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CORPORATE CATERING PACKAGE MENU

BREAKFAST

The Continental

Basket of Miniature Muffins, Danish, Croissants, Scones & Bagels
Country Jams, Fresh Sweet Butter and Cream Cheese
Orange, Cranberry, Apple or Grapefruit Juice
Coffee, Decaffeinated Coffee and Assorted Teas

A French Country Breakfast

Breakfast Quiche
Fresh Seasonal Fruit Platter
Basket of Miniature Croissants, Pain au Chocolate,
Almond Brioche & Crusty Baguettes
Country Jams and Fresh Sweet Butter
Orange, Cranberry, Apple or Grapefruit Juice
Coffee, Decaffeinated Coffee and Assorted Teas

The Heartland Buffet

Apple Pancakes with Fresh Maple Syrup
or
Thickly Sliced French Toast
Served with Fresh Fruit Preserves and Powdered Sugar
plus
Scrambled Eggs, Country Breakfast Sausages, Basket of Miniature Muffins, Danish,
Croissants, Scones & Bagels, Country Jams, Fresh Sweet Butter and Cream Cheese
Orange, Cranberry, Apple or Grapefruit Juice, Coffee, Decaffeinated Coffee and
Assorted Teas



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CORPORATE CATERING PACKAGE MENU
BREAKFAST

A La Carte
Assorted Juices
Coffee Service
Our Famous Hot Belgian Chocolate

Breakfast Pastries

Basket of Miniature Muffins, Danish, Croissants, Scones and Bagels

Basket of Fresh Fruit

Tropical Fruit Salad or Sliced Fruit
or Fresh Fruit Skewers

Miniature Bagels

With Cream Cheese and Nova Scotia Salmon

Farm Smoked Ham Platter or Breakfast Sausages

Fruit & Yogurt Parfaits with Hand-Made Granola

Smoked Fish Platter (with Bagels)

Breakfast Quiches

Turkey-Cheddar, Wild Mushroom, Tomato-Blue Cheese,
Lorraine, Florentine

Breakfast Frittatas

Potato & Onion



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Breakfast Sandwiches

Served on Fresh Baked Rolls or Croissants:
Egg Salad, Smoked Salmon or Country Ham

Apple Pancakes with Fresh Maple Syrup

Thickly Sliced French Toast

With Fresh Fruit Preserves & Powdered Sugar

Scrambled Eggs and Omelets



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CORPORATE CATERING PACKAGE MENU
BRUNCH

The Following List is a Limited Selection of Our Most Popular Items.
Please Feel Free to Inquire About Our Many Other Options!
We Customize Our Menus to Your Taste and Welcome Your Suggestions.

Passed or Stationary

Miniature Scones

Flaky Bites of Pastry Topped with Clotted Cream and Fresh Berries

Bite Sized Brioche French Toast Points

Topped with Peach-Apricot Preserves and Confectioner's Sugar

Mascarpone Stuffed Grilled Plums

Drizzled with Honey and Topped with Chopped Mint

Warm Cheese Blintzes

Smoked Trout & Scrambled Egg Bites

Served in Crispy Cups with a Dollop of Horseradish Crème Fraîche

Miniature Quiche with Swiss, Leeks and Roasted Onion

Stationary

Omelets Station

Delicious Omelets Made to Order. Selection Includes:
Mushroom and Herb, Onion, Spinach, Three Cheese, Cheddar & Bacon

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CORPORATE CATERING PACKAGE MENU

Wild Mushroom Breakfast Tarts

Finely Sliced Mushrooms and Fresh Herbs Wrapped in a Flaky Crust
Also, Available in Spinach, Turkey & Cheese, Tomato Blue Cheese, Broccoli/ Cheddar

Selection of Fine French Baked Goods

Freshly Baked Croissants, Danish, Muffins and Other Breakfast Treats

Smoked Salmon Platter

Served with Regular and Scallion Cream Cheese and Fresh Mini Bagels

Mediterranean Chicken Salad

With Haricot Verts, Yellow Grape Tomatoes, Olives and Capers.
Served with an Oregano Balsamic Vinaigrette

Fresh Vegetable Pasta

Farfalle with Sautéed Vegetables Tossed in a Roasted Tomato Sauce

Frisée, Arugula, and Shaved Parmesan Salad

Drizzled with a Dijon Balsamic Vinaigrette

Luncheon Menu

The Following Items Are Indicative of Our Time-Tested Favorites,
Served at Room Temperature and Beautifully Garnished with Seasonal Fresh Herbs.

Luncheon Entrees

Sliced Filet Mignon with Tomato, Roasted Pepper & Herb Relish
Grilled Herb Marinated Chicken Breast with Roasted Shallot Sauce
Filet of Sea Bass served with Citrus Fennel Compote
Grilled Filet of Salmon with an Asian Tomato, Cilantro & Soy Sauce
Sautéed Medallions of Chicken in a Dijon Mushroom Sauce



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CORPORATE CATERING PACKAGE MENU

Sautéed Lemon & Basil Jumbo Gulf Shrimp

Zucchini Napoleon Layered with Goat Cheese, Roasted Peppers and Arugula

Sundried Tomato and Parmesan Crusted Chicken Breast

Some of Our Special Sandwiches

Fresh Mozzarella, Tomato, Basil and Dijon Dressing on a Ficelle

Grilled Portobello, Goat Cheese and Roasted Tomato on Brioche

Grilled Eggplant, Zucchini, Onion & Tomato w/Herb Vinaigrette on Ciabatta

Roast Turkey, Tomato, Crisp Lettuce and Mayo on Pumppernickel

Smoked Turkey, Jarlsberg and Arugula with Dijon Mustard on Croissant

Chicken Breast, Arugula, Spinach & Oven-Roasted Tomato on Rye

Black Forest Ham, Gruyere, and Dijon Mayonnaise on Seven-Grain Bread

Prosciutto, Provolone, Roasted Red Peppers and Grainy Mustard on French Baguette

Smoked Salmon, Sliced Cucumbers, Red Onion, & Cream Cheese on Health Bread

Tuna Salad with Diced Celery, Red Onion and Lemon Juice on Sourdough

Grains

Wild & Long Grain Rice Pilaf with Toasted Almonds, Apricots and Dried Cranberries

Roasted Red Bliss Potatoes with Fresh Rosemary

Israeli Couscous with Grilled Vegetables, Dried Apricots and Dill

Roasted Garlic Mashed Potatoes Topped with Fresh Chives

Farfalle with Asparagus, Shiitake Mushrooms, Parmesan and Toasted Pine Nuts

Roasted Red Bliss Potato Salad with Fresh Herbs

Vegetables

Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs

Sugar Snap Pea Salad with Julienned Peppers in a Ginger Sesame Vinaigrette

Roasted Asparagus Topped with Shaved Parmesan & Lemon Zest

Roasted Beet Salad Tossed with Fresh Dill

Green Beans Almandine

Provençal Ratatouille

Zuni Corn & Black Bean Salad with Cilantro

Seasonal Roasted Vegetable Platter



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CORPORATE CATERING PACKAGE MENU

Salads

Market Fresh, Healthy and Satisfying,
Our Salads Can Be Served as Sides or As Main Dishes.

CORPORATE CATERING PACKAGE MENU

Field Green Salad

Mixed Greens, Shaved Asiago, Cherry Tomatoes and Champagne Vinaigrette

Indiana Market Salad

Salad Greens with Baby Carrots, Beets and Zucchini and a Tomato Vinaigrette

Indiana Caesar Salad

A Refreshing Mix of Chopped Lettuces, Fennel, Tomatoes, Chickpeas and Toasted Pita Croutons

Chef Salad

Black Forest Ham, Roast Beef, Roast Turkey, Hard Boiled Egg, Swiss and Cheddar Cheeses, Olives, Cherry Tomatoes, Local Field Greens

Downtown Salad

Spinach, Pine Nuts and Goat Cheese and a Balsamic Vinaigrette

California Salad

Grilled Chicken or Shrimp, Avocado, Asparagus, Pea Sprouts, Cucumber, Goat Cheese, Red Onion Slaw, Jicama, Tomato and Lettuce

Baby Romaine and Radicchio with Homemade Garlic Croutons and Freshly Grated Parmesan Hoosier Salad

Mixed Greens with Toasted Pumpkin Seeds, Maytag Blue, Dried Cherries and Red Onions Chop-Chop Salad

Nicoise Salad

Tomatoes, French Country Olives, Red Onion, New Potatoes, Haricots Verts and Hard Boiled Eggs on a Bed of Mixed Greens

Greek Salad

Field Greens, Black Olives, Feta Cheese, Stuffed Grape Leaves, Grilled Eggplant, Zucchini, Roasted Tomatoes, Red Onions

Cobb Salad

Grilled Chicken, Blue Cheese, Avocado, Cucumber, Bacon, Tomato and Lettuce

The Avenue

Arugula, Shaved Manchego, Chevre, Roasted Beets and Sherry Vinaigrette

Grilled Chicken, Shrimp or Salmon Can Be Added to Any of the Above To Make a Main Course Salad.



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Desserts

Tropical Fruit Salad
Fresh Fruit Skewers
Sliced Fruit Platter
Chewy Bite Sized Cookies
Miniature Sticky Buns
Rich Ganache Brownies
Italian Pastries
Miniature Fruit Tarts
Assorted Danish & Pastries
Cheesecake Lollipops

If you would like something that is not included in this menu, please contact us, and we would be happy to help you develop a customized menu for your event.

Box Lunches

These Are Particularly Useful for Long Meetings with Indeterminate Lunch Times or For Company or Family Outings.

The Portfolio

Black Forest Ham & Brie Sandwich
(Or Other Sandwich of Your Choice)
Pasta Primavera or Field Green Salad
Seasonal Whole Fresh Fruit
Jumbo Cookie

The American

Indiana Chicken Salad
All American Potato Salad
Firecracker Cole Slaw
Blueberries and Raspberries
Chocolate Brownie



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CORPORATE CATERING PACKAGE MENU

The Mediterranean

Mediterranean Chicken or Caesar Chicken Salad
 Grilled Seasonal Vegetables
 Couscous Salad
 Rosemary Focaccia
 Fresh Fruit Tart

The Vegetarian

Steamed Vegetable Plate with Champagne Vinaigrette
 Three-Grain Pilaf
 Tortilla Espanola
 Sourdough Bread
 Grapes and Strawberries
 Caramel Apple Tart

The Classic

Grilled Tenderloin of Beef or Poached Salmon Filet
 Orzo Pasta with Artichokes and Feta
 Steamed Asparagus Almandine
 Herbed French Bread
 Chocolate Mousse

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

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CORPORATE CATERING PACKAGE MENU

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

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



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CORPORATE CATERING PACKAGE MENU
Heirloom Tomato and Watermelon Salad Bites

Watermelon, Tomato & Feta Skewers Drizzled with Balsamic Vinegar

Caramelized Onion and Gorgonzola Pizzette

Asian Mushroom Bites

With Siracha Sauce and Grilled Pineapple on Chinese Spoon

Birds of a Feather

Chicken Shu Mai

Served with a Green Chile Soy Sauce

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

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CORPORATE CATERING PACKAGE MENU

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

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

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CORPORATE CATERING PACKAGE MENU

Lamb Tagine on Papa dam Crisp

Moroccan Braised Lamb with Apricots and Figs

Fruits de Mer

Salmon Sashimi

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

Crispy Bite-Size Crab Fritters

With a Citrus Caper Remoulade

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 Chilies

New England Lobster Roll

Served on Grilled, Buttered Brioche Buns

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CORPORATE CATERING PACKAGE MENU

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

Peppered Shrimp "Shots"

Served on a Bamboo Skewer with Saffron Crema

Smoked Salmon Croquet 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

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CORPORATE CATERING PACKAGE MENU

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

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

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CORPORATE CATERING PACKAGE MENU

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

Provençal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Crostini, Roasted Eggplant Caponata, Marinated Cellingini, Gaeta Olives, Caper berries and Focaccia

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



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CORPORATE CATERING PACKAGE MENU

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

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