

DINNER BUFFET MENU

MIDWESTERN BUFFET

*Minimum number needed for Buffet Service is 32

Entrees

(Choose Two or Three)

Entrees

Open Faced Chicken Cordon Bleu
Grilled Chicken Marsala
Rotisserie Roasted Chicken
Chicken Pomodoro
Brown Sugar Baked Ham
BBQ Spareribs
Grilled Bratwurst & Sauerkraut

Slow Roasted Pulled Pork
Beef Tips w/Mushrooms & Burgundy Sauce
Braised Swiss Steak with pan gravy
Oriental Beef Pepper steak
16 hr. Smoked Beef Brisked, BBQ
Lasagna (Traditional or Vegetarian)
Broiled Haddock w/herbed butter

Potato/ Rice

(Choose One)

Au Gratin Potatoes
Parslied Red Bliss Potato
Gourmet Mac and Cheese
Home-Style Whipped
Potato with Gravy
Almond Rice Pilaf
Long Grain and Wild Rice
Roasted Garlic and
Cheddar Whipped Potato
Baked Idaho Potato
Baby Bakers with Garlic
and Rosemary

Hot Vegetables

(Choose Two)

Green Beans Amandine
Whole Kernel Corn
Whole baby Carrots
California Blend
Green Bean Casserole
Sweet Corn Casserole
Zucchini and Squash
Whole Green Beans w/Baby Carrots
Key West Blend Vegetables

Salads

(Choose Two)

Party Layer Salad
Garden Salad with
Assorted Dressing
Bowtie & Seafood Salad
Crunchy Broccoli Salad
Pasta Primavera Salad
Broccoli-Cauliflower Salad
Classic Caesar Salad

Buffet also Includes:

Coffee Service (Reg. and Decaf)
Chilled Water Service
Lemonade/ Iced Tea/ Hot Tea
Assorted Dinner Rolls & Butter
Full China and Linen Services
Primary Kitchen and Dining Room
Personnel

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Pricing:

Full Service at Lighted Gardens w/2 Entrees 31.25

Full Service at Lighted Gardens w/3 Entrees 34.25

Full Service off Premise Catering w/2 Entrees 33.25

Full Service off Premise Catering w/3 Entrees 36.25

Desserts

Texas Sheet Cake	1.75
Carrot Cake	1.95
Chocolate Turtle Cake	1.95
Italian Cream Cake	1.75
Chocolate Mousse	1.85
Orange Creamsicle Mousse	1.85
Apple Cream Pie	1.75
Pumpkin Pie	1.75
Fruit Pie: Dutch Apple, Cherry, Blueberry, Peach, Strawberry-Rhubarb	1.95
Cream Pie (Butterscotch, Pecan, Coconut, Banana)	2.25
Fresh Strawberry Pie (seasonal)	2.95
NY Cheesecake with w/Cherry topping	3.25

Room Charges

Garden Room (Mon-Thurs)	55.00
Garden Room (Fri-Sun)	75.00
Ballroom (Mon-Thurs)	85.00
Ballroom (Fri-Sun)	105.00

For off premise catering, check with your venue for applicable fees.

TAXES, SERVICES CHARGES, PAYMENT INFORMATION AND GRATUITY

Indiana State Taxes	7%	Service Charge*	14%
Credit Card Payments	3%	Gratuity:	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 Banquet Setup, Janitorial Services, Grounds Maintenance, Transportation Expenses, License & Permits, Advertising, Business Insurance and Building Maintenance & Improvements

Please have your menu selection, itinerary, and room design on file with us 4-6 weeks prior to your event. Your final "guest guarantee" is due **2 weeks** prior to your event. We will prepare 5% over the guest guarantee as a cushion for your event. Your final invoice will be based on the guest guarantee, or the number of attendees (whichever is greater).