

INDIANA MARKET & CATERING

Weddings are Our Specialty

There are few things more precious than the perfect wedding – one you will cherish for years to come. And, at Indiana Market & Catering we will help you turn your visions into a reality.

Wedding planning can be exhilarating and overwhelming. The details are infinite, and the last thing you need to worry about is the quality of the food, presentation, and service. Years of experience have allowed us at Indiana to craft innovative menu packages that will fit all of your needs. Whether your wish is an elegant cocktail reception, delicious buffet dinner, or an intimate sit-down meal, our packages take the best of our food and beverage offerings and tailor them to your needs.

Indiana Market & Catering doesn't stop there! Excellent service is our standard, and our dependable staff will work hard to create a seamless, tantalizing experience for you and each of your guests.....and to make your wedding day unforgettable, Indiana's experienced special events staff can also provide all the other necessities for your big day, such as personalized event coordination, high quality linens and tableware, stylish floral work, entertainment and more. The possibilities are endless...

All of this is available to you at a price that represents Indiana Market & Catering's excellent service and reliability. The next few pages will give you a taste of what we have to offer you. While the specific details of your wedding will be worked out over the coming months, all decisions will be guided by your vision of your big day. So sit back, relax, and let us make your wedding day one you will never forget!

Indiana Market & Catering has been serving innovative, beautifully prepared food to New Yorkers since 1985. Both corporate and private clients have depended on us to take care of all the details, reliably and with unmatched personal attention. Most importantly, our customers value the freshness, variety and deliciousness of our food. Our experienced catering and special events staff will craft menus tailored to your individual gastronomic and budgetary requirements and help you produce successful events. For any occasion, Indiana Market & Catering will orchestrate an event you will remember with great pleasure

ALL WEDDING PACKAGES
INCLUDE THE FOLLOWING:

All Food:

All Food Packages Including,
Cocktail Menus, Sit Down Menus, and Hors d' Oeuvre Menus
The suggested menus found in our packages are only a starting point.
There are thousands of menu options available and we are excited
to make yours exactly as you envision

All Basic Beverages:

Soft Drinks, Flat and Sparkling Water

Full Onsite Catering Staff:

Our Skilled Staff Will Oversee All Elements of Service for the Day.
We Will Provide a Waiter Captain, Waiters, Chefs,
Bartenders, and Coat Check Attendants

Food Service Equipment and Accessories:

Table Linens (Standard, Solid Colored Tablecloths and Napkins);
Tables/Chairs—For Dinner and For Partial Cocktail Seating
(Standard Serving and Dining Tables and Garden Chairs);
China (White with Gold, or Solid White Rimmed Cocktail, Dinner, and Dessert
Plates; Cups and Saucers, and Serving/Chafing Dishes);
Glassware (Full Range of Bar and Dining Stemware);
Flatware (Full Range of Serving, and Dining Utensils)

Food Preparation Equipment:

Full Range Available As Per Event Requirements

**All packages and prices are based on a minimum of 50 guests*

TASTEFUL COCKTAIL MENU

(This is a sample menu that can be altered to match your requests)

SERVED BUFFET STYLE

CRUDITÉS BASKETS

A VARIETY OF THE MARKET'S FRESHEST MINIATURE VEGETABLES
SERVED WITH YOUR CHOICE OF ANY TWO DIPS:
BASIL, SPICY PEANUT, GRILLED ONION, CURRY, HORSERADISH MUSTARD,
BLUE CHEESE, AND SAFFRON AIOLI

MEDITERRANEAN CHEESE PLATTER

A LUSCIOUS ASSORTMENT OF FRENCH & ITALIAN CHEESES
SERVED WITH OUR HERBED OLIVE MIX AND FRESH FIGS AND GRAPES
GARNISHED WITH WILDFLOWERS AND HERBS
SERVED WITH CRACKERS, BAGUETTES & TOASTS

THE TEA SANDWICH SAMPLER

SMOKED TURKEY ON CHEDDAR BISCUIT;
GRILLED SIRLOIN AND WATERCRESS WITH HERB AIOLI ON ONION SOURDOUGH;
ROASTED VEGETABLES WITH FRESH MOZZARELLA AND PESTO ON FOCACCIA
(SERVED ON A THREE TIERED STAND)

TENNESSEE CHEDDAR CHEESE STRAWS

PRICES RANGE FROM \$73 TO \$81 PP, BASED ON VARYING FACTORS INCLUDING:

**NUMBER OF GUESTS
SEASONALITY OF INGREDIENTS
TYPE & STYLE OF EQUIPMENT DESIRED
OTHER SPECIAL REQUESTS**

CLASSIC COCKTAIL MENU

(This is a sample menu that can be altered to match your requests)

SERVED BUFFET STYLE

SEAFOOD CRUDITÉS WITH CHILI LIME AIOLI

SHRIMP, CRAB CLAWS, HARICOT VERTS, CHERRY TOMATOES & ENDIVE
SERVED IN A FESTIVELY-ADORNED BOWL OR BASKET

FILET MIGNON

CARVED AND SERVED ONTO CRUSTY FRENCH BREAD WITH A SAUCE AU POIVRE

SAVORY BISCOTTI

STUDED WITH ORANGE, PISTACHIO AND BLACK OLIVES

HORS D' OEUVRES, GRACEFULLY OFFERED

PIZZETTE OF SOCKEYE SALMON, MARSCAPONE AND CAPERS
TOPPED WITH FRESH DILL

ENDIVE PETALS STUFFED WITH ST. ANDRE,
LUSCIOUS FRESH FIGS AND HONEY GLAZED PECANS

SAUTÉED CHICKEN SKEWERS WITH ENGLISH THYME AND ROSEMARY
SERVED WITH A BLACK TRUFFLE AIOLI

SPICY VEGETARIAN SPRING ROLLS WITH GINGER-SOY SAUCE

SEARED SESAME CRUSTED TUNA ON HANDMADE WONTON CRISPS
TOPPED WITH WASABI-AVOCADO AIOLI

SMOKED BBQ DUCK QUESADILLAS WITH FONTINA AND GRILLED MANGO
TOPPED WITH SOUR CREAM AND FRESH CHIVES

PRICES RANGE FROM \$83 TO \$101 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

ELEGANT COCKTAIL MENU

(This is a sample menu that can be altered to match your requests)

CHEF STATIONS

MARTINI RISOTTO STATION

RISOTTO, SPECIALLY PREPARED TO ORDER BY OUR CHEF IN LARGE CAST IRON PANS
SERVED WITH CHOICE OF A VARIETY OF DELICIOUS TOPPINGS, INCLUDING:
ROASTED CORN AND FAVA BEANS WITH SAGE GRILLED CHICKEN,
CREMINI MUSHROOMS WITH SHALLOTS,
SAUTÉED GARLIC SHRIMP WITH TARRAGON TEQUILA BUTTER

FILET CARVING STATION

A WHOLE USDA PRIME FILET OF BEEF,
COOKED TO PERFECTION AND CUT TO ORDER BY THE STATION CHEF
SERVED SLICED ON FRESH BAGUETTES WITH A ROASTED RED PEPPER CONFIT
AND A HORSERADISH MUSTARD
AS AN ACCOMPANIMENT, THE CHEF WILL OFFER GUESTS
ROASTED NEW POTATOES WITH COARSE SALT AND CRACKED PEPPER
AND A CHOPPED SALAD

ASIAN WRAP TABLE

RICE PAPER SUMMER ROLLS, WRAPPED TO ORDER
FILLINGS INCLUDE MAPLE DUCK, CURRIED SHRIMP AND THAI EGGPLANT
SERVED WITH VIETNAMESE MEATBALLS ON SNOW PEA PICKS AND JAPANESE COLE SLAW

HORS D' OEUVRES, GRACEFULLY OFFERED

COCONUT CRUSTED CHICKEN WITH A PASSION FRUIT-GUAVA DIPPING SAUCE
MINIATURE VEGETABLE CLUB SANDWICHES
WILD MUSHROOM, BEEF AND LEEK EMPANADAS WITH A RED PEPPER AIOLI
GRILLED TUSCAN BREAD WITH ZUCCHINI, DRIED TOMATOES & BASIL
IRISH SMOKED SALMON ON BLACK BREAD WITH RED ONION & CAPERS
MINIATURE VEAL MEATBALLS WITH A SPICY ROMESCO SAUCE

CHOCOLATE-DIPPED STRAWBERRIES

(SERVED DURING THE LAST HOUR)

PRICES RANGE FROM \$99 TO \$119 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS
SEASONALITY OF INGREDIENTS
TYPE & STYLE OF EQUIPMENT DESIRED
OTHER SPECIAL REQUESTS

TASTEFUL BUFFET DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEVRES SELECTION

PLEASE SELECT THREE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

CRUDITÉS

LUSH OFFERING OF CRISP VEGETABLES, WITH TWO FRESHLY BLENDED DIPS

DINNER

PAN ROASTED SHRIMP PAELLA

GRILLED LEMON PAILLARD OF CHICKEN

SERVED WITH WILD SPINACH & A SHIITAKE MARSALA SAUCE

MEDLEY OF FRESH BABY VEGETABLES

STEAMED OR GRILLED

LOCAL FIELD GREENS WITH SHAVED ASIAGO AND DRIED CHERRIES

ACCOMPANIED BY CHAMPAGNE VINAIGRETTE

WARM CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

VIBRANT FRESH FRUIT TARTS

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$121 TO \$129 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

CLASSIC BUFFET DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEUVRES SELECTION

PLEASE SELECT FOUR OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION
THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE
WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE
SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE
CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA
POMEGRANATE GLAZED STUFFED SHRIMP
CHICKEN SATAY WITH SPICY PEANUT SAUCE
BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI
SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

CRUDITÉS

LUSH OFFERING OF CRISP VEGETABLES, WITH TWO FRESHLY BLENDED DIPS

DINNER SELECTION

CHICKEN TAGINE WITH OLIVES

THE CLASSIC MOROCCAN PARTY DISH, SERVED WITH CONFETTI COUS COUS

ROSEMARY-CRUSTED LEG OF LAMB

Entrees Accompanied By:

ROASTED NEW POTATOES WITH CHIVES
RATATOUILLE PROVENÇAL
ASPARAGUS WITH LEMON SHALLOT BUTTER

CAESAR SALAD

SERVED WITH ARUGULA, RADICCHIO, GARLIC CROUTONS & SHAVED PARMESAN

WARM CRUSTY FRENCH ROLLS WITH SWEET BUTTER

DESSERT

DARK CHOCOLATE TRUFFLE TORTE

SERVED WITH BLACKBERRY CONFIT & FRESH BERRIES

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$141 TO \$149 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS
SEASONALITY OF INGREDIENTS
TYPE & STYLE OF EQUIPMENT DESIRED
OTHER SPECIAL REQUESTS

ELEGANT BUFFET DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEUUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION
THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE
WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE
SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE
CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA
POMEGRANATE GLAZED STUFFED SHRIMP
CHICKEN SATAY WITH SPICY PEANUT SAUCE
BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI
SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

DINNER

ROSEMARY AND THYME CRUSTED FILET MIGNON WITH A HORSERADISH MUSTARD SAUCE

WHOLE POACHED ATLANTIC SALMON WITH A GREEN HERB SAUCE

VEGETABLE RAGOUT

MORELS, PEARL ONIONS, ASPARAGUS, ROAST CORN SHORT CAKE

LEMON-CHIVE ORZO

THREE GRAIN PILAF

WILD RICE, BASMATI RICE AND WHEAT BERRIES

MINTED SUGAR SNAP PEAS

ORGANIC MESCLUN GREENS WITH FINE HERBS, SLICED GOLDEN TOMATOES

WARM CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

MOLTEN CHOCOLATE CAKES WITH A BLACK & RED BERRY COULIS

SERVED WITH FRESH PEAR SORBET

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$151 TO \$159 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

TASTEFUL SIT-DOWN DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

HUDSON VALLEY FIELD GREENS

ROASTED GOLDEN BEETS, FENNEL, PICHOLINE OLIVES,
& COACH FARM GOAT CHEESE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

PEPPERED LONDON BROIL

SERVED WITH WILD MUSHROOM DEMI GLACE

or

SLOW-ROASTED ATLANTIC SALMON

SERVED WITH A MESH OF CITRUS-SCENTED FENNEL

THREE GRAIN PILAF

MÉLANGE OF ROASTED BABY VEGETABLES

CRUSTY BREADS & ROLLS WITH SWEET BUTTER

DESSERT

MOLTEN CHOCOLATE CAKES WITH A BLACK & RED BERRY COULIS

SERVED WITH FRESH PEAR SORBET

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$151 TO \$159 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

CLASSIC SIT-DOWN DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEUUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

NAPOLEON OF ROASTED SEASONAL VEGETABLES

SAVORY MARINATED ROASTED VEGETABLES LAYERED BETWEEN LIGHT LAYERS OF PUFF PASTRY
FINISHED WITH AN HERBED CRÈME FRAICHE

SALAD

BABY FIELD GREENS

ROQUEFORT CRISPS & BALSAMIC VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

CRISP LONG ISLAND DUCKLING

SERVED WITH A DRIED CRANBERRY CONSERVE

OR

FILET MIGNON OF GRILLED, MARINATED TUNA

SCALLION-MASHED RED BLISS POTATOES

VIBRANT FRESH ASPARAGUS, HARICOT VERTS & HAND-TURNED CARROTS

DESSERT

HAZELNUT CRÈME BRULEE

MÉLANGE OF FRESH SEASONAL FRUITS

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$159 TO \$169 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

ELEGANT SIT-DOWN DINNER

(This is a sample menu that can be altered to match your requests)

HORS D' OEUVRES SELECTION

PLEASE SELECT FIVE OF THE FOLLOWING:

WILD MUSHROOM TARTLETS WITH MARJORAM AND WHITE TRUFFLE INFUSION

THAI VEGETABLE SPRING ROLLS WITH A HOISIN PEAR DIPPING SAUCE

WARM TARTLETS OF ROASTED VEGETABLES & GOAT CHEESE

SHRIMP AND SWEET POTATO BON BON WITH A JALAPENO SAUCE TARTARE

CHESAPEAKE CRAB & CORN CAKES WITH A LIME CREMA

POMEGRANATE GLAZED STUFFED SHRIMP

CHICKEN SATAY WITH SPICY PEANUT SAUCE

BEEF TENDERLOIN WITH SHALLOT JAM AND HORSERADISH CRÈME FRAICHE ON A GARLIC CROSTINI

SKEWER OF LAMB MARINATED IN MOROCCAN SPICES WITH A FRESH MINT CHUTNEY

FIRST COURSE

PARMESAN GNOCCHI

SERVED WITH GRILLED PANCETTA AND ROASTED GARLIC

SALAD

ENDIVE SALAD

SERVED WITH WATERCRESS, FRISEE, GOAT CHEESE AND A DRIZZLE OF DIJON VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE OF THE FOLLOWING:

FILET MIGNON

OR

GRILLED HERB MARINATED SEA BASS MEDALLION

SERVED WITH CITRUS-ROSEMARY AIOLI

CURRY SCENTED COUS COUS

CHILLED SUGAR SNAP PEAS AND LOCAL GREEN BEANS WITH A LIME VINAIGRETTE

DESSERT

FRESH MANGO AND PASSION FRUIT SORBETS

SERVED WITH GRILLED SEASONAL BERRIES ON PUFF PASTRY
TOPPED WITH TOASTED COCONUT, MANGO COULIS AND MINT

PLATTER OF THE CHEF'S TINY AFTER-DINNER COOKIES

FRESHLY GROUND COLOMBIAN COFFEE & SELECTED FINE TEAS

PRICES RANGE FROM \$169 TO \$179 PP, BASED ON VARYING FACTORS INCLUDING:

NUMBER OF GUESTS

SEASONALITY OF INGREDIENTS

TYPE & STYLE OF EQUIPMENT DESIRED

OTHER SPECIAL REQUESTS

INDIANA MARKET & CATERING

Additional Premium Products and Services

Our services don't end with the food. Indiana Market & Catering offers you countless premium products and services for your wedding day at an additional cost. Our extensive list of offerings is listed below, but anything you do not see can also be made available upon special request. The sky is the limit....

Top Shelf Bar Services

Indiana can present you with an impressive assortment of top shelf liquors, wines, champagnes, and beers to complement the excitement of your big day. Our bartenders combine masterful mixology with outstanding hospitality throughout the day. Top shelf bar services are available at an additional fixed cost per person.

Gold Bar Service includes:

\$15.00 pp additional

Absolut Vodka, Tanqueray Gin, Dewar's White Label Scotch, Jack Daniel's Whiskey, Bacardi Silver Rum, Jose Cuervo Gold Tequila, premium beers (Sierra Nevada Pale Ale/Samuel Adams Light), wines (Rodney Strong Cabernet Sauvignon/Sterling Vineyards Sauvignon Blanc or similar, based on menu and availability), Moet & Chandon White Star Champagne for toasting), soft drinks, and bottled water.

Platinum Bar Service includes:

\$20.00 pp additional

Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Knob Creek Whiskey, Meyers Dark Rum, Sauza Commemorativo Tequila, premium beers (Anchor Steam/Beck's Light), wines (Ravenswood Red Zinfandel/Grgich Chardonnay or similar, based on menu and availability), Veuve Clicquot Champagne, soft drinks, and bottled water.

Specialty Linens

Indiana can offer you a wide array of specialty linens, such as draperies, tablecloths, overlays, napkins, and chair covers, which are available at an additional cost. Types of linen include but are not limited to satins, damasks, and silks and are offered in a variety of fabrics, colors, and patterns to fit the look and theme of your event.

Premium Party Equipment Rentals

Indiana can provide premium equipment rentals to fit the needs of your event at an additional cost. Our staff can turn even the simplest table into an elaborate masterpiece.

- ***Chairs:*** Choices include but are not limited to chivari and ballroom designs. Available in a wide range of sizes and colors.
- ***Centerpieces:*** Includes creatively designed floral arrangements and candle displays.
- ***China:*** Available in all styles, sizes, colors and patterns.
- ***Flatware:*** Available in traditional and modern styles for serving and dining.
- ***Glassware:*** Includes but is not limited to top quality glass and crystal products.
- ***Ceremony Seating:*** Available for guests at your wedding ceremony.

Wedding Cakes

Indiana Market & Catering's highly acclaimed bakers can design and provide you with a large array of elegant wedding cakes to choose from that fit your personal tastes and budget. Cakes are available starting at \$6.00 per slice (per person) and are offered in a variety of designs, fillings and frostings. Just sit back and enjoy what we have to offer!

All prices are subject to the provisions outlined in our contract. Any changes made to the menus above will likely result in a change to the fees. Pricing is subject to layout of event space as well as distance from Manhattan. Gratuities are not included in above pricing.

INDIANA MARKET & CATERING

Wedding Planning Services

Wedding planners make life easy. Part producer and part artist, but completely empathetic and immaculately organized, planners are creative, detail-oriented people that are dedicated to making your day special. Indiana Market & Catering offers you a wide range of personalized planning services that are available at an additional cost. Our experienced special events staff will give you the highest level of individual attention in order to make your wedding a success.

Personalized Wedding Planning

Indiana Market & Catering's trained special events staff will provide you the entire spectrum of personalized planning services for your big day. Our services include venue selection across the United States, budget management, risk assessment, and coordination of external vendor relationships. In addition, Indiana can create themed events to satisfy even the wildest imagination. Our wedding planning services are available at an additional hourly fee.

Floral Design and Décor

Flowers can be a sensational complement to your wedding and add a level of comfort and intimacy for you and your guests. Indiana has a handpicked group of top floral designers and suppliers throughout New York City that are appropriate to every style and budget.

Photography

Pictures capture memorable moments and will be a constant reminder of your special day for years to come. Indiana maintains relationships with top photographers and videographers in New York City and can organize a wide range of personalized services for your wedding day.

Audiovisual Equipment and Service

Hearing and seeing is truly believing. Indiana Market & Catering has access to a wide range of audio and visual technology providers to invigorate all of your guests' senses. From the most intricate lighting to the most dramatic sound, the possibilities are endless.

Entertainment

From bands and disc jockeys to top-name comedy and theatrical acts, Indiana Market & Catering can fill all of your event's entertainment needs. You and your guests will be in store for an exciting experience on your big day!

Party Equipment

Indiana works with the best party rental companies in the country. From the understated elegance of white china presented on a linen tablecloth, to gilded plates and damask overlays featuring the most contemporary styles, we can provide a full spectrum of choices to complement your vision. As part of our preliminary tasting meeting, we will work with you using swatch books and sample china, glassware and flatware patterns to help you create your wedding theme.

Site Visits

Based on the location of venues, site visits may be subject to additional charge.

Indiana Market & Catering

