
INDIANA MARKET & CATERING

CORPORATE CATERING PACKAGES



BREAKFAST

The Continental

Basket of Miniature Muffins, Danish, Croissants, Walnut Bread & 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, Pan au Chocolate, Almond Brioche & Country 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 confectioner's sugar
plus
Scrambled Eggs
Country Breakfast Sausages
Basket of Miniature Muffins, Danish, Croissants, Walnut Bread & Bagels
Country Jams, Fresh Sweet Butter and Cream Cheese
Orange, Cranberry, Apple or Grapefruit Juice
Coffee, Decaffeinated Coffee and Assorted Teas

10 person minimums preferred
All prices include paper and plasticware

BREAKFAST

A La Carte

Assorted Juices
Coffee Service
Our Famous Hot Belgian Chocolate

Breakfast Pastries
Basket of Miniature Muffins, Danish, Croissants, Walnut Bread & 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

Homemade Granola with Yogurt

Smoked Fish Platter (with bagels)

Breakfast Quiches
Crabmeat-Leek, Wild Mushroom, Roquefort-Apple

Breakfast Frittatas
Vegetable-Feta, Potato-Leek, Andouille Sausage

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

Apple Pancakes with Fresh Maple Syrup

Thickly Sliced French Toast
With fresh fruit preserves & confectioner's sugar

Scrambled Eggs

10 person minimums preferred
All prices include paper and plasticware

INDIANA SANDWICH MENU

*Sandwiches can be the basis for some of the most successful gatherings.
The following sandwiches can be served in a standard size, or may be presented as miniatures.*

MADE TO ORDER SANDWICHES

Tuna	Roast Beef	Prosciutto
Smoked Turkey	Chicken Salad	Cajun Meatloaf
Smoked Ham	Black Forest Ham	Pate
Genoa Salami	Chicken Breast	Roasted Turkey

BREADS

Pita, Focaccia, Semolina Baguette, Hero, Seven-Grain Bread, Raisin Pumpernickel,
Onion Ficelle, Wraps, Rye, Pumpernickel, Whole Wheat & Croissant

SOME OF OUR SPECIAL SANDWICHES

Fresh Mozzarella, Tomato, Basil and Olive Oil on a French Roll

Open Face Portobello, Goat Cheese and Roasted Beets on Focaccia

Smoked Turkey, Brie, Watercress and Apricot Mustard on Pumpernickel

Black Forest Ham, Monterrey Jack, Red Leaf Lettuce and
Honey Mustard on Seven-Grain Bread

Ham, Salami, Swiss Cheese, Grilled Vegetables, Basil,
Sun Dried Tomato and Dijon Mustard on Focaccia

Grilled Salmon, Sliced Cucumbers, Red Onion, Watercress and Endive on Whole Wheat

Duck Liver Mousse and Red Onion on French Baguette

Grilled Chicken Breast, Avocado and Hickory Bacon on Crusty Italian Bread

Roast Turkey, Jarlsberg, Arugula, Watercress and Tomato with
Orange Dijon Mustard on Croissant

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

Grilled Chicken Breast, Spinach, Tomato and Aioli on Pita

Tuna, Tomato, Sliced Egg, Capers and Olivada on Onion Ficelle

LUNCHEON MENU

*The following items are served room temperature and are beautifully garnished with seasonal fresh herbs.
Please select one item from each category:*

☞ Luncheon Entrees ☞

Grilled Steak au Poivre with a Horseradish Caper Remoulade
Marinated Lime Cilantro Chicken, Grilled and Sliced into Medallions
Roasted Breast of Chicken with Lemon, Fresh Herbs and Roasted Garlic
Chicken Roulade with Wild Mushrooms and Baby Spinach
Grilled Filet of Salmon with Fennel and Green Herb Salsify
Filet of Sea Bass served with Citrus Fennel Compote
Grilled Basil and Lemon Shrimp with Tuscan Bean Salad
Fresh Grilled Ahi Tuna Nicoise Salad with Eggs, Capers, Roasted Potatoes and Olives
An Assortment of Indiana's Favorite Sandwiches

☞ Grains ☞

Orzo Salad with Shiitake Mushrooms, Tomatoes, Leeks, and Romano Cheese
Three Grain Pilaf with Toasted Pecans and Dried Cranberries
Israeli Cous Cous with Toasted Almonds, Black Currants and Grilled Vegetables
Penne with Sun-Dried Tomatoes, Arugula and Toasted Pine Nuts
Cold Sesame Noodles with Scallions and Watercress
Roasted Red Bliss Potato Salad with Fresh Herbs

☞ Vegetables ☞

Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs
Vegetarian Antipasto with Eggplant, Zucchini, Bocconcini, Fennel and Olives
White Beans with Grilled Vine Tomatoes
Broccoli Rabe with Roasted Garlic and Lemon
Roasted Plum Tomatoes with Fresh Herbs

☞ Salads ☞

Spinach, Pine Nuts, and Goat Cheese served with Balsamic Vinaigrette
Caesar Salad with Homemade Croutons, Aged Parmesan Cheese and Caesar Dressing
Mixed Field Greens, Shaved Asiago and Cherry Tomatoes served with Champagne Vinaigrette
Arugula with Shaved Manchego, Roasted Beets, Chevre and Sherry Vinaigrette

☞ Desserts ☞

Fruit Salad with Fresh Mint
Fresh Fruit Skewers
Sliced Fruit Platter
Italian Pastries and Cookies
All American Cookie and Brownie Assortment
Assorted Petit Fours

-Minimum 10 Guests-
Includes Paper and Plasticware

*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.*

DAILY MENU

The following price-fixed menus include time-tested favorites as well as our own signature creations that are available on a daily basis

THE BASIC

Platters of our Popular sandwiches
Your Choice of Country Pasta,
Vegetable, Bean or Grain Salad
Cookies and Brownies or Fruit Platter

THE LIGHT TOUCH

Spa Dish of the Day
(Low fat and Healthy!)
Steamed or Grilled Vegetable Platter
Field Green Salad
Flat Breads
Fresh Fruit Platter

THE VEGGIE

Vegetarian Entrée of the Day
Vegetable, Bean or Grain Salad
Field Green Salad
Bread and Butter
Apple Tarte Tatin

THE INDIANA GRILL

Grilled Chicken or
Fish Special of the Day
Country Pasta Salad
Vegetable, Bean or Grain Salad
Field Green Salad
Bread and Butter
Cookies and Brownie Platter

OUR VERY

SPECIAL MENU OF THE DAY

Choice of Entrée from Our Daily Menu
(hot or cold)
Choice of Any Two Side Dishes
(hot or cold)
Field Green Salad
Bread and Butter
Assortment of Pies, Tarts and Cakes

OUR FRESHLY MADE SALADS AND VEGETABLE PLATTERS

Market fresh, healthy & satisfying, our salads can be served as sides or as main dishes.

Field Green Salad
Champagne Vinaigrette

Indiana Market Salad
Boutique Greens with Thin-Sliced Carrots, Beets and Zucchini. Served with a Fresh Tomato Vinaigrette

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

Chef Salad
Black Forest Ham, Roast Beef, Roast Turkey, Swiss Cheese, Cheddar Cheese, Olives, Hard Boiled Egg, Cherry Tomatoes, and Lettuce

Downtown Salad
Arugula and Shaved Parmesan Cheese, Served with a Balsamic Vinaigrette

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

Nicoise Salad
Tomatoes, French Country Olives, Feta, Red Onion, New Potatoes, Hard Boiled Eggs and String Beans on a Bed of Mixed Greens

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

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

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

Grilled chicken, shrimp or salmon can be added to any of the above to make a main course salad.

VEGETABLE PLATTERS AND SIDE DISHES

Grilled Vegetable Platter
A Selection of Seasonal Vegetables, Tossed and Grilled with a Little Bit of Olive Oil and Herbs

Steamed Vegetable Platter
Asparagus, Broccoli, Cauliflower, Leeks, Carrots, Green Beans, New Potatoes, Tomatoes, and Snow Peas

Grilled Vegetable Slaw
Asian Slaw w/ Chinese Cabbage & Snow Peas
Zuni Corn Succotash White Beans with Roasted Vine Tomatoes

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
Fresh Fruit
Jumbo Cookie

THE AMERICAN

Indiana Fried Chicken (Boneless)
All American Potato Salad
Firecracker Cole Slaw
Corn Bread
Blueberries & Raspberries
Chocolate Brownie

THE MEDITERRANEAN

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

THE VEGETARIAN

Steamed Vegetable Plate with Champagne Vinaigrette
Wild Rice & Wheatberry Pilaf
Spinach & Feta Cheese Frittata
Sourdough Bread
Grapes and Strawberries
Peach Cobbler

THE CLASSIC

Grilled Tenderloin of Beef or Poached Salmon Steak
Orzo Pasta with Shiitake Mushrooms
Steamed Asparagus Almandine
Herbed French Bread
Cappuccino Mousse

10 box minimum of any one type.

PASSED HORS D'OEUVRES

Spicy Peanut Chicken Satay
Served with a Thai Dipping Sauce

Apple Gruyere Tartlettes

Four Cheese and Roasted Garlic Puffs

**Chicken, Avocado, and
Chipotle Pepper Quesadillas**
With Sour Cream and Cilantro Garnish

Crispy Duck Egg Rolls
Served with a Sweet Black Sesame Dip

**Miniature Quiche with Asparagus
and Roasted Red Onion**

Eggplant Caviar Crostini

Pigs in a Blanket
An all Time Favorite in Fluffy Puff Pastry
with Dijon Mustard

Moroccan Style Pizzas
Grilled Flatbreads Topped with
Goat Cheese, Tomatoes, and Coriander

Wild Mushroom Samosas
Served with a Cucumber Raita

Steamed Gyoza Dumplings
Served with a Soy-Vinegar Dipping Sauce

**Shredded Pork, Black Bean
and Roasted Red Pepper Turnovers**
Served with Cilantro and Chimichurri
Sauce

Smoked Salmon Rosettes on Black Bread
Topped with a Dollop of Chive Sauce

Handmade Scallion and Shrimp Dumplings
Served with a Green Chili Soy Sauce

Sweet Potato Fritters with Harissa
Topped with a Pistachio Yogurt Sauce

Red Chile Fire Roasted Shrimp Skewers
Served with a Mango Papaya Chutney

Crispy Fontina Risotto Cakes
With a Tomato Basil Emulsion

Traditional Miniature Potato Pancakes
Topped with Crème Fraîche and
Caramelized Apple

**Pepper Crusted Steak with Shallot
Confit**
Served on Crisp Toast Points

Spicy Red Snapper Cakes
Served with Scallion Thai Aioli

Crispy Bite-Size Crab Cakes
With a Touch of Citrus Caper Remoulade

-Pricing Available Upon Request-

STATIONARY HORS D'OEUVRES

Antipasto

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

Belle of the South

Louisiana Cold Spiced Shrimp Remoulade, Creole Crab Dip with Toast Points, Southern Fried Chicken Finger Skewers, Blackened Catfish Bites, Grilled Andouille Sausage, Cheddar Biscuits, Corn Bread, and Hot & Spicy Pecans

Cheese and Fruit Platter

A Variety of Cheeses Beautifully Garnished, Served with Seasonal Fruit, Crackers and Toasts

Crudités

A Variety of the Market's Freshest Seasonal Vegetables, Served with Two Dips: Basil, Spicy Peanut, Curry, Horseradish Mustard, Blue Cheese and Saffron Aioli

Miniature Sandwich Platter

One-Bite Versions of Our Popular Standard-Size Sandwiches
Favorites Include: Grilled Vegetable; St. Andre, Roasted Red Onion & Watercress; Smoked Turkey & Orange Mustard; Salmon Mousse

A Selection of Dips

Choose Four of the Following:

Fresh Guacamole, Pico de Gallo, Hummus, Smoky White Bean, Eggplant Caviar, Tomato-Basil Tapenade and Baba Ghanoush
Served with Pita Chips, Corn Chips, Crostini or Endive

Savory Snacks

Please select three of the following:

Tomato Focaccia, Moroccan Spiced Chickpeas, Toasted Pistachios with Coconut, Spicy Nut and Candied Ginger Mix, Marinated Bocconcini, Chili Pecans, Parmesan Toasts, Pita Crisps, Fresh Plantain Chips, Spiced Peanuts, Cheddar Cheese Straws, Japanese Rice Cracker Snacks, Mixed Herbed Olives, Rosemary Bread Sticks

Steamed Shrimp

The All-Time Classic, but the Sauces Add a New Twist. Comes with a Saffron Aioli, Coarse Mustard Remoulade, and Cocktail Sauce with Fresh Horseradish

A Taste of the Orient

Pan Charred Tuna with Wasabi Cream, Hoisin Duck Rolls, Thai Shrimp Rolls, Vegetable Sushi, Wasabi Peas & Rice Cracker Snacks Served with Soy Sauce

-Pricing Available Upon Request-