

All Day Meeting Package I

Early Morning I

Fresh Orange and Grapefruit Juices
Assorted Breakfast Pastries
Seasonal Fresh Fruit Display including Melons and Berries
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Mid Morning I

Assorted Fruit Juices
Assorted Soft Drinks
Granola Bars and Individual Low Fat Flavored Yogurts
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Afternoon I

Jumbo Cookies to include:
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter
Freshly Popped Popcorn with Flavored Shakers
Assorted Soft Drinks
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$34 per person

\$48 per person (includes lunch)*

*Groups of 25 or less, a plated banquet lunch is available in 120 West or in a private banquet room

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase risk of food born illness

All Day Premium Meeting Package II

Early Morning II

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Granola and Organic “Traders Point” Yogurt Parfait

Salami and Cream Cheese Bagels

Fresh sliced Fruit plates

Fresh Orange Juice

Mid Morning II

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Chocolate Milk Shots

Doughnut Holes

Miniature Quiches

Strawberry-Pineapple Skewers

Afternoon II

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Individual Vegetable Crudités with Ranch Dip

Baguette Sandwich with Brie

Apple Mousse

Lemonade

\$ 44 per person

\$58 per person (includes lunch)*

*Groups of 25 or less, a plated lunch is available in 120 West or in a private banquet room

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Breakfast Buffets

Circle City Continental

Fresh Orange, Grapefruit and Cranberry Juices
Seasonal Fresh Fruit Display including Melons and Berries

Choose one of the following Bakery Displays:

Assorted Muffins and Danishes

or

Doughnuts and Pecan Rolls

or

Assorted sliced Fruit Breads

Bagels, Cream Cheese, fresh fruit Preserves and plenty of Toasters

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 17 per person

Hilton Continental

Individual seasonal Fruit Plates

Individual plated assorted Pastries and Muffins

Assorted Bagels topped with Smoked Salmon, Brie and Salami

Banana-Strawberry Smoothie shots

Assorted bottled Fruit Juices and Spring Water

Assorted Diet and Regular Soft Drinks

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 20

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Breakfast Buffets (continued)

The Healthy Morning Continental

Organic Yogurt Smoothie Shots
Individual Homemade Muesli
Fresh Fruit and Date Salad in Honey-Ginger Dressing
Bran and Banana-Nut Muffins
Hot steaming Oatmeal with Cinnamon, Raisins and Brown Sugar
2%, Skim and Soy Milk

Selection of Freshly Chilled Juices
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 20

The Market Fresh Breakfast Buffet

Fresh Orange, Grapefruit and Cranberry Juices
Seasonal Fresh Fruit Display, including Melons and Berries
House-made Granola and Assorted Cold Cereals with 2% and Skim Milk

Farm Fresh Scrambled Eggs
Breakfast Potatoes
Smoked Bacon
Country Sausages

Assorted fresh Danish
Toaster Station to include plenty of Toasters, White and Wheat Breads,
Bagels and English Muffins
Whipped Butter, whipped Honey-Cinnamon Butter
Cream Cheese and fresh fruit Preserves
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 24

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Breakfast Buffets (continued)

Indiana Morning Buffet

Fresh Orange, Grapefruit and Cranberry Juices
Seasonal Fresh Fruit Display, including Melons and Berries

Farmers Benedict
Poached Eggs, Indiana Corn Grits Cakes, Fresh Tomato slices
with sharp White Cheddar Sauce
Fresh baked Biscuits with Sausage Gravy
Hot Oatmeal with Brown Sugar and Raisins

Toaster Station to include plenty of Toasters, White and Wheat Breads,
Bagels and English Muffins
Whipped Butter, whipped Honey-Cinnamon Butter
Cream Cheese and fresh fruit Preserves
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 24 per person

Breakfast Buffet Enhancements

Assorted Cereals and homemade Granola with Raisins, Brown Sugar, Whole & Skim Milk	\$ 4 per person
Hot fresh Oatmeal with Cinnamon, Raisins and Brown Sugar, Whole and Skim Milk	\$ 4 per person
Hot Indiana Grits with Whipped Butter and Cheddar Cheese	\$ 4 per person
Ham and Cheese Croissant	\$ 4 each
Breakfast Burrito	\$ 4 each
Sausage and Cheese Biscuit	\$ 3.75 each
Biscuits and Sausage Gravy	\$ 3.50 per person
French Toast with Syrup	\$ 3 per person
Plain and Blueberry Pancakes with Syrup	\$ 3.50 per person
Omelets and Waffle Station made to order with a wide variety of fresh ingredients (Minimum of 30 people)	\$ 4 per person
Smoked Salmon Display with Capers, Red Onions, Chopped Eggs and Bagels	\$ 5 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Served Breakfast

All Served Breakfasts include:

Basket of Pastries and fresh baked Buttermilk Biscuits
Butter, Fruit Preserves
Fresh Orange or Grapefruit Juice
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

The Breakfast Table

Scrambled Eggs with Chives
Crisp smoked Bacon and Sausage Link
Breakfast Potatoes

\$ 17 per person

French Toast

Cinnamon French Toast
with Maple Syrup and poached Pear
Crisp smoked Bacon and Sausage Link

\$ 17 per person

Santa Fe Breakfast

Fruit Cup with Berries and fresh Mint
Breakfast Burrito with Eggs, Chorizo, Onion and Monterey Jack Cheese
with Salsa and Sour Cream
Breakfast Potatoes

\$ 17 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Served Breakfast (continued)

All Served Breakfasts include:

Basket of Pastries and fresh baked Buttermilk Biscuits
Butter, Fruit Preserves
Fresh Orange or Grapefruit Juice
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Farmers Benedict

Poached Eggs over Indiana Grits Cakes and grilled Tomato
topped with a Sharp White Cheddar Sauce
Crisp smoked Bacon and Sausage Links
Breakfast Potatoes
\$ 17 per person

Stuffed Croissant

Fruit Cup with Berries and fresh Mint
Flaky Croissant Sandwich
with Scrambled Eggs, shaved Ham and Cheddar Cheese
Breakfast Potatoes
\$ 17 per person

Cheese Blintzes

Fruit Cup with Berries and fresh Mint
Cheese filled Crepes topped with Black Cherries
Crisp smoked Bacon and Sausage Links
\$ 17 per person

Board of Directors

Grilled 8oz Top Sirloin Steak
with poached Egg, broiled Tomato and Grits Cake
Sauce Béarnaise
\$ 22 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

A la carte AM break items

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Tea	\$ 48 per gallon
Iced Tea	\$ 48 per gallon
Fresh Orange Juice	\$ 28 per ½ gallon
Cranberry, Apple and Grapefruit Juices	\$ 28 per ½ gallon
Tomato and V-8 Juices	\$ 28 per ½ gallon
Assorted Bottled Juices	\$ 4 each
Fresh Lemonade	\$ 40 per gallon
Homemade Fruit Punch	\$ 45 per gallon
Bottled Spring Water	\$ 3 each
Bottled Pellegrino Mineral Water	\$ 4 each
Vitamin Water (assorted Flavors)	\$ 4 each
Enviga Sparkling Green Tea	\$ 5 each
Red Bull Energy Drink	\$ 5 each
Assorted Diet and Regular Soft Drinks	\$ 3 each
Made to order Mimosa and Bloody Mary's (Minimum of 30 people)	\$ 7 per person

Bakery

Assorted Danish	\$ 32 per dozen
Assorted Muffins	\$ 32 per dozen
Assorted Doughnuts	\$ 32 per dozen
Bagels with Cream Cheeses and fresh fruit Preserves	\$ 34 per dozen
Croissants with Cream Cheese with fresh fruit Preserves	\$ 34 per dozen
Blueberry Scones	\$ 34 per dozen
Sticky Buns	\$ 32 per dozen
Assorted sliced Fruit Breads	\$ 32 per dozen

Healthy

Selection of whole fresh seasonal Fruit	\$ 2.50 per person
Sliced Fresh Seasonal Fruit and Berries with Banana-Yogurt Dip	\$ 4 per person
Individual Fruit Yogurt	\$ 3 each
Assorted Fruit and Granola Bars	\$ 2.50 each
Individual Granola and Organic Yogurt Parfait	\$ 5 each
Homemade Muesli	\$ 5 each

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Mid Morning and Afternoon Break suggestions

Coffee Break

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea
Assorted Coffee Syrups and flavored Creamers
Assorted Biscotti

\$ 5.50 per person

Cookies and Milk

Jumbo Cookies fresh from the Oven
Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin and Peanut Butter
Whole Milk, Chocolate Milk
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 12 per person

Circle City Snack

Soft Pretzels with assorted Mustards and Cheese Sauce
Homemade Potato Chips with Ranch and Blue Cheese Dips
Assorted Soft Drinks and bottled Spring Water

\$ 11 per person

Chocolate Heaven

White and Dark Chocolate Fountains
with fresh cubed Fruit, Marshmallows and Pound Cake
Chocolate Fudge Brownie, Miniature Chocolate Crème Brulee
Chocolate Covered Strawberries
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea
For guarantees of less than 25 people, a \$ 50.00 surcharge will apply

\$ 14 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
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Afternoon Break suggestions (continued)

Hollywood Snacks

Freshly popped Popcorn
Assorted premium Candy Bars
Assorted Soft Drinks and bottled Water
\$ 13 per person

Power-up Break

Power Bars
Seasonal fresh whole Fruits
Assorted Vitamin Waters
Red Bull Energy Drink
Enviga Sparkling Green Tea
Bottled Spring Water
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea
\$ 15 per person

Smoothie Station

Smoothies prepared to order with
Organic Yogurt, Orange Juice, Honey,
Banana, Strawberry, Pineapple, Blueberry
Fresh Fruit Kabobs
For guarantees of less than 25 people, a \$ 50.00 surcharge will apply
\$ 13 per person

Naked Juice Station

Fresh pressed Juices prepared to order
Orange Juice, Carrot Juice, Pineapple Juice
Wheat Grass Juice
Fresh whole Oranges and Bananas
For guarantees of less than 25 people, a \$ 50.00 surcharge will apply
\$ 14 per person

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Afternoon Break suggestions (continued)

Healthy Station

Assorted Granola Bars, Chef's Special Trail Mix,
Fresh Fruit Skewers with Honey Yogurt Dip
Banana-Strawberry Yogurt Smoothies
Bottled Water

\$ 12 per person

An Italian Afternoon

Antipasto Skewers
Prosciutto Ham and Mozzarella on Ciabatta
Orange Panna Cotta
Starbucks Frappuccino
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

\$ 14 per person

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may increase food born illness.

A la carte PM Break Items

Freshly Brewed Coffee, Decaffeinated Coffee and Tea	\$ 48 per gallon
Assorted Bottled Juices	\$ 4 each
Fresh Lemonade	\$ 40 per gallon
Homemade Fruit Punch	\$ 45 per gallon
Bottled Spring Water	\$ 3 each
Bottled Pellegrino Mineral Water	\$ 4 each
Vitamin Water (assorted Flavors)	\$ 4 each
Enviga Sparkling Green Tea	\$ 5 each
Red Bull Energy Drink	\$ 5 each
Assorted Diet and Regular Soft Drinks	\$ 3 each

Lemon Squares	\$ 30 per dozen
White Chocolate Blondies	\$ 30 per dozen
Double Strength Chocolate Brownies	\$ 30 per dozen
Assorted Jumbo Cookies	\$ 33 per dozen
Milky Way, Snickers Bars, M&M's and Hershey Bars	\$ 3.50 each
Grilled Antipasto Skewers	\$ 30 per dozen
Bags of Potato Chips with French Onion Dip	\$ 2.25 per person
Bags of Pretzels with Ranch Dip	\$ 2.25 per person
Large soft Pretzels with yellow Mustard	\$ 37 per dozen
Premium Ice Cream Bars	\$ 5.50 each
Chili con Queso with tri colored Corn Tortilla chips	\$ 2.50 per person
Tortilla Chips with Salsa and Guacamole	\$ 2.50 per person
Freshly popped Popcorn	\$ 1.75 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Lunch

All Luncheons include:

Fresh Rolls with Butter

Freshly brewed premium Coffee, Decaffeinated, hot or iced Tea

Lunch I

\$ 23.00

•Minestrone Soup

•Chicken Caesar Salad

*Grilled Chicken over Romaine Lettuce with Croutons, Shaved Parmesan,
Baby Tomatoes and Classic Caesar Dressing*

•Minted Melon Salad topped with Lemon Sorbet

Lunch II

\$ 23.00

•Apple-Butternut Squash Bisque

•Farm Fresh Cobb Salad

*Sprouts, hard cooked Eggs, Scallions, Bacon, Turkey, Tomatoes, Bleu Cheese and Avocados on a bed
of crisp iceberg lettuce*

•Red Berry Compote with Crème Anglaise

Lunch III

\$ 22.00

•Broccoli-Cheese Soup

•Turkey & Ham Wrap with Potato Chips

*Shaved Smoked Turkey Breast and Ham rolled in a Spinach Tortilla with Honey Mustard, diced
Tomatoes, shredded Cheddar Cheese and shredded Lettuce*

•Fresh Marinated Strawberries with whipped Cream

Lunch IV

\$ 24.00

•Classic Caesar Salad

•Chicken Fettuccini Alfredo

Grilled Chicken tossed with Fettuccini Pasta, Alfredo Sauce, young vegetables and fresh Herbs

•Tiramisu

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Lunch (continued)

All Luncheons include:

Fresh Rolls with Butter
Freshly brewed premium Coffee, Decaffeinated, hot or iced Tea

Lunch V **\$ 25.00**

•Midwest Salad

*Field Greens with Roma Tomatoes, Goat Cheese and Scallions
with Balsamic Vinaigrette and Ranch Dressing*

•Grilled Chicken Marsala

Chicken Breast grilled over Mushroom Risotto served with Asparagus and light Marsala Sauce

•Chocolate Mousse Cake

Lunch VI **\$ 26.00**

•Mandarin Salad

Field Greens with Mandarin Oranges, Toasted Almonds, Dried Cranberries and Raspberry Vinaigrette

•Pan Seared Salmon Filet

with Tomato-Herb Risotto, Saffron Cream and Asparagus

•New York Cheesecake with Strawberry Sauce

Lunch VII **\$ 27.00**

•Baby Spinach Salad

tossed with Bleu cheese Vinaigrette, Bacon Bits, sliced Strawberries and Honey roasted Walnuts

•Roasted Pork Loin

*roasted with house rub, sliced and served on a Bed of braised Red Cabbage and Apple-Caraway Sauce,
Broccoli Florets, Red Skin Mashed Potato*

•Triple Chocolate Cake

Lunch VIII **\$ 33.00**

•Lobster Bisque

•Roasted sliced Sirloin of Beef

with scalloped Potatoes, Wild Mushroom Sauce with Asparagus and roasted Carrots

•Turtle Cheesecake

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Lunch Buffets

All Lunch Buffets are a minimum of 25 guests-
A surcharge of \$4.00 per person will be added for groups under 25

The Market Street Deli \$ 26.00

Chef's Soup du Jour
Yukon Gold Potato Salad
Traditional Cole Slaw
Bowtie Pasta Salad

Roast Beef, Cured Ham, Smoked Turkey Breast, Salami, Mortadella and Capiccolla
Swiss, Cheddar and American Cheeses
Tuna Salad
Shredded Lettuce, Tomatoes, sliced Red Onions and Pickles
Dijon Mustard, Mayonnaise, Horseradish
Regional Bread Assortment
Potato Chips

Chocolate Fudge Brownies, New York Cheesecake
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced tea

On the Go Lunch Buffet \$ 27.00

Chicken-Noodle Soup
Baby Spinach Salad with Blue Cheese Dressing
Potato Salad

Roasted Vegetable and Portabella Mushroom Wrap
Roast Beef and Cheddar Cheese on Rye
Tuna Salad Croissant
Smoked Turkey, Ham and Cheese Hoagie

Fresh Fruit Salad
Assorted Freshly Baked Cookies and Brownies
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced tea

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may increase food born illness.

Lunch Buffets (continued)

All Lunch Buffets are a minimum of 25 guests-
A surcharge of \$4.00 per person will be added for groups under 25

Indiana Salad and Soup Buffet \$ 25.00

Two Selections of Chef's Soup du Jour
Mixed Salad Greens, Crisp Iceberg Lettuce, Romaine Lettuce
Salad Fixings:
Baby Shrimp, Herb grilled Chicken strips, Bacon Bits, cubed Ham, diced Tomatoes,
sliced Cucumbers, Raddish, Broccoli Florets, sliced Mushrooms, quartered Eggs,
Sprouts, Bleu Cheese Crumble, shredded Cheddar Cheese, assorted Olives, Croutons
Balsamic Vinaigrette, Ranch Dressing, and French Dressing
Assorted Rolls and Breads, Crackers, fresh Butter

Marinated Fresh Fruit Salad, Key Lime Pie and Chocolate Mousse
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Victory Field Buffet \$ 26.00

Coleslaw
Potato Salad
Hamburgers
Swiss, American and Cheddar Cheeses
Bacon and Sautéed Mushrooms
Brats served over Sauerkraut
Appropriate Buns
Sliced Tomatoes, Onions, Lettuce and Pickles
Ketchup, Dijon and whole grain Mustards, Mayonnaise
Baked Beans
Corn on the Cob
Assorted Cheesecakes
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Lunch Buffets (continued)

All Buffets are a minimum of 25 guests-
A surcharge of \$4.00 per person will be added for groups under 25

Far East Buffet \$ 30.00

Curried Butternut Squash Soup
Mesclun Salad with Sesame Dressing
Cucumber and Coriander Salad

Vegetable Lo Mein with Sweet Peanut Sauce
Chicken Stir Fry with General Tso Sauce
Teriyaki Beef Stir-Fry
Basmati Rice

Mango Mousse
Fried Banana Tempura
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced tea

Fajita Lunch Buffet \$ 28.00

Tossed Chipotle Chili Caesar Salad
Roasted Corn Salad

Steak Fajitas with Peppers and Onions
Chicken Fajitas with Peppers and Onions
Warm Flour Tortilla
Grated Cheddar Cheese, Sour Cream, Shredded Lettuce, diced Tomatoes,
Salsa and Guacamole
Cumin spiced Mexican Rice with Cilantro
Refried Beans

Flan with Caramel Sauce
Warm Sopaipillas drizzled with Honey
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Lunch Buffets (continued)

All Buffets are a minimum of 25 guests-
A surcharge of \$4.00 per person will be added for groups under 25

Toscana Buffet \$ 29.00

White Bean and Sun Dried Tomato Soup
Tomato-Mozzarella Salad with fresh Basil
Marinated Grilled Vegetables

Buttered Gnocchi with Parmesan and fresh Tomato Sauce
Grilled Chicken over Fettuccini Alfredo
Lasagna with Meat Sauce
Sautéed Squash Vegetable with Thyme
Breadsticks and Rolls, extra Virgin Olive Oil

Tiramisu and Cheesecake
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

All American Buffet \$ 30.00

New England Clam Chowder
Bean Salad
Cucumber-Dill Salad in Yogurt Dressing

Roasted Tom Turkey with Gravy and Cranberry Sauce
Roast Sirloin with a Wild Mushroom Sauce
Garlic Mashed Potato
Chef's Selection of seasonal Vegetables
Rolls and Butter

Carrot Cake, Chocolate Mousse Cake
Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

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may increase food born illness.

Dinner

All Dinners include:

Fresh Rolls with Butter

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Dinner I \$ 34.00

•Caesar Salad

Crisp Romaine Lettuce, Herb Croutons and shaved Parmesan, tossed in Caesar Dressing

•Shrimp and Chicken Fettuccini

with Basil-Pesto Alfredo Sauce

•Chocolate Mousse Cake

Dinner II \$ 34.00

•Garden Salad

Mixed Greens with Red Onions, Baby Tomatoes, Black Olives and Feta Cheese served with Balsamic Vinaigrette and Ranch Dressing

•Sautéed Chicken Breast

served with Yukon Gold Mashed Potatoes, Mushroom-Marsala Sauce and Asparagus

•New York Cheesecake with Strawberry Coulis

Dinner III \$ 35.00

•Hearts of Romaine

Wedge cut of Romaine Heart with Goat Cheese Crumbles diced Tomatoes and Scallions served with Italian and Raspberry Vinaigrettes

•Chicken Breast Roulade

stuffed with Artichoke Hearts, Spinach and Boursin Cheese, served with Tomato-herb Risotto, Broccoli Rabe and Madeira Jus

•Tiramisu

Dinner IV \$ 35.00

• Baby Spinach Salad

tossed with Bleu cheese Vinaigrette, Bacon Bits, sliced Strawberries and Honey roasted Walnuts

•Apricot stuffed Pork Loin

over braised Red Cabbage, Gratin Potatoes, Broccoli Rabe, roasted Carrots and an Apple-Caraway Jus

•Black Forest Torte

with Vanilla Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Dinner (continued)

All Dinners include:

Fresh Rolls with Butter

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Dinner V

\$ 36.00

•Baby Spinach Salad

marinated Portabella Mushrooms, Bacon Bits, Red Onions, Roasted Pepper and Balsamic Vinaigrette

•Roasted sliced Sirloin of Beef

over roasted Shallot Mashed Potatoes, Wild Mushroom Sauce with Asparagus and roasted Carrots

•German Chocolate Cake

Dinner VI

\$ 42.00

•Crisp Iceberg and Field Green Salad

with sliced Cucumbers, shredded Carrots, Tomatoes, Croutons, Bleu Cheese and Raspberry Dressing

•Prime Rib of Beef

roasted, seasoned and served Medium with Garlic Mashed Potatoes, Asparagus,

Au Jus and Horseradish Cream Sauce

•Carrot Cake

Dinner VII

\$ 48.00

•Boston Bibb Lettuce

Hearts of Palm, Red Peppers, Pine Nuts and Pancetta Bacon with Sun Dried Tomato Vinaigrette

•Filet Mignon

Pinot noir Demi-Glace, Truffled whipped Yukon Gold Potatoes,

sautéed Baby Spinach and Vegetable Pearls

•Chocolate Mousse

with Crème Anglaise

Dinner VIII

\$ 39.00

•Garden Salad

Mixed Greens with Red Onions, Baby Tomatoes, Black Olives and Feta Cheese served with Balsamic Vinaigrette and Ranch Dressing

•Duo of Salmon and Chicken Roulade

Herb Crusted Salmon Filet and Chicken Roulade filled with Goat Cheese and Vegetable Julienne served with Garlic Mashed Potato, Asparagus, Herb Cream Sauce and Roasted Red Pepper Sauce

•Turtle Cheesecake

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Dinner (continued)

All Dinners include:

Fresh Rolls with Butter

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Dinner IX \$ 48.00

•Caesar Salad

Crisp Romaine Lettuce, Herb Croutons and shaved Parmesan, tossed in Caesar Dressing

•Grilled Petite Beef Tenderloin and Salmon Duet

Herb Risotto, Asparagus, Merlot Sauce and Lemon-Dill Cream Sauce

•Coffee Bavarian and Chocolate Mousse Timbale

Bourbon Vanilla Sauce

Dinner X

•Roasted Tomato and Saffron Bisque \$ 54.00

Croutons and Chives

•Baby Spinach Salad

Tossed with Bleu Cheese Vinaigrette, Bacon Bits, sliced Strawberries and Honey roasted Walnuts

•Duet of Petite Filet Mignon & Shrimp Cake

Herb Risotto, Asparagus, Merlot Jus and Honey-Dijon Cream Sauce

•Dessert Trio

Campari-Orange Panna Cotta, Frozen Lime Parfait and Praline Mousse

Dinner Enhancements

•Lobster Bisque \$ 7.00

•Anise infused Crab Bisque with Lobster Meat \$ 8.00

•Chilled Shrimp Salad Cocktail \$ 8.00

Shrimp Salad with fresh Dill, Celery and Calypso Sauce served in a Martini Glass with toasted Baguette

•Wild Mushroom Vol-au Vent \$ 9.00

Creamy Ragout of Exotic Mushrooms over Flaky Puff Pastry

•Lobster Ravioli \$ 9.00

with roasted Garlic Cream

•Lemon Sorbet Intermezzo \$ 3.50

Personalized Preference Menu

We are here to serve you. If you prefer to personalize or create your own menu, please feel free to contact our Catering Sales Team.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Dinner Buffets

All Dinner Buffets are a minimum of 30 guests-
A surcharge of \$5.00 per person will be added for groups under 30

Italian Buffet

\$ 43.00

Antipasto Display

Chef's variation of fine Italian specialties to include: Balsamic marinated Mushrooms, Lemon-Fennel Salad, marinated Artichoke Hearts, Tomato-Mozzarella display, Prosciutto and Melon, marinated grilled Vegetables and more

Field Greens

With Kalamati Olives, sliced Cucumbers, baby tomatoes, seasoned Croutons, shaved Parmesan, Pepper Julienne, Balsamic and Italian Vinaigrette

Italian Wedding Soup

Grilled Chicken with Portabella-Marsala Sauce

Herb baked Cod topped with Fennel, Olive and Tomato Stew

Toscana style braised Beef Brisket

Herb Risotto

Buttered Gnocchi with Parmesan and fresh Tomato Sauce

Penne Pasta in Alfredo Sauce with Basil Pesto

Sautéed Squash Vegetable with Thyme

Assorted Italian Breads, Olive Oil and Butter

Tiramisu

Citrus Panna Cotta

Espresso Bavarian

Amaretto Chocolate Mousse

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

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may increase food born illness.

Dinner Buffets (continued)

All Dinner Buffets are a minimum of 30 guests-
A surcharge of \$5.00 per person will be added for groups under 30

“The Star-Spangled Banner” Buffet \$ 42.00

New Mexican Caesar Salad

Romaine, shaved Parmesan, Olives, Croutons and Red Chili Caesar Dressing

Roasted Corn and Kidney Bean Salad

Waldorf Salad

North Eastern Lobster Bisque

Smoked Beef Brisket with Kentucky Bourbon BBQ Sauce

Traditional roasted Tom Turkey with Gravy and Cranberry Sauce

Louisiana Style Cilantro Grilled Salmon over Gumbo Risotto

Yukon Gold Mashed Potatoes

Seasonal Vegetable Medley

Assorted Dinner Rolls and Butter

Boston Cream Pie

New York Style Cheesecake

Apple Pie

Bread Pudding with Vanilla Sauce

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Dinner Buffets (continued)

All Dinner Buffets are a minimum of 30 guests-
A surcharge of \$5.00 per person will be added for groups under 30

Asian Buffet \$ 45.00

Curried Butternut Squash Soup
Mesclun Salad with Sesame Dressing
Hearts of Palm, toasted Almonds, Mandarin Orange, Celery, Sprouts
Cucumber and Coriander Salad
Assorted fresh Sushi and California Rolls
Pickled Ginger, Wasabi, Soy Sauce and Sweet Chili Sauce

Vegetable Lo Mein with Sweet Peanut Sauce
Curried Chicken and Pineapple Ragout
Teriyaki Beef Stir-Fry
Sesame-Ginger Shrimp Skewers on sautéed Bok Choy
Fried Rice
Steamed Snow peas and Carrots

Mango Mousse
Fried Banana Tempura
Ginger Crème Bruleè
Chocolate Mousse with Orange Zest

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea

ENHANCE YOUR BUFFET MENU

Gourmet Coffee Station

Freshly brewed premium Coffee, regular, decaffeinated, hot or iced Tea
With Brandied Whipped Cream, an Assortment of Flavored Syrups, Chocolate
Shavings, Rock Candy Swizzle Sticks, Orange Peel, and Cinnamon Sticks.

\$7 additional with any lunch or dinner selection

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase food born illness.

Reception

COLD HORS D'OEUVRES

All selections are priced per piece

**Bruchetta with Tomato,
Olive and Feta Cheese**
\$3

**Grilled Asparagus wrapped in Bresaola,
rolled in Parmesan**
\$3.50

Salami-Cream Cheese Cornet on Toast
\$3

Jumbo Crab Salad on Belgian Endives
\$3

Ham-Cheese-Grape Tidbits
\$3

**Smoked Salmon Mousse in a Savoy Shell
with fresh Dill**
\$3.50

Prosciutto and Melon Skewers
\$3.50

Pickled Vegetable Wrap
\$3.50

**Sesame Ahi Tuna with a Mango-
Wasabi Relish served in an Oriental
Soup spoon**
\$3.75

**Silver dollar finger Sandwiches.
Ham, Turkey and Roast Beef**
\$3.50

Bay Shrimp Cocktail Salad in a Tartlet
\$3.50

**Lobster Medallion on English Cucumber
with Caviar**
\$3.75

**Smoked Duck with Cranberry Relish
on Grostini**
\$3.50

**Chilled Jumbo Shrimp with Cocktail
Sauce**
\$3.75

Snow Crab Claws
\$3.75

**Oysters on the Half Shell with Cocktail
Sauce**
\$3.25

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may increase food born illness.

Reception

HOT HORS D'OEUVRES

All selections are priced per piece

**Cocktail Franks en Croute
with Dijon Mustard
\$2.50**

**Hawaiian Chicken Brochette
with Pineapple in Teriyaki Marinade
\$3 per piece**

**Meatballs in BBQ Sauce
\$3**

**Spinach and Feta in Phyllo
\$3**

**Steamed Pot Stickers
with Soy dipping Sauce
\$3**

**Chicken Tenderloin Sate with
Peanut Sauce
\$3**

**Miniature Chesapeake Crab Cake
with Dill Remoulade
\$3.50 per piece**

**Spring Rolls with Sweet Chili Sauce
\$3**

**Chicken Tenders
with Honey Mustard Sauce
\$3.50**

**Baby Back Ribs basted with
Ginger Hoisin BBQ Sauce
\$3.75**

**Seafood stuffed Mushroom Caps
\$3.75**

**Mushroom Caps Florentine
\$3.50**

**Bacon wrapped Scallops
\$3.75**

**Skewered Chicken Tandori
(Curried Yogurt Marinade)
\$3.75**

**Bacon wrapped BBQ Shrimp
\$3.75**

**Brie with Raspberries & Almonds in
Puff Pastry
\$3.75 per piece**

**Beef and Mushroom en Croute
\$ 4 per piece**

**Baby Lamb Chop
Goat Cheese Crusted
\$ 4.50 per piece**

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may increase food born illness.

Reception continued

RECEPTION DISPLAYS

International Cheese Board	\$5 per person
An array of Domestic and Imported Cheeses, Served with a variety of Crackers and French Bread	
Vegetable Crudités	\$4 per person
Assorted fresh Vegetables Served with Bleu Cheese and Ranch Dip	
Fresh Fruit Display	\$4.50 per person
An array of sliced and whole fresh Fruits, garnished with Berries. Served with a Banana Yogurt Dip	
Baked Brie En Croute	\$110 each
Whole Wheel of Brie baked and stuffed with Raspberries, wrapped in Puff Pastry, Served with a Raspberry Coulis, French Bread and Crackers (serves 30 people)	
Antipasto Display	\$4.50 per person
Prosciutto on Melon Wedges, Tomato and Mozzarella with fresh Basil, Salami, oven-dried Roma Tomatoes, marinated Artichoke hearts, roasted Button Mushrooms in Balsamic Vinaigrette with a variety of grilled marinated Vegetables. All served with sliced Baguettes and Ciabatta Bread, extra Virgin Olive Oil	
Whole Poached Salmon	\$250 each
Whole Salmon, Poached and glazed in Court Bouillon Garnished with Vodka Aspic and Bay Shrimp (serves 30-40 people)	

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may increase food born illness.

Reception continued

SPECIALTY AND CARVING STATIONS

Prices are based on 3 Stations or more per function (Minimum of 50 persons)

*Some Stations Require a Uniformed Attendant at \$ 75 Per Attendant

One Attendant per 100 guests is recommended

Salad and Bread Station \$12.50 per person

Caesar Salad with Caesar Dressing
Mixed Field Greens Salad with choice of Dressing
Bacon Bits, Cheddar Cheese, Chopped Egg, sliced Onion, Mixed Olives, Tomato,
Cucumber, Radish, Parmesan Cheese and Herb Croutons
Marinated Mushroom Salad, Greek Salad and Cucumber-Dill in Yogurt
Olive Loaf, Ciabatta, Lavosch and Focaccia Breads
Regular and Tomato Butter, extra Virgin Olive Oil

Pasta Station* \$13 per person

Cheese stuffed Tortellini, Penne, and Angel Hair Pasta
Grilled Chicken, Baby Shrimp, and Prosciutto
Selection of fresh Vegetables
Marinara, Pesto and Alfredo Sauces
Breadsticks, extra Virgin Olive Oil
*Cooked to order by a uniformed Chef

Stir Fry Station \$12.50 per person

Chicken with Plum Sauce
Pork with a Mango Chili Sauce
Beef and Broccoli with Teriyaki
Steamed Rice, Stir fried Oriental Vegetables
Egg Rolls with Sweet Chili Sauce

Mashed Potato Station \$ 13 per person

Whipped Yukon Gold, Red Bliss Potato and Mashed Sweet Potato
Served in Martini Glasses with following Toppings:
Diced smoked Bacon, Roasted Red Peppers, Scallions, roasted diced Garlic, Sour
Cream, Cheddar Cheese, Bleu Cheese Crumble, Marshmallows, Raisins, and Gravy

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may increase food born illness.

Reception continued

SPECIALTY AND CARVING STATIONS continued

Prices are based on 3 Stations or more per function (Minimum of 50 persons)

*Some Stations Require a Uniformed Attendant at \$ 75 Per Attendant

One Attendant per 100 guests is recommended

Sushi and Potsticker Station *	\$ 15.50 per person
Assorted Handmade California Rolls and fresh Sushi with Wasabi, Pickled Ginger and Soy Dipping Sauce Sesame Oil pan fried Vegetable Potsticker *prepared by a uniformed Chef	
Honey Glazed Whole Ham*	\$200 each
Mustard and Honey glazed and baked Served with a Honey Pecan Bourbon Sauce and Country Biscuits *carved by a uniformed Chef (serves approximately 60)	
Herb Crusted Pork Loin	\$ 210 each
Fruit Chutney and Garlic Aioli, Assorted sliced Rolls (serves approximately 25)	
Whole Roasted Tom Turkey*	\$ 220 each
Gravy, Cranberry Sauce, Whole Grain Mustard and Mayonnaise, Assorted sliced Rolls *carved by a uniformed Chef (serves approximately 30)	
House Smoked and Roasted Tenderloin of Beef*	\$280 each
Dijon Mustard, Horse Radish Sauce, Assorted sliced Rolls *carved by a uniformed Chef (serves approximately 25)	
Whole Roasted New York Sirloin of Beef*	\$315 each
Cabernet Sauce, Roasted Garlic Mayonnaise Whole-grain Mustard, Assorted sliced Rolls *carved by a uniformed Chef (serves approximately 40)	
Steamship Round of Beef*	\$600 each
Au jus, Horseradish Sauce and Whole-grain Mustard, Assorted sliced Rolls *carved by a uniformed Chef (serves approximately 150)	

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Reception continued

SPECIALTY AND CARVING STATIONS continued

Prices are based on 3 Stations or more per function (Minimum of 50 person)

Sweet Table \$14.50 per person

Cream Swans, Chocolate Éclairs, Lemon Bars, Pecan Diamonds,
Fruit Tarts, Double Chocolate Brownies, Assorted Cookies
Freshly brewed premium Coffee, regular, decaffeinated, hot and iced Tea
(Minimum of 2 pieces of Dessert per person)

Gourmet Coffee Station \$9 per person

Freshly brewed premium Coffee, regular, decaffeinated, Hot or Iced Tea
With Brandied Whipped Cream, an Assortment of Flavored Syrups, Chocolate
Shavings, Rock Candy Swizzle Sticks, Orange Peel, and Cinnamon Sticks

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Banquet Beverages

Host Bar		Cash Bar	
Premium	\$7	Premium	\$7.50
Call	\$6	Call	\$6.50
Domestic Beer	\$4.25	Domestic Beer	\$4.75
Imported Beer	\$4.50	Imported Beer	\$5.00
Wine	\$6	Wine	\$6.50
Cordials	\$8	Cordials	\$8.50
Mineral Water	\$3	Mineral Water	\$3.50
Soda	\$3	Soda	\$3

Banquet Bars

	Call Brands	Premium Brands
Vodka	Absolut	Ketel One
Gin	Bombay Original	Bombay Sapphire
Rum	Bacardi	Mount Gay
Tequila	Cuervo Gold	Cuervo "1800"
Bourbon	Jack Daniels	Makers Mark
Whiskey	Seagram VO	Crown Royal
Scotch	Johnny Walker Red	Chivas Regal

- Cordials and Liqueurs are available upon request
- Other beers can be substituted upon request and availability
- Hotel Brand wines will be served with all bars
- Refer to catering wine list for further selections and/or upgrades
- All Banquet Bars include choice of:
 - Three domestic Beer Selections
 - One Import/Premium Beer Selection
 - One Non-Alcoholic Beer
- All Liquor brand names are subject to change without notice based upon availability.
- Bartender Charge of \$50 per bar. The fee will be waived if \$350 minimum is met, per bar, on host bars only.
- Cashier Fee of \$50.00 per bar for cash bars
- One bartender per 100 guests is required



Package Rates

Prices per person, per hour

Full Bar Service

	Call Brands	Premium Brands
1 hour of service	\$15	\$17
2 hours of service	\$22	\$24
3 hours of service	\$27	\$29
Each additional hour	\$5	\$6

Beer/Wine/Soda Service

1 hour of service	\$13
2 hours of service	\$17
3 hours of service	\$21
Each additional hour	\$5

Additional Beverage Options

Non-Alcoholic Fruit Punch	\$30 per gallon
Champagne Punch	\$50 per gallon
Fresh Brewed Coffee	\$48 per gallon
Iced Tea	\$48 per gallon
Fresh Lemonade	\$40 per gallon

BANQUET AND CATERING POLICIES

Food and Beverage Service

The Hilton Indianapolis is responsible for the quality and freshness of the food served to our guests. All food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages is the responsibility of the hotel. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside.

Administrative Fees

All catering and banquet charges are subject to the customary service fees and state sales tax.

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure on your contract will automatically become the guarantee.

Menu Pricing

Pricing is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Prices cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements and/or internet services for your event. A 20% surcharge fee will be assessed for any audio-visual equipment that is brought into the hotel from an outside source. This charge is based on 20% of our current audio-visual equipment prices. Audio-visual equipment is subject to a 22% service fee.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during, or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event. Security services for all events must be approved in advance by your Catering or Sales Manager.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceiling, or equipment with nails, staples, tape or any other substance or device.

Package Handling

All arriving packages must have the following information:

Name of Group, date of the event/function, Catering or Sales Manager's name, name of the on-site contact and the number of packages must appear on each package. Fees apply as outlined in your Sales/Catering Contract. Boxes will not be accepted prior to three business days before the function.