

Welcome To Your Next Great Event

Food Service

Thank you for selecting the Indiana Convention Center and Centerplate to host your event. Centerplate is the exclusive Caterer for the Indiana Convention Center & RCA Dome. We offer custom catering for all types of events. Please note that no food or beverages of any kind may be brought into the facility by the patron, any of the patron's guests or the invitees. While our menus offer a variety of items to choose from, your catering representative and our executive chef will be happy to work with you to create custom menus for your event.

Beverage Service

Centerplate offers a complete selection of beverages to compliment your function. Please note that the State of Indiana Liquor Laws regulate alcoholic beverages and services. Centerplate is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Contracts

A signed copy of the Event Contract and Banquet Contract must be returned to the Catering Department within seven (7) business days after receipt. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Centerplate.

Pricing

Prices are quoted ninety (90) days in advance of an event, but are subject to change due to fluctuating market prices. However, once you have made your menu selection, the menu prices will be guaranteed sixty (60) days. An 19% service charge and applicable sales tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, Centerplate requires a copy of the Indiana Gross Retail & Use Tax Certificate with your signed Banquet Contract. If a certificate is not received prior to invoicing, Indiana Sales Tax will be collected on all invoices.

Guarantee

An estimated number of guests is required at the initial event booking. A guaranteed number of attendees per event order is required 72 hours, or by noon three (3) business days prior to the function date, (business days are defined as Monday through Friday). If the guarantee is not received as stated, the Catering Department will charge for the number of persons specified in the Event Contract. The guarantee is not subject to a reduction after the 72-hour deadline. Increases in attendance given after the final guarantee deadline may be subject to 15% surcharge. Centerplate will not be responsible or liable for serving these additional guests, but will do so based upon the availability of product. At our discretion, Centerplate will set and be prepared to serve 5 percent over the final guarantee, to a maximum of 30 people.

Payment

A deposit of 75% of estimated charges is due 30 days prior to the event to guarantee catering services. Full payment of the remaining balance, based on the final guarantee, is payable by company or cashier's check three (3) days prior to the event. Any adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, with payment due 30 days from invoice date. For your convenience, payment may also be made by MasterCard, Visa or American Express.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to event, Centerplate is to be reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than 72 hours prior to event will forfeit the 75% deposit.

Labor Charges

Breakfast service is based on four (4) hours which includes two (2) hours for banquet set-up, one (1) hour for service and one (1) hour for clean-up.

Lunch and dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.

Reception service is based on four (4) hours which includes one (1) hour for set-up, two (2) hours for service and one (1) hour for clean-up.

In the event that the service shift exceeds the above time frame, an additional labor charge of \$15.00 per hour per waitperson will be applied.

Bartender fee of \$50 per bartender will be waived when minimum sales of \$350 is generated per bar during a 3-hour function. After the three-hour period, \$15 per bartender, per hour will be applied regardless of sales.

ADDITIONAL SERVICES

Floral Arrangements

*Centerplate can arrange for a variety of floral accent pieces through our local florist
\$20.00 and up*

Coat Check

Centerplate can provide professional Coat Check services for two dollars per item (\$350 minimum for 4 hours) and fifteen dollars per hour labor past 4 hours.

Ice Carvings

*Centerplate can coordinate and set up a wide variety of Ice Carvings to perfectly accent your dinner or reception
\$225.00 and up*

À La Carte Refreshments

Oven-Fresh Muffins

*Served with butter, flavored jellies
& preserves
\$25.00 per dozen*

Traditional Danish

*Light & flaky pastries with assorted fillings
\$24.00 per dozen*

Scintillating Cinnamon Rolls

\$24.00 per dozen

Attack of the Giant Bagel

*Served with cream cheese, butter
& preserves
\$24.00 per dozen*

Glorious Gourmet Cookies

*Chocolate chip, white chocolate chip
With macadamia nuts &
Oatmeal raisin
\$20.00 per dozen*

Soccer Mom Brownies

\$20.00 per dozen

Chef's Sweet Assortment

*Featuring chocolate pecan blondies,
Caramel apple grannies,
Lemon squares, melt away bars &
Chocolate Raspberry Tangos
\$24.00 per dozen*

Feel-Good Fruit Breads

*Carrot, zucchini, banana,
Cranberry & orange breads
\$20.00 per loaf*

Crunchy Granola Bars or Rice Krispie Treat

\$1.50 each

Whole Fresh Fruit

\$1.50 each

Deluxe Mixed Nuts or Snack Mix

\$16.00 per pound

Potato Chips, Pretzels, Corn Chips, Tortilla Chips or Freshly Popped Popcorn

\$12.00 per pound

Dip This!

*Dill cream, spicy clam, Romano
Ranch or classic onion
\$8.00 per quart*

Guacamole Grande

\$11.00 per quart

Salsa

\$9.00 per pound

Assorted Flavored Yogurts

\$2.00 each

Freshly Brewed 100% Columbian Coffee, Decaf Coffee or Select Teas

\$32.00 per gallon

Freshly Brewed Starbucks Coffee, Decaf Coffee or Flavored Coffee

\$36.00 per gallon

Assorted Coca Cola Soft Drinks

*Coke, Diet Coke or Sprite
\$2.00 each*

Assorted Premium Bottled Juice

\$3.00 each

Orange Juice or Grapefruit Juice

\$12.00 per quart

Lemonade, Iced Tea or Fruit Punch

\$28.00 per gallon

Dasani Bottled Water or Sparkling Water

\$2.75 each

All items subject to 19% service charge & applicable sales tax.

04/04

Stylishly Continental

Celebrate the new day with delicious sunrise eating in one of its most convenient forms - the easy-to-grab continental breakfast. Just follow the aroma of our bracing hot coffee and freshly baked pastries to an invigorating display of healthful, early morning delights.

Eye - Opener

*Assorted fruit juices
(orange, apple, cranberry
& grapefruit)
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Bagels, English
Muffins served with
Butter, cream cheese
& preserves
\$10.50 per person*

Up & At 'Em

*Assorted fruit juices
(orange, apple, cranberry
& grapefruit)
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Bagels, English
Muffins & waffles served with
Syrup, butter, cream cheese
& preserves
Sliced fresh fruit
\$11.50 per person*

Morning Melody

*Assorted fruit juices
(orange, apple, cranberry
& grapefruit)
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Bagels, pastries, croissants, English
Muffins & waffles served with
Syrup, butter, cream cheese
& preserves
Sliced fresh fruit
Yogurt & granola
\$14.50 per person*

*Continental Breakfasts are priced per person
and served for one hour.*

All items subject to 19% service charge & applicable sales tax.

04/04

Morning Pleasures By The Plateful

What better reason to rise and shine than one of our enticing Midwestern breakfast plates filled with an enticing blend of flavors.

HOT PLATED BREAKFAST

The Miami

*Chilled orange juice
Fluffy scrambled eggs
Ham steak
Home-style breakfast potatoes
Assorted breakfast breads served with butter, jellies & preserves
Freshly brewed 100% Colombian coffee, decaf & select teas
\$12.25 per person*

The Shawnee

*Chilled orange juice
French toast cobbler topped with apple pie filling
Pork sausage patties
Baked peach half
Assorted breakfast breads served with butter, jellies & preserves
Freshly brewed 100% Colombian coffee, decaf & select teas
\$12.00 per person*

The Wyandotte

*Chilled orange juice
Cheese omelet
Hickory smoked bacon strips
Home-style breakfast potatoes
Assorted breakfast breads served with butter, jellies & preserves
Freshly brewed 100% Colombian coffee, decaf & select teas
\$14.00 per person*

The Potawatomi

*Chilled orange juice
Eggs Benedict, served on an English muffin with
Canadian bacon and covered with hollandaise sauce
Rustic potatoes
Assorted breakfast breads served with butter, jellies & preserves
Freshly brewed 100% Colombian coffee, decaf & select teas
(limit of 400 people)
\$14.00 per person*

Breakfast menu available until 10:30 a.m. Plated meals require a minimum guarantee of 30 persons or a \$50 labor fee will be incurred.

All items subject to 19% service charge & applicable sales tax.

Land Of Plenty Buffet

Add special hospitality to your event with these breakfast buffets. We are pleased to customize these menus to meet your needs. Let our chefs work their magic with crisp waffles, golden pancakes or fluffy omelets cooked to order.

MORNING BUFFETS

The Kickapoo

*Orange, apple, cranberry & grapefruit juices
Assortment of danish, muffins & sweet breads
Served with butter, jellies & preserves
Sliced fresh seasonal fruits & berries
Fluffy scrambled eggs
Pork sausage links & hickory smoked bacon strips
Potatoes O' Brien
Freshly brewed 100% Colombian coffee, decaf & select teas
\$16.00 per person*

Brunch Buffet

*Orange, apple, cranberry & grapefruit juice
Sliced fresh seasonal fruits & berries
Rock prawn pasta salad
Marinated petite mushroom & artichokes
Oriental chicken salad
Tri-colored bell peppers with Roma tomatoes & blue cheese
Selection of fruit breads & bagels
Served with butters, jellies & cream cheese
Fluffy Scrambled eggs
Bacon, sausage & grilled ham
Oven roasted potatoes
French toast topped with apple pie filling
Grilled breast of chicken with sweet chili glaze
Grilled salmon with wild rice
Pesto penne pasta
Chef's selection of fresh seasonal vegetables
Assortment of desserts to include
Mini French pastries, chocolate torte
& white chocolate mousse in mini chocolate cups
Freshly brewed 100% Colombian coffee, decaf & select teas
\$26.75 per person*

Breakfast menu is available until 10:30 a.m.

Brunch menu is available 10:30 a.m. – 2:30 p.m.

Buffets require a fifty person minimum or a \$50.00 service charge will be incurred.

Buffets are priced for guests to go through the line one time only and are charged by plate count or guarantee, whichever is greater.

All items subject to 19% service charge & applicable sales tax.

04/04

Buffet Enhancements

Here's the perfect reward for night owls and late sleepers,
your guests can enjoy an elegant yet comfortable meal.

ACTION STATIONS

Pancake Action Station

*Cooked to order and served with whipped butter
& warm syrup
\$3.00 per person*

Omelet Action Station

*Cooked to order with a variety of toppings
\$3.00 per person*

French Toast Action Station

*Cooked to order and served with apple compote,
Whipped butter & warm syrup
\$2.50 per person*

Waffle Action Station

*Cooked to order and served with a
Variety of fresh fruit toppings,
Whipped butter & warm syrup
\$3.00 per person*

Brunch Carving Station

*Carved breast of turkey with
Cranberry compote
\$4.00 per person*

Brunch Carving Station

*Carved prime rib served with
Assorted condiments
\$6.00 per person*

ENHANCE YOUR BUFFET WITH THE FOLLOWING SELECTIONS

Breakfast Blintz

*With sour cream, strawberry &
Blueberry sauces
\$3.25 per person*

Assorted Cereals

*With milk
\$2.00 each*

Country Biscuits & Sausage Gravy

\$2.00 per person

Scottish Smoked Salmon

*With miniature bagels,
Capers, onions, chopped egg &
Herb cream cheese
\$3.75 per person*

Malted Belgium Waffles

*Served with whipped
Butter & warm syrup
\$2.50 per person*

All action stations require a Uniformed Chef at a sixty dollar labor fee.

All items subject to 19% service charge & applicable sales tax.

Keeping Meetings Interesting

Successful meetings feed the body as well as the mind - from basic snacks like chips 'n' dips to uniquely designed presentations that support your meetings. With something for every taste and appetite, we help keep guests focused on your agenda.

THEMED BREAKS

Bake Shop Sweets

*Oven-fresh cookies, brownies &
Rice Krispie Treats
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Assorted soft drinks
Bottled water
\$7.75 per person*

Chocolate Lovers Heaven

*Freshly baked brownies
Chocolate chip cookies
Fresh fruit with chocolate fondue
Miniature candy bars
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Assorted soft drinks
Bottled water
\$8.50 per person*

Make-Your-Own Sundae

*Scoops of vanilla ice cream
Topped with your choice of:
Hot fudge, strawberry &
Butterscotch sauce
Chopped nuts, sprinkles,
Chocolate shavings, cherries
& whipped topping
Freshly brewed 100% Colombian
Coffee, decaf & select teas
Assorted soft drinks
Bottled water
\$8.50 per person*

Stadium Favorites

*Freshly popped popcorn
Miniature candy bars
Cracker Jacks
Soft pretzels with mustard
Assorted soft drinks
Bottled water
\$7.50 per person*

Southwest Zestfest

*Tri-colored tortilla chips
Salsa & guacamole
Chili Con Queso
Assorted soft drinks
Bottled water
\$7.00 per person*

Delightful Dippers

*Potato chips, corn chips & pretzels
French onion dip
Assorted soft drinks
Bottled water
\$7.75 per person*

Goodness Gracious

*Sliced fresh seasonal fruit
Assorted flavored yogurts,
Granola bars & trail mix
Bottled water
Freshly brewed iced tea
With lemon wedges
\$9.00 per person*

Refreshment Breaks are priced per person and served for one hour.

All items subject to 19% service charge & applicable sales tax.

Sensational Sandwiches And Salads

Enjoy casually elegant dining when you select from our specialty sandwich & salad plates. Each menu is created according to our simple-but-delectable philosophy - using only the freshest, most flavorful ingredients and served in home-style portions.

All plated sandwiches and salads include dessert selection, freshly brewed 100% Colombian coffee, decaf & select teas.

SANDWICHES

Duke of Deli

*Thinly sliced turkey, ham & roast beef
Variety of cheddar & Swiss cheeses
Red skin potato salad
Garnished with lettuce, tomato, onion & fresh fruit
Basket of assorted deli breads
Mayonnaise, Dijon and yellow mustards
\$17.00 per person*

Country French Duo

*Our flaky & buttery duo
Of petite croissant
Midwestern chicken salad on one side, ham & Swiss cheese on the other
Country macaroni salad
Garnished with lettuce, tomato, onion & A kosher dill pickle
Mayonnaise, Dijon & yellow mustards
\$17.00 per person*

Grilled Vegitee Italiana

*Grilled Portobello mushroom with
Garlic-herb pesto
Grilled peppers & zucchini
Served on our chef's special-recipe
Focaccia bread
Fresh fruit salad
\$17.00 per person*

Pollo A Provolone

*Grilled filet of chicken breast topped with
Imported provolone cheese &
Hickory smoked bacon
Served on a focaccia bread
Basil & garlic new potatoes
\$17.00 per person*

SALADS

Italian-Style Greens & Focaccia

*Fresh California field greens
Focaccia (flat bread) rubbed with
Sun-dried tomato pesto
Accented with artichoke hearts,
European cucumbers, tomato wedges & ripe olives
Topped with grilled chicken breast slices,
Freshly grated parmesan & asiago cheese
Served with sun-dried tomato vinaigrette
\$17.00 per person*

Salmon Niciose Salad

*Poached salmon, marinated new potatoes
Diced egg, niciose olives, French green beans
And tomatoes served on a bed of fresh field greens
With dill dressing
\$19.00 per person*

Grilled Chicken Caesar Salad

*Hearts of Romaine
Red & green bell peppers
Seasoned home-style croutons
Freshly grated parmesan & asiago cheeses
Topped with grilled chicken breast slices
Served with creamy Caesar dressing
\$17.00 per person*

Fiesta Salad

*Strips of grilled chicken & beef, Pico De Gallo,
Black beans & corn relish, jack & Colby cheese
Served over shredded iceberg & topped
With tortilla strips
Served with southwestern ranch dressing
\$17.50 per person*

*Lunch menu is available 10:30 a.m. - 4:00 p.m.
Plated meals require a minimum guarantee of 30 people or
a \$50 labor fee will be incurred.*

All items subject to 19% service charge & applicable sales tax.

0404

Boxed Lunches

Marion

Turkey & Cheddar

Thinly sliced turkey served on a hoagie roll

With lettuce & tomato

\$13.00 per person

Boone

Ham & Turkey Croissant

Choice select ham & thinly sliced turkey

With lettuce, tomato & American cheese

\$14.00 per person

Morgan

Beef Tenderloin

Choice beef tenderloin served chilled on a

Ciabatta pillow roll

With Munster cheese & horseradish spread

\$19.00 per person

Hamilton

Portobello Mushroom

Marinated Portobello mushrooms grilled,

Served with grilled vegetables & basil aioli

On a ciabatta pillow roll

\$16.00 per person

Tipton

Grilled Pesto Chicken

Sliced chicken breast marinated with pesto sauce

Served with sliced tomato, provolone cheese

On a ciabatta pillow roll

\$14.00 per person

Montgomery

Italian Sub

Generous helping of salami, ham, provolone cheese,

Lettuce & tomato served on a hoagie roll

\$15.00 per person

CHOOSE AN ITEM FROM EACH CATEGORY TO COMPLETE YOUR BOX LUNCH

Salad

Potato Salad

Pasta Salad

Fruit

Orange & Grapefruit Sections

Fresh Fruit Salad

Dessert

Mini Cheesecake

Mini Pecan Pie

Cookie

Brownie

COMPLETE YOUR BOX LUNCH WITH YOUR CHOICE OF BEVERAGE SELECTIONS

Assorted Coca-Cola Soft Drinks

Coke, Diet Coke or Sprite

\$2.00 each

Dasani Bottled Water

16 oz.

\$2.75 each

Assorted Premium Bottled Juice

\$3.00 each

Lemonade

Freshly Made Iced Tea

\$28.00 gallon

All items subject to 19% service charge & applicable sales tax.

Lunch Soups, Salads & Desserts

DELUXE SALADS & DESSERTS

Mixed Green Salad

*With tomato wedges, sliced cucumber &
Croutons served with ranch dressing*

Baby Spinach Salad

*With blue cheese crumbles, walnuts,
Mandarin oranges & onion
Served with vinaigrette dressing*

Classic Caesar Salad

*With hearts of Romaine &
Seasoned home-style croutons
Served with Creamy Caesar dressing*

Iceberg Lettuce Wedge

*With crumbled blue cheese &
Shaved red onions
Served with ranch dressing*

Classic Carrot Cake

*Layered with cream cheese
& toasted almonds*

Double Chocolate Layer Cake

Served with strawberry sauce

White Chocolate Mousse

Served in a phyllo cup accented with exotic fruit

Chocolate Marble Cheesecake

Served on a painted plate

PREMIUM ENHANCEMENT SELECTION

California Field Greens Salad

*With select seasonal berries & candied walnuts
Served with
Raspberry vinaigrette
\$1.50 per person*

Berry Shortcake

*Mélange of berries over marble pound cake
Topped with whipped cream
& shaved chocolate
\$1.00 per person*

Fresh Tomato, Basil & Mozzarella Slices

*Drizzled with a pesto vinaigrette
\$1.50 per person*

Chocolate Truffle Torte

*Two layers of dense chocolate cake with rich
Chocolate filling
\$1.00 per person*

Peanut Butter Blast

*A great combination of chocolate & peanut butter mousse
\$1.00 per person*

COMPLIMENT YOUR LUNCH WITH A CUP OF SOUP

**New England Clam Chowder
Butternut Squash Soup
Tomato Basil Bisque**

**Three Onion Soup Au Gratin
Wild Mushroom Bisque
Shrimp Lobster Bisque**

\$2.00 per person

All items subject to 19% service charge & applicable sales tax.

Entrées Flowing With Flavor

Our plated luncheon entrées are inspired by their wholesome down-home cookery and named in honor of our state's beautiful waterways.

All plated entrées include deluxe salad selection, rolls & whipped butter, dessert, freshly brewed 100% Colombian coffee, decaf & select teas.

PLATED LUNCHESES

The Mississinewa

*Grilled chicken breast, sliced & nestled
With tender penne (quills) pasta,
Exquisite sun-dried
Tomato & artichoke hearts
\$18.50 per person*

The Mighty Wabash

*Grilled sirloin beef with
A mushroom demi-glace
Oven roasted Yukon gold potatoes
Chef's selection of fresh seasonal vegetables
\$21.00 per person*

The Maumee

*Jerk spiced Indiana pork loin
On a bed of apples & onions
Sweet potato pancakes
Chef's selection of fresh seasonal vegetables
\$19.00 per person*

The Big Blue

*Breast of chicken ala Saltimbocca, seared to
Perfection then topped with a sage prosciutto
& pine nut sauce on a
Bed of creamy polenta and grilled squashes
\$20.00 per person*

The Low Carb Lunch

*Grilled breast of chicken topped with pepper
Jack cheese on a bed of leeks,
Mushrooms & onions
Pesto baked tomato, sautéed zucchini &
Yellow squash and baby carrots
rolls not included
\$16.00 per person*

The Tippecanoe

*Wild mushroom ravioli,
Pesto cream sauce
Topped with grilled chicken breast
\$20.00 per person*

The Patoka

*Lump crab cakes on a bed of
Fresh cucumber relish
Basmati rice
Glazed baby carrots & asparagus
\$21.00 per person*

The St. Joseph

*Home-style lasagna
(choice of beef or vegetable)
with authentic, old-world taste
Served with crusty Italian Breadsticks
\$19.00 per person*

The Lost River

*Grilled Atlantic salmon fillet,
Basil butter sauce & parsley potatoes
Chef's selection of fresh seasonal vegetables
\$21.00 per person*

Indy's "Wurst" Lunch

*Indiana sausages including duck,
Bratwurst & knockwurst on a bed of
Apples & onions with potato cake and
Sautéed vegetable medley
\$18.25 per person*

Chicken Pot Pie

*House made with fresh chicken, seasonal
Vegetables & potatoes
In a flaky puff pastry crust
\$18.00 per person*

*Lunch menu is available 10:30 a.m. – 4:00 p.m.
Plated meals require a minimum guarantee of 30 people or
a \$50 labor fee will be incurred.*

All items subject to 19% service charge & applicable sales tax.

04/04

Build The Ultimate Lunch Buffet

Satisfy a wide variety of tastes with custom-designed lunch buffet.
The buffet selections offer many combinations of foods to best suite your attendees.

SALADS

(Choice of 3)

Vine Ripened Tomatoes

*Red & yellow thick sliced tomatoes
With red onion, basil, cracked black Pepper & extra virgin olive oil*

Grilled Vegetable Antipasto

*Fresh buffalo mozzarella,
Extra virgin olive oil &
Balsamic vinaigrette dressing*

Garden Salad

*Shredded carrots,
Shredded red cabbage, grape tomatoes, Cucumbers, Sunflower seeds
& red radishes*

Served with ranch & vinaigrette dressings

Seasonal Sliced Melons & Berries

Marinated Mushroom & Artichoke Salad

Penne Pasta Salad

*Greek olives, red onion & capers with
Herbed feta cheese
Vinaigrette dressing*

Classic Caesar Salad

Tossed at the buffet

ENTREES

(Choice of 2)

Grilled Breast of Chicken

With sweet chili glaze

Cheese & Spinach Tortellini

*With Asiago &
Tomato basil chutney sauce*

Marinated Teriyaki Chicken

With sesame glaze

Oven Roasted Pork Loin

With jerk spice & mango chutney

Grilled Portobello Mushrooms

With a medley of legumes

Grilled Sirloin Medallions of Beef

*With bacon, mushroom &
Thyme demi-glaze*

Pan Seared Salmon

With a lemon caper sauce

DESSERTS

(Choice of 2)

Gourmet Assortment of Fresh Baked Cookies

Cheese Cake

Lemon Bars

Chef's Dessert Selection

Pound Cake & Berry Bars

Double Chocolate Torte

ALL BUFFETS INCLUDE

Roasted red potatoes

Wild rice pilaf

Sautéed seasonal fresh vegetables

Hearth baked rolls & butter

Freshly brewed 100% Columbian coffee, decaffeinated coffee & select teas

\$23.00 per person

Minimum of 50 persons required for all buffets.

Lunch Buffets served 10:30 a.m. – 4:00 p.m.

Buffets are priced for guests to go through the line one time only.

All items subject to 19% service charge & applicable sales tax.

04/04

Accent Your Event With Unique Culinary Presentations

The staff of Centerplate can help plan your food and beverage activities that will enhance your event.

With our support, your reception will be acclaimed as an exceptional event.

SPECIALTY STATIONS

Italian Pasta Bar

*Cheese—filled tortellini & rotelle pasta
Alfredo, pomodoro tomato & pesto sauces
Blended parmesan & asiago cheeses
Served with Italian breadsticks &
Focaccia bread
\$7.50 per person*

Oriental Stir Fry

*Stir-fried chicken with
Oriental vegetables
Beef with broccoli
Bean sprouts & oriental dim sum
Ginger sauce
White rice
Tempura vegetables
\$10.50 per person*

Fajita Fiesta

*Southwestern marinated beef & chicken
Soft flour tortillas
Onions, red & green bell peppers
Refried beans
Shredded lettuce, diced tomato & onion
Shredded cheese, sour cream,
Salsa & guacamole
\$10.50 per person*

Chocolate Fondue

*Assorted French pastries & pound cake
Fresh strawberries & pineapple
Chocolate fondue dipping sauce
\$8.75 per person*

ACTION STATIONS

Carved Steamship of Beef

*(Serves 150 people)
\$610.00 each*

Carved Top Round of Beef

*(Serves 50 people)
\$200.00 each*

Carved Beef Tenderloin

*(Serves 50 people)
\$350.00 each*

Carved Roasted Pork Loin

*(Serves 40 people)
\$195.00 each*

Carved Breast of Turkey

*(Serves 40 people)
\$195.00 each*

Carved Smoked Ham

*(Serves 40 people)
\$175.00 each*

Ahi Tuna

*Tuna seared by a Uniformed Chef served over
Baby spinach with wasabi cream. Accompanied by
Assorted sushi, pickled ginger and wasabi
\$11.25 per person*

*All carving stations served with silver
dollar rolls, miniature croissants
and appropriate condiments*

Theme stations are served in conjunction with other hors d'oeuvre selections.

A fifty-person minimum is required for all theme stations.

*Carving stations require a uniformed chef with
a labor fee of Sixty dollars.*

All items subject to 19% service charge & applicable sales tax.

Dinner Soups, Salads & Desserts

DELUXE SALADS & DESSERTS

California Field Greens Salad

*With select seasonal berries & candied
Walnuts served with
Raspberry vinaigrette dressing*

Baby Spinach & Red Oak Leaf Salad

*With egg, sliced mushrooms
& red onion
Served with bacon dressing*

Garden Greens

*A blend of iceberg & romaine, tomatoes,
English cucumbers
Served with ranch dressing*

Classic Caesar Salad

*Romaine lettuce garnished with
Parmesan cheese & croutons
Served with Caesar dressing*

Caramel Pecan Turtle Cheesecake

*Creamy dark caramel cheesecake with
Pecans and caramel sauce*

Pear En Croute

Puff pastry filled with cream & drizzled with chocolate

Personal Cheesecake

Topped with exotic fruit & a white chocolate cigarette

Bette Noir

*Flourless chocolate cake accented with fruit sauces
& whipped cream*

PREMIUM ENHANCEMENT SELECTIONS

Fennel & Grape Fruit Salad

*Mescalun greens with marinated shaved fennel,
Fresh grapefruit slices, almonds & tomato petals
Served with poppy seed dressing
\$1.00 per person*

Mediterranean Salad

*Crisp shredded Romaine lettuce topped with Calamata
Olives, diced tomatoes, red onion, pepperoncini,
Feta cheese & served with a herbed vinaigrette dressing
\$1.00 per person*

Boston Lettuce & Bay Shrimp Salad

*Wedge of Boston lettuce with cucumber, tomato &
Bay shrimp in a creamy dill dressing
\$1.50 per person*

Tiramisu

*Creamy mascarpone, espresso & Kahlua
Soaked sponge cake in a chocolate shell
\$1.50 per person*

Opera Torte

*Three layers of almond biscuit moistened with espresso syrup
& layered with chocolate ganache & butter cream
\$1.00 per person*

Mini Pastry Trio

(choose 3)

*Mini éclair, mini cannoli, mini cheese cake,
Opera petit four, pecan diamond, white
Chocolate mousse in a chocolate cup or
Mini chocolate flourless torte
\$1.75 per person*

COMPLIMENT YOUR DINNER WITH A CUP OF SOUP

*New England Clam Chowder
Butternut Squash Soup
Tomato Basil Bisque*

*Three Onion Soup Au Gratin
Wild Mushroom Bisque
Shrimp Lobster Bisque*

\$2.00 per person

All items subject to 19% service charge & applicable sales tax.

Sit Down To A Gourmet Celebration

Hosting a successful dinner party is one of life's most satisfying experiences. Entertaining with style demands inspired ideas and consummate planning to assure that your dinner is both a business and social triumph. Making guests feel pleased takes efficiency, confidence and finesse.

*All plated entrées include deluxe salad, rolls, & dessert,
freshly brewed 100% Colombian coffee, decaf & select teas.*

PLATED DINNER

LOCKERBIE

*Seared breast of chicken
On a bed of exotic mushrooms & leeks
Topped with a merlot sauce
Semolina Gnocchi
Chef's seasonal vegetable
\$26.50 per person*

IRVINGTON

*Grilled breast of chicken
Roasted red bell pepper & basil cream sauce
Wild rice
Chef's seasonal vegetable
\$25.00 per person*

TARKINGTON

*Grilled 9 oz. filet mignon topped with
Oven roasted shallots & Bercy sauce
Pommes Macaire
Chef's seasonal vegetable
\$37.00 per person*

ROCKY RIPPLE

*Grilled New York strip steak with
Shitake mushroom sauce
Pommes Macaire
Chef's seasonal vegetable
\$33.00 per person*

FOUNTAIN SQUARE

*Basil infused salmon with puff pastry accents
Saffron risotto
Chef's seasonal vegetable
\$27.00 per person*

WOODRUFF PLACE

*Breast of chicken en croute
Whipped Yukon gold potatoes
Chef's seasonal vegetable medley
\$26.50 per person*

RIVERSIDE

"Create a Combo"

(Select any two items)

*Petit filet mignon
Braised pheasant
Sweet chili glazed grilled breast of chicken
Crab cake
Basil infused salmon with puff dough accents
Pistachio encrusted sea bass
Grilled salmon with lobster sauce
Chef's starch & vegetable selection
\$35.00 per person*

Enhance Your Combo

*Giant prawn stuffed with scallop mousse
(additional \$1.00 per person)
Shellfish medley
(crab, shrimp, lobster & scallops in a light
sauce baked in a lobster tail)
(additional \$3.00 per person)*

*Dinner menu available 4:00 p.m. – 12:00 a.m.
Plated meals require a minimum guarantee of 30 people or
a \$50 labor fee will be incurred.*

All items subject to 19% service charge & applicable sales tax.

Build The Ultimate Dinner Buffet

Satisfy a wide variety of tastes with custom-designed dinner buffet
The buffet selections offer many combinations of foods to best suit your attendees.

SALADS

(Choice of 4)

Vine Ripened Tomatoes

*Red & yellow thick sliced tomatoes
With red onion, basil, cracked black pepper &
Extra virgin olive oil*

Grilled Vegetable Antipasto

*Fresh buffalo mozzarella, squash, peppers,
Eggplant, extra virgin olive oil &
Balsamic vinaigrette dressing*

Marinated Mushroom & Artichoke Salad

Garden Salad

*With shredded carrots, shredded
Red cabbage, grape tomatoes,
Cucumbers, sun flower seeds & red radishes Served
with ranch &
Vinaigrette dressings*

Southern Indiana Black Bean Salad

*Roasted corn & wild rice salad with
Cilantro vinaigrette*

Marinated Fresh Fennel & Grapefruit Salad

With a poppy seed dressing

Penne Pasta Salad

*Greek olives, red onion & capers
Herbed feta cheese
Vinaigrette dressing*

Prosciutto, Provolone & New Potato Salad

ENTREES

(Choice of 2)

Grilled Breast of Chicken

Topped with honey BBQ glaze

Cheese & Spinach Tortellini

*With Asiago & tomato
Basil chutney sauce*

Vegetarian Lasagna

Seared Breast of Chicken

On a bed of leeks & mushrooms

Oven Roasted Pork Loin

With jerk spice & mango chutney

Grilled Portobello Mushrooms

With a medley of legumes

Grilled Strip Loin Medallions of Beef

*With bacon, mushroom & thyme
Demi glaze*

Grilled Salmon

With shrimp & caper sauce

Baked Alaskan Halibut

With a pesto cream sauce

Desserts

(Choice of 2)

Assorted Cakes & Pies

Cheese Cake

Lemon Bars

Chef's Dessert Selection

Pound Cake & Berry Bars

Double Chocolate Torte

Assorted Mini French Pastries

ALL BUFFETS INCLUDE

Roasted Yukon gold potatoes

Wild rice pilaf

Sautéed seasonal fresh vegetables

Hearth baked rolls & butter

Freshly brewed 100% Columbian coffee, decaffeinated coffee & select teas

\$35.00 per person

Minimum of 50 persons required for all buffets

Dinner Buffets served 4:00 p.m.—12:00 a.m.

Buffets are priced for guests to go through the line one time only.

All items subject to 19% service charge & applicable sales tax.

04/04

Appetizing Ways with Party Trays

COLD HORS D'OEUVRES

International Cheese Display

*Artful arrangement of cheeses garnished with fresh fruit,
Served with assorted gourmet crackers & lahvosh
(serves 50 people)
\$175.00 each*

Crudité Display

*Fresh seasonal vegetables served with a creamy herb dip
(serves 50 people)
\$175.00 each*

Harvest Fresh Fruit Display

*Luscious whole & sliced seasonal fruits & berries
(serves 50 people)
\$175.00 each*

Balsamic Grilled Vegetables

*A variety of vegetables marinated in balsamic vinegar &
Virgin olive oil then grilled to perfection
Served with crostini & lahvosh
(serves 50 people)
\$175.00 each*

Oriental Pork Loin

*Spicy roasted & thinly sliced pork loin
Served with marinated shitake mushrooms & soba noodles
(serves 50 people)
\$200.00 each*

Fresh Mozzarella & Trio of Tomatoes

*Roma, beef steak & yellow tomatoes, chiffonade of basil
Drizzled with balsamic vinegar & extra virgin olive oil
Served with grissini breadsticks
(serves 50 people)
\$175.00 each*

Seafood Platter

*Bay scallops ceviche, poached spiced rock prawns,
Oysters on the half shell & snow crab claws
Accented with cucumber salad & a trio of sauces
(serves 50 people)
\$500.00 each*

Italian Antipasto

*Cupocollo, mortadella, salami, provolone, fontina,
Marinated artichokes & mushrooms, olives, pepperoncini
Fresh mozzarella, roasted peppers & shaved fennel
Served with grissini breadsticks & ciabatta bread
(serves 50 people)
\$200.00 each*

Party trays serve approximately fifty people.

All items subject to 19% service charge & applicable sales tax.

04/04

Appetizers for Everyone

Make sure there's more than enough food and drink to go around, from butler-passed hors d'oeuvres and canapés to uniquely designed party platters.

COLD HORS D'OEUVRES

Grilled Portobello Mushroom

& Chevre

On crostini

\$100.00 (50 pieces)

Fresh Strawberry &

Brie Canapé

\$125.00 (50 pieces)

Jumbo Shrimp Cocktail

Served with horseradish cocktail

Sauce & lemon wedges

\$150.00 (50 pieces)

Tapenade on Ciabata

Selections include olive, garlic

& Sun-dried tomato

\$100.00 (50 pieces)

Shrimp Mousse &

English Cucumber

Canapés

\$125.00 (50 pieces)

Belgium Endive with Basil Blue Cheese & Walnuts

\$125.00(50 pieces)

Hummus

Served with miniature crostini baguettes

& pita bread

\$18.00 per quart

Lox & Cream Cheese

With capers & onion

\$125.00 (50 pieces)

Chicken Mousse &

Papaya Salsa

Served on a crostini cracker

\$100.00 (50 pieces)

Lump Crab Meat & Melon Ceviche

In a mini phyllo shell

\$150.00 (50 pieces)

Lobster Medallions

On mini baguette with

Dilled cream cheese

\$200.00 (50 pieces)

Pesto Chicken Pinwheels

Rolled in a spinach wrap

\$100.00 (50 pieces)

Tomato Petal

With vegetable mousse

\$125.00 (50 pieces)

Breast of Duck

Belgium endive

\$150.00 (50 pieces)

Chilled hors d'oeuvres are sold in packages of 50 pieces.

All items subject to 19% service charge & applicable sales tax.

Some Like It Hot

Just tell us what you have in mind and our chefs will create magical interpretations that come to your guests right from the oven.

HOT HORS D'OUEVRES

**Mushroom Caps with
Crabmeat & Boursin Cheese**

\$125.00 (50 pieces)

Spanakopita

Spinach & feta cheese

In phyllo dough

\$100.00 (50 pieces)

Parmesan Breaded Artichokes

\$125.00 (50 pieces)

Buffalo Wings

Served with blue cheese dressing

\$100.00 (50 pieces)

Miniature Beef Wellingtons

\$150.00 (50 pieces)

Bacon-Wrapped Scallops

\$125.00 (50 pieces)

Coconut Shrimp

Served with orange-marmalade

\$150.00 (50 pieces)

Miniature Quiche

\$100.00 (50 pieces)

Black Bean & Duck Quesadilla's

\$125.00 (50 pieces)

Oriental Pot Stickers

Served with ginger sauce

\$100.00 (50 pieces)

Miniature Crab Cakes

Served with remoulade dipping sauce

\$125.00 (50 pieces)

Vegetarian Egg Rolls

With Chinese hot mustard

\$100.00 (50 pieces)

Deep Dish Mini Pizzas

\$100.00 (50 pieces)

Baby Lamb Chops

Served with mint Sauce

\$200.00 (50 pieces)

Chicken Tenders

Served with BBQ & honey mustard sauces

\$100.00 (50 pieces)

Meatballs with Peppercorn Sauce

\$100.00 (50 pieces)

Shrimp & Lobster Strudel

Bound in a rich tarragon sauce

Encased in puff pastry

\$150.00 (50 pieces)

Hot Artichoke Dip

Served with assorted crackers &

Pita bread

\$18.00 per quart

Hot hors d'oeuvres are sold in packages of 50 pieces.

All items subject to 19% service charge & applicable sales tax.

Bar Service

Should you decide to offer a cocktail reception, let us measure the best ingredients available. Choice whisky, rum, gin, vodka, brandies and liqueurs — to properly blend the finest drinks your guests have ever tasted. Special brands of liquor, wine and beer are available upon your request.

We remind you that Indiana State law prohibits the serving of alcoholic beverages to patrons under the age of 21, and that no alcoholic beverages may be brought for consumption into the Indiana Convention Center & RCA Dome facilities.

Host Bar - all beverages consumed are paid by the host. Charges are based on consumption. A bartender is provided free of charge for all hosted bars, based on a minimum consumption of \$375.00 per bar. If there is less than \$375.00 beverage consumption, a fifty-dollar bartender fee per bar will be applied. After the 3-hour period, fifteen dollars per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests for a host bar.

DELUXE LIQUORS

Jim Beam Bourbon, Dewers Scotch, Beefeaters Gin, Smirnoff Vodka, Seagram's 7 Crown Whiskey, Ron Rico Rum, Sauza White Tequila
Cash – \$5.50 per drink
Hosted – \$5.00 per drink

PREMIUM LIQUORS

Jack Daniels Black, Chivas Regal Scotch, Tanqueray Gin, Absolute Vodka, Crown Royal, Jose Cuervo Tequila Gold, Bacardi Rum
Cash – \$6.00 per drink
Hosted – \$5.50 per drink

HOUSE WINES

Burlwood Cellars

Chardonnay, Cabernet Sauvignon, White Zinfandel
Cash – \$5.25 per glass
Hosted – \$4.75 per glass
Banquet – \$24.00 per bottle

PREMIUM WINES

Turning Leaf

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel
Cash – \$6.00 per glass
Hosted – \$5.50 per glass
Banquet – \$29.00 per bottle

Cash Bar - all beverages consumed are paid in cash by the individual guest. A bartender is provided free of charge if consumption is over \$375.00 per bar, per 3-hour period. Otherwise, a fifty dollar bartender fee per bar will be applied. After the 3-hour period, fifteen dollars per bartender, per hour applies regardless of the sales. We recommend one bartender and one cashier per 150 guests for a cash bar.

SPARKLING WINE

Domaine Ste. Michelle Brut
\$27.00 per bottle
Domaine Chandon
\$45.00 per bottle

CORDIALS

Amaretto, Kahlua, Bailey's, Grand Marnier, Hennessy
Cash – \$5.50 per drink
Hosted – \$5.00 per drink

DOMESTIC BEER

Budweiser, Miller Lite, Sharp's Non-alcoholic
Cash – \$4.00 per bottle
Hosted – \$3.50 per bottle
Keg—\$295.00 each

PREMIUM BEER & MICROBREWS

Heineken, Amstel Light, Circle V Ale
Cash – \$4.50 per bottle
Hosted – \$4.25 per bottle
Keg—\$350.00 each

THIRST QUENCHERS

Soft Drinks
Cash – \$2.25 each
Hosted – \$2.00 each
Bottled Water
Cash – \$2.50 each
Hosted – \$2.25 each

All items subject to 19% service charge & applicable sales tax.