



INDIANA STATE UNIVERSITY

Welcome to Indiana State University Catering Services. Our catering team will work in close partnership with you to customize your event, providing the highest level of food quality and service to assure the success of your event.

Our philosophy is to provide a meeting and dining environment specialized to meet and exceed your expectations. Our team is committed to providing service and menu flexibility so that your event will be uniquely your own.

Budget permitting, most menu items can be organic and/or sustainable. Please keep in mind that the menu items and services included in this brochure are samples of what we can do for you. Should your event require special services or dietary considerations, we will tailor our offering to meet your needs.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please call your Catering Event Planner at 812-237-7617 or email us at Anne.Tomer@Sodexo.com

We look forward to serving you.

MORNING FARE



MORNING FARE

Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Freshly Brewed Fair Trade Aspetto Coffee, Aspetto Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water are included. These menus are available for groups of 20 or more.

THE CLASSIC CONTINENTAL

\$5.95 per guest

Seasonal Cubed Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels

Butter, Cream Cheese, and Assorted Jellies

Chilled Carafes of Orange Juice and Cranberry Juice

THE HEALTHY START

\$7.35 per guest

Seasonal Cubed Fresh Fruit Tray

Low-Fat Yogurt Parfaits Made with Fresh Berries and Low-Fat Granola

Well Balanced Breakfast Cookies

Whole Wheat Bagels, Low-Fat Cream Cheese and Assorted Jellies

Chilled Carafes of Orange Juice and Cranberry Juice

INDIANA STATE BREAKFAST BUFFET

\$9.65 per guest

Seasonal Cubed Fresh Fruit Tray

Baker's Choice of Two: Mini Croissants, Muffins, Breakfast Breads, Coffee Cake or Mini Scones
Butter and Assorted Jellies

Hashbrowns or Home Fries

Choose Two: Crispy Bacon, Pork Sausage Links, Turkey Bacon, Turkey Link Sausage or Country Ham

Choose One: Fluffy Scrambled Eggs, Egg White Frittata, Garden Vegetable Quiche or Broccoli Cheddar Quiche

Choose One: Pancakes or Traditional French Toast with Warm Maple Syrup and Melted Butter
Chilled Carafes of Orange Juice and Cranberry Juice

OMELET STATION

\$3.75 per guest

Upon request, the following items can be added to any of the Morning Fare breakfast menus. These menus are available for groups of 20 or more.

Fluffy Eggs and Egg Whites, Smoked Ham, Bacon, Pork Sausage Links, Turkey Sausage, Turkey Bacon, Shredded Cheddar, Feta Cheese, Diced Tomatoes, Sweet Peppers and Scallions. All will be prepared by one of our talented culinarians.



À LA CARTE SELECTIONS

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Selections from these menus are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. is available upon request.

FROM THE SUNRISE BAKERY

ASSORTED FRESHLY BAKED MUFFINS: \$10.95 per dozen	ASSORTED DANISH	\$12.99 per dozen
Cranberry Orange, Lemon Poppy Seed, Blueberry, Cappuccino Chocolate, Banana Nut or Apple Cinnamon	ASSORTED BAGELS with CREAM CHEESE	\$14.99 per dozen
ASSORTED BREAKFAST BREADS and COFFEE CAKES	COUNTRY BISCUITS with BUTTER and JELLIES	\$9.50 per dozen
\$10.95 per dozen	ASSORTED DOUGHNUTS	\$10.25 per dozen
Banana Nut Bread, Lemon Poppy Seed Bread, Blueberry Sour Cream Coffee Cake, Apple Streusel Coffee Cake or Chocolate Espresso Coffee Cake	ASSORTED MINI SCONES	\$14.95 per dozen
	CINNAMON ROLLS	\$14.95 per dozen

MORNING STARTERS

INDIVIDUAL ASSORTED YOGURTS	\$1.35 per item	BREAKFAST SANDWICH	\$3.95 per item
INDIVIDUAL FRUIT YOGURT PARFAITS with LOW-FAT GRANOLA	\$3.65 per item	Choice of One: Toasted English Muffins, Biscuits, Bagels or Croissants	
SEASONAL CUBED FRESH FRUIT TRAY		Choice of One: Egg, Egg and Cheese or Egg Whites	
SMALL 15-25	\$38.55 per tray	Choice of One: Pork or Turkey Sausage Patty, Country Ham or Bacon	
MEDIUM 25-50	\$62.15 per tray		
LARGE 50-100	\$96.45 per tray		

ADD ON MORNING STARTERS

The following items can be added on to any of the Morning Fare breakfast menus to create a custom menu for any occasion. These menus are available for groups of 20 or more.

HOME FRIES with CARAMELIZED ONIONS	\$1.95 per guest
CORNED BEEF HASH	\$1.95 per guest
CHORIZO SAUSAGE	\$2.25 per guest
MUSHROOM CHEESE STRATA	\$2.45 per guest
HAM and POTATO FRITTATA	\$2.45 per guest
CHEESE or FRUIT BLINTZ served with SOUR CREAM	\$2.65 per guest
SMOKED SALMON PLATTER with RED ONIONS, CAPERS, CREAM CHEESE, and MINI BAGELS	\$3.25 per guest

BEVERAGE SERVICE



BEVERAGE SERVICE

Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Appropriate accoutrements provided.

MORNING COFFEE AND TEA SERVICE

Our Morning Coffee Service includes Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water. \$2.95 per guest

HOT BEVERAGES

16 servings per gallon

Freshly Brewed Fair Trade Aspetto Coffee and Decaffeinated Coffee	\$14.95 per gallon
Freshly Brewed Fair Trade Flavoured Aspetto Coffee and Decaffeinated Coffee	\$17.95 per gallon
Numi Herbal and Non Herbal Teas to include Decaffeinated Numi Tea with Hot Water	\$11.95 per gallon

COLD BEVERAGES

16 servings per gallon

Orange Juice	\$10.95 per gallon
Cranberry Juice	\$10.95 per gallon
Apple Juice	\$10.95 per gallon
Freshly Brewed Iced Tea	\$9.95 per gallon
Lemonade	\$6.95 per gallon
Orange Blossom Punch	\$10.95 per gallon
Strawberry Lemonade	\$11.95 per gallon
Sparkling White Grape Punch	\$11.95 per gallon
Fruit Punch	\$6.95 per gallon

CANNED AND BOTTLED BEVERAGES

Bottled Fruit Juice: Apple, Orange, and Cranberry	\$1.65 per item
Bottled Water	\$1.25 per item
Assorted Canned Pepsi Soft Drinks, Regular and Diet	\$1.50 per item

**ALL DAY AT
AT INDIANA STATE
UNIVERSITY**

ALL DAY AT INDIANA STATE UNIVERSITY

Designed for full-day conferences or meetings, this service simplifies your event planning requirements. Menu offerings are presented buffet style. Services include linen-draped service tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. These menus are available for groups of 20 or more.

All Day Package for \$14.75 per guest

CLASSIC CONTINENTAL BREAKFAST

Seasonal Cubed Fresh Fruit Tray

Baker's Choice of Two: Assorted Breakfast Breads, Coffee Cake, Mini Scones, Danish, Cinnamon Rolls or Assorted Bagels with Cream Cheese and Butter

Chilled Bottled Orange Juice and Apple or Cranberry Juice

Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee, and Numi Herbal and Non Herbal Teas to Include Decaffeinated Numi Tea with Hot Water

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

MID-MORNING BREAK

Refresh Coffee Service

Seasonal Cubed Fresh Fruit Tray

Assorted Granola Bars

Assorted Canned Pepsi Soft Drinks, Regular and Diet

Iced Water Station with Fresh Quartered Oranges, Lemons and Limes

LUNCH BUFFET

Our menu offerings change daily and include a Salad, Entrée, Dessert and Beverage. Please contact our Catering Office for more details on our Chef's featured recommendations.

AFTERNOON SNACK

Choose Two: Assorted Individual Bags of Chips, Assorted Mini Candy Bars, Gourmet Cookies and Bars, Carrots and Celery Sticks with Ranch Dressing, Nacho Chips with Salsa, Bunches of Red and Green Grapes

Iced Water Station and Freshly Brewed Iced Tea

Assorted Canned Pepsi Soft Drinks, Regular and Diet

**GRAB-AND-GO
BOXED SALADS**



GRAB-AND-GO BOXED SALADS

SIGNATURE SALADS

All Salads are served with a Crusty Roll and Butter, Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included. Eco-friendly serviceware and china are also available upon request. Services include linen-draped service tables, set up and clean up. 10 Guest Minimum per Menu Selection.

CAESAR SALAD \$7.25 per guest
Fresh Romaine Lettuce topped with Grated Parmesan Cheese, Homemade Croutons and served with traditional Caesar Dressing
Add Grilled Breast of Chicken \$9.25 per guest
Add Grilled Marinated Steak \$9.50 per guest

COBB SALAD \$8.95 per guest
Strips of Turkey Breast, Diced Tomatoes, Chopped Hard Boiled Egg, Diced Celery, Scallions and Bacon Crumbles served over a bed of Romaine Lettuce with Blue Cheese Dressing

GREEK SALAD \$8.25 per guest
Crisp Mixed Greens with Tabbouleh, Roasted Red Pepper, Crumbled Feta Cheese and Falafel in a Flat Bread Cone

TRIO-SALAD COMBO \$8.95 per guest
Tossed Greens topped with Choice of three of the following salads: Chicken Salad, Egg Salad, Tuna Salad, Hummus or Ham Salad

CHINESE CHICKEN SALAD \$9.25 per guest
Mixed Greens with Red Leaf Lettuce tossed with Oriental Sesame Dressing and Grilled Chicken Breast served with Sesame Wonton Chips

ANTIPASTO SALAD \$8.95 per guest
A Salad Lover's Dream: Grilled Balsamic Eggplant, Zucchini and Red Peppers & Mushrooms with Pesto Pasta & Lemony Asparagus

GRAB-AND-GO
BOXED SANDWICHES



GRAB-AND-GO BOXED SANDWICHES

All Box Lunches include choice of Seasonal Fresh Fruit Salad, Potato Salad, Cole Slaw or Pasta Salad, Bag of Chips, Cookie or Brownie, and a Canned Pepsi Soft Drink (Regular or Diet) or Bottled Water. High quality plastic serviceware is included. Eco-friendly serviceware and china are also available upon request. Services include linen-draped service tables, set up and clean up. 10 Guest Minimum per Menu Selection.

SIGNATURE SANDWICHES

SPICY ITALIAN BAGUETTE \$8.95 per guest
Sliced Ham, Salami, Provolone Cheese and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

TURKEY and SHARP CHEDDAR \$8.45 per guest
Oven Roasted Turkey Breast, Sharp Cheddar Cheese, Leaf Lettuce, Sliced Tomato on a Kaiser Roll

ROAST BEEF and CHEDDAR \$8.45 per guest
Roast Beef and Cheddar on a Ciabatta Roll with Horseradish Cream Spread

GRILLED TUSCAN CHICKEN BREAST \$8.95 per guest
Grilled Chicken Breast, Provolone, Leaf Lettuce, sliced Tomato and Pesto Mayonnaise on Focaccia Bread

BUFFALO CHICKEN WRAP \$8.95 per guest
Grilled Chicken with Buffalo Sauce, Blue Cheese Crumbles, Diced Tomatoes, Celery and Low-Fat Ranch Dressing served in a Flour Tortilla

VEGETARIAN SANDWICHES

ROASTED VEGGIE CLUB \$8.95 per guest
Roasted Eggplant, Zucchini and Red Pepper with Fresh Mozzarella and Artichoke Tapenade on a Ciabatta Roll

HUMMUS, AVOCADO and ROASTED VEGETABLE WRAP \$8.45 per guest
Creamy Hummus, Ripe Avocado, and Roasted Eggplant, Zucchini, Red Peppers, Red Onions marinated in Lite Balsamic Vinaigrette rolled in a soft Flour Tortilla

**SERVED LUNCHEONS
AND DINNERS**



SERVED LUNCHEONS AND DINNERS

All Served Luncheons and Dinners include a choice of Salad or Starter, Two Accompaniments, Freshly Baked Dinner Rolls and Butter and choice of Dessert, Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee, Herbal and Non-Herbal Numi Teas with Hot Water and Freshly Brewed Iced Tea. China service is also available. Services include linen on guest tables, set up and clean up.

POULTRY

SESAME CHICKEN BREAST \$14.95 per guest
Grilled Breast of Chicken marinated with Sesame, Soy, Garlic, Cilantro and Scallions

TRADITIONAL CHICKEN PICCATA \$14.95 per guest
Seared Breast of Chicken in a Lemon Caper White Wine Sauce

ROASTED CHICKEN FLORENTINE \$16.45 per guest
Crispy Sautéed Breast of Chicken topped with a creamy Spinach mixture and Mozzarella

APRICOT and GOAT CHEESE CHICKEN BREAST \$16.45 per guest
Lightly breaded Breast of Chicken rolled with dried Apricots and Goat Cheese served with a Brown Sauce

ZIA'S NUTTY CHICKEN \$16.45 per guest
Boneless Breast of Panko Encrusted Chicken, Pistachios and topped with Apple Compote

BEEF AND PORK

BRAISED SHORT RIBS \$18.55 per guest
Beef Short Ribs braised in a Tarragon and Red Wine Reduction

BEEF TENDERLOIN STUFFED with SPINACH \$24.40 per guest
Roasted Beef Tenderloin stuffed with Spinach and served with Red Bell Peppers and drizzled with a Balsamic Demi-Glace Sauce.

GORGONZOLA ENCRUSTED FILET with CABERNET DRIZZLE \$24.25 per guest
Tender Filet Mignon with a Savory Roasted Gorgonzola Crust with a Cabernet Glaze.

PAN-SEARED PORK TENDERLOIN with APPLES & ONIONS \$18.95 per guest
Pan-Seared Pork Tenderloin with Granny Smith Apples, Diced Red Onions and Orange Marmalade

ROASTED PORK TENDERLOIN with SWEETENED RASPBERRY VINEGAR SAUCE \$18.25 per guest
Slow-Roasted Pork Tenderloin served with a Sweetened Raspberry, Horseradish, Garlic and Red Wine Vinegar Sauce

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SERVED LUNCHEONS AND DINNERS



SERVED LUNCHEONS AND DINNERS (continued)

LAMB

ROASTED LAMB with RISOTTO \$24.50 per guest
Thick Lamb Medallions served with Risotto and a drizzle of White Wine Cream Sauce

COMBINATION PLATE

BEEF and SALMON FILETS \$27.95 per guest
Tenderloin Medallion & Salmon Filet on Caramelized Onion Mashed Potatoes and Demi-Glace Sauce

SEAFOOD

SEAFOOD and SPINACH LASAGNA with ROASTED RED PEPPER COULIS \$19.95 per guest
Layered Lasagna Noodle with Ricotta Cheese, Shrimp, Lobster, Crabmeat and Spinach topped with a Red Pepper Coulis Sauce

SALMON with LEEKS and CAPER SAUCE \$16.25 per guest
Grilled Salmon Filet topped with Fried Leeks and Caper Sauce

BROILED SALMON with TWO SALSAS \$16.75 per guest
Broiled Salmon with Lemony Zucchini with Mint and Pine Nuts, and Fresh Red and Yellow Cherry Tomato Salsa

PARMESAN-CRUSTED TILAPIA with CHIVE BUTTER SAUCE \$15.95 per guest
Sautéed Tilapia with Crusted Parmesan and Chive Butter Sauce

GARLIC SHRIMP SKEWERS \$16.95 per guest
Succulent Shrimp seasoned with fresh Garlic Butter, Oregano, Basil and Lemon Zest

VEGETARIAN

CHEVRE, ORZO and BASIL STUFFED PORTOBELLO \$15.65 per guest
Portobello Mushroom Cap stuffed with Chevre Cheese, Tri-colored Orzo and Fresh Basil

SPAGHETTI SQUASH \$14.95 per guest
Spaghetti Squash with Sofrito and Vegan Pinto Beans

PORTOBELLO MUSHROOM NAPOLEON \$15.75 per guest
Portobello Mushroom layered with Zucchini, Spinach, Roasted Red and Yellow Peppers, Polenta and Mozzarella on Roasted Tomato Coulis

SMOKED GOUDA FARFALLE \$15.75 per guest
Bow Tie Pasta baked with Smoked Gouda Cheese and Fresh Spinach

ENTRÉE ACCOMPANIMENTS



ENTRÉE ACCOMPANIMENTS

SALADS AND STARTERS

Market House Salad with Homemade Croutons and Balsamic Vinaigrette
Iceberg Wedge with Maytag Blue Cheese
Caesar Salad with Homemade Croutons
Fresh Mozzarella and Tomato Stack with Fresh Basil
Pear and Fresh Spinach Salad with Cranberry Dressing
Roasted Beets with Soft Goat Cheese and Balsamic Glaze
Greek Salad with Feta Cheese and Balsamic Vinaigrette

ACCOMPANIMENTS

Choice of One:

Glazed Carrots
Fresh Green Beans and Carrot Medley
Fresh Green Beans
Grilled Balsamic Zucchini
Broccoli with Sautéed Carrots
Roasted Root Vegetables
Sautéed Mushrooms
Fresh Spinach and Garlic Sauté
Roasted Fresh Seasonal Asparagus
Roasted Butternut Squash
Braised Red Cabbage
Chef's Choice of Seasonal Vegetables

Choice of One:

Horseradish Mashed Potatoes
Caramelized Onion Mashed Potatoes
Mashed Sweet Potatoes
Oven-Herbed Roasted Potatoes
Oven-Roasted Sweet Potatoes
Three Cheese Gratin Potatoes
Roasted Fingerling Potatoes
Basil Orzo
Ginger Jasmine Rice
Lemon Rice
Fontina Risotto Cake
Black Beans and Rice
Vegetable Risotto
Chef's Choice of Side Pairing

DESSERT

Old Fashioned Chocolate Layer Cake
Traditional Cheesecake with Fresh Seasonal Berries
Layered Chocolate Cake
Lemon Coconut Snowball Cupcakes
Cora's Red Velvet Cake

Additional Options:

Apple Caramel Bread Pudding \$2.95 per guest
Tropical Fruit Napoleen \$5.95 per guest
Designer Key Lime Pie \$3.50 per guest
Chocolate Almond Ganache Cake
\$2.95 per guest
White Chocolate Raspberry Crème Brûlée
\$2.95 per guest



SPECIALTY BUFFETS

SPECIALTY BUFFETS

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. These menus are available for groups of 15 or more.

DELI BUFFET

\$12.95 per guest

Choice of Two Salads: Creamy Cole Slaw with Apples, Seasonal Fresh Fruit Salad, Potato Salad, Market House Salad with Homemade Croutons and a Balsamic Vinaigrette and Low-Fat Ranch Dressing
Assorted Breads and Rolls
Sliced Roasted Turkey, Buffet Ham, Roast Beef, Salami
Sliced Swiss, Provolone and American Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Onions, Dill Pickles, Mayonnaise, Dijon Mustard
Bulk Chips
Assorted Cookies, Bars or Brownies
Ice Water, Freshly Brewed Iced Tea, and Coffee
**Add Soup du jour with Crackers*

THE TRIO BUFFET

\$15.50 per guest

Soup du jour with Crackers

Choice of Two Side Salads: Country Potato Salad, Sweet Potato Salad with Toasted Pecans, Garden Bow Tie Pasta, Market House Salad with Homemade Croutons and Balsamic Vinaigrette or Seasonal Fresh Fruit Salad
Assorted Individual Bags of Chips
Assorted Sandwich Platter to include Choice of Three Sandwiches:
Spicy Italian Baguette - Salami, Ham, Provolone and Roasted Red Peppers on a French Roll with Garlic Mayonnaise Spread

Greek Vegetable Wrap - Roasted Vegetables, Crisp Romaine Lettuce, Black Olives, Crumbled Feta, Plum Tomatoes and Balsamic Dressing

Smoked Turkey Breast and Brie - Fresh Spinach, Sliced Tomato and Caramelized Onions with Honey Mustard on a Croissant

Roast Beef and Cheddar - Horseradish Cream Spread on a Ciabatta Roll

Grilled Tuscan Chicken Breast - Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

Assorted Bars
Ice Water, Freshly Brewed Iced Tea, and Coffee

OLD FASHIONED BBQ

\$15.25 per guest

Seasonal Fresh Fruit Salad
Roasted Vegetable Bow Tie Pasta Salad
Country Potato Salad
Cornbread, Rolls and Butter
Ranch-Style Baked Beans
Barbecued Chicken
Barbecued Beef Brisket
Hot Apple Crisp, Peach Cobbler or Assorted Cookies and Bars
Ice Water, Freshly Brewed Iced Tea, and Coffee
** Add a chef for BBQs held outside, weather permitting*

LITTLE ITALY

\$15.25 per guest

Antipasto Platter
Caesar Salad with Homemade Croutons
Assorted Rolls and Butter
Sautéed Fresh Zucchini
Pasta Bar with Cheese Tortellini and Penne Pasta
Marinara Sauce and Pesto Cream Sauce
Home-Style Meatballs in Marinara Sauce
Parmesan Cheese
Tiramisu
Ice Water, Freshly Brewed Iced Tea, and Coffee

ASIAN FUSION

\$15.25 per guest

Asian Salad
Garlic Lemon Ginger Broccoli
Sticky Rice
Vegetable Lo Mein
Cilantro Breast of Chicken
Teriyaki Glazed Salmon Filet
Almond Gourmet Bars or Tropical Rice Pudding and Fortune Cookies
Ice Water, Freshly Brewed Iced Tea, and Coffee

BUILD YOUR OWN BUFFET



BUILD YOUR OWN BUFFET

Selections from these menus are presented buffet style. Services include linen on service tables and guest tables, set up and clean up. Eco-friendly serviceware is included; both high quality plastic serviceware and china are available, upon request. Build Your Own Buffet by selecting - One Salad, One Entrée, Two Accompaniments, Two Desserts and Two Beverages. These menus are available for groups of 20 or more. Add an additional Entrée for \$2.75 per guest.

SALADS

Choose One from the Following:

Market House Salad with a choice of two dressings: Ranch, Italian, Balsamic Vinaigrette and Low-Fat Ranch Dressing

Greek Salad

Caesar Salad

Includes Assorted Dinner Rolls with Butter

ENTRÉES

POULTRY

Chicken Marsala \$16.95 per guest

Lemon Parmesan Chicken with White Wine Chive Sauce \$16.95 per guest

Rotisserie Chicken \$16.50 per guest

BEEF

Braised Beef Sicilian \$17.50 per guest

Caramelized Onion Meatloaf \$16.50 per guest

Beef Stroganoff \$17.50 per guest

PORK

Mustard Herb Pork Loin \$17.50 per guest

Asian Marinated Pork Loin with Honey and Soy Glaze \$16.75 per guest

SEAFOOD

Cornmeal Tilapia with Cilantro Cream Sauce \$15.95 per guest

Charleston Crab Cake with a Remoulade Sauce \$16.95 per guest

Garlic Shrimp Skewers \$16.95 per guest

VEGETARIAN

Baked Pasta with Seasonal Vegetables \$16.75 per guest

Stuffed Peppers with Herbed Tomato Sauce \$16.95 per guest

White Lasagna \$16.95 per guest

ACCOMPANIMENTS

Choose One from the Following:

Oven-Roasted Herbed Potatoes

Garlic-Mashed New Potatoes

Rice Pilaf

Olive Oil and Garlic Spaghetti

Choose One from the Following:

Fresh Roasted Vegetable Medley

Lemon Garlic Broccoli

Sautéed Zucchini

Glazed Carrots

Fresh Green Beans

Variety of Seasonal Vegetables

DESSERTS

Choose Two from the Following:

Chocolate Layer Cake

Chocolate Mousse

Cora's Red Velvet Cake

Tropical Rice Pudding

Assorted Pies: Apple, Cherry, Key Lime, Pecan Pie

Assorted Cookies and Bars

BEVERAGES

Freshly Brewed Fair Trade Aspetto Coffee, Decaffeinated Coffee and Numi Herbal and Non-Herbal Teas to include Decaffeinated Numi Tea with Hot Water

Choose Two from the Following:

Iced Water Station, Lemonade or

Freshly Brewed Iced Tea

HOT HORS D'OEUVRES



H O T H O R S D ' O E U V R E S

From Platters to Passed

Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. is available upon request. Services include linen-draped service tables, set up and clean up. Minimum of 2 Dozen.

CHICKEN

GATOR CAKES with BAYOU RÉMOULADE SAUCE \$ 13.95 per dozen

MINI CHICKEN WELLINGTON \$ 16.95 per dozen

CHIPOTLE MAPLE BACON wrapped CHICKEN \$ 14.95 per dozen

COCONUT CHICKEN with ORANGE DIPPING SAUCE \$ 14.95 per dozen

GINGER CHICKEN SATAY with COCONUT PEANUT SAUCE \$ 14.95 per dozen

PORK

PORK POT STICKERS with GARLIC SOY SAUCE \$ 13.95 per dozen

MINI HAM BISCUITS with MUSTARD SAUCE \$ 14.25 per dozen

SAUSAGE BITES with WHITE WINE and DIJON MUSTARD \$ 12.95 per dozen

MAPLE-GLAZED APPLE RUMAKI \$ 13.45 per dozen

HAM and CHEESE PINWHEELS \$ 13.95 per dozen

SAUSAGE-STUFFED MUSHROOMS \$ 14.95 per dozen

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HOT HORS D'OEUVRES



HOT HORS D'OEUVRES (continued)

SEAFOOD

BACON-WRAPPED SCALLOPS \$16.95 per dozen

MINI CRAB CAKES with CAJUN RÉMOULADE SAUCE \$16.75 per dozen

CRAB and RISOTTO BALLS \$15.75 per dozen

BEEF

CHIPOTLE BEEF on TORTILLAS with AVOCADO CRÈME \$14.95 per dozen

MINI COCKTAIL MEATBALLS: \$12.95 per dozen

Choice of Swedish, Barbecue or Sweet & Sour

BEEF SATAY with SWEET & SPICY SAUCE \$15.95 per dozen

PETITE BEEF WELLINGTON \$16.75 per dozen

VEGETARIAN

SPANAKOPITA \$14.50 per dozen

MINI GREEK PIZZAS \$14.95 per dozen

JALAPEÑO-STUFFED SOFT PRETZEL BITES \$14.95 per dozen

MINI VEGETABLE SAMOSAS \$14.95 per dozen

BAKED MINI EGG ROLLS with SPICY DIPPING SAUCE \$13.95 per dozen

BROWN SUGAR BRIE WITH PECANS \$14.50 per dozen

COLD HORS D'OEUVRES



COLD HORS D'OEUVRES

Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. Delivery, Linen Draped Tables, Set-up and Clean-Up. Services include linen-draped service tables, set up and clean up. Minimum of 2 Dozen.

ASSORTED FINGER SANDWICHES <i>Choose up to two from the following:</i> Ham Salad, Chicken Salad, Tuna Salad and Egg Salad on White or Wheat Rolls	\$13.95 per dozen
SHRIMP COCKTAIL with CAJUN RÉMOULADE and COCKTAIL SAUCE	\$19.95 per dozen
PROSCIUTTO-WRAPPED MELON with DIJON DIPPING SAUCE	\$13.95 per dozen
ROASTED GARLIC HUMMUS and SMOKED SALMON BRUSCHETTA	\$13.95 per dozen
COOL SALMON CANAPÉS	\$15.95 per dozen
MINI CURRIED CHICKEN TART	\$14.95 per dozen
CORN BLINI with SMOKED SALMON and CHIVE BUTTER	\$14.95 per dozen
CUCUMBER ROUNDS with FETA and TOMATOES	\$13.95 per dozen
CROSTINI with SPICY MANGO SHRIMP SALSA	\$15.95 per dozen
SUNDRIED TOMATO and GORGONZOLA BRUSCHETTA	\$14.95 per dozen
WHITE BEAN CROSTINI	\$14.95 per dozen

GOURMET DIPS AND MORE



GOURMET DIPS AND MORE

Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

HOT DIPS

Sold by the pound (Serves 13-15 guests per pound)

Warm Parmesan Artichoke Dip with Bagel or Pita Chips \$49.95 per pound

Spinach and Crab Dip with Baguette Rounds \$54.95 per pound

COLD DIPS

Sold by the pound (Serves 13-15 guests per pound)

Tzatziki Cucumber Yogurt Dip, Hummus or Baba Ghanoush with Pita Chips \$12.95 per pound

Creamy Mediterranean Dip with Bagel Rounds \$12.95 per pound

COLD DISPLAYS

Small (15-25), Medium (25-50) and Large (50-75) or per guest

Farm Fresh Crudité's with Ranch Dip \$37.25 Small/\$52.95 Medium/\$87.15 Large

Seasonal Cubed Fresh Fruit Tray \$38.55 Small/\$59.20 Medium/\$96.45 Large

Domestic Cheeses with Crackers \$43.25 Small/\$65.50 Medium/\$98.95 Large

Artisan Cheese with Crackers \$52.45 Small/\$72.69 Medium/\$125.49 Large

Antipasto Platter: Choose Crackers or Baguette Rounds \$37.65 Small/\$61.59 Medium/\$94.25 Large

California Rolls with Soy Sauce and Wasabi Call for Pricing

SAVORY CHEESECAKES

Please order by the Cheesecake and Torte. Both served with Crackers and Baguette Rounds

Roasted Vegetable Cheesecake - serves 15 - 20 guests \$39.95 each

Savory Pesto and Sun Dried Tomato Torte - serves 50 - 75 guests \$69.95 each

SPECIALTY AND CARVING STATIONS



SPECIALTY AND CARVING STATIONS

Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. Services include linen-draped service tables, set up and clean up. Minimum Slider Station, Mashed Potato Bar 15 or more guests.

SLIDER STATION

\$7.95 per guest

Choice of Three: Cheeseburger, Hamburger, Pork BBQ, Crab Cake or Buffalo Chicken

Served with Pickles, Chipotle Mayonnaise, Ketchup, Lettuce, Tomato, Relish, Grainy

Mustard, Honey Mustard and Homemade Potato Chips with Ranch Dip

MASHED POTATO BAR

\$5.25 per guest

Yukon Gold and Sweet Potatoes served with Whipped Butter and Sour Cream

Choice of Five: Chopped Scallions, Crumbled Bacon, Shredded Cheddar Cheese, Country Brown

Gravy, Caramelized Onions, Fried Onion Crisps, Grated Parmesan Cheese, Crumbled Gorgonzola

Cheese, Toasted Pecans or Horseradish Sauce

CARVING STATIONS

Our Beef, Poultry, and Pork selections are cooked to perfection and carved by an experienced uniformed Chef. Served with wonderful Sauces and Condiments, as well as choosing Mini Rolls or Baguettes. Please order your Carving Station selections per guests.

Roast Breast of Turkey with Cranberry and Orange Compote
and Creamy Dijon Mustard

\$7.95 per guest

Roasted Beef Tenderloin with Horseradish Aioli and Stone
Ground Mustard Sauce

\$10.95 per guest

Mustard Apricot Glazed Ham with Honey Mustard Sauce

\$7.95 per guest

Roast Pork Loin with Chipotle Mayonnaise

\$7.95 per guest

SWEET AND SALTY



SWEET AND SALTY

Eco-friendly serveware is included; both high quality plastic serveware and china are available, upon request. Services include linen-draped service tables, set up and clean up.

ASSORTED HOME-STYLE COOKIES \$7.25 per dozen
Peanut Butter, Chocolate Chip, Sugar, Oatmeal Raisin, or Double Chocolate with White Chips

BROWNIES \$9.25 per dozen
Cream Cheese, Plain, Blondie, Fudge or M&M's

GOURMET DESSERT BARS \$9.95 per dozen
Luscious Lemon Bar, Ooey Goopy Pumpkin Square, Cran Scotch Bar, Raspberry Almond Bar, Goopy Chocolate Peanut Butter Bar or Chocolate Chess Bar

ASSORTED MINI PETIT FOURS and PASTRIES \$14.95 per dozen

ASSORTED MINI CANDY BARS \$8.50 per pound

MULTI-GRAIN BARS and GRANOLA BARS \$0.95 each

INDIVIDUAL BAGS of PRETZELS and POTATO CHIPS \$0.95 each

MIXED NUTS with PEANUTS \$10.95 per pound

TRAIL MIX \$10.95 per pound

DECORATED SHEET CAKES
Full \$71.95 each Half \$49.95 each Quartered \$36.75 each

DESSERT STATION \$4.95 per guest
Choice of Three:
Assorted Cupcakes, Mini Red Velvet Whoopi Pies, Assorted Mini Cookies, Gourmet Bars or Seasonal Fresh Fruit

ICE CREAM SUNDAE BAR \$5.25 per guest
40 guest minimum
Choice of Ice Cream Flavors (Choose up to 2) Chocolate, Vanilla, and Strawberry
Choice of Two Sauces: Chocolate, Strawberry or Butterscotch
Choice of Three Toppings: Sprinkles, Cookie Crumbs, Crushed Peanuts, Heath Bar Pieces, M&M's.
(Maraschino Cherries and Whipped Topping are included)

ALCOHOLIC BEVERAGES



ALCOHOLIC BEVERAGES

CASH BAR

If you wish to have an CASH BAR at your reception or dinner, please let us know in advance. (Glassware will be an provided for a nominal charge of \$1 per person) Bartender Service is available at a rate of \$15.00/hour. One bartender recommended for every 75-100 guests.

BEER AND WINE BAR

If you wish to have a Beer and Wine Bar at your event, please let us know in advance. (Glassware will be provided for a nominal charge of \$1 per person). Bartender Service is available at a rate of \$15.00/hour. One bartender recommended for every 75-100 guests.

FULL HOSTED BAR

If you wish to have a Full Hosted Bar at your event, please let us know in advance. (Glassware will be provided for a nominal charge of \$1 per person) Bartender Service is available at a rate of \$15.00/hour. One bartender recommended for every 75-100 guests.

ALCOHOL PROCEDURE AND POLICY

All beverages are to remain within the facility. Beverages not consumed will remain the property of Flavours Catering, in accordance with the laws of the State of Indiana.

It is the policy of Indiana State University that no alcoholic beverages are brought on the premises for consumption without written permission. An alcohol permit is required on campus. Sodexo and Indiana State University reserve the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serv Safe Training Program for Service.



Flavours by Sodexo have exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

PLANNING YOUR SPECIAL EVENT WITH FLAVOURS BY SODEXO

Flavours by Sodexo have exceptional culinary skills and extensive capabilities to satisfy a wide range of catering needs. We are passionate about food and dedicated to making sure things are as perfect as possible for your special occasion!

Please use this guide to understand processes, procedures and expectations as we work together to achieve a smoothly executed and memorable catered event.

Our experienced event planning specialists are very consultative and will be happy to answer all of your questions and concerns and assist you in planning every detail. We look forward to serving you!

How to contact Flavours by Sodexo

When you have a catered event in mind, please contact us as soon as possible. Even if you are not yet sure of such details as the exact event date, event location and number of guests that will be in attendance, it's a good idea to touch base with us as early on in the process as possible.

Some catering arrangements through Flavours by Sodexo can be made by phone, email or online; other catering arrangements require an in-person appointment with one of our event planning specialists. It's easy to get in touch with Flavours by Sodexo about your catering needs. Here are the options:

Visit Our Office: You may visit us in person at our office on the second floor of the HMSU building. Our office hours are Monday through Friday, 8am to 5 pm. Please be aware that we are closed on some holidays.

Visit us on the Web: You may contact us about your catering needs through our online catering Website at (isucatering.catertrax.com). The ultimate in convenience, this site will enable you to easily view our fabulous catering menus, see your order history, place recurring orders and much, much more.

Give us a Call: You may speak with an event planning specialist by calling 812-237-7617.

Send us an Email: You may email us at anne.tomer@sodexo.com.

Event Location Reservation

You must make arrangements to secure a location for your event. Whether your event will be taking place on or off the campus, you will need to officially "reserve" the space in order for us to be permitted to serve you in this location. To reserve a room for an event, please contact 812-237-3774. Also you may want to list rooms that are available for catered events.

Event Tables, Chairs & Other Equipment

You must make arrangements to secure tables, chairs and other equipment you may need for your event. Please contact 812-237-3374 to make these arrangements.

Event Confirmation & Guarantees

No less than 7 days from the scheduled catered event, you must sign a Catering Event Order/Banquet Event Order. You will also be asked to provide us with a "final" number of guests that will attend your event; the "estimated" number will be used if you don't know the "final" number. This document will outline the terms of your agreement with our Catering Office and include all event details and requirements, including time, date, location, menu selections, number of attendees, professional services, equipment, and staffing. If you do not provide us with a final number, we use the estimated number.

Event Changes & Cancellations

No less than 3 days from the scheduled catered event, please make us aware of any event changes (including increases or decreases in the number of attendees) or if your event needs to be canceled. Please be advised that if we are notified of your changes or cancellation after this deadline, you will be responsible for expenses already incurred by the Catering Office.

Event Payment

Payment must be received prior to the execution of your catered event. Accepted forms of payment include Visa, Master Card, American Express, cash, check, purchase order, department accounts and foundation accounts.

continued on next page

Event Payment, continued

If your group is not a university, college or school:

- A deposit of 50% is required the day your event is booked with us, with the remaining 50% due 2 weeks prior to the event unless special arrangements have been made.
- Sales tax of 7% will be added to your bill.

If you are a tax-exempt organization:

- You must submit a copy of your tax exemption certificate prior to the date of your scheduled event.

Delivery Fees

No delivery fees will be added to any order taking place on campus that has a subtotal greater than \$50. A service fee will be added to any bill with a subtotal under \$50. Any catered events taking place off-campus will be subject to a \$50 delivery fee minimum. (Please note: The off-campus delivery fee could be higher depending on the distance traveled.)

Service Staff and Attendants

To ensure that your event is a success, catering staff will be provided for all served meals and some buffets. Continental breakfasts, breaks, and receptions are priced for self-service. Buffet style functions are staffed with one attendant for every 25 guest. Served meals are priced on an individual basis. (Optional)

The charge for each staff member is:

Attendants/Waitstaff	\$13.95 per hour (one hour minimum)
Station Chefs	\$13.95 per hour (one hour minimum)
Bartenders	\$15.00 per hour (one hour minimum)

Catering Equipment

As the host of the catered event, you are responsible for the equipment we have provided for the service of your catered event. The cost to replace any missing or damaged catering equipment or supplies will be charged to your account. For very large events, specialty equipment may need to be rented at an additional charge.

China Charges

We provide high quality plastic products or eco-friendly serviceware unless otherwise requested. We offer china service for any event at an additional charge. (Note: China service is free of charge if your event is in the Hulman Memorial Student Union Building)

Full Meal Service and Silverware	\$2.00 per guest
Coffee or Beverage China Service	\$1.00 per guest
Full Bar Glass Service	\$1.00 per guest
Reception China and Silverware	\$0.75 per guest
Eco-friendly	No Additional Charge

Floral Charges

We will be happy to order, receive, and handle floral arrangements for you. For decorative requests, an additional fee will be determined in accordance with your specific needs.

Linens and Skirting

We provide linens and skirting for food and beverage tables at no charge. If you would like linen to be placed on guest tables for receptions, breaks, meeting tables and boxed lunches, there will be a \$3.00 fee for each tablecloth. Other tables may be skirted and covered at \$12.00 per skirt. The same applies to registration tables, name tags, head tables, and any additional table that will not be directly used for setup. Skirting can be done on any table that does not exceed one inch in thickness. We can also provide napkins to meet your color scheme for \$0.75 each. Specialty linens are available upon request for an additional charge.

Food Removal Policy

Due to health regulations, it is the policy of Flavours Catering at Indiana State University that excess food items from events cannot be removed from the event site. Items purchased for pick up should be properly stored prior to the event and removed and disposed of by the host of the event.

Alcohol Policy

All alcoholic beverages must be served by our personnel and consumed in designated areas. Proof of age will be required. Flavours Catering at Indiana State University reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the Serve Safe Training Program for Service.

Alcohol Service/Policy

All necessary bar items, except the alcohol, are provided with this charge, including nonalcoholic beverages, ice mixers, napkins and plastic cups. An additional charge for glasses will apply.

We recommend at least one bartender for every 75 -100 guests for Beer and Wine service.

The charge for each bartender is:

Bartenders	\$15.00 per hour (one hour minimum)
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