



Wedding Buffet Receptions

Please let us know if there are any dietary restrictions or allergies we need to accommodate.

Bronze Buffet Reception

\$30.00/person*

Meal Service

- 1 Entree
- 2 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water

Silver Buffet Reception

\$40.00/person*

Appetizers

- Choice of 1

Meal Service

- 2 Entrees
- 3 Side Dishes
- 1 Salad
- Fresh Dinner Rolls
- Cake Cutting Services

Beverage Service

- Iced Tea
- Lemonade
- Water

Price does not include 7% Sales Tax, 2% F&B Tax or 20% Service Charge

Venues Requiring Commissions Are Subject To Additional Commission Charges



Gold Buffet Reception

\$50.00/person*

Appetizers

Choice of 3

Meal Service

2 Entrees

3 Side Dishes

2 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

Platinum Buffet Reception

\$60.00/person*

Appetizers

Choice of 5

Meal Service

1 Carved Entree

2 Entree

3 Side Dishes

2 Salad

Fresh Dinner Rolls

Cake Cutting Services

Beverage Service

Iced Tea

Lemonade

Water

Price does not include 7% Sales Tax, 2% F&B Tax or 20% Service Charge

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Appetizer Options

Displays

- Fresh Vegetable & Relish Display w/ Fresh Ranch Dip
- Grilled & Marinated Vegetable Display w/ Hummus & Olives
- Domestic Cheese Board w/ Dried Fruits, Nuts, & Jams
- Fresh Fruit & Berry Display w/ Fruit Dip
- Fresh Assorted Salsa Display & Tortilla Chips & Guacamole
- House Smoked Whole Salmon Display w/ Crème Fraiche, Toppings & Mini Bagels

Cold Items

- Baked Brie w/ Apricot & Orange Marmalade, Almonds, & Dried Cranberries
- Pulled Pork BBQ Bruschetta Flatbread Bites
- Shrimp Cocktail Shooters
- Shrimp Cocktail Display
- Mini Shrimp & Lobster Rolls
- Santa Fe Smoked Salmon Wonton Bites
- Bite Size Wedge Salad Shooters
- Shaved Sirloin & Gorgonzola Crostini
- Sriracha Ranch Chicken Crostini
- House Smoked Salmon Crostini with Crème Fraiche, Capers and Red Onions
- Beef Brisket & Gorgonzola Crostini w/ Watercress Salad

Dips

- Roasted Red Pepper & Goat Cheese Terrine w/ Toast Points
- Artichoke & Spinach Dip w/ Pita Chips
- Buffalo Chicken Dip w/ Tortilla Chips



Hot Items

Crispy Shrimp Wraps with Ginger and Herbs
Chipotle Lime Bacon Wrapped Shrimp w/ BBQ Drizzle
Jack Daniels French Onion Stuffed Mushrooms
Sweet n Tangy BBQ Meatballs
Bourbon Meatballs
Swedish Meatballs
Asian Accented Chicken Skewers with Sweet Chili Dipping Sauce
Smoked Sirloin Beef Skewers w/ Alabama White BBQ Dipping Sauce
Teriyaki Beef Skewers w/ Thai Peanut Dipping Sauce
Handmade Miniature Crab Cakes with Remoulade Sauce
Seasonal Soup Shooters w/ Bite Sized Grill Cheese Sandwiches
Smoked Chicken Wings w/ Assorted Sauces
Hand Breaded Chicken Tenders with Assorted Sauces
Signature Hoosier Sweet Pulled Pork BBQ Sliders
Shaved Smoked Beef Brisket BBQ Sliders



Salad Options

Traditional Tossed
Classic Caesar
French Iceberg Wedge
Greek Chopped Salad
Roasted Vegetable and Basil Pasta
Roasted Fuji Apple Salad over Mixed Field Greens
Sun-Dried Tomato Pesto and Artichoke Pasta Salad
Asian Chopped Salad
Caprese Salad
Baby Spinach with Fresh Berries and Pecans
Roasted Asparagus & Green Pea Salad

Entree Options

Pan Fried Chicken Breast Marsala
Crumb Crusted Chicken Breast with Velvet Sauce
White Cheddar & Chive Crumb Crusted Chicken w/ Smoked Cheddar Cream Sauce
Mediterranean Stuffed Chicken Roulade w/ Lemon Caper Sauce
Smoked Boneless Pork Chop with Roasted Apples
Herb Roasted Pork Loin with Rosemary Demi-Glace
Seared Pork Tenderloin with Maple Bacon Glaze
Petite Filet with Garlic Butter over Demi-Glace
Beef Short Ribs with Cabernet Glaze
London Broil with Hollandaise
Pan Seared Salmon w/ Sun-Dried Tomato and Artichoke Hollandaise
Lemon Pepper Cedar Planked Salmon with Lemon Beurre Blanc
Potato Encrusted Cod
Lobster Ravioli with a Cognac Cream
Portabella Mushroom Ravioli with Smoked Gouda Cream



Vegan/Vegetarian Entree Options

Pistachio Crusted Tofu
Roasted Cauliflower Steak with Tomato Chutney
Santa Fe Quinoa Stuffed Pepper
Rice Pilaf & Spinach Stuffed Tomato
Crumb Crusted Roasted Vegetable Gratin
Vegetable Paella
Yellow Curried Vegetables
Eggplant Parmesan
Smoked Portabella with Fried Green Tomato and Feta
Sweet Potato Gnocchi with Brown Butter & Sage
Meyer Lemon Ricotta Ravioli w/ a Lemon Caper Beurre Blanc
Smoked Mushroom Ravioli with Baby Spinach, Olive Oil, Sun-Dried Tomatoes and Pine Nuts

Starch Options

Gruyere and Thyme Potatoes Au Gratin
Sharp Cheddar Potatoes Au Gratin
Scalloped Potatoes
Garlic Mashed Potatoes
Loaded Smashed Potatoes
Herb Buttered Fingerling Potatoes
Olive Oil & Rosemary Roasted Yukon Gold Potatoes
Butter Parsley Red Skin Potatoes
Spanish Roasted Red Skin Potatoes
Brown Sugar Buttered Roasted Sweet Potatoes
Wild Rice Pilaf
Creamy Macaroni & Cheese
Southern Crusted White Cheddar Mac & Cheese



Vegetable Options

Zucchini, Squash and Snap Peas
Crumb Crusted Zucchini & Squash
Lemon & Garlic Butter Steamed Broccoli Crowns
Honey Glazed Carrots
Baby Carrots and Sugar Snap Peas
Butter & Dill Roasted Carrots
Roasted Vegetable Medley
Green Bean Almandine
State Fair Green Beans
Hoosier Green Beans w/ Bacon & Onions
Sautéed Green Beans w/ Onions & Tomatoes
Brussels Sprouts with Bacon and Caramelized Onions
Candied Brussel Sprouts w/ Apples & Pork Belly
Sweet Cut Corn
Sweet Corn Pudding