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INDYPLACE


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EVENT MENUS

MARRIOTT INDYPLACE

10 S. West St

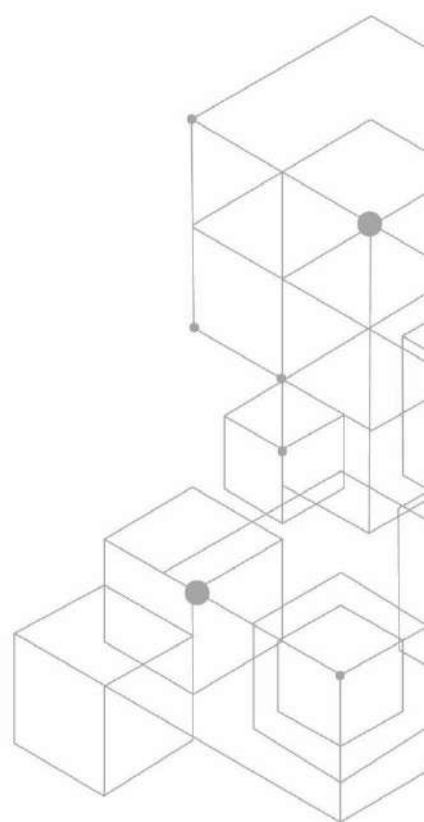
Indianapolis, IN 46204

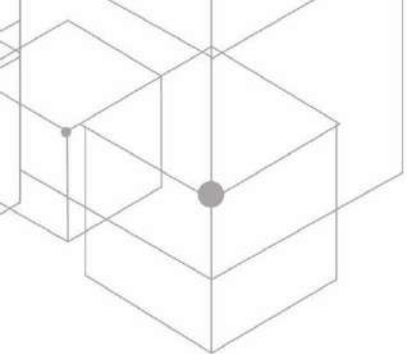
MarriottIndyPlace.com



WELCOME TO MARRIOTT INDYPLACE!

Just 15 minutes from Indianapolis International Airport, in the heart of downtown, Marriott IndyPlace surrounds your travelers with vibrant nightlife, sports, arts and entertainment and some of the best dining options in the country. And with a direct connection to the Indiana Convention Center, creativity engineers to inspire your agenda, and a single point of contact to simplify the process, it all stacks up to travel success.





Breakfast

Continental Breakfast

Continental Breakfasts include Orange Juice, Cranberry Juice, Skim Milk, 2% Milk, Coffee, Decaffeinated Coffee and a Selection of Hot Teas

Healthy Start | \$39

Fresh Fruit and Yogurt Bar
Whole Fruit
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Housemade Granola
Assorted Cereals with Milk
Assorted Muffins
Housemade Breakfast Bread

IndyPlace Continental | \$41

Individual Flavored Yogurts
Whole Fruit
Assorted Cereals
Housemade Granola
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Assorted Muffins, Pastries and Breakfast Bread
Bagels with Light, Regular and Flavored
Cream Cheese, Butter, Preserves and Honey

Local Continental | \$44

Housemade Granola
Individual Flavored Yogurts
Scones, Croissants and English Muffins
Housemade Breakfast Bread
Seasonal Whole Fresh Fruit
Oatmeal, Dried Fruit, Nuts, Brown Sugar
Whipped Butter, Preserves, Peanut Butter

May we suggest?

Scrambled Eggs | \$9
Hickory Smoked Bacon Strip | \$9
Sausage Links | \$9
Potatoes | \$9
Buttermilk Pancakes, Maple Syrup and Vanilla Butter | \$9
Belgian Style Waffles, Maple Syrup | \$9
Sausage Medley | \$9

Prices are per guest. A customary 25% taxable service charge and sales tax will be added to prices. All Continental Breakfasts will be available for 1 hour and 30 minutes. Additional charge will apply for more time.

Breakfast

Plated Breakfast

Select 1 item from each area for \$36 per person
Price includes Orange Juice, Regular, Decaf Coffee and Hot Teas. Add Breakfast Breads and Pastries for \$3

One

Fresh Fruit Salad
Yogurt Parfait with Fresh Berries and Housemade Granola

Two

Scrambled Eggs with Cheese and Chives
French Toast with Maple Syrup
Roasted Vegetable Frittata
Banana & Walnut Baked Pancake
Blueberry & Granola Baked Pancake

Three

Hickory Smoked Bacon
Pork Sausage Links
Pork Sausage Patties
Turkey Sausage Links
Chicken Sausage Links

Potato of the Day

Monday: Hashbrown Casserole
Tuesday: Lyonnaise Potatoes
Wednesday: Sautéed Potatoes with Peppers
Thursday: Roasted Red Potatoes
Friday: Crispy Griddled Hashbrown
Saturday: Crispy Breakfast Potatoes
Sunday: Roasted Fingerling Potatoes
Additional \$3 per person for non-potato of the day



Breakfast

Grab N Go Breakfast

Grab N Go Breakfast | \$38 (based on one starter, one sandwich and one pastry per person)

Pick One

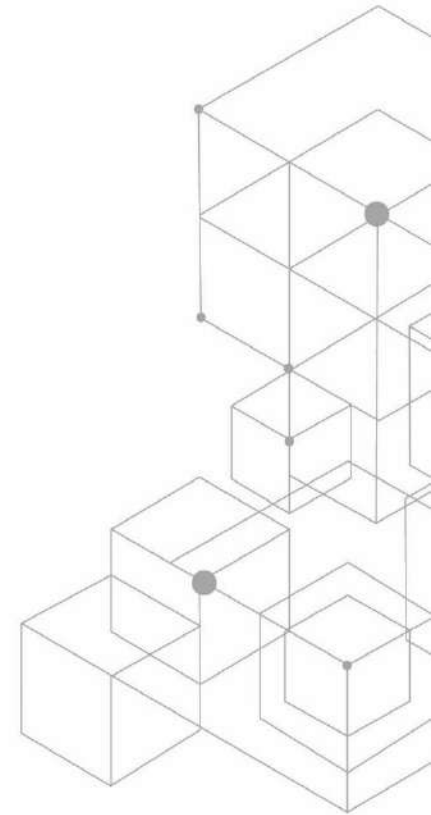
- Fresh Fruit Salad
- Yogurt Parfait with Fresh Berries and Housemade Granola
- Peanut Butter Banana Overnight Oats

Pick Two

- Breakfast Sandwich – Bacon, Egg, Cheddar Cheese, English Muffin
- Breakfast Sandwich – Sausage, Egg, Cheddar Cheese, Buttermilk Biscuit
- Breakfast Sandwich – Ham, Egg, Cheddar Cheese, Croissant

Pick Two

- Assorted Danish
- Assorted Bagels – Cream Cheese, Strawberry Cream Cheese, Butter
- Donut Holes – Individually Bagged, 4 Each per Bag
- Housemade Blueberry, Banana, Raisin Bran Muffins
- Housemade Breakfast Breads



Breakfast

Breakfast Buffet

Breakfast Buffets include Orange Juice, Cranberry Juice and Apple Juice, Coffee, Decaffeinated Coffee, Selection of Hot Teas and Milk

Indianapolis I \$47

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Coffee Cakes
Bagels with Cream Cheese, Lite Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
Buttermilk Biscuits with Country Sausage Gravy
Scrambled Eggs with Cheese and Chives
(Egg Beaters and Egg Whites Available Upon Request)
Hickory Smoked Bacon Strips
Breakfast Sausage Links
Potato of the Day

Potato of the Day

Monday: Hashbrown Casserole
Tuesday: Lyonnaise Potatoes
Wednesday: Sautéed Potatoes with Peppers
Thursday: Roasted Red Potatoes
Friday: Crispy Griddled Hashbrown
Saturday: Crispy Breakfast Potatoes
Sunday: Roasted Fingerling Potatoes

Additional \$3 per person for non-potato of the day

IndyPlace I \$59

Seasonal Fruits and Berries
Assorted Cereals with Milk
Breakfast Pastries, Muffins and Breads
Bagels with Cream Cheese, Light Cream Cheese, Butter and Preserves
Oatmeal with Dried Fruit, Nuts, Brown Sugar, Raisins and Granola
French Toast, Fresh Berries, Maple Bourbon
Crème Anglaise, Syrup
Farm Fresh Scrambled Eggs
Hickory Smoked Bacon Strips
Potato of the Day

Create Your Own Yogurt Studio:

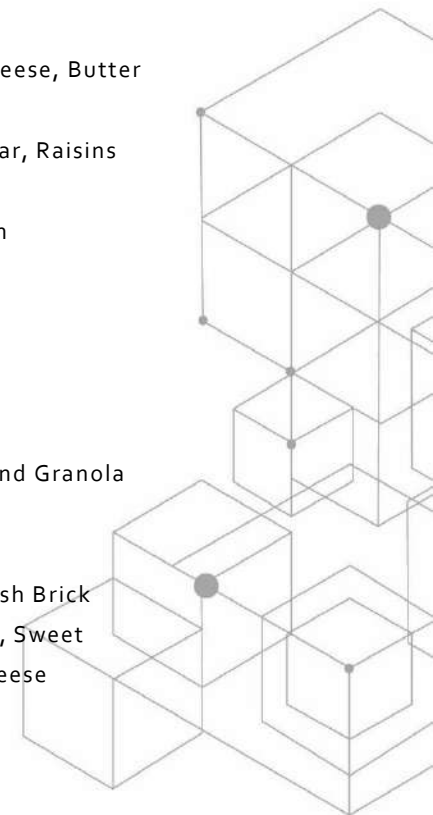
- Vanilla Greek Yogurt, Housemade Jams and Granola

Housemade Corned Beef Hash

40 Egg Frittata – **Choose 3 Ingredients:**

- Slow Cooked Pork, 6 Hour Short Rib, Amish Brick Chicken, Neuske Bacon, Forest Mushrooms, Sweet Onion, Spinach, Cheddar Cheese, Swiss Cheese

Add \$3 Per Person for Each Additional Ingredient



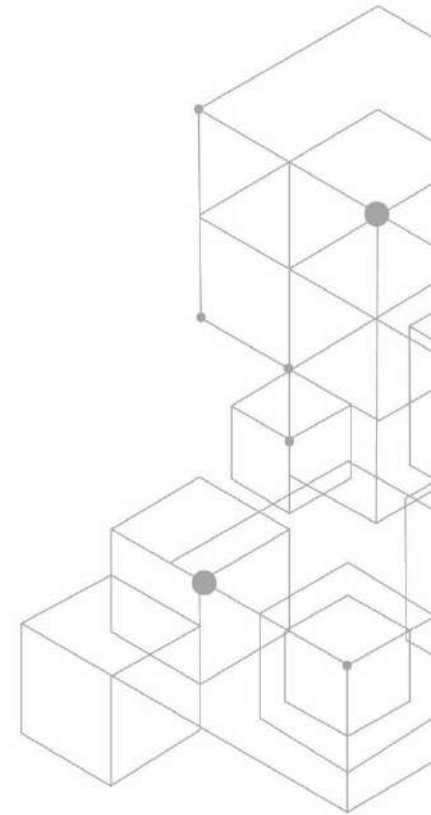
Breakfast

Breakfast Table

Indiana Breakfast Table I \$69

Orange, Cantaloupe, Watermelon, Honeydew Juices
Vine and Tree Ripened Fruits, Melons and Berries
Assorted Locally Prepared Breakfast Breads
Greek Yogurt and Indy Place Granola
Bagels & Lox Grazing Board With Everything Bagels and
All The Fixings
Maple Sundried Cherry Overnight Oats
Scrambled Eggs with Goat Cheese, Spinach and Tomato
Braised Ancho Pork Skillet - Potato Medley, Peppadew
Peppers, Fried Eggs
Veggie Skillet – Caramelized Brussels Sprouts, Roasted
Mushrooms and Onions, Tomatoes, Over Easy Egg
Steak & Eggs Station – Balsamic Marinated Petite Flat
Iron, Over Easy Egg, Balsamic Demi

Minimum 25 guests. **A \$175 charge will apply for groups under 25 guests.**
A customary 25% taxable service charge and sales tax will be added to prices.
All buffets will be available for 1 hour and 30 minutes.
Additional charge will apply for more time.



Breakfast

Enhancements for Breakfast Buffet

Only as an Add-on to Existing Breakfast Buffet

A La Carte | \$13 each

Ham & Swiss French Toast Panini

Griddled Table Bread, Fried Egg, Bacon, Cheddar Cheese Breakfast Sandwich

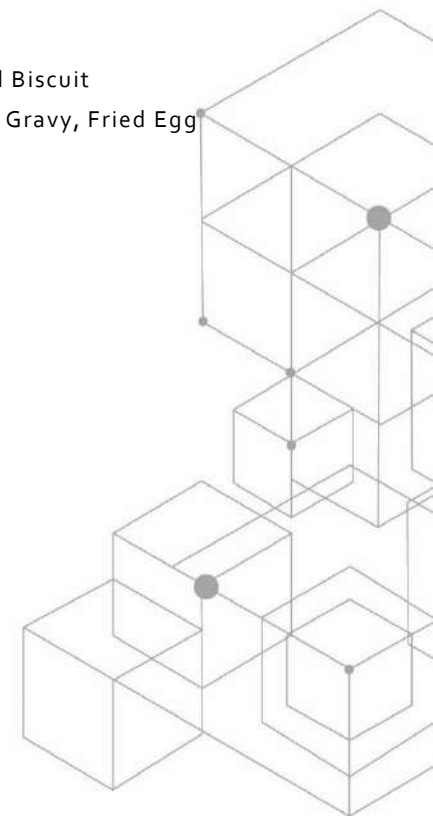
Smoked Brisket Biscuit – Smoked Brisket, Cheddar Cheese, Horseradish Cream, Scrambled Egg, Fresh Baked Biscuit

The Ultimate Breakfast Sandwich – Plain Bagel, Sausage Patties, Nueske Bacon, Crispy Hashbrowns, Pepper Gravy, Fried Egg

Indyplace Breakfast Burrito – Chorizo Cheddar Eggs, Pico de Gallo, Hashbrown Potato

Indyplace Breakfast Smash – Toasted English Muffin, Smashed Sausage Patty, Cheddar Cheese, Fried Egg

Breakfast BLT – Nueske Bacon, Lettuce, Tomato, Griddled Egg, Avocado Spread, Toasted Brioche Bun



Breakfast Action Stations

Minimum of 3 stations

If less than 3 stations are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast

Made to Order Chilaquiles | \$16

Chef Attendant Fee of \$175 per Chef Will Apply

Carne Asada, Shredded Chicken

Corn Chips, Salsa Verde, Sour Cream, Queso Fresco

Fresh Avocado, Fried Egg, Cilantro, Shaved Jalapeno

Pancake Station | \$16

Chef Attendant Fee of \$175 per Chef Will Apply

Buttermilk Pancake, Blueberry Pancake and Chocolate Chip Pancake

Whipped Butter, Maple Syrup, Strawberry & Blueberry Compote

Chocolate Chip, Whipped Cream, Fresh Strawberry and Blueberry

Acai Bowl | \$16

Chef Attendant Fee of \$175 per Chef Will Apply

Shaved Coconut, Dark Chocolate, Kiwi

Mixed Berries, Granola, Chia Seed, Flax Seed

Avocado Toast Station | \$16

Chef Attendant Fee of \$175 per Chef Will Apply

Oven Dried Tomatoes, Shaved Parmesan, Balsamic Glaze, Micro Basil

Smoked Salmon, Tomato, Capers, Shaved Red Onion, Micro Arugula

Omelet Station | \$18

Chef Attendant Fee of \$175 per Chef Will Apply

Choose your Ingredients:

Farm Fresh Eggs, Ham, Bacon, Sausage, Tomatoes, Mushrooms, Red and Green Bell Peppers, Jalapenos, Onion, Salsa and Shredded Cheese (Egg Beaters and Egg Whites Available upon Request)

Build Your Own Breakfast Taco or Burrito | \$16

Chef Attendant Fee of \$175 per Chef Will Apply

Cheesy Scrambled Eggs, Ancho Braised Pork, Amish Brick Chicken, 6 Hour Short Rib, Warm Corn Tortilla, Burrito Wrap

Crispy Hashbrown Potato, Caramelized Peppers and Onions, Sour Cream Salsa Roja, Salsa Verde, Pico de Gallo, Pickled Jalapeno

Prices are per guest. Chef Attendant of \$175 per chef will apply
A customary 25% taxable service charge and sales tax will be added to prices.

Breakfast Display

Minimum of 3 stations

If less than 3 stations are chosen, each station must be included as an enhancement to a full breakfast buffet or continental breakfast

Baked Pancake and Sausage | \$16

Banana & Walnut Baked Pancake

Blueberry and Granola Baked Pancake

Sausage Trio

Choice of Flavored Syrups to Include: Blueberry, Strawberry, Maple and Chocolate

Scrambled Egg Flatbread | \$16

Select 3 Flavors

Short Rib, Oaxaca Cheese

Pulled Chicken, Aged Cheddar Cheese

Bacon, Mozzarella Cheese

Chorizo, Green Onions, Swiss Cheese

Egg White, Spinach, Tomato, Provolone Cheese

Bagels + Lox Grazing Board | \$16

Smoked Salmon, Boursin, Whipped Cream Cheese, Shaved Onion

Radish, Lemon Wedges, Cucumber, Capers, Arugula, Tomato, Sliced Egg

Biscuit Bar | \$16

Local Clover Honey, Blackberry Jam, Orange Marmalade,
Strawberry Preserves

Apple Butter, Whipped Butter, Cinnamon Butter,
Warm Country Ham, Housemade Sausage Gravy

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Breakfast

A la Carte/Morning Beverages

A la Carte/Morning Beverages

Freshly Brewed Coffee | \$125 per gallon

Decaffeinated Coffee | \$125 per gallon

Hot Tea Selections | \$125 per gallon

Deluxe Coffee and Tea Station | \$137 per gallon

With Whipped Cream, Sugared Stir Sticks, Chocolate Straws, Cinnamon Sticks, Orange and Lemon Twists, Flavored Creams and Chocolate Shavings

Fresh Orange and Grapefruit Juices | \$105 per gallon

Apple, Tomato, Cranberry and V-8 Juices | \$105 per gallon

Assorted Tropicana Bottled Fruit Juices | \$10 each

Chilled Starbucks Frappuccino | \$10 each

Coffee, Mocha and French Vanilla

Whole, Skim and Chocolate Milk by the Carafe | \$40 per carafe

Individual Smoothies | \$12 per bottle

Mango Strawberry, Blueberry Kale, Pineapple Banana

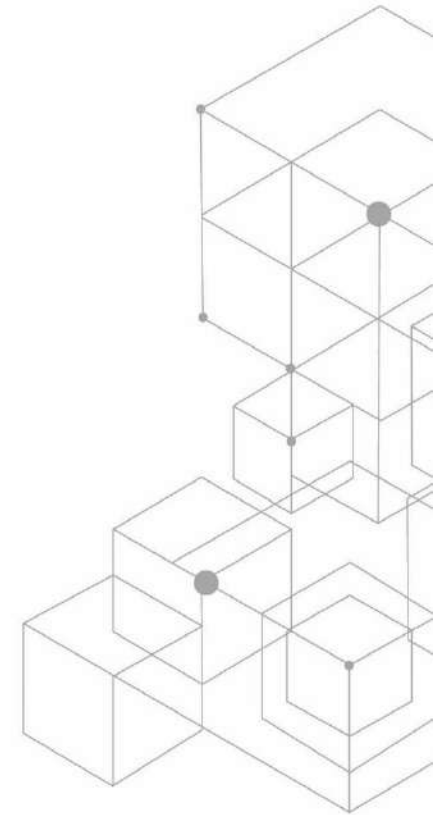
Coconut Water | \$9 per bottle

Vitamin Water | \$9 per bottle

Pellegrino Sparkling Water | \$9 per bottle

Assorted Sparkling Bubbly Waters | \$9 per bottle

A customary 25% taxable service charge and sales tax will be added to prices.



Breakfast

A la Carte/Morning Beverages

Beverage Service featuring Coffee, Decaffeinated Coffee, Selection of Hot Teas, Assorted Pepsi Products and Bottled Spring Water

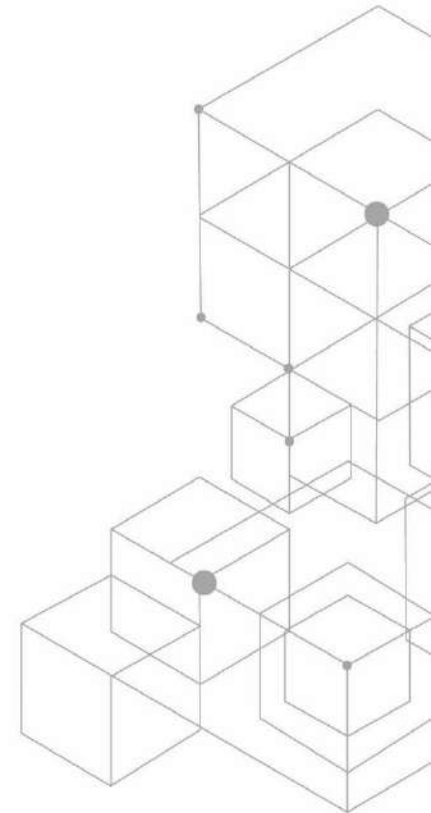
All Day Hot & Cold Beverage Service

\$45 (Maximum 8 Hours)

Half Day Hot & Cold Beverage Service

\$40 (Maximum 4 Hours)

Prices are per guest. Add \$3 per person for each additional hour.
A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Breakfast Bakeries

A la Carte/Breakfast Bakeries

Flaky Croissants | \$69 per dozen

Assorted Housemade Muffins (Blueberry, Bran, Banana Nut) | \$69 per dozen

Danish of the Day | \$69 per dozen

Assorted Coffee Cakes | \$69 per dozen

Housemade Scones | \$69 per dozen

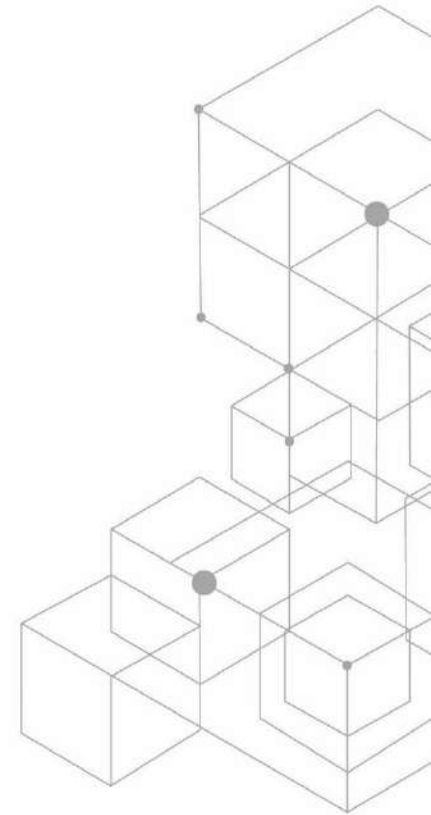
Housemade Breakfast Breads | \$69 per dozen

Cast Iron Cinnamon Rolls | \$69 per dozen

Assorted Fresh Bagels with Flavored Cream Cheese | \$69 per dozen

Homemade Donut Holes Assortment – Cinnamon Sugar, Powder Sugar, Warm Nutella | \$13 per dozen

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Fruits and Snacks

A la Carte/Fruit and Snacks

Seasonal Whole Fresh Fruit | \$55 per dozen

Fresh Fruit Skewers with Vanilla Greek Yogurt | \$55 per dozen

Market Style Fresh Fruit | \$12 per guest

Fruit Flavored Individual Yogurts | \$7 each

Greek Yogurts | \$8 each

Assorted Multi Grain Bars: Granola Bars and Nutri-Grain Bars | \$6 each

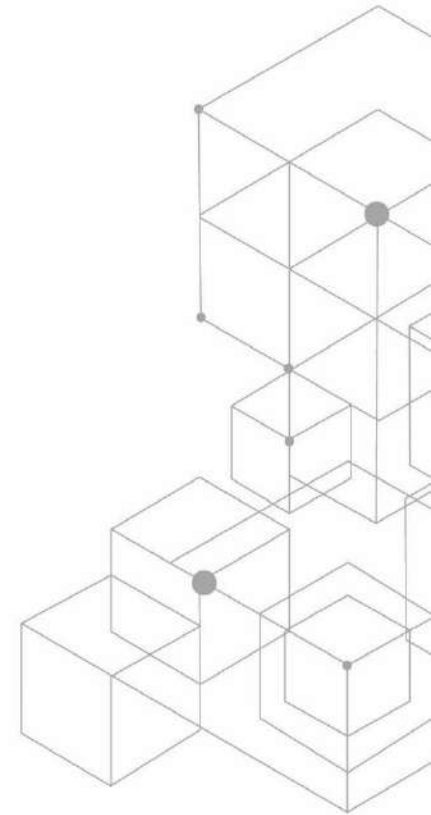
Energy and Protein Bars | \$7 each

Individual Cereals with Milk and Fresh Seasonal Berries | \$8 each

Hard Boiled Eggs | \$54 per dozen

Individually Packaged Seasonally Fresh Fruit | \$8 each

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

A la Carte/Afternoon Beverages

A la Carte/Afternoon Beverages

Assorted Pepsi Soft Drinks | \$6 each
Regular, Diet and Caffeine Free

Bottled Spring Water | \$6 each

Aquafina Bottled Water | \$7 each

Fiji Bottled Water | \$8 each

Assorted Energy Drinks | \$8 each

Powerade, Sobe, Rockstar, Coconut Water | \$8 each

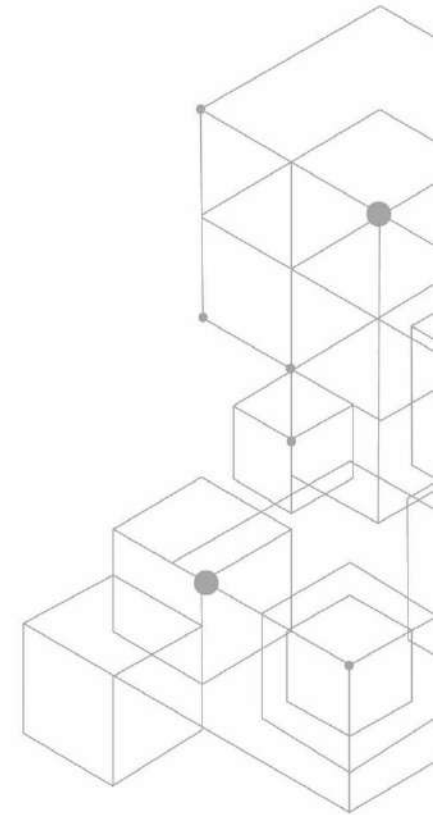
Assorted Vitamin Waters | \$8 each

Assorted Sparkling Bubbly Waters | \$9 per bottle

Lemonade | \$95 per gallon

Freshly Brewed Iced Tea | \$95 per gallon

A customary 25% taxable service charge and sales tax will be added to prices.



Breaks

Pre-made

Breaks will be available for 30 minutes only. Add \$10 per person for each additional 30 minutes.
Minimum 25 Guests

Morning Break I \$28

Whole Fruit

Build Your Own Parfait Station to include: Yogurt and

Berries and Housemade Granola

Warm Cinnamon Rolls

Assorted Pepsi Products and Bottled Water

Savory Afternoon Break I \$28

Grilled Pita & Garlic Naan Breads with Sundried Tomato

Hummus & Roasted Garlic Hummus

Vegetable Crudité with Ranch Dip and Tzatziki

Power Bars and Kind Bars

Whole Fruit

Assorted Pepsi Products and Bottled Water

Sweet Afternoon Break I \$28

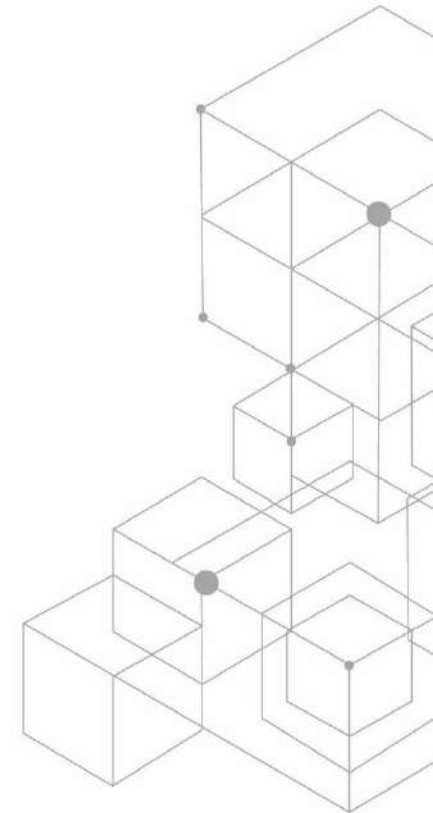
Assorted Freshly Baked Cookies – Chocolate Chips, Oatmeal

Raisin, Peanut Butter, Sugar, White Chocolate Macademia

Chocolate Cinnamon Snack Mix

Housemade Rice Krispie Treats

Assorted Pepsi Products and Bottled Water



Breaks

Build Your Own Break Mix & Match Up To 4 Items

Breaks will be available for 30 minutes only. Add \$10 per person for each additional 30 minutes.
Minimum 25 Guests

Build Your Own Break | \$28 Per Person

Sweet

Assorted Freshly Baked Cookies:

Chocolate Chip, Oatmeal Raisin, Sugar, Peanut Butter, White Chocolate
Macadamia

White & Dark Chocolate Truffle Pops

Dark Chocolate Bark

Stuffed Churros

Housemade Donut Holes – Cinnamon Sugar, Powder Sugar, Warm Nutella

Housemade Rice Krispy Treats

Savory

Charcuterie Board with Hearth Baked Breads

Local Cheeseboard with Hearth Baked Breads

Chicken & Cheese Quesadillas with Sour Cream and Fire Roasted Salsa

Buffalo Chicken Dip with Tortilla Chips

Mini Corn Dogs

Sweet and Spicy Mixed Nuts

Assorted Pepsi Products & Bottled Water Included

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.

Salty

House Chips with Pimento Cheese Dip and French Onion Dip

Tortilla Chips with Salsa & Guacamole

Salty Snack Mix

Mini Pretzel Bites with Mustard & Jalapeno Cheese Sauce

Freshly Popped Popcorn

Healthy

Hummus with Baked Pita Chips

Vegetable Crudit  with Ranch Dip and Tzatziki

Build Your Own Trail Mix

Whole Fruit

Market Style Fruit Display

Breaks

A la Carte/Sweet Snacks

A la Carte/Sweet Snacks

White Chocolate Blondies | \$69 per dozen

Brownies | \$69 per dozen

Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin and Sugar Cookies | \$69 per dozen

Gluten Free Chocolate Chip Cookie | \$69 per dozen

Gluten Free Brownie | \$69 per dozen

Assorted Cheesecake Squares | \$69 per dozen

Lemon Bars | \$69 per dozen

Stuffed Churros | \$69 per dozen

Chocolate-Dipped Strawberries | \$69 per dozen

Ice Cream Sandwiches and Frozen Fruit Bars | \$7 each

Haagen Dazs Ice Cream Bars | \$10 each

Chocolate Cinnamon Snack Mix | \$9 per person

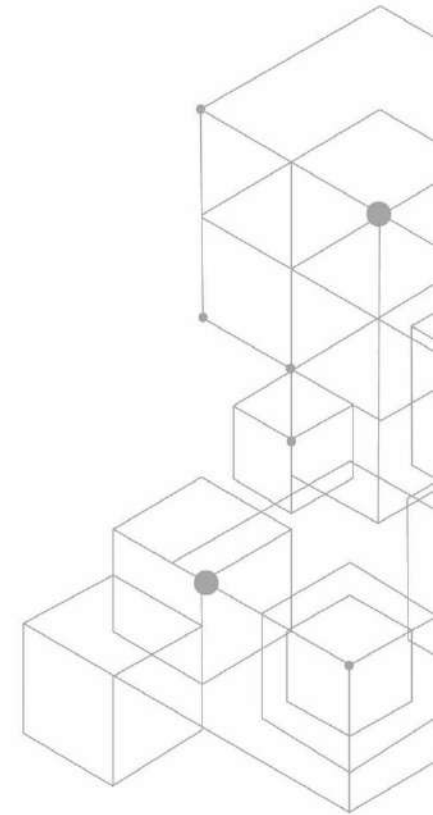
Chocolate Truffle Pops | \$69 per dozen

Housemade Rice Krispie Treats | \$69 per dozen

Pecan Chocolate Chunk Bars | \$69 per dozen

Chocolate Coconut Dessert Bars | \$69 per dozen

Housemade Donut Holes – Cinnamon Sugar, Powder Sugar, Warm Nutella | \$13 per Dozen



A customary 25% taxable service charge and sales tax will be added to prices.

Breaks

A la Carte/Salty Snacks

A la Carte/Salty Snacks

House Potato Chips with Aged Cheddar and Pimento Dip, French Onion Dip | \$10

Pretzel Bites with Jalapeno Aged Cheddar Sauce and Stone Ground Mustard | \$11

Craft Your Own Trail Mix with Dried Cranberries, Individual Variety Nuts, Almonds, Chocolate Chips, Butterscotch Chips, Raisins, M&M's, Toasted Pumpkin Seeds, Sunflower Seeds | \$10

Warm Pita & Naan Bread with Roasted Garlic Hummus and Sundried Tomato Hummus | \$10

Freshly Popped Buttered Popcorn | \$6

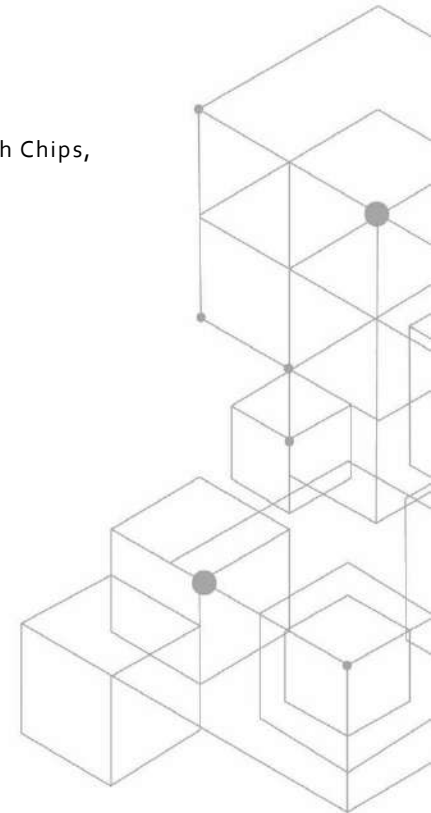
IndyPlace Salty Snack Mix | \$10 per person

JW Protein Box | \$16 per Box

Cashews, Hard Boiled Egg, Cubed Cheese, Grapes, Homemade Crackers

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus

Daily Lunch Buffet

Lunch Buffet includes Coffee, Decaffeinated Coffee and Selection of Hot Teas.
Add \$5 per guest to change buffet to different day. Add Iced Tea or Lemonade for \$3 per guest.

Minimum 25 guests. \$175 charge will apply for groups under 25.

Deli I \$66 (Available Daily)

Soup of the Day
Mixed Greens Salad, Cucumber, Tomato, Spun Carrot, Herb,
Crouton, Ranch and Balsamic Dressing
Red Bliss Potato Salad
Indy Place Pasta Salad
Assorted Artisan Breads
Two Salads: Dried Fruit & Herb Chicken, Albacore Tuna
Boars Head Turkey, Roast Beef, Ham, Salami, Provolone,
Cheddar, Swiss Cheeses
Lettuce, Beefsteak Tomatoes, Bermuda Onions
Mayonnaise, Horseradish Mayonnaise, Dijon Mustard
Assorted Individual Bags of Chips
Vanilla Crispy Bread Pudding Bites, Blondies

BBQ I \$66 (Available Daily)

Poppyseed Dressed Slaw
Deviled Egg Potato Salad
Aged Cheddar Mac and Cheese
Brown Sugar Baked Beans
Char-Grilled Hamburgers
Grilled Chicken Breast
All Beef Hot Dogs
Sliced Cheddar, Swiss and American Cheeses
Lettuce, Tomatoes, Shaved Red Onion, Relish, Dill Pickles
Ketchup, Dijon Mustard, Mayonnaise, Spicy Brown Mustard
Hamburger and Hot Dog Buns
Lemon Bars & Brownies

Veggie Burgers I add \$3

Buffets will be available for 1 hour 30 minutes. Prices are per guest.
A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus Daily Lunch Buffet

Monday | \$66

Spring Green Salad
Bibb Lettuce, Spring Mix, Spinach, Mandarin Orange, Strawberry, Goat Cheese, Candied Pecan, Lemon Peppercorn Vinaigrette & Creamy Poppyseed Dressing
IndyPlace Pasta Salad
Pan Seared Salmon, Citrus Chardonnay Cream, Orange Segments, Sweet Drop Peppers, Chives
Roasted New York Strip Loin, Bourbon Demi, Sautéed Mushrooms, Caramelized Onions, Parsley
Roasted Red Potatoes, Cheddar Cheese
Steamed Green Beans & Baby Carrots
Artisan Rolls, Butter
Triple Chocolate Cake, Apple Cheesecake

Tuesday | \$66

Crisp Romaine Lettuce, Parmesan Cheese, Focaccia Croutons, Traditional Caesar Dressing
Antipasto Salad, Arugula, Romaine, Radicchio, Served Parmesan, Prosciutto, Grape Tomato, Olives, Pepperoncini, Red Wine Vinaigrette
Herb Seared Chicken Breasts, Marsala Demi, Roasted Mushrooms, Parmesan Cheese, Parsley
Pistachio Crusted Pork Loin, Chardonnay Artichoke Cream, Marinated Artichokes, Roasted Peppers, Green Onion
Three-Cheese Lasagna Fresh Mozzarella, Parsley
Buttered Broccolini, Garlic Chips
Artisan Rolls, Butter
Tiramisu, Italian Cream Cake

Wednesday | \$66

Chopped Kale and Romaine Salad, Kalamata Olive, Red Onion, Lemon Oregano Vinaigrette, Orange Balsamic Dressing
Roasted Vegetable and Arugula Composition, Tri-Color Carrot, Parsnip, Fingerling Potato, Roasted Shallots, Sweet Shallot Vinaigrette
Thyme Seared Chicken Breast, Roasted Red Pepper Cream, Salted Asparagus, Roasted Red Peppers, Green Onion
Balsamic Grilled Flank Steak, House Steak Sauce, Cippolini Onion, Fresh Parsley
Cheddar Au Gratin Potato, Fresh Parsley
Sautéed Squash, Zucchini, Carrot, Sweet Peppers
Artisan Rolls, Butter
Assorted Dessert Bars, Flourless Chocolate Cake

Thursday | \$66

Chicken Tortilla Soup, Crispy Tortilla Strips
Hearts of Romaine Salad, Queso Fresco, Grape Tomato, Chipotle Ranch Dressing
Esquites Corn Salad, Fresh Cilantro
Cilantro Marinated Skirt Steak and Chicken Fajitas, Sautéed Peppers and Onions, Cilantro
Warm Flour Tortillas
Tortilla Chips, Pico de Gallo, Sour Cream, Pickled Jalapeno, Diced Tomatoes, Guacamole, Diced Red Onions, Shredded Lettuce, Shredded Cheddar Cheese
Baked Four Cheese Enchilada Casserole with Roasted Peppers and Green Chili
Spanish Rice and Black Beans
Stuffed Churros, Tres Leches Cake

Authentic Lunch Menus

Daily Lunch Buffet

Friday | \$66

Baby Watercress, Romaine Salad, Roasted Fennel, Red & Gold Beets, Balsamic Reduction, Extra Virgin Olive Oil
Cucumber Salad, Cherry Tomato, Hearts of Palm, Goat Cheese, Shaved Red Onion, Mint Lime Vinaigrette
Chimichurri Marinated Flat Iron, Peppadew Peppers, Roasted Garlic Cloves, Hand-Chopped Chimichurri
Salmon Criolla, Charred Tri-Color Carrot, Argentinian Sweet Salsa
Roasted Fingerling Potatoes, Fresh Parsley
Charred Broccoli & Cauliflower
Artisan Rolls, Butter
Strawberry Sensation Martini, Individual Berry Cobbler

Add Vegetarian Entrée To Any Lunch Buffet | \$7 per person

No Substitution

Vegetable Lasagna
Mixed Grain Skillet – Farro, Sweet Potato, Brussels Sprouts, Peppadew Peppers, Balsamic Glaze
Teriyaki Tofu & Vegetable Fried Rice
Chickpea Tikka Masala & Steamed Jasmine Rice
Lentil-Taco Skillet With Sour Cream & Cilantro
Penne Pasta With Plant-Based Meat Sauce & Roasted Veggies | \$10

Saturday | \$66

Indiana Pork and Bean Soup
Market Style Salad Bar
Pancetta Leek Potato Salad
Smoked Turkey Sandwich, Muenster Cheese, Pesto Mayo, Sweet Caramelized Onion, Tomato Focaccia Bread
Oven Roasted Beef, Bleu Cheese, Arugula, Soft Hoagie Roll
Tuna Salad, Heirloom Tomato, Romaine Salad, Spinach Wrap
Griddled Reuben, Housemade Corned Beef, 1000 Island, Sauerkraut, Swiss Cheese, Marble Rye
Chef's Choice Flatbread of the Day
Caramel Apple Bars, Chocolate Indulgent Cake

Sunday | \$66

Southern Cobb Salad, Black Eyed Peas, Crisp Bacon, Grape Tomato, Cheddar, Egg, Cucumber, Cornbread Crouton, Herb Ranch & Creamy Onion Dressing
Waldorf Salad, Apple, Grapes, Celery, Walnuts, Sweet Lemon Aioli
Buttermilk Fried Chicken, Fresh Parsley
Memphis BBQ Meatloaf, Caramelized Onions, House BBQ Sauce
Mom's Greens Bean Casserole
Buttered Corn Spoonbread
Assorted Mason Jar Fruit Crisps

IndyPlace Picnic Lunch

Pre-Bagged Picnic Lunch | \$60 Your Selection Placed in a small Kraft Bag for Guests to "Grab & Go". Salads, Snacks & Dessert Must be Consistent with All Picnic Lunches
Build Your Own Picnic Lunch | \$55 Selection Pre-Packaged (based on 1 sandwich, 1 Salad, 1 Snack and 1 Dessert) and Includes choice of Water or Soda

Sandwiches – Please Select Two

Boars Head Roast Turkey - Smoked Gouda, Leaf Lettuce, Green Onion Mayo, Ciabatta Bread

Ultimate Turkey Club – Boars Head Roast Turkey, Mild Cheddar, Tomato, Crispy Bacon, Leaf Lettuce, Peppercorn Aioli, Artisan Sourdough

Boars Head Roast Beef – Muenster Cheese, Frisee, Tomato, Roasted Garlic, Aioli Ciabatta Bread

Not-So-Classic Roast Beef Sandwich – Rare Roast Beef, Balsamic Marinated Red Onion, Chiffonade Basil, Peppadew Jam, Leaf Lettuce, Worcestershire Mayo, Onion Roll

Mediterranean Chicken Salad Sandwich – Grilled Chicken Breast, Roasted Red Pepper, Shaved Red Onion, Arugula, Provolone, Whipped Boursin, Ciabatta Roll

IndyPlace BLT – Bibb Lettuce, Tomato, Nueske Bacon, Sprouts, Truffle Rosemary Dijon Aioli, Artisan Sourdough

Super Food Wrap (Vegan) – Farro, Quinoa, Arugula, Red Onion, Cucumber, Roasted Sweet Potato, Honey Shallot Vinaigrette

Roasted Chickpea Salad (Vegetarian) – Chickpea Salad, Smoked Almond, Avocado Spread, Fresh Dill, Celery, Watercress, Radish, Cucumber, Artisan Bread

Salad – Please Select One

IndyPlace Pasta Salad- Gemelli Pasta, Arugula, Shaved Parmesan, Grape Tomato, Broccolini, Peppadew, Shallot Vinaigrette

Fingerling Potato Salad– Bacon, Green Onion, Dijon Aioli

Honey Orange Broccoli Slaw– Red Cabbage, Shaved Broccoli, Shaved Carrot, Roasted Brussels Sprouts, Orange Balsamic Vinaigrette

Asian Noodle Salad– Lo Mein Noodle, Red & Green Pepper, Green Onion, Sweet Chili Sesame Dressing

Garden Salad– Mesclun Mix, Carrot, Cucumber, Tomato, Crouton, Smokey Ranch

Caesar Salad– Romaine, Cherry Tomato, Focaccia Crouton, Shaved Parm, Creamy Caesar Dressing

Snack – Please Select One

1- Fresh Fruit Salad 2- Kettle Chips 3- Whole Fruit

Dessert – Please Select One

1- Toffee Crunch Blondie 2- Fresh Baked Chocolate Chip Cookie 3- Lemon Blueberry Cookie 4- Chocolate Chunk Brownie

Prices are per guest. A customary 25% taxable service charge and sales tax will be added to prices.



Authentic Lunch Menus

Working Market Lunch

When you just can't take a break/discreetly placed at your seat, presented in wooden farmers crates (Maximum 40 Guests).
Arnold Palmer Beverage included.

Spring/Summer Selections – April - August

Soup of the Day

Watermelon , Feta Cheese, Jalapeno, Micro Basil

Mixed Greens, Strawberry, Goat Cheese, Sunflower Seeds, Hearts of Palm, Strawberry Vinaigrette

Mason Jar Sugar Cream Pie

Fall/Winter Selections – September - March

Soup of the Day

Roasted Cauliflower Salad, Pomegranate Infused Balsamic, Toasted Pumpkin Seed, Queso Fresco

Shaved Brussels Sprout Salad, Greens, Dried Cranberry, Fennel, Toasted Pecans, Apple Vinaigrette

Mason Jar Apple Crisp

Two Half Sandwiches Wrapped in Deli Paper from Selections Below:

\$56

All Natural Boars Head Turkey, Smoked Gouda Cheese, Lettuce, Tomato, Chive Mayo, Ciabatta Bread

Boars Head Roast Beef, Muenster Cheese, Frisee, Tomato, Roasted Garlic Mayo, Ciabatta Bread

\$58

Chipotle Rock Shrimp Salad, Spinach, Avocado, Fresh Citrus, Tortilla Wrap

Shaved Rib Eye, Chipotle Colby Cheese, Crispy Onion, Arugula, Tomato, Chive Horseradish Cream, Hoagie Roll

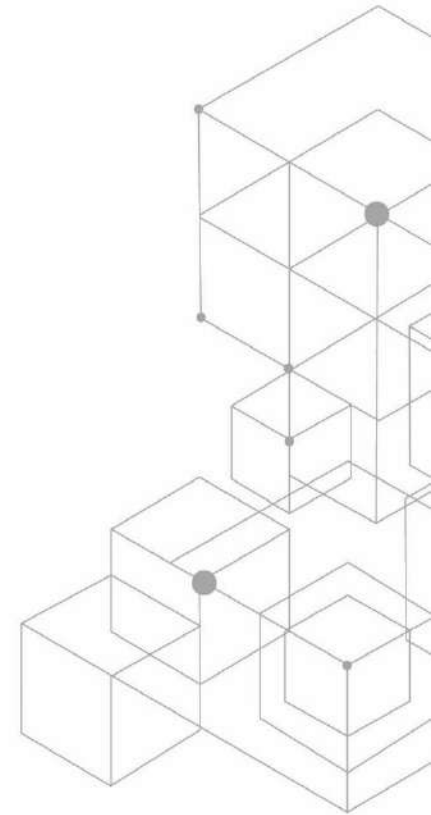
\$60

Poached Atlantic Lobster, Asparagus Tips, Indiana Corn, Heirloom Tomatoes, Mache, Truffle Aioli, Soft Roll

Roasted Pork Loin, Smoked Provolone, Caramelized Onion, Balsamic Black Pepper Mayo, Arugula, Hoagie Roll

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Lunch Salad Entree

Lunch includes Coffee, Decaffeinated Coffee and Selection of Hot Teas & Assorted Breads.
Add Iced Tea or Lemonade for \$3 per guest.

Gluten Free*

Steak Nicoise | \$52

Balsamic Marinated Flat Iron, Haricort Vert, Crispy Fingerling, Charred Tomato, Hardboiled Egg, Nicoise Olives, Creamy Vinaigrette

Farmhand Chop Salad | \$52 *

Honey Shallot Marinated Chicken Breast, Crispy Acorn Squash, Watercress, Arugula, Romaine, Goat Cheese Crumbles, Roasted Tri-Color Carrot, Pepitas, Pomegranate Seeds

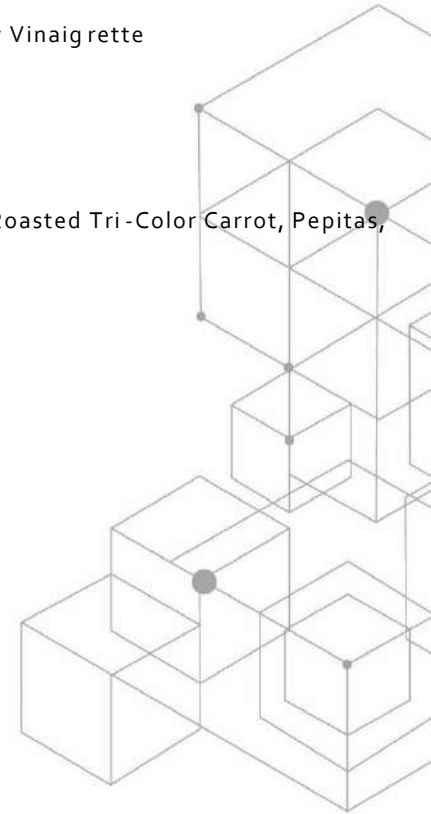
Tomato Burrata | \$52 *

Pan-Flashed Salmon, Burrata, Heirloom Tomato, Basil, Arugula, Lemon Oregano Vinaigrette

Choice of 1 Dessert with each Entrée: Triple Chocolate Cake or New York Cheesecake

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.



Lunch & Dinner

Plated Appetizers

Entrees include Coffee, Decaffeinated Coffee and Selection of Hot Teas and Assorted Breads and Butter.
Add Iced Tea or Lemonade for \$3 per guest. Preset fee \$3 each

1st Course – Cold Amuse Bouche

- Roasted Crimini & Oyster Mushrooms, Cippolini Onion, Golden Pea Tendrils, Lemon White Balsamic Vin, Farro **\$12.00**
- Sweet Pea Panna Cotta, Bacon Lardons, Crème Fraiche, Leek Marmalade, Micro Celery **\$13.00**
- Poached Lobster Tail, Savory Tart, Pea Puree, Pea Tendrils, Chives, Shaved Parmesan, Toasted Hazelnuts **\$14.00**

1st Course – Hot Amuse Bouche

- Pork Belly, Smoked Pea Puree, Roasted Baby Mushrooms, Pickled Mustard Seed, Micro Herb **\$14.00**
- Chili Rellano Arancini, Mexican Cheese, Poblano, Roasted Tomato Chipotle Sauce, Micro Cilantro **\$15.00**
- Seared Scallop, Butternut Squash Puree, Fennel, Apple, Micro Herb **\$16.00**

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.

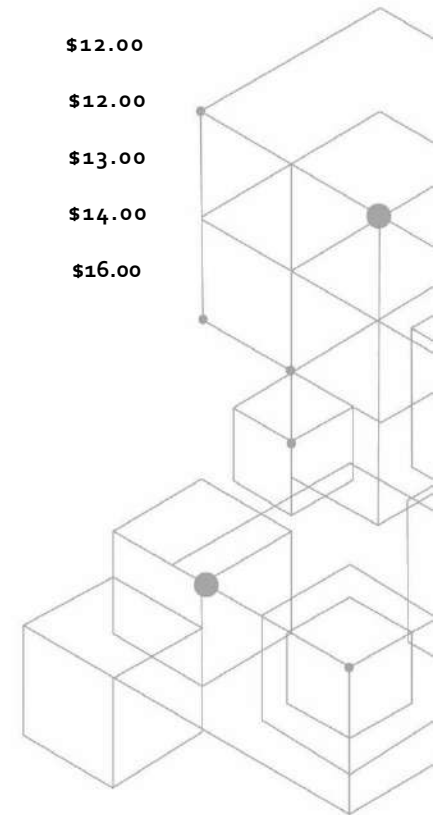


Lunch & Dinner

Soup

Soups

Tomato Basil – Pesto, Micro Basil, Toasted Pine Nut	\$11.00
Sweet Corn – Charred Corn, Smoked Paprika Oil, Micro Parsley	\$12.00
Chickpea & Tahini Soup – Crispy Garbanzo Bean, Olive Oil, Paprika	\$12.00
Baked Potato Soup – Green Onion, Sour Cream, Bacon	\$13.00
Butternut Squash Soup – Maple Cream, Cranberry, Salted Pumpkin Seed	\$14.00
Lobster Bisque – Lobster Meat, Crème Fraiche, Green Onion	\$16.00



Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.

Lunch & Dinner

Salad

Choice of Salads Included In The Entrée Price

Standing Bib – Boston Bibb Lettuce, Red Beet, Goat Cheese, Candied Pecans, Herb Focaccia, Green Goddess Dressing

Mesclun Mix Salad – Grape Tomato, Shaved Carrot, Cucumber, Housemade Crouton, Boursin Whip, Buttermilk Dressing

Classic Chop – Romaine Hearts, Provolone, Sweet Drop Peppers, Giardiniera, Kalamata Olive, Cucumber, House Red Wine Vinaigrette

IndyPlace Caesar – Romaine Hearts, Grape Tomato, Shaved Parmesan, Focaccia Crouton, Creamy Caesar Dressing

Salad Upgrade

Fresh From The Farm | \$4

Heirloom Tomato, Caramelized Lemon, Housemade Crouton, Fresh Mozzarella, Micro Basil, Maldon Salt, White Balsamic Peppercorn Vinaigrette

Back To The Roots | \$4

Crispy Potato, Tri-Color Carrot, Frisee, Crispy Farro, Goat Cheese Whip, Roasted Beet, White Balsamic Vinaigrette

Roasted Carrot Salad | \$5

Tri-Carrot Salad, Cumin Maldon Salt, Smoked Honey, Toasted Pepitas, Sweet Pea Puree, Polenta Crouton, Egyptian Star Flower, Mint Yogurt Vinaigrette

Fennel + Citrus | \$5

Grapefruit Segments, Orange Segments, Castelvetrano Olives, Crispy Pancetta, Gem Lettuce, Citrus Vinaigrette

Asparagus Salad \$6

White and Green Asparagus, Peruvian Sweet Drop Pepper, Focaccia Parmesan Crouton, Citrus Lace, Baby Marigold, Lemon Tahini Dressing

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

Price Includes Salad, Dessert And Artisan Rolls

Gluten Free*

Chicken Entrees

Honey Shallot Marinated Chicken *

Cauliflower Potato Pull, Roasted Asparagus, Yellow Beet, Bing Cherry & Pearl Onion Jam, Sour Cherry Jus

Molasses and Whole Grain Mustard Glazed Airline Chicken *

Smoked Fingerling, Fire Roasted Carrot and Tomato, Beurre Rouge

Peruvian Style Chicken Thigh *

Purple Potato, Garlic Broccolini, Chermoula

Herb Seared Airline Chicken Breast *

Parsnip Puree, Haricot Vert, Roasted Fennel, Lemon Thyme Jus

Coq Au Vin *

Braised Chicken, Airline Breast, Baby Carrot, Whipped Potato, Pearl Onion, Neuske Bacon, Red Wine Demi

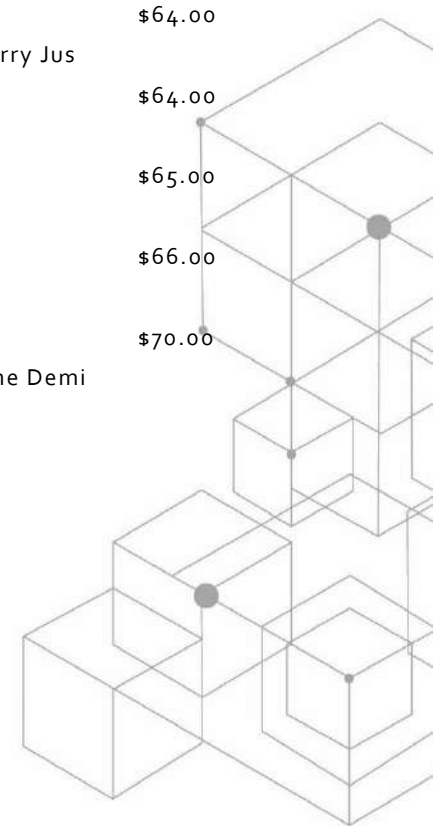
\$64.00

\$64.00

\$65.00

\$66.00

\$70.00



Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Plated Entrees

Lunch & Dinner

Price Includes Salad, Dessert And Artisan Rolls

Gluten Free*

Beef Entrees

Bourbon Marinated Flat Iron *

Smoked Honey Brussels Sprouts, Crispy Truffle Parmesan Potato, Woodford Reserve Demi-Glaze

Grilled Filet

Seafood Ragout, Corn Moux Choux, Asparagus, Cippolini Onion, Parsley Oil

Hanger Steak *

Braised Beef Cheek, Crispy Polenta Cake, Charred Carrot, Gremolata Demi

Korean Lacquered Short Rib *

Wasabi Sweet Pea Puree, Warm Cabbage Slaw, Spring Onion Demi

Coffee Crusted Short Rib

Root Vegetable, Potato Gnocchi, Lacinato Kale, Bordelaise Sauce

Manhattan Strip Loin *

Cauliflower Potato Mash, Charred Tomato and Carrot Medley, Harissa Demi

\$75.00

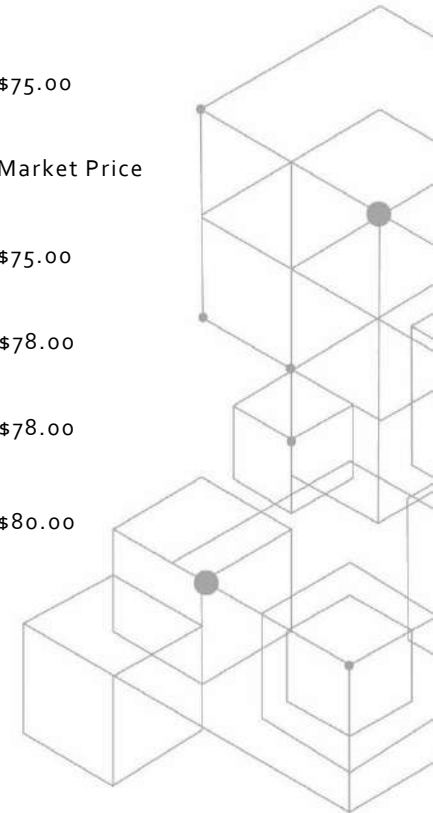
Market Price

\$75.00

\$78.00

\$78.00

\$80.00



Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.

Plated Entrees

Lunch & Dinner

Price Includes Salad, Dessert And Artisan Rolls

*Gluten Free **Gluten & Dairy Free ***Dairy Free

Fish Entrees

Pan Flashed Salmon *

Farro, Lacinato Kale, Arugula, Oyster Mushroom, Sweet Potato Puree, White Wine Leek Sauce

\$73.00

Seared Red Snapper *

Sweet Corn Puree, Broccolini, Herb Marinated Teardrop Tomato, Saffron Beurre Monte

\$75.00

Italian Shrimp and Polenta *

Seared Parmesan Polenta Cube, Oven Dried Tomato, Caramelized Lemon Butter, Pesto Oil

\$75.00

Seared Atlantic Halibut *

Arancini Cake, Asparagus, Romesco Sauce

Market Price

Pork Entrees

Indiana Breaded Tenderloin, Pepper Cream Gravy

Whipped Yukon Potatoes, Haricot Vert Medley, Oven Dried Tomato, Pepper Cream Gravy

\$68.00

Compressed Pork

Nueske Bacon Brussels Sprouts, Sweet Onion Garlic Mash, Sun King Osiris Beer Demi

\$70.00

Crispy Pork Belly **

Jasmine Rice, Broccolini, Cantonese Sauce, Sweet and Spicy Pepper Jam

\$75.00

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

Price Includes Salad, Dessert And Artisan Rolls

Gluten Free *

Duo Entrees

8 Hour Short Rib with Honey Shallot Marinated Chicken Breast *

Potato Terrine, Haricot Vert, Natural Demi, Pearl Onion Chutney

\$80.00

Chimichurri Flat Iron and Pan-Flashed Chicken Breast *

Roasted Fingerling Potato, Tomato, House Vegetable Medley, Chermoula

\$83.00

Butter Basted Filet and Whole Bean Mustard Glazed Chicken *

Smoked Fingerling Potato, Roasted Carrot and Tomato, Beurre Rouge

Market Place

House Marinated Flat Iron and Cherry Balsamic Glazed Salmon

Creamy Barley, Roasted Brussels Sprouts and Baby Carrots, Pistachio Gremolata

\$86.00

Harissa Grilled Chicken and Jumbo Prawns *

Cauliflower Puree, Couscous, Apricot Sundried Tomato Demi

\$87.00

White Balsamic Marinated Chicken With Lobster and Crab

Sous-Vide Lobster, Crab, Creamy Farro, Caramelized Lemon, Asparagus, Lemon Beurre Monte

\$90.00

8 Hour Short Rib and Butter Poached Lobster Tail *

Brown Sugar Sweet Potato Puree, Seared Potato Plank, Roasted Baby Vegetables, Natural Demi, Apple Compote

\$90.00

Grilled Beef Tenderloin and Herb Seared Halibut *

Parmesan Risotto, Asparagus Spears, Sweet Tomato Chutney, Roasted Garlic Demi

Market Price

Prices are per guest.

A Customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Lunch & Dinner

Price Includes Salad, Dessert And Artisan Rolls

***Gluten Free **Gluten & Dairy Free ***Vegan**

Vegetarian Entrees

Roasted Vegetable Wellington ***

Steamed Rice, Roasted Broccoli, Red Pepper Coulis

\$58.00

Safron Polenta *

Shaved Parmesan, Wild Mushroom, Lacinato Kale, Roasted Tomato

\$58.00

Potato Gnocchi *

Root Vegetable Medley, Asparagus, Wild Mushrooms, Roasted Vegetable Demi

\$58.00

Chickpea Tikka Masala **

Steamed Jasmine Rice, Roasted Cauliflower, Fresh Cilantro

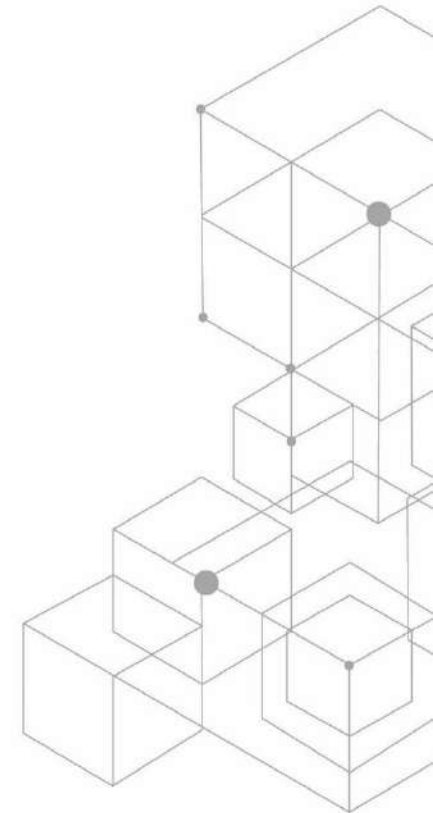
\$58.00

Roasted Cauliflower Steak *

Chickpea Tahini Puree, Lemon Salsa Verde, Sweet Drop Peppers, Toasted Pine Nuts

\$58.00

Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.



Plated Entrees

Dessert

Choice of Desserts Included In The Entree Price

Triple Chocolate Cake – Fresh Berry, Whipped Cream

New York Style Cheesecake – White Chocolate Mousse, Fresh Berry

Strawberry Shortcake Pana Cotta – Vanilla Bean Panna Cotta, Angel Food Cake, Berry Compote, Sugar Crumb

Ghiradelli Brownie Crème Brulee – Ghiradelli Brownie, Milk Chocolate Crème Brulee, Whip, White Chocolate Croquants, Strawberry

Dessert Upgrades add \$4.00 each

Chocolate Crunch Cake – Macerated Berries, Candied Cocoa Nibs, White Chocolate Mousse

Individual Vanilla Bean Cheesecake – Lemon Blackberry Coulis, Chocolate Shavings, Whipped Cream

Pineapple Upside Down Cake – Rum Caramel, Cherry, Caramelized Pineapple, Salted Florentine Crisp

Dinner

Build Your Own Dinner Buffet

Dinner includes Coffee, Decaffeinated Coffee and Selection of Hot Teas and Assorted Breads.

Add Iced Tea or Lemonade for \$3 per guest.

Minimum 25 guests. \$175 charge will apply for groups under 25.

Craft Your Own Dinner Buffet

2 Items from Each Category: \$78 per guest

3 Items from Each Category: \$91 per guest

Add an Additional Salad: \$8 per guest

Add an Additional Protein: \$13 per guest

Add an Additional Starch: \$7 per guest

Add an Additional Vegetable: \$6 per guest

Add an Additional Dessert: \$7 per guest

Salad

Grilled Asparagus with Goat Cheese and Romesco Sauce

Roma Tomatoes with Buffalo Mozzarella, Basil and Extra Virgin Olive Oil

Chopped Salad With Roasted Baby Sweet Peppers, Charred Carrots, Artichokes, Feta Cheese, Tomatoes, Hearts of Palm, Cider Vinaigrette

Roasted Fingerling Potato Salad With Creamy Herb Dressing, Peppadew Peppers, Arugula, Crispy Pancetta, Caramelized Pearl Onion

Root Vegetable Composition With Parsnips, Tri-Color Carrot, Yellow Beets, Frisee, Champagne Vinaigrette

Tossed Local Greens Salad With Grapes, Goat Cheese Crumble, Cucumber, Shaved Red Onion, Radish, Roasted Fennel, Green Goddess Dressing

Kale and Arugula, Blistered Peppers, Grape Tomato, Shaved Parmesan, Charred Radicchio, Golden Raisins, White Balsamic Vinaigrette

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Dinner

Build Your Own Dinner Buffet

Protein

Grilled Flat Iron Steak with Steak Sauce
Chicken Parmesan with Tomato Basil Sauce
Amish Brick Chicken with Chardonnay Artichoke Cream
6 Hour Braised Short Rib
BBQ Brisket with Onion Straws
Breaded Pork Tenderloin with Creamy Gravy
Roasted Pork Loin with Garlic Jus
Grilled Salmon with Leeks
Seared Swordfish with Red Pepper Coulis
Bacon Smothered Chicken
Sliced Strip Loin, Bleu Demi, Caramelized Onion
Balsamic Grilled Portobello Mushroom & Beet Composition,
Pearl Onions, Fresh Herb*
Roasted Cauliflower Steaks, Tahini Dill Sauce, Toasted Pine
Nuts, Oven Dried Tomato*

Starch

Buttered Mashed Potatoes
Gouda Au Gratin Potatoes
Toasted Pecan Rice Pilaf
Saffron Rice
Truffle Roasted Fingerling Potatoes
Penne Pasta with Mushroom Marsala Sauce

Vegetable

Roasted Root Vegetables
Cauliflower and Broccoli in Brown Butter
Grilled Zucchini, Squash and Carrot
Broccolini with Garlic Chips
Crispy Pan-Fried Brussel Sprouts with Bacon
Haricot Vert Medley
Broccolini, Carrot, Roasted Red Pepper Medley

Dessert

Seasonal Fruit Cobbler Served in a Cast Iron Pan
Crispy Bread Pudding Bites with Crème Anglaise
Triple Chocolate Cake
White Chocolate Raspberry Cake
Peanut Butter Mousse Pie
Double Apple Caramel Cake



Prices are per guest. * indicates Plant Based Proteins A customary 25% service charge and sales tax will be added to prices.
Available for 1 hour 30 minutes.

Family Style Dinner

Dinner includes Coffee, Decaffeinated Coffee, a Selection of Hot Teas & Artisan Rolls and Breads with Butter
Add Ice Tea or Lemonade for \$3 each. Maximum 500 guests.

Craft Your Own Family Style

Dinner

2 Items from each category: \$79 per guest

3 Items from each category: \$97 per guest

Add Additional Salad : \$7 per guest

Add Additional Protein : \$12 per guest

Add Additional Starch : \$6 per guest

Add Additional Dessert : \$6 per guest

Desserts "Seasonal Trifle"

Spring – Ghirardelli Brownie Trifle, Cookies & Cream Mousse

Summer – Pineapple Trifle, Genoise Cake, Pineapple Mousse, Fresh Pineapple, Cherry

Fall – Pumpkin Spiced Trifle, Maple White Chocolate Mousse, Pumpkin Seed Brittle

Winter – Carrot Cake, Spiced Whip, Candied Walnuts

Starch

Yukon Whipped Potatoes

Truffle Roasted Fingerling Potatoes

Indian Harvest Grain Jewel Blend

Salads

Chickpea Composition

Onion, Cucumber, Tomato, Olive, Peppadew Peppers, Dill Vinaigrette

Greens Salad

Mesclun Mix, Dried Cherry, Sunflower Seed, Feta Crumbles, Shallot Vinaigrette

Indian Harvest Grain Caviar Medley

Roasted Cauliflower & Broccoli, Hazelnuts, Sweet Drop Peppers, Sweet Herb Vinaigrette

Proteins

Herb Marinated Chicken Thigh

Piquillo Pepper Cream, Sea Salted Asparagus

Pan-Flashed Salmon

Sweet Onion Cream, Caramelized Pearl Onion

Balsamic Marinated Flat Iron

Steak Sauce, Sautéed Mushrooms

Roasted Cauliflower Steaks

Tahini-Dill Sauce, Toasted Pine Nuts, Oven Dried Tomato

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Dinner

Dinner Buffet

Dinner Buffets include Coffee, Decaffeinated Coffee, a Selection of Hot Teas & Artisan Rolls and Breads with Butter
Minimum 25 guests. \$175 charge will apply for groups under 50.

Indiana Farm Inspired Dinner Buffet | \$91

Salads

Indiana Local Greens – Kale, Frisee, Arugula, Roasted Indiana Sweet Corn, Peppadew Peppers, Shaved Carrot, Creamy Herb Dressing
Roasted Carrot – Smoked Honey Glaze, Pecans, Pomegranate Seeds, Micro Arugula
Snow Pea – Pecorino, Crispy Pancetta, Shaved Red Onion, Dried Cranberry, Peppercorn Mint Vinaigrette

Mains

Amish Brick Chicken with Roasted Garlic Chicken Au Jus
Breaded Pork Tenderloin with Creamy Gravy
Seared Rainbow Trout With Warm Carrot Salad, Meyer Lemon Parsley Beurre Monte

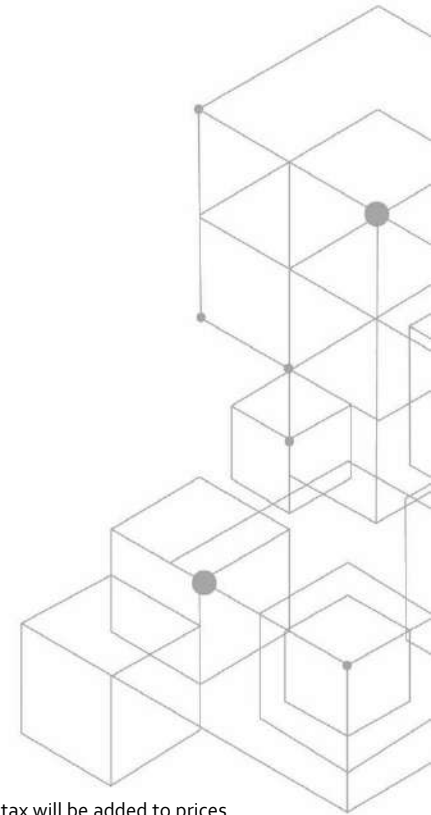
Accompaniments

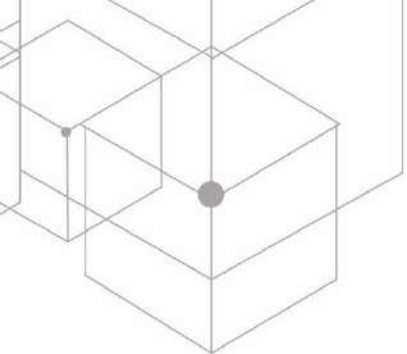
Housemade Corn Casserole
Roasted Broccoli, Cauliflower with Crispy Garlic Chips
Yukon Gold Mashed Potatoes With Melted Butter and Fresh Parsley

Desserts

Warm Apple Crisp with a Local Maple Syrup Bourbon Glaze
Locally Made Wick's Sugar Cream Pie
Peanut Butter Mousse Cake

Prices are per guest. A customary 25% service charge and sales tax will be added to prices.
Available for 1 hour 30 minutes.





Dinner

Taste of Marriott IndyPlace

Taste of the Marriott IndyPlace | \$30 Per Station
Minimum 3 stations

Taste from JW Lobby

Mini Lobby Burger

American Cheese, Lettuce, Tomato, House Ketchup

Classic Caesar

Romaine Hearts, Parmesan Cheese, Caesar Dressing

Hummus

Horseradish, Garlic Confit, Crudit , Focaccia

Taste from High Velocity

Half Roasted Chicken

Mashed Potatoes, Seasonal Vegetables, Country Gravy

Cobb Salad

Mixed Greens, Tomato, Cucumber, Red Onion, Hard Boiled Egg,

Smoked Bacon, Bleu Cheese, Ranch Dressing

Mac & Cheese

Nueske Bacon Lardon, Cavatappi Pasta, White Cheddar Sauce

Taste from OP Italian

Caprese

Heirloom Tomato, Balsamic Glaze, Extra Virgin Olive Oil, Fresh Basil

Meatballs

House Tomato Sauce, Garlic Toast, Micro Basil

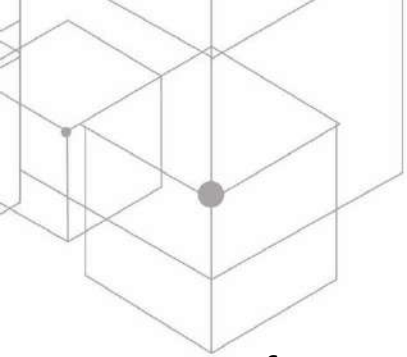
Short Rib Gnocchi

6-Hour Short Rib, Rosemary Gorgonzola Cream

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.



Dinner

Taste of Marriott IndyPlace

Taste of the Marriott IndyPlace | \$30 Per Station
Minimum 3 stations

Taste from Rye Bar & Conner's Kitchen

Guacamole Especial

Spicy Seeds, Freeze Dried Fruit, House Tortilla Chips

Spicy Tuna Poke

Baby Bell Pepper, Cucumber, Snap Pea, Carrot, Toasted

Sesame, Ginger Vinaigrette

BLT Deviled Eggs – Peppercorn Aioli

Loaded BBQ Pulled Nachos "Build Your Own"

Southern Fried Chicken, Mashed Potatoes, Gravy, Hot Honey Drizzle

Taste from Loaf + Vine

House Soup of the Day

Mini Italian Grinder

Prosciutto, Genoa Salami, Smoked Ham, Provolone,

Hot Giardiniera

Grilled Chicken Brioche

Green Goddess Aioli, Roasted Tomato, Havarti Cheese

Roasted Cauliflower Wrap

Black Bean Spread, Pico De Gallo, Queso Fresco

Sweets from House Kitchen

Pineapple Upside Down Cake - Rum Caramel, Cherry

Chocolate Brownie Cheesecake Mason Jar

Housemade Brownie, Whipped Chocolate Cheesecake, Chocolate Croquant

Creamsicle Panna Cotta – Toasted Macadamia Nut, Cotton Candy

Housemade Cereal Bars – Chef's Selection of Flavors

Sundae Bar Add \$10 per person

Chef's Selection of Assorted Toppings

1 Attendant required per 100 guests \$175 each

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Available for 1 hour 30 minutes.

Reception

Chilled Hors D'oeuvres

\$9 each

Butler Style or Station

Sushi Push Pop – Tuna, Crab, Tobiko Rice, Sesame Seeds, Wakami, Sesame Mayo, Avocado

Mini Lobster Roll – Maine Lobster, Fresh Herb, Lemon Mayo, Brioche

Beet Tart – Goat Cheese, Pistachio, Sesame Cracker, Micro Arugula

Tuna Ceviche – Pineapple, Cilantro, Jalapeno, Red Onion, Crispy Plantain

Antipasto Skewer – Provolone, Salami, Soppressatta, Fontina, Pepperoni

Bacon Deviled Eggs – Bacon, Jalapeno, Dijon Aioli, Micro Herb

Chipotle Shrimp Cocktail Shooter – Ancho Chipotle Cocktail Sauce, Jumbo Gulf Shrimp

Asian Chicken Salad – Sweet Potato Latke, Green Onion

Duck Flatbread Bite – Orange Marmalade, Port Wine Redux, Micro Arugula

Crispy Polenta & Piquillo Pepper Mojo – Muenster Cheese, Micro Herb

Beef Tenderloin Crostini – Whipped Bleu Cheese, Shallot Jam, Micro Herb

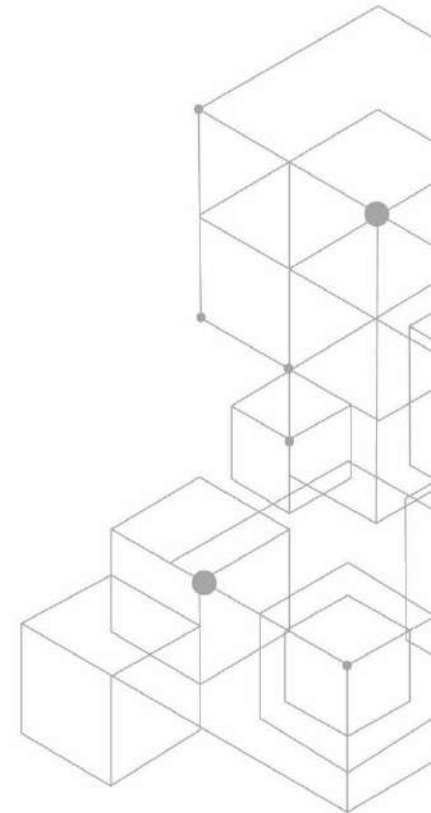
Heirloom Tomato Ceviche – Tomato, Cucumber, Onion, Sesame Oil, Soy, Rice Wine, Fresh Herb

Crab Tart – Corn Puree, Sweet Pea, Jalapeno, Crispy Country Ham, Whole Grain Tart

Esquites Corn - Queso Fresco, Cilantro

Minimum order of 25 pieces.

A customary 25% service charge and sales tax will be added to prices.



Reception

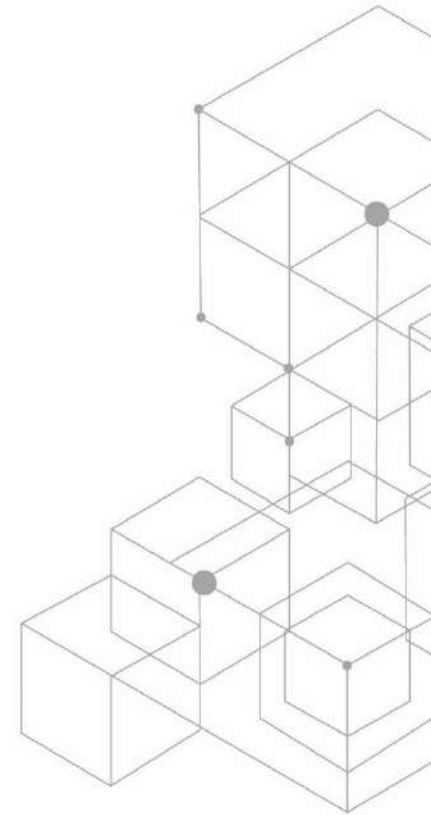
Heated Hors D'oeuvres

\$9 each

Station Only

- Pimento Mac & Cheese** – Chow-Chow, Fresh Herb
- Deconstructed Chicken Parmesan** – Housemade Tomato Sauce, Ciligiene Mozzarella, Micro Basil
- Portobello Pot-Au-Feu** – Cannellini Bean Ragout, Oven Dried Tomato, Micro Herb
- Barbecue Meatloaf** – Creamed Corn, Pee-Wee Potato, BBQ Sauce
- Teriyaki Chicken Skewer**– Hoisin Teriyaki Glaze, Toasted Sesame Seed, Green Onion
- Coconut Chicken Curry** – Steamed Rice, Cilantro
- Fried Chicken Bite** – Skin-On Mash, Brown Gravy, Oven Dried Tomato
- Short Rib Mac & Cheese** – Micro Herb
- Grant's Grilled Flank Steak Sate** – Balsamic Glaze, Fresh Parsley
- Chicken Pot Pie** – Puff Pastry Crisp, Fresh Herb
- Seared Filet** – Truffle Whipped Potato, Asparagus Spear, Red Wine Demi
- White Bean Quinoa Arancini** – Red Pepper Romesco, Fresh Herb
- Bang-Bang Cauliflower** – Sweet Chili Sriracha Aioli, Cilantro
- Crispy Coconut Shrimp** – Fresh Pineapple Salsa, Mango Aioli
- Mini Crab Cake** – Lemon Aioli, Micro Herb

Minimum order of 25 pieces.
A customary 25% service charge and sales tax will be added to prices.



Reception Displays

Reception displays are offered for a maximum of two hours.

Fresh Fruit Display I \$14

Cut Melons, Fresh Berries, Vanilla Bean Greek Yogurt

IndyPlace Vegetable Garden I \$14

Garden Fresh Raw Vegetable Display, Housemade Ranch Dip, Roasted Garlic Hummus

Artisan Cheeseboard I \$21

Local and Imported Cheeses, Honey, Blackberry Jam, Orange Marmalade, Grapes, Figs, Fresh Berries, Crostinis, Parmesan Flatbread, Griddled Table Bread

Antipasto I \$21

Marinated Ciligiene Mozzarella, Cubed Provolone Cheese, Salami, Pepperoni, Mortadella, Prosciutto, Pepperoncini, Artichokes, Peppadew Peppers, Olives, Griddled Table Bread, Parmesan Flatbread

Mezze Platter I \$21

Marinated Feta Cheese, Olives, Baby Carrots, Cucumber, Tomato, Artichokes, Peppadew Peppers, Hummus, Tabbouleh Salad, Tzatziki, Grilled Pita Bread, Crispy Lavash, Grissini

Chef's Grazing Platter I \$26

Minimum 50 Guests

A Selection of Cured Meats, Raw and Pickled Vegetables, Local & Imported Cheeses, Assortment of Fruit Jams, Marmalades, Fresh Berries, Brie Cheese Cake, Figs, Local Honey, Lavash, Griddled Table Breads, Grissini, Parmesan Flatbreads

Chilled Seafood Display I \$39

Jumbo Shrimp, Cocktail Sauce

Alaskan King Crab Claws, Crab Legs, Clams, Oysters on the Half Shell, Tabasco Sauce, Lemon Wedges

(Menu Based on 4 pieces per person)

Bruschetta Display I \$18

Pesto Goat Cheese Spread, White Bean Hummus

Traditional Tomato Basil Bruschetta

Balsamic Mushroom, Gorgonzola Cheese

Griddled Table Bread, Lavash, Crostinis, Parmesan Flatbread

Dessert I \$69/dozen

Minimum 1 dozen per item

Mini Lemon Tart

S'more Tart

Peanut Butter Crunch

Panna Cotta – Seasonal

Mini Sacher Torte

Chocolate Truffle Pop

Assorted Macaroons

Crème Brulee Tart

Butter Scotch & Salted Caramel

Mini Bourbon Cake Bite

Triple Chocolate Cake Bite with Raspberry Coulis

Raspberry Cheesecake Bite

A customary 25% service charge and sales tax will be added to prices.

Reception

Action Stations

Minimum of 3 Stations and 25 Guests

Build a Salad Garden | \$21

Mixed Lettuces, Cucumbers, Olives, Tomatoes, Croutons,
Pumpkin Seeds, Radishes, Carrots, Orange Segments, Hearts of
Palm, Artichokes, Shaved Parmesan Cheese, Feta Crumbles,
Bleu Cheese Crumbles
Green Goddess Ranch, Honey Shallot Vinaigrette, Roasted
Red Pepper Caesar Dressing

Add Protein | \$7 each

Grilled Chicken Breast, Sautéed Shrimp, Marinated Skirt Steak

Mozzarella Bar Composed Plates | \$26

Choose Two

Burrata - Watercress Pesto, Roasted Tomato, Shaved Pecorino,
Pink Peppercorn

Buffalo Mozzarella – Romesco, Crispy Table Breadcrumb,
Balsamic Redux, Olive Oil

Ovoline – Prosciutto, Micro Basil, Balsamic Redux, Olive Oil,
Maldon Salt

Build Your Own Hummus Bowl | \$23

Roasted Garlic Hummus, Beet Hummus
Tabbouleh Salad, Baba Ghanoush
Cucumber, Pickled Red Onion, Cherry Tomato
Crumbled Feta Cheese, Shaved Radish, Olives
Crispy Falafel, Housemade Tzatziki, Grilled Pita

Mac N Cheese | \$24

Gemelli Pasta, Butter Poached Lobster, Sherry Port Salut Cheese Sauce
Cavatappi Pasta, 8-Hour Short Rib, Merlot Cheddar Cheese Sauce
Penne Pasta, Roasted Chicken, Boursin Cheddar Cheese Sauce
Green Peas, Chopped Bacon, Green Onion, Sautéed Mushrooms,
Caramelized Onions

Street Tacos | \$24

Carne Asada, Ancho Braised Pork, Cilantro Marinated Chicken
Roasted Vegetables & Black Beans
Salsa Verde, Salsa Roja, Guacamole, Sour Cream, Quick Pickled Onion
Queso Fresco, Shaved Radish, Warm Corn Tortillas, Crispy Tostadas

Ramen | \$24

Char Sui Pork, Grilled Chicken Breast, Sautéed Shrimp, Caramelized
Onion, Shaved Radish, Shredded Carrot, Baby Corn, Shredded Napa
Cabbage, Roasted Mushrooms, Green Onion, Mint Chiffonade, Fresh
Cilantro, Sriracha, Chopped Peanuts, Soy Sauce, Ramen Noodles, Sesame
Ginger Broth, House Made Garlic Chili Paste

Chef Attendant Fees of \$175 per chef will apply. Prices are per guest.
A customary 25% service charge and sales tax will be added to prices.
Station will be available 1 hour 30 minutes.

Reception

Action Stations

Minimum of 3 Stations and 25 Guests

Yakitori I \$24

Ginger Soy Glazed Chicken and Sweet Pepper Skewer
Marinated Beef and Scallion Skewer
Sweet Pepper & Eggplant Skewer
Steamed Rice
Cold Cucumber Salad With Sweet Rice Wine Vinegar
Japanese Gyoza Dumplings

Mashed Potatoes I \$24

Whipped Sweet Potatoes, Mashed Yukon Potatoes
8 Hour Short Ribs, Sautéed Creole Shrimp, Carolina Pulled Pork
Chopped Bacon, Sautéed Mushrooms, Caramelized Onions, Tillamook Cheddar,
Grated Parmesan, Sour Cream, Sautéed Spinach, Green Onions, Pickled
Jalapenos, Grilled Squash and Zucchini

Chef's Table Composed Pasta I \$24

Please Select One Composed Plate

Each Dish Selection served with Garlic Buttered Breadsticks & Traditional Caesar Salad

- 1- Whipped Garlic Ricotta, Buttered Spun Linguine, Oven Roasted Tomato, Micro Basil
- 2- Rigatoni Pasta, House Tomato Sauce, Italian Sausage, Fried Basil Leaves, Shaved Parmesan
- 3- Three-Cheese Pesto Lasagna, Roasted Roma Tomato, Micro Arugula

Meltd I \$24

Short Rib and Gouda Grilled Cheese
Three Cheese Grilled Cheese
BBQ Pulled Pork Grilled Cheese
Roasted Tomato Basil Bisque
Ranch Seasoned Potato Chips

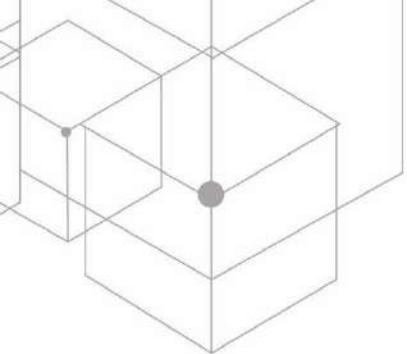
Pasta Station I \$24

Gemelli, Cavatappi and Penne Pasta
Italian Sausage, Meatballs, Grilled Marinated Chicken
Sautéed Squash, Baby Spinach, Oven Dried Tomatoes
Sautéed Mushrooms, Caramelized Pearl Onions
Housemade Tomato Sauce, Roasted Garlic Alfredo Sauce
Parmesan Cheese, Basil Pesto

Chef Attendant Fees of \$175 per chef will apply.

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.
Station will be available 1 hour 30 minutes.



Reception

Action Stations

Minimum of 3 Stations and 25 Guests

Chocolate Smash | \$24

Please Select Two Chocolate Bark Flavors

- 1- White Chocolate Bark With Dark Chocolate Croquants
 - 2- Milk Chocolate Bark With Caramel and Sea Salt
 - 3- Dark Chocolate Bark With Dehydrated Strawberries
 - 4- Milk Chocolate Peanut Butter Bark With Peanut Butter Cups
- Cookies & Cream Mousse, Dark Chocolate Mousse, Whipped Cream
Caramel White Chocolate Mousse, Macerated Berries

Giant S'mores | \$24

Housemade Toasted Colossal Marshmallow
Graham Cracker, Chocolate Crunch Shell
Crushed Graham Cracker

Chef Attendant Fees of \$175 per chef will apply.

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Station will be available 1 hour 30 minutes.

Reception

Carving Stations

Minimum of 3 Stations and 25 Guests

All Starch is provided to accompany amount of carved items ordered only.

Airline Turkey Confit | \$18

Sweet Potato Hash, Pan Gravy, Pretzel Rolls

Peppercorn-Dusted Strip Loin | \$23

Cheddar Hashbrown Potato, Red Wine Demi, Soft Roll

Herb Crusted Beef Tenderloin | \$27

Horseradish Whipped Potatoes, Balsamic Demi, Soft Roll

Brown Sugar Glazed Bone-In Ham | \$18

White Balsamic Glazed Brussels Sprouts, Cider Demi, Pretzel Rolls

BBQ Brisket | \$24

Corn Spoonbread, Aged Cheddar Mac and Cheese, Bourbon BBQ Sauce

Argentina Mixed Grill | \$26

Beef Picanha and Marinated Chicken Thigh
Argentinian Provoleta, Charred Asparagus & Corn
Red and Green Chimichurri, Criolla Sauce

Carved Tomahawk Ribeye | \$28

Steak Beurre Fondue, Fingerling Lyonnaise, Traditional Caesar Salad

Dry Rubbed Indiana Pork Steamship | \$18

Bacon Cheddar Creamed Corn, Apple Demi, Pretzel Roll

1 carver required per 100 guests. Carver Fees of \$175 per carver will apply. Station will be available 1 hour 30 minutes

Prices are per guest.

A customary 25% service charge and sales tax will be added to prices.

Beverage

Bar Selections

Deluxe Liquor Selection

New Amsterdam Vodka, Pinnacle Gin, Grants Scotch, Cruzan Rum, Jim Beam Bourbon, Canadian Club Whiskey, Sauza Gold Tequila

Premium Liquor Selection

Tito Vodka, Bombay Gin, Dewar's White Label Scotch, Bacardi Rum, Maker's Mark Bourbon, Jack Daniel's Whiskey, Tres Generaciones Tequila

Super Premium Liquor Selection

Grey Goose Vodka, Tanqueray Gin, Johnny Walker Black Scotch,
Bacardi 8 Year Rum, Knob Creek Bourbon, Crown Royal Whiskey,
Patron Silver Tequila

Imported Beer Selection

Hotel to select 2 of the following:
Amstel Light, Corona Extra, Corona Light, Guinness Draught, Heineken, Stella Artois, Modelo

Domestic Beer Selection

Hotel to select 2 of the following:
Budweiser, Bud Light, Michelob Ultra, Coors Light, Miller Light

American Craft Beer

Hotel to select 1 of the following:
Blue Moon Belgian White, Samuel Adams Boston Lager, Oaken Barrel-Indiana Amber

Selection of TRULY Hard Seltzer

Classic Lime Margarita Style, Wild Berry, Strawberry Lemonade

Beverage

Hosted and Cash Bar

Hosted Bar

Deluxe Liquor	\$12
Premium Liquor	\$14
Super Premium Liquor	\$16
Imported Beer	\$9
Domestic Beer	\$8
American Craft Beer	\$10
House Wine by the glass	\$12
Soft Drinks	\$6
Bottled Waters	\$6
Cordials (upon request only)	\$12 and up

Cash Bar

Deluxe Liquor	\$14
Premium Liquor	\$16
Super Premium Liquor	\$18
Imported Beer	\$11
Domestic Beer	\$10
American Craft Beer	\$12
House Wine	\$14
Soft Drinks	\$6
Bottled Waters	\$6
Cordials (upon request only)	\$14 and up

A customary 25% taxable service charge and sales tax will be added to Host Bar Pricing.

Beverages are sold on a cash bar basis and are inclusive of service charge and tax and \$1000 minimum revenue required per bar.

Cash Bar Pricing is inclusive of service charge and tax.

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.

Beverage

Package Bar

1 Hour Bar

Deluxe | \$28
Premium | \$32
Super Premium | \$36

3 Hour Bar

Deluxe | \$42
Premium | \$48
Super Premium | \$54

Additional Hours on Package

Deluxe | \$12
Premium | \$14
Super Premium | \$16

Bartender Fee of \$250 per bartender will apply for a maximum of 3 hours.
Additional hours of service will be \$75 per bartender per hour.

Prices are per guest.

A customary 25% taxable service charge and sales tax will be added to prices.

