

Butter Lettuce Salad

*Boston Bibb Lettuce with Bleu Cheese, Grape Tomatoes, Red Onions & Canadian Bacon
with Honey Dijon Dressing*

Grilled Romaine Salad

*Romaine Lettuce with a Toasted Parmesan Crisp & Soft Boiled Egg
with Creamy Tangy Dressing & Sherry Gastrique*

Heirloom Tomato Salad (Upgradable)

*Sliced Heirloom Tomatoes Marinated in Basil Oil & Vinegar
with Shaved Parmesan*

Mavris Garden Salad

*Romaine & Iceberg Lettuce with Cucumber, Diced Red Onions & Sliced Tomato
Choice of 2 Dressings: Citrus Vinaigrette, Creamy Bleu Cheese, Champagne Vinaigrette, Herbed Buttermilk,
Raspberry Vinaigrette, Balsamic Vinaigrette & House Italian*

Mavris Field Greens Salad (Upgradable)

*Field Greens & Romaine Lettuce with Crisp Granny Smith Apples, Gorgonzola Cheese, Roasted Beets, Candied
Pecans & Dried Cranberries
with Apple Cider Vinaigrette*

Roasted Golden Beets Salad

*Fresh Pea Tendrils & Apricots
with White Balsamic & Sriracha Dressing*

Shaved Brussels Sprout Salad

*Apples, Pignolis, Mandarin Oranges, Golden Raisins & Dried Cranberries
with Citrus-Honey Dressing*

Spinach & Arugula Salad

*Herbed Goat Cheese, Sliced Mango & Toasted Almonds
with Lemon Vinaigrette*

CHICKEN ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Achiote Grilled Chicken

*with Creamy Chorizo Cheese Sauce
Cactus-Rice Pilaf & Mexican Street Corn*

Chicken Neptune

*Sauteed Chicken Breast Topped with Dill Havarti Cheese & Sauteed Shrimp in Cajun Butter
Steamed Wild Rice & Grilled Asparagus*

Gremolata Butter Roasted Chicken

*with Romesco Sauce
Ditalini Risotto & Baby Bok Choy*

Jerk Chicken Breast

*with Sweet & Sour Chutney
Sautéed Baby Carrots & Pineapple Rice*

Mavris Stuffed Chicken

*Feta Cheese, Fresh Baby Spinach & Sun-Dried Tomato Stuffed Chicken with Basil Cream Sauce
Sautéed Sugar Snap Peas & Garlic Basil Angel Hair Pasta*

**Upgradable Guest Option, Maximum of 3 Options
Upgradable Gluten Free Modification

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BEEF ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Bistro Steak

*Seared Filet Mignon with Cognac Cream Sauce
Grilled Asparagus & Robuchon Potatoes*

Slow Cooked Boneless Short Ribs

*with Zinfandel Sauce
Braised Swiss Chard & Portobello Mushroom Risotto*

Spinach & Bleu Cheese Beef Roulade

*with Port Wine Demi-Glaze
Parsnip Puree & Baby Carrots*

Mavris Beef Wellington

*Mushroom Duxelle, Beef Tenderloin & Parma Ham in Puff Pastry with Port Demi Glaze
Garlic Bulb, Parmesan Baked Tomato & Fingerling Potatoes*

Beef Medallions

*with Chimichurri
Sautéed Sugar Snap Peas, Red Bell Peppers & Cumin Rice*

**Additional \$2.00/Person Per Guest Option, Maximum of 3 Options
Additional \$5.00/Person for Gluten Free Modification

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FISH ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Hawaiian Style Mahi-Mahi

*with Pineapple, Peppers, Onions & Ginger-Teriyaki Sauce
Sushi Rice & Sugar Snap Peas*

Herb de Provence Crusted Salmon

*with Asparagus Cream Sauce
Grilled Peppers, Artichokes & Pistachio Couscous*

Grilled Wild Caught Salmon

*with Ruby Red Grapefruit Butter
Garlic Mashed Potatoes & Sauteed Baby Spinach*

Oregano Grilled Grouper

*with Lemon Cream Sauce
Chive Rice Pilaf & Parmesan Baked Tomato*

Veracruz Style Red Snapper

Spicy Black Beans, Rice & Indiana Sweet Corn

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PORK ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Arugula-Pesto Pork

Wild Rice Peperonata & Steamed Cauliflower

Pepper Crusted Pork Chop

Caponata Style Eggplant & Oven Baked Yukon Potatoes with Sautéed Leeks

Pork Tenderloin Marsala

Pepper Jack Grits & Carrots in Garlic Butter

Filet of Pork

*Wrapped in Prosciutto with Mushroom-Walnut Butter
Potato and Celery Root Puree & Tri-Colored Green Beans*

Rosemary-Pistachio Crusted Pork Loin

with Citrus Glaze

Sautéed Asparagus, Tomatoes & Steamed White Rice

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VEGETARIAN ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Herbed Ricotta Gnocchi

Jackfruit Bolognese & Green Beans in Lemon Sauce

Pepper Jack Stuffed Chile Rellenos

Stuffed with Grilled Gardinere Chick'n

Mexican Style Rice, Charred Tomatoes & Ranchero Sauce

Vegan Vegetable Paella

Saffron Rice, Zucchini, Yellow Squash, Mixed Bell Peppers & Soy Protein

Vegan Pesto Rice & Turnip Cakes

with Red Pepper Sauce

Sauteed Spinach & Herb Polenta

Vegan Roasted Cauliflower

Toasted Freekeh & Garlic Tahini Sauce

All items priced per person unless otherwise specified.
Minimum of 25 guests
Vegetarian & Vegan Options Available Upon Request

DELUXE DUO ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Ancho Crusted Salmon with Yellow Pepper Sauce
& Grilled Flank Steak

Corn Custard with Roasted Corn Pico de Gallo & Chorizo Sweet Potatoes

Grilled Chicken Breast with Sun Dried Tomato-Oregano Butter
& Marinated Sirloin with Demi-Glaze

Wild Rice Pilaf & Spicy Green Beans

Parmesan Chicken with Tomato Relish
& Blackened Filet Mignon

Buffalo Brussels Sprouts & White Cheddar Mashed Potatoes

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PLATED DINNERS

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Minimum of 25 guests
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PREMIUM DUO ENTRÉES

*Includes Choice of Salad & Assorted Dinner Rolls
with Honey Cinnamon and Whipped Butters.*

Filet with Herbed White Wine Butter Sauce & Salmon with Lemon Garlic Sauce

Asparagus, Roasted Tomatoes and Turnip & Potato Au Gratin

Hawaiian Mixed Grill

*Ginger Teriyaki Flank Steak, Mango BBQ Chicken & Luau Pulled Pork
Vegetable Kabob & Pineapple Rice Pilaf*

Pepper Seared Beef Tenderloin & Pesto Shrimp

Pan Roasted Baby Zucchini and Squash & Truffle Mashed Potatoes

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DINNER BUFFET

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Minimum of 25 guests
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EAST STREET BUFFET

*Includes Assorted Dinner Rolls
with Honey Cinnamon & Whipped Butters.*

Salads

Mavris Garden Salad (with Choice of 1 Dressing)
Caesar Salad

Entrées

Beef Burgundy Tips with Mushrooms
Eggplant Parmesan (Veg.)
Herb Roasted Pork Loin with Tomato Sauce
Lemon Chicken Picatta

Sides

Garlic-Parsley Buttered Fettuccine
Idaho Mashed Potatoes
Sauteed Sugar Snap Peas & Red Onions (Veg.)
Seasonal Mixed Vegetables (Veg.)

Assorted Desserts

Double Chocolate Mousse
Pecan Bars
Pineapple Macadamia Cheese Pie

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SOUTHERN STYLE BUFFET

*Includes Biscuits and Corn Bread
with Apple Butter, Honey Cinnamon and Whipped Butter.*

Salads

Cucumber, Tomato & Onion Salad with Buttermilk-Dill Dressing
Mavris Garden Salad (with Choice of 2 Dressings)
Warm Potato Salad

Entrées

Barbecue Ribs
Cajun Style Catfish
Etouffee with Sausage & Shrimp
Fried Chicken

Sides

Baked Beans
Indiana Corn on the Cob (Veg.)
Southern Style Green Beans
Tangy Coleslaw (Veg.)
White Cheddar Mashed Potato

Assorted Desserts

Chocolate Cake
Strawberry Shortcake
Sweet Potato Pie

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MEXICAN BUFFET

Includes Warm Corn & Flour Tortillas

Salads

Mexican Beans Salad with Lemon-Cilantro Dressing

Spinach, Tangerine & Mango Salad with Sweet Chipotle & Sun Dried Tomato Vinaigrette

Entrées

Cheese & Onion Enchiladas (Veg.)

Chicken Mole

Pork Carnitas

Steak Fajitas

Sides

Cilantro Rice (Veg.)

Indiana Sweet Corn (Veg.)

Papas del Casa

Refried Beans

Toppings

Tomato Salsa, Guacamole,

Sliced Jalapeños, Picked Radishes & Carrots,

Queso Fresco & Chopped Cilantro

Assorted Desserts

Traditional Churros with Chocolate, Raspberry Coulis & Caramel Dipping Sauces

Three Berry Crisp

Truffle Banana Fritters

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DINNER BUFFET

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Minimum of 25 guests.
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MEDITERRANEAN BUFFET

Includes Hummus & Pita Chips, and Grilled Flatbread

Salads

Carrot & Coconut Salad

Kale & Brussels Sprout Salad

Entrées

Garlic Butter Chicken

Herb Roasted Leg of Lamb

Red Wine Braised Short Ribs

Sides

Green Beans with Lemon (Veg.)

Parmesan Cauliflower (Veg.)

Quinoa Tabbouleh (V)

Assorted Desserts

Velvety Mango Mousse with Pistachios

Double Layer Vanilla Buttermilk Cake with Citrus Frosting & Fresh Berries

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All Items Priced Per Dozen
Minimum 24 Guests.

Blackberry & Port Poached Pears
Ricotta Cream & Sable Cookies

Brownie & Mousse Cake
Coffee Infused Brownie & Creamy Chocolate Mousse
Vanilla Bean Cream & Chocolate Curls

Chocolate Molten Lava Cake
Fresh Raspberry Coulis & House Whipped Cream

Cinnamon Apple Crisp with Caramel Drizzel
Granny Smith Apples, Cinnamon, Old Fashioned Oats, Sugar & Butter

Cupcake Trio
Boston Cream, Red Velvet & Carrot Cake
**4 of Each Per Dozen*

Citrus-Almons Roulade
Fresh Raspberry Coulis

Chocolate Bread Pudding
Blood Orange Sauce

Lemon Tart
Served with Basil Cream & Blueberry Compote

Raspberry Chocolate Cheesecake
with Potato Chip Crust & House Caramel Sauce

Vanilla Bean Creme Brulee
Served with Fresh Berry & Mint Garnish

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Coffee & Friends

*Assortment of Coffee Cake, Chocolate Eclairs, Pastry Cream Puffs
& Sticky Buns*

Served with Coffee, Selection of Flavored Syrups & Whipped Cream

Gourmet Petite Sweets Station

*Assortment of Mini New York Cheesecake, Chocolate Eclair Cups,
Tuxedo Style Strawberries, Pineapple Tarts, White Chocolate-Raspberry Macaroons
& Mango-Ginger Mousse*

Milk & Cookie Station

Champagne Flutes of Milk

*Assortment of House-Made Cookies: Chef Dwight's Salted Chocolate Chip Cookies,
Raspberry Linzer Cookies, Oatmeal Apricot & Pistachio Cookies & Nutella Crisps*

Ruben's Churro Bar

*Churro Sticks with Chocolate Coffee Sauce, Caramel Sauce
& Raspberry Glaze*

Minimum of 25 Guests.
Price Per Guest
Chef Attendant required Action Stations.

BBQ Station

Choice of 2 Meats: BBQ Ribs, BBQ Pulled Pork, Smoked Beef Brisket,

Margarita Salmon, Cajun Catfish & BBQ Chicken

Served with Mavris Garden Salad, Roasted Potatoes, Green Beans & Classic Mac & Cheese

Includes Ketchup, Mustard, Herbed Buttermilk, BBQ Sauce & Choice of 2 Dressings

Italian Station (Action Station)

Build Your Own Risotto & Pasta Station

*Risotto - Choice of 3 Mix Ins: Bell Peppers, Mushrooms, Shrimp, Sundried Tomatoes,
Asparagus & Artichoke Hearts*

Pasta - Choice of: Fettuccine, Spaghetti, Linguine or Penne

Sauces: Marinara, Alfredo, Herbed Butter or Clam Sauce

Toppings: Chicken, Shrimp, Meatballs, Little Neck Clams, Mussels

Served with Mavris Caesar Salad & Parmesan Cheese

Slider Station

Choice of 2 or 3: Cheeseburger Slider, Nashville Hot Chicken Slider,

*Fried Green Tomato BLT, Pork Belly Steamed Bun, Fried Pork Tenderloin Slider
or Po'Boy Slider*

Choice of 1: French Fries, Onion Rings, Sweet Potato Fries, Buffalo Brussels Sprouts

Includes Lettuce, Pickles, Tomatoes, Onions, Ketchup, Mustard, Herbed Buttermilk, BBQ & Hot Sauce

Stir-Fry Station (Action Station)

Choice of 3: Pork Pot Stickers with Sweet Soy Glaze, Mini Vegetable Spring Rolls,

Chile & Cilantro Shrimp, Bok Choy, Carrots & Chicken with Orange Miso Sauce,

Beef, Broccoli & Almonds or Sweet & Sour Jackfruit

Served with White, Fried Rice & Stir Fry Vegetables

Includes Soy Sauce

Sushi Bar

Spicy Tuna Roll, California Roll, Philadelphia Roll, Lemon Garlic Shrimp Roll,

Vegetable Roll, Ahi Tuna Sashimi & Salmon Sashimi

Served with Soy Sauce, Pickled Ginger & Wasabi

Taste of Indiana

Breaded Tenderloin Sliders with Spicy Mustard Sauce, BBQ Meatloaf,

Marinated Beer Battered Onion Rings, Spicy Corn Creme Brulee & Sugar Cream Pie Tartlets

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Late Night Breakfast Bar

Includes: Chicken & Waffle Croquettes, Breakfast Burritos, Tater Tots

Mini Pancakes & Seasonal Fruit

Served with Maple Syrup, Hot Sauce & Ketchup

Cheeseburger Slider & French Fry Bar

Includes: Ketchup, Mustard, Mayo, Lettuce, American Cheese Slices,

Tomatoes, Pickles & Onions

Flat Bread Pizza Station

Choice of 3: Margherita, Arugula Bacon & Bleu Cheese, Pepperoni, Sausage,

Grilled Artichoke with Sundried Tomato, Four Cheese, Herbed Chicken with Spinach & Bell Peppers

Gourmet Mac & Cheese Station

Choice of 3: House Mac & Cheese, Pulled Pork Mac & Cheese,

Cured Ham Mac & Cheese, Broccoli Mac & Cheese, Smoked Chicken Mac & Cheese,

Lobster Mac & Cheese or Short Rib Mac & Cheese

Grilled Cheese Station

Choice of: White or Wheat Bread,

American, Swiss, Cheddar or Pepper Jack Cheese

Extras: Bacon, Avocado, Tomato & Sliced Pears

Served with Side of Tomato Soup

Potato Bar

Choice of 3: Mashed Potatoes, Roasted Potatoes, Baked Potatoes,

Sweet Potato Fries, French Fries or Tater Tots

Served with Sour Cream, Ketchup, Herbed Buttermilk, Chives,

Bacon, Cheddar Cheese & Broccoli

Street Taco Station

Corn & Flour Tortillas,

Choice of 2: Shredded Chicken, Fajita Steak, House Made Seitan or Grilled Vegetables

Served with Sour Cream, Salsa Roja & Salsa Verde, Shredded Lettuce, Jalapenos,

Shredded Cheese & House Made Tortilla Chips