

TRADITIONAL

SERVED FAMILY STYLE WITH SLICED
ITALIAN BREAD, COFFEE OR HOT TEA

\$29 PER PERSON

FIRST COURSE (CHOOSE ONE)

Cream of Chicken Dumpling, Pasta Fagiole, Tomato Basil, Cream of Broccoli, Minestrone, Vegetable Beef

SALAD DRESSINGS (CHOOSE TWO)

Italian, Ranch, Creamy Garlic, French, Balsamic Vinaigrette

SECOND COURSE (CHOOSE ONE PASTA & TWO ENTREES)

PASTA

Fettuccine Alfredo, Cavatappi Alfredo (w/ or w/o peas), Penne or Rigatoni w/ Marinara Sauce, Cheese Tortellini w/ Marinara or Meat Sauce, Spinach & Cheese Manicotti, Four Cheese Ravioli, Baked Rigatoni & Sausage w/ Italian Cheeses, Stuffed Shells, Bowtie Diablo (\$2 pp extra)

ENTREES

Grilled Chicken with Tomato & Basil, Chicken Piccata, Chicken Parmesan or Romano, Chicken Epicurean, Eggplant Parmesan, Oven Roasted Pork Loin, Oven Roasted Herb Chicken, Oven Roasted Chicken Vesuvio, Chicken Marsala, Fried Chicken, Braised Beef, Baked Pangasius w/ Lemon Dill Butter

SIDES

Italian Style Vegetables, Green Beans w/ Bacon & Onions, California Blend (Broccoli, Carrots & Cauliflower), Glazed Carrots, Peas with Pearl Onions, Garlic Smashed Potatoes, Roasted Vesuvio Potatoes, Mashed Potatoes, Roasted Baby Red Potatoes, Seasonal Risotto, Sautéed Spinach w/ Garlic, Olive Oil & Red Pepper Flakes (\$2 pp extra), Sautéed Broccoli Rabe w/ Garlic & Olive Oil (\$2 pp extra)

DESSERTS (CHOOSE ONE)

ice Cream: Vanilla, Chocolate, Peppermint, Spumoni

AVAILABLE AT \$3 PP EXTRA:

New York Style Cheesecake, Tiramisu, Trio of Cannolis, Trio of Crème Puffs, Gelato (Seasonal Flavors), Lemon Sorbet, Fresh Fruit Assortment

Pricing & Selections Subject to Change—All prices plus Indiana Sales Tax

PLATED DINNERS

INDIVIDUALLY SERVED WITH SLICED
ITALIAN BREAD, COFFEE OR HOT TEA

\$29 PER PERSON

FIRST COURSE (CHOOSE ONE)

Cream of Chicken Dumpling, Pasta Fagiole, Tomato Basil, Cream of Broccoli, Minestrone, Vegetable Beef

SALAD DRESSINGS (CHOOSE TWO)

Italian, Ranch, Creamy Garlic, French, Balsamic Vinaigrette

ENTREE CHOICES

Grilled Chicken with Tomato & Basi, Chicken Piccata, Chicken Parmesan, Chicken Bowtie Diablo, Chicken Romano, Chicken Epicurean, Eggplant Parmesan, Oven Roasted Pork Loin, Spinach & Cheese Manicotti (\$2 pp extra), Oven Roasted Herb Chicken, Oven Roasted Chicken Vesuvio, Chicken Marsala, Fried Chicken, Braised Beef, Baked Pangasius w/ Lemon Dill Butter, Apple Butter Salmon (Market), Beef Wellington (Market), Beef Tenderloin Medallions (Market)

SIDES

Italian Style Vegetables, Green Beans w/ Bacon & Onions, California Blend (Broccoli, Carrots & Cauliflower), Glazed Carrots, Peas with Pearl Onions, Garlic Smashed Potatoes, Roasted Vesuvio Potatoes, Mashed Potatoes, Roasted Baby Red Potatoes, Seasonal Risotto, Sautéed Spinach w/ Garlic, Olive Oil & Red Pepper Flakes (\$2 pp extra), Sautéed Broccoli Rabe w/ Garlic & Olive Oil (\$2 pp extra)

DESSERTS (CHOOSE ONE)

Ice Cream: Vanilla, Chocolate, Peppermint, Spumoni

AVAILABLE AT \$3 PP EXTRA:

New York Style Cheesecake, Tiramisu, Trio of Cannolis, Trio of Crème Puffs, Gelato (Seasonal Flavors), Lemon Sorbet, Fresh Fruit Assortment

TUSCANY

SERVED SERVED FAMILY STYLE WITH
CIABATTA ROLLS, COFFEE OR HOT TEA

\$39 PER PERSON

FIRST COURSE (CHOOSE TWO APPETIZERS & ONE SALAD)

APPETIZERS

Stuffed Mushrooms, Sausage & Peppers, Bruschetta, Spinach & Artichoke al Forno, Petite Arancini

SALADS

Italian Tossed Spinach, Tomato Caprese, Caesar Chopped, Chopped Apple & Walnut

SECOND COURSE (CHOOSE ONE PASTA & TWO ENTREES)

PASTAS

Spaghetti w/ Marinara, Meatballs or Sausage, Fettuccini Alfredo, Penne or Rigatoni w/Marinara or Meat Sauce, Bowtie, Gnocchi w/ Italian Sausage, Spinach Manicotti, Four Cheese Ravioli, Cavatappi Alfredo w/ Peas & Pancetta, Baked Rigatoni & Meatballs w/ Italian Cheeses

ENTREES

Grilled Chicken with Tomato & Basil, Chicken Piccata, Chicken Parmesan, Chicken omano, Eggplant Parmesan, Oven Roasted Pork Loin, Oven Roasted Chicken Vesuvio, Braised Beef, Baked Pangasius w/ Lemon Dill Butter

SIDES (CHOOSE ONE)

Italian Style Vegetables, Green Beans w/ Pancetta, Garlic Smashed Potatoes, Crispy Vesuvio Potatoes, Sautéed Spinach w/ Garlic, Olive Oil & Red Pepper Flakes, Sautéed Broccoli Rabe w/ Garlic & Olive Oil

DESSERTS (CHOOSE ONE)

New York Style Cheesecake, Tiramisu, Trio of Cannolis, Trio of Crème Puffs, Gelato (Seasonal Flavors), Lemon Sorbet, Fresh Fruit Assortment, Spumoni

BEVERAGE PACKAGES

ANY OF THE FOLLOWING MAY BE ADDED TO YOUR MEAL SELECTIONS

CASH BAR

Full Cash Bar Service

+\$100 Bartender Fee

*1 Bartender required for every 100 guests or portion thereof

SODA BAR: 4 HOURS

\$5 PER PERSON

Includes unlimited soda selections (Pepsi Products)

+\$100 Bartender Fee

*1 Bartender required for every 100 guests or portion thereof

MIMOSA OR BLOODY MARY BAR: 4 HOURS

\$8 PER PERSON

Includes well brand bloody mary's or mimosa's

+\$100 Bartender Fee

*1 Bartender required for every 100 guests or portion thereof

STANDARD BAR PACKAGE

\$15 PP FOR 4 1/2 HOURS

Bellows Vodka, Gin, Rum, & Whiskey Blend, Lady Blye Spiced Rum, Giro Tequila, Mac Gregor Scotch, Paul Masson Brandy, Kamora Coffee Liqueur, Ryan's Irish Cream, Buttershots, Long Island Iced Tea, Triple Sec, Peach Schnapps, Peppermint Schnapps, Amaretto, Apricot Brandy, Bloody Mary Mix, Wine – White Zinfandel, Chardonnay, & Merlot, Draft Beer – Miller Lite & Pabst Blue Ribbon

CALL BAR PACKAGE

\$18 PP FOR 4 1/2 HOURS

Pinnacle Vodka, (Citrus, Vanilla, Vodka), Bombay Gin, Bacardi Rum, Sailor Jerry Spiced Rum, Calico Jack Coconut Rum, Jose Cuervo, J & B Scotch, Courvoisier Cognac, Paul Masson Brandy, Jim Beam, V.O., Seagram's 7 Crown, Canadian Club, Southern Comfort, Blended Drinks including Pina Colada's, Margarita's & Strawberry Mixes, + all standard bar selections

PREMIUM BAR PACKAGE

\$20 PP FOR 4 1/2 HOURS

Absolut Vodka, Stolty Vodka, Bombay Sapphire Gin, Crown Royal, Dewar's White Label, Chivas Regal Scotch, Sauza 1800 Tequila, Jack Daniels, Hennessy Cognac, Amaretto Di Soronno, Bottled Wines including Cabernet Sauvignon, Chardonnay, Merlot, Moscato, Pino Grigio, Bottled Beer - (2) Domestic Selections + all above selections

SINGLE SHOT SERVICE NOT AVAILABLE

Pricing & Selections Subject to Change—All prices plus Indiana Sales Tax

BRUNCH MENU

BRUNCH BUFFET

\$18 PER PERSON

Ham Sandwiches on Pretzel Rolls, Chicken Salad on Mini Croissants, Fresh Fruit, Tossed Salad w/ Choice of Dressing, Breakfast Sausage, Bacon, Western Omelet Scramble, and your Choice of Fried / Baked Chicken or a Pasta Dish

Soup, Ice Cream, or Dessert Bars May be Added at \$1.50 per person

Bar Service Available for Any Lunch / Brunch Function, Tab or Cash Bars, Punch Bowls, Mimosa, or Bloody Mary Bars

FAMILY STYLE LUNCHEON

INCLUDES SALAD AND CHOICE OF (2) ENTREES:

\$19.95 PER PERSON

Roast Beef w/ gravy, Fried or Baked Chicken, Roast Pork w/ Dressing, Polish Sausage w/ Sauerkraut, Italian Sausage w/ Peppers & Mostaccioli, Spicy Chicken Bowtie Diablo, or Chicken Piccata

CHOICE OF (1) POTATO AND (1) VEGETABLE :

Mashed Potatoes, Italian Style New Potatoes with Italian Seasoning, Roasted Baby Reds or Risotto. Green Beans w/Bacon & Onions, Glazed Carrots, California Blend, or Steamed Broccoli

PLATED LUNCHEONS

INCLUDES SALAD

\$19 PER PERSON

Chicken Romano - Boneless chicken breast prepared with Italian cheeses and served with pasta

Chicken Piccata - Boneless chicken breast prepared with Lemon Caper Sauce served with Fettuccine Alfredo

Chicken Epicurean - Boneless chicken breast sautéed and served with white wine reduction sauce

Roast Turkey - Sliced Turkey Breast served with dressing, gravy and choice of vegetable

Roast Beef - Sliced Roast Beef served with gravy, roasted baby red potatoes and choice of vegetable

Roast Pork - Sliced Pork Loin served with dressing, gravy and choice of vegetable

ALL BRUNCH & LUNCH EVENTS REQUIRE A 50 PERSON MINIMUM

Pricing & Selections Subject to Change—All prices plus Indiana Sales Tax

MEAL & BEVERAGE PACKAGES

EMERALD PACKAGE

\$51.75 PER PERSON

Includes our Traditional Family Style Meal with Standard Bar Package, Hors D'oeuvres during Cocktail Hour & Chair Covers

DIAMOND PACKAGE

\$54.75 PER PERSON

Includes our Traditional Family Style Meal with Call Bar Package, Choice of Hors D'oeuvres during Cocktail Hour or a Sweet Table & Chair Covers

PLATINUM PACKAGE

\$63.75 PER PERSON

Includes our Traditional Family Style Meal with Premium Bar Package, Hors D'oeuvres during Cocktail Hour, Sweet Table, Chair Covers & Up Lighting

COCKTAIL & HORS D' OEUVRE PACKAGES

BARTENDER FEE APPLIES

2 HOUR PACKAGE

\$28 PER PERSON

Includes 1 1/2 hrs. of Hors D'oeuvres & Standard Bar Package`

3 HOUR PACKAGE

\$33 PER PERSON

Includes 1 1/2 hrs. of Hors D'oeuvres & Standard Bar Package`

4 HOUR PACKAGE

\$39 PER PERSON

Includes 2 hrs. of Hors D'oeuvres & Standard Bar Package`

HORS D' OEUVRES

SERVED BUTLER STYLE (CHOOSE 4)

Pin Wheel Eggplant, Peppadew Stuffed w/ Cream Cheese & Prosciutto, Stuffed Mushroom Caps, Mini Beef Wellington, Domestic Cheese Tray, Shitake Mushroom Tapenade w/ Toasted Rounds, Stuffed Cherry Tomatoes w/ Blue Cheese & Bacon, Meatballs (Raspberry Chipotle, Honey BBQ) Fried Ravioli w/ Marinara, Spinach Artichoke Dip, Mini Double Baked Potatoes, Bruschetta (Variety of Selections), Boneless Chicken Wings (Chipotle, Honey BBQ, Buffalo), Chicken Brochettes w/ Pineapple, Fresh Vegetables w/ Ranch Dip Fresh, Fruit w/ Dip

** Shrimp Selections Available Starting at \$4 pp extra

HORS D' OEUVRES MAY BE ADDED TO OUR TRADITIONAL OR PLATED MEAL PACKAGES FOR A COST OF \$6 PER PERSON

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ADDITIONAL INFORMATION AND OPTIONS

DEPOSIT

\$1,000 due at the time of booking for the Roma and/or Venezia Rooms.
\$500 for the Palermo Room.

FINAL PAYMENT & ARRANGEMENTS

Food selection & timeline information due 30 days out.
Final payment, count, and floor plan information due 10 days out.

SECURITY

\$180 PER SECURITY

All events with a bar package require security. One security per 250 people,
Additional security required for parties of more than 250.

EXTRAS

GAZEBO

NO CHARGE

Chair Rental:
\$175 for 50 chairs
\$250 for 100 chairs

CHAIR COVERS & SASHES

\$4 PER CHAIR

UPLIGHTING

\$400 PER ROOM

SWEET TABLE

\$5.50 PER PERSON

CANDY BAR

\$6.50 PER PERSON

COFFEE BAR W/ ASSORTED CREAMS

\$1.50 PER PERSON

CHOCOLATE FOUNTAIN

\$5 PER PERSON

Minimum of 150 people

LATE NIGHT SNACKS

\$3 PER PERSON

Sliders

BOTTLE DOMESTIC BEER

\$3 PER PERSON

Pick 2

ADDITIONAL BAR TIME PER 1/2 HOUR

\$2.50 PER PERSON

SOUP, ICE CREAM, OR DESSERT BARS
MAY BE ADDED AT \$1.50 PER PERSON