
INDIANA MARKET & CATERING

MENU PACKAGES 2009



INDIANA MARKET & CATERING

At Indiana Market & Catering, it's been our pleasure to serve and satisfy customers for twenty two years now. We began then as a small specialty take-out shop and have earned a reputation over the years as a leading caterer and event planner serving the tri-state area. Our objective has always remained the same: to offer the highest quality, best-prepared foods, with great service and excellent value. Both corporate and private customers have relied on us to take care of all the details, dependably and with unmatched personal attention to the specifics of their catering and event needs.

The following pages demonstrate just some of our wide-ranging capabilities. We hope to answer any questions personally, and we hope you'll think of Indiana for all your catering and event planning needs.

Sincerely, David Turk, Owner, Indiana Market & Catering

EVENT PLANNING SERVICES

Indiana Market & Catering can assist you in organizing all the aspects of your event regardless of whether you are accommodating a party of 10 or 1000 by providing a variety of products and services including:

- Gourmet Cuisine
- Party Rental Equipment
- Premiere Service Personnel
- Venue Location Services
- Beverage Service
- Entertainment
- Photographers
- Lighting and Audio Visual Services
- Day of Event Management and Event Consulting Services

Customized Menus

Indiana's catering packages will give you an idea of some of the cuisines we offer. However, depending on your vision, the staff at Indiana can help you design a customized menu that fits into the theme and style of your event whether it's a formal sit-down dinner, wedding, barbecue, cocktail party, fundraiser, or corporate event.

Party Rental Equipment

Indiana works with the best party rental companies in the country. From the understated elegance of white china presented on a linen table cloth to gilded plates and damask overlays featuring the most contemporary styles—we can provide a full spectrum of choices to complement the theme of your event.

Staff for Your Event

The recommended number of staff for your party will vary with the size and style of the event. Our outstanding team consists of waiter captains, bartenders, chefs, porters, hosts, waiters, coat check attendants, and valet services.

Beverage Service

Indiana can provide you with all your beverage needs such as soda, water, premium beer, wine, liquor, ice and bar fruit. In addition, we can create customized drink menus and wine recommendations to fit any event.

Venue Location Services

We work with a variety of venues throughout the NYC and surrounding areas. We will gladly assist you in finding the perfect venue for your event.

Floral Design and Décor

Flowers can be a sensational complement to your event 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.

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 that will be the perfect addition to your event.

Photography

Pictures can capture the most memorable moments of your event. Indiana maintains relationships with top photographers and videographers in New York City and can organize a wide range of personalized services.

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.

Day of Event Management and Event Consulting Services

Indiana staff members can assist with a variety of event management needs, such as budget consultation, venue site selection, day of event party logistics, event design, vendor selections, destination event services, invitations, negotiations/contract support, take-aways, and database management to name a few.

Indiana Market & Catering



INDIANA MARKET & CATERING
212-736-3531
www.indiananyc.com

TASTEFUL PASSED HORS D' OEUVRES

For a Tasteful Passed Cocktail Party, Please Choose (5) Items from Our Tasteful Hors d' Oeuvre Menu

Spicy Peanut Chicken Satay

Served with a Thai Dipping Sauce

Apple Gruyere Tartlets

Four Cheese and Roasted Garlic Puffs

Gougères

French cheese puff with Gruyère cheese
Also available in bacon or salmon and dill

Chicken, Avocado, and Chipotle Pepper Quesadillas

Garnished with Sour Cream and Cilantro

Wild Mushroom Pizzettes

with Microgreens and Truffle Oil

Crispy Duck Egg Rolls

Served with a Sweet Black Sesame Dipping Sauce

Miniature Quiche with Asparagus and Roasted Red Onion

Miniature Cuban Burgers

Served with Gruyere, Mojo Rémolade

Grilled Vermont Cheddar Cheese Toasts

A Miniature Version of the Ultimate Comfort Food
Served with a Creamy Tomato Dipping Sauce

Kalamata and Artichoke Tart

A sundried tomato and fresh herb tart shell filled
with a creamy mixture of Kalamata olives, artichokes and goat cheese

Pigs in a Blanket

An All Time Favorite in Fluffy Puff Pastry with Dijon Mustard

Wild Mushroom Samosas

Served with a Cucumber Raita

Spicy Vegetarian Spring Roll

Served with a Citrus Soy Dipping Sauce

Bread Bowl French Onion Soup

Served in Mini Brioche Bowl

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CLASSIC PASSED HORS D' OEUVRES

For a Classic Hors d' Oeuvre Party, Please Choose (6) Items from the Tasteful or Classic Hors d' Oeuvre Menus

Pepper Crusted Steak with Shallot Confit

Served on Crisp Toast Points

Tandoori Chicken Finger Skewer

Tender Breast of Chicken Flavored with Traditional Indian Spices
Served with a Tangy Mango Cilantro Chutney

Crispy Bite-Size Crab Cakes with a Citrus Caper Remoulade

Endive Stuffed with Goat Cheese, Figs & Honey-Glazed Pecans

Shredded Pork, Black Bean and Roasted Red Pepper Turnovers

Served with Cilantro and Red Chimichurri Sauce

Smoked Salmon Rosettes in a Crisp Savory Cone

Topped with a Dollop of Crème Fraiche and Fresh Chives

Handmade Scallion and Shrimp Dumplings

Served with a Green Chili Soy Sauce

Red Chile Fire Roasted Shrimp

Served with a Mango Papaya Chutney

Mushroom Truffle Risotto Puffs

Crispy Fontina Risotto Cakes

With a Tomato Basil Emulsion

Traditional Miniature Potato Pancakes

Topped with Caramel Crème Fraîche and Poached Apple

Sautéed Chicken Skewers with English Thyme and Rosemary

Served with Black Truffle Aioli

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ELEGANT PASSED HORS D' OEUVRES

*For an Elegant Passed Hors d' Oeuvre Party, Please Choose (7) Items from
the Tasteful, Classic, or Elegant Hors d' Oeuvre Menus*

Truffled Potato Croquettes

Served with White Truffle and Red Pepper Aioli

Pomegranate Glazed Stuffed Shrimp

Herb-Crusted Filet Mignon

On Toast Points with Arugula and a Horseradish Mustard Sauce

Mini Bisteeya

A Moroccan Delicacy with Chicken and Ground Almonds

Spicy Red Snapper Cakes

Served with a Scallion Thai Aioli

Rosemary Scented Loin of Lamb

On Thinly Sliced Baguettes with Béarnaise Sauce

Tiny Twice Baked Potatoes with Leeks, Goat Cheese & Topped with Caviar

Pastrami Smoked Salmon Blinis

With Crème Fraiche and Grain Mustard

Lapsang Souchong Tea Crusted Beef Kebabs

Served with Tangerine Dipping Sauce

Savory Wild Mushroom Crepes with Chives

Sesame Crusted Seared Ahi Tuna

Served on Wonton Crisps with a Wasabi Aioli

Crispy Southern Fried Oysters

With a Cajun Spiced Remoulade

Mini Goat Cheese Tartlettes

Baby Scallop Tartlettes with Saffron Cream

Lobster and Shrimp Macaroni and Cheese

Served in a Martini Glass

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TASTEFUL STATIONARY HORS D' OEUVRES

For a Tasteful Stationary Cocktail Party, Please Choose (3) Items from Our Tasteful Stationary Hors d' Oeuvre Menu

Bread Basket

An Assortment of Breads Including Rosemary Focaccia, Genoa Breadsticks, French Baguettes, Italian Flatbreads, and Parmesan Cheese Straws
Served with Herb Infused Olive Oils

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 Your Choice of Any Two Dips:
Basil, Spicy Peanut, Grilled Onion, 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-Honey Mustard; Salmon Mousse

Pizza Pinwheels

Our Savory Stuffed Pizzas

A Selection of Dips

Choose Four of the Following: Fresh Guacamole with Lime and Cilantro, Pico de Gallo, Hummus, Smoky White Bean, Eggplant Caviar, Tomato-Basil Tapenade and Baba Ghanoush
Served with Pita Chips, Corn Chips, Rosemary Crostini or Endive

Savory Snacks

These Munchies Make for Terrific Bar Food, and Work Equally Well Set Out on Cocktail Buffets. Please Select Three of the Following:
Tomato Focaccia, Moroccan Spiced Chickpeas, Toasted Pistachios with Coconut, Spicy Nuts and Candied Ginger Mix, Marinated Bocconcini, Chili Pecans, Parmesan Toasts, Pita Crisps, Fresh Plantain Chips, Cheddar Cheese Straws, Japanese Rice Cracker Snacks, Mixed Herbed Olives, Rosemary Bread Sticks

Dessert Table

Almond Macaroons, Bittersweet Chocolate Truffles, Miniature Chocolate Soufflés,
Miniature Assorted Rugelach, a Variety of Bite Sized Petit Fours, Chewy Cookies,
and Rich Chocolate Brownies

CLASSIC STATIONARY HORS D' OEUVRES

*For a Classic Stationary Cocktail Party, Please Choose (4) Items from Our
Tasteful and Classic Stationary Hors d' Oeuvre Menus*

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

Asian Crudités

Asian Vegetable, Rice Crackers, Taro Chips, Sesame Wonton Crisps,
Gingered Adzuki Dip, Tobikko Taramassalata, and Miso Aioli

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

Brie en Croute with Walnuts and Roasted Pears

Served with Crusty French Baguettes, Crackers and Toasts

Bruschetta Station

A Choice of Focaccia, Italian Sliced Baguettes or Parmesan Toasts with Four Toppings, Including: Roasted Red
Peppers with Basil and Garlic; Portobello Mushrooms with Rosemary Aioli;
Tomato-Coriander; and Artichoke and Herbed Olive Oil

Chicken Skewer Basket

Skewers of Tender Chunks of Chicken Seasoned with Your Choice of Sauces:
BBQ, Spicy Peanut, Cajun, Santa Fe, or Mediterranean

Mediterranean Cheese Platter

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

The Southwestern Combo

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

The Tea Sandwich Sampler

Please Choose Three of the Following:

Smoked Turkey and Brie on a Cheddar and Scallion Biscuit; Grilled Sirloin with Watercress and Herb Aioli on
Onion Sourdough; Roasted Vegetables with Fresh Mozzarella and Pesto on Focaccia; Barbecue Chicken Rollups;
Tuscan Toasts with Tomato, Mozzarella & Basil; Smoked Salmon on Black Bread

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ELEGANT STATIONARY HOR D' OEUVRES

*For an Elegant Stationary Cocktail Party, Please Choose (5) Items from our
Tasteful, Classic, or Elegant Stationary Hors d' Oeuvre Menus*

Fish Platter

Nova, Smoked Trout, Whitefish or Baked Salmon, Served with Crème Fraiche, Capers,
Grain Mustard, Sliced Red Onion, Black Bread, Bagel Crisps and Toast Points

French Charcuterie and Cheese Assortment

A Selection of Pates, Smoked Meats, Sausages, French Cheeses, Vegetable Tarts,
Fresh and Dried Fruit and Spiced Nuts. Served with Crackers, Toasts, and French Baguettes

Mediterranean Sampler

Provençal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Roasted Eggplant Caponata,
Parmesan & Garlic Bruschetta, Marinated Bocconcini, Gaeta Olives, Caperberries, and Focaccia

The Platinum Grill

Grilled Tiger Shrimp in a Chipotle Chili Marinade, Grilled Vegetable Skewers,
Grilled Tuna & Red Pepper Kabobs, Tequila Grilled Chicken, Medallions of Grilled Sirloin, Buttermilk Biscuits,
Chilled Asparagus, Baby Carrots and Endive with a Red Chili Caesar Dip and Pesto Mayonnaise

Raw Bar

Fresh Clams on the Half Shell, Blue Point Oysters, Stone Crab Claws,
Scallops and Avocado Ceviche, and Shrimp Cocktail. Served Over Ice with Mignonette,
Spicy Cocktail Sauce, Fresh Lemon, and Wasabi Caviar

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

Seafood Sampler

Steamed Shrimp, Sesame-Ginger Tuna Skewers, Crab Fingers, and Smoked Salmon Rosettes
Served with Crackers, Cocktail Sauce, Sesame Dip, and Saffron Aioli

Spanish Tapas

Garlic Chicken Skewers, Shrimp in Caper Vinaigrette, Green Stuffed Olives, Spanish Croquettes, Manchego
Cheese, Asparagus Wrapped in Serrano Ham, and New Potatoes in Red Onion Mayonnaise

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 Scallion-Ginger Soy Sauce

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INTERACTIVE BUFFET STATIONS

The Following Tables are Abundant Displays of Some of the World's Most Exciting Cuisines Designed to Offer Guests Selections of Their Choice to be Prepared by our Talented Team of Chefs

Carving Stations

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

Grilled Sides of Salmon with a Green Herb Sauce; Roasted Tenderloin of Beef with a Chipotle Demi Glace;
Leg of Lamb with Mint Vinegar Chutney; Whole Roasted Sea Bass with a Ginger Miso Sauce
Roast Capon with Orange Cranberry Chutney; Maple Glazed Ham with Grain Mustard

Cajun Jambalaya Station

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

Fondue Station

A Selection of Cheese Fondues Maintained by Our Staff and Set Out for Guests to Help Themselves 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 International Toppings: Roasted Corn and Fava Beans with Sage; Oven Roasted Button Cremini Mushrooms with Shallots and Garlic; Sautéed Florida Rock Shrimp with Tarragon and Cuervo Gold Butter

Mexican Fajita Sauté Station

Traditional Fajita Fillings of Sautéed Chicken, Beef or Grilled Vegetables Served in a Warm Tortilla, Garnished with Fresh Tomatoes, Homemade Guacamole, Pico de Gallo, Sour Cream, Chopped Black Olives, Jalapeno Peppers, Spanish Rice, Fresh Cilantro and Cheddar Cheese

Stir Fry Station

This Sizzling Station Features a Selection of Ginger Marinated Pork, Poached Chicken, Lemongrass Shrimp, Spicy Beef, Snow Peas, Mushrooms, Scallions, Baby Corn, and Water Chestnuts 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 with a Variety of Ingredients, Including: Tuna, Yellowtail, Shrimp, Eel, Scallops, Cucumber, Avocado and Vegetable Tempura Served with Soy Sauce, Picked Ginger, Wasabi and Chopsticks

The Indulgent Chocolate Fountain*

Spoil Your Guests with the Ultimate Dessert, a Fountain Overflowing with Chocolate, Served with a Wide Array of Fresh Fruit, Golden Pound Cake, Marshmallows, Pretzels, and Graham Crackers

** Extra Charge*

FESTIVE & FUN STATIONS

A fun and cost-effective way to entertain your guests.
Each station allows for choices and interaction with staff, which can be dressed according to the theme.

Comfort Food Station

Old-fashioned family favorites everyone loves: Macaroni & cheese, meat loaf, mashed potatoes & gravy, chicken pot pie, chocolate chip cookies, Jell-O shooters.

The Street Corner Diner

Diner food at its best! Classic sliders, mini Reuben's and grilled cheese sandwiches, little hot dogs, French fries, mozzarella cheese sticks and onion rings.

Mini Burger Station

Who doesn't love burgers? Bite size hamburgers, cheeseburgers & turkey burgers on warm brioche buns, served with a variety of fixings.

Crepe Station

The French classic made your way, savory or sweet. Made to order with your choice of beef, vegetables, tropical fruit or chocolate, topped with a variety of sauces.

Pasta Station

A variety of pastas made to order to top with your choice of sauces.
It wouldn't be complete without crusty Italian bread, fresh parmesan cheese and handmade breadsticks.

Fondue Station

A selection of cheese fondues where guests can help themselves.
Served with assorted crudités, roasted vegetables, seasonal fruit and crusty French bread.

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.
Delicious pastries from Mexico to Europe to Asia.

Milk Shake Shooter Station

A delicious way to get your calcium! Made-to-order milk shakes poured into shot glasses, with a variety of toppings to finish it off and cookies on the side.

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.

TASTEFUL BUFFET DINNER

PASSED HORS D' OEUVRES

*Please Select Five (5) Items from the Passed Hors d' Oeuvres Menus or
(3) Items from the Stationary Hors d' Oeuvre Menus*

DINNER

Grilled Lemon Paillard of Chicken
With Wild Spinach & a Shiitake Marsala Sauce

Seafood Paella
A Traditional Spanish Classic with Shrimp, Mussels, Scallops,
and Fish Cooked in a Saffron Broth

Sautéed Local Green Beans with Shallots

Roasted Potatoes with Garlic and Rosemary

Moroccan Style Lentils
A Mixture of Soft Green Lentils with Spices

Field Greens with Shaved Asiago and Balsamic Vinaigrette

A Variety of Breads and Butter

DESSERT

Assorted Homemade Cookies and Brownies

Bite-Sized Petit Fours

Freshly Ground Colombian Coffee & Selected Fine Teas

CLASSIC BUFFET DINNER

PASSED HORS D' OEUVRES

*Please select five (5) items from the Passed Hors d' Oeuvre Menus or
(3) Items from the Stationary Hors d' Oeuvre Menus*

DINNER

Wood Grilled Salmon Filets

Served with a Cucumber and Dill Salsa

Pepper Crusted Tenderloin of Beef

Served with Wild Mushroom Confit

Grilled Vegetable Medley with Olive Oil and Fresh Herbs

Lemon-Chive Orzo

Potato and Celery Root Gratin

Mixed Field Greens with a Champagne Vinaigrette

An Assortment of New York's Best Breads

DESSERT

Assorted Miniature Pastries

(Opera Squares, Pecan Diamonds, and Petit Fours)

A Selection of the Chef's Tiny After-Dinner Cookies

Freshly Ground Colombian Coffee and Selected Fine Teas

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ELEGANT BUFFET DINNER

PASSED HORS D' OEUVRES

*Please Select Five (5) Items from the Passed Hors d' Oeuvre Menus List or
(3) Items from the Stationary Hors d' Oeuvre Menus*

DINNER

Whole Leg of Lamb

Served with a Fresh Mint and Almond Pesto

Filet of Sea Bass

With Saffron-Orange Cream Sauce

Creamy Wild Mushroom Risotto

Citrus Grilled Asparagus

Curry Scented Israeli Cous Cous

Organic Field Greens with Herbs and Sliced Golden Tomatoes

Warm Crusty Breads & Rolls with Sweet Butter

DESSERT

Italian Zabaglione

Served with Lady Fingers and Sicilian Almond Cookies

Miniature Fresh Fruit Tarts

Assorted Chocolate Truffles

Freshly Ground Colombian Coffee and Selected Fine Teas

CLASSIC SIT-DOWN DINNER

PASSED HORS D' OEUVRES

*Please Select Five (5) Items from the Passed Hors d' Oeuvre Menus List or
(3) Items from the Stationary Hors d' Oeuvre Menus*

FIRST COURSE

Hudson Valley Field Greens

Served with Roasted Golden Beets, Fennel, Fresh Apples and Coach Farm Goat Cheese

Or

Pastrami Smoked Salmon Napoleon

Served with Grain Mustard and Crème Fraiche

MAIN COURSE

Please Select Two (2) from the Following:

Peppered Tenderloin of Prime Beef

Served with Wild Mushroom and Bordeaux Demi-Glace

Slow-Roasted Atlantic Salmon

Served with a Mesh of Citrus-Scented Fennel

Roasted Cornish Game Hens

Served with Date and Orange Compote

Tortellini with Grilled Wild Mushrooms and Sage

ALL ENTREES SERVED WITH:

Scalloped Potatoes with Caramelized Onion

Mélange of Roasted Baby Vegetables

Assorted Rolls and Butter

DESSERT

**Hazelnut Crème Brulee with a Mélange of Fresh Seasonal Fruits
Platters of the Chef's Tiny After-Dinner Cookies**

Freshly Ground Colombian Coffee & Selected Fine Teas

ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES

*Please Select Five (5) Items from the Passed Hors d' Oeuvre Menus List or
(3) Items from the Stationary Hors d' Oeuvre Menus*

FIRST COURSE

Napoleon of Roasted Seasonal Vegetables

Savory Marinated Roasted Vegetables Layered Between Light Layers of Puff Pastry
and Finished with an Herbed Crème Fraiche

Or

Potato Gnocchi with Garlic Walnut Pesto and Truffle Oil

MAIN COURSE

Crisp Long Island Duckling

Served with a Dried Cranberry Conserve

Or

Seared Filet Mignon of Tuna

Served with a Citrus Soy Aioli

ALL ENTREES SERVED WITH:

Scallion Mashed Red Bliss Potatoes

Medley of Haricot Vert & Baby Carrots

Crusty Breads & Rolls with Sweet Butter

DESSERT

Please select one (1) from the following:

**Apple Tarte Tatin with Caramel-Cinnamon Crème Fraîche
Molten Chocolate Cake with a Black & Red Berry Coulis
Fresh Pear Sorbet with Crystallized Orange & Almond Tuiles**

Freshly Ground Colombian Coffee & Selected Fine Teas

SPECIALTY THEME MENUS

*Indiana's Theme Menus are Always a Popular Alternative to a Traditional Cocktail or Dinner Party.
The Following Three Menus Illustrate Some Recently Conceived Ideas That Offer Another Way to Throw a Successful Event.*

LATIN-CARIBBEAN FUSION COCKTAIL AND DINNER PARTY MENU

PASSED HORS D' OEUVRES

Sweet Potato Fritters

Topped with a Pistachio-Yogurt Sauce

Coconut Crusted Shrimp

Served with a Passion Fruit Chili Dipping Sauce

Sautéed Mushroom and Leek Empanadas

Served with a Red Chimichurri Sauce

Chimichurri Marinated Steak Skewer

Yucca Crab Cake

Served with a Lemon and Caper Aioli

Chilled Watercress Soup

Garnished with a Dollop of Onion Cream and Scallions and Served in a Shot Glass

BUFFET STATION

Grilled Hearts of Palm and Salmon Salad with Fresh Mango

Drizzled with a Sweet Vinaigrette and Topped with Fresh Cilantro and Served in a Martini Glass

Roasted Sweet Corn, Red Peppers, Red Onions and Tomato Salad

Served with a Cumin and Lime Dressing

Cuban Style Bites

Black Bean Soup & Bite Size Adobo Pork Grilled Sandwiches

Sliced Mojito Roasted Chicken Breast

Served with Fresh Plantain Strips and Topped with Fresh Guacamole and Tomato and Cilantro Salsa

Sliced Garlic and Parsley Marinated Skirt Steak

Served on Yucca Mash and Topped with Sautéed Onions

Specialty Drink- *Passionate Mojito*: Simple Syrup, Passion Fruit Puree, Fresh Lime Juice, Rum and Chilled Champagne; Garnished with a Mint and an Orange Twist

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MEXICAN COCKTAIL PARTY MENU

PASSED HORS D' OEUVRES

Jalapeno Shrimp with a Mango and Cilantro Sauce

Wild Mushroom and Chihuahua Cheese Quesadillas
Topped with Fresh Tomato-Arbol Salsa

Tequila and Lime Marinated Chicken Skewers

Corn Arepas with Pulled Pork and Pickled Red Onions

Bite-Size Steak and Queso Cabrales Taquitos with a Tomatillo Sauce

Mexican Rice Stuffed Tomatoes
Topped with a Sweet Pepper Sour Cream

Adobo Marinated Steak Skewers with Salsa Verde

Mole Chicken Skewers

Assorted Miniature Flutas
Chorizo and Queso Blanco
Bean and Cheddar Cheese

STATIONARY HORS D' OEUVRES

Tri-Colored Corn Tortilla Chips
Served with Black and White Bean Salsa; Fresh Guacamole; Pico de Gallo

Cazuela de Queso
Mexican Three Cheese Fondue
Served with Market Fresh Vegetables

PASSED DESSERTS

Bite Size Dulce de Leche Ice Cream in a Mini Sorbet Glass

Churros and Spiced Hot Chocolate
Sweet Sugar Cinnamon Churros
Served with Mexican Hot Chocolate in Espresso Cup

Bizcocho Tres Leches in a Mini Martini Glass

Specialty Drink- *Romantic Margarita*: Pomegranate, Pineapple
and Fresh Lime Juices, Tequila, and Grand Marnier

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BELGIAN OKTOBERFEST COCKTAIL PARTY MENU

PASSED HORS D' OEUVRES

Sautéed Shrimp with a Garlic and Parsley Cream Sauce
Served on a Toasted Baguette

Miniature Waffled Ham and Cheese Sandwiches

Pomme Frites with Saffron-Mustard Mayonnaise

Bite-Size Smoked Salmon and Cucumber Tartine

Endive with Chicken, Apples and Candied Pecans

Corn and Mozzarella Cakes

Served with Roasted Red Pepper and Tomato Aioli

Meatballs with Wild Mushroom and Leffe Blonde

BEER INSPIRED STATIONS

Hoegarden Mussel Station

Mussels Steamed in Hoegarden Beer

Mussels in Hoegarden Beer and Tarragon-Tomato Broth

Mussels in Hoegarden Beer, Cream, Fennel and Thyme

All Entrees Above Served with Crusty Baguettes

Leffe Blonde Station

Belgian Beef Stew with Leffe Blonde

Grilled Chicken with Leeks and Wild Mushrooms in a Leffe Blonde Beurre Blanc

Vegetable Medley Braised in Leffe Blonde

All Entrees Above Served with Creamy Parmesan and Butternut Squash Polenta

Stella Artois Belgian Waffle Station

A Belgian Classic Made to Order by Our Chef

Served with a Variety of Toppings:

Crème Anglaise; Belgian Chocolate Cognac Cream; Lemon Cream Cheese;

Vanilla Stella Artois Ice Cream

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SWEET SIXTEEN MENU SUGGESTIONS

PASSED HORS D'OUEVRES

Mini-Sliders

Bite-Size Cheeseburgers, served with Pickles & Ketchup

Rockin' Egg Rolls

Vegetable Spring Rolls served with a Hoisin Pear Dipping Sauce

BBQ Chicken Skewers

Sweet & Spicy Chicken Chunks, served with a Ranch Dip

Coconut Shrimp

Served with an Apricot Ginger Dipping Sauce

STATIONARY HORS D'OUEVRES

Chips and Dips

Fresh Guacamole with Lime and Cilantro, Pico de Gallo, Hummus, Smoky White Bean, or Tomato-Basil Tapenade and Baba Ghanoush served with Pita Chips and Corn Chips

Crudités

A Variety of the Market's Freshest Bite-Size Veggies
Served with your Choice of Spicy Peanut, Blue Cheese or Ranch Dip

STATIONARY ENTREES

Wagon Wheel Macaroni and Cheese

Our Cheesy Version of the Classic - made with a Four Cheese Blend and Wagon Wheel Pasta

Caesar Salad

Chopped Romaine and Radicchio Lettuces, Fresh Grated Parmesan,
Toasted Garlic Croutons, Caesar Vinaigrette
Fresh Garlic Bread will be available at this station

Crispy Chicken Fingers

Served with a Sweet & Sour Dipping Sauce

Personal Party Pizzas

Individually Round Shaped Pizzas in either Plain or Pepperoni

Coney Island Hot Dog Stand

Foot Long Hot Dogs and Chili Dogs with all the Trimmings

BUILD YOUR OWN

Quesadilla Bar

Soft Tortillas stuffed with your favorite ingredients including
Chicken, Vegetables, Cheese and more Cheese

DESSERT

Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream with Chocolate Sauce,
Butterscotch Sauce, Sprinkles, M&M's, Chopped Nuts and Whipped Cream

INDIANA MARKET & CATERING

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