

Buffets Will be Available for 1 Hour & 30 Minutes. Charges Apply for Additional Time.  
All Items Priced Per Person Unless Otherwise Specified.  
Minimum of 25 Guests.  
Vegetarian & Vegan Options Available Upon Request.

## HOT LUNCH BUFFET

*Includes Choice of 2 Entrees, 2 Vegetable Sides, 1 Starch Side,  
Mavris Garden Salad (with Choice of 2 Dressings),  
Assorted Dinner Rolls with Honey Cinnamon and Whipped Butters  
& Assortment of Dessert Bars*

### Entree Selections

Ancho Crusted Salmon with Onions, Fennel & Yellow Bell Pepper Sauce  
Beef Pot Roast with Red Potatoes & Carrots (GF)  
Black Pepper Pork Loin with Prosciutto & Pear Glaze (GF)  
Buttermilk Fried Chicken  
Cornmeal Crusted Tilapia with Chipotle Tartar Sauce  
Lemon Chicken Picatta (GF)  
Mavris House-Made BBQ Meatloaf with Chipotle Ketchup  
Rosemary Seared Chicken with Portobello Mushrooms & Red Plums (GF)

### Vegetable Selections

Cilantro Buttered Indiana Corn  
Sautéed Fresh Vegetable Medley  
Sautéed Green Beans with Lemon Pepper  
Steamed Broccoli with Herb Butter  
Zucchini Provencal with Grape Tomatoes

### Starch Selections

Cheddar Mashed Potatoes  
Fettuccine in Parsley Butter  
Macaroni & Cheese  
Potato Casserole  
Roasted Vegetable Orzo

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness  
Add 9% Indiana State Tax and 21% Administrative Fee to all food and beverage pricing.  
Pricing subject to change 6 months or prior from your scheduled event date. Brands may change without notice.

## PLATED LUNCH

**\$28.00**

*Includes Assorted Dinner Rolls with Honey Cinnamon & Whipped Butters, Mavris House Salad (with Choice of 2 Dressings) & Choice of 1 Dessert*

### Buttermilk Fried Chicken

*Yams, Collard Greens & Mac and Cheese*

*\*Add Corn Bread Muffins \$1.50*

### Chicken Picatta

*with Lemon & Capers*

*Herbed Fettuccine & Broccoli*

### Fresh Salmon Croquettes

*with Mustard-Mayo*

*Sauteed Zucchini, Squash & Pistachio Couscous*

### Roasted Cauliflower (V)

*with Garlic Tahini Sauce*

*Toasted Freekeh*

### Margarita Pork Tenderloin (GF)

*Black Bean, Corn Relish & Cilantro Rice*

### Sauteed Trout Almondine

*Honey Glazed Carrots & Scallion Rice Pilaf*

### Spicy Ichiban Style Shrimp

*Steamed Sugar Snap Peas & Rice*

### Steak Diane

*with Mushroom Sauce*

*Mashed Potatoes & Green Beans*

### Choice of Dessert:

Boston Cream Pie Cupcakes

Carrot Cake

House Cheesecake with Seasonal Fruit

Key Lime Pie

Lemon Cake

Pear Sable with Caramel Sauce

Rocky Road Brownies

Strawberry Shortcake

Tiramisu

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## SOUP & SALAD LUNCH BUFFET

*Includes Choice of 2 Salads, 2 Soups, Assorted Dinner Rolls with Honey Cinnamon & Whipped Butters & Assortment of Dessert Bars*

### Salad Selections

#### Chopped BLT Salad

Mixed Greens, Tomato, Avocado, Bacon, Cheddar Cheese & Pepper Jack Cheese Crumbles with Tangy Herb Dressing  
\*Add Grilled Chicken or Seared Tuna for \$5.00

#### Hearts of Artichoke Salad (Veg.)

Artichoke Hearts, Hearts of Psalm, Pickled Red Onion, Kalamata Olives & Sliced Plum Tomato with Balsamic Vinaigrette  
\*Add Grilled Chicken or Seared Tuna for \$5.00

#### Grilled Beet & Fig Salad (Veg.)

Mixed Greens, Candied Pecans & Crumbled Queso Fresco with Spicy Maple-Mustard Dressing  
\*Add Grilled Chicken or Seared Tuna for \$5.00

#### Farro & Chicken Salad

Oven Roasted Chicken, Farro, Chickpeas, Kale, Celery, Cranberries, Olives & Feta Cheese

#### Grilled Fennel & Bermuda Onion Salad

Crispy Prosciutto, Romaine Hearts, Shaved Red Onion, Grilled Fennel & Pecorino Cheese with Herbed Buttermilk Dressing

#### Shrimp & Asparagus Salad

Gourmet Greens, Marinated Asparagus, Roasted Shrimp & Mango with Jicama Vinaigrette

### Soup Selections

Beef Pho with Meatballs

Watercress Soup with Pork & White Beans

Chicken Posole with Shredded Cabbage

Indiana Corn Chowder (Veg.)

Cream of Cauliflower (Veg.)

Minestrone

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## SANDWICHES & WRAPS BUFFET

*Includes Choice of 2 Sandwiches or Wraps, Mavris Garden Salad (with Choice of 2 Dressings), Choice of 1 Side & Assortment of Dessert Bars*

### Sandwich or Wrap Selections

#### Asian Turkey Wrap

*Roasted Turkey Breast with Bean Sprouts, Green Onions, Red Bell Pepper, Snow Peas & Teriyaki Sauce*

#### Chicken BLT Wrap

*Grilled Chicken with Applewood Smoked Bacon, Arugula, Chopped Romaine Hearts, Heirloom Tomatoes & Herbed Buttermilk Dressing*

#### Grilled Pesto Chicken Sandwich

*Grilled Chicken with Tomato Pesto-Mayo & Swiss Cheese on Sourdough Bread*

#### Hot Chicken Salad Sandwich

*Spicy Pulled Chicken Tossed in a Cream Cheese Dressing, Pepperoncini & Shredded Lettuce on a Toasted Bun*

### Side Selections

#### Mavris House-Made Chips

*with Poblano Ranch*

#### Cucumber Tomato Salad

*with Seedless Cucumbers, Heirloom Tomatoes, Garlic & Dill Sour Cream*

#### Cup of Soup

*Choice of 1: Beef Pho with Meatballs, Watercress Soup with Pork & White Beans, Chicken Posole with Cabbage, Indiana Corn Chowder, Cream of Cauliflower, Minestrone*

#### Italian Wrap

*with Capicola, Genoa, Pepperoni, Spinach & Pimento Cream Cheese Spread*

#### Marinated Grilled Portobello (Veg.)

*Choice of Sandwich OR Wrap  
Portobello Mushrooms with Spinach & Red Bell Pepper*

#### Slow Smoked Beef Brisket

*with Beer Cheese & Caramelized Sweet Onion on a French Baguette*

#### Spinach Artichoke Melt

*with Grilled Artichokes, Baby Spinach, Mozzarella & Parmesan Spread on a Toasted English Muffin*

#### Marinated Cantaloupe

*with Prosciutto & Pickled Sweet Onions with Tamarind Dressing*

#### Broccoli & Almond Salad

*with Green Onions, Feta Cheese, Toasted Almonds & Broccoli with Basil Vinaigrette*

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