



CATERING EVENTS PACKAGES  
*2013*

## **PASSED HORS D'OEUVRES**

Indiana Market & Catering Offers a Wide Variety of Hors d'Oeuvres Options.  
Listed Below Are Some of Our Most Popular Choices.  
These Delightful Nibbles Are Categorized by the Following Groups:  
Vegetarian, Poultry, Beef/Lamb/Pork and Seafood

### **Bounty of the Field**

#### **Four Cheese and Roasted Garlic Puffs**

*A Delicate Blend of Cheeses Wrapped in Puff Pastry*

#### **Zucchini Pizzettes**

*Topped with Kalamata Olives*

#### **Seared Goat Cheese Polenta**

*With Herb & Mushroom Ragout*

#### **Butternut Squash Bruschetta**

*Topped with Broccoli Rabe & Taleggio Cheese*

#### **Mushroom Truffle Risotto Puffs**

#### **Fontina Arancini**

*Crispy Rice Balls Served with Roasted Tomato Aioli*

#### **Endive Stuffed with Goat Cheese, Figs and Honeyed Pecans**

#### **Bite Sized Black Bean Empanadas**

*Black Beans, Mild Spices and Cheese Wrapped in Pastry Dough*

#### **Falafel Crisps**

*With Roasted Garlic Hummus, Tahini, Tomato & Cucumber*

#### **Grapefruit and Shaved Fennel Salad**

*Fennel and Grapefruit Drizzled w/Olive Oil and Served in a Ceramic Spoon*

#### **Grilled Pear Crostini**

*With Fresh Ricotta, Truffle Honey & Fried Rosemary*

#### **Heirloom Tomato and Watermelon Salad Bites**

*Watermelon, Tomato & Feta Skewers Drizzled with Balsamic Vinegar*

#### **Caramelized Onion and Gorgonzola Pizzette**

#### **Asian Mushroom Bites**

*With Sriracha Sauce and Grilled Pineapple on Chinese Spoon*

**Birds of a Feather**

**Chicken Shu Mai**

*Served with a Green Chile Soy Sauce*

**Mediterranean Chicken Salad**

*Tender Chunks of Chicken with Capers, Olives and Tomatoes in a Crunchy Shell*

**Crispy Duck Breast on Crostini**

*Topped with a Spicy Peanut Mole*

**Sautéed Chicken Skewers with Fresh Herbs**

*Served with Black Truffle Aioli*

**Sauteed Chicken Cakes**

*With Heirloom Tomato Salad and Fresh Thyme*

**Chicken & Lemongrass Potsticker**

*Served with Lemon Ponzu Sauce*

**Chicken Marsala Skewer**

*Sauteed Chicken and Mushrooms Served in a Shot Glass with Marsala Sauce*

**Pride of the Ranch**

**Cider Braised Short Ribs**

*Presented on a Savory Thyme Biscuit*

**Herb Crusted Filet Mignon**

*On Crostini with Horseradish Mustard Sauce and Arugula Chiffonade*

**Lamb Meatball**

*With Cured Lemon and Herb Gremolata*

**Miniature Beef Sliders**

*Bite-sized Burgers with Cornichon and Cherry Tomato Garnish*

**Sliced Steak Gyro**

*Wrapped in Grilled Flatbread with Feta, Pickled Onion and Yogurt Sauce*

**Beef Empanadas**

*Tender Pastry Filled with Spiced Ground Beef, Green Olives and Onions*

**Classy Philly Cheese Steak**

*Toasted Brioche Buns Filled with Grilled Steak & Homemade Mushroom Cheese Sauce*

**Lamb Tagine on Papadam Crisp**

*Moroccan Braised Lamb with Apricots and Figs*

## **Fruits de Mer**

### **Salmon Sashimi**

*With Lemon Charcoal, Thai Chilies, Grilled Pineapple and Sweet Soy Sauce  
Served on a Plantain Crisp*

### **Crispy Bite-Size Crab Fritters**

*With a Citrus Caper Remoulade*

### **Grilled Fish Tacos**

*With Tangy Mango Slaw and Jalapeno Crema  
In Miniature Corn Shells*

### **Handmade Shrimp & Chive Dumplings**

*Served with a Sesame Soy Sauce*

### **Lobster Macaroni and Cheese**

*Served in a Martini Glass*

### **Seared Scallop**

*With Summer Corn and Chilies*

### **New England Lobster Roll**

*Served on Grilled, Buttered Brioche Buns*

### **Classic Shrimp Cocktail**

*Served in a Shot Glass with Classic Horseradish Cocktail Sauce*

### **Seared Tuna Skewers**

*Pistachio-Crusted Tuna Drizzled with Balsamic Vinaigrette*

### **Pretzel Crab Cake**

*With Mango Mustard Sauce*

### **Caribbean Clam Fritters**

*With Coconut Lime Dipping Sauce*

### **Peppered Shrimp "Shots"**

*Served on a Bamboo Skewer with Saffron Crema*

### **Smoked Salmon Croque Monsieur**

*Toasted Bite-Size Sandwiches Filled with Salmon and Gruyere*

## **STATIONARY HORS D' OEUVRES**

### **Antipasto**

*Italian Cured Meats, Marinated Cellugini, Chunks of Parmesan, Asparagus Wrapped with Prosciutto, Grilled Vegetable Skewers, Artichoke Hearts, Marinated Olives, Fire-Roasted Peppers, Genoa Breadsticks and Crusty Italian Bread*

### **Bread Spread**

*An Assortment of Artisanal Breads Including Rosemary Focaccia, French Baguettes, Flatbreads, Breadsticks, Pita Chips & Olive Bread  
Served with a Variety of Pickles and a Choice of Three of the Following:  
Hummus, Red Pepper Dip, Pesto Aioli, Nut Butter,  
Herbed Olive Oil, Shallot-Parsley Butter or Olive Aioli*

### **Brie en Croute with Green Fig Mustard and Toasted Sliced Almonds**

*Served with Crusty French Baguettes, Crackers and Toasts*

### **Bruschetta Station**

*A Choice of Focaccia, Italian Sliced Baguettes or Crostini with Four Toppings:  
Roasted Red Pepper; Portobello Mushrooms with Rosemary Aioli;  
Tomato Basil; and Lemon Artichoke Pesto*

### **Cheese and Fruit Platter**

*A Variety of Artisanal and Farmhouse Cheeses Beautifully Garnished  
Served with Seasonal Fruit, Crackers and Toasts*

### **Chicken Skewer Basket**

*Skewers of Tender Chunks of Chicken Seasoned with Your Choice of Sauces:  
BBQ, Spicy Peanut, Aioli or Honey Mustard*

### **Crudités**

*A Variety of the Market's Freshest Seasonal Vegetables  
Served with Your Choice of Any Two Dips:  
Red Pepper, Spicy Peanut, Grilled Onion, Saffron Aioli, Green Herb and Blue Cheese*

### **Fish Platter**

*Nova, Smoked Trout, Herring and Whitefish Salad,  
Cream Cheese, Sliced Red Onion, Tomato, Black Bread and Bagels*

### **French Charcuterie Assortment**

*A Selection of Pâtés, Sausages, French Cheeses, Provençal Chicken Skewers,  
Pizza Pinwheels, Olives, Cornichon, Grainy Mustard and Aioli  
Served with Crackers, Toasts, and French Baguettes*

### **Mediterranean Cheese Platter**

*A Luscious Assortment of French and Italian Cheeses Served with  
Herbed Olive Mix, Grilled Artichokes, Roasted Red Peppers and Roasted Yellow Tomatoes  
Served with Flatbreads, Crackers, Baguettes & Toasts*

### **Mediterranean Sampler**

*Provençal Chicken, Marinated Beef Skewers, Smoked White Bean Spread, Crostini,  
Roasted Eggplant Caponata, Marinated Cellugini, Gaeta Olives, Caperberries and Focaccia*

### **Miniature Sandwich Platter**

*One-Bite Versions of Our Popular Standard-Size Sandwiches  
Favorites Include: Grilled Vegetable; Salmon Mousse;  
Prosciutto with Fig Jam; Smoked Turkey & Dijon Mustard*

### **Pacific Rim**

*Bahn Mi Sandwiches, Poached Shrimp with Toasted Sesame Sauce, Sesame Noodles,  
Vegetable Sushi, Wasabi Peas and Rice Cracker Snacks Served with Soy Sauce*

### **Pizza Pinwheels**

*Our Savory Stuffed Pizzas Filled with Italian Meats or Vegetables*

### **The Platinum Grill**

*Grilled Shrimp Skewers with a Chipotle Cocktail Sauce, Grilled Vegetables,  
Grilled Tuna & Red Pepper Kabobs, Curried Chicken Skewers, Grilled Sirloin, Focaccia,  
Chilled Asparagus, Baby Carrots and Endive with a Spicy Caesar Dip and Pesto Mayonnaise*

### **A Selection of Dips**

*Choose Four of the Following: Fresh Guacamole with Lime and Cilantro, Pico de Gallo, Hummus,  
Red Pepper, Spicy Bean, Eggplant Caponata, Olive Aioli and Baba Ghanoush  
Served with Pita Chips, Corn Chips, Flatbreads or Endive*

### **Savory Snack Bar**

*Please Select Four of the Following:*

*Tomato Focaccia, Root Vegetable Chips, Pennsylvania-Dutch Pretzels,  
Spicy Nut & Candied Ginger Mix, Marinated Bocconcini, Dried Fruit,  
Pita Crisps, Fresh Plantain Chips, Spiced Peanuts, Cheddar Cheese Straws,  
Japanese Rice Cracker Snacks, Mixed Herbed Olives or Crispy Bread Sticks*

### **The Southwestern Combo**

*This Winning Platter Includes Santa Fe Chicken Skewers,  
Skewered Strips of Flank Steak, Corn Bread, Guacamole, Salsa Fresca,  
Spicy Black Bean Dip, Spiced Pita Chips and Corn Chips*

### **Steamed Shrimp**

*This All-time Classic with a New Twist Features a Saffron Aioli,  
Coarse Mustard Remoulade and Cocktail Sauce with Fresh Horseradish*

### **The Tea Sandwich Sampler**

*Please Choose Three of the Following:*

*Roast Turkey, Lettuce and Tomato on Ficelle; Pâté with Plum Jam on Brioche Toast;  
Grilled Vegetables on Ciabatta; Prosciutto, Fig Jam and Arugula on Country White;  
Chicken Salad on Brioche; Tomato, Mozzarella and Basil on Baguette;  
Smoked Salmon on Black Bread*

### **Dessert Table**

*Almond Macarons, Bittersweet Chocolate Truffles, Miniature Chocolate Mousse,  
Miniature Assorted Rugelach, a Variety of Bite Sized Fruit Tarts,  
Chewy Cookies and Rich Chocolate Brownies*

## **INTERACTIVE BUFFET STATIONS**

*The Following Tables are Abundant Displays of Some of the World's Most Exciting Cuisines Prepared by our Talented Team of Chefs*

### **Carving Stations**

*Your Choice of One of the Following Carved to Order by Our Staff:*

*Grilled Salmon with a Green Herb Sauce; Roasted Salmon with a Ginger Miso Sauce; Roasted Tenderloin of Beef with a Wild Mushroom Demi Glaze; Leg of Lamb with Mint Chutney; Roast Turkey Roulade with Orange Cranberry Chutney; Maple Glazed Ham with Grain Mustard*

### **Cajun Jambalaya Station**

*Festive Party Dish Served from Large Clay Pots and Made to Order with Bowls of Shrimp, Andouille Sausage, Cajun Grilled Chicken, Shredded Duck and Grilled Wild Mushrooms*

### **Fondue Station**

*A Selection of Cheese Fondues Offering Sweet Red Pepper and Monterey Jack, Gouda, Traditional Gruyere and New York State Cheddar*

*Served with Assorted Crudités, Roasted Vegetables, Seasonal Fruit and Crusty French Bread*

### **Martini Risotto Station**

*Prepared to Order by Our Chef in Large Cast Iron Pans and*

*Served with a Variety of Toppings: Roasted Corn and Fava Beans with Sage; Oven Roasted Wild Mushrooms; Sautéed Shrimp with Tarragon and Cuervo Gold Butter*

### **Stir Fry Station**

*This Sizzling Station Features a Selection of Pork with Garlic Sauce, Chicken with Mushrooms, Shrimp & Broccoli, Spicy Beef and Sautéed Mixed Vegetables*

*Served with Asian Noodles and Rice and Made to Order in Large Woks*

### **Pasta Bar**

*A Variety of Pastas Made to Order with Four Sauces:*

*Pesto, Veal Ragu, Tomato Leek with Pancetta and Four Cheese with Wild Mushrooms*

*Served with Crusty Italian Bread, Fresh Grated Parmesan Cheese, and Genoa Breadsticks*

### **Sushi Station**

*This Interactive Station Features Our Professional Sushi Chefs Making Sushi Rolls to Order:*

*Tuna, Yellowtail, Shrimp, Eel, Scallops, Cucumber, Avocado and Vegetable Tempura*

### **The Indulgent Chocolate Fountain**

*The Ultimate Dessert! A Fountain Overflowing with Chocolate,*

*Served with a Wide Array of Fresh Fruit, Golden Pound Cake, Marshmallows, Pretzels, Cookies and Graham Crackers*

### **S'Mores Station**

*Create Your Own Treat with Graham Crackers, Handmade Marshmallows and a Selection of Fine Chocolates*

## **FESTIVE & FUN STATIONS**

*A Fun and Cost-Effective Way to Entertain Your Guests.  
Each Station Can Stand on Its Own For a Great Party.*

### **Comfort Food Station**

*Old-Fashioned Family Favorites: Macaroni & Cheese, Meat Loaf,  
Mashed Potatoes & Gravy, Chicken Pot Pie and Warm Chocolate Chip Cookies*

### **The Street Corner Diner**

*Diner Food at Its Best! Classic Sliders, Mini Reuben and Grilled Cheese,  
Little Hot Dogs, French Fries, Onion Rings and Mozzarella Cheese Sticks*

### **Mini Burger Station**

*Who Doesn't Love Burgers? Bite Size Hamburgers, Cheeseburgers and  
Chicken Burgers on Warm Brioche Buns, Served with a Variety of Fixings*

### **Crêpe Station**

*The French Classic Made to Order with Your Choice of Beef, Vegetables,  
Tropical Fruit or Chocolate and Topped with a Variety of Sauces*

### **Macaroni & Cheese Station**

*Served in Stemless Martini Glasses  
Toppings Include: Sautéed Shiitake Mushrooms, Lobster, Crab,  
Cajun Chicken, Smoked Duck and Caramelized Onions*

### **Mexican Fajita Station**

*Olé! Traditional Fajita Fillings of Sautéed Chicken, Beef or Grilled Vegetables  
With All the Fixings Available to Top It Off*

### **Wrap & Roll Station**

*A Delicious & Fun Assortment of Savory Wraps, Rolls and Dumplings from  
Cultures Around the World From Mexico to Europe to Asia*

### **Milk Shake Shooter Station**

*Made-to-Order Milk Shakes Poured into Shot Glasses Featuring our Favorites:  
Orange Creamsicle, Spicy Mocha, French Vanilla or Chocolate Mint*

### **Feature Presentation Station**

*Old-Fashioned Popcorn Machine with Five-Spice Popcorn,  
Nachos & Cheese and Deep Dish Pizza*

### **Let Them Eat Cake**

*Cupcakes in a Variety of Flavors with a Wide Array of Frostings and  
Toppings to Decorate as You Wish—Enough to Satisfy Anyone's Sweet Tooth*



## **SIT DOWN DINNERS AND SPECIAL EVENTS**

*The Following Dishes are a Selection of Our Most Popular Items.  
We Customize Our Menus to Your Taste and Welcome Your Suggestions.*

### **Starters**

#### **Butternut Squash Bisque**

*Silky Roasted Squash Soup with Warm Spices  
Served with a Toasted Brioche Crouton and Chive Oil*

#### **Sesame Soba Noodle Salad**

*Tender Buckwheat Noodles with Dashi Broth, Grilled Shrimp and Sugar Snap Peas*

#### **Roasted Beet Salad**

*Red & Gold Beets Topped with Pistachios, Dill and a Drizzle of Greek Yogurt*

#### **Fresh Ricotta Ravioli**

*Dressed with Shaved Green & White Asparagus  
Topped with Truffle Butter & Shaved Pecorino Cheese*

#### **Grilled Caesar Salad**

*Fire-Kissed Romaine & Radicchio with Toasted Croutons  
Topped with Shaved Parmesan and Traditional Caesar Dressing*

#### **Artisanal Cheese Plate**

*Local Cheeses Served with Hand-Made Crisps and Mohave Desert Raisins*

### **Beef and Lamb**

#### **Grilled Baby Lamb Chops**

*Topped with a Fig and Mint Chutney  
With Parsnip Mashed Potatoes and Haricots Vert*

#### **Red Wine Braised Short Ribs**

*Boneless Short Ribs Served with a Red Wine & Tomato Reduction  
Presented with Rosemary Roasted New Potatoes and Grilled Asparagus*

#### **Herb Crusted Filet Mignon**

*Classic Filet Covered in Herbs and Crushed Peppercorns  
Served with a Wild Mushroom Demi-Glace and Parmesan Cauliflower Mash*

#### **Lamb Tagine**

*Tender Lamb Chunks Slow-Simmered with Roasted Cauliflower  
Topped with Herb Crisp & Spicy Apricot Salad*

### **Vegetarian**

#### **Grilled Vegetable Risotto**

*Slow-Cooked Risotto with Lightly Grilled Seasonal Vegetables*

#### **Polenta Nicoise**

*Pan Fried Polenta Cake Topped with Our Ratatouille Provençal*

#### **Vegetable Lasagna**

*Pasta Layered with Spinach and Onions Served with Béchamel Sauce*

## **Seafood**

### **Pan Roasted Snapper**

*Served with Baby Eggplant, Wild Mushrooms and Miso Broth*

### **Pistachio Crusted Scallops**

*Topped with an Orange Pan Sauce and Orange Zest  
Served with Brown Butter & Herb Spaetzle and Caramelized Brussel Sprouts*

### **Cedar Grilled Salmon**

*Flaky Salmon Filets with a Balsamic Reduction and Green Herb Aioli  
Presented with Tomato & Artichoke Orzo Salad and Grilled Baby Vegetables*

### **Seared Moroccan Shrimp**

*Shrimp Marinated in Mild Harissa, Drizzled with a Refreshing Yogurt Sauce  
Served with Curried Israeli Couscous and Lemon Cucumber Salad*

### **Grilled Halibut**

*Served with Elephant Beans and Haricot Verts*

## **Poultry**

### **Herb Roasted Cornish Game Hen**

*Individual Chickens with Crisp Golden Skin  
Stuffed with Moist Cornbread & Chestnut Dressing and Maple Glazed Carrots*

### **Sautéed Duck Breast**

*Delicate Duck Breast Dressed with Dried Cherry Chutney  
Served with Scallion Whipped Potatoes and Roasted Squash*

### **French-Cut Roasted Chicken**

*Pan-Roasted Chicken Topped with Red Wine Sauce  
Served with Grilled Polenta and Roasted Baby Vegetables*

## **Desserts**

### **French Canelles**

*Caramelized Pastry with a Bourbon Cream Filling*

### **Berry and Cassis "Sundaes"**

*Seasonal Berries Macerated in Cassis Served Over Lemon Sorbet  
Finished with a Shortbread Tuille*

### **Affogato al Café**

*French Vanilla Bean or Dutch Chocolate Ice Cream  
Bathed in Steaming Espresso and Served with Biscotti*

### **Brioche Bread Pudding**

*Surrounded by Warm Dulce de Leche, Topped with Seasonal Fruit*

### **Warm Poached Pear**

*D'Anjou Pears Simmered in Port Wine and Spices  
Served with Poaching Syrup and Nutmeg Whipped Cream*

## **SAMPLE MENUS**

*The Following Menus are Examples of Popular Recent Events.  
Please Feel Free to Inquire About Our Many Other Options!  
We Customize Our Menus to Your Taste and Welcome Your Suggestions.*

### **The Prospect Park**

#### **First Course**

##### **Shaved Seasonal Vegetable Salad**

*Tender Squash, Roasted Tomatoes & Selected Seasonal Vegetables  
Tossed with Herb Vinaigrette*

#### **Main Course**

***Your Guests will Enjoy a Choice of One of the Following:***

##### ***Pan Roasted Duck Breast***

*Served with Charred Onion, Braised Almonds and Cherry Jus  
or*

##### ***Grilled Wasabi Salmon***

*Topped with Lime-Mango Marmalade*

**Orecchiette Pasta Tossed with Olive Oil and Fresh Herbs  
Mélange of Grilled Baby Vegetables**

#### **Dessert**

**Molten Chocolate Cakes with a Black & Red Berry Coulis**

*Served with Fresh Pear Sorbet*

*Platter of the Chef's Tiny After-Dinner Cookies*

*Freshly Ground Colombian Coffee & Selected Fine Teas*

## **The Central Park**

### **First Course**

#### **Napoleon of Roasted Seasonal Vegetables**

*Savory Roasted Market Vegetables  
Layered Between Light Layers of Puff Pastry*

### **Salad**

#### **New England Salad**

*Mixed Greens, Arugula and Watercress  
Topped with Dried Cranberries and Goat Cheese  
Tossed with a Maple Balsamic Dressing*

### **Main Course**

#### **Surf and Turf**

*Grilled Filet Mignon and Lobster Tail  
Accompanied with Gorgonzola Cheese and Drawn Butter*

#### **Indiana Corn Pudding**

#### **Fresh Asparagus with Citrus Beurre Blanc**

### **Dessert**

#### **Wedding cake**

*The Bride and Groom May Choose  
From Any of Indiana's Wedding Cakes  
Garnished with a Mélange of Fresh Seasonal Fruits*

Passed Platters of Petit Fours,  
Cheesecake Lollipops and Chocolate Ganache Bites

Freshly Ground Colombian Coffee & Selected Fine Teas

## **The Gramercy Park**

### **First Course**

#### **Grilled Shrimp Corn Cake**

*Served with Heirloom Tomato and Baby Herb Salad*

### **Salad**

#### **Endive Salad**

*Served with Watercress, Frisee and Cambazola Cheese  
Tossed with a Drizzle of Dijon Vinaigrette*

### **Main Course**

***Your Guests Will Enjoy a Choice of One of the Following:***

#### **Turkey Osso Buco**

*Our Lighter Interpretation of the Classic Italian Dish  
With a White Wine-Tomato Reduction and Tender Pearl Onions  
or*

#### **Olive Oil Poached Sea Bass**

*Served with Braised Artichokes and Citrus-Rosemary Aioli*

#### **Pumpkin Risotto**

*With Baby Arugula and Dried Currants*

#### **Sugar Snap Peas**

*Tossed with Fresh Squeezed Lime and Finely Chopped Mint*

### **Dessert**

#### **Venetian Table Desserts**

*Guests Select Their Own Desserts From a Variety of Plated Items  
Options Include: Wedding Cake, Crème Brulee, New York Cheesecake,  
Individual Apple Tartlets, Chocolate Mousse Shots, Tiramisu and  
Bowls of Fresh Berries Tossed with Mint*

Freshly Ground Colombian Coffee & Selected Fine Teas

## **The Coney Island**

### **Passed Hors D'Oeuvres**

#### **Grilled Chicken Wings**

*Served with Blue Cheese Dressing on the Side*

#### **Artichoke Dip Stuffed Crisps**

*Savory Artichokes and Spinach in a Wonton Wrapper*

#### **Baja Style Fish Soft Tacos**

*Grilled Mahi Mahi with Shredded Cabbage & Cheese*

### **Salad**

#### **Asian Style Cole Slaw w/Sliced Almonds**

### **Main Course**

#### **Classic Beach Clambake**

#### **Fire Roasted Clams**

*Served with Herb Butter and Lemon Wedges*

#### **Shrimp Boil with Red Potatoes and Corn on the Cob**

*Poached in a Spicy Broth*

#### **Grilled Nathan's Hot Dogs**

*What's Coney Island Without Them?*

*Served on Pillowy Potato Buns with All the Fixings*

#### **Lamb Burgers**

*On Whole Grain Rolls with Feta and Apricot Mint Chutney*

#### **Sweet Potato Salad**

#### **Brown Sugar & Molasses Baked Beans**

### **Dessert**

#### **Rhubarb Crumble**

*Rhubarb and Brown Sugar Filling Topped with a Rich Oatmeal Streusel*

#### **Ice Cream Sundae Bar**

*Chocolate & Vanilla Ice Cream in Chilled Bowls*

*Toppings Include Hot Fudge, Whipped Cream, Sprinkles, Nuts & Cherries*