



THE CURATOR OF LUXURY EXPERIENCES

DAPPER EATS

ALL MENUS ARE CUSTOMIZABLE



CATERING OPERATION

ALL MENUS ARE CUSTOMIZABLE

SALADS

Please select one

HOUSE

Mixed Greens, Tomatoes, Cucumbers, Croutons, and Dried Cranberries

CEASAR

Romaine, Croutons, Parmesan, Tossed in a Caesar Dressing

SPINACH SALAD

Fresh Spinach, accompanied by red onion, orange slices, feta cheese, dried cranberry, topped with Chef's Hennessey Balsamic Vinaigrette (+\$3.50)

VEGETABLE

Please select one

GLAZED CARROTS

VEGETABLE MEDLEY

ROASTED SEASONAL VEGETABLE

Broccoli, Asparagus, Green Beans

SAUTEED SPINACH (+\$3/PP)

STARCH

Please select one

ROASTED POTATOES

GARLIC MASHED POTATOES

RICE PILAF

MASHED SWEET POTATO

MAC & CHEESE

BAKED SWEET OR WHITE POTATO

MAIN COURSE

Chicken option

Please select one entree

HERB-ROASTED CHICKEN BREAST

TRADITIONAL BAKED CHICKEN

APRICOT-GLAZED CHICKEN

JERK CHICKEN

STUFFED AIRLINE CHICKEN
with spinach, cream cheese, and herbs

Seafood Option

ATLANTIC SALMON FILET

4-6OZ.LOBSTER TAIL

WHITE FISH FILET

BLACKENED CATFISH & SHRIMP

Beef Option

BRAISED BEEF SHORT RIBS

BEEF TENDERLOIN

RACK OF LAMB/LOLLIPOPS MKP

Vegetarian Option

EGGPLANT LASAGNA

GRILLED VEGETABLES OVER BROWN RICE

VEGGIE ALFREDO



CATERING OPERATION
PRICING

CHICKEN

MAIN COURSE

PLATED \$41
BUFFET \$31
FAMILY STYLE \$35

BEEF

MAIN COURSE

PLATED \$44
BUFFET \$36
FAMILY STYLE \$38

SEAFOOD

MKP

VEGETARIAN

MAIN COURSE

\$28

PLATED DUAL ENTREE

MAIN COURSE

STARTING AT \$53

CAKE CUTTING FEE

\$100

MENU PRICE PER PERSON INCLUDES:

SALAD, DINNER ROLLS, AND
BUTTER
CHINA, GLASSWARE, AND
SILVERWARE
(LEMONADE, SWEET TEA,
WATER, COFFEE, OR HOT TEA)
COMPLIMENTARY SERVED AT
EACH TABLE OR IN DISPENSERS
AT EACH BAR
COMPLIMENTARY SCOOP OF
ICE CREAM

PLUS 24% SERVICE GRATUITY
AND 7% FOOD & BEVERAGE TAX



2023

WEDDING PACKAGES

● Bronze Package \$59

*Butler Style Cheeses & Brushetta
Family Style Choice of 2 Meats
Three Hour Beer & Wine Bar*

● Gold Package \$70

*2 Appetizer Selections
Plated Meal
Three Hour Standard Bar*

● Platinum Package \$93

*3 Appetizer Selections
Cocktail Hour
Plated Meal
Three Hour Premium Top Shelf Bar
Champagne Toast*

PLUS 24% SERVICE GRATUITY AND 7% FOOD & BEVERAGE TAX

CATERING OPERATION

2023 MEMORIAL LUNCHEON

\$23.50 PER PERSON
AVAILABLE UNTIL 2:00PM

Whether you are looking to celebrate the life of a loved one or looking to have a quality meal after leaving funeral services, we want to be here for you. Our Memorial Luncheon Package allows for your close friends and family to enjoy a buffet in Marquette's fully equipped Formal Lounge.



PROTEIN

PLEASE SELECT 2

BAKED CHICKEN
FRIED CHICKEN
MEATBALLS—PLAIN, BBQ, OR
SWEDISH.
ROAST BEEF
SMOKED SAUSAGE & PEPPERS
FRIED CATFISH FILLET

STARCH

PLEASE SELECT 1

GARLIC MASHED POTATO
RICE PILAF
AU GRATIN POTATO
MAC & CHEESE
CORNBREAD DRESSING

VEGETABLE

PLEASE SELECT 1

SOUTHERN GREEN BEANS
CALIFORNIA VEGETABLE
MEDLEY
STEAMED BROCCOLI
CORN IN A SAVORY BUTTER
SAUCE

PLUS 24% SERVICE GRATUITY AND 7% FOOD & BEVERAGE TAX

CATERING OPERATION
LUNCH PACKAGES

LIGHT LUNCH

\$20 PER PERSON

CHOICE OF SOUP OR SALAD

All options are served with French Fries or Potato Chips, Drink, and Cookie

CHICKEN SALAD CROISSANT

CALIFORNIA WRAP

Turkey, lettuce, tomato, avocado, and cheese served in a spinach tortilla

DAPPER BURGER

8oz fresh ground round topped with cheese, lettuce, tomato, onion, and condiments

BOXED LUNCH

\$15 PER PERSON

A perfect grab-and-go option for those that are on the move.

Piled high deli meat sandwiches on a brioche or kaiser roll with chips, cookie, condiments and pickle.

CORPORATE SNACK & BREAK STATION

\$10 PER PERSON

FIESTA BREAK

Chips & Salsa, Melted Cheese, Spinach Dip, Sour Cream, and Guacamole with assorted drinks.

SWEET & SALTY BREAK

Assorted Cookies, Brownies, Potato Chips, Nuts, Iced Tea and Coffee.

HEALTH BREAK

Fresh Sliced Fruit, Fresh Veggie Tray and Dip, Granola Bars, Coffee, and Water

Whether you're hosting a corporate function, meeting, or an intimate daytime function, we have a menu option that allows you to feed your guests.

All lunch packages have a minimum guest count of 75 people and must be served before 3PM.



PLUS 24% SERVICE GRATUITY AND
7% FOOD & BEVERAGE TAX

CATERING OPERATION

HEARTY LUNCH

\$25 PER PERSON

Whether you're hosting a corporate function, meeting, or an intimate daytime function, we have a menu option that allows you to feed your guests.

All lunch packages have a minimum guest count of 75 people and must be served before 3PM.



PROTEIN *PLEASE SELECT TWO*

BAKED CHICKEN
FRIED CHICKEN
MEATBALLS—PLAIN, BBQ, OR
SWEDISH
ROAST BEEF
SMOKED SAUSAGE & PEPPERS

STARCH *PLEASE SELECT ONE*

GARLIC MASHED POTATO
RICE PILAF
AU GRATIN POTATO
MAC & CHEESE

VEGETABLE *PLEASE SELECT ONE*

SOUTHERN GREEN BEANS
CALIFORNIA VEGETABLE MEDLEY
STEAMED BROCCOLI
CORN IN A SAVORY BUTTER SAUCE

SALAD, ROLLS, BUTTER, AND DRINK
INCLUDED

PLUS 24% SERVICE GRATUITY AND 7% FOOD & BEVERAGE TAX



CATERING OPERATION
**THE ULTIMATE SOUL FOOD
EXPERIENCE**

SALAD COURSE

PLEASE SELECT ONE

- MIXED GREENS SALAD
- POTATO SALAD
- COLE SLAW

ENTREE

PLEASE CHOOSE 2

- FRIED CATFISH
- BLACKENED CATFISH
- FRIED CHICKEN
- BAKED CHICKEN
- JERK CHICKEN
- ST. LOUIS SPARE RIBS
- PULLED PORK
- HONEY GLAZED HAM
- ROAST BEEF
- BEEF OR TURKEY MEATLOAF

ACCOMPANIMENT

PLEASE CHOOSE 3

- COLLARD GREENS
- SOUTHERN GREEN BEANS
- BAKED BEANS
- MASHED POTATOES
- RED BEANS & RICE
- AU GRATIN POTATOES
- CANDIED YAMS
- SPAGHETTI
- MAC & CHEESE
- CORNBREAD DRESSING

BUFFET \$35.00 | FAMILY \$39.50

Invite your guests to enjoy a true soul food experience that gives nourishment to the soul while enjoying our beautiful venue.



**PLUS 24% SERVICE GRATUITY AND
7% FOOD & BEVERAGE TAX**



CATERING OPERATION

MENU ENHANCEMENTS & STATIONS

MINIMUM GUEST COUNT OF 75

MADE TO ORDER TACO OR QUESADILLA STATION: \$11.75 PER PERSON

Includes Chips & Salsa

2 Protein Choices of Steak, Pork, and Chicken

Corn or Flour Tortilla

Pico De Gallo, Cilantro, Sour Cream, Grilled Fajita Veggies

MAC & CHEESE STATION: \$12 PER PERSON

Traditional Mac & Cheese with Gourmet Toppings:

Candied Bacon, Italian Sausage, Bread Crumbs, Grilled Mushrooms, & Crunchy Onions

SOUL BOWL STATION: \$15 PER PERSON

An Instagramable Soul Food Moment that layers Chef's Sweet Potato Cornbread, Collard Greens, Yams, and Mac & Cheese in a stemless wine glass.

SHRIMP & GRITS MARTINI BAR: \$13 PER PERSON

Shrimp & Grits complemented with the guest's choice of toppings.

Toppings: Bacon, Chives, Cheese, Andouille Sausage

BUILD YOUR OWN SLIDER STATION: \$11 PER PERSON

Grilled Beef Patty on a brioche bun with the guest's choice of toppings.

Toppings: Bacon, American Cheese, Shredded Lettuce, Tomato, Red Onion, Pickle.

Mayo, BBQ Sauce, Mustard, and Ketchup

OMELET STATION: \$9 PER PERSON

An omelet built with guest's choice of toppings.

Toppings: Bacon, Chives, Cheese, Diced Onion, Spinach, Tomato, Ground Sausage

CARVING STATION: MKP

Beef, Prime Rib, Turkey, Ham

PLUS 24% SERVICE GRATUITY AND 7% FOOD & BEVERAGE TAX



CATERING OPERATION

BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

\$13.50 PER PERSON

A spread of Danishes, Muffins, Bagels, and assorted Juices
Coffee and Tea included.

CORPORATE BREAKFAST

\$16.50 PER PERSON

Pork or Turkey Bacon, Sausage, Scrambled Eggs, Hash Brown
or Oven Roasted Potatoes, Toast and Jam.
Juice, Coffee, and Tea included.

PRESIDENTIAL BREAKFAST

\$20 PER PERSON

French Toast, Pork or Turkey Bacon, Sausage, Scrambled Eggs,
Hash Brown or Oven Roasted Potatoes, Assorted Danishes,
Muffins, Fresh Fruit.
Juice, Coffee, and Tea included.

BRUNCH BUFFET

\$25.50 per person

Served until 4:00 PM

**PROTEINS:
(PLEASE CHOOSE 2)**

PORK BACON

TURKEY BACON

PORK SAUSAGE

TURKEY SAUSAGE

FRIED CHICKEN

BAKED CHICKEN

SHRIMP & GRITS

SLICED HAM

**ACCOMPANIMENTS :
(PLEASE CHOOSE 5)**

BELGIAN WAFFLES

FRENCH TOAST

PANCAKES

SCRAMBLES EGGS

HASH BROWN

OVEN ROASTED POTATOES

SPINACH & CHEESE QUICHE

MAC & CHEESE

COLLARD GREENS

ROASTED SEASONAL VEGETABLE

Plus 24% Service Gratuity and 7% Food & Beverage Tax



CATERING OPERATION

HORS D'OUERVE & PASSED APPETIZER OPTIONS

MINIMUM GUEST COUNT OF 50

Perhaps you are having an intimate function and want to utilize our formal lounge, we have the perfect pairings that can enhance the ambiance and give your guests the ultimate Dapper Eats experience. All options below can be served as passed appetizers or as a decorative station.

**\$12.50 PER PERSON FOR 2 CHOICES,
ONLY AVAILABLE WITH DINNER PACKAGES**

\$17.00 PER PERSON FOR 3 CHOICES

\$24.50 PER PERSON FOR 5 CHOICES

- Chicken Salad Croissant
- Herbed Shrimp and Sausage Kabobs
- Jerk Chicken Tenderloin Skewer
- Herb Roasted Tenderloin Skewer
- Buffalo Chicken Eggrolls
- Philly Cheesesteak Eggrolls
- Bruschetta and Crackers
- Grilled Cheese & Tomato Soup Shooter
- Mini Quesadilla
- Shrimp & Grits Martini
- Mini Soul Bowl (Cornbread + Greens + Yams + Mac & Cheese)
- Fruit Kabob
- Vegetable Shooter with Ranch Dipping Sauce
- Chicken Wings (Herbed, Buffalo, Honey Gold, Jerk, or BBQ)
- Italian Meatballs (BBQ, Swedish, or Sweet & Sour)
- Vegetable Spring Roll
- Cucumber Salad Rolls in a Hennessy Balsamic Vinaigrette
- Cheeseburger Slider
- Jerk Chicken Salad Slider
- Beef Brisket Slider
- Fruit Tower
- Fresh Veggie Tower
- *Glazed Lamb Lollipops
- *Mini Crab Cakes
- *Mini Maine Lobster Rolls

*ADDITIONAL CHARGES MAY BE INCURRED, BASED UPON MKP.
PLUS 24% SERVICE GRATUITY AND 7% FOOD & BEVERAGE TAX

ASK ABOUT OUR DECORATIVE DISPLAYS THAT CAN ENHANCE YOUR EVENT!



CATERING OPERATION

BAR PACKAGES

3 HOUR STANDARD BEER & WINE PACKAGE

\$18.50 PER PERSON
BAR CLOSED DURING DINNER

WINE:

CABARET SAUVIGNON

MERLOT

MOSCATO

CHARDONNAY

WHITE ZINFANDEL

BEER:

MILLER LITE

MILLER GENUINE DRAFT

AMSTEL LIGHT

*Upgrades available with additional hours
starting at \$11 per person*

**WE OFFER A
VARIETY OF
PACKAGES
THAT
ENHANCE
EVERY EVENT.**



CATERING OPERATION

BAR PACKAGES

3 HOUR STANDARD BAR PACKAGE

Wine & Beer

\$25.00 PER PERSON
BAR CLOSED DURING DINNER

WINE:
CABARET SAUVIGNON

MERLOT

MOSCATO

CHARDONNAY

WHITE ZINFANDEL

BEER:

MILLER LITE

MILLER GENUINE DRAFT

AMSTEL LIGHT

3 HOUR STANDARD BAR PACKAGE

Liquor

LIQUORS:

SEAGRAMS 7

WHISKEY

JACK DANIELS

JIM BEAN BOURBON

J&B SCOTCH

TANQUERAY GIN

SMIRNOFF

BEEFEATER GIN

TITO'S VODKA

BACARDI LIGHT & GOLD RUM

MALIBU RUM

JOSE CUERVO TEQUILA

BAR MIXES, GARNISHES, SODA, AND JUICE



CATERING OPERATION

BAR PACKAGES

3 HOUR PREMIUM PACKAGES

31.00 PER PERSON
BAR CLOSED DURING DINNER

GREY GOOSE

VODKA

BOMBAY

SAPPHIRE GIN

CAPTAIN MORGAN
RUM

JOHNNIE WALKER

CROWN ROYAL
WHISKEY

WILD TURKEY
BOURBON

MAKERS MARK
BOURBON

GLENLIVET WHISKEY

1800 REPOSADO TEQUILA

PATRON TEQUILA CHAMBORD

COINTREAU

HENNESSEY

REMY MARTIN COGNAC



PLUS 24% SERVICE GRATUITY AND
7% FOOD & BEVERAGE TAX



CATERING OPERATION
CASH BAR

CASH BAR

DOMESTIC BEER \$4

IMPORTED BEER \$5

MIXED DRINKS WELL \$7

MIXED DRINKS TOP SHELF \$10

GLASS OF WINE \$7

SOFT DRINKS \$2

SIGNATURE DRINKS VARIES

CHAMPAGNE TOAST \$20 PER BOTTLE

CHAMPAGNE TOAST CASE MKP

TAB BAR

FORMAL LOUNGE/TERRACE
\$375

BALLROOM
\$575

ADDITIONAL BARTENDERS REQUIRED FOR EVENTS
HOSTING 100 GUESTS OR MORE.
\$75 PER ADDITIONAL BARTENDER

CATERING OPERATION

EXTRANEIOUS SERVICES AVAILABLE

Here is a snapshot of some of our luxury event inventory that will be available at discounted rates for customers who book through Marquette Park Pavilion and Dapper Eats. Clear, resin, and chivari chair prices range from \$3-\$6 per chair, while our stainless-steel options will be offered at a competitive \$10 per chair. Our event rentals will help elevate any event's ambiance and will attract a clientele desiring the exclusive offering.



DAPPER EATS CATERING POLICIES & PROCEDURES

Hours: Dapper Eats Catering is available any time. Additional fees may apply for evening and weekend events. The Dapper Eats Catering office is open Monday-Friday 9:00am- 5:00pm.

Placing an order: All catering orders must be placed at least 5 working days in advance. Working days are Monday-Friday 9:00am- 5:00pm. Catering orders are processed through the Marquette Park Office Manager. Inquiries can be submitted through our website, dappermiller.com.

Late orders: If your event is 3-4 working days away, additional late charges may incur.

Event time: It is our goal to have every catered event ready 15 minutes prior to the confirmed serve time. When placing an order, make sure you are providing an accurate start and serve time for your event.

Extended meals: We allow 2 hours of service for every catering order. Additional charges may be incurred for additional meal time.

Confirmation of catering order: Once you receive your catering invoice, check to make sure the information is correct. A signature on the invoice and or payment are required within 48 hours of receipt. By signing the invoice, you are agreeing to Dapper Eats' catering policies. You are also confirming the information provided on the invoice is correct. If the required paperwork is not submitted on time, your catering may be cancelled. Customers agree to finalize menu three weeks prior to event.

Guaranteed attendance: Your catering invoice is a business agreement. Dapper Eats Catering agrees to serve your guests and do everything possible to ensure your event is successful. In turn, you agree to guarantee the number of guests to be served. A guaranteed attendance must be submitted no later than 3 weeks prior to your event. This number will be considered a guarantee, not subject to reduction. If guest count exceeds the confirmed amount on the day of event, the signed party will be responsible for paying the agreed price per person plus sales tax, gratuity, and a \$50 set-up fee.

Cancellations: All cancellations must be made at least 3 weeks in advance. If the cancellation is made 2 weeks in advance, you will be billed 50% of the invoice total. If the cancellation is made 1 week in advance, or on the day of the event, the full amount of the invoice will be billed.

Alcohol: All beer, wine, and alcohol must be provided by Dapper Eats on Marquette Park premises. In the event that a guest brings outside alcoholic beverages, the beverage can be confiscated and the guest can be escorted off of the premises.

Equipment and supplies: Dapper Eats provides necessary catering equipment for all events and does not loan equipment. Equipment may not be removed from any catered event. All catered events come complete with the necessary supplies and equipment. As the Event Contact, you are responsible for any damages done by you or your guests.

DAPPER EATS CATERING POLICIES & PROCEDURES

Equipment and supplies: Dapper Eats provides necessary catering equipment for all events and does not loan equipment. Equipment may not be removed from any catered event. All catered events come complete with the necessary supplies and equipment. As the Event Contact, you are responsible for any damages done by you or your guests.

Pricing and availability: All prices are subject to change. Due to seasonality, certain items may not be available.

Substitutions: Substitutions to the catering menu can be negotiated and will be confirmed in your invoice.

Policy changes: Dapper Eats catering policies are subject to change without notice, but will NOT affect existing bookings that have been confirmed. Always refer to posted Dapper Eats catering policies before placing an order.

Acceptable forms of payment: The method of payment will be established with Dapper Eats when placing an order. The full balance is due 14 working days in advance of your event. Acceptable forms of payment include: cash, check (made payable to Dapper Eats), or major credit card.

Dapper Eats Catering Staff: If event is off-site, Dapper Eats catering staff will set-up your catering order, and return to clean-up. Staff will remain at the event to assist in serving any hot buffet meals, if clarified in invoice and at booking.

Additional fees:

The current sales tax rate is 7%.

A 10% processing service charge will be added to all payments other than cash.

A 24% service charge is added to all events.



DapperEats

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contact@dappermiller.com

dappermiller.com