



2019 WINTER MENU



LET US HELP MAKE YOUR 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 season. We'd love to be a part in making sure it's truly one to remember.

Packages starting at \$12/person.

SOUPS

Squash & Apple Bisque

Creamy and Rich Butternut Squash Bisque Spiked with Granny Smith Apples for a Luscious Bisque balanced with a fresh from the orchard flavor.

Potato, Corn & Leek Chowder

An Indy Fresh Favorite! Russet Potatoes cooked with Sweet Corn and Savory Leeks for a Chowder that will have you coming back for more.

Cheesy Broccoli & Cheese

Fresh and tender Broccoli Florets & Sweet Red Bell Pepper swimming in a zesty and cheesy broth.

ENTREES

Double Smoked Spiral Ham

Slow Smoked & Basted Indiana Ham with a Brown Sugar & Hoisin Glaze with Charred Pineapple.

Italian Sausage & Smoked Chicken Etouffee

Zesty Italian Sausage, Smoked Chicken Breast, and the Holy Trinity of Celery, Onion and Crisp Green Bell Pepper all mixed up in a flavorful gravy that only our seasoned Creole Rice could stand up to.

Herb & Lemon Whole Roasted Chicken

Whole Chicken Roasted with Savory Herbs, Roasted Garlic and Lemon, Served with Aromatic Vegetables.

Smokehouse Meatloaf

All Beef Meatloaf Slow Smoked and served with Texas Style BBQ Sauce, Sweet & Sour Pickles and Crispy Fried Onions.



Catering Hotline: (317) 605-1200

www.indyfreshcatering.com | Info@indyfreshcatering.com



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Hearty Sides

- Hoisin & Sesame Glazed Carrots
- Three Cheese Mashed Potatoes
- Mac 'n Cheese
- Chef's Seasonal Roasted Vegetables
- Scalloped Corn Casserole
- Maryland Style Cheddar Biscuits
- Dinner Rolls with Whipped Butter
- Baked Potatoes with Sour Cream, Roasted Garlic & Herb Butter & Chives



Chef Paul Haveck, a native to the Midwest, brings sensible and approachable flavors with over fifteen years of experience working in the top restaurants of Indianapolis. In 2012 Chef Paul became the Chef de Cuisine of The Libertine Liquor Bar under James Beard-nominated Executive Chef & Owner Neal Brown. Working the day to day operations and developing seasonal cuisine he developed relationships with local farmers and artisans to deliver only the highest quality that Indiana food producers had to offer to the Libertines patrons. Over the next year, Owner Neal Brown's hospitality group would grow from two restaurants to four, and Chef Paul Haveck was called on to take the lead for not only the newly relocated Libertine but also Pizzology a Neopolitan and regional Italian restaurant directly above the industry-leading Craft Cocktail Bar.

In 2015, Chef Paul Haveck took an opportunity to work with The James Beard-nominated talent of Chef Alan Sternberg at Cerulean Restaurant. Cerulean Restaurant held a reputation for bringing modern techniques to fine dining cuisine within the progressive art hotel of the Alexander in the heart of downtown Indianapolis. Guests of the hotel, as well as the locals, rejoiced in the warm hospitality, affordable tasting menus and overall spirit of the acclaimed Indianapolis destination. A little over a year later Chef Paul sought experience in large event catering. The Indiana State Fairgrounds reached out to Chef Paul for his experience in cuisine and Midwest sensibilities. After feeding thousands of satisfied people throughout the year Chef Paul found his home with local caterer Indy Fresh. When asked about his goals with the local caterer he replied: "I look forward to bringing my experiences and fresh take on catered meals to Indy Fresh's loyal customers."



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