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## **CATERING EVENTS PACKAGE MENU**

### **PASSED HORS D'OEUVRES**

Indiana Market & Catering Offers a Wide Variety of Hors d'Oeuvres Options.

Listed Below Are Some of Our Most Popular Choices.

These Delightful Nibbles Are Categorized by the Following Groups:

Vegetarian, Poultry, Beef/Lamb/Pork and Seafood

### **Bounty of the Field**

#### **Four Cheese and Roasted Garlic Puffs**

A Delicate Blend of Cheeses Wrapped in Puff Pastry

#### **Zucchini Pizzettes**

Topped with Kalamata Olives

#### **Seared Goat Cheese Polenta**

With Herb & Mushroom Ragout

#### **Butternut Squash Bruschetta**

Topped with Broccoli Rabe & Taleggio Cheese

#### **Mushroom Truffle Risotto Puffs**

#### **Fontina Arancini**

Crispy Rice Balls Served with Roasted Tomato Aioli



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### **Endive Stuffed with Goat Cheese, Figs and Honeyed Pecans**

#### **Bite Sized Black Bean Empanadas**

Black Beans, Mild Spices and Cheese Wrapped in Pastry Dough

#### **Falafel Crisps**

With Roasted Garlic Hummus, Tahini, Tomato & Cucumber

#### **Grapefruit and Shaved Fennel Salad**

Fennel and Grapefruit Drizzled w/Olive Oil and Served in a Ceramic Spoon

#### **Grilled Pear Crostini**

With Fresh Ricotta, Truffle Honey & Fried Rosemary

#### **Heirloom Tomato and Watermelon Salad Bites**

Watermelon, Tomato & Feta Skewers Drizzled with Balsamic Vinegar

#### **Caramelized Onion and Gorgonzola Pizzette**

#### **Asian Mushroom Bites**

With Sriracha Sauce and Grilled Pineapple on Chinese Spoon

#### **Birds of a Feather**

#### **Chicken Shu Mai**

Served with a Green Chile Soy Sauce

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### **Mediterranean Chicken Salad**

Tender Chunks of Chicken with Capers, Olives and Tomatoes in a Crunchy Shell

### **Crispy Duck Breast on Crostini**

Topped with a Spicy Peanut Mole

### **Sautéed Chicken Skewers with Fresh Herbs**

Served with Black Truffle Aioli

### **Sauteed Chicken Cakes**

With Heirloom Tomato Salad and Fresh Thyme

### **Chicken & Lemongrass Pot sticker**

Served with Lemon Ponzu Sauce

### **Chicken Marsala Skewer**

Sauteed Chicken and Mushrooms Served in a Shot Glass with Marsala Sauce

### **Pride of the Ranch**

### **Cider Braised Short Ribs**

Presented on a Savory Thyme Biscuit

### **Herb Crusted Filet Mignon**

On Crostini with Horseradish Mustard Sauce and Arugula Chiffonade

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### **Lamb Meatball**

With Cured Lemon and Herb Gremolata

### **Miniature Beef Sliders**

Bite-sized Burgers with Cornichon and Cherry Tomato Garnish

### **Sliced Steak Gyro**

Wrapped in Grilled Flatbread with Feta, Pickled Onion and Yogurt Sauce

### **Beef Empanadas**

Tender Pastry Filled with Spiced Ground Beef, Green Olives and Onions

### **Classy Philly Cheese Steak**

Toasted Brioche Buns Filled with Grilled Steak & Homemade Mushroom Cheese Sauce

### **Lamb Tagine on Papadam Crisp**

Moroccan Braised Lamb with Apricots and Figs

### **Fruits de Mer**

### **Salmon Sashimi**

With Lemon Charcoal, Thai Chillies, Grilled Pineapple and Sweet Soy Sauce  
Served on a Plantain Crisp

### **Crispy Bite-Size Crab Fritters**

With a Citrus Caper Remoulade



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### **Grilled Fish Tacos**

With Tangy Mango Slaw and Jalapeno Crema  
In Miniature Corn Shells

### **Handmade Shrimp & Chive Dumplings**

Served with a Sesame Soy Sauce

### **Lobster Macaroni and Cheese**

Served in a Martini Glass

### **Seared Scallop**

With Summer Corn and Chillies

### **New England Lobster Roll**

Served on Grilled, Buttered Brioche Buns

### **Classic Shrimp Cocktail**

Served in a Shot Glass with Classic Horseradish Cocktail Sauce

### **Seared Tuna Skewers**

Pistachio-Crusted Tuna Drizzled with Balsamic Vinaigrette

### **Pretzel Crab Cake**

With Mango Mustard Sauce

### **Caribbean Clam Fritters**

With Coconut Lime Dipping Sauce

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### **Peppered Shrimp “Shots”**

Served on a Bamboo Skewer with Saffron Crema

### **Smoked Salmon Croque Monsieur**

Toasted Bite-Size Sandwiches Filled with Salmon and Gruyere

## **STATIONARY HORS D' OEUVRES**

### **Antipasto**

Italian Cured Meats, Marinated Cellingini, Chunks of Parmesan, Asparagus Wrapped with Prosciutto, Grilled Vegetable Skewers, Artichoke Hearts, Marinated Olives, Fire-Roasted Peppers, Genoa Breadsticks and Crusty Italian Bread

### **Bread Spread**

An Assortment of Artisanal Breads Including Rosemary Focaccia, French Baguettes, Flatbreads, Breadsticks, Pita Chips & Olive Bread Served with a Variety of Pickles and a Choice of Three of the Following:  
Hummus, Red Pepper Dip, Pesto Aioli, Nut Butter,  
Herbed Olive Oil, Shallot-Parsley Butter or Olive Aioli

### **Brie en Croute with Green Fig Mustard and Toasted Sliced Almonds**

Served with Crusty French Baguettes, Crackers and Toasts

### **Bruschetta Station**

A Choice of Focaccia, Italian Sliced Baguettes or Crostini with Four Toppings:  
Roasted Red Pepper; Portobello Mushrooms with Rosemary Aioli;  
Tomato Basil; and Lemon Artichoke Pesto

### **Cheese and Fruit Platter**

A Variety of Artisanal and Farmhouse Cheeses Beautifully Garnished

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Served with Seasonal Fruit, Crackers and Toasts

### **Chicken Skewer Basket**

Skewers of Tender Chunks of Chicken Seasoned with Your Choice of Sauces:  
BBQ, Spicy Peanut, Aioli or Honey Mustard

### **Crudités**

A Variety of the Market's Freshest Seasonal Vegetables  
Served with Your Choice of Any Two Dips:  
Red Pepper, Spicy Peanut, Grilled Onion, Saffron Aioli, Green Herb and Blue Cheese

### **Fish Platter**

Nova, Smoked Trout, Herring and Whitefish Salad,  
Cream Cheese, Sliced Red Onion, Tomato, Black Bread and Bagels

### **French Charcuterie Assortment**

A Selection of Pâtés, Sausages, French Cheeses, Provencal Chicken Skewers,  
Pizza Pinwheels, Olives, Cornichon, Grainy Mustard and Aioli  
Served with Crackers, Toasts, and French Baguettes

### **Mediterranean Cheese Platter**

A Luscious Assortment of French and Italian Cheeses Served with  
Herbed Olive Mix, Grilled Artichokes, Roasted Red Peppers and Roasted Yellow  
Tomatoes  
Served with Flatbreads, Crackers, Baguettes & Toasts

### **Mediterranean Sampler**

Provencal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Crostini,  
Roasted Eggplant Caponata, Marinated Cellingini, Gaeta Olives, Caperberries and  
Focaccia

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### **Miniature Sandwich Platter**

One-Bite Versions of Our Popular Standard-Size Sandwiches

Favorites Include: Grilled Vegetable; Salmon Mousse;  
Prosciutto with Fig Jam; Smoked Turkey & Dijon Mustard

### **Pacific Rim**

Bahn Mi Sandwiches, Poached Shrimp with Toasted Sesame Sauce, Sesame Noodles,  
Vegetable Sushi, Wasabi Peas and Rice Cracker Snacks Served with Soy Sauce

### **Pizza Pinwheels**

Our Savory Stuffed Pizzas Filled with Italian Meats or Vegetables

### **The Platinum Grill**

Grilled Shrimp Skewers with a Chipotle Cocktail Sauce, Grilled Vegetables,  
Grilled Tuna & Red Pepper Kabobs, Curried Chicken Skewers, Grilled Sirloin, Focaccia,  
Chilled Asparagus, Baby Carrots and Endive with a Spicy Caesar Dip and Pesto  
Mayonnaise

### **A Selection of Dips**

Choose Four of the Following: Fresh Guacamole with Lime and Cilantro, Pico de Gallo,  
Hummus,

Red Pepper, Spicy Bean, Eggplant Caponata, Olive Aioli and Baba Ghanoush  
Served with Pita Chips, Corn Chips, Flatbreads or Endive

### **Savory Snack Bar**

Please Select Four of the Following:

Tomato Focaccia, Root Vegetable Chips, Pennsylvania-Dutch Pretzels,  
Spicy Nut & Candied Ginger Mix, Marinated Bocconcini, Dried Fruit,  
Pita Crisps, Fresh Plantain Chips, Spiced Peanuts, Cheddar Cheese Straws,  
Japanese Rice Cracker Snacks, Mixed Herbed Olives or Crispy Bread Sticks



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### **The Southwestern Combo**

This Winning Platter Includes Santa Fe Chicken Skewers, Skewered Strips of Flank Steak, Corn Bread, Guacamole, Salsa Fresca, Spicy Black Bean Dip, Spiced Pita Chips and Corn Chips

### **Steamed Shrimp**

This All-time Classic with a New Twist Features a Saffron Aioli, Coarse Mustard Remoulade and Cocktail Sauce with Fresh Horseradish

### **The Tea Sandwich Sampler**

Please Choose Three of the Following:

Roast Turkey, Lettuce and Tomato on Ficelle; Pâté with Plum Jam on Brioche Toast; Grilled Vegetables on Ciabatta; Prosciutto, Fig Jam and Arugula on Country White; Chicken Salad on Brioche; Tomato, Mozzarella and Basil on Baguette; Smoked Salmon on Black Bread

### **Dessert Table**

Almond Macarons, Bittersweet Chocolate Truffles, Miniature Chocolate Mousse, Miniature Assorted Rugelach, a Variety of Bite Sized Fruit Tarts, Chewy Cookies and Rich Chocolate Brownies

## **INTERACTIVE BUFFET STATIONS**

The Following Tables are Abundant Displays of Some of the World's Most Exciting Cuisines Prepared by our Talented Team of Chefs

### **Carving Stations**

Your Choice of One of the Following Carved to Order by Our Staff:

Grilled Salmon with a Green Herb Sauce; Roasted Salmon with a Ginger Miso Sauce; Roasted Tenderloin of Beef with a Wild Mushroom Demi Glaze; Leg of Lamb with Mint Chutney; Roast Turkey Roulade with Orange Cranberry Chutney; Maple Glazed Ham with Grain Mustard

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### **Cajun Jambalaya Station**

Festive Party Dish Served from Large Clay Pots and Made to Order with Bowls of Shrimp, Andouille Sausage, Cajun Grilled Chicken, Shredded Duck and Grilled Wild Mushrooms

### **Fondue Station**

A Selection of Cheese Fondues Offering Sweet Red Pepper and Monterey Jack, Gouda, Traditional Gruyere and New York State Cheddar  
Served with Assorted Crudités, Roasted Vegetables, Seasonal Fruit and Crusty French Bread

### **Martini Risotto Station**

Prepared to Order by Our Chef in Large Cast Iron Pans and Served with a Variety of Toppings: Roasted Corn and Fava Beans with Sage; Oven Roasted Wild Mushrooms; Sautéed Shrimp with Tarragon and Cuervo Gold Butter

### **Stir Fry Station**

This Sizzling Station Features a Selection of Pork with Garlic Sauce, Chicken with Mushrooms, Shrimp & Broccoli, Spicy Beef and Sautéed Mixed Vegetables  
Served with Asian Noodles and Rice and Made to Order in Large Woks

### **Pasta Bar**

A Variety of Pastas Made to Order with Four Sauces: Pesto, Veal Ragu, Tomato Leek with Pancetta and Four Cheese with Wild Mushrooms  
Served with Crusty Italian Bread, Fresh Grated Parmesan Cheese, and Genoa Breadsticks

### **Sushi Station**

This Interactive Station Features Our Professional Sushi Chefs Making Sushi Rolls to Order:  
Tuna, Yellowtail, Shrimp, Eel, Scallops, Cucumber, Avocado and Vegetable Tempura

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### **The Indulgent Chocolate Fountain**

The Ultimate Dessert! A Fountain Overflowing with Chocolate, Served with a Wide Array of Fresh Fruit, Golden Pound Cake, Marshmallows, Pretzels, Cookies and Graham Crackers

### **S'Mores Station**

Create Your Own Treat with Graham Crackers, Handmade Marshmallows and a Selection of Fine Chocolates

## **FESTIVE & FUN STATIONS**

A Fun and Cost-Effective Way to Entertain Your Guests.  
Each Station Can Stand on Its Own For a Great Party.

### **Comfort Food Station**

Old-Fashioned Family Favorites: Macaroni & Cheese, Meat Loaf, Mashed Potatoes & Gravy, Chicken Pot Pie and Warm Chocolate Chip Cookies

### **The Street Corner Diner**

Diner Food at Its Best! Classic Sliders, Mini Reuben and Grilled Cheese, Little Hot Dogs, French Fries, Onion Rings and Mozzarella Cheese Sticks

### **Mini Burger Station**

Who Doesn't Love Burgers? Bite Size Hamburgers, Cheeseburgers and Chicken Burgers on Warm Brioche Buns, Served with a Variety of Fixings

### **Crêpe Station**

The French Classic Made to Order with Your Choice of Beef, Vegetables, Tropical Fruit or Chocolate and Topped with a Variety of Sauces

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### **Macaroni & Cheese Station**

Served in Stemless Martini Glasses

Toppings Include: Sautéed Shiitake Mushrooms, Lobster, Crab,  
Cajun Chicken, Smoked Duck and Caramelized Onions

### **Mexican Fajita Station**

Olé! Traditional Fajita Fillings of Sautéed Chicken, Beef or Grilled Vegetables  
With All the Fixings Available to Top It Off

### **Wrap & Roll Station**

A Delicious & Fun Assortment of Savory Wraps, Rolls and Dumplings from  
Cultures Around the World From Mexico to Europe to Asia

### **Milk Shake Shooter Station**

Made-to-Order Milk Shakes Poured into Shot Glasses Featuring our Favorites:  
Orange Creamsicle, Spicy Mocha, French Vanilla or Chocolate Mint

### **Feature Presentation Station**

Old-Fashioned Popcorn Machine with Five-Spice Popcorn,  
Nachos & Cheese and Deep Dish Pizza

### **Let Them Eat Cake**

Cupcakes in a Variety of Flavors with a Wide Array of Frostings and  
Toppings to Decorate as You Wish—Enough to Satisfy Anyone's Sweet Tooth

## **SIT DOWN DINNERS AND SPECIAL EVENTS**

The Following Dishes are a Selection of Our Most Popular Items.  
We Customize Our Menus to Your Taste and Welcome Your Suggestions.



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### **Starters**

#### **Butternut Squash Bisque**

Silky Roasted Squash Soup with Warm Spices  
Served with a Toasted Brioche Crouton and Chive Oil

#### **Sesame Soba Noodle Salad**

Tender Buckwheat Noodles with Dashi Broth, Grilled Shrimp and Sugar Snap Peas

#### **Roasted Beet Salad**

Red & Gold Beets Topped with Pistachios, Dill and a Drizzle of Greek Yogurt

#### **Fresh Ricotta Ravioli**

Dressed with Shaved Green & White Asparagus  
Topped with Truffle Butter & Shaved Pecorino Cheese

#### **Grilled Caesar Salad**

Fire-Kissed Romaine & Radicchio with Toasted Croutons  
Topped with Shaved Parmesan and Traditional Caesar Dressing

#### **Artisanal Cheese Plate**

Local Cheeses Served with Hand-Made Crisps and Mohave Desert Raisins

#### **Beef and Lamb**

##### **Grilled Baby Lamb Chops**

Topped with a Fig and Mint Chutney  
With Parsnip Mashed Potatoes and Haricots Vert

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### **Red Wine Braised Short Ribs**

Boneless Short Ribs Served with a Red Wine & Tomato Reduction  
Presented with Rosemary Roasted New Potatoes and Grilled Asparagus

### **Herb Crusted Filet Mignon**

Classic Filet Covered in Herbs and Crushed Peppercorns  
Served with a Wild Mushroom Demi-Glace and Parmesan Cauliflower Mash

### **Lamb Tagine**

Tender Lamb Chunks Slow-Simmered with Roasted Cauliflower  
Topped with Herb Crisp & Spicy Apricot Salad

### **Vegetarian**

#### **Grilled Vegetable Risotto**

Slow-Cooked Risotto with Lightly Grilled Seasonal Vegetables

#### **Polenta Nicoise**

Pan Fried Polenta Cake Topped with Our Ratatouille Provençal

#### **Vegetable Lasagna**

Pasta Layered with Spinach and Onions Served with Béchamel Sauce

### **Seafood**

#### **Pan Roasted Snapper**

Served with Baby Eggplant, Wild Mushrooms and Miso Broth



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### **Pistachio Crusted Scallops**

Topped with an Orange Pan Sauce and Orange Zest  
Served with Brown Butter & Herb Spaetzle and Caramelized Brussel Sprouts

### **Cedar Grilled Salmon**

Flaky Salmon Filets with a Balsamic Reduction and Green Herb Aioli  
Presented with Tomato & Artichoke Orzo Salad and Grilled Baby Vegetables

### **Seared Moroccan Shrimp**

Shrimp Marinated in Mild Harissa, Drizzled with a Refreshing Yogurt Sauce  
Served with Curried Israeli Couscous and Lemon Cucumber Salad

### **Grilled Halibut**

Served with Elephant Beans and Haricot Verts

## **Poultry**

### **Herb Roasted Cornish Game Hen**

Individual Chickens with Crisp Golden Skin  
Stuffed with Moist Cornbread & Chestnut Dressing and Maple Glazed Carrots

### **Sautéed Duck Breast**

Delicate Duck Breast Dressed with Dried Cherry Chutney  
Served with Scallion Whipped Potatoes and Roasted Squash

### **French-Cut Roasted Chicken**

Pan-Roasted Chicken Topped with Red Wine Sauce  
Served with Grilled Polenta and Roasted Baby Vegetables



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### **Desserts**

#### **French Canelles**

Caramelized Pastry with a Bourbon Cream Filling

#### **Berry and Cassis “Sundaes”**

Seasonal Berries Macerated in Cassis Served Over Lemon Sorbet  
Finished with a Shortbread Tuille

#### **Affogato al Café**

French Vanilla Bean or Dutch Chocolate Ice Cream  
Bathed in Steaming Espresso and Served with Biscotti

#### **Brioche Bread Pudding**

Surrounded by Warm Dulce de Leche, Topped with Seasonal Fruit

#### **Warm Poached Pear**

D’Anjou Pears Simmered in Port Wine and Spices  
Served with Poaching Syrup and Nutmeg Whipped Cream