow mustard
- **Assorted Mini Whoopie Pies**
- **Blueberry Flap Jack Cake**
- **Fruit by the Foot®**



DINNER

BUFFETS continued**V Circle City Vegetarian \$50.00**

- **Charred Asparagus Salad**
With crumbled feta cheese and cherry tomatoes.
Tarragon grape seed oil vinaigrette
- **Ancient Grain Salad**
Grilled vegetables, tomato olive oil emulsion
- **Vegetable Minestrone Soup**
- **Roasted Eggplant Lasagna**
- **Impossible® Meatballs**
Maple mustard sauce
- **Braised Spaghetti Squash and
Roasted Butternut Squash**
- **Fresh Seasonal Roasted Baby Vegetables**
- **Carrot Cake**
- **Fresh Fruit Tarts**

Napoli Nights Dinner Buffet \$58.00

- **Fresh Cut Romaine Salad**
Shaved Parmesan and seasoned croutons.
Classic Caesar dressing
- **Pesto Crusted Grilled Chicken**
With sauce Dijonnaise
- **Ricotta Stuffed Conchiglie Pasta Shells**
With a sundried tomato rosé sauce
- **Grilled Bistro Steak**
With roasted petite peppers, caramelized
onions and chianti jus
- **Roasted Garlic Broccolini**
- **Riced Italian Cauliflower**
With chive butter
- **Mini Focaccia Rolls and Butter**
- **Lemon Crème Cake and Cannoli**



RECEPTION MENU



RECEPTION

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum of 100 pieces per selection.

Glazed Thai Chili Shrimp	\$6.25	BLT Cone	\$3.75	Mini New England Lobster Roll	\$5.50
		Lettuce, tomato and smoked bacon		In soft brioche	
Crisp Pork Belly Wonton	\$4.00	Pepper Crusted Beef Tenderloin	\$5.75	GF Antipasto Skewer	\$4.00
With popcorn shoots and fresh cucumber		Garlic crostini and grain mustard		Sundried tomato, artichoke, mozzarella and basil	
GF Caprese Skewer	\$3.50	Tuna Tartar Cone	\$4.50	GF Chilled Jumbo Shrimp	\$4.75
Tomato, basil and mozzarella		With wasabi cream		With spicy cocktail sauce	
Deviled Egg Trio	\$4.00	Fig and Blue Cheese Flatbread	\$3.50	Italian Slider	\$5.25
Traditional, Ancho chili, and roasted red pepper		Shaved fennel and smooth figs		Prosciutto, smoked mozzarella, olive tapenade, roasted red peppers, fresh basil on Italian slider bun	



RECEPTION

COLD HORS D'OEUVRE continued

Prices listed are per piece. Minimum of 100 pieces per selection.

Smoked Duck Tortillas

\$4.50

Thin sliced Indiana smoked duck breast with baby spinach, Boursin® cheese spread in sundried tomato tortilla pinwheel

GF Root Vegetables Tartlet

\$4.00

Roasted rutabaga, parsnips, golden beets, tossed in feta cheese and pine nuts filled in gluten-free tartlet

Mini Charcuterie Cone

\$5.50

Smoking Goose® cured and smoked selected meats with local aged cheese and stone ground mustard vinaigrette

Crab Salad Shooter

\$5.00

Jumbo lump crab, fresh herbs, trio tomato salad shooter

Glazed Pork Belly

\$4.50

Asian style sweet chili glazed pork belly with jicama slaw on toasted mini sesame seed bun

Beef and Brie Bites

\$5.00

Roasted beef sirloin, asparagus tips, brie, arugula stacks



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per piece. Minimum of 100 pieces per selection.

Chicken Quesadilla Trumpets \$4.00
With salsa cream

Cheese Quesadilla Trumpets \$3.50
With salsa cream

Southwestern Spring Roll \$3.50
With avocado cream

Philly Cheesesteak Spring Roll \$4.50
Melted provolone sauce

Barbeque Pork Spring Roll \$5.00
Asian barbeque sauce

Buffalo Chicken Spring Roll \$4.00
Blue cheese sauce

Reuben Spring Roll \$4.50
Russian dressing sauce

Pad Thai Spring Roll \$4.25
Sriracha® soy sauce

Vegetable Spring Roll \$3.50
Soy ginger sauce

Chicken Satay \$4.50
Peanut sauce

Beef Satay \$5.25
Chimichurri sauce

Chicken Skewer \$4.50
Tikka masala sauce

**Maple & Peppercorn
Pork Belly Skewer** \$5.75

Falafel Bites \$4.75
Tomato Tzatziki

Spicy Vegetable Pakora \$3.25
Mint chutney

Vegetable Samosa \$4.25
Tamarind sauce

Vegetable Shaomai \$3.75
Soy ginger sauce

Edamame Potsticker \$3.25
Soy ginger sauce

**Chicken & Vegetable
Soup Dumplings** \$3.50
Soy ginger sauce

Chicken Shaomai \$3.75
Soy ginger sauce

Mini Roasted Pork Bao \$3.75
Soy ginger sauce



RECEPTION

HOT HORS D'OEUVRE continued

Prices listed are per piece. Minimum of 100 pieces per selection.

Mini Cheeseburger Bites	\$4.75	Mini Chicken Cordon Blue Bites	\$6.00	Mini Beef Bourguignon	\$5.00
Crispy Chicken Filet	\$3.50	Dijonnaise sauce		Phyllo Wrapped Coney Island Dog	\$3.75
Mini Deep Dish Pizzas	\$3.75	Breaded Parmesan Stuffed Peppadew	\$3.75	Slammers	
Sausage, pepperoni, mushroom and cheese		Feta & Sundried Tomato Phyllo	\$3.25	• Corned Beef Reuben	\$5.25
Margherita Flatbread Bites	\$4.25	Goat Cheese & Honey Phyllo Triangle	\$4.50	Corned beef, Swiss cheese, sauerkraut, Russian dressing	
Fennel Sausage Naan Pizzas	\$3.75	Brie en Croute	\$4.25	• Italian Chicken Parmesan	\$5.25
Pimento & Cheese Mac Fritter	\$3.25	Baked with pears		Mozzarella and marinara	
Quattro Formaggio Mac N' Cheese Bites	\$3.00	Portobello Puff	\$5.00	• Turkey	\$5.00
Rustic red sauce		Barbeque Shrimp & Grits Bites	\$5.25	Homestyle stuffing, cranberry sauce	
		Mini Shepherd's Pies	\$4.00	• Chicken Cordon Blue	\$5.00
				Gruyère cheese and dijonnaise	
				• Grilled Chicken	\$5.00
				Pepper Jack cheese and chipotle aioli	



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 30 guests.

GF Sliced Seasonal Fruits and Berries Display \$6.50

Farmer's Market Vegetable Crudités \$6.50

With smoked tomato ranch dip

Gourmet Cheese Display \$8.00

Selection of sliced domestic, imported, and local farmstead cheeses, warm baked Capriole cheese, artisan crackers and flatbreads, seasonal fruit spreads and honey

GF Loaded Whipped Potato Bar \$10.00

Roasted garlic whipped Yukon gold potatoes and mashed redskin potatoes with the following toppings: crisp bacon, shredded cheddar and jack cheeses, jalapeños, sour cream and scallions

Gourmet Mac & Cheese Bar \$18.00

Elbow macaroni with creamy four cheese sauce baked with herb gratin topping

Toppings: Diced grilled chicken, applewood smoked bacon, caramelized onions, grilled asparagus, diced fire roasted tomatoes, roasted bell peppers, scallions, jalapeños, pepper jack cheese, cheddar cheese and Parmesan cheese

Nacho Bar \$13.00

Tortilla chips, warm queso sauce, chili con carne, sliced jalapeños, black olives, sour cream, guacamole and pico de gallo

Half-Time \$12.50

Mini hamburgers and "two bite" franks with red bean chili, diced onions, cheddar cheese and condiments

Chili Bar \$14.50

Indiana corn and bacon chili, white vegetarian chili, Midwestern beef and bean chili, Fritos®, onions and cheese



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum of 30 guests.

Pasta Casserole

Our selection of robust pasta dishes

Choose Two: **\$13.00**

Choose Three: **\$14.50**

- **Mushroom Ravioli**
With a local cheese and cream sauce
- **Traditional Home-Style Lasagna**
- **Stuffed Rigatoni with Vegetables**
With tomato pomodoro sauce
- **Eggplant Parmesan**
- **Baked Ziti with Italian Sausage**
- **Truffled Macaroni and Local Cheeses**
- **Spinach and Cheese Manicotti**
With sun-dried tomato cream sauce

Meatball Madness **\$12.50**

Trio of house-made meatballs, beef meatballs with Shagbark Barbeque Sauce, roasted turkey meatballs with tomato basil sauce, and farm raised chicken meatballs with an orange infused golden barbeque sauce

Happy Hour Station **\$25.00**

- GF** • **Mixed Nuts**
- GF** • **Fresh Vegetable Crudité**
With hummus
- **Soft Pretzel Bites**
With classic yellow and dijon mustard
- **Cheese Quesadilla Trumpets**
- **Jalapeño Poppers**
- **Cheeseburger Spring Rolls**
With chipotle ketchup
- **Buffalo Chicken Wontons**
With ranch and blue cheese

Lets Take a Quick Dip **\$22.00**

Tortilla chips, pretzel twists, soft pretzel bites and crackers, accompanied with Buffalo chicken dip and bacon and pork belly beer cheese dip



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum of 30 guests.

Slammer Bar

Choice of (2) Two Slammers \$17.00

Choice of (3) Three Slammers \$22.50

- **Corned Beef Reuben**

Corned beef, Swiss cheese, sauerkraut,
Russian dressing

- **Italian Chicken Parmesan**

Mozzarella and marinara

- **Turkey**

Homestyle stuffing, cranberry sauce

- **Chicken Cordon Blue**

Gruyère cheese and dijonaise

- **Grilled Chicken**

Pepper Jack cheese and chipotle aioli

Comes with homemade kettle chips and French
onion dip

GF Served with pickles, pepperoncinis, marinated olives
and cornichons

Wing Bar \$26.00

- **Spicy Cajun Snack Mix**

- GF** • **Celery & Carrot Sticks**

- GF** • **Ranch & Blue Cheese Dressing**

- **Asian Glazed Pork Wings**

- GF** • **Traditional Buffalo Drumettes**

- **Indiana Barbeque Wingettes**

- **Crispy Boneless Wings**

With garlic and Parmesan



RECEPTION

RECEPTION STATIONS continued

Prices listed are per guest. Minimum order of 30 guests.

Charcuterie Platter \$25.00

Seven assorted locally produced meats, charred baby carrots, roasted artichokes, locally-produced cheeses, with dried fruit and assorted condiments. Served with Chef's crackers and signature bread basket

Pasta Station \$16.50

Penne rigate, whole wheat pasta, medley of fresh vegetables and mini focaccia rolls

Select two sauces from the following:

- Marinara sauce
- Pesto sauce
- Vodka cream sauce
- Bolognese sauce

Indiana State Fair* \$15.50

Scooped ice cream selections, warm dessert empanadas, shaved chocolate, Oreo® cookie pieces, maraschino cherries, caramel sauce, chocolate sauce and whipped cream

*A \$160+ fee per culinary professional is required.



RECEPTION

ACTION STATIONS

Prices listed are per guest. Minimum of 100 guests per selection.

Braised Short Rib* \$17.00

Country fresh creamy polenta and root vegetables

Midwestern Barbeque Pork Belly* \$16.00

Creamed Husk® corn

Herb Infused Chicken* \$14.00

Toasted pine nuts and eight grain blend with herb reduction

GF Rib Eye Medallion* \$18.00

Truffled mushroom potatoes and chive demi-glace sauce

Stuffed Manicotti Small Plate* \$15.00

Vodka cream sauce with garlic bread sticks

Smoked AAA Beef Brisket* \$16.00

Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, bourbon barbeque sauce

*A \$160+ fee per culinary professional is required.



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per carved item. All carved items are served with petit rolls and appropriate condiments.

Smoked Turkey Breast* \$250.00

Serves approximately 25 guests

Orange-cranberry sauce, whole grain mustard and mayonnaise

Roasted Indiana Pork Loin* \$375.00

Serves approximately 30 guests

Served with citrus apricot and mango chutney

Smoked Hoosier Style Ham* \$350.00

Serves approximately 20 guests

Served with whole grain mustard and mayonnaise

Coffee Rubbed Prime Rib* \$500.00

Serves approximately 40 guests

Served with horseradish sauce

Peppercorn Rubbed Strip Loin of Beef* \$500.00

Serves approximately 25 guests

Herb and citrus gremolata sauce

Tenderloin of Beef* \$500.00

Serves approximately 20 guests

Served with horseradish sauce, whole grain mustard and mayonnaise

*A \$160+ fee per culinary professional is required.



BEVERAGES



BEVERAGES

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits \$10.50

By the cocktail

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 10 Rum
Don Julio Tequila
Johnnie Walker Blue Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
Hennessy XO
Grand Marnier
St. Germain
Chambord

Premium Spirits \$9.00

By the cocktail

Tito's Vodka
Tanqueray Gin
Captain Morgan Original Spiced Rum
Camarena Silver Tequila
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy V.S.O.P. Cognac
Southern Comfort
Baileys Irish Cream
Fireball
Martini & Rossi Vermouth

Deluxe Spirits \$8.75

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whiskey
Hennessy V.S. Cognac
DeKuyper Triple Sec
DeKuyper Peach Schnapps
DeKuyper Blue Curacao



BEVERAGES

HOSTED BEVERAGES continued

Deluxe Wine \$7.50

By the glass

Bonterra, Chardonnay
 Matua, Sauvignon Blanc
 Chateau Ste. Michelle, Riesling
 Mon Frère, Pinot Noir
 Columbia, Merlot
 14 Hands, Cabernet

Imported and Microbrew Beer \$7.00

By the bottle/can

Stella Artois
 Sierra Nevada Pale Ale
 Sam Adams Boston Lager
 Sun King
 Modelo Especial
 White Claw Hard Seltzer
 Blue Moon
 Angry Orchard Hard Cider

American Premium Beer \$6.75

By the bottle

Budweiser
 Bud Light
 Miller Lite
 Coors Light
 Michelob Ultra

Draft Beer By the keg

American Premium \$475.00
 Imported \$600.00
 Premium Craft \$725.00



CENTERPLATE'S BREW
HOSPITALITY

Premium Craft Beer \$7.50

By the can

Sun King
 Metazoa
 Daredevil
 Two Deep
 Urban Chestnut

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender be will applied. Bartender fees are waived if bar sales exceed \$375.



BEVERAGES

CASH BAR SERVICE By the hour

All beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

Ultra-Premium Spirits \$11.00

By the cocktail

Ketel One Vodka
Bombay Sapphire Gin
Bacardi 10 Rum
Don Julio Tequila
Johnnie Walker Blue Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
Hennessy XO
Grand Marnier
St. Germain
Chambord

Premium Spirits \$9.75

By the cocktail

Tito's Vodka
Tanqueray Gin
Captain Morgan Original Spiced
Camarena Silver Tequila
Johnnie Walker Black
Bulleit Bourbon
Seagram's VO Whiskey
Hennessy V.S.O.P. Cognac
Southern Comfort
Baileys Irish Cream
Fireball
Martini & Rossi Vermouth

Deluxe Spirits \$9.00

By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whiskey
Hennessy V.S. Cognac
DeKuyper Triple Sec
DeKuyper Peach Schnapps
DeKuyper Blue Curacao



BEVERAGES

CASH BAR SERVICE continued

Deluxe Wine \$7.50

By the glass

Bonterra, Chardonnay

Matua, Sauvignon Blanc

Chateau Ste. Michelle, Riesling

Mon Frère, Pinot Noir

Columbia, Merlot

14 Hands, Cabernet

Imported and Microbrew Beer \$8.00

By the bottle/can

Stella Artois

Sierra Nevada Pale Ale

Sam Adams Boston Lager

Sun King

Modelo Especial

White Claw Hard Seltzer

Blue Moon

Angry Orchard Hard Cider

American Premium Beer \$7.75

By the bottle

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Premium Craft Beer \$8.50

By the can

Sun King

Metazoa

Daredevil

Two Deep

Urban Chestnut

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender will be applied. Bartender fees are waived if bar sales exceed \$375.

Cash prices are inclusive of service charge and state sales tax.



BEVERAGES



WINE

Sparkling

William Wycliff Brut – California \$30.00

Ripe apple and pear are layered with hints of honey and citrus. The fresh cool, fresh stone and tree fruit flavors are balanced with light body and mouthfeel.

Lunetta Prosecco – Veneto, Italy \$50.00

This lovely Prosecco is fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Sterling Vineyards, Blanc De Blanc – California \$65.00

The aromas of green apple, lemon citrus, pear and lemon cream are distinctive. The palate is fresh with fruit-forward flavors, zippy acidity and a creamy mouth with long, smooth finish.

WHITE WINES

Moscato

Roscato – Lombardy, Italy \$45.00

Pale straw with green highlights. Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

Pinot Grigio

Principato – Veneto, Italy \$30.00

Appealing fruit aromas mingle with delicate florals notes. Crisp, light and elegant with alluring fruit flavors. A stylish, versatile wine.

Santa Cristina – Venetie, Italy \$50.00

The nose is delicate with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.

Sauvignon Blanc

Casillero del Diablo – Chile \$35.00

Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Matua, Marlborough – New Zealand \$50.00

Bright aromatic herbal notes of sage and fresh mint, followed by delicious tropical fruits. The palate has vibrant citrus and pineapple flavors with great length and structure.

Chardonnay

14 Hands – Columbia Valley, Washington \$45.00

Light bright aromas of sweet lime and pears with a touch of baking spice. Refined fruit flavors are accentuated by ample acidity that gives way to subtle hints of butter, caramel and vanilla.

William Hill, Central Coast – California \$50.00

Opens with lavish, fruit forward aromas. On the creamy, silky palate, ripe tree fruit notes of peach, pear and baked apple blend seamlessly with fresh-cut citrus character. The long, lingering finish features subtle layers of caramel and nutmeg.

Talbot Kali Hart – California \$60.00

Aromas of vanilla and brioche rise out of the glass to greet you. Ripe and intense notes of Bosc pear, pineapple, tangerine and melon give this wine a luscious, inviting palate.

BEVERAGES

WINE continued

RED WINES

Rosé

Chateau Ste. Michelle
– *Columbia Valley, Washington* \$45.00

Bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.

Pinot Noir

Mon Frère – *California* \$40.00

Aromas of cherry, raspberry and plum, with a faint violet hint surrounded by subtle spice from integrated French oak barrel aging. Well-balanced palate with luscious tannins yielding a plush weight.

Erath “Resplendent” – *Oregon* \$60.00

This ruby beauty offers aromas of raspberry jam, strawberries, cherry turnover with vanilla icing and a fragrant hint of orange blossom. The palate is round and gratifying with flavors of plum, loganberry, pomegranate and a “dash of sage”.

Merlot

Sterling Vintner's Collection
– *Central Coast, California* \$50.00

Rich black cherry, cocoa, and brambly berries lay the foundation. Hints of sage and pepper bring layers of varietal interest, joined by subtle oak nuances from 12 months aging.

Bonterra – *Mendocino, California* \$60.00

This medium bodied wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

Red Blend

Apothic – *California* \$45.00

Zinfandel leads the blend with generous notes of dark fruit and subtle spice, Syrah adds silkiness and hints of blueberry, while Cabernet Sauvignon and Merlot contribute bold structure and rich characteristics of blackberry, black cherry and plum.

Malbec

Trivento Reserve – *Mendoza, Argentina* \$40.00

Well balanced with blackberry, cherry, vanilla flavors, and a velvety finish. Powerful aromas of ripe red fruits, strawberries and cherries, with hints of coffee and chocolate from oak.

Cabernet Sauvignon

Two Vines – *California* \$30.00

Aromas of strawberry, cherry and cola are accompanied by notes of luscious berry sweetness on the soft palate. This wine has moderate tannins and ends with a long silky finish.

Los Vascos, Domaines Baron
Rothschild (Lafite) – *Chile* \$40.00

The nose features aromas of plum, raspberry and cherry as well as savory notes of tobacco, toasted hazelnuts, and dark chocolate. Medium-bodied with a pleasant finish.

Bonterra – *California* \$50.00

Made with 100% organically grown grapes. Good structure and full flavors of dark cherry and currant with a lingering and thoughtful finish.

GENERAL INFORMATION



GENERAL INFORMATION

POLICIES AND SERVICES

Exclusivity

Centerplate maintains the exclusive rights to provide all food and beverage in or at the Indiana Convention Center and Lucas Oil Stadium.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Buffet Guest Count Minimum

A minimum number of 30 guests is required for buffet style service. A \$75.00 fee will be assessed on buffets for less than 30 guests.

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 22% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Indiana, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 90% deposit and signed Food and Beverage contract are due 30 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

GENERAL INFORMATION

POLICIES AND SERVICES continued

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply.

- Breakfast, Lunch, Reception and Dinners: \$2.00++ per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00++ per person, per break.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following holidays: New Year's Day, Martin Luther King Jr. Day, Memorial Day, Good Friday, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.
- 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.
- Reception service is 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.

In the event that the service period exceeds the above time frame, an additional labor charge of \$35.00 per hour per wait staff will be applied.

Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

- Attendant, Coat Checker or Additional Server Fee: \$35.00 per hour
- Culinary Professional Fee: \$160.00 per 4 hours
- Bartender: \$40 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.

Vouchers and Electronic Cards

Centerplate requires a guarantee for all hosted retail vouchers and electronic cards. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed. The vouchers /cards will be charged at full face value up to the guarantee regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance. Custom artwork available for an additional fee. Charges above the guarantee are based on consumption and a 23% house charge will be added to the final invoice.

Concession Services

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business. If client requests certain stands be open, a minimum guarantee in sales is required per cart/outlet or Customer will be responsible for the difference in sales per cart/outlet. The Minimum Sales Guarantee of \$1500 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$375.00 per hour per cart/outlet will be applied.

Security

At the discretion of the Indiana Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please contact your Event Coordinator for details.

Sustainability

Centerplate at the Indiana Convention Center and Lucas Oil Stadium is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Indiana Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Central Indiana's under served.

Alcoholic Beverage Guidelines

Centerplate upholds the liquor licenses for the Indiana Convention Center and Lucas Oil Stadium. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 90% deposit.

Guarantees

The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 50 meals (the Overage).

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply.

GENERAL INFORMATION

POLICIES AND SERVICES continued

Specialty Events

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility which the Event will be held. Guarantees for Specialty Events are due 2 Weeks prior to your first event.

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Indiana Convention Center and Lucas Oil Stadium must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.

- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Marion County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Indiana Convention Center and Lucas Oil Stadium.





MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

