

CATERING & EVENTS - BREAKFAST

CONTINENTAL

The Wake Up Call _____ \$30.00

Freshly Squeezed Orange & Cranberry Juices
Sliced Seasonal Fruits & Berries
Freshly Baked Danishes, Croissants & Muffins
Assortment of Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade, & Cream Cheese

Devine Donuts _____ \$27.00

Assortment of Local Donuts
Displayed on Conrad Indy's Signature "Donut Wall"
Fresh Seasonal Fruits & Berries

Conrad Continental _____ \$33.00

Freshly Squeezed Orange, Cranberry & Tomato Juices
Sliced Seasonal Fruits & Berries
Assorted Individual Flavored Yogurts with Granola
Assorted Breakfast Cereals Served with 2%, Skim & Soy Milk
Freshly Baked Danishes, Croissants & Muffins
English Muffins & Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade & Cream Cheese

ADDITIONAL ENHANCEMENTS

Omelet Station Enhancement _____ \$14.00

Free Range Egg & Omelet Station*
Diced Ham, Pork Sausage, Crumbled Bacon,
Tomatoes, Onions, Mushrooms, Bell Peppers, Fresh Spinach
Salsa, Egg Whites & Shredded Cheddar & Swiss Cheeses

Breakfast Sandwiches Enhancement _____ \$8.00

Ham, Egg & Cheese Croissant
-or-
Sausage, Egg & Cheese Biscuit

Breakfast Burrito Enhancement _____ \$9.00

Flour Tortilla Filled with Onions, Peppers, Scrambled Eggs & Cheese
Accompanied with Salsa

Free Range Scrambled Eggs _____ \$7.00

with Cheddar Cheese & Chives

Free Range Hard Boiled Eggs _____ \$42.00
per dozen

Classic Eggs Benedict _____ \$8.00

served on an English Muffin with Canadian Bacon & Hollandaise
Sauce (Free Range Eggs)

Organic Steel Cut Oatmeal _____ \$7.00

Served with Brown Sugar, Raisins, Goji Berries, Dried Cherries &
Organic Almonds

Stacked Buttermilk Pancakes _____ \$7.00

Seasonal Fruit Compote, Maple Syrup & Whipped Cream
Choice of Blueberry or Chocolate Chip

French Toast _____ \$7.00

Hawaiian Sweet Bread Dipped in a Cinnamon-Vanilla Egg Batter
Maple Syrup, Powdered Sugar & Whipped Cream

Belgian Waffles _____ \$8.00

Seasonal Fruit Compote & Whipped Cream

Organic Fruit Smoothie Station _____ \$7.00

Organic Fruits, Yogurts, Protein Powder, Organic Honey & Vanilla

Yogurt Parfait Martini Bar _____ \$8.00

Assorted Seasonal Berries, Nuts & Granola

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CATERING & EVENTS - BREAKFAST

BREAKFAST BUFFET

Classic American Breakfast \$39.00

Freshly Squeezed Orange, Cranberry & Tomato Juices
Sliced Seasonal Fruits & Berries
Free Range Scrambled Eggs with Cheddar Cheese & Chives
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Freshly Baked Danishes, Croissants & Muffins
Artisan Butter, Preserves & Marmalade

Farmer's Market Breakfast \$45.00

Freshly Squeezed Orange, Cranberry & Tomato Juices
Sliced Seasonal Fruits & Berries
*Free Range Egg & Omelet Station with
Diced Ham, Pork Sausage & Crumbled Bacon
Tomatoes, Onions, Mushrooms, Fresh Spinach & Bell Peppers
Salsa, Egg Whites & Shredded Cheddar & Swiss Cheeses
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Freshly Baked Danish, Croissants & Muffins
Assortment of Breakfast Bagels with Toaster
Artisan Butter, Preserves, Marmalade & Cream Cheese

Healthy Starter \$39.00

Freshly Squeezed Orange, Cranberry & Tomato Juices
Sliced Seasonal Fruits & Berries
Whole Seasonal Fresh Fruit
Assorted Individual Flavored Yogurts
Granola & Muesli Served with 2%, Skim & Soy Milk
Frittata with Free Range Eggs, Spinach, Cremini Mushrooms, &
Assorted Bell Peppers
Oatmeal with Raisins & Brown Sugar
Whole Wheat Muffins & Banana Bread

BRUNCH

Traditional \$56.00

Sliced Seasonal Fruits & Berries
Smoked Salmon with Diced Red Onions, Capers, Cream Cheese & Mini Bagels
*Egg & Omelet Station: Diced Ham, Pork Sausage, Crumbled Bacon, Onions, Tomatoes, Mushrooms, Fresh Spinach, Bell Peppers, Salsa, Egg Whites, and Shredded Cheddar & Swiss Cheeses
Applewood Smoked Bacon & Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions
Mixed Organic Field Greens with Bourbon Sugared Pecans, Goat Cheese & Roasted Shallot Vinaigrette
Sauteed Breast of Chicken with Porcini & Morel Mushroom Cream and Grilled Seasonal Vegetables
Pan Seared Mahi-Mahi with Jasmine Rice & Coconut Curry
*Herb Crusted Prime Rib Carving Station served with Port Wine Demi
Freshly Baked Danishes, Croissants & Muffins
Artisan Butter, Preserves & Marmalade
Freshly Squeezed Orange, Cranberry, & Tomato Juices

Conrad Brunch \$45.00

Sliced Seasonal Fruit & Berries
Assorted Individual Flavored Yogurts with Granola
Assorted Breakfast Cereals Served with 2%, Skim & Soy Milk
Smoked Salmon - offered with Chopped Onions, Capers, Egg Whites, Egg Yolks, Diced Tomatoes & Chives
Cream Cheese and Assorted Bagels
Choice of Spinach, Mushrooms & Gruyere or Applewood Smoked Bacon & Fontina Quiche
Freshly Baked Danishes, Crossiants & Muffins
Artisan Butter, Preserves & Marmalade
Freshly Squeezed Orange, Cranberry & Tomato Juices

Morning Mixers from \$8.00

Champagne & Mimosas
\$8.00 - \$11.00 per person

Hoosier Mama Bloody Mary's
\$8.00 - \$11.00 per person

Screwdrivers
\$8.00 - \$11.00 per person

*Bartender required - fee will apply

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CATERING & EVENTS - BREAKFAST

PLATED BREAKFAST

Benedict Breakfast \$35.00

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Two Poached Free Range Eggs & Canadian Bacon on an English
Muffin topped with Hollandaise Sauce
Roasted Yukon Gold Potatoes with Peppers & Onions
Steamed Asparagus & Roasted Roma Tomato
(Groups Less Than 25)

Farmer's Plate \$33.00

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Free Range Scrambled Eggs with Pico de Gallo, Diced Ham, Bacon,
Onions, Mushrooms & Cheddar Cheese
Roasted Yukon Gold Potatoes with Peppers & Onions
Steamed Asparagus & Roasted Roma Tomato
Family Style Buttermilk Biscuits
Artisan Butter, Preserves & Marmalade

Griddle Plate \$34.00

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Your Choice of:
French Toast Made with Hawaiian Sweet Bread
Dipped in a Cinnamon-Vanilla Egg Batter
Served with Maple Syrup, Powdered Sugar & Whipped Cream
-or-
Stacked Buttermilk Pancakes Served with Strawberries, Maple Syrup &
Whipped Cream
Applewood Smoked Bacon or Pork Sausage Links
Roasted Yukon Gold Potatoes with Peppers & Onions

All American \$33.00

Freshly Squeezed Orange Juice
Fresh Fruit Cup
Free Range Scrambled Eggs with Cheddar Cheese & Chives
Applewood Smoked Bacon
Roasted Yukon Gold Potatoes with Peppers & Onions
Family Style Pastries & Muffins
Artisan Butter, Preserves & Marmalade

Rising Sun \$34.00

Freshly Squeezed Orange Juice
Mini Yogurt Parfait
Assorted Seasonal Berries, Nuts & Granola
Frittata with Free Range Eggs, Spinach,
Cremini Mushrooms & Assorted Bell Peppers
Turkey Bacon
Steamed Asparagus & Roasted Roma Tomato

CATERING & EVENTS - BREAKS

BREAK PACKAGES

Rejuvenation Break \$22.00

Housemade Organic Trail Mix
Yogurts & Fresh Fruit
Conrad Cranberry Granola
Almonds & Pistachios
Energy Drinks

South of the Border \$15.00

Housemade Tortilla Chips
Mango Salsa, Guacamole, White Queso Borracho & Cumin
Black Bean Dip

Italian Break \$22.00

Mini Spinach & Goat Cheese Pizza
Mini Italian Subs
Meyer Lemon Bars
Tiramisu, Cannolis & Housemade Assorted Biscotti
Italian Sodas & Creams, Variety of Press Pot Coffee
(Break Requires a Minimum of 20 People)

Beverage Package from \$15.00

Lavazza Coffee and Decaf Artisan Hot Teas
Coca-Cola Soft Drinks
Conrad Bottled Water
2 Hours of Service - \$15.00 per person 4
Hours of Service - \$21.00 per person 8
Hours of Service - \$34.00 per person

Apple Season Energy Break \$18.00

Market Display of Apples & Pears
Apple Chips
Fresh Baked Poached Pear Bars
Apple Muffins
Almonds & Pistachios
Assorted Organic Granola Bars

Theatre Break \$15.00

White Cheddar Cheese Popcorn
Hot Jumbo Pretzels with Spicy Mustard & Hot Cheese Sauce
Movie Candies & Cracker Jacks

Chocolate Overload \$21.00

Fudge Brownies
Freshly Baked Chocolate Chip Cookies
Chocolate Dipped Strawberries
Assorted Truffles
Chocolate Milk

A LA CARTE

A' La Carte Food Items from \$4.00

Individual Fruit Flavored Yogurts
\$6.00 each

Nature Valley Granola Bars
\$4.00 each

Sliced Seasonal Fruits & Berries
\$12.00 per person

Whole Seasonal Fresh Fruit
\$5.00 per person

Assorted Cookies
Chocolate Chip, Peanut Butter,
Oatmeal Raisin, White Chocolate
Macadamia Nut
\$52.00 per dozen

Chocolate Dipped Strawberries
\$45.00 per dozen

Assorted Candy Bars
\$4.00 each

Haagen-Dazs Ice Cream, Yogurt
& Sorbet Bars
\$7.00 each

Fudge Brownies & Blondies
\$52.00 per dozen

Hot Jumbo Pretzels with Spicy
Mustard & Hot Cheese
\$7.00 each

Deluxe Mixed Nuts
\$37.00 per pound

Individual Bags of White
Cheddar Popcorn
\$4.00 each

Individual Bags of Trail Mix
\$7.00 each

A' La Carte Beverage Items from \$6.00

Lavazza Premium Blend Coffees
& Artisan Teas; Includes an
Assortment of Flavored Syrups
and Gourmet Accompaniments
\$99.00 per gallon

Hot Chocolate
\$82.00 per gallon

Iced Tea
\$82.00 per gallon

Lemonade
\$82.00 per gallon

Whole, Skim & 2% Milk
\$36.00 per carafe

Freshly Squeezed Orange,
Grapefruit,
Apple or Cranberry Juices
\$65.00 per gallon

Organic Fruit Smoothies
\$8.00 each

Vitamin Water
\$7.00 each

Coconut Water
\$7.00 each

Assorted Bottled Fruit Juice
\$7.00 each

Assorted Coca-Cola Soft Drinks
\$6.00 each

Assorted Energy Drinks
\$8.00 each

Voss Water - Still or Sparkling
\$7.00 each

Conrad Brand Water
\$6.00 each

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CATERING & EVENTS - LUNCH

SOUP, SALAD & DESSERT

Salads

Red & Golden Beet Salad
Saffron Braised Cipollini Onions, Torched Goat Cheese Crostini,
Lemon Vinaigrette

Bibb Lettuce Cup
Mixed Greens, Plum Tomatoes, Pine Nuts, Marinated Cucumbers,
Cranberries and White Balsamic Nutmeg Vinaigrette

Romaine Lettuce with Fennel
Maytag Bleu Cheese, Mandarin Oranges, Candied Pecans and
Champagne Vinaigrette

Mixed Green Salad with Cucumber Wrap
Teardrop Tomatoes, Crispy Pommes Frites, Balsamic Vinaigrette

Saffron-Poached Lobster on Cucumber Salad
White Balsamic Vinaigrette
+\$2.50 per person

Soup

Tomato Basil Bisque
Grilled Cheese Crouton

Cream Wild Mushroom Bisque

Grilled Chicken Vegetable Soup
Saffron & Sweet Corn

Conrad Lobster Bisque
Tarragon Cream
+\$2.50 per person

Desserts

Tiramisu
Hazelnut Biscotti

White Chocolate Cheesecake
Seasonal Berry Compote

Chocolate Truffle Mousse Cake
Raspberry Puree, Fresh Raspberries

Italian Cream Cake
Caramel & Candied Pecans

Opera Napoleon
Chocolate Sauce & Espresso Anglaise

Pecan Tartlet
Caramel & Sugared Pecans

Apple Streusel Bouche
Caramel Sauce & Candied Pecans

PLATED LUNCH

Tea Smoked Breast of Chicken _____ **\$40.00**
Ginger Lemon Cream, Whipped Potatoes, Root Vegetables

Sun-Dried Tomatoes, Spinach, & Boursin
Cheese Stuffed Chicken Breast _____ **\$43.00**
Sherry Cream Sauce, Parmesan Risotto, Seasonal Vegetables

Wild Mushroom Stuffed Chicken _____ **\$43.00**
Truffle Roasted Red Bliss Potatoes, Seasonal Vegetables

Herb Encrusted Pork Loin _____ **\$40.00**
Roasted Pears, Seasonal Vegetables, Parmesan Crusted Polenta

Herb Seared Atlantic Salmon _____ **\$45.00**
Ginger-Lime Cream, Tomato Relish, Risotto

Roasted Filet of Beef _____ **\$55.00**
Morel & Porcini Cream Sauce, Mashed Potatoes, Sautéed Asparagus &
Sunburst Squash

Petite Filet & Breast of Chicken _____ **\$57.00**
Yukon Gold Garlic Whipped Potatoes, Seasonal Vegetables

Vegetable Neapolitan (V) _____ **\$40.00**
Marinated Grilled Vegetables Stacked with a Tomato Coulis

Risotto (V) _____ **\$40.00**
Seasonal Vegetables with Creamy Parmesan Risotto

All Lunch Prices include Soup or Salad, Entrée and Dessert. A charge of \$6++ will be added should you choose to add an additional course (soup or salad) with your entrée. Beverages are a la carte; Iced Tea and/or Coffee service available for +\$3 per person for plated meals. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement. (V) - Vegetarian Option.

CATERING & EVENTS - LUNCH

LUNCH BUFFET

Mixed Grill Salad Bar \$50.00

Mesquite Chicken Breast, Marinated Flank Steak
Grilled Jumbo Shrimp
Pasta Salad with Assorted Seasonal Grilled Vegetables
Fresh Crispy Romaine, Applewood Smoked Bacon
Sliced Avocado, Plum Tomatoes, English Sliced Cucumber, Crumbled
Bleu Cheese, Shredded Parmesan Cheese Croutons, Hard-boiled
Eggs, Sliced Red Onions
Creamy Buttermilk Ranch & White Balsamic Vinaigrette
Artisan Rolls & Butter
White Chocolate Cheesecake, Seasonal Fruit Bavarian Chocolate
Torte

Conrad BBQ \$50.00

Mixed Organic Green Leaf & Herb Salad with White Balsamic
Dressing
Cole Slaw with Buttermilk & Caraway Seed Dressing
Classic Red Bliss Potato Salad
BBQ Boneless Breast of Chicken
Grilled Hamburgers
BBQ Baby Back Ribs
Baked Beans
Green Beans Sauteed with Bacon & Onions
Southwest Cornbread Muffins
Sliced Seedless Watermelon
Apple Cobbler & Pecan Tartlets

South of the Border \$50.00

Mixed Organic Greens with Grilled Onions, Tomato Vinaigrette &
Chipotle Ranch Dressing
Refried Pinto Beans
Spanish Rice
Roasted Sliced Ancho BBQ Flank Steak
Chicken Enchiladas
Chicken & Beef Fajitas
Sauteed Peppers & Onions Served with Flour Tortillas
Guacamole, Shredded Lettuce, Shredded Cheddar Cheese, Salsa &
Sour Cream
Housemade Tortilla Chips & Salsa
Tres Leche, Flan & Churros

Wrap Buffet \$50.00

Pasta Salad With Assorted Seasonal Grilled Vegetables
Sliced Red & Yellow Tomatoes, Buffalo Mozzarella & Basil
Choice of Three (3) Wraps:
Greek Wrap - Sliced Grilled Chicken Breast, Kalamata Olives,
Tomatoes, Cucumbers & Feta Cheese
Roast Beef Wrap - Sliced Roast Beef, Lettuce, Onion, Tomatoes &
Horseradish Cream Sauce
Italian Wrap - Sliced Capicola Ham, Salami, Provolone Cheese with
Tomatoes
Veggie Wrap - Portobello Mushrooms, Roasted Peppers, Avocado &
Hummus Spread in a Spinach Wrap
Freshly Baked Assorted Cookies
Fudge Brownies & Blondies

Made For You Deli Buffet \$50.00

Tomato Bisque with Grilled Cheese Croutons
Mixed Organic Green Leaf & Herb Salad with two Vinaigrette
Dressings
Pasta Salad with Assorted Seasonal Grilled Vegetables
Sliced Seasonal Fruits & Berries
Kettle Chips
Ham, Pepperoni & Salami with Provolone on a Kaiser Roll
Smoked Turkey Breast with Swiss in a Spinach Wrap
Roasted Beef & Cheddar with Horseradish Mayonnaise on Sourdough
Grilled Vegetables with Pesto on Focaccia Bread
Freshly Baked Assorted Cookies
Fudge Brownies & Blondies

Little Italy \$50.00

Antipasto Display with Sopressata & Capicola
Hearts of Romaine, Garlic Croutons, Grated
Parmesan Cheese
Sliced Red & Yellow Tomatoes, Buffalo Mozzarella & Basil
Drizzled with a Balsamic Reduction
Sweet Italian Sausage with Peppers & Onions
Prosciutto Wrapped Chicken with Parmesan Risotto
Baked Ziti
Garlic Bread & Freshly Baked Breadsticks
Biscotti, Tiramisu & Cannoli

Taste of Spain \$50.00

Artichoke & Roasted Tomato Soup
Mixed Organic Green Leaf & Herb Salad with White Balsamic
Dressing
Braised Fennel & Root Vegetable Salad
Cranberry, Wild Rice & Roasted Pecan Salad
Herb Roasted Breast of Chicken with Cheese Polenta, Saffron Tomato
Broth
Seared Chorizo Stuffed Pork Loin with Garlic Mashed Potatoes
Garlic and Oregano Roasted Shrimp with Lemon Butter Haricot Verts
Almond Cake, Arroz con Leche & Valencia Orange Bars

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CATERING & EVENTS - DINNER

SOUP, SALAD, DESSERT

Soups

Tomato Basil Bisque
Grilled Cheese Crouton

Conrad Lobster Bisque
Pernod Cream
+\$2.50 per person

Potato Leak Soup
Brie Cheese

Indiana Corn "Cappuccino"
Truffle Foam & Porcini Dust

Salads

Hearts of Romaine
Pancetta, Parmesan Crisp
Classic Housemade Caesar Dressing

The Indy Wedge
Pear Tomatoes, Red Onion, Cucumbers, Bacon, Flat Bread with Bleu
Cheese & White Balsamic Vinaigrette

Poached Pear on Boston Bibb Lettuce
Maytag Bleu Crostini, Crispy Sweet Potatoes & Dried Cranberries

Organic Mixed Greens with Parmesan Cheese Crostini
Crispy Sweet Potatoes, Grape Tomatoes & White Balsamic Vinaigrette

Lobster Cucumber Salad
Served with a Cilantro Lime Dressing
+\$2.50 per person

La Rosa and Frisee with Goat Cheese Crostini
Mandarin Oranges, Dried Cranberries, Candied Pecans, White
Balsamic Nutmeg Vinaigrette

Desserts

Chocolate Truffle Mousse Cake
Brandy Snap Basket with Fresh Berries

Chocolate Mousse Cake
Raspberry Bombe Filling & Fresh Raspberry

Fresh Fruit Tart
Sweet Butter Crust, Mango Cream, Fresh Fruit

Tiramisu
Chocolate Dipped Biscotti

Opera Torte
Espresso Anglaise, Chocolate Sauce

White Chocolate Cheesecake
Seasonal Fruit Compote, Chocolate Sticks

Passion Fruit Bavarian
With Vanilla Bean & Exotic Fruit Compote

CATERING & EVENTS - DINNER

ENTREES

Sun-Dried Tomatoes, Spinach & Boursin Cheese Stuffed Chicken Breast Parmesan Risotto & Marsala Cream	\$54.00	Grilled Skirt Steak Cuban Congi Rice, ChimiChurri Sauce	\$62.00
Caramelized Onion & Wild Mushroom Stuffed Chicken Breast Parmesan Polenta with a Truffle Marsala Cream	\$54.00	Basil Orange Scented Mahi-Mahi Coconut Risotto, Papaya Beurre Blanc	\$58.00
Chinese Five Spice Pork Loin Jasmine Rice, Lemon Ginger Cream	\$56.00	Coriander Scented Seared Tuna Wasabi Smashed Potatoes Miso Ginger Broth	\$56.00
Roasted Filet of Beef Horseradish Mashed Potatoes Porcini & Morel Cream	\$69.00	New Zealand Rack of Lamb with Mint Pesto & Port Wine Demi Glaze Dauphine Potatoes	\$74.00
Vegetable Neopolitan (V) Marinated Grilled Vegetables Stacked with a Tomato Coulis Sauce	\$48.00	Spicy Thai Eggplant (V) Jasmine Rice	\$48.00
Aged Angus Petite Filet & Jumbo Lump Crab Cake Cognac Demi Glaze, Truffle Risotto	\$74.00	Parmesan Risotto (V) with Seasonal Vegetables	\$48.00
Five Spice Encrusted Petite Filet & Miso Sake Sea Bass Served with Wasabi Mashed Potatoes, Shiitake & Enoki Mushrooms	\$82.00	Boursin Herb Seared New York Strip & Garlic Shrimp Whipped Potato, Cognac Demi	\$74.00
Orange Dusted Mahi-Mahi & Grilled Breast of Chicken Served with Jasmine Rice, Mango & Cucumber Relish	\$62.00	Filet of Beef & Butter Poached Lobster Tail Roasted Garlic Mashed Potatoes, Bearnaise	\$95.00
		Peppercorn Seared Filet & Macadamia Nut Encrusted Halibut Yukon & Sweet Potato Dauphine & Sherry Cream	\$76.00

Beverages are a la carte. All Plated Dinner prices include Soup or Salad, Entrée and Dessert. A charge of \$6++ will be added should you choose to add an additional course (soup or salad) with your entree. Beverages are a la carte; Iced Tea and/or Coffee service available for +\$3 per person for plated meals. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement.

CATERING & EVENTS - DINNER

DINNER BUFFETS

Indy Dinner \$80.00

Corn & Bacon Chowder
House Salad Station
Crab Salad with Avocado & Red Onion
Sliced New York Strip with Port Demi
Mushroom Stuffed Grilled Herb Chicken
Sweet Potatoes with Honey & Lavender
Seared Pork Loin with Smoked Tomato Broth
Roasted Garlic Yukon Mashed Potatoes
Creamed Spinach
Seasonal Vegetables
Fried Biscuits & Apple Butter
Bitter Chocolate Torte
Italian Cream Cake, Lemon Tartlets

Indiana Steakhouse* \$84.00

Iceberg Wedge Salad Station
Pear Tomatoes, Red Onion, Cucumber, Bacon, Flat Bread with Bleu Cheese & Cheddar Cheese
Carving Station
Whole Roasted Aged New York Strip Loin & Herb Crusted Roasted Carved Chicken with Creamed Horseradish Sauce & Cognac Demi & Sauteed Haricot Verts
Baked Potato Bar
Idaho Baked Potatoes, Bacon, Cheddar, Sour Cream & Chives
Artisan Rolls & Butter
Coconut Cream Pie & Chocolate Truffle Mousse Cake

Asian \$80.00

Miso Soup
Soba Noodle Salad, Sweet Chili Sesame Seed Vinaigrette
Green Papaya Salad
Vegetable Fried Rice
Honey Ginger Chicken
Flank Steak with Soy Glaze
Stir Fried Vegetables
Jasmine Rice
Banana Coconut Fritter
Orange Tartlets & Almond Cookies

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CATERING & EVENTS - RECEPTION

COLD HORS D'OEUVRES

\$7.00 per piece

Tomato, Basil & Olive Oil Bruschetta	Curry Chicken Salad on Crisp Raisin Bread
Lump Crab & Avocado Relish on Tortilla Crisp	Hummus on Pita Crisp with Kalamata Olive
Smoked Salmon on a Blini, Crème Fraiche & Caviar	Goat Cheese Crostini with Sundried Tomato Pesto
Sliced Beef Tenderloin on Bleu Cheese Crostini with a Port Wine Reduction	Brie Cheese on Crostini with Dried Fruit Chutney
Crisp Wonton with Chinese Style Chicken Salad	Lobster Medallion on Flat Bread with Lemon Aioli
Sesame Mango Tuna Tartar on Wonton	Candied Stone Fruit on Walnut Bread, Bleu Cheese
Chilled Jumbo Gulf Shrimp with Cocktail Sauce	Foie Gras Mousse Filled Pate a Choux with Fresh Berry Chutney
Grilled Asparagus Wrapped in Prosciutto with Sweet Garlic Aioli	Brie Cheese, Sliced Strawberries, Kiwi & Macadamia Nuts on a Toasted Crostini

HOT HORS D'OEUVRES

\$8.00 per piece

Mini Crabcakes with Spicy Remoulade	Shrimp Skewer with Sweet Chili Garlic Sauce
Vegetable Spring Rolls with Sweet Thai Chili Sauce	Artichoke Boursin Beignet
Scallops Wrapped in Bacon	Jerked Chicken Skewer with a Tropical Fruit Glaze
Panko Crusted Chicken with Thai Dipping Sauce	Grilled Chicken Satay with Spicy Peanut Sauce
Coconut-Fried Gulf Shrimp	Wonton Fried Shrimp with Thai Dipping Sauce
New Zealand Lamb Chop with Mint Cabernet Sauce	Mini Lamb Sheppard's Pies on Asian Spoon with Brulee Roasted Garlic Mashed Potatoes
Beef Wellington in Puff Pastry	Smoked Duck and Brie Cheese on Cinnamon Sweet Potato Wafer
Crab Rangoon	Pumpkin Puff with Shallot Jalapeno Fig Jam
Boursin with Sun-Dried Tomato & Basil Tartlet	Nutmeg Dusted Pork Tenderloin on Corn Crisp with Confit Apples
Beef Skewers with Hoisin Glaze	

CATERING & EVENTS - RECEPTION

ACTION STATIONS

Pasta Station \$21.00

Includes Cavatappi & Penne Pasta & Cheese Tortellini Marinara, Alfredo & Pesto Sauces with Chicken, Shrimp & Italian Sausage, Fresh Spinach, Roasted Peppers, Mushrooms, Julienne Vegetables, Parmesan Cheese & Pine Nuts. Served with Garlic Breadsticks.

Salad Station \$14.00

Mixed Greens, Tomatoes, Cucumbers, Croutons, Grilled Vegetables with Balsamic, Hearts of Romaine, Parmesan, Croutons, Assorted Dressings

Herb Encrusted Roast Tenderloin of Beef (Serves 25) \$375.00

Roasted Bone-In Ribeye of Beef (Serves 40) \$675.00

Apricot & Cranberry Stuffed Pork Loin (Serves 30) \$325.00

Potato Bar \$24.00

Truffle Potato Chips
Bacon Cheddar Whipped Yukon Gold Potatoes
Sweet Potatoes with Maple Butter & Frizzled Onions
Purple Peruvian Smashed Potatoes with Sour Cream & Chives

Carving Stations \$250.00 fee per Chef Attendant

All Carving Selections Served with Silver Dollar Rolls and Your Choice of Two Accompanying Sauces: Creamed Horseradish Sauce, Cherry Barbecue Sauce, Bearnaise, Wild Mushroom Cream, Cognac Demi

Smoked or Roast Turkey Breast (Serves 25) \$375.00

Honey-Baked Bone-In Country Ham (Serves 35) \$375.50

Whole Roasted Aged New York Strip Loin (Serves 45) \$675.00

Salmon En Croute (Serves 20) \$350.00

DISPLAYS

Elaborate Antipasto Display \$18.00

Roasted Red Peppers, Grilled Eggplant
Marinated Wild Mushrooms, Imported Provolone, Goat Cheese
Pesto Marinated Bocaccini, Boursin, Prosciutto
Genoa Salami, Marinated Artichoke Hearts, Hearts of Palm
Kalamata Olives & Grilled Zucchini
Served with Assorted Breadsticks & Garlic Scented Baguette

Mediterranean Station \$16.00

Hummus, Baba Ghanoush, Tabbouleh, Roasted Red & Yellow Peppers with Olives & Feta Cheese, Roasted Pine Nuts, Stuffed Grape Leaves, Tzatziki Cucumber Salad & Grilled Pita Bread

Charcuterie \$21.00

A Selection of Genoa Salami, Prosciutto, Cured Ham, Pepperoni, Grilled Sausage, Basil and Balsamic Mozzarella, Brie Cheese, Herb Goat Cheese, Assorted Accoutrements and Breads

Tandori Grill \$26.00

Ginger Skewered Shrimp,
Garlic Mint Marinated Lamb Chops,
Orange & Basil Marinated Pork Loin, Curry Chicken Kabobs
Peanut & Sweet Chili Dipping Sauces

Conrad Miniature Desserts \$18.00

White Chocolate Cheese Cake, Pecan Squares, Lemon Tartlets, Assorted Chocolate Truffles, Crackle Cookies, Chocolate- Dipped Biscotti, Chocolate Covered Strawberries

Grilled Vegetable Crudités \$14.00

Yellow Squash, Cherry Tomatoes, Zucchini, Red Peppers, Eggplant & Portobello Mushrooms Brushed with a Balsamic Glaze, Served with Baguettes

Selection of Imported & Domestic Cheese \$18.00

Bleu, Brie, Boursin, Swiss, Herbed Goat, Provolone, & Cheddar Cheeses; Served with Fresh Fruit Garnish, Nuts, Breads & Crackers

Fruit Display \$12.00

Fresh Sliced Seasonal Fruit & Berries (Minimum of 10 people)

Smoked Salmon \$21.00

Served with Capers, Chopped Egg, Red Onion, Diced Tomatoes, Sour Cream, Shallots, Chives & Parmesan Crostinis

Freshly-Shucked Oysters on the Half Shell Market Price

Displayed on Ice
Served with Grey Goose Cocktail Sauce, Tabasco,
Fresh Horseradish & Crackers (Minimum 50)

Minimum of two (2) stations/displays with a minimum of 25 guests required; subject to additional fees otherwise. Buffets require one Chef Attendant per 20 people for service at a rate of \$250. Prices are based on 90 minutes of service. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement.

CATERING & EVENTS - UNIQUE OFFERINGS

LATE NIGHT SNACKS

Pizza Station \$19.00

Pepperoni, Sausage, and Cheese Pizzas
Warm Garlic Breadsticks
Hot Marinara Sauce, Cheese, and Ranch Sauces

Chips & Dips Station \$15.00

Housemade Tortilla Chips
Salsa, Guacamole, and White Queso Baracho
Cumin Black Bean Dip

Breakfast Bites Station \$16.00

Mini Sausage, Egg, & Cheese Burrito
Mini Chicken Biscuit & Country Ham

Breadsticks & Sauces Station \$15.00

Breadsticks
Hot Marinara, Cheese, & Ranch Sauces

Ice Cream Station \$24.00

Haagen-Dazs Ice Cream
*Mixed by an Ice Cream Specialist
Hot Fudge, Banana Halves, Caramel, Strawberries, M&M's, Crushed
Cookies, Chopped Pecans, Sprinkles, Whipped Cream, Cherries
(2 Chef Attendants Required per 50 people*)

Slider Station \$19.00

Mini Cheeseburgers and Mini Pork Tenderloin Sandwiches
French Fries with Assorted Condiments

Chicken Finger Station \$19.00

Deep-Fried Chicken Fingers
Kettle Chips & Cheese
Onion Rings
Assorted Dipping Sauces

French Fry Station \$16.00

Truffle Fries
Spicy Sweet Potato Chips
Curried French Fries

Popcorn Station \$14.00

Assorted Flavors
Truffle, Carmel, Basil, Butter, Ancho, & Cheddar

Candy Station \$21.00

Assorted Candy Bars & Jars of Sweets

*Available after 9:00PM. Buffets require one Chef Attendant per 20 people for service at a rate of \$250. Prices based on 60 minutes of service. Buffets require a minimum of 25 guests; subject to incur additional per person fee otherwise. A service charge of 25% and applicable sales tax will be added to all food & beverage prices. Service Charges are not gratuities, see definition in your Sales Agreement.

CATERING & EVENTS - BAR & BEVERAGES

BANQUET & CATERING PACKAGES

Vienna

Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Silver Rum, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Knob Creek Single Barrel Bourbon, Johnny Walker Black Blended Scotch, Glenlivet 12 Single Malt Scotch, Patron Blanco Tequila, Bailey's Irish Cream, Kahlua, Frangelico

House Wine, Domestic & Imported Beer
Assorted Sodas and Voss Bottled Water

One Hour	\$39.00
Two Hours	\$45.00
Three Hours	\$51.00
Four Hours	\$57.00
Five Hours	\$63.00

Cairo

Ketel One Vodka, Absolut Vodka, Bacardi Silver Rum, Bombay Sapphire Gin, Jack Daniels Whiskey, Crown Royal Blended Whiskey, Makers Mark Bourbon, Dewars Scotch, 1800 Tequila

House Wine, Domestic & Imported Beer
Assorted Sodas and Voss Bottled Water

One Hour	\$27.00
Two Hours	\$34.00
Three Hours	\$42.00
Four Hours	\$49.00
Five Hours	\$56.00

Tokyo

Pearl Vodka, DonQ Rum, Tanqueray Gin, Jim Beam Whiskey, Seagram's VO Blended Whiskey J&B Scotch, Lunazul Tequila

House Wine, Domestic & Imported Beer
Assorted Sodas and Conrad Bottled Water

One Hour	\$24.00
Two Hours	\$30.00
Three Hours	\$36.00
Four Hours	\$42.00
Five Hours	\$48.00

London

Beer, Wine & Soda: William Hill Estate Chardonnay, William Hill Estate Cabernet Sauvignon, Red Rock Merlot, Imported & Domestic Beer

One Hour	\$15.00
Two Hours	\$21.00
Three Hours	\$29.00
Four Hours	\$33.00
Five Hours	\$39.00

The Consumption Bar

Vienna Brand Cocktails	\$12.00
Cairo Brand Cocktails	\$11.00
Tokyo Brand Cocktails	\$10.00
House Wine	\$9.00
Imported Beer	\$8.00
Domestic Beer	\$7.00
American Craft Beer	\$8.00
Assorted Coca-Cola Soft Drinks	\$6.00
Voss Bottled Water	\$7.00
Conrad Bottled Water	\$6.00

CATERING & EVENTS - WINE

Champagne & Sparkling

Le Grand Noir, Brut, France	\$38.00
Mumm Napa Brut "Prestige", Napa Valley, California	\$60.00
Nicolas Feuillatte Brut Reserve, Ponsardin, France	\$110.00
Moët & Chandon "Dom Perignon", Espernay, France	\$395.00

Chardonnay

William Hill Estate, Central Coast, California	\$38.00
Wente "Riva Ranch", Monterrey, California	\$46.00
Chateau St. Michelle "Indian Wells", Columbia Valley, Washington	\$48.00
Frei Brothers Reserve, Russian River, California	\$55.00
Stag's Leap Karia, Santa Maria Valley, California	\$78.00
Cakebread, Napa Valley, California	\$105.00

Additional White Varietals

Fess Parker "Epiphany" Grenache Blanc, Santa Barbara, California	\$53.00
Villa Maria Cellar Select Sauvignon Blanc, Marlborough, New Zealand	\$46.00
Charles Krug Sauvignon Blanc, Napa Valley, California	\$45.00
Cline Pinot Gris, Sonoma Coast, California	\$42.00
Maso Canali Pinot Grigio, Trentino, Italy	\$54.00
St. Gabriel Reisling, Germany	\$38.00
Prime Amore Moscato, Puglia, Italy	\$38.00
Edna Valley, Sauvignon Blanc, California	\$38.00
Ecco Domini, Pinot Grigio, Italy	\$38.00

Pinot Noir

Pali "Huntington", Santa Barbara County, California	\$56.00
Argyle, Willamette Valley, Oregon	\$67.00

Cabernet Sauvignon

William Hill Estate, Central Coast, California	\$38.00
Josh Cellars, Central Coast, California	\$45.00
Frei Brothers Reserve, Alexander Valley, California	\$59.00
Charles Krug "Yountville", Napa Valley, California	\$77.00
Silverado, Napa Valley, California	\$105.00

Merlot

Red Rock, Central Coast, California	\$38.00
Frei Brothers Reserve, Dry Creek Valley, California	\$54.00
Northstar, Walla Walla, Washington	\$69.00

Additional Red Varietals

M. Chapoutier Petite Ruche Ruche, Chrozes Hermitage, France (100% Syrah)	\$68.00
Bogle Old Vine Zinfandel, Clarksburg, California	\$45.00
Guenoc Petite Syrah, Paso Robles, California	\$45.00
Don Miguel Gascon Malbec, Argentina	\$45.00
Vina Zaco Tempranilo, Rioja, Spain	\$40.00
Proverb, Pino Noir, California	\$38.00