



# Lighted Gardens Catering



## Dinner Menu

### Pre-Dinner Appetizer

Italian Wedding Soup	2.25
Chicken with Wild Rice OR Cream of Broccoli Soup	1.95
Shrimp Cocktail (4 Piece)	5.95

### Entrees

Grilled Ham Steak with Fruit Glaze	11.95
Vegetable Lasagna (Vegetarian)	10.95
Broccoli-Cauliflower Flan (Vegetarian)	10.95
Spinach-Mushroom Quiche (Vegetarian)	10.95
Breast of Chicken ala Kiev	11.95
Honey-Dijon Breast of Chicken	12.95
Chicken Parmesan, Sauce Marinara	13.95
Pecan Encrusted Breast of Chicken	15.95
Braised Swiss Steak, Brown Sauce	13.95
Sliced Pork Loin with Orange Glazed Onions	14.95
Grilled Breast of Chicken Marsala	14.95
Stuffed Pork Chop (Sage and Celery Stuffing)	15.95
Bacon Wrapped Turkey Filet Mignon	16.95
Smoked Pork Chop (12 oz.) <i>featuring Ossian Smoked Meats</i>	14.95
Tenderloin Tips in Burgundy Sauce	17.95
Chicken Wellington	18.95
Prime Rib of Beef, Au Jus	19.95
8 oz. Filet Mignon, Sauce Béarnaise	Market Price
5 oz. Filet Mignon & 5 oz. Broiled Lobster Tail	Market Price
NY Strip Steak	Market Price

*All Dinners include: Choice of Potato, Hot Vegetable, Salad, Dessert, assorted Dinner Rolls and Standard Hot and Cold Beverage Service*

### Potatoes

Baked Idaho Potato
Escaloped Potatoes
Almond-Rice Pilaf
Cheddar and Garlic Whipped
Long Grain and Wild Rice
Oven Brownd Potatoes
Pasta Romano
Parslied Redskin Potatoes
Whole Baby Bakers, Gremolata
Pasta with Herbed Butter Sauce
Twice Baked Potato (1.00 extra)

### Hot Vegetables

Green Beans Amandine
Whole Baby Carrots
Corn Mexican
Peas with Pearl Onions
California Blend
Whole Green Beans w/Parisian Carrots
Key West Blend Vegetables
Broccoli Spears w/cheese sauce
Fresh Vegetables (1.25 extra)

**Salads**

Garden Green Salad, assorted dressings  
Mandarin-Walnut Salad  
Classic Caesar Salad  
Insalata Mexicano  
Italian Three-Cheese Salad  
Fresh Fruit Medley w/light yogurt dressing

**Dessert**

Chocolate Mousse  
Apple Cream Pie, Caramel  
Red Velvet Cake  
Texas Sheet Cake  
Carrot Sheet Cake

**Dessert Upgrades:**

Chocolate Turtle Cake	1.00
Pumpkin or Cream Pie	1.25
Assorted Fruit Pie	1.95
NY Cheesecake w/cherries	2.00
White Choc. Éclair Cheesecake	2.50

**Beverages:**

Regular and Decaf Coffee  
Ice Water  
Lemonade  
Hot and Iced Tea

**Split-Entrée Events**

(Events with more than one entrée choice)

You may choose more than one entrée choice for your event. Your menu will consist of the same sides (salad, potato, vegetable and dessert). You will need to report to us the breakdown of each entrée with your final guest guarantee, and your guests will need to remember what entrée they pre-ordered with their reservation. Additional kitchen staff and banquet service staff is required for a split entrée event. Please add 1.00 per guest for this event. (Ex. For an event of 55 guests with a split entrée would be an additional \$55.00).

**Off Site Catering: Due to the unique opportunities presented with off site catering, not all our menu items might be available, based on the facilities available. Once you have selected your site, please consult with our catering office to see if the facilities are conducive to your selected menu, or to coordinate a menu with the site of the event.**

Dinner Amenities include: Full China and Linen Services (Choice of Colored Napkin), Uniformed Service Personnel, Stemmed Water Goblet, Stainless Flatware and all Site Preparation and Cleanup Post-Event.

To the listed price please add:  
7 % Indiana State Sales Tax  
15% Service Charge

**Gratuuity is optional and always appreciated!**

\*Service Charge covers incidental items not related to the service of your food and should not be confused with gratuity. Service Charge covers items such as Transportation Costs, Insurance for off premise events, Site Preparation and additional labor.

**Please have your Menu Selection and Event Itinerary on file with our Sales Office 4-6 weeks prior to your event. Your final guest guarantee is due ONE week prior to your event, and cannot be decreased. Additions to your guest guarantee are allowed up to 48 hours in advance.**

**Customized Menus**

If you do not find a selection you like, our Chef would gladly design a menu for you with your thoughts and ideas in mind.

Lighted Gardens.....the party professionals  
(260) 622-4023

[www.lightedgardens.com](http://www.lightedgardens.com)