



CORPORATE CATERING PACKAGES  
*2013*

## **BREAKFAST**

### **The Continental**

Basket of Miniature Muffins, Danish, Croissants, Scones & Bagels  
*Country Jams, Fresh Sweet Butter and Cream Cheese*

Orange, Cranberry, Apple or Grapefruit Juice  
Coffee, Decaffeinated Coffee and Assorted Teas

### **A French Country Breakfast**

Breakfast Quiche  
Fresh Seasonal Fruit Platter  
Basket of Miniature Croissants, Pain au Chocolate,  
Almond Brioche & Crusty Baguettes  
*Country Jams and Fresh Sweet Butter*

Orange, Cranberry, Apple or Grapefruit Juice  
Coffee, Decaffeinated Coffee and Assorted Teas

### **The Heartland Buffet**

Apple Pancakes with Fresh Maple Syrup  
*or*  
Thickly Sliced French Toast  
*Served with Fresh Fruit Preserves and Powdered Sugar*  
*plus*  
Scrambled Eggs  
Country Breakfast Sausages  
Basket of Miniature Muffins, Danish, Croissants, Scones & Bagels  
*Country Jams, Fresh Sweet Butter and Cream Cheese*

Orange, Cranberry, Apple or Grapefruit Juice  
Coffee, Decaffeinated Coffee and Assorted Teas

## **BREAKFAST**

### **A La Carte**

Assorted Juices  
Coffee Service  
Our Famous Hot Belgian Chocolate

**Breakfast Pastries**

Basket of Miniature Muffins, Danish, Croissants, Scones and Bagels

**Basket of Fresh Fruit**

**Tropical Fruit Salad or Sliced Fruit**  
or Fresh Fruit Skewers

**Miniature Bagels**

With Cream Cheese and Nova Scotia Salmon

**Farm Smoked Ham Platter or Breakfast Sausages**

**Fruit & Yogurt Parfaits with Hand-Made Granola**

**Smoked Fish Platter (with Bagels)**

**Breakfast Quiches**

Turkey-Cheddar, Wild Mushroom, Tomato-Blue Cheese,  
Lorraine, Florentine

**Breakfast Frittatas**

Potato & Onion

**Breakfast Sandwiches**

Served on Fresh Baked Rolls or Croissants:  
Egg Salad, Smoked Salmon or Country Ham

**Apple Pancakes with Fresh Maple Syrup**

**Thickly Sliced French Toast**  
**With Fresh Fruit Preserves & Powdered Sugar**

**Scrambled Eggs and Omelettes**

**BRUNCH**

*The Following List is a Limited Selection of Our Most Popular Items.  
Please Feel Free to Inquire About Our Many Other Options!  
We Customize Our Menus to Your Taste and Welcome Your Suggestions.*

**Passed or Stationary**

**Miniature Scones**

*Flaky Bites of Pastry Topped with Clotted Cream and Fresh Berries*

**Bite Sized Brioche French Toast Points**

*Topped with Peach-Apricot Preserves and Confectioner's Sugar*

**Mascarpone Stuffed Grilled Plums**

*Drizzled with Honey and Topped with Chopped Mint*

**Warm Cheese Blintzes**

**Smoked Trout & Scrambled Egg Bites**

*Served in Crispy Cups with a Dollop of Horseradish Crème Fraîche*

**Miniature Quiche with Swiss, Leeks and Roasted Onion**

**Stationary**

**Omelette Station**

*Delicious Omelettes Made to Order. Selection Includes:  
Mushroom and Herb, Onion, Spinach, Three Cheese, Cheddar & Bacon*

**Wild Mushroom Breakfast Tarts**

*Finely Sliced Mushrooms and Fresh Herbs Wrapped in a Flaky Crust  
Also Available in Spinach, Turkey & Cheese, Tomato Blue Cheese, Broccoli/ Cheddar*

**Selection of Fine French Baked Goods**

*Freshly Baked Croissants, Danish, Muffins and Other Breakfast Treats*

**Smoked Salmon Platter**

*Served with Regular and Scallion Cream Cheese and Fresh Mini Bagels*

**Mediterranean Chicken Salad**

*With Haricot Verts, Yellow Grape Tomatoes, Olives and Capers.  
Served with an Oregano Balsamic Vinaigrette*

**Fresh Vegetable Pasta**

*Farfalle with Sautéed Vegetables Tossed in a Roasted Tomato Sauce*

**Frisée, Arugula, and Shaved Parmesan Salad**

*Drizzled with a Dijon Balsamic Vinaigrette*

**Luncheon Menu**

The Following Items Are Indicative of Our Time-Tested Favorites,  
Served At Room Temperature and Beautifully Garnished with Seasonal Fresh Herbs.

**Luncheon Entrees**

Sliced Filet Mignon with Tomato, Roasted Pepper & Herb Relish  
Grilled Herb Marinated Chicken Breast with Roasted Shallot Sauce  
Filet of Sea Bass served with Citrus Fennel Compote  
Grilled Filet of Salmon with an Asian Tomato, Cilantro & Soy Sauce

Sautéed Medallions of Chicken in a Dijon Mushroom Sauce  
Sautéed Lemon & Basil Jumbo Gulf Shrimp  
Zucchini Napoleon Layered with Goat Cheese, Roasted Peppers and Arugula  
Sundried Tomato and Parmesan Crusted Chicken Breast

### **Some of Our Special Sandwiches**

Fresh Mozzarella, Tomato, Basil and Dijon Dressing on a Ficelle  
Grilled Portobello, Goat Cheese and Roasted Tomato on Brioche  
Grilled Eggplant, Zucchini, Onion & Tomato w/Herb Vinaigrette on Ciabatta  
Roast Turkey, Tomato, Crisp Lettuce and Mayo on Pumpnickel  
Smoked Turkey, Jarlsberg and Arugula with Dijon Mustard on Croissant  
Chicken Breast, Arugula, Spinach & Oven-Roasted Tomato on Rye  
Black Forest Ham, Gruyere, and Dijon Mayonnaise on Seven-Grain Bread  
Prosciutto, Provolone, Roasted Red Peppers and Grainy Mustard on French Baguette  
Smoked Salmon, Sliced Cucumbers, Red Onion, & Cream Cheese on Health Bread  
Tuna Salad with Diced Celery, Red Onion and Lemon Juice on Sourdough

### **Grains**

Wild & Long Grain Rice Pilaf with Toasted Almonds, Apricots and Dried Cranberries  
Roasted Red Bliss Potatoes with Fresh Rosemary  
Israeli Couscous with Grilled Vegetables, Dried Apricots and Dill  
Roasted Garlic Mashed Potatoes Topped with Fresh Chives  
Farfalle with Asparagus, Shiitake Mushrooms, Parmesan and Toasted Pine Nuts  
Roasted Red Bliss Potato Salad with Fresh Herbs

### **Vegetables**

Seasonal Grilled Vegetables with Tuscan Olive Oil and Fresh Herbs  
Sugar Snap Pea Salad with Julienned Peppers in a Ginger Sesame Vinaigrette  
Roasted Asparagus Topped with Shaved Parmesan & Lemon Zest  
Roasted Beet Salad Tossed with Fresh Dill  
Green Beans Almandine  
Provençal Ratatouille  
Zuni Corn & Black Bean Salad with Cilantro  
Seasonal Roasted Vegetable Platter

### **Salads**

*Market Fresh, Healthy and Satisfying,  
Our Salads Can Be Served As Sides or As Main Dishes.*

#### **Field Green Salad**

*Mixed Greens, Shaved Asiago, Cherry  
Tomatoes and Champagne Vinaigrette*

*Baby Romaine and Radicchio with  
Homemade Garlic Croutons and  
Freshly Grated Parmesan*

#### **Indiana Market Salad**

*Salad Greens with Baby Carrots, Beets  
and Zucchini and a Tomato Vinaigrette*

#### **Hoosier Salad**

*Mixed Greens with Toasted Pumpkin  
Seeds, Maytag Blue, Dried Cherries  
and Red Onions*

#### **Indiana Caesar Salad**

#### **Chop-Chop Salad**

*A Refreshing Mix of Chopped Lettuces,  
Fennel, Tomatoes, Chickpeas and  
Toasted Pita Croutons*

**Chef Salad**

*Black Forest Ham, Roast Beef,  
Roast Turkey, Hard Boiled Egg,  
Swiss and Cheddar Cheeses, Olives,  
Cherry Tomatoes, Local Field Greens*

**Downtown Salad**

*Spinach, Pine Nuts and Goat Cheese  
and a Balsamic Vinaigrette*

**California Salad**

*Grilled Chicken or Shrimp, Avocado,  
Asparagus, Pea Sprouts, Cucumber,  
Goat Cheese, Red Onion Slaw, Jicama,  
Tomato and Lettuce*

*Grilled Chicken, Shrimp or Salmon Can Be Added To Any of the Above  
To Make a Main Course Salad.*

**Nicoise Salad**

*Tomatoes, French Country Olives,  
Red Onion, New Potatoes,  
Haricots Verts and Hard Boiled Eggs  
on a Bed of Mixed Greens*

**Greek Salad**

*Field Greens, Black Olives, Feta Cheese,  
Stuffed Grape Leaves, Grilled Eggplant,  
Zucchini, Roasted Tomatoes, Red Onions*

**Cobb Salad**

*Grilled Chicken, Blue Cheese, Avocado,  
Cucumber, Bacon, Tomato and Lettuce*

**The Avenue**

*Arugula, Shaved Manchego, Chevre,  
Roasted Beets and Sherry Vinaigrette*

**Desserts**

*Tropical Fruit Salad  
Fresh Fruit Skewers  
Sliced Fruit Platter  
Chewy Bite Sized Cookies  
Miniature Sticky Buns*

*Rich Ganache Brownies  
Italian Pastries  
Miniature Fruit Tarts  
Assorted Danish & Pastries  
Cheesecake Lollipops*

*If you would like something that is not included in this menu, please contact us,  
and we would be happy to help you develop a customized menu for your event.*

**Box Lunches**

*These Are Particularly Useful For Long Meetings with Indeterminate Lunch Times or For  
Company or Family Outings.*

**The Portfolio**

*Black Forest Ham & Brie Sandwich  
(Or Other Sandwich of Your Choice)  
Pasta Primavera or Field Green Salad  
Seasonal Whole Fresh Fruit  
Jumbo Cookie*

**The American**

*Indiana Chicken Salad*

All American Potato Salad  
Firecracker Cole Slaw  
Blueberries and Raspberries  
Chocolate Brownie

**The Mediterranean**

Mediterranean Chicken or Caesar Chicken Salad  
Grilled Seasonal Vegetables  
Couscous Salad  
Rosemary Focaccia  
Fresh Fruit Tart

**The Vegetarian**

Steamed Vegetable Plate with Champagne Vinaigrette  
Three-Grain Pilaf  
Tortilla Espanola  
Sourdough Bread  
Grapes and Strawberries  
Caramel Apple Tart

**The Classic**

Grilled Tenderloin of Beef or Poached Salmon Filet  
Orzo Pasta with Artichokes and Feta  
Steamed Asparagus Almandine  
Herbed French Bread  
Chocolate Mousse

## **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 Cellingini, 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 Cellingini, 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*