

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.

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
- Fettuccine
- Linguine
- Cavatappi

Gluten-Free option available upon request

SAUCES

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

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

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



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
- Spanish Rice Pilaf
- 3 Bean Salad
- Sautéed Vegetables
- Sautéed Green Beans
- Baked Beans
- Pasta Salad
- German Potato Salad
- Traditional Green Beans

- Macaroni & Cheese
- Rice Pilaf w/ Carrots & Parsley
- Side Salad
- Steamed Vegetables
- Creamy Coleslaw
- Pesto Penne
- Potato Chips
- Cucumber Tomato Salad

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
- 3 Bean Salad
- Potato Chips
- Cucumber Tomato Salad
- Side Salad
- Steamed Vegetables
- Creamy Coleslaw
- Brunswick Stew

- Macaroni & Cheese
- Pasta Salad
- German Potato Salad
- Traditional Green Beans
- Sautéed Vegetables
- Sautéed Green Beans
- Baked 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



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)

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.



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)

Bacon-wrapped Meatballs

Same great flavors as our Classic Meatballs, only larger and wrapped in Applewood Smoked Bacon.

(approximately 1 per person)

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.





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



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