



CATERING MENU

For Discriminating Tastes

EXECUTIVE CHEF – ANGELA M. MCCROVITZ (Sweet Revenge, LLC)

Congratulations!

You are about to embark on a wonderful journey! We are excited for you and are honored to be part of your day! We know you will feel the same when it is over.

Create...

The event of a lifetime, right here at Marquette Park Pavilion in Gary, Indiana. We will bring our world class catering to a premier venue located in Northwest Indiana with decadent views of Lake Michigan and the Chicago Skyline.

Service...

Is our business! From elegant sit down tableside service to spectacular specialty station receptions. Our courteous and professional staff will exceed your expectations. Each and every client receives the utmost in individual attention from dreaming to the final finishing touches. If you are a “foodie” you are going to love our services, high quality and creative menus, upper class service and affordable pricing. YES, you can have your cake and eat it too!

Memories...

Of a lifetime are our aspiration, goal and desire. We believe your event is one of the most important days you will celebrate. We plan to treat it with the utmost care and respect that it deserves.

Possibilities...

They are endless. Detailed on the following pages you will find various packages, culinary delights and various service styles to give you ideas for your event. As you meander through the pages and imagine the day, please keep in mind that we want to make this your special day. With that in mind, **if you do not see exactly what you hoped to have, please do not hesitate to ask. It is always our pleasure to customize something specifically to your needs.** With award winning and professionally trained chefs and planners there is nothing we can't create to make your event just as you imagined!



Welcome to *“The Finest”*



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Angela is a freelance food stylist, food writer, recipe developer, previous executive chef and restaurant entrepreneur. In addition, she is a marketing guru, catering expert and culinary educator. She has taught culinary classes for children and adults for over 15 years and she is an ardent home cook and baker.

Angela began her cooking career learning from the best, her grandmother won the Pillsbury Bake-Off contest in the 60's and her grandfather cooked for Al Capone. Both her Aunt and Mother owned restaurants that have graced many a celebrity table with dignity.

Angela has been nominated for "Rising Star of the Year" in Dallas, Texas and awarded the innovative "Entrepreneur of Year Award" by Indiana University. She has been an Oprah & QVC Top product award nominee and has received extensive media coverage from *The Wall Street Journal*, *Fortune Magazine*, *Forbes*, *Conde Nast Traveler*, *Business Traveler*, *Wallpaper*, *American Way*, *The Dallas Morning News*, *Chicago Tribune* in addition to publishing a TV documentary on The Baker's House – an up and coming European Bakery Café Franchise Concept.

Her work has been published in *Better Homes and Gardens*, Disney Cookbooks such as *Hannah Montana*, *High School Musical* and *Princess Disney*, Kraft "Food and Family" Kraft Video, *Diabetic Living*, *Heart Healthy Living*, *The Secret Life of Bees Cookbook*, *Fitness Magazine*, *Specialty Interest Publications* and a plethora of other specialty cookbooks, video and celebrity works.

Angela is a graduate from Indiana University.

Angela has catered for many high profile clients such as Nokia, Corporate Mary Kay in Dallas, Art Institute of Charleston, celebrities on Kiawah Island, Aquatorium in Gary, Governor of Indiana, to name just a few. She has a passion for food and entertaining and her food styling career shows with every plate she designs and every table she creates.





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Buffet Selections - Option One

SIMPLE ELEGANCE

Create perfect memories with this blend of sit down elegance and buffet variety. This option comes with your choice of one table served salad, two buffet salads, vegetable crudité shooters, choice of two starches and one vegetable.

Please visit our accompaniments section for salad and side dish selections.

Choose One Chef Carved Entrée

Chef Carved New York Strip Loin of Beef

(Peppercorn crusted and served with natural au jus and tarragon horseradish cream)

Chef Carved Roasted Turkey Breast

(Natural gravy and stone ground mustard sauce, also available Cajun style with sun-dried tomato remoulade)

Chef Carved Center Cut Pork Loin

(Studded with rosemary and garlic and finished with wild mushroom sauce or fruit medley sauce)

Chef Carved Glazed Ranch Ham

(Roasted honey, clove and orange glazed)

Choose One or Two of the Following to Complete Your Buffet

Chicken Breast Parmesan

Sicilian breading, marinara sauce, Italian cheeses

Chicken Breast Marsala

Sweet Marsala wine with portabella and wild mushrooms

Lemon Tarragon Chicken Breast

Pan seared with roasted lemons, fresh tarragon and cream, topped with capers

Chicken Provencal

Pan roasted with olive oil, garlic, roasted tomato and balsamic

Oven Roasted Alaskan Salmon

Lemon herb butter or blackened, topped with fresh lemon and dill aioli

Baked Cod

Pecan encrusted or black pepper with lemon zest

Pistachio Crusted Mahi Mahi

Papaya and pineapple salsa

Sliced Sirloin of Beef

Peppercorn sauce

Classical French Mac N Cheese

Gruyere & smoked ham

Buttermilk Fried Chicken

Peppered gravy and waffle garnish with rosemary sprig

Wild Mushroom Alfredo

Petite penne pasta with aged parmesan Alfredo, herb roasted chicken and wild mushrooms.

May be made without chicken for a vegetarian option

VEGETARIAN AND GLUTEN OPTIONS ARE AVAILABLE – PLEASE INQUIRE

Two Entrees – 30 per guest

Three Entrees – 35 per guest

Buffet Accompaniments

GREEN SALAD OPTIONS PLEASE CHOOSE 1 FOR BUFFET

A LA CARTE FOR PLATED MEALS \$3.50/PP OR \$10 FAMILY STYLE

The following salads will be served at your table with an assorted Artisan roll and bakery basket and elegant herb garnished butter balls. We are committed to using locally grown and sustainable products wherever possible. It is this commitment that we utilize local resources for many of our greens and produce options.

Tossed Mixed Greens Salad

Traditional favorite – cucumbers, tomatoes, olives and garlic croutons cranberry vinaigrette

Classic Wedge Salad

Baby Iceberg lettuce, grape tomatoes, chopped bacon, red onion and smoked bleu cheese dressing

Tossed Caesar Salad

Fresh romaine lettuce tossed with traditional Caesar dressing, garlic croutons and fresh parmesan

Fresh Strawberry Spinach Salad

Baby spinach with fresh strawberries, red onion, roma tomato and strawberry poppy seed dressing

Mandarin Mesclun Salad

Mesclun greens with mandarin oranges, toasted walnuts, roma tomato, red onion and citrus vinaigrette

Date and Pear Salad

Mixed field greens, poached pears, dates, toasted almonds and blackberry vinaigrette

Belgian Endive Salad

Gorgonzola cheese, chopped bacon, candied pecans, granny smith apples and minted cucumber vinaigrette

Caprese

Layered heirloom tomato, mozzarella, prosciutto, fresh basil, white balsamic vinaigrette

Santa Fe Salad

Mixed greens, roasted corn, black beans, cheese, tortilla strips, tomato, spicy peanut lime cilantro vinaigrette

BBQ Ranch Salad

Mixed greens, avocado, tomato, grilled corn, black bean, cucumber, BBQ ranch dressing, crispy onion strips

BUFFET SALAD OPTIONS

Mediterranean Orzo Salad

Rotini Pomodoro

Sun Dried Tomato Pasta Salad with Feta & Fresh Basil

Southwest Farfalle Pasta Salad with Chicken

Asian Slaw with Crunchy Noodles and Sesame Soy Vinaigrette

Italian or Creamy Penne Pasta Salad

Broccoli Salad with Red Onion, Carrot, Raisins

Potato Salads

Choose from double baked with chives, cheddar and bacon,

Dilled redskin, or warm German

Marinated Button Mushroom & Artichoke Salad

Three Cheese Tortellini with Sun Dried Tomato Pesto

Roasted Vegetable Couscous Salad



Buffet Accompaniments continued...

POTATO AND STARCH OPTIONS

Oven Roasted Baby Red Potatoes

Your choice of pesto, rosemary and garlic or parmesan

Yukon Gold Mashed

Your choice of roasted garlic, cheddar, pesto or wasabi

Idaho Baked Potato

Sea salt and olive oil rubbed with sour cream, fresh butter, chives

Au Gratin Potatoes

Cranberry Pecan Wild Rice Blend

Tri Color Roasted Potatoes

Yukon gold, baby reds, and sweet potatoes with rosemary and olive oil

Minted Lemongrass Jasmine Rice

Roasted Sweet potatoes with Chipotle and Cilantro

Mashed Sweet Potatoes with Maple Butter

Hunter's Potatoes

Whole baby potatoes, smoked sea salt, tri colored pepper and olive oil

VEGETABLE OPTIONS

Steamed Asparagus with Crème Fleurette

Cauliflower Au Gratin

Baby Carrots

With brown butter, dill and bread crumbs

Steamed Fresh Green Beans

Your choice of traditional, feta and onion or sweet and sour with bacon

Sunburst Roasted Blend

With basil olive oil

Fresh Steamed Blend

Roasted Root Vegetable Blend

Asian Sauté

Shiitake mushrooms and snap peas sautéed with raisins and leeks

Traditional Cream Spinach

With onion, garlic, nutmeg, baked and topped with parmesan bread crumb topping

Steamed Broccoli

Brussel Sprouts

Fresh basil parsley pesto, shaved celery

Edamame Succotash

Corn, red pepper

Epicurean Delights

PLATED DINNERS

Pan Roasted Salmon 28

Ancho and brown sugar crusted salmon with grapefruit ginger glaze, Chipotle and cilantro roasted sweet potatoes and steamed asparagus

Blackened Salmon 28

Finished with tomato, caper and crawfish sauté and served with green onion pesto mashed potatoes, steamed asparagus and baby carrots with maple butter

Brown Butter Monkfish 29

Pan seared with brown butter, lemon and capers. Served with wild rice pilaf and snap pea and shitake mushroom sauté with leeks and craisins

Sesame Crusted Ahi Tuna 31

Prepared medium rare in a light sweet chili glaze and served with green tea jasmine rice and snap pea and shitake mushroom sauté with leeks and craisins

Mediterranean Halibut 31

Sea salt and pepper seared with pecan blackberry glaze. Served with lemon parsley orzo with wild rice grains and yellow teardrop tomatoes with asparagus tips

Salmon Wellington 31

Fresh salmon, wild mushroom, spinach, wrapped in puff pastry. Served with wild rice and asparagus

Southern Tilapia Filet 25

Fresh filet prepared Cajun style. Served with wild rice and fresh green beans

Lake Perch 26

Fresh lake perch, pan fried, topped with crab, asparagus bits and Béarnaise sauce

Cowboy Bistro Steak 32

6 oz filet grilled to medium with sautéed wild mushrooms and sauce béarnaise with gratin of potato and braised fennel with caramelized baby onions

Petite Filet 34

Center 6 oz filet mignon grilled to medium with mushrooms and classic demi, garlic roasted mashed potatoes and steamed asparagus

New York Strip Au Poivre 38

Strip steak rubbed with sea salt and black pepper and finished with wild mushrooms and cognac cream. Served with roasted garlic mashed Yukon potatoes and medley of seasonal vegetables

Oven Roasted Prime Rib 34

Perfectly seasoned cooked medium to medium rare with au jus and tarragon horseradish cream, baked potato and steakhouse cuts of steamed broccoli and cauliflower

Sicilian Breaded Tenderloin Spiedini 29

Breaded medallions of tenderloin stuffed with prosciutto and herbs and cheese. Finished with our marinara sauce and garlic parsley linguini with zucchini and tomato

Garlic Stuffed Pork Medallions 28

Tenderloin of pork stuffed with garlic, grilled and finished with wine and garlic brown sauce, Green onion pesto mashed potatoes and snap pea and shiitake mushroom sauté with leeks and craisins

Epicurean Delights Continued...

PLATED DINNERS CONTINUED

Steak Diane 28

Seared tournedos of beef tenderloin with a classic Diane sauce of mushrooms, Dijon and sherry.
Served with parsley new potatoes and fresh green beans

Veal or Chicken Marsala 30

Tender veal or chicken sautéed with portabella mushrooms and marsala wine sauce.
Served with pecan wild rice and brown butter dill fresh carrots

Mustard Pecan Encrusted Baby Lamb Chops 31

Center cut Australian lamb with herb seasoned mashed sweet potatoes and balsamic glazed roasted root vegetables

Baby Back Ribs 29

Half rack of Baby Back Ribs with cheddar mashed potatoes and fresh green beans

Chicken Provencal 27

Pan roasted with olive oil, garlic, roasted tomato and balsamic. Served with pesto roasted tri-color potatoes and broccoli with toasted pinenuts and balsamic glaze

Lemon Tarragon Chicken 27

Pan seared breast of chicken with a light tarragon cream, redskin potatoes and fresh green beans

Chicken Saltimbocca 30

Bone in breast of chicken stuffed with prosciutto and smoked Gouda. Served with papparelle pasta and Gouda laced cream sauce and citrus and pepper dusted zucchini strips

Fried Chicken 19

Breast, and leg of chicken fried in buttermilk batter. Served with mashed potato or mashed sweet potato, gravy, fresh green beans

Eggplant Parmesan 22

Layered eggplant with ricotta, mozzarella, marinara, fresh basil. Served with asparagus.

Chicken Cacciatore 26

Tender breast of chicken prepared "hunter style" smothered in tomatoes, garlic, olives, onions, and bell pepper.
Served over linguini

Chateau Earl Grey 27

All white meat chicken, broccoli, cheddar wrapped in a phyllo purse with champagne sauce, quinoa rice pilaf and cranberry relish

Pecan Chicken 27

Tender breast of chicken seared with roasted pecan pieces, honey Dijon sauce.
Served with roasted potatoes and cranberry relish

DUET COMBINATION DINNERS

Surf & Turf 41

Pan seared brown butter monkfish with filet mignon finished with shitake mushrooms and sauce Béarnaise. Served with citrus pepper butter grilled asparagus and cheddar mashed Yukon gold potatoes

Steak & Shrimp 36

Top sirloin steak with crispy leeks and sauce bordelaise paired with Maryland crab stuffed jumbo shrimp. Served with green onion pesto mashed Yukon gold potatoes and citrus pepper butter grilled asparagus

Steak & Chicken 35

Bistro steak with crispy leeks and sauce bordelaise paired with chicken Marsala and wild mushrooms. Served with tri-color roasted potatoes and grilled asparagus with balsamic drizzle

Ahi Tuna & Jumbo Scallops 36

Black and white sesame crusted rare ahi tuna with sweet chili cream paired with five spice seared scallops with black bean and cumin rice garnished with cucumber radish slaw

Ocean Duet 39

Pistachio crusted mahi mahi with papaya and pineapple salsa paired with pan seared scallops and served with garlic mashed potatoes and patty pan squash

Ribs & Chicken 33

Herb grilled breast of chicken paired with BBQ ribs. Served with smoked cheddar grits and fresh steamed green beans

SOUP DU JOUR 2.50 per person /HOT SOUPS FOR COOL PEOPLE!

Tomato Basil

Loaded Bake Potato

Sausage n' Black Bean

Clam Chowder

Italian Wedding

Broccoli Cheese

Chicken Noodle

Garden Vegetable

Turkey Chili

Gazpacho (cold)

Carrot & Ginger

Cream of Asparagus with/without Crab

Caramelized French Three Onion

Cauliflower & Cheese

Lemon Rice

Minestrone

Wild Mushroom with Spätzle

Butternut Squash

Split Pea and Ham

Potato & Corn Chowder with Bacon

COMPLIMENTARY BREAD BASKET

With all Plated and Buffet Dinners

BEVERAGES \$2.00

Coffee, Decaf, Hot Tea, Iced Tea, House Lemonade (unlimited)
Soda Packages may be purchased for \$1.00 per person/ per drink



Custom European Station Receptions

Create an amazing event with the elements of style, décor and interactive chef prepared food stations.

Browse our wide array of stations selections to create the perfect splash of style for your event.

In addition to the many selections we've presented here, we would be happy to create something to fit perfectly for your vision. All stations include basic themed décor based on the station, linens and station equipment.

In addition, simple floral décor is included to match the theme of your event. Let your imagination run free!

Choose 3 Stations 35 per person

Choose 4 Stations 39 per person

Choose 5 Stations 43 per person

Choose 6 Stations 47 per person

Asian Station

Three pepper steak with shitake mushrooms and hoisin sauce

Cashew chicken

Vegetable Lo Mein in mini "take out" baskets

Steamed Thai lemongrass jasmine rice

Fortune cookies

Bella Roma

Penne pasta ala vodka

Pork osso bucco

Gemelli alfredo with bay scallops

Tossed Caesar salad with anchovies and shaved parmesan

Antipasto platter with imported meats

Cheeses, olives and Tuscan breads

The Carvery

Carved roasted Fleur de Sel NY strip loin

Carved smoked turkey

Accompanied by balsamic caramelized onions

Grilled red peppers

Wild mushroom ragout

Tarragon horseradish cream

Cranberry jalapeno jelly and green peppercorn sauce

Assorted fresh baked rosemary artisan rolls

Ciabatta squares and mini croissants

Eins, Zwei, Drei German Station

Pan fried Wiernerschnitzel with lemon butter (Choose between chicken, pork or veal)

Beef Rouladen

Homemade spaetzle

Braised red cabbage

Comfort Classic Station

Tomato soup shooters with petite grilled cheese sandwiches

Lobster mac and cheese Martini's

Mini Cherrywood bacon wrapped meatloaf with crispy onion strips

Southern fried chicken strips

Mashed potatoes & gravy

Risotto Martini Bar

Let our chef's know which of the following ingredients you would like.

They then sauté these right in front of you and top creamy parmesan Arborio rice (risotto)

With your ingredients. All served in attractive martini glass.

(choose from shitake mushrooms, bell peppers, red onion, olives, roast chicken, shrimp, Maryland crab, shaved parmesan, chives and fresh basil)

Mashed Potato Martini Bar

All served in attractive martini glass.

Choose from artichoke hearts, hearts of palm, roasted peppers, bacon, chives, red onion, capers, olives and cheeses. Choose two of our unique blends of mashed potatoes: wasabi, roasted garlic, green onion pesto, Wisconsin cheddar or original Yukon gold

Bring on the Greens

Shaken, not stirred comes our salad martini station. Our salad mixologists (chefs) will make you a unique creation. Featuring ingredients such as local greens and sprouts, tomato, assorted chef prepared dressings, fruits and crudités. This station will amaze in both appearance and freshness.

Bienvenidos Mexican Station

Queso Fresco Quesadillas with Pico De Gallo, avocado and fresh sour cream
Shredded chicken enchiladas
Saffron rice
Mini fish tacos with cilantro tomatillo salad
Carne Asada tacos with corn tortilla, marinated in lime and pepper

Vie De France

French onion Chevre crostini with roasted pepper Aioli melted Swiss
Veal Provencal
Baked halibut with olive tapenade
Mini French baguettes and croissants

Ultimate Seafood and Shellfish Station (add \$12)

Hot Seafood Selections featuring...
Lobster & crab cakes with lime cilantro remoulade
Mussels steamed in white wine and shallot butter with roasted grape tomato and garlic
Pan seared Sushi grade Ahi with wasabi cream

Chilled Seafood Selections featuring...
Chilled jumbo gulf shrimp
Ceviche accompanied with tabasco, sun-dried tomato remoulade, lime cilantro Aioli, lemons, drawn butter and classic cocktail sauce

Grecian Delight Station

Lamb shishkabobs with dill yogurt Dip
Baked cod with garlic sauce
Rice pilaf with orzo
Pita chips with roasted pepper hummus, spicy feta, Tziki sauce

Picnic Anytime

Country style braised and BBQ spare ribs, sweet, tangy and tender
Crispy honey stung fried chicken
Creamy red skinned potato salad
Vine ripe tomato, seedless cucumber and red onion chopped salad laced with Italian vinaigrette
Gourmet knot dinner rolls and herb whipped butter

Lake Front

Roasted superior white fish with butter, lemon, almonds and parsley
Steamed fresh broccoli florets
Sliced red potatoes or wild rice pilaf
Choice of any specialty green salads with hand crafted dressing
Soft pull apart dinner rolls with whipped butter

Great Plains

Thick cut seared pork medallions, smothered in roasted mild onion rings
Red skinned smashed potato
Sautéed butter green beans
Iceberg wedge salad with ripe tomatoes and bleu cheese dressing
Bakery fresh rolls and whipped butter

South Side of the City

Perfect parmesan pounded chicken breast, slow simmered in marinara, three cheeses
Wedge cut roasted parmesan and herb potatoes
Bruschetta pasta salad with large shell pasta, mozzarella, tomato, red onion, basil, vinaigrette
Grilled Vesuvio style fresh vegetable medley
Fresh tomato focaccia bread with pesto dipping oil

Order the Border

Marinated steak, sliced thin and tossed with pepper and onions
Crisp pepper jack cheese quesadilla wedges with sour cream
Homemade chunky guacamole with tri color tortilla chips and fire roasted tomato salsa
Romaine salad, roasted corn, black beans, tomato, red onion, cucumber, black olives, cilantro citrus vinaigrette

Chicago Style

Steamed Vienna beef hot dogs, Maxwell street polish and grilled Italian sausage sliders
Sided with: tomato wedges, cucumber, stewed peppers, sauerkraut, onions, ketchup, mustard, relish, spicy jardinière, soft Turano buns, creamy homemade coleslaw, Italian pasta salad and rustic kettle chips

Tuscan Vineyard Tasting

Seared beef tenderloin Carpaccio with roasted garlic salad, shaved parmesan, rustic antipasto olive
Bruschetta bar with vine ripe tomatoes, fresh basil, grilled olive oil crostini
Pesto pasta salad with wine vinaigrette

Jamaican Jerk Island

Jamaican jerk skewer with pineapple marinated with lime, cilantro and Rum
Coconut Shrimp
Macadamia crusted goat cheese lollipop skewers wrapped around green grape
Smoked bacon jam crostini
Cuban house smoked pulled pork sliders, pickle, mustard slaw
Pina Colada Cake

The Center of Moscow

Porcupine meatballs with dill cream gravy
Roasted beet crostini with goat cheese and caramelized onion
Russian pancake blini with smoked salmon, shaved red onion, caper
Poor man's caviar spread on Russian black bread (roasted eggplant and red pepper spread)
Borscht soup shooters with sour cream and green onion garnish
Reuben phyllo cups

European Mini's Dessert Station

Coffee & Decaf Coffee with Assorted Flavoring Syrups
Chocolate Stir Sticks, Whipped Cream & Cinnamon
Hand Dipped Chocolate Creations (strawberries, apricots, cashews, pretzel rods)
Mini Éclairs, Cream Puffs, French Pastries, Petit Fours

Hors D'Oeuvres A La Carte

Hors D'Oeuvres selections priced per piece (unless otherwise noted)

HOT SELECTIONS

Sliders 2.50

Mini sliders with colorful picks featuring chopped sirloin and caramelized onion, crab cake with spicy sprouts, pan roasted rosemary chicken or Memphis pulled pork with southern slaw

Wings 1.75

Choose from grilled honey BBQ, chipotle cilantro, buffalo bleu, crispy Thai, or sesame teriyahi

Crab Cakes 2.50

Maryland crab cakes pan sautéed and served with key lime cilantro remoulade

Bacon Wrapped Lollipops 2

All the craze – your choice of the following...

Tenderloin with Balsamic Glaze, scallops with brown sugar glaze or mango bbq glazed chicken

Rosemary Skewered Shrimp 2.25

Jumbo shrimp with mint pesto skewered with fresh rosemary sprigs

Thai Satay 2

Traditional Thai peanut sauce marinade – your choice of beef or chicken

Stuffed Mushrooms 1.50

Hand stuffed mushroom caps your choice of the following...

Smoked Andouille & Wisconsin cheddar, spinach, leeks & Feta, or cream cheese and crab

Asian Canape 2.25

Crisp wonton triangles – your choice of five spice seared scallops with Miso glaze, lemongrass shrimp with Thai coconut curry drizzle or sesame seared Ahi tuna with wasabi cream

Phyllo Cups 2.25

Flaky Phyllo Cups filled with your choice of the following...

Steakhouse grilled flank steak with roasted garlic and Gorgonzola

Spicy buffalo chicken with celery and Bleu cheese

Mediterranean roast pepper, grilled onion, calamata olive and Feta

Thai shrimp with Thai basil, red pepper & red chili cream

Rumaki 1.50

Bacon Wrapped Party Favorites – Choose between chicken Rumaki, maple glazed water chestnuts or club Rumaki with brown glazed smoked sausage

Assorted Petite Quiche 1.00

Swedish & Barbeque Meatballs 1.50

Prosciutto Wrapped Asparagus 1.25

Mini Muffaletta's 3.00

A New Orleans favorite! Thin sliced salami, mortadella, imported ham and provolone cheese, olive tapenade, garlic

Retro Patty Melt 2.50

Petite toasted bread layered with mini patty, aged Swiss and grilled onions

Italian Sausage Stromboli 2.75

Delicate pastry wrapped around roasted garlic mild sausage, sundried tomato, mozzarella

Hors D'Oeuvres A La Carte

Hors D'Oeuvres selections priced per piece (unless otherwise noted)

COLD SELECTIONS

Chilled Lollipops 2.25

Choose between the following...

Smoked Salmon Lollipops – spheres of goat cheese wrapped with smoked salmon and fresh dill

Caprese Lollipops – buffalo mozzarella, basil, teardrop tomato and prosciutto

Summer Sicilian – prosciutto wrapped melon

Shooters 2.50

Choose between vegetable crudité shooters with dill crème fraiche, summer gazpacho or bourbon street shrimp cocktail

Cheese & Salami Board 5 per guest

Domestic and imported cheeses – crumbled Bleu, aged cheddar, Swiss, smoked Gouda, Edam, Dill Havarti, Provolone and Brie. Presented with smoked salami, Chicago flatbreads and crackers

Fruits of the Earth 4 per guest

Seasonal display of fresh fruits such as mango, papaya, honeydew, cantaloupe, watermelon, strawberries, blackberries, red grapes and green grapes. Presented with raspberry yogurt dipping sauce.

From the Market 3.75 per guest

Vertically displayed fresh vegetable crudités of radishes, bell peppers, celery, baby carrots, broccoli, cauliflower, sugar snap peas, red and yellow pear tomatoes, and asparagus spears. Presented with dill crème fraiche

Charcuterie 5 per guest

Assorted terrines, pates, smoked sausages, salame and European creations.
Served with assorted breads, crackers, flatbreads and garnishes

Mediterranean Display 3.75 per guest

Traditional hummus, tabouli, marinated olives, grilled vegetables, pea pesto, toasted pita chips, crisp flatbreads and assorted crackers

Deconstructed Brushetta Display 4 per guest

Rustic tomato bruschetta, Mediterranean olive tapenade, roasted red pepper bruschetta and portabella mushroom bruschetta, deconstructed for an interactive experience.
Served with toasted & grilled nine grain and Tuscan focaccia bruschetta breads

Smoked Salmon Display 140 each display

Honey smoked salmon artistically presented with chef's garnishes, lemon, Chicago flatbreads and crackers, diced red onion, boiled egg, dill, capers

Chilled Jumbo Shrimp 2.75 per guest

Traditional cocktail sauce and lemon

Crazy Crostini 1.75 per guest

Toasted Italian crostini with your choice of the following...

Pear with gorgonzola cream, smoked salmon with lemon caper cream, Hawaiian teriyaki pork with jalapeno pineapple slaw or BLT with micro basil, shaved tomato and orange marmalade mayo

Stuffed Mini Croissants 2.25 per guest

Choice of mandarin chicken salad, tarragon egg salad, yellowfin tuna salad

HORS D'OEUVRES, LATE NIGHT, CANDY & DESSERT PACKAGES

These packages good for ONE hour either during cocktail hour or post dinner

PACKAGE #1 TABLED HORS D'OEUVRES 5 per guest

Cheese & Salami

Domestic and imported cheese board with crumbled bleu, aged cheddar, Swiss, smoked Gouda, Edam, Dill Havarti, Provolone and Brie. Presented with smoked salami, flatbreads and crackers

Stuffed Mushroom Caps

Signature smoked Andouille sausage and Wisconsin cheddar stuffed caps

Grilled Bruschetta

Grilled Italian bread with rustic tomato, garlic and fresh basil

PACKAGE #2 TABLED HORS D'OEUVRES 7.50 per guest

Cheese & Salami

Domestic and imported cheese board with crumbled Bleu, aged cheddar, Swiss, smoked Gouda, Edam, Dill Havarti, Provolone and Brie. Presented with smoked salami, flatbreads and crackers

Assorted Fresh Vegetable Display

Assorted vertical crudités of radishes, bell peppers, celery, carrots, broccoli, sugar snap peas, cauliflower, red and yellow pear tomatoes, and asparagus spears. Presented with dill crème fraiche

Maple Glazed Water Chestnuts

Wrapped in Applewood smoked bacon

Stuffed Mushroom Caps

Signature smoked Andouille sausage and Wisconsin cheddar stuffed caps

Smoked Salmon

Smoked salmon artistically presented with chef's garnishes, lemon, Chicago flatbreads and crackers

PACKAGE #4 BUTLER STYLE PASSED HORS D'OEUVRES 8 per guest

Rosemary Skewered Shrimp

Jumbo gulf shrimp with mint pesto skewered with fresh rosemary sprigs

Shooters

Choose between summer gazpacho or bourbon street shrimp cocktail

Chilled Lollipops

Choose between smoked salmon lollipops (cylinders of goat cheese wrapped with smoked salmon and fresh dill) or caprese lollipops (buffalo mozzarella with basil, sun dried tomato and prosciutto)

Asian Canapés

Crisp wonton triangles – your choice of five spice seared scallops with miso glaze or lemongrass shrimp with Thai coconut curry drizzle

Bacon Wrapped Lollipops

Applewood bacon and tenderloin with balsamic glaze

LATE NIGHT SPECIAL 8 per guest

Tabled Hors D'Oeuvres – 1 hour service

Deli slider style silver dollar sandwiches
Grilled honey BBQ wings
Flatbread pizzas (BBQ chicken and pepperoni)
Tortilla chips with Pico de Gallo and homemade guacamole
Artichoke dip with a twist

GOODIE STATION

Candy is displayed on round tables in various shaped clear glass decanters complete with mini candy scoops. Pricing includes petite white “Chinese take-out boxes” for guests to take home or eat while at your event. Clients can provide personalized stickers for boxes if your desire. This station will be set for 2 hours.

10 choices 5.50 per guest

12 choices 6.50 per guest

14 choices 7.50 per guest

16 choices 8.50 per guest

Selections: bazooka bubble gum, chocolate covered peanuts, twizzlers red, jelly belly, dum dums, wrapped mints, hot tamales, lemon heads, chocolate covered cashews, chocolate covered almonds, Jordan almonds, skittles, raisinets, gummi bears, rock candy, other customized choices available.

POST DINNER COFFEE & DESSERT BAR 9.25 per guest

Premium coffee and decaf
Assorted liqueurs for “adult” coffee
Whipped cream, chocolate stir sticks and cinnamon
Tiered petite desserts to include: assorted French pastries, chocolate dipped strawberries, petite cheesecakes and tarts, mini éclairs, cream puffs, assorted petit fours and fresh fruit kabobs with yogurt dip

INDIVIDUAL PASTRIES & DESSERTS \$22.00 PER DOZEN

Toffee Bars
Petit Fours
Chocolate Eclairs and Cream Puffs
Mini Cheesecakes & Fruit Tarts
Cannoli
Hand Rolled Truffles
Key Lime Bars
Super Chocolate Fudge Brownies
Chocolate Dipped Strawberries
Rich Honey Soaked Baklava Triangles with Nuts
Fresh Fruit Skewers



CATERING MENU

For Discriminating Tastes

EXECUTIVE CHEF – ANGELA M. MCCROVITZ (Sweet Revenge, LLC)

PAYMENT SCHEDULE & DEPOSIT INFORMATION

A deposit of \$500 is required at the time of confirming the date (credit cards, personal checks, money orders or cash will be accepted. Checks made out to Angela McCrovitz) 90 days prior to the event 25% is required. 30 days prior to the event 30% is required. The remainder is due FIFTEEN days before the event. Changes to the event package such as number of guests, menu etc, will not be accepted any later than 15 days prior to the event.

CLIENT INITIAL: _____

CANCELLATION POLICY

Deposits are non-refundable. If you need to cancel your event, deposit will kept until the date has been re-booked. If the date is not rebooked your deposit will be forfeited. **CLIENT INITIAL:** _____

GUARANTEED GUEST COUNT

For an event in the Main Ballroom of Pavilion, no more than 250 people may be in attendance. Any guest count over 250 may incur additional charges. Recommended number of attendees will depend on Client's preferred room configuration. Number of guests must be established no later than FIFTEEN working days prior to your event along with final arrangements. In the event of extenuating circumstances, any portion of the bill which is left unpaid will be due on the night of your event. The proposal and contract will be adjusted accordingly.

CLIENT INITIAL: _____

INCLUDED IN YOUR PACKAGE FROM MARQUETTE PAVILION

All menu selections in this packet include the following items in addition to what is listed on each package.

Some restrictions apply. All china, flatware, glassware and linen napkins (standard solid colors: white, ivory, black) associated with our services. This includes our stock pattern of china, flatware and glassware. Upgrades are available for additional costs. Wedding cakes will be cut and served by our staff at no additional charge. Cake must be provided by a licensed bakery. State law required, no personal food items except desserts will be allowed to be brought in and served. A waiver will need to be signed and given to the caterer.

Formally dressed and professional trained wait staff and personnel. Attractive, professional, elegant serving lines and stations will be provided. For wedding clients, the bride and groom will be given a complimentary Champagne toast as well as 2 chocolate covered strawberries and a miniature SMASH cake for take home purposes. **CLIENT INITIAL:** _____

LINEN PACKAGES

Linen tablecloth packages are to be ordered through the Marquette Pavilion ONLY. Client will be provided pricing and color samples for review upon booking of facility. All orders require a deposit. **CLIENT INITIAL:** _____

SIT DOWN DINNERS

Our menus are priced based on events with one entrée choice for sit downs. If you choose more than one entrée, we require you to provide place cards or identification as to what each guest has ordered. Please be accurate on your guest count. **CLIENT INITIAL:** _____

LEFT OVER FOOD

It is the caterer's policy and the policy of the State of Indiana Health Department that any food left over from an event is not allowed to be taken by the guest, and remains property of the Caterer. As such we do not allow food to be taken off the premises and do not provide to-go containers. Any cake or dessert provided by the client will have to assume packaging for take home purposes. **CLIENT INITIAL:** _____

SIGNED CONTRACTS

We require that a signed contract accompany your deposit. This contract can be changed with count and menu changes up to FIFTEEN working days prior to the event. **CLIENT INITIAL:** _____

SERVICE CHARGES

Menu pricing is subject to 20% service charge and standard sales taxes. Should your event require additional or increased labor, this will be billed accordingly. Service charges and labor charges are not staff gratuity. We leave the gratuity to each individual clients discretion. **CLIENT INITIAL:** _____

PRICING

All pricing is subject to change based on unexplained seasonal issues. Any change to menu items may incur additional costs. All tastings are provided free of charge for 4 people if client has booked event. If the client has NOT BOOKED the event a fee of \$100 will be assessed. If the event becomes booked, the amount will be applied to the total bill. **CLIENT INITIAL:** _____

SECURITY

Security for any event will be provided by Marquette Park Pavilion. One security officer must be present for every 100 persons in attendance at the event. Marquette Park Pavilion reserves the right to refuse admittance and will handle all unruly behavior appropriately. **CLIENT INITIAL:** _____

ADDITIONAL CHARGES

In addition to the costs set forth on the Proposal, client shall be responsible for the costs of repair for any damages incurred by the event from guests. **CLIENT INITIAL:** _____

MISCELLANEOUS

Any additional decoration done by any person(s) other than the caterer or Marquette staff must be first approved by management. NO glitter, confetti of any kind are allowed.

The Marquette Park Pavilion is a SMOKE FREE FACILITY.

If client plans to display art at the event, client must consult with caterer and Marquette Pavilion staff prior to the event. If client brings in sound equipment, client must consult with Pavilion sound technicians.

Deliveries and drop offs must be scheduled so a representative will be present.

The Pavilion staff will not store any event related materials, food or personal items. **CLIENT INITIAL:** _____

BY SIGNING BELOW I AGREE TO THE ABOVE RENTAL CLAUSES:

CLIENT'S PRINTED NAME

CLIENT'S SIGNATURE

DATE

CATERER

DATE

WE THANK YOU FOR THE OPPORTUNITY TO SERVE YOU ON THIS VERY IMPORTANT DAY! WE ARE CERTAIN THIS WILL BE A ONE-OF-KIND EVENT!



CATERING MENU

For Discriminating Tastes

EXECUTIVE CHEF – ANGELA M. MCCROVITZ (Sweet Revenge, LLC)

Bar Service (Upgrades available upon request)

3 Hour Bar service is based on a four (4) hour food and beverage package.

The bar service is closed during dinner. \$14.00 per person

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel

Beer: Miller Lite, MGD

3 Hour Standard Bar service (complimentary wedding champagne toast included) \$18.00 per person

Liquors: Bacardi, Seagram's Gin, Canadian Club, Cutty Sark, J&B, Kahlua, Seagram's 7, Seagram's VO, Smirnoff Vodka

Wines: Cabernet Sauvignon, Merlot, Moscato, Chardonnay, White Zinfandel

Beer: Miller Lite, MGD, Coors Light, Heineken, Corona

Cash Bar (Bartender fee of \$75 for events of 150 people and under) additional bartender(s) required for parties 150 people and over

Beer \$3

Wine \$4

Soft Drinks \$2

Mixed Drinks \$5

Martini \$6

Champagne Toast Case \$125

Non Alcoholic Champagne Toast Case \$110

These prices are based on Well Liquor. Will increase for Call or Premium Liquor.

Cocktail Hour: 1 hour beer and wine \$8 per person