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Zest! Exciting Food Creations

CATERING
MENU

www.zestexcitingfood.com

317-466-1853

1134 East 54th Street
Indianapolis, IN 46220



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About Zest! Exciting Food Creations Catering

Zest! Exciting Food Creations Catering Kitchen combines the most inspired flavorful food we can dream up from our lively imaginations with the unmatched eye for detail of our chef and staff. This is a mix that guarantees a super fun and tasty gathering.

Some of our most memorable events speak for our diverse abilities — business dinners, weddings, boat trips, corporate meetings and events, and parties, parties, parties. Plus, intimate dinners for small groups with a custom menu, casual picnics, and tailgate parties. We have even hosted gatherings in our café after hours with our professional staff creating, cooking, and serving a menu specially created for the event. Corporate trays and/or buffets for breakfast, lunch, and dinner meetings have also proven to our customers that our food and service can't be beat when it's important to look good for the bosses.

Our catering capabilities extend from cooking dishes for you to pick up from our café and take with you to integrate with your own home specialties, to working the whole shebang for you from start to finish. We can also provide the experienced serving staff as well as professional consultations to help you plan the event that gets maximum bang for your buck.

We at Zest! Exciting Food Creations get a real kick out of making food and fun for our clients who have been coming back to us again and again. We also love the privilege of introducing our flavors to new clients that we're ready & waiting to make happy. And, here's an idea, if you want to pass on the fun, can buy gift certificates to help someone else put on a party that's a real hit.

Give us a call at 317.466.1853 or email us at contactus@zestexcitingfood.com. We are excited to talk with you about getting a fun food relationship started. Let us have the pleasure of working with you on your next party or event.

**When the Food is important...Call Zest! Exciting Food Creations.
317-466-1853**



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Taking Care of Business—How to Order

Zest! Exciting Food Creations is excited to work with you to make sure your catering needs are filled with fun and fabulous fare. Here's how to get things rolling.

Ordering

Our professional catering is staff available to help you, whether it's to place an order, just ask a few questions, or discuss an entire event. Please, don't hesitate to call for an appointment to meet with an Event Specialist. You'll need to place your order, including designated food choices with confirmation of number of guests, **a minimum 48 hours in advance** (depending on event size) to make sure you get your desired delivery time and menu selections. Orders placed after the required 48-hour lead time **will be charged a 25% up-charge**. A 9% State Sales Tax is added to each event. All events require a 50% deposit when order is confirmed, and then **payment is due upon delivery of invoice, please**.

Our Event Room

Our beautiful Event Room is available for rental 7 days a week. Pricing is based upon the event and date, and there is a \$10/person minimum (before 4pm) and a \$15/person minimum (after 4pm), both excluding alcohol & tax, when booking the room for a special event. Our Event Specialists are available for consultation to tailor your event to your specific needs.

Off-Premise Service Professionals

If you need our experienced professionals to work your event, just let us know. One Service Captain is required on site at \$35.00/hour. Any additional servers and bartenders needed are \$20.00/hour each. Service fees include loading, travel time to & from your event, set-up, breakdown, & clean-up. Your Event Specialist will determine how many service people will be needed for each event.

Pick Ups

You can pick up your catering order at our café either during regular business hours or at a designated time agreed upon by prior arrangement.

Deliveries

We will deliver your catering order to you upon request. If we supply service personnel to work your event, there will be no charge for delivery. If no service personnel are required; there will be a \$35.00 delivery & set-up fee added for the Indianapolis area. Outside of the area will be an extra fee, depending how far outside of the Indianapolis boundaries.

Payments

We accept Visa, MasterCard, Discover, or American Express. We also accept cash and business checks. Whichever method of payment you choose, **payment is due upon delivery of invoice, please**.

Cancellations

If you have to cancel your order, orders for \$500.00 or less must be cancelled within 48 hours of delivery or a payment of 50% of total order will be required. Orders for over \$500.00 require a 7-day notice of cancellation or a payment of 50% of total order will be charged.

Our Guarantee

If you're not happy with our food or service, we will do everything in our power to fix it, because we really do appreciate your business.



To make sure your needs are accommodated as you would like, make sure you call to ***place your order at least 48 hours in advance***. As a matter of fact, it's even a better idea to give us a call as soon as you know the date.

Breakfast & Brunch

Here are some suggested selections we guarantee will be a huge success for your morning meetings or brunch events.

Half pan serves 8-10; Full pan serves 20-24

- Our Luscious Quiche** **\$25.00/each (serves 6-12)**
We make, without a doubt, the most velvety quiche nestled in the flakiest homemade crust you'll find anywhere. But, we up the ante even further when we fill each one with superbly imaginative ingredients and bake to a golden glory that will bring cheers.
- Breakfast Strata** **\$60.00/half pan**
A perfect entrée choice for breakfasts and brunches. The ingredient selections in our fluffy egg-based casseroles are infinite. We've come up with some popular varieties that include choices of meats, cheeses, vegetables, & spices.
- Crème Brûlée French Toast** **\$60.00/half pan** **\$120.00/full pan**
Crème Brûlée is a dreamy mixture of creamy custard topped with golden caramelized sugar. We've duplicated this loveliness in our Crème Brûlée French Toast. This sweet bake begins with Challah and is combined with fresh cream & vanilla beans, then crowned with caramelized raw sugar and served with pure maple syrup. What a delight!
- Double-Sausage Sausage Gravy** **\$85.00/half pan** **\$165.00/full pan**
Okay, we know that nearly every breakfast place has sausage gravy. No big deal, right? But, Indianapolis Monthly Magazine confirms that this gravy *is* a big deal. Lots and lots of sausage and a super-duper secret mix of spices make this gravy truly special. Served with our fluffy buttermilk biscuits.
- Breakfast Hash** **\$75.00/half pan** **\$150.00/full pan**
The great thing about hash is there is little limit to the delicious combinations we can make for you. Roasted potatoes, onions, bell peppers & herbs are paired with any choice of in-house roasted turkey or chicken, slow-simmered beef roast or even our melt-in-your-mouth salmon. Then, we top the hash with poached eggs.
- Beautiful Fruit** **\$40.00/half pan** **\$75.00/full pan**
The most gorgeous we can find for the season, topped off with incredible edible orchids for an eye-catching display!
- Granola & Yogurt** **\$75.00/half pan** **\$150.00/full pan**
We make our own unique granola with oats, tons of toasted nuts, dried blueberries and cherries, and sweet spices served with Trader's Point Creamery's award-winning yogurt and fresh berries.
- House Greens** **\$40.00/half pan** **\$80.00/full pan**
Fresh organic greens, grape tomatoes, and julienned vegetables are served with your choice of our delicious homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, or Balsamic Vinaigrette.
- Homemade Buttery Scones** **\$11.75/½ dozen** **\$23.00/dozen**
Our scones aren't all dry & hard like the ones that a lot of us have become used to. Ours are made in some unbelievable flavors and baked to a soft & tender buttery crumble. You can also buy them frozen & bake them yourself!



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Cowboy Potatoes

We think this cheesy potato casserole came from heaven...seriously!

\$40.00/half pan \$80.00/full pan

House-Made Sausage Patties

We make our own sausage patties with a mixture of spices that give them a unique flavor, then we open-fire grill them so they deliver a great charred taste.

\$40.00/half pan \$80.00/full pan

Cherry Wood Smoked Bacon

The aroma and taste of the sweet-salty flavor of bacon in the morning is irresistible.

\$40.00/half pan \$80.00/full pan

Drinks

El Diablo Regular Coffee Service

\$27.50 (serves 8-10)

Black Cat Decaf Coffee Service

\$27.50 (serves 8-10)

Fresh Squeezed Orange Juice

\$16.50/gallon

Pepsi Products

\$1.25 /can

Bottled Water

\$1.25 each

Freshly Brewed Iced Tea

\$14.00/gallon

House-made Lemonade

\$14.00/gallon



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Hors d'oeuvres

Z's Cakes

Absolutely the most perfect appetizers imaginable. There's one for everyone, because we make these signature savory cheesecakes (we call them Z's cakes) in a huge array of fun flavors. Even your most persnickety guest is pleased. There's no fuss, because you never have to worry if these creamy jewels are staying hot or cold through your entire party. Each one is at its tasty best served at room temperature. And, serving them is so easy. All you have to do is put a Z's cake on a pretty platter, slip a little knife next to it so your guest can spread the deliciousness on one of our seeded flatbreads, and listen to the applause!

Here's a list of Z's Cakes fabulous flavors.

- Smoked Bacon & Cheddar
- Lemon-Artichoke with Fresh Basil*
- Pepperoni with Green Olives & Onions
- Smoked Ham, Bleu Cheese, & Green Onion
- Red Grape, Roasted Shallots, & Bleu Cheese*
- Goat Cheese Pesto*
- Bleu Cheese, Wild Mushroom, & Pecan*
- Spicy Santa Fe*
- **Smoked Salmon with Fresh Dill (**add \$2.00 for this flavor)
- Mediterranean Vegetable*
- Chicken, Artichoke, Pepperoni, & Feta
- Smoked Ham, Fig, & Goat Cheese
- Crispy Proscuitto, Pear, & Gorgonzola
- Sausage with Black Bean & Corn Salsa & White Cheddar
- Bacon, Corn, Sun-dried Tomato & Goat Cheese

*Indicates vegetarian selection

Sizes include:

- 4-1/2" serves 6+ people **\$12.00** (Recommend 1 bags Seeded Flatbreads.)
- 7" serves 20+ people **\$22.00** (Recommend 3 bags Seeded Flatbreads.)

Seeded Flatbreads **\$3.25/bag**

Z's Cake Platter **add \$25.00**

Two or three of our signature Z's cakes with gorgeous fruit, edible orchids & seeded flatbreads. This is a fresh take on the old standard fruit & cheese platter.

Feta Fondue **\$57.95/serves 25**

Fondue in the '70s never tasted *this* good. Served with pears, ripe olives & seeded flatbreads for dipping.

Queso Fundido **\$57.95/serves 25**

You'll want to eat this spicy blend of cheeses, sausage, & chilies with a HUGE spoon, but it's even better when you scoop it up with our house-spiced crispy tortilla chips.

Pepperoni Chips with Caramelized Onion Dip **Pepperoni Chips \$15.00/lb. Dip \$7.00/lb.**

We doubt there are many people that could resist real pepperoni chips they can plunge into our up-dated, kicked-up version of that old go-to French Onion Dip and pop in their mouths. It's just not possible to resist.

Bacon-Wrapped BBQ Shrimp **\$43.75/25 pieces**

Everything is better with bacon, and that goes double for these shrimp that are first wrapped in bacon & then smothered in our own sweet, garlicky chipotle BBQ sauce. Wow!

Citrus-Marinaded Olives **Olives \$12.00/lb Frico \$4.95/25 pieces**

You can get marinated olives nearly anyplace today, but you can't get this zippy mix of a variety of olives, citrus, and fresh herbs anywhere but right here. Serve them with our homemade crunchy Frico and you've got a real two-handed treat.

Antipasto Skewers **\$56.25/25 pieces**

Tasty skewers of colorful grape tomatoes, bocconcini, Asiago, fresh basil, olives, salami, & pepperoni. It's like dinner on a stick!



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- Grape Truffles** **\$15.00/25 pieces**
Sweet seedless grapes, bleu cheese, and pistachios that you pop in your mouth & eat like candy. Sound good? Duh...
- Crudités with Green Goddess** **\$48.75/serves 25** **\$97.50/serves 50**
Fresh & colorful seasonal veggies are artfully arranged & served with our scrumptious home-made Green Goddess dressing. A gorgeous addition to your table!
- Citrus Shrimp** **\$43.75/25 pieces**
Large succulent skewered shrimp brightly flavored with citrus & cilantro, and a delightful little kick of heat.
- Gourmet Cheese Board** **\$48.75/serves 25** **\$97.50/serves 50**
Is there anything prettier than an array of fresh fruit & gourmet cheeses? This one is a 'can't miss' delight for your guests.
- Sun-Dried Tomato Dip** **\$9.95/lb.**
This dip is so deeply rich & yummy; you'll wonder what we used to eat for fun before discovering sun-dried tomatoes! Add one of our delicious baguettes for \$2.25.
- Potato-Cake Canapés** **\$43.75/25 pieces**
We make tiny golden potato cakes and top each one with tender beef, then our homemade onion jam & horseradish mousse. This one always makes everyone in our kitchen jealous of your guests.
- Brie Cake with Ruby Port Reduction** **\$30.00 each**
Brie is already good, but when we get done adding bleu cheese & pecans, & baking it in puff pastry, it's even better. Then, after drizzling the whole thing with a red grape & Ruby port reduction, it's absolutely mouth-watering!
- Corn Cakes with Lime Cream** **\$31.25/25 pieces**
The flavors of corn with smoky peppers & cheese make for a delectable little pancake. Top with the tanginess of our lime cream and you've got a perfect whammi-licious treat.
- Edamame Hummus** **\$12.00/lb.**
There's hummus, then there's edamame hummus! This classic is made with edamame, the Japanese soy bean, instead of regular chick peas, and packs a little punch of heat. It's one of our most popular spreads! (for a platter including crudités & our seeded flatbreads, add \$25.00).
- Thai Chicken Satay** **\$43.75/25 pieces**
This is chicken on a stick at its very finest! Dipped in our secret recipe spicy peanut sauce, these make for the tastiest pops ever!
- Proscuitto-Wrapped Asparagus Bundles** **\$56.25/25 pieces**
Tender roasted asparagus bundled up in Proscuitto and Boursin cheese.
- Southwest Fish & Chips** **\$43.75/25 pieces**
Sumptuous salmon gently rubbed with our Southwest spice mix, seared and sitting on our homemade black bean & corn salsa, and all of it nestled in little tortilla cups. Then further imagine a shot of lime mousse over the whole thing, and you've got our version of fish & chips. Wow!
- Olive & Roasted Bell Pepper Tartine** **\$31.25/25 pieces**
Crunchy little toasts spread with goat cheese cream, olivada & roasted bell peppers. Then sprinkled with shredded Parmesan cheese.
- Chef Valerie's Famous Crab Cakes** **\$25.00/dozen**
THE MOST delicious crab cakes we've ever had! With her special mango-horseradish cream.
- Artichoke Lollipops** **\$31.25/25 pieces**
These parmesan-crustured artichoke hearts on lollipop sticks can be displayed as an eye-popping centerpiece for your buffet table. The deliciousness is even bigger with the special lemon aioli dipping sauce.
- Date Rumaki** **\$48.75/25 pieces**
The sweet-salty dance between Medjool dates, crispy bacon, & tart green olive relish gives your guests an unexpected surprise. This one is a party in your mouth!
- Sausage-Stuffed Baguettes** **\$16.00/baguette**
This is a hearty appetizer that can easily be your entrée depending on how it's sliced. It's rustic French bread loaves stuffed with Italian sausage, beef, cheese, & fresh herbs. Accompanied with an intensely flavored sun-dried tomato marmalade (each baguette serves 9).



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Salads

- | | | |
|---|--------------------------|---------------------------|
| House Greens | \$45.00/serves 12 | \$93.75/serves 25 |
| Fresh organic greens, grape tomatoes, radish, green onions, carrots, cucumbers & bell peppers. Served with a choice of our delicious homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, or Balsamic Vinaigrette. | | |
| Caesar | \$57.00/serves 12 | \$118.75/serves 25 |
| Crisp romaine lettuce, tomatoes, red onion, parmesan cheese, seasoned croutons & our fabulous Caesar dressing make for a delicious classic. (Add grilled chicken for \$1.95/person) | | |
| Holiday Salad | \$69.00/serves 12 | \$143.75/serves 25 |
| Delicious & unusual, this salad has radicchio, butter lettuce, Belgian endive, white grapes, chunks of Asiago cheese, macadamia nuts & Pomegranate Vinaigrette. A fabulous choice when serving an elegant dinner. | | |
| Sesame-Soba Noodles | \$45.00/serves 12 | \$93.75/serves 25 |
| Cold soba noodles tossed with black sesame seeds, carrots, scallions & sweet, eye-opening red chili vinaigrette make this Asian-inspired salad a flavor and texture winner. | | |
| Asian Slaw | \$57.00/serves 12 | \$118.75/serves 25 |
| One of the most popular salads on our café menu, and we think you'll love it, too. Crunchy cabbage, romaine, tons of veggies, crispy wontons, our secret spicy peanut dressing. (Add grilled chicken for \$1.95 per person) | | |
| White Bean-Shrimp Salad | \$63.00/serves 12 | \$131.25/serves 25 |
| This wonderful salad features shrimp, Cannellini beans, vegetables, & fresh herbs served over mixed greens. The pesto dressing makes it even more delicious. And, if you like, you can add some crusty bread & you've got a perfect lunch or supper by itself! | | |
| Fresh Herb Salad | \$51.00/serves 12 | \$106.25/serves 25 |
| Organic greens, fresh herbs, Granny Smith apples, sugar and spice nuts, dried currants, and crumbled bleu cheese. You choose from our homemade dressings: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, & Balsamic Vinaigrette. (Add grilled chicken for \$1.95 per person) | | |
| Grilled Pineapple Salad | \$51.00/serves 12 | \$106.25/serves 25 |
| Organic greens with smoked Gouda, grilled pineapple, scallions, and fresh berries. You choose from our homemade dressing: Green Goddess, Lemon Asiago Vinaigrette, Creamy Bleu Cheese, Ranch, & Balsamic Vinaigrette. (Add grilled chicken for \$1.95 per person) | | |
| Mediterranean Panzanella | \$51.00/serves 12 | \$106.25/serves 25 |
| This delicious salad is our take on an old-world Mediterranean peasant salad. Green beans, olives, tomatoes, red onion & feta with crusty Tuscan bread tossed in delicate red wine vinaigrette. (Add grilled chicken for \$1.95 per person) | | |
| Wasabi Slaw | \$57.00/serves 12 | \$118.75/serves 25 |
| Our Asian slaw mix tossed with wasabi cream & toasted sesame seeds. (Add grilled chicken for \$1.95 per person) | | |
| Grilled Chicken Salad | | \$7.95/LB. |
| We marinate chicken breasts in our own blend and grill them for that wonderful outdoor flavor. These chunks of tender white meat are combined with grapes, nuts, & other yummy stuff. In a bowl or heaped on whole grain bread on a sandwich platter, this wonderful salad is one of our most popular dishes. | | |
| Bleu Cheese Chicken Salad | | \$7.95/LB. |
| This creative twist on chicken salad makes one of the best you'll taste, especially if you're a bleu cheese lover. We roast fresh chicken and blend with bleu cheese, grapes, nuts, & our special dressing. Mounded on whole grain bread, this makes for an irresistible sandwich tray. | | |
| Ahi Tuna Salad | | \$12.95/LB. |
| Tuna from the can has its place in the sandwich world, but this tuna salad is WAY outside of that world! Ahi tuna steak that's seared & mixed with veggies & bright citrus flavors. Dazzling! | | |
| Deviled Egg Salad | | \$7.95/LB. |
| Our homemade egg salad is a perfect blend of eggs, celery, cornichons, dijon & fresh dill. We get requests for it all the time! | | |



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Entrées

Half pan serves 8-10; Full pan serves 20-24

- Mama's Amazing Meatloaf** **\$14.95/each (serves 4)**
 Everyone has their own favorite meatloaf, but you'll want to try ours before you make your final decision. This meatloaf is made from our family recipe and is absolutely the moistest meatloaf on earth!
- Tuscan Beef Burgundy** **\$85.00/half pan \$204.00/full pan**
 Beef chuck gently braised in red wine, rich broth & Italian seasonings until it reaches a deeply flavorful tenderness. Serve it alongside our Roasted Garlic Smashed Potatoes or our Gorgonzola Polenta.
- Sour Cream & Chicken Enchilada Casserole** **\$77.50/half pan \$186.00/full pan**
 Our house-roasted chicken is shredded & layered with creamy cheeses, chilies, herbs & spices & white corn tortillas, & baked until golden. Then we top the whole thing with red & green salsas & white cheddar cheese for a delicious finishing touch.
- Thai Chicken** **\$72.50/half pan \$174.00/full pan**
 Marinated plump chicken breasts in our secret Thai marinade and fire-grill them just until they reach a mouth-watering juiciness. Served sliced.
- Beef Wellington** **\$17.95/each**
 Beef tenderloin topped with wild mushrooms, spinach & gorgonzola. Wrapped in golden puff pastry & finished with Rosemary-Burgundy Demi-Glace.
- Grilled Pork Loin** **\$85.00/half pan \$204.00/full pan**
 This one begins with boneless pork loin that's fire-grilled, then sliced. But, here's the best part. We make a rich and wickedly flavorful Orange-Balsamic reduction and drizzle it over the top. This makes a dish that is ready for your most important celebrations!
- Tenderloin of Beef** **\$159.50/half pan \$380.95/full pan**
 Many people think that tenderloin is the king of meats. But, we raise its royal status even higher by marinating in our own special blend to enhance the flavor, and searing it over the fire until it's perfectly done. We then serve the slices with our homemade horseradish mousse and our own homemade onion jam.
- Roasted Pork Tenderloin with Fig & Port Sauce** **\$85.00/half pan \$204.00/full pan**
 Pork tenderloin is flavored with fresh rosemary and roasted. Served with a luscious sauce of Black Mission figs & Ruby port.
- Cold Spaghetti** **\$79.50/half pan \$190.00/full pan**
 This one's a big delicious surprise! It's al dente spaghetti mixed with chunks of tender grilled chicken breasts, pepperoni, red onion, artichoke hearts, & feta cheese & our Zesty Vinaigrette. An excellent choice for dining al fresco on a warm summer evening!
- Rigatoni with Lusty Bolognese** **\$92.50/half pan \$222.00/full pan**
 Our homemade red sauce blends Italian sausage, ground beef, secret flavorings, & shredded Asiago cheese into a huge favorite! We serve this spicy deliciousness over hearty rigatoni pasta. Yummm!!
- Chicken Breasts with Wild Mushroom Cream** **\$92.50/half pan \$222.00/full pan**
 You can't go wrong with tender chicken breasts swimming in a sauce that combines the woody flavor of wild mushrooms and the sophisticated taste of white wine & brandy.
- Whole Roasted Chicken** **\$12.95 each**
 Stuffed with fresh herbs, lemon & garlic then roasted until it's so juicy & flavorful. A very simple, but elegant way to treat your family or dinner guests.
- Chimichurri Chicken** **\$85.00/half pan \$204.00/full pan**
 Our marinated chicken breasts grilled, sliced & served with our zippy Chimichurri sauce.
- Roasted Breast of Turkey** **\$82.50/half pan \$198.00/full pan**
 Our house-roasted turkey breast is the moistest we've ever had & it's so delicious paired with our Cranberry Chutney.



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Salmon with Double Mustard Crust

\$97.50/half pan

\$234.00/full pan

There are truly few things better than salmon fillets when they're perfectly cooked! We roast ours to make sure they're moist and tender; and, as if that's not enough, we add to their deliciousness by topping them with a double mustard crust for a unique and surprising tang

Pasta Lemon Cream

\$79.50/half pan

\$190.00/full pan

We're raising the bar on Alfredo sauce by adding fresh lemon, rosemary, fresh broccoli, & tomatoes. We promise your guests will say, "Uhhmmmmmmmm,!" If you want, you can add chicken or shrimp. (Add grilled chicken for \$2.00 or shrimp for \$3.00 per person)

Pasta Puttanesca

\$79.50/half pan

\$190.00/full pan

Marinated wild mushrooms, Greek olives, capers, onions, & garlic in a thick tomato sauce with pasta & feta cheese.

Cassoulet

\$79.50/half pan

\$190.00/full pan

Serious vegetarian comfort food! White beans, with tons of vegetables & fresh herbs slowly roasted in vegetable broth for a perfect marriage of flavors.

Roasted Vegetable-Polenta Pie

\$65.00/serves 8

Creamy polenta is so satisfying. Then, when it's layered with both tomato & basil pestos, marinara sauce, tender roasted vegetables, & Asiago cheese, it delivers such a comfort that you'll hear your guests saying, "Ahhhhhhhhh."

Mushroom Ragout

\$82.50/half pan

\$198.00/full pan

The rustic flavor in this dish comes from combining wild mushrooms, white wine, & garlic and simmering into delicious gravy & tossed with noodles then topped with crumbled tangy goat cheese.

Confetti Ravioli

\$79.50/half pan

\$190.00/full pan

Beautiful 3-cheese ravioli tossed with sweet roasted vegetables all mixed up with our brightly flavored Lemon-Asiago vinaigrette.



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Side Dishes

Half pan serves 8-10; Full pan serves 20-24

Our World-Famous Mac & Cheese	\$47.50/half pan	\$95.00/full pan
This mac & cheese is so good it will make you swoon! Our café customers who love their mac & cheese tell us they crave our version of this down home favorite! No kidding!		
Cowboy Potatoes	\$35.00/half pan	\$84.00/full pan
We think this cheesy potato casserole came from heaven! Breakfast, lunch, or dinner, it makes no difference.		
Roasted Garlic Smashed Potatoes	\$35.00/half pan	\$84.00/full pan
You won't find any roasted garlic potatoes better than these. The sweet flavor of the roasted garlic & lots of butter make our customers say these are the best they've ever had!		
Creamy Polenta	\$35.00/half pan	\$84.00/full pan
We flavor our polenta with fresh rosemary & gorgonzola cheese. How delicious!		
Grandma Louie's Green Beans	\$32.50/half pan	\$78.00/full pan
This is a southern offering that comes from our Grandma Louie who came from Maryville, Tennessee. She cooked her beans long & slow with bacon, onions, & a little secret something & so do we.		
Swingin' Sixties Potato Salad	\$32.50/half pan	\$78.00/full pan
We've had this recipe in the family since the 1960's. It's made with sliced potatoes & shaved onions then mixed with a yummy creamy dressing. At least one family member requests it for every gathering!		
Roasted Seasonal Vegetables	\$35.00/half pan	\$84.00/full pan
Great big chunks of colorful seasonal veggies are roasted until golden and tender. This is a simple dish that is so delicious that it rates at the top of our most requested sides.		
Edamame Succotash	\$35.00/half pan	\$84.00/full pan
If edamame is new to you, here's the deal. It's a Japanese soy bean that makes for a wonderfully different succotash. We mix it with white corn, tomatoes, avocado, fresh herbs, pepitas, and our own special succotash dressing. It's quickly become one of our most popular sides.		
Spanish Rice	\$32.50/half pan	\$78.00/full pan
Very flavorful with tomatoes, chilies & fresh cilantro.		
Refried Black Beans	\$35.00/half pan	\$84.00/full pan
Smooth, creamy & spicy. Yummy.		
Jeweled Couscous	\$35.00/half pan	\$84.00/full pan
This dish is as pretty as it is flavorful. Couscous with sautéed shallots, and mixed with the jeweled-colored bits of dried fruits, and crunchy nuts, & rich spices. Beautiful!		
Potatoes Lyonnais	\$35.00/half pan	\$84.00/full pan
This one is absolutely unbeatable! It's Yukon gold potatoes, bell peppers, onions, & fragrant rosemary, tossed together and roasted until crispy & mellow. Simply scrumptious!		
Roasted Asparagus	\$35.00/half pan	\$84.00/full pan
Asparagus roasted just until bite tender and seasoned simply and deliciously. When you want to serve an elegant side, this is one sure choice.		
Sourdough Stuffing	\$35.00/half pan	\$84.00/full pan
Old-fashioned super-moist stuffing made with onions, celery & homemade broth.		
Brussels Sprouts	\$35.00/half pan	\$84.00/full pan
Fresh Brussels sprouts, smoked bacon, pearl onions, herbs, & balsamic vinegar roasted them until they're perfectly caramelized.		



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Roasted Haricots Verts	\$35.00/half pan	\$84.00/full pan
Fresh whole green beans seasoned and roasted to bite-tender. This is a simple yet elegant side dish that is guaranteed to enhance the deliciousness of any entrée choice.		
Cranberry Relish (seasonal)		\$11.00/lb.
A sweet-tart mixture of fresh cranberries, citrus & nuts.		
Niçoise Potato Salad	\$35.00/half pan	\$84.00/full pan
Roasted red, yellow & purple new potatoes together with fresh green beans, tomatoes, red onion, Niçoise olives, capers & fresh herbs in a light French Vinaigrette,		
Zesty Pasta Salad	\$35.00/half pan	\$84.00/full pan
Ditalini, artichoke hearts, roasted bell peppers, sun-dried tomatoes, green olives, & scallions with our sunny lemon aioli.		
Beautiful Fruit	\$35.00/half pan	\$84.00/full pan
The most gorgeous fruit we can find! It's so good that it's been said that we're the ONLY fruit in town!!		
Wild Rice Salad	\$35.00/half pan	\$84.00/full pan
Wild rice tossed with edamame, red bell pepper, dried apricots, pecans, & orange vinaigrette. Wow, both brains & beauty!.		
Tuscan Orzo Salad	\$35.00/half pan	\$84.00/full pan
Orzo tossed with grilled vegetables, green olives, artichokes hearts, toasted pine nuts, Asiago & red wine vinaigrette.		
House-Made Potato Chips		\$5.00/lb.
Golden, crunchy, salty, & delicious. We deep fry thin slices of potatoes into a truly addictive treat!		
Artisan Rolls		\$9.00/dozen
You can choose from a variety of artisan rolls to serve with your dinner choices with whipped real butter, or you can pile delicious fillings inside these beauties for great party sandwiches. (You know, like Tuscan Beef Burgundy, Pork Tenderloin, Beef Tenderloin, Roasted Salmon or Grilled Chicken).		
Herbed Bread	\$12.50/half pan	\$30.00/full pan
Our own lemony, garlicky herbed butter slathered on ciabatta bread & toasted.		



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To make sure your needs are accommodated as you would like, make sure you call to place your order at least 48 hours in advance. As a matter of fact, it's even a better idea to give us a call as soon as you know the date.

Sandwiches

Boxed Lunches

\$11.75 each

This is the easiest and most portable lunch you can serve. Everyone gets a personal brown bag with one of our delicious sandwiches from the list below, homemade potato chips, cup of beautiful fruit, & a choice of a mouth-watering Bodacious Brownie or Blue Ribbon Blondie. We'll throw in the napkin and utensils, too. Add can of soda [Pepsi products] or bottled water for \$1.25 each.

Sandwich Trays

\$94.95

12 whole sandwiches (4 of each)

The Chicken or the Egg?!

Grilled Chicken Salad

We combine our marinated chicken breasts grilled for that wonderful outdoor flavor with grapes, nuts, & other yummy stuff and pile the whole delicious concoction onto whole grain bread and finish with fresh organic greens and white cheddar cheese.

Deviled Egg Salad

Our homemade egg salad is a perfect blend of eggs, celery, cornichons, dijon & fresh dill. It's topped with white cheddar, & fresh organic greens on sour dough bread.

Bleu Cheese Chicken Salad

If you love bleu cheese, you'll really love this creative twist on chicken salad. Fresh roasted chicken is blended with bleu cheese, grapes, nuts, & our special dressing and mounded on whole grain bread with fresh organic greens.

The V Spot

Summer Love

Granny Smith apples, cucumbers, red onion, smoked gouda, organic greens, tomatoes, & mayonnaise on whole grain. This one tastes like a warm summer day in the garden.

Edamame Hummus

Our deee-licious edamame hummus, a whole bunch of crisp veggies, organic greens & sliced tomatoes on whole grain bread.

Caprese

Simple is sometimes the best selection. This sandwich proves it. It's a French baguette stuffed with fresh mozzarella, tomatoes, red onion, & pesto mayonnaise. Simply delicious!

Sunday Leftovers

Roasted Turkey

We roast the turkey in our own catering kitchen for a great start to this sandwich. We then top it with Brie cheese, our homemade cranberry chutney, dijonaise, & organic greens served up on whole grain bread.

Meatloaf

Mama's amazing meatloaf, white cheddar, sun-dried tomato marmalade & fresh organic greens on sourdough.

Roasted Chicken

We don't trust the roasting of our chickens to anyone else. We do it ourselves with fresh herbs for that special flavor. Then we pile it on whole grain bread and add smoked cheese, red onion, tomato, organic greens, & spicy chipotle aioli.

Cool Mediterranean Cruise

Ahi Tuna Salad

Tuna from the can has its place in the sandwich world, but this tuna salad is WAY outside of that world! Ahi tuna steak that's seared & mixed with veggies & bright citrus flavors, served on whole grain with organic greens. Dazzling!

Caprese

Simple is sometimes the best selection. This sandwich proves it. It's a French baguette stuffed with fresh mozzarella, tomatoes, red onion, & pesto mayonnaise. Simply delicious!

Muffuletta

A hearty party sandwich that's a big crusty bread stuffed with tasty olive salad, Italian meats, cheeses, roasted bell peppers, & organic greens. It's perfect for a picnic or a ball game!



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Desserts

- Bodacious Brownies** **\$24.00/dozen**
These brownies are made with four different kinds of chocolate that make them dark, rich & lip-smackin'.
- Fast Eddie's Blue Ribbon Blondies** **\$23.50/dozen**
Fast Eddie won a blue ribbon with these Blondies at the Indiana State Fair! Then he graciously shared his recipe with us.
- Caramel Brownies** **\$30.00/dozen**
Our MOST popular treat from the sweet counter at the restaurant!! Bodacious Brownies minus the nuts, slathered with home made caramel & French grey sea salt. Yea...they're as good as they sound!!
- Our Triple Checkerboard** **\$2.75/serving**
A tray of Bodacious Brownies, Fast Eddie's Blue Ribbon Blondies, & Brownies with Homemade Caramel & French grey Sea Salt displayed in a cool checkerboard.
- Lovin' Spoonfuls** **\$23.50/dozen**
We take our Chinese soup spoons & fill them with strawberry soup, a bite of our Bodacious Brownie & top it with a smidge of mint pesto. FAB-U-LOUS!!!!
- Hot Chocolate Crème Brûlée** **\$7.95 each**
An amazing blend of deep, dark & creamy & sweet, spicy heat that does the Tango on your taste buds. Served with whipped cream & fresh berries.
- Black & White Bark** **\$13.00/lb.**
Our two-layered homemade candy...Layer 1 is deep dark chocolate & macadamia nuts & Layer 2 is white chocolate with cranberry & orange.
- Berry Shortcakes** **\$41.75/½ dozen**
Fresh berries heaped on sugar scones & topped with fresh whipped cream. They really amazing with the addition of our lemon curd!
- Cherry Pie** **\$19.95 each**
This most scrumptious pie features sweet-tart cherries nestled inside the flakiest homemade crust you'll ever enjoy.
- Pumpkin Pie** **\$19.95 each**
Nobody wants a bland pumpkin pie. Don't worry. There are tons of spices in our creamy pumpkin filling in homemade crust.
- Cupcakes** **\$24.00/dozen**
We make cupcakes in lots and lots of different flavors with butter cream frosting or chocolate ganache topping. Some of the flavors include: Fudgie Chocolate with Espresso Butter Cream; Blackberry Spice with Brown Sugar Butter Cream; Dark Chocolate with Orange Butter Cream, Coconut, Spicy Orange with Vanilla Butter Cream, Banana with Chocolate Ganache, Red Velvet with Fresh Berries & Vanilla Butter Cream or Fudge with Peppermint Butter Cream.
- Apple Tart with Vanilla Bean Syrup** **\$47.75/½ dozen**
Light apple tarts that provide just the right amount of dessert. The vanilla bean syrup enhances the tarts with a bit of sweetness and the faintest blush of pink.
- Pear Tart with Bleu Cheese & Honey** **\$47.75/½ dozen**
Puff pastry with almond filling, slices of fresh pear, blue cheese & honey.
- Meringues with Crème Chantilly & Fresh Berries** **\$47.75/½ dozen**
Very light & pretty! Perfect for a baby shower or a bridal luncheon.