



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

CATERING MENU





Greetings!

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.

We are 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.

Melissa Gunn

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LUCAS OIL
STADIUM

Gluten-free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do 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.

Vegetarian Items (VT)

Vegan Items (VG)



Breakfast Menus



Breakfast

Catering Menu

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 (VT) 18

Freshly baked pastries and muffins, butter and preserves

Broad Ripple Continental Breakfast (VT) 19

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

Fountain Square Continental Breakfast (VT) 20.50

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



Breakfast

Catering Menu

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 30 guests.

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

Hoosier Sunrise Breakfast Buffet 28

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

Healthy Start Breakfast Buffet 32.50

- Fresh fruit and citrus salad (VG)
- English muffins and bagels with butter, preserves, peanut butter and cream cheese (VT)
- Vegetarian egg white frittata with mushrooms, asparagus, shallots, tomatoes and Swiss cheese (VT)
- Roasted breakfast potatoes with caramelized breakfast potatoes and roasted peppers (VT)
- Turkey bacon strips
- Beyond® breakfast sausage (VG)

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



Breakfast

Catering Menu

Build your Own Breakfast Buffet

31.50

Prices listed are per guest. Minimum of 30 guests.

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

- Assorted breakfast pastries (VT)
- Sliced fresh fruit (VG)

Choice of one:

- Scrambled eggs (VT)
- Italian breakfast frittata
- Breakfast burritos with sausage, pepper, egg and cheese

Choice of one:

- Skillet roasted breakfast potatoes (VT)
- Crispy golden hash browns (VT)
- Midwest grits (VT)

Choice of one:

- Bacon
- Pork sausage links
- Turkey sausage patties
- Chicken sausage

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



Breakfast

Catering Menu

ENHANCE YOUR BREAKFAST

Individual Brioche and Smoked Bacon Strata (VT) 5.25

Freshly baked egg soufflé with Gruyère cheese

Individual Brioche and Spinach Strata 5.25

Freshly baked egg soufflé with Asiago cheese

Breakfast Biscuit Turnovers 6.50

Choice of one:

- Applewood smoked bacon
- Chicken sausage and gravy

Yogurt Parfait (VT) 6.50

Granola layered with low fat vanilla yogurt and fresh fruit

House-made Corned Beef Hash 4.75

Breakfast Sandwich 6

Choice of:

- Croissant
- English muffin
- Biscuit

With egg, cheese and choice of Canadian bacon, hickory smoked bacon, sausage or vegetarian (VT)

Breakfast Burrito 6.25

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

Fried Biscuits and Apple Butter (VT) 4.25

Cinnamon fried country biscuits with Indiana apple butter

Pancake or French Toast Station (VT) 11

Choice of pancakes or French toast with warm pancakes, blueberry topping, sauteed cinnamon apples, toasted nuts, whipped cream, maple syrup and butter

Oatmeal Station (GF) (VT) 6.25

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

Egg and Omelet Station* (GF) (VT) 8.50

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.



Breakfast

Catering Menu

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 orange glazed breakfast bread, butter, orange juice, freshly brewed coffee, decaffeinated coffee and herbal teas.

American Breakfast (GF) 24

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

Cinnamon Roll French Toast 25

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

Great Lakes Classic 27

Fluffy scrambled eggs, cheesy breakfast potatoes, Applewood smoked bacon or house-made corn beef hash, pancakes with maple syrup

Southern Biscuits and Gravy 27

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

Vegetable Frittata (VT) 25

Roasted vegetable frittata with grilled asparagus and roasted rosemary potatoes



A la Carte Menu



A la Carte

Catering Menu

BEVERAGES



**Freshly Brewed Locally
Roasted Coffee** (gallon) 60

Roasted by Wood Warbler Coffee
Regular and decaffeinated,
includes sugar, sugar substitute,
creamer and lemon

Hot Water for Herbal Tea 55

Assortment of herbal tea bags, sugar,
sugar substitute, creamer and lemon

Keurig K-Cup® Service 70

(Includes machine rental)

24 K-Cups® with sweeteners, creamers,
cups, lids, sleeves and napkins

Additional K-Cups® (each) 2

Minimum order of 24

Lemonade (gallon) 38

Unsweetened Iced Tea (gallon) 38

Served with lemon wedges

Perrier (each) 4.50

Bottled Water (each) 4

Individual Assorted Milk (each) 3.75

Assorted Canned Soda (each) 4

Coca-Cola® Products

Assorted Powerade (each) 4.50

Red Bull® (each) 5.50

Monster® Energy Drink (each) 6.50

**Assorted Bottled
Fruit Juices** (each) 4.25

Orange, apple, cranberry, grapefruit

WATER SERVICE

Electric Water Dispenser 65

(Daily Charge)

Five-Gallon Jug of Water 60

Infused Water (3 gallons) 150

Your choice of:

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

A la Carte

Catering Menu

BAKERY

Muffins (VT) (dozen) 47
Chef's choice

Bagels (VT) (dozen) 47
An assortment served with butter and cream cheese

Assorted Donuts (VT) (dozen) 47

Assorted Pastries (VT) (dozen) 47
Fruit and cheese fillings

Sliced Breakfast Breads (VT) 46
(12 slices per loaf)

Scones (VT) (dozen) 46
Chef's choice

Croissants (VT) (dozen) 45

Rice Krispies Treats* (GF) (VT) 45
(dozen)

Assorted Dessert Squares (VT) 45
(dozen)

Assorted Home-Style Cookies (VT) (dozen) 40

Lemon Bars (VT) (dozen) 49
Lemon curd on buttery shortbread

Cupcakes (VT) (dozen) 47
Chocolate, vanilla or red velvet

Brownies (VT) (dozen) 45
Double chocolate fudge

Sea Salt Caramel Brownies (VT) 45
(dozen)

Half Sheet Cake* (VT) (30 slices) 185
Chocolate or vanilla

Full Sheet Cake* (VT) (60 slices) 325
Chocolate or vanilla

Extra Large Sheet Cake* (VT) 450
(96 slices)
Chocolate or vanilla

Custom Logo Cookies* (VT) 66
(dozen) Custom logo cookies

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



A la Carte

Catering Menu

PANTRY SNACKS

Sliced Seasonal Fruit (GF) (VG) and Berries (per guest) 7

Whole Fresh Fruit (GF) (VG) (each) 3.50

Assorted Yogurt (GF) (VT) (each) 3.75

Assorted Greek Yogurt (GF) (VT) (each) 4.75

Assorted Individual Cereals (VT) (each) With milk 4.75

Pretzels, Potato Chips, Corn Chips and Doritos® (VT) (each) Individual size bag 3.50

Tortilla Chips (GF) (VT) (per guest) 4.50
Served with salsa

House-Made Potato Chips with Dip (VT) (per guest) 4.50

Crunchy Pretzel Twists (GF) (pound) 18

Freshly Popped Popcorn (VG) (pound) 18

Roasted Gourmet Cocktail Nuts (VT) (pound) 27

Traditional or Spicy Snack Mix (VT) (pound) 18

Pretzel Bites (per guest) 4.50
Served with classic yellow mustard

Assorted Kind® Bars (each) 5.50

Full Size Assorted Candy Bars (each) 4.25

Trail Mix (VT) (each) Individual size bag 4

Pita Chips (GF) (per person) 4.50
Served with roasted red pepper hummus

White Cheddar Popcorn (GF) (each) Individual bag 3.75

Gluten-Free Snacks (GF) (each) 4
Chef's choice

Freshly Popped Popcorn* (GF) 400
Based on 4 hours of service and includes:
One case of 36 convenient packets of pre-measured popcorn, seasoning salt, and coconut oil

*Attendant included for up to 4 hours.
Additional cases of popcorn are \$100++ per case. Electrical requirements are not included.



Break Service



Break Service

Catering Menu

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 (VT) 11.50

Individually bagged potato chips, pretzels and Goldfish crackers, snack mix, snack sized candy bars and assorted home-style cookies and brownies

Sweet Tooth (VT) 12

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

Health Break (GF) (VT) 9.50

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

Ice Cream Brownie Sundae Bar* (VT) 15

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

*A 160+ fee per culinary professional is required.

Indiana Antipasto 15

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 (VT) 12.50

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

Milk and Cookies Break (VT) 9.50

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

Salsa and Queso Bar (VT) 13.50

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



Lunch Menus



Lunch

Catering Menu

BOXED LUNCHES

Prices listed are per guest.

Classic Circle City 26

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

Choose your sandwich or salad:

- **Turkey & Cheddar**
Sliced roast turkey and cheddar cheese on a honey kaiser bun with fresh lettuce and tomatoes
- **Ham & Swiss**
Sliced ham and Swiss cheese with crisp lettuce and tomatoes on a wheat kaiser bun
- **Grilled Vegetable Focaccia**
With red pepper hummus spread and crisp lettuce
- **Garden Salad (VT)**
Blend of romaine and garden greens with tomatoes, cucumbers, shredded cheddar cheese and a hardboiled egg

Delicatessen 28

All Boxed Lunches include potato salad, fruit cup, cookie, condiments and a bottled water

Choose your sandwich or salad:

- **Grilled Chicken Caesar Wrap**
Marinated grilled chicken, crisp chopped romaine, shaved parmesan, Caesar mayo spread in a spinach herb wrap
- **Veggie Quinoa Wrap (VT)**
Baby field greens with quinoa super food salad with tomatoes, cucumbers, garbanzo beans, and fresh herbs in a spinach herb wrap
- **Tuscan Italian Wrap**
Roast marinated peppers and onions, with sliced prosciutto, salami, and ham with provolone, tomatoes and crisp lettuce in a flour tortilla
- **Chicken Salad Croissant**
Cranberry chicken salad with chopped pecans, celery and herbs in a buttery croissant
- **Turkey Club Sub**
Sliced turkey, crispy bacon, lettuce, tomatoes and chive aioli on a locally sourced steak roll
- **Caesar Salad (VT)**
Crisp romaine lettuce, shaved parmesan, herb croutons, julienned red and yellow bell peppers, served with creamy Caesar dressing



Lunch

Catering Menu

BOXED LUNCHES continued

Premium Boxed Lunch

32

All Boxed Lunches include kettle chips, fruit cup, cookie, condiments and a bottled water.

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 (VT)**

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



Lunch

Catering Menu

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 32.50

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

Macadamia Nut Chicken Salad 32.50

Hand breaded macadamia nut crusted chicken with crumbled feta, garden grape tomatoes, baby spinach and romaine blend, blueberries and fried prosciutto crisps. Honey apple champagne vinaigrette

Papaya Mango Salad (VG) 28.50

With edamame beans, shaved red onion, cucumbers, romaine and Napa cabbage, and dried banana crisps. Red wine pomegranate

Italian Grilled Sliced Chicken 29.50

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

Chicken BLT Salad 30.50

Sliced herb grilled chicken, petite greens, Parmesan and cheddar cheeses, candied bacon, sweet pickled red onions, ranch croutons, grape tomatoes and Indiana corn. Creamy roasted garlic and herb



Lunch

Catering Menu

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 41

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

Suggested Wine: Apothic Red Blend

Pork Tenderloin Medallions 40

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

Suggested Wine: Chateau St. Michelle Rosé

Tuscan Chicken 41

With bacon and shallot fingerling potatoes with asparagus, butternut squash and parsnip medley with cognac peppercorn jus lie

Suggested Wine: Whitehaven Sauvignon Blanc

Grilled Breast of Chicken (GF) 40

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

Suggested Wine: Santa Cristina Pinot Grigio

Hoosier Pot Roast 36

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

Suggested Wine: 14 Hands Cabernet

Herb Roasted Chicken 40

Root vegetable pilaf, braised Brussels sprouts and haricots verts with a porcini and wild mushroom ragout

Suggested Wine: Bonterra Chardonnay



Lunch

Catering Menu

PLATED LUNCHES continued

ENTRÉES continued

Choose one Entrée from the list:

Roasted Garlic Marinated Sirloin Steak 41

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

Suggested Wine: Trivento Malbec

Sugar Spiced Seared Salmon 42

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

Suggested Wine: William Hill Chardonnay

Hand-Breaded Chicken Breast 35

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

Suggested Wine: Chateau St. Michelle Riesling

Roasted Portobello Mushroom (VT) 37

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

Garlic and Cipollini Onion Braised Chicken 42

With ricotta stuffed manicotti, Parmesan herb cream sauce, asparagus and petite vegetable mélange

Suggested Wine: Bottega Vinaia Pinot Grigio



Lunch

Catering Menu

PLATED LUNCHES continued

SALADS

Choose one Salad from the list below:

Iceberg Salad (GF)

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

Field of Greens and Seasonal Berry Salad (VT)

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

Caesar Salad (VT)

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

Market Street Salad (GF) (VT)

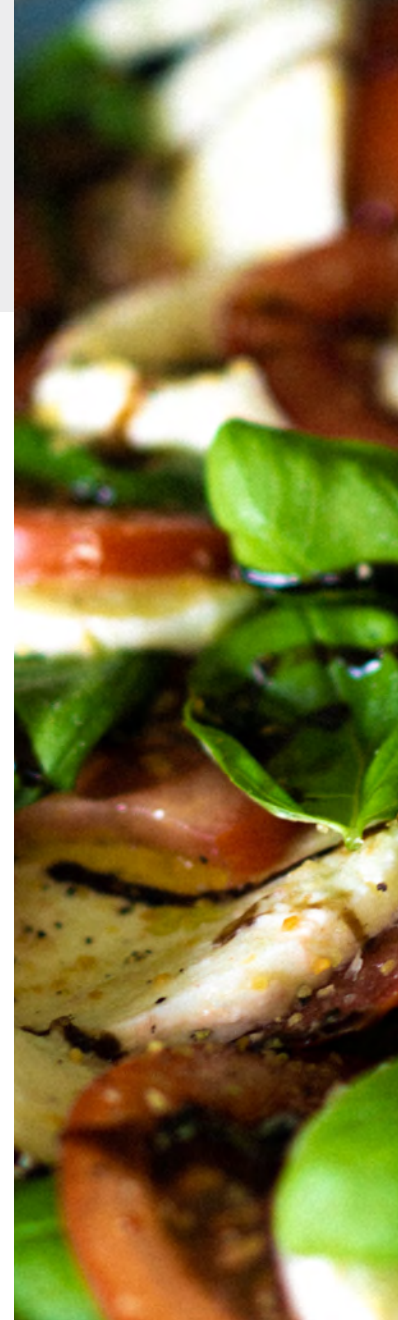
Baby greens, sliced cucumbers, tomatoes, Indiana Husk® corn, radishes and herbed croutons. Citrus vinaigrette

Mediterranean Salad (GF)

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

Caprese Salad (GF)

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



Lunch

Catering Menu

PLATED LUNCHES continued

DESSERTS

Choose one Dessert from the list below:

Pear Almond Tart

Dulce de Leche Apple Crumble

Cherry Almond Tart

Lemon Tart

Lemon Creme Cake

Carrot Cake

Chocolate Mousse Cake

S'more Entremet

Cheesecake

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

Death By Chocolate Cake

Flourless Chocolate Cake (GF)

Key Lime Tart

Pecan Brownie Tart

Triple Chocolate Mousse Dome



Lunch

Catering Menu

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.

Light & Healthy Buffet 44

- **Salad Bar (VT)**

To include petite greens, and Romaine lettuce with julienned carrots, edamame, diced hard-boiled eggs, garbanzo beans, shredded cabbage, shaved Parmesan, shredded cheddar, cucumbers, grape tomatoes, broccoli florettes, sliced mushrooms, sunflower seeds, with ranch, herb vinaigrette, balsamic vinaigrette and fresh oil and vinegar dressings

- **Soup**

Choice of minestrone soup, vegetarian corn chowder, butternut squash bisque, chicken tortilla

- **Fresh Fruit Salad**

- **Included Sandwich Options:**

- **Superfood Salad Wrap (VT)**

- Superfood lettuce mix with roasted chickpeas, diced apple and pecans, edamame beans with a lemon citrus aioli

- **Turkey Bacon Club**

- Sliced turkey, crisp smoked Turkey bacon, lettuce, red onions, Roma tomatoes, smoked cheddar and chive mayonnaise layered on sourdough bread

- **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

- **Home-Style Cookies and Sea Salt Brownies**



Lunch

Catering Menu

BUFFETS continued

Country Picnic

38

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

Greek Town

40

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



Lunch

Catering Menu

BUFFETS continued

Tuscany Buffet

42

- **Fresh Cut Romaine Salad (VT)**
Shaved Parmesan and seasoned croutons served with house-made Caesar and vinaigrette dressings
- **Caprese Salad (VT)**
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 (VT)**
Parmesan cream sauce tossed with roasted seasonal vegetables
- **Zucchini with Fennel, Tomatoes and Fresh Herbs (VT)**
- **Focaccia (VT)**
Served with butter
- **Chocolate Cappuccino Fudge Tarts (VT)**
- **Mini Italian Cannolis (VT)**

Hacienda Buffet

43

- **Chef's Mexican Salad (VT)**
With garden mixed greens, diced peppers, black beans, red onions, diced tomatoes, cheddar cheese, diced grilled chicken, tortilla crisps, with chipotle ranch and cilantro lime vinaigrette
- **Tortilla Chips (VT)**
Fire roasted red and green salsa
- **Roast Pork Carnitas**
- **Lime Marinated Chicken Fajita**
Grilled peppers and onions
- **Cheese Enchiladas (VT)**
- **Warm Hard and Soft Shell Tortillas (VT)**
- **Mexican Rice (VT)**
With cilantro, peppers and onions
- **Southern Style Black Beans with Roasted Red Peppers (VT)**
- **Cotija Cheese, Sour Cream and Guacamole (VT)**
- **Cinnamon Sugar Xangos (VT)**
Custard filled and dusted with cinnamon
- **Churro Bites (VT)**



Lunch

Catering Menu

BUFFETS continued

Asian Buffet

44

- **Asian Green Salad (VT)**

With hearty greens, mandarin oranges, shredded cabbage, snow peas, julienned carrots, green onions, wonton crisps, with sesame ginger dressing

- **Asian Cole Slaw (VT)**

- **Vegetable Spring Roll (VT)**

- **Sweet & Sour Chicken**

- **Szechuan Beef**

- **Vegetarian Dan Dan Noodles (VT)**

- **Chocolate Taiyaki (VT)**

- **Coconut Mousse Shooters (VT)**

- **Fortune Cookies (VT)**





Dinner Menus

Dinner

Catering Menu

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 47

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

Suggested Wine: Bonterra Chardonnay

Horseradish Salmon 57

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 60

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

Petite Grilled Filet Medallions 65

With horseradish whipped potatoes, roasted forest mushrooms, heir covers and a rosemary shallot jus lie

Suggested Wine: Frontera Cabernet Sauvignon

Hickory Sea Salt and Brown Sugar Crusted Roast Chicken 48

Pecan maple sweet potato puree, bacon flageolet beans, grilled asparagus

Suggested Wine: Santa Cristina Pinot Grigio

Braised Beef Short Rib 52

Topped with braising essence and served with truffled parsnips and grilled asparagus with a smoked tomato vinaigrette

Suggested Wine: Au Contraire Cabernet



Dinner

Catering Menu

PLATED DINNERS continued

ENTRÉES continued

Choose one from the following:

Steak & Chicken Duo Plated Dinner 68

Sea salt and cracked peppercorn seared flat iron steak with herb grilled chicken, roasted garlic haricots verts and white cheddar polenta, with a red wine demi glace

Suggested Wine: Two Vines Cabernet

Pork Tenderloin Medallions 52

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 63

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

Grilled Portobello Mushroom and Roasted Vegetable Wellington (VT) 49

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

Suggested Wine: Casillero Sauvignon Blanc

Tuscan Ratatouille Tart (VT) 45

With a sautéed wild mushroom roasted garlic wilted spinach and a sundried tomato red pepper jam

Suggested Wine: Erath Pinot Gris

Vegetarian Vegetable Bouchée (VT) 45

Braised root vegetable bouchée, Parmesan sweet pea risotto and caramelized baby carrots

Suggested Wine: Whitehaven Sauvignon Blanc



Dinner

Catering Menu

PLATED DINNERS continued

SALADS

Choose one Salad from the following:

Caesar Salad (VT)

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

Bibb Salad (VT)

Baby spinach and bibb lettuce with mandarin oranges, shaved fennel, crumbled bleu cheese, dried cherries, watermelon radish. Honey poppy seed vinaigrette

Belgian Endive and Petite Greens Garden Salad

With citrus marinated melon, heirloom pear tomatoes, crisp pancetta, and toasted pumpkin seeds. Red wine pomegranate vinaigrette

Field Green Salad (VT)

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

Roasted Baby Carrot and Orange Salad (VT)

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

Baby Iceberg Salad (VT)

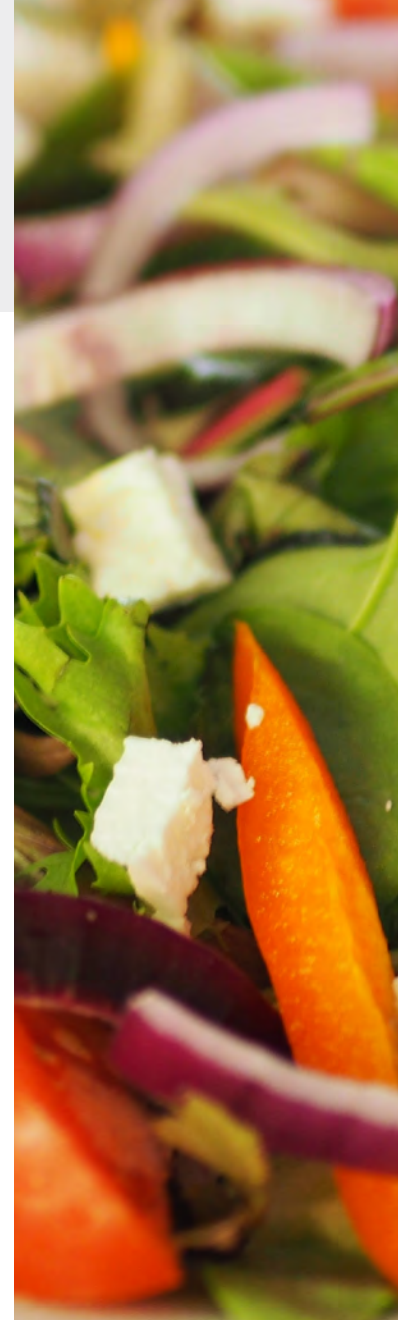
Baby iceberg and arugula salad with fresh strawberries, watermelon, crumbled feta, and toasted pine nuts with a white balsamic. Sweet onion vinaigrette

Kale, Brussels Sprouts and Romaine Salad (VT)

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

Regional Chefs Salad

Field green salad with local Tulip Tree® chicory bleu cheese, heirloom tomatoes, grissini stick croutons, Smoking Goose® tasso ham bits. Balsamic dijon vinaigrette



Dinner

Catering Menu

PLATED DINNERS continued

DESSERTS

Choose one Dessert from the following:

Cherry Pistachio Bomb

Dulce de Leche Apple Crumble

Raspberry Macaroon Cake

Chocolate Mousse Cake

Cherry Almond Tart

S'more Entremet

Strawberry Entremet

Coconut White Chocolate Mousse Bombe

Lemon Meringue Tart

White Chocolate Pear Cake

Tropical Fruit Tart

Baked Alaska Bombe

Cheesecake

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



Dinner

Catering Menu

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 56

- **Frisée Salad**
Pancetta crisps, blue cheese and shallots.
Ranch dressing and smoked apple vinaigrette
- **Watermelon Salad (VT)**
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 (VT)**
- **Roasted Root Vegetables (VT)**
- **Savory Corn Spoon Bread (VT)**
- **Dinner Rolls and Butter (VT)**
- **Sugar Cream Pie (VT)**
- **Turtle Cheesecake (VT)**

The Heartland 54

- **Iceberg Wedge**
Black peppercorn bacon, blue cheese and grape tomatoes. Green Goddess and gold Italian dressing
- **Three Bean Salad (VT)**
With roasted peppers
- **Buttermilk Fried Chicken**
- **Slow Cooked Pot Roast**
- **Wild Mushroom & 3 Bean Cassoulet (VT)**
- **Mashed Potatoes**
With brown gravy
- **Succotash (VT)**
Brown butter and chives
- **Corn Bread and Butter (VT)**
- **Angel Food Cake (VT)**
With mixed berry compote
- **S'mores Tarts (VT)**



Dinner

Catering Menu

BUFFETS continued

Monument Circle

63

- **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 (VT)**
- **Roasted Brussels Sprouts (VT)**
- **Mixed Long Grain and Wild Rice (VT)**
- **Assorted Rolls and Butter (VT)**
- **New York Cheesecake (VT)**
- **Chocolate Fudge Cake (VT)**

Be A Kid Again

48

- **Build Your Own Salad Bar (VT)**
Mixed greens, carrot curls, cucumber, grape tomatoes, chopped egg, red onion, radish, cheddar cheese, ranch, French and vinaigrette dressing
- **Fruit Salad (VT)**
- **Four Cheese French Bread Pizza (VT)**
- **Corn Dogs**
- **Peanut Butter and Jelly Sandwiches (VT)**
- **Chicken Tenders**
With ranch and barbeque dipping sauces
- **Tater Tots (VT)**
With chef's choice dipping sauces
- **Soft Pretzels Bites (VT)**
Classic yellow mustard
- **Donut Holes (VT)**
- **Funnel Cake Fries (VT)**



Dinner

Catering Menu

BUFFETS continued

Napoli Nights Dinner Buffet 59

- **Fresh Cut Romaine Salad (VT)**
Shaved Parmesan and seasoned croutons.
Classic Caesar dressing
- **Pesto Crusted Grilled Chicken**
With sauce Dijonnaise
- **Broccoli Rabe Sundried Tomato Pesto Pasta (VT)**
- **Grilled Bistro Steak**
With roasted petite peppers, caramelized onions and chianti jus
- **Roasted Garlic Broccolini (VT)**
- **Focaccia (VT)**
- **Orange Lemon Citrus Tart (VT)**
- **Cannoli (VT)**



Reception Menu



Reception

Catering Menu

COLD HORS D'OEUVRES

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

Glazed Thai Chili Shrimp 6.25

Pesto Chicken Salad Shooters 4.75

Caprese Skewers (GF) (VT) 4
Tomato, basil and mozzarella

Pepper Crusted Beef Tenderloin 5.75
Garlic crostini and grain mustard

Buffalo Chicken Salad Spoon Dips 4.75

Lobster Salad Sliders 6.50

Fig and Blue Cheese Flatbreads (VT) 4
Shaved fennel and smooth figs

Donut Hole Skewers (VT) 4
Chocolate and marshmallow glazes

Strawberry & Sweet Cream Bruschetta (VT) 4

Antipasto Skewers (GF) (VT) 4
Sundried tomato, artichoke, mozzarella and basil

Chilled Jumbo Shrimp (GF) 4.75
With spicy cocktail sauce

Crab Salad Shooters 5
Jumbo lump crab, fresh herbs, trio tomato salad shooter

Root Vegetables Tartlets (GF) (VT) 4
Roasted rutabaga, parsnips, golden beets, tossed in feta cheese and pine nuts filled in gluten-free tartlet

Mango Shrimp Ceviche Tarts (VT) 5

Bacon Wrapped Roasted Brussels Sprouts 4.75
With balsamic glaze



Reception

Catering Menu

HOT HORS D'OEUVRE

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

Mini Cheeseburger Bites 4.75

Teriyaki Beef & Pepper Kabobs 5.50

Coconut Crusted Shrimp 5.75
With horseradish
apricot marmalade

Tandoori Chicken Satay 4.50
With tikka masala sauce

Seafood Jambalaya Shooters 5.25

Chicken Quesadilla Trumpets 4.50
With salsa cream

Mango Chicken Spring Roll 4.50

Breaded Parmesan Peppadew Peppers (VT) 4.25

Fried Sesame Chicken Strips 4.75
With hoisin BBQ sauce

Glazed Bacon Wrapped Shrimp 5.50

Philly Beef Spring Rolls 4.50
With Provolone cheese sauce

Portobello Mushroom Arancini (VT) 4.75

Sweet Chili Glazed Pineapple Chicken Kabobs 5.25

Buffalo Chicken Bites 4.75

Korean Steak Taco Bites 4.75

Bacon Mac & Cheese Bites 4
Rustic red sauce

Parmesan Portabella Mushroom Tarts (VT) 4.50

Mini Pretzel Bites with Beer Cheese (VT) 4.25

Raspberry Brie Bites (VT) 4.25

Mini Margherita Pizzas (VT) 4.75



Reception

Catering Menu

HOT HORS D'OEUVRE continued

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

Slammers

- **Pulled BBQ Chicken Slammer** 5.25
With smoked cheddar and chopped slaw
- **Chicken Cordon Bleu Slammer** 5.25
With Gruyère and Dijonaise
- **Hawaiian Sweet & Spicy Chicken Slammer** 5.25
With grilled pineapple and mango slaw
- **Eggplant Parmesan Slider (VT)** 5.25
- **Italian Beef Slammer** 5.25
With melted Provolone and pickled giardiniera vegetables
- **Buffalo Chicken with Blue Cheese Slammer** 5.25
- **Pork Carnitas Slammer** 5.25
With pickled mango slaw



Reception

Catering Menu

RECEPTION STATIONS

Prices listed are per guest. Minimum of 30 guests.

Sliced Seasonal Fruits and Berries Display (GF) (VT) 7

Farmer's Market Vegetable Crudités (VT) 7
With smoked tomato ranch dip

Gourmet Cheese Display (VT) 8.50
Selection of sliced domestic, imported, and local farmstead cheeses, artisan crackers and flatbreads

Loaded Whipped Potato Bar (GF) 10.50
Roasted garlic whipped Yukon gold potatoes and mashed redskin potatoes
Toppings: Crisp bacon, shredded cheddar and Jack cheeses, jalapeños, sour cream and scallions

Nacho Bar 16
Tortilla chips, green chili queso blanco, Pepper Jack cheddar queso, carnita-style shredded chicken, cumin beef chili, sliced jalapeños, black olives, sour cream, guacamole, pico de gallo and house-made habanero pepper sauce

Gourmet Mac & Cheese Bar 19
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

Chili Bar 16
Midwestern ribeye beef and bean chili, pork belly and chipotle corn chili, white vegetarian chili, sour cream, diced onions, Pepper Jack and cheddar cheeses



Reception

Catering Menu

RECEPTION STATIONS continued

Prices listed are per guest. Minimum of 30 guests.

Pasta Casserole

Our selection of robust pasta dishes

Choose Two: 14

Choose Three: 15

- **Mushroom Ravioli (VT)**
With a local cheese and cream sauce
- **Traditional Home-Style Lasagna**
- **Pesto Cream Cheese Tortellini (VT)**
With vegetables
- **Eggplant Parmesan (VT)**
- **Baked Ziti with Italian Sausage**
- **Truffled Macaroni and Local Cheeses (VT)**
- **Spinach and Cheese Manicotti (VT)**
With sun-dried tomato cream sauce

Happy Hour Station

25

- **Mixed Nuts (GF) (VT)**
- **Tortilla Chips with Salsa Fresca (VT)**
- **Hot & Spicy Chicken Wings** With ranch and blue cheese
- **Jalapeño Poppers**
- **Soft Pretzel Bites (VT)**
With yellow mustard and Indiana beer cheese
- **Fried Cheese Curds (VT)**
With pimento ranch
- **Buffalo Chicken Spring Rolls**

Wing Bar

28

- **Spicy Cajun Snack Mix (VT)**
- **Celery & Carrot Sticks (GF) (VT)**
- **Ranch & Blue Cheese Dressing (GF)**
- **Asian Glazed Pork Wings**
- **Traditional Buffalo Drummettes (GF)**
- **Indiana Barbeque Wingettes**
- **Crispy Boneless Wings**
With garlic and Parmesan



Reception

Catering Menu

RECEPTION STATIONS continued

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

Charcuterie Platter 26

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 (VT) 16.50

Penne rigate, whole wheat pasta, medley of fresh vegetables and garlic breadsticks

- Housemade Pomodoro Sauce
- Pesto Cream
- Roasted Garlic Alfredo

Indiana State Fair* (VT) 16.50

Scooped ice cream selections, house-made double fudge brownies and chocolate chip cookies, shaved chocolate, Oreo® cookie pieces, maraschino cherries, caramel sauce, chocolate sauce and whipped cream

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



Reception

Catering Menu

CULINARY ACTION STATIONS

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

*A 160+ fee per culinary professional is required.

Braised Short Rib* 18

Country fresh creamy polenta and root vegetables

Midwestern Barbeque Pork Belly* 17

Creamed Husk® corn

BBQ Chicken Mac & Cheese* 16

House-smoked pulled BBQ chicken over creamy Indiana mac & cheese with fried onions and candied bacon garnish

Rib Eye Medallion* (GF) 20

Truffled mushroom potatoes and chive demi-glaze sauce

Stuffed Manicotti Small Plate* (VT) 16

Vodka cream sauce with garlic bread sticks

Smoked AAA Beef Brisket* 17

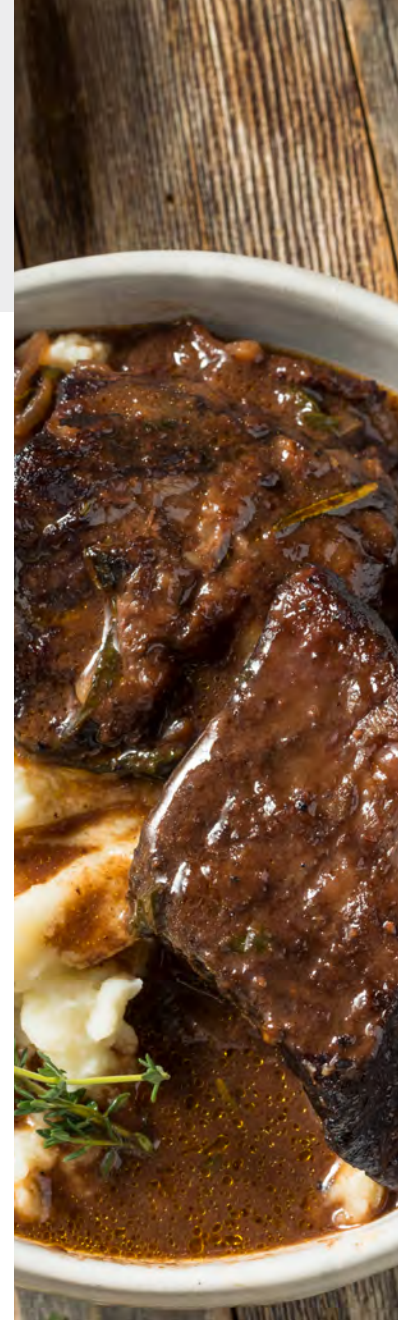
Mini pretzel bun, chipotle mayo, crisp onions, cracked pepper jus, bourbon barbeque sauce

Seared Ahi Sesame Tuna Salad* 18

With Asian greens and miso ginger dressing

Indy Style Chicken and Waffles* 12

Sugar crystal waffles with Indy spiced fried chicken breast and topped with a honey sriracha glaze



Reception

Catering Menu

CARVED TO ORDER STATIONS

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

*A 160+ fee per culinary professional is required.

Smoked Turkey Breast* 250

Serves approximately 25 guests

Orange-cranberry sauce, whole grain mustard and mayonnaise

Roasted Indiana Pork Loin* 375

Serves approximately 30 guests

Served with citrus apricot and mango chutney

Smoked Hoosier Style Ham* 350

Serves approximately 20 guests

Served with whole grain mustard and mayonnaise

Coffee Rubbed Prime Rib* 500

Serves approximately 40 guests

Served with horseradish sauce

Peppercorn Rubbed Strip Loin of Beef* 500

Serves approximately 25 guests

Herb and citrus gremolata sauce

Tenderloin of Beef* 500

Serves approximately 20 guests

Served with horseradish sauce, whole grain mustard and mayonnaise



Beverages



Beverages

Catering Menu

HOSTED BEVERAGES

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

Premium Spirits 10

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black

Bulleit Bourbon

Seagram's VO Whiskey

Proper No. Twelve Irish Whiskey

Hennessy VSOP

Baileys Irish Cream

Martini & Rossi Vermouth

Deluxe Spirits 9.75

By the cocktail

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Silver Rum

Jose Cuervo Silver Tequila

Dewar's White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Whiskey

Bushmills Irish Whiskey

DeKuyper Triple Sec

DeKuyper Peach Schnapps

DeKuyper Blue Curacao

Deluxe Wine 7.50

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Premium Wine 8

By the glass

Chateau Ste. Michelle Chardonnay

Bonterra Sauvignon Blanc

Los Vascos Cabernet Sauvignon

Apothic Red Blend

Imported and Microbrew Beer 7

By the bottle/can

Stella Artois

White Claw Hard Seltzer

Angry Orchard Hard Cider

American Premium Beer 6.75

By the bottle

Bud Light

Coors Light

Michelob Ultra

Draft Beer By the keg

American Premium 475

Imported 600

Premium Craft 725

Premium Craft Beer By the can 7.50

A selection of craft brews from local Indiana breweries

*Professional licensed bartenders are required.

A bartender fee of \$160++ per bartender will applied.

Bartender fees are waived if bar sales exceed \$375.

Beverages

Catering Menu

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.

Premium Spirits

9

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black

Bulleit Bourbon

Seagram's VO Whiskey

Proper No. Twelve Irish Whiskey

Hennessy VSOP

Baileys Irish Cream

Martini & Rossi Vermouth

Deluxe Spirits

8.75

By the cocktail

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Silver Rum

Jose Cuervo Silver Tequila

Dewar's White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Whiskey

Bushmills Irish Whiskey

DeKuyper Triple Sec

DeKuyper Peach Schnapps

DeKuyper Blue Curacao

Deluxe Wine

8

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Premium Wine

8.50

By the glass

Chateau Ste. Michelle Chardonnay

Bonterra Sauvignon Blanc

Los Vascos Cabernet Sauvignon

Apothic Red Blend

Imported and Microbrew Beer

8

By the bottle/can

Stella Artois

White Claw Hard Seltzer

Angry Orchard Hard Cider

American Premium Beer

8

By the bottle

Bud Light

Coors Light

Michelob Ultra

Premium Craft Beer By the can

9

A selection of craft brews from local Indiana breweries

*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

Catering Menu

SPARKLING/WHITE WINES

Sparkling

William Wycliff Brut - <i>California</i>	30
LaMarca Prosecco - <i>Italy</i>	50
Ferrari Brut Sparkling - <i>Italy</i>	55

Moscato

Roscato - <i>Lombardy, Italy</i>	45
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Pinot Grigio

Bottega Vinaia - <i>Italy</i>	62
Erath Pinot Gris - <i>Oregon</i>	65

Sauvignon Blanc

Concha y Toro, Gran Reserva - <i>Chile</i>	40
Whitehaven - <i>New Zealand</i>	44

Chardonnay

Bonterra - <i>California</i>	45
Patz & Hall Sonoma - <i>California</i>	130
Clos du Bois - <i>California</i>	30

ROSÉ/RED WINES

Rosé

Vanderpump - <i>France</i>	60
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Pinot Noir

Mark West - <i>California</i>	30
Erath "Resplendent" - <i>Oregon</i>	60

Merlot

High Heaven - <i>Washington</i>	48
Bonterra - <i>California</i>	60

Red Blend

1000 Stories Gold Rush Red - <i>California</i>	55
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Malbec

Don Miguel Gascón - <i>Argentina</i>	42
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Cabernet Sauvignon

Casillero del Diablo - <i>Chile</i>	35
Mon Frère - <i>California</i>	45
Franciscan - <i>California</i>	54



General Information



General Info

Policies & Services

Exclusivity

The caterer 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 catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and us. 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 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 23% 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 the caterer 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. The caterer 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.

China Service

All food and beverage located in the exhibit halls and non-carpeted areas are accompanied by high-grade compostable ware. If china is preferred, the following fees will apply.

- Breakfast, Lunch, Reception and Dinners: \$2** per person, per meal period.
- Refreshment or Coffee Breaks: \$2** per person, per break.

General Info

Policies & Services

Linen Service

Catering 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), we will notify the customer of estimated labor fees based on the information supplied by the customer.

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 us and the Indiana Convention Center and Lucas Oil Stadium.

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 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.

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 per hour
- Culinary Professional Fee: \$160 per 4 hours
- Bartender: \$40 per hour

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

General Info

Policies & Services

Vouchers and Electronic Cards

The caterer 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. Catering 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. We reserve 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 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

Catering 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.

We actively participate 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. We source and utilizes the finest and freshest ingredients to create first class dining experiences. We support regional based vendors and farms to incorporate local, seasonal items whenever possible.

We partner with community based organizations to minimize the waste of leftover items that provide for central Indiana's under served.

Alcoholic Beverage Guidelines

The caterer 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, the caterer 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.

General Info

Policies & Services

Guarantees

The customer shall notify the caterer, 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 the caterer of the guaranteed attendance within the time required, we 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.

The caterer 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, we 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.

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) oz 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 the caterer. 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 us.

LUCAS OIL
STADIUM



Indianapolis

INDIANA CONVENTION CENTER & LUCAS OIL STADIUM