



CCC of Indiana  
1285 North State Road 135  
Greenwood, IN 46142  
[www.CCCateringEvents.com](http://www.CCCateringEvents.com)



## FAQ's

---

*Some Facilities Have Their Own Policies That Would Supersede Any Of Our Policies.*

### **Deposits, Final Counts, & Final Payment**

There is a \$500 non-refundable signing deposit due at the time of signing the contract. If the total bill will be less than \$500, then a non-refundable deposit of 50% due with the signing of the contract. The final head count is due 14 days prior to the event. Final payment based on final head count is due 10 business days prior the event. We do allow adjustments up to two days out, and additions will need to be paid before the event.

### **Payment**

Payments may be made in cash, credit card, or checks payable to "Smokehouse Catering."

All applicable state sales tax and 20% service charge will be added to the final bill on all staffed events. **State sales tax and the 20% service charge is not in the quoted price unless you are priced as inclusive in your proposal.** If you are tax exempt, you must supply a copy of your tax exemption status to receive the exemption. You are responsible for any collection fees required to collect final payment if necessary.

### **Guaranteed Attendance**

Final count for an event, which becomes your guaranteed number when calculating the bill, must be received 14 full working days prior to the event. If attendance is more than the guaranteed number, we will make every effort to accommodate your group. However, we cannot guarantee availability of additional items as specified in the original order and will substitute accordingly. Pricing will be adjusted accordingly.

### **Venues**

Smokehouse Catering Company caterers in multiple venues around central Indiana. Each venue carries its own policies and procedures. All venue policies are always strictly adhered to. Individual venue fees and commissions can lead to extra line items in your final billing. Please be specific and upfront about your venue, and your venue contact.

### **Minimums**

All staffed catering events must exceed a minimum final bill of \$1,000.00. All drop off catering must exceed a final bill of \$250.00, or a \$35 delivery fee will be applied. Minimums apply to all server staffed contracted events, and events failing to meet said requirements may be billed the balance necessary to reach the stated minimum.

### **Cancellations**

Cancellations after final payment are not refunded. Final payments are final payments and non-refundable regardless of reason for cancellation.



CCC of Indiana  
1285 North State Road 135  
Greenwood, IN 46142  
[www.CCCateringEvents.com](http://www.CCCateringEvents.com)



### **Menu Tastings**

Tastings are available for up to 8 people at \$25.00 per person. All Tasting Fees are credited to your bill when the contract is signed for the event. Tastings will be based upon your events pre-arranged menu and are not an unlimited choice of options.

### **Unused Food & Beverages**

Any leftover food or beverage remains the property of the catering department. They may not be removed from the grounds by the client at any time due to health and insurance reasons. Your count or actual attendance does not change this rule in any way. All unused and salvageable food is sent to Wheeler Missions or Second Helpings. **Food Safety Is Priority.**

### **Alcoholic Beverages**

Depending on the limitations of the set alcohol policy of the individual venue or site, Smokehouse Catering Company. may or may not be permitted to provide the alcohol. All Indiana State Laws are strictly enforced. No outside alcohol is permitted, when Smokehouse Catering Company is your licensed provider. All alcohol must be purchased thru Smokehouse Catering Company when we are the licensed provider. Donations must be made thru Licensed Registered Alcohol Distributors with the State of Indiana according to Indiana State Law. We reserve the right to card and/or refuse service at any time. We also reserve the right to close bar service at our discretion if laws or circumstances deem it necessary.

### **Tables & Chairs**

Tables required by Smokehouse Catering Company for buffet and beverage services do need to be included in your table rentals if your venue does not supply them. We do not provide our own tables. We can rent tables & chairs for you if you need at an additional charge based on need and style.

### **Table Linens & Linen Napkins**

Smokehouse Catering Company only provides table linens for buffets and beverage service tables, unless otherwise specified in your proposal. Base linen colors are black or white. Additional linens must be arranged ahead of time and will be subject to an additional charge. Color and style will determine the rental cost.

### **China**

All meals are served on high quality plastic ware with high quality plastic utensils. China service is available at an additional rental charge. All drink stations and bars are served in high quality paper or plastic cups. Glassware must be arranged ahead of time and may be subject to additional charges.

### **Staffing**

All staffed events include an Event Captain, and any required floor staff to service all food and beverage while still clearing your guest's tables. This staff will also set up and tear down the event. Additional staffing that would be required to facilitate special requests, served events, butler passed events, individual drink service, and larger specialized events are subject to additional labor charges as needed or required.

# **SMOKEHOUSE**

## **BBQ STEAKS & SWEETS**

### Smokehouse BBQ Menus

---

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

#### ***Just One Buffet***

***\$17.00/person\****

Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

#### ***Just Chops Buffet***

***\$17.00/person\****

Marinated Smoked or Grilled Boneless Pork Chops  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

#### ***Just Ham Buffet***

***\$19.00/person\****

Brown Sugar Glazed Smoked Ham  
Buns or Dinner Rolls  
Assorted Mustards  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

#### ***Just Brisket Buffet***

***\$19.00/person\****

Sliced Smoked Beef Brisket  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

# **SMOKEHOUSE**

## **BBQ STEAKS & SWEETS**

### ***Pulled Pork & Pulled Chicken Buffet***

***\$20.00/person\****

Pulled Pork  
Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

### ***Brisket Plus One Buffet***

***\$22.00/person\****

Sliced Smoked Beef Brisket  
Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

### ***Ribs Plus One Buffet***

***\$25.00/person\****

Dry Rubbed St. Louis Ribs  
Pulled Pork OR Pulled Chicken  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

### ***Ribs & Chicken Buffet***

***\$25.00/person\****

Dry Rubbed St. Louis Ribs  
Smoked Chicken Quarters  
Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

# **SMOKEHOUSE**

## **BBQ STEAKS & SWEETS**

### ***Chop & Sirloin Buffet***

***\$25.00/person\****

Marinated Smoked or Grilled Boneless Pork Chops  
Smoked Tri-Tip Beef Sirloin  
Dinner Rolls  
Assorted BBQ Sauces  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

### ***Three's Company Buffet***

***\$28.00/person\****

Pulled Pork  
Pulled Chicken  
Sliced Smoked Beef Brisket  
Buns or Dinner Rolls  
Assorted BBQ Sauces  
Choice of 3 Sides  
Iced Tea & Lemonade Ice Water

### ***Surf & Turf Pork Buffet***

***\$30.00/person\****

Smoked Atlantic Salmon  
Seared Pork Tenderloin w/ Maple Bacon Glaze  
Dinner Rolls  
Assorted Mustards & Garlic Lemon Butter  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

### ***Surf & Turf Beef Buffet***

***\$38.00/person\****

Smoked Atlantic Salmon  
Garlic Crusted Beef Tenderloin Medallions  
Dinner Rolls  
Horseradish Cream & Garlic Lemon Butter  
Choice of 2 Sides  
Iced Tea & Lemonade Ice Water

# **SMOKEHOUSE**

## **BBQ STEAKS & SWEETS**

### *Side Options*

Baked Yellow Mac & Cheese  
White Cheddar Bacon & Chive Mac & Cheese  
Garlic Mashed Potatoes  
Au gratin Potatoes  
Roasted Red Skin Potatoes  
Smoked Baby Red Skin Potatoes  
Rosemary & Garlic Roasted Yukon Potatoes  
Garden Rice Pilaf  
Brown Rice w/ Mushrooms  
Baked Potatoes w/ Butter & Sour Cream  
Baked Sweet Potatoes w/ Butter & Cinnamon Brown Sugar

State Fair Green Beans  
Hoosier Green Beans  
Collard Greens  
Baked Beans  
Sweet Corn Casserole  
Honey Glazed Carrots  
Grilled Asparagus w/ Roasted Red Peppers  
Roasted Zucchini, Squash, Mushrooms, & Red Onions w/ Tomatoes

Potato Salad  
Cucumber, Tomato, Onion Salad  
Cole Slaw  
Garden Veggie Pasta Salad  
Traditional Tossed Salad  
Caesar Salad

### *Additional Options \$3.00 Person*



## Corporate/Event Menus

---

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

### ***Baked Potato Bar***

***\$20.00/person\****

Baked Potatoes

Cold Toppings:

Butter, Sour Cream, Bacon, Chives & Shredded Cheddar Cheese

Hot Toppings:

Pulled Pork BBQ

Cheddar Cheese Sauce

Steamed Broccoli

Traditional Tossed Salad

w/ Ranch & Red French Assorted Dessert Bars

Iced Tea & Lemonade Ice Water

### ***Taco & Nacho Bar***

***\$20.00/person\****

Soft Shells & Tortilla Chips

Hot Toppings:

Beef Taco Meat

Chicken Taco Meat

White Queso

Cold Toppings:

Shredded Cheddar & Shredded Lettuce

Pico de Gallo, Jalapenos, Sour Cream & Salsa

Cilantro Lime Rice

Refried Beans

Iced Tea & Lemonade Ice Water



***Spaghetti & Alfredo Buffet***

***\$16.00/person\****

Spaghetti w/ Meat Sauce  
Fettuccini Alfredo  
House Baked Garlic Bread  
Italian Chopped Salad w/ Golden Italian  
Assorted Cookies & Brownies  
Iced Tea & Lemonade Ice Water

***Baked Pasta Buffet***

***\$18.00/person\****

Baked Spaghetti w/ Marinara  
Baked Chicken Alfredo  
House Baked Garlic Bread  
Greek Salad Featuring Feta & Olives w/ Red Wine Vinaigrette  
Assorted Cookies & Brownies  
Iced Tea & Lemonade Ice Water

***Lasagna Buffet***

***\$22.00/person\****

Meat Lasagna  
Vegetable Lasagna  
House Baked Garlic Bread  
Fresh Mozzarella & Heirloom Tomato Salad  
Boston Cream Pie  
Iced Tea & Lemonade Ice Water

***Fried Chicken Buffet***

***\$20.00/person\****

Hand Breaded Fried Chicken  
Hoosier Green Beans  
Au gratin Potatoes  
Traditional Tossed Salad  
Ranch and Balsamic Dressing  
Fresh Dinner Rolls and Butter  
Peach Crisp  
Iced Tea, Lemonade & Ice Water





***Chicken & Dumplings Buffet***

***\$20.00/person\****

Chicken & Dumplings  
Red Skin Mashed Potatoes  
Buttered Peas  
Traditional Tossed Salad with Ranch and Balsamic Dressing  
Fresh Dinner Rolls and Butter  
Yellow Cake w/ Chocolate Icing  
Iced Tea, Lemonade & Ice Water

***Meatloaf Buffet***

***\$20.00/person\****

Traditional Meatloaf with Mushroom Gravy  
Mashed Yukon Gold Potatoes  
Buttered Cut Sweet Corn  
Traditional Tossed Salad  
Ranch and Balsamic Dressing  
Fresh Dinner Rolls and Butter  
Sugar Cream Pies  
Iced Tea, Lemonade & Ice Water

***Crumb Chicken Buffet***

***\$20.00/person\****

White Cheddar & Chive Crumb Crusted Chicken w/ Velvet Cream Sauce  
Au gratin Potatoes  
Green Bean Almondine  
Crispy Citrus Greens Salad w/ Raspberry Lime Dressing  
Fresh Dinner Rolls and Butter  
Whipped Cream Cakes  
Iced Tea, Lemonade & Ice Water



## 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\*

\*\*Venues Requiring Commissions Are Subject To Additional Commission Charges\*\*



## 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