



 honeywellcenter

catering

appetizers

Who can resist a snack & appetizer display? Great for everything from bridal showers to business meetings!

sweets & pastries

Assorted Jumbo Muffins	each	\$2.50
Bagels and Cream Cheese	dozen	\$15.95
Sliced Breakfast Bread	dozen	\$17.95
Cookies	dozen	\$9.95
Gourmet Brownies	dozen	\$13.95

Because everyone needs something sweet.

These popular selections please everybody!

classic party trays

(trays serve 50)

Snack Mix 2 lb.	\$18.95
Chips & Dip <i>2 lb. chips, 1 pt. dip</i>	\$25.95
Pretzels & Dip <i>2 lb. pretzels, 1 pt. mustard dip</i>	\$25.95
Tortilla Chips & Salsa <i>2 lb. chips, 1 pt. salsa</i>	\$25.95
Cheeseball <i>3 lb. served with crackers</i>	\$45.95
Hot Spinach Artichoke Dip <i>Served with crackers</i>	\$65.95
Cheese & Cracker Tray <i>Cubes and slices</i>	\$65.95
Deli Sandwiches <i>Served on silver dollar buns. Choice of tuna salad, chicken salad, shaved ham or shaved turkey</i>	\$75.95
Vegetable & Dip Tray	\$78.95
Fruit & Dip Tray	\$88.95

fancy favorites

(50 pieces)

Meatballs <i>BBQ, Swedish, or sweet & sour</i>	\$49.95
Miniature Egg Rolls	\$49.95
Prosciutto Wrapped Melon	\$55.95
Chicken Cordon Bleu Bites	\$59.95
Italian Bruschetta	\$59.95
Mini Quiche	\$61.95
Stuffed Mushroom Caps <i>Spinach or cheddar-bacon</i>	\$69.95
Crab Rangoon	\$70.95
Chicken Fingers	\$75.95
Sweet Gorgonzola Crustini	\$75.95
Chicken Satay Sticks <i>Served with peanut sauce</i>	\$95.95
Jumbo Shrimp Cocktail	\$99.95
Bacon-wrapped Scallops	\$150.95

Treat your guests to something a little different.

plated entrées

Plated entrées include tossed green salad with house vinaigrette, choice of one starch and one vegetable, freshly baked roll, iced tea, coffee, and water. Selections on page 4.

Guests will be hand-served.
It's catering with a personal touch!

chicken/turkey

Roast Turkey \$9.95
Served with giblet gravy

Turkey Manhattan \$9.95
Served with mashed potatoes & gravy

Sesame Garlic Chicken \$12.95
Lightly breaded chicken breast topped with Asian sesame and garlic sauce

Country Fried Chicken \$13.95
Home-style bone-in deep fried chicken breast and leg

Chicken Parmesan \$14.95
Chicken breast coated with Italian bread crumbs and cooked to a golden brown, then topped with marinara and melted provolone cheese

Caprese Chicken \$15.95
Chicken breast pan-seared with olive oil and garlic then baked with roasted cherry tomatoes and a layer of mozzarella cheese. Once baked, the chicken is topped with balsamic vinaigrette and fresh basil.

Chicken Cordon Bleu \$15.95
Shaved pit ham and baby Swiss cheese wrapped in a tender chicken breast, rolled in Italian bread crumbs and served with chive-infused cream sauce

Chicken Gloria \$15.95
Pan-fried chicken breast baked with Muenster cheese, then served with cream-based mushroom and sherry wine reduction

Chicken Piccata \$15.95
Chicken breast sautéed and topped with white wine lemon caper mushroom sauce

Tuscan Garlic Chicken \$15.95
Seasoned chicken breast cooked until golden brown and topped with sautéed red peppers, spinach, cream sauce, and grated parmesan cheese

beef

Beef Manhattan \$9.95
Served with mashed potatoes & gravy

Meatloaf \$10.95

Baked Steak \$11.95
Tender braised cubed steak topped with rich mushroom demi glace

Beef Sirloin Tips \$14.95
A 6 oz. portion of beef sirloin tips sautéed with mushrooms and red onions and served with bordelaise. Recommended to be served with penne pasta or mashed potatoes.

New York Strip Steak 10 oz. \$20.95
Steaks will be cooked medium unless otherwise requested

Prime Rib 10 oz. \$20.95
12 oz. \$25.95
Lightly seasoned, slow roasted, and served with au jus and creamy horseradish sauce (min. 30 people)

Duet Plate \$29.95
5 ounce filet mignon and 5 ounce chicken of your choice (steaks will be cooked medium unless otherwise requested)

Filet Mignon 6 oz. \$26.95
8 oz. \$34.95
Char-broiled center cut of beef tenderloin (filets will be cooked medium, unless otherwise requested)

pork

Honey Glazed Ham	\$9.95
<i>Smoked pit ham slow-cooked with honey, brown sugar, Dijon mustard, and pineapple sauce</i>	
Roast Loin of Pork	\$14.95
<i>Fresh herb encrusted sliced roasted pork loin topped with apple demi glaze</i>	
Southern Style Pork Chops	\$14.95
<i>Tender slow-cooked braised bone-in pork chops with rich brown sauce</i>	
Apple Stuffed Pork Loin	\$17.95
<i>A delicious blend of apples and cornbread stuffing baked slowly to perfection inside a plump juicy pork loin. Served with an apple cider reduction demi glaze.</i>	

seafood

Breaded Tilapia	\$14.95
<i>Filet of tilapia covered in panko bread crumbs, fried until golden brown and served with a lemon butter sauce</i>	
Grilled Salmon	\$22.95
<i>8 ounce fresh char-grilled Alaskan wild caught salmon topped with tangy dill lemon sauce</i>	

pasta

Vegetable Lasagna	\$10.95
Chicken Fettuccini Alfredo	\$12.95

plated entrée side selections

Caesar salad available for an additional \$1 per person.

STARCH

Scalloped Potatoes
Roasted Red Skin Potatoes
Buttered Garlic Red Skin Potatoes
Whipped Red Skin Potatoes
Rice Pilaf

VEGETABLES

Asparagus (\$0.50 additional per person)
Brussels Sprouts with Bacon
Buttered Corn
Buttered Peas
Glazed Carrots
Green Beans Almandine
Green Beans with Bacon & Onion
Green Bean Casserole
Vegetable Medley
Steamed Broccoli

buffets

Everyone loves a buffet.
You can't go wrong!

Buffets are available for a minimum of 25 guests.

breakfast buffet

\$9.95

Scrambled eggs, choice of bacon or sausage, hashbrowns, sausage gravy and biscuits, water, and coffee (regular and decaf).

Add a fruit bowl, muffins or sweet breads for an additional \$2 per person.

create-your-own

Classic Buffet

\$11.95

Your guests will love this buffet featuring one of our classic entrées! These favorites will please any crowd.

Your choice of one each: salad, entrée, starch, and vegetable (options listed below). Served with freshly baked dinner rolls, iced tea, coffee, and water.

Add dessert! See page 8 for options.

ENTRÉES

Honey Glazed Baked Ham
Meatloaf
Roast Turkey

SALADS

Coleslaw
Pasta Salad
Potato Salad
Tossed Salad
(French, ranch, & fat free Italian)

STARCHES

Scalloped Potatoes
Buttered Garlic Red Skin Potatoes
Whipped Red Skin Potatoes
Rice Pilaf

VEGETABLES

Buttered Corn
Buttered Peas
Green Beans with Bacon & Onion

Grand Buffet

1 entrée\$15.95

2 entrées.....\$17.95

3 entrées.....\$19.95

Specialty entrées and more options make this buffet our most popular! Your choice of one, two, or three entrées and several side selections will ensure you have something for everyone.

Your choice of entrée(s), one salad, one vegetable, and two starches. Served with freshly baked dinner rolls, iced tea, coffee, and water. Additional starch or vegetable for \$1 more per person.

Add dessert! See page 8 for options.

ENTRÉE SELECTIONS

(see side selections on next page for salad, vegetable, and starch options)

Baked Steak
Breaded Tilapia
Caprese Chicken
Chicken Calabash
Chicken Gloria
Chicken Parmesan
Country Fried Chicken
Southern Style Pork Chop
Honey Glazed Baked Ham
Meatloaf
Pepper Steak with Rice
Roast Pork Loin
Roast Turkey with Giblet Gravy
Sliced Roast Beef
Tuscan Garlic Chicken
Vegetable Lasagna

specialty buffets

Salad Extravaganza

\$9.95

Includes freshly baked rolls, crackers, soup du jour, four salad choices (see side selections below for options), iced tea, coffee, and water.

Deli Buffet

Features choice of shaved meat(s) (choose from baked ham, turkey breast, or roast beef), assorted breads and rolls, soup du jour, potato chips, tossed salad with assorted dressings, condiments, assorted cookie tray, iced tea, coffee, and water.

1 meat\$10.95

2 meats.....\$12.95

3 meats.....\$14.95

Taco Salad Buffet

\$11.95

Tortilla chips, shredded lettuce, Cuban spiced pulled pork, shredded fajita seasoned chicken, seasoned ground beef, shredded cheese, diced tomatoes, chopped onions, black olives, and sour cream. Served with iced tea, coffee, and water.

Pasta Buffet

\$14.95

Choice of two pastas (penne, spaghetti, cheese tortellini, or fettuccine) plus: alfredo sauce, marinara sauce, diced grilled chicken, meatballs, sliced Italian sausage, sautéed peppers and onions, steamed broccoli, and sautéed mushrooms. Served with tossed salad, assorted dressings, breadsticks, iced tea, coffee, and water.

Indoor Cookout

\$11.95

Choose two: hamburgers with buns and toppings, pulled pork sandwiches, hot dogs with buns and toppings, or BBQ chicken breast. Choose two: coleslaw, potato salad, pasta salad, potato chips, or tossed salad with assorted dressings. Choose one: baked beans or country green beans. Served with iced tea, coffee, and water.

Add a Carving Station

For buffets of 50 or more

Carved roast beef - add \$4 per person

Roasted prime rib of beef au jus - add \$5 per person

buffet side selections

SALADS

Broccoli Salad

Caesar Salad

Coleslaw

Cottage Cheese

Fruit Salad

Marinated Cucumber & Red Onion Salad

Pasta Salad

Potato Salad

Tossed Salad

(French, ranch, and fat-free Italian)

VEGETABLES

Brussels Sprouts with Bacon

Buttered Corn

Buttered Peas

Glazed Carrots

Green Beans Almandine

Green Bean Casserole

Green Beans with Bacon and Onion

Steamed Broccoli

Vegetable Medley

STARCH

Scalloped Potatoes

Buttered Garlic Red Skin Potatoes

Roasted Red Skin Potatoes

Whipped Red Skin Potatoes

Rice Pilaf

other options

pizza

A new option! Great for kids parties!

A freshly baked 16" pizza with lots of topping options.

Cheese \$13.95

Additional toppings each \$1.00

Onions, green peppers, black olives, green olives, mushrooms ham, pepperoni, bacon, sausage

Supreme \$18.95

Onion, green pepper, black olives, mushroom, pepperoni, sausage

salads & sandwiches

*Available to be served on plates or to-go boxes.
Served with iced tea, water, and coffee.*

Chicken Salad \$8.95

Served on your choice of bread with potato chips and a pickle

BLT Turkey \$8.95

Served on your choice of bread with potato chips and a pickle

Roasted Turkey \$8.95

Thinly sliced roasted turkey breast on your choice of bread topped with Swiss cheese and served with chips and a pickle

Sliced Smoked Ham \$8.95

Shaved smoked ham on your choice of bread topped with Swiss cheese and served with chips and a pickle

Chef Salad \$10.95

Grilled Chicken Caesar Salad \$10.95

Tender Romaine lettuce tossed with garlic croutons, classic Caesar dressing, grilled chicken, and shredded parmesan cheese

desserts

Treat your guests
to delicious dessert!

plated desserts

Cake	\$2.95
<i>White, chocolate, carrot, german chocolate, spice, yellow</i>	
Mousse	\$2.95
<i>Chocolate, vanilla, raspberry, peanut butter</i>	
Freshly Baked Pie	\$3.50
<i>Strawberry rhubarb, peach, fruits of the forest, blueberry, apple, cherry, sugar cream, pumpkin</i>	Variety \$3.95
Freshly Baked Sugar-Free Pie	\$3.95
Gourmet Cheesecake	\$4.95
Bread Pudding	\$4.95
<i>Served with caramel sauce</i>	
Cookies	Dozen \$9.95
Gourmet Brownies	Dozen \$13.95
Cupcakes	Dozen \$18.00

beverages

Bottled Water	each \$1.50	Red Punch	gallon \$15.00
Canned Soft Drinks	each \$1.75	<i>Includes punch bowl & cups</i>	
Assorted Bottled Juice	each \$1.75	Pink Lemonade	gallon \$15.00
Hot Tea	tea bag \$1.75	Coffee <i>regular & decaf</i>	gallon \$17.00
	<i>with honey & lemon</i> \$2.25	Golden Punch	gallon \$18.00
Iced Tea	gallon \$15.00	<i>Includes punch bowl & cups</i>	
		Hot Chocolate	gallon \$18.00

libations

Beer <i>domestic bottles</i>	\$4.00	Moscato D'asti	bottle \$28.00
Beer <i>imported bottles</i>	\$5.00	Champagne	bottle \$18.00
Beer <i>hosted keg domestic beer</i>	\$225.00	Non-alcoholic Champagne	bottle \$12.00
	<i>approx. 150 cups</i>	Full Bar & Bartender	\$50.00
Cocktails <i>house brands</i>	from \$5.00	<i>Full bars are available for 25+ guests.</i>	
Cocktails <i>call liquors</i>	from \$6.00	<i>Cash bar or hosted bar available (\$150</i>	
Cocktails <i>premium liquors</i>	from \$7.00	<i>minimum). Expecting a long line at the</i>	
House Wine	glass \$5.00	<i>bar? Add another bartender for \$50.</i>	
<i>White zinfandel, chardonnay,</i>	bottle \$22.00		
<i>merlot, cabernet sauvignon,</i>			
<i>pino grigio (others available</i>			
<i>on request)</i>			

policies

deposits & billing

A month before your event, we'll estimate your total bill and ask that you pay 50% at that time. The balance will be due two weeks before your event. (Invoices are due upon receipt.) All prices subject to change.

food & beverage

We are not able to allow food or drink to be brought into the Center by the customer or their guests, with the exception of cake, mints, and nuts. Our license requires all other food, beverages, and alcohol to be supplied and prepared on site. We are also not able to allow items to be taken with you after your event. Minors will not be served alcohol, and we reserve the right to refuse alcohol service to any guest.

Please refer to the catering policies listed in your contract for additional guidelines. This catering guide is just that... a guide. If you have something else in mind, please ask! If you're not exactly sure what you would like, our event planners and chef are very creative and will be happy to help!

estimated & guaranteed counts

Please refer to the policy listed in your contract.

cancellations

Please refer to the policy listed in your contract.

tax & gratuity

All catering services are charged an 20% service charge and 7% state sales tax. If you're tax exempt, please send your tax exempt certificate for our files and you're all set! (Please note: most food purchases are not subject to this tax exemption.)

linens

We offer high-quality linen tablecloths and napkins. A variety of colors are available - just ask your event planner.

Honeywell Center
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