



YOUR IDEAL WEDDING CATERING MADE EASY

Congratulations on your engagement & upcoming wedding!

Wedding planning can often be an overwhelming process.
There are countless details that you never really considered until now.

Our Indy Fresh Catering team is here to ensure that catering on your big day is stress-free!

We offer a variety of delicious, affordable, quality cuisine that is made from scratch just for you. Our top-notch customer service guides you through the planning stages to the hassle-free execution on your wedding day. As a locally owned & operated company, we have the ability to offer many different services that are customized to fit your budget.

Let us help make your wedding day just as you had always imagined.

Catering Hotline: (317) 605-1200

www.indyfreshcatering.com | sara@indyfreshcatering.com

— EVENT PACKAGES —



TIER I \$16 per person

Buffet with your choice of entrée; Staff to set-up, swap out/maintain food and clean up buffet after dinner; Clear plastic plates; Stainless steel chaffing racks & serving ware;
Self-serve, non-alcoholic beverage station during dinner.

TIER II \$18 per person

Buffet with your choice of entrée; Staff to set-up, swap out/maintain food and clean up buffet after dinner; Upgraded disposable tableware; Stainless steel chaffing racks & serving ware;
Self-serve, non-alcoholic beverage station during dinner.

TIER III \$21 per person

Cocktail hour with your choice of appetizer; Buffet with choice of entrée; Staff to facilitate cocktail hour, set-up, swap out/maintain food and clean up buffet after dinner; Upgraded disposable tableware; Stainless steel chaffing racks & serving ware; Self-serve, non-alcoholic beverage station during dinner.

**** Tiered pricing is based on a minimum guest count of 100 people.
Smaller orders may have an additional staffing fee. ****

ITALIAN DINNER PACKAGES

All Italian Packages include our signature side salad & table bread w/ whipped garlic butter.

ENTREES

Choose up to 2 options | Multiple selections to be split based on guest count

- Classic Italian Meat Sauce
- Italian Sausage, Peppers & Onions
- House Marinated Chicken Breast
- Chicken Marsala
- Chicken Piccata
- Chicken Parmesan
- Grilled Tilapia w/ Lemon Caper Sauce
- Parmesan Sirloin Meatballs (Vodka Cream)
- Herb & Parmesan Meatballs (Roasted Garlic)
- Sirloin & Italian Sausage Meatballs (Garden Tomato)
- Roasted Red Pepper Garlic Cream Chicken



PASTAS

Choose 1 or 2 options
Multiple selections to be split based on guest count

- Penne
- Linguine
- Fettuccine
- Cavatappi

Gluten-Free option available upon request

SAUCES

Choose up to 2 options
Multiple selections to be split based on guest count

- Garden Tomato
- Lemon Caper
- Vodka Cream
- Roasted Garlic Cream

NON-ALCOHOLIC BEVERAGES

Multiple selections to be split based on guest count

- Coke Products
- Sweet Tea
- Fresh Squeezed Lemonade
- Unsweet Tea

Bottled water & canned sodas available for \$0.50/per person upcharge

MEAT & 3 DINNER PACKAGES

All Meat & 3 Dinner Packages include fresh-baked Italian bread with Signature Garlic & Herb Butter.

ENTREES

Choose up to 2 options | Multiple selections to be split based on guest count

- House Marinated Chicken Breast
- Chicken Marsala
- Roasted Red Pepper Garlic Cream Chicken
- Fresh Smoked Pork Loin
- Grilled Caribbean Chicken
w/ Fresh Pineapple Salsa
- Veri Veri Chicken Teriyaki
- Quartered Chicken
- Fresh Smoked Ham
- Gochujang Pork Tenderloin



SIDES

Choose 3 options | Full-size Sides

- | | |
|---------------------------|-----------------------------------|
| • Garlic Mashed Potatoes | • Macaroni & Cheese |
| • Spanish Rice Pilaf | • Rice Pilaf w/ Carrots & Parsley |
| • 3 Bean Salad | • Side Salad |
| • Sautéed Vegetables | • Steamed Vegetables |
| • Sautéed Green Beans | • Creamy Coleslaw |
| • Baked Beans | • Pesto Penne |
| • Pasta Salad | • Potato Chips |
| • German Potato Salad | • Cucumber Tomato Salad |
| • Traditional Green Beans | |

NON-ALCOHOLIC BEVERAGES

Multiple selections to be split based on guest count

- | | |
|-----------------|---------------------------|
| • Coke Products | • Fresh Squeezed Lemonade |
| • Sweet Tea | • Unsweet Tea |

Bottled water & canned sodas available for \$0.50/per person upcharge

BBQ DINNER PACKAGES

All BBQ Dinner Packages are accompanied with The Backyard Dog's BBQ Sauce.

ENTREES

Choose up to 2 options | Very generous portions | Multiple selections to be split based on guest count

- Midwest Sourced Pulled Pork
- Fresh Smoked Ham
- Quartered Chicken
- Veri Veri Chicken Teriyaki
- Amish Pulled Chicken
- Fresh Smoked Pork Loin
- Gochujang Pork Tenderloin
- Grilled Caribbean Chicken w/ Fresh Pineapple Salsa



SIDES

Choose 2 options | Full-size Sides

- | | |
|--------------------------|---------------------------|
| • Garlic Mashed Potatoes | • Macaroni & Cheese |
| • 3 Bean Salad | • Pasta Salad |
| • Potato Chips | • German Potato Salad |
| • Cucumber Tomato Salad | • Traditional Green Beans |
| • Side Salad | • Sautéed Vegetables |
| • Steamed Vegetables | • Sautéed Green Beans |
| • Creamy Coleslaw | • Baked Beans |
| • Brunswick Stew | |

NON-ALCOHOLIC BEVERAGES

Multiple selections to be split based on guest count

- | | |
|-----------------|---------------------------|
| • Coke Products | • Fresh Squeezed Lemonade |
| • Sweet Tea | • Unsweet Tea |

Bottled water & canned sodas available for \$0.50/per person upcharge

COCKTAIL HOUR APPETIZERS

TRADITIONAL OPTIONS

Classic Meatballs

Ground Sirloin, Italian sausage, fresh herbs, or parmesan and sirloin. Hand rolled, slow roasted in our homemade tomato garden and herb sauce.
(approximately 3 small meatballs per person)

Bacon-wrapped Meatballs

Same great flavors as our Classic Meatballs, only larger and wrapped in Applewood Smoked Bacon.
(approximately 1 per person)

Crudités w/ Hummus

Garden fresh vegetables, imported olives, house pickled vegetables, hot peppers. Comes with choice of either garlic or roasted red pepper hummus & homemade blue cheese dressing.

Baked Goat Cheese

Herb rolled Amish goat cheese over our homemade tomato garden and herb sauce with garlic crostini.
(approximately 1 per person)



Caprese Skewers

Fresh mozzarella pearls, tomato, basil infused olive oil, balsamic reduction served on a skewer.
(approximately 1 per person)

Seasonal Fruit Platter

Served with flavored Greek yogurt.

Caprese Salad

Fresh mozzarella, tomato, basil infused olive oil, balsamic reduction over mixed greens.

Asian Chicken Skewers

Marinated and grilled Amish chicken, with sesame Asian glaze.
(approximately 1 per person)



COCKTAIL HOUR APPETIZERS

PREMIUM PLATTER OPTIONS

Domestic Cheese Platter

Amish Blue cheese, ripened brie, Wisconsin cheddar, smoked gouda, aged Swiss, cranberry goat cheese, fresh berries, dried figs.

Available for an additional \$3.00 per person

Pinwheel Platter

Ham, turkey, cheddar cheese, mixed greens, tomatoes, garlic aioli.
(For vegetarians, ask for it with roasted vegetables instead.)

Available for an additional \$3.00 per person



— ADDITIONAL EVENT SERVICES —

All Night Beverage Station

Starting at \$2 per person
*Canned Coke products or bottled water
available at an additional cost.*

Water Pitchers on Tables

During dinner or all night
Pricing subject to table count and hours needed.

Table Releasing

\$50 flat fee

Cake Cutting and Serving Service

\$1.50 per person
Includes clear plastic plates/forks/napkins.

BAR SERVICES

Champagne Toast Service

\$1.50 per person
Does not include cost of alcohol

Bartenders

\$25 an hour, per bartender

Bar Setup

\$100 flat fee

1 Day (Wine & Beer) Permit

\$50

1 Day (Wine, Beer & Liquor) Permit

\$100



BAR SERVICES

Cash Bar Package

\$5-\$9 per person

*Consumption bar & drink ticket
packages available*

Premium Liquor Package

Includes our Beer & Wine Package

2 hours: \$19 per person
3 hours: \$22 per person
4 hours: \$25 per person

Select from the following:

Tito's Vodka
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan Spiced Rum
Malibu Coconut Rum
Seagram's 7 Whiskey
Crown Royal Canadian
Whiskey
Jim Beam Bourbon
Jack Daniel's
Jose Cuervo Tequila
Grey Goose Vodka *
Patron Tequila *
Maker's Mark Bourbon *
Johnny Walker Black Scotch *
Jameson Irish Whiskey *
Bailey's Irish Cream *
Fireball *

Beer & Wine

2 hours: \$13 per person
3 hours: \$15 per person
4 hours: \$17 per person

Select from the following:

Bud Light
Coors Light
Miller Lite
Heineken
Blue Moon
Sun King Cream Ale *
Sun King Osiris IPA *
Sun King Wee Mac *
Chardonnay
Pinot Grigio
Moscato
Cabernet Sauvignon
Malbec
Merlot

** Upgraded Liquors/Beers have an additional 99 cent per person upcharge*

Let us help make your wedding day
just as you had always imagined.



Catering Hotline: (317) 605-1200

www.indyfreshcatering.com | sara@indyfreshcatering.com