

2018 FALL/HOLIDAY MENU



LET US HELP MAKE YOUR HOLIDAY EVENT AMAZING... AND LESS STRESSFUL!!

While the temperatures outside have been getting colder and colder, things at Indy Fresh have been heating up as we have been preparing this incredible catering menu that's perfect for all of your events this holiday season. We'd love to be a part in making sure it's truly one to remember.

Packages starting at \$12/person.

SOUPS

Granny-Smith Apple & Butternut Squash

A delicious, creamy twist to the traditional butternut squash soup. We've added crisp granny-smith apples as well as a white wine reduction, which gives out recipe a rich and unique flavor.

Roasted Tomato Bisque

Our traditional (favorite) tomato bisque made with garden roasted vegetables, sweet Amish cream, and fresh herbs.

Creamy Chicken & Wild Rice

Wild rice, garden vegetables, with a pinch of cayenne pepper.

ENTREES

Double Smoked Spiral Ham

The perfect Holiday dish. Slowly smoked and glazed with pineapple & maraschino cherries.

Pork Loin

Your choice of a Peach Habenero Glaze or Peppercon Demi-glaze.

Hand Carved Smoked Turkey

Slowly smoked with butter and herbs to make your Holiday Bird lovers go out and buy a smoker for next year's Thanksgiving.

Smoked Meatloaf

Midwest Comfort food at it's finest! This well seasoned meatloaf is juicy and delicious.





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Hearty Sides

Mashed Sweet Potatoes

Smoked sweet potatoes that balances sweet with savory.

Mac 'n Cheese

Creamy cheese blend, cavatappi pasta, topped with toasted panko bread crumbs.

Green Bean Casserole

This delicious casserole has a bit of a twist by adding mushrooms to this classic holiday tradition.

Dinner Rolls

Freshly baked from our local bakery.

Three-cheese Mashed Potatoes

The dynamic trio of shaved Romano, Asiago & Parmesan cheeses mashed with Russet potatoes.

Roasted Root Vegetables

Oven roasted medley of butternut squash, potatoes, red onion, and garlic.

Smoked Sweet Corn

Buttery sweet corn smoked and seasoned to perfection!

Cornbread Dressing

Grandmother's recipe passed down and perfected.

