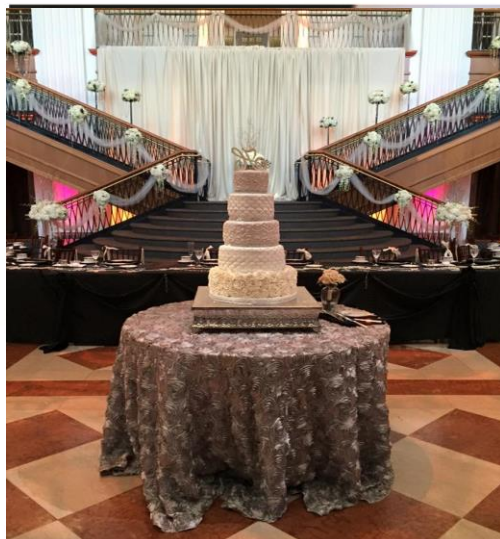




M·B·P
MARY BETH POE

*Distinctive
Catering*

Excellence in Catering
for Every Event



For more information or a free
consultation, please contact us at

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MBP Distinctive Catering for your Wedding Reception



This packet is designed to serve as a guide to assist you in your planning process. Please keep in mind MBP is a full service caterer. We can assist you with ideas and suggestions to help plan your special day. We will be glad to refer you to a network of proven professionals from Wedding Planners and Bakeries to Florists and Entertainment services that can help you plan every aspect of your Wedding.

Enclosed we have provided a sampling of different menus. We strive to provide custom menus to meet your needs. Please talk to your coordinator about providing a menu designed especially for you.

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Breakfasts, Brunches and Breaks



BRINNER IN STATIONS

Who doesn't love Breakfast for Dinner?

Station I

Display of Seasonal Fresh Fruit

Assorted Mini Danish, Bagels and Muffins - Served with Preserves, Butter, and Cream Cheese

Station II

Chef-Manned Omelette Bar

with Bacon, Tomatoes, Peppers, Onions, Cheeses, Mushrooms, Sausage, and Fresh Herbs

Golden Potato Gratin

with Porcini Mushrooms and Gruyere

Station III

Chef-Manned Pancake Bar

Light and Fluffy Pancakes served with Guest's Choice of Strawberries, Blueberries, Raspberries, Chocolate Chips, and Pecans topped with choice of Maple Syrup, Chocolate Fudge Sauce, or Caramel Sauce and Whipped Cream

Crispy Bacon

Station IV

Egg and Sausage Breakfast Enchiladas

topped with Bacon Bits and Melted Cheddar Cheese

Station V

Gourmet Coffee Bar

Offering a variety of Flavored Syrups, Chocolate Fudge Pirouettes, Whipped Cream, and Chocolate Shavings

Red Velvet, Chocolate, or Vanilla Cake Pops

Cake mixed with Icing and glazed with White and Dark Chocolate, with a Lollipop Stick

\$23.95 per person

BRUNCH OR DINNER - IT'S 5 O'CLOCK SOMEWHERE

MBP's Mimosa Bar - \$6.50 per person

Kenwood Yulupa Brut Champagne served with Guest's Choice of four juices: Strawberry-Kiwi, Pineapple, Blackberry, Pomegranate, Orange, or Peach-Mango and served with Strawberries, Blackberries, Raspberries, Pineapple, Orange Slices, and Peach Slices

MBP's Bloody Mary Bar - \$7.00 per person

Tomato Juice, Assorted Spiced Mixers, Selection of Hot Sauces, Worcester Sauce, A.1. Sauce, Ground Horseradish, Old Bay Spice, Kosher Salt, Freshly Ground Pepper, Queen Anne Pimento Olives, Queen Anne Bleu Cheese-stuffed Olives, Celery Sticks, Cocktail Onions, Bacon, Pepperoni, Cheese Cubes, Lemon and Lime Wedges, and Dill Pickle Spears

Bartender will serve a shot of Vodka over Ice in a Tall Glass, allowing Guests to make their perfect Bloody Mary



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Hors D'oeuvres



COCKTAIL RECEPTIONS

Menu I

Butler Passed Hors d'oeuvres

Jumbo Shrimp Shooters
presented on the rim of a Shot Glass
with Spicy Cocktail Sauce

Tomato, Olive and Goat Cheese Bruschetta

Hors d'oeuvres Buffet

Gourmet Cocktail Sandwiches
to include:

Atlantic Salmon Filets with Caper Dill Cream Sauce
Smoked Turkey with Havarti and Pesto Mayo
Marinated Beef Tenderloin with Horseradish Cream

Sweet Chicken Bacon Wraps
Chicken skewered with Bacon and coated in
Brown Sugar

Risotto Cakes with Grilled Zucchini
with a Lemon Saffron Drizzle

Signature Display of Domestic and Imported Cheeses
to include Spiced Nuts, Lavosh,
with Parmesan Cheese Sticks
and Fancy Crackers

Sherry-Mushroom Croustade
Wild Mushrooms with a Sherry Cream Sauce
presented in a Toasted Bread Cup
and topped with Freshly Grated Parmesan Cheese

Spinach and Artichoke Dip
with Fried Wonton Chips

\$25.50 per person

Menu II

Butler Passed Hors d'oeuvres

Grilled Ciabatta Caprese
topped with Fresh Mozzarella, Sliced Roma Tomatoes and
Fresh Basil, drizzled with Balsamic Glaze

Orange Scented Ahi Tuna
on a Wonton Chip lightly garnished with
Wasabi Cream and Pickled Ginger

Spicy Cheese Tortas
garnished with Chipotle Cream

Hors d'oeuvres Buffet

Herb-crust Beef Tenderloin
Carved To Order
and accompanied by Pommery Horseradish Cream &
Oriental Barbecue Sauce
with freshly-baked Cocktail Buns

Mini Chicken Cordon Bleu Bites
with a Honey Dijon Dipping Sauce

Mash-tini Bar
Creamy Mashed Potatoes with Chopped Scallions, Sautéed
Mushrooms, Shredded Cheddar Cheese, Grated Parmesan,
Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped
Chive Butter presented with Martini Glasses

MBP's Spicy Crab Dip
with Toasted Pita Triangles

Grilled Vegetable Relishes
Seasoned, grilled Zucchini, Squash, Peppers, Onions and
Portobello Mushrooms with Roasted Garlic Mayo

\$27.95 per person



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Hors D'oeuvres



PASSED HORS D'OEUVRES

***New Items on MBP's Menu*

Cold Hors d'oeuvres

Ahi Tuna Cones - \$2.50

Ahi Tuna, Slaw and Wasabi Mayo
delicately layered in a Savory Waffle Cone

****Avocado Toasts - \$1.75**

with Oaxacan Sesame Sauce –
Spicy Sesame, Peanut and Almond Sauce

Beef Tenderloin Bruschetta - \$2.25

Strips of Beef Tenderloin over Onion and Chive Cream Cheese
on a French Bread Round
with Sliced Grape Tomatoes and Chives

Caprese Salad Skewers - \$1.75

Tomato, Fresh Basil and Herbed Mozzarella
with Balsamic Glaze

Goat Cheese and Prosciutto Crostini - \$1.95

with Fig Jam and a Basil Leaf

Grilled Ciabatta Caprese - \$1.95

topped with Fresh Mozzarella, Sliced Roma Tomatoes
and Fresh Basil, drizzled with Balsamic Glaze

Jumbo Shrimp Shooters - \$2.25

presented on the rim of a Shot Glass
with Spicy Cocktail Sauce

****Mini Philly Potato Bites - \$1.75**

Roasted Red Potatoes filled with Cream Cheese, Garlic, Sour
Cream, Grated Cheddar, and Chopped Chives

Orange Scented Ahi Tuna - \$2.25

on a Wonton Crisp lightly garnished
with Wasabi Cream and Pickled Ginger

****Seared Sesame Tuna - \$2.25**

over Julienne Cucumbers and Granny Smith Apples
with Sweet Soy and Chili Dressing
presented on a Demi Plate

Smoked Chicken Bruschetta - \$1.85

Smoked Chicken in a Creamy Garlic and
Caper Sauce with Shredded Parmesan

Sweet Corn Cakes - \$1.75

topped with a Cilantro-Lime Guacamole and Bacon

Tomato, Olive and Goat Cheese Bruschetta - \$1.75

Hot Hors d'oeuvres

Brie, Pear and Almond Purses - \$1.95

chopped Pears, Almonds and Brie encased in Phyllo

****Buffalo Chicken Bite - \$1.75**

with Bleu Cheese Drizzle

Darryl's Shrimp - \$2.25

wrapped in Bacon, broiled and brushed in Barbecue Sauce

Italian Sausage and Cheese Tartlets - \$1.50

blended with Salsa and baked in a savory Tart Shell

Korean Chicken Skewers - \$1.95

with Bulgoki Sauce and Sesame Seeds

****Mini Bun-less Cheeseburger Bites - \$1.75**

with Thousand Island Dipping Sauce

Mini Chicken Cordon Bleu Bites - \$1.75

with Honey Dijon Dipping Sauce in a Shot Glass

****Philly Steak Bites - \$1.95**

Fontina Cheese rolled in Prime Rib with Duxelles

****Quinoa Spinach Bites - \$1.75**

with a Ginger Orange Honey Dipping Sauce

Risotto Cakes with Grilled Zucchini - \$1.75

with a Lemon Saffron Drizzle

Risotto Croquettes - \$1.95

Italian Cheese encased in Creamy Risotto

Sherry-Mushroom Croustade - \$1.75

Wild Mushrooms with a Sherry Cream Sauce
presented in a Toasted Bread Cup with Parmesan Cheese

****Short Rib Bruschetta - \$2.25**

with a Pesto Caper Sauce

Spicy Cheese Tortas - \$1.50

garnished with Chipotle Cream

Steak Rumaki - \$1.95

Beef and Water Chestnut wrapped in Bacon
and served with a Vanilla Bourbon Sauce

Sweet Chicken Bacon Wraps - \$1.75

Chicken skewered with Bacon and coated in Brown Sugar



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Hors D'oeuvres



CREATE YOUR DAY YOUR WAY

Build Your Own Salad Bar - \$5.95 per person

Romaine Lettuce and Iceberg Lettuce with Guest's Choice of: Grilled Chicken, Popcorn Chicken, Diced Ham, Matchstick Carrots, Cherry Tomatoes, Sliced Cucumbers, Cauliflower, Broccoli, Red Onions, Croutons, Bacon Bits, Shredded Cheese, Sunflower Seeds, Creamy Herb Dressing and Italian Vinaigrette

Prime Rib Slider Bar - \$6.50 per person

Shaved Prime Rib marinated in Au Jus and presented with Sea-salted Caraway Cocktail Buns, Fresh Ground Horseradish and Horseradish Cream

Bacon Bar - \$11.00 per person

Mac & Cheese Lorraine with Gruyere, Onions and Bacon
Bacon-wrapped Jalapeño Poppers
Candied Jowl Bacon
Cheesy Bacon Spinach Dip

Chef-Manned Sautéed Shrimp Station - \$9.95 per person

Jumbo Shrimp sautéed in Olive Oil and Fresh Garlic with Guest's Choice of Sauces to include: New Orleans Remoulade Sauce, Spicy Peanut Sauce and Roasted Garlic Sauce, offered with an Angel Hair Pasta Nest

Chef-Manned Asian Noodle Wok Station - \$5.95 per person

Asian Pan Noodles with Sesame-Soy Sauce, Mushrooms, Sprouts, Carrots and Cilantro, mixed in a Large Wok - presented with Mini Asian Takeout Boxes and Chop Sticks

Mac and Cheese Bar - \$6.95 per person

Creamy Cavatappi Mac and Cheese in a Martini Glass with Guest's Choice of Toppings: Sausage, Popcorn Chicken, Scallions, Bacon Bits, Diced Tomatoes, Salsa and Sour Cream

Comfort Station - \$5.95 per person

Meatloaf Slider with Sharp Cheddar Cheese, Bacon, and Frizzled Onions
Mac and Cheese Au Gratin baked in Mini Ramekins

Gyro Bar - \$6.50 per person

Quartered Pita Bread, Greek Seasoned Lamb Meat and Beef, Diced Tomatoes, White Onions and Tzatziki Sauce

Chef-Manned Omelette Bar - \$5.95 per person

with Bacon, Tomatoes, Peppers, Onions, Cheeses, Mushrooms, Sausage, and Fresh Herbs

Cheese and Charcuterie Display - \$5.50 per person

A display of Fine Imported and Domestic Cheeses to include Gourmet Salami, Prosciutto Ham, Pate, Kalamata Olives and Spiced Nuts served with Flat Breads and Assorted Crackers to include Cheddar Crisps, Walnut Crackers, Bleu Cheese Crackers and Adobo Crackers

Savory Beef Tenderloin

and Herb-crusted Turkey Breast - \$8.50 per person

Carved to Order with freshly-baked Cocktail Buns, Horseradish Cream, Honey Dijon Sauce, and Herb-Ginger Chutney

Upgrade by adding Sautéed Mushrooms, Onions, and Peppers for an extra \$1.00 per person

Seafood Station - \$11.00 per person

Jumbo Shrimp Shooters with Spicy Cocktail Sauce
Ahi Tuna Cones with Slaw and Wasabi Mayo
Creole Crab Cakes with a New Orleans Remoulade
MBP's Signature Spicy Crab Dip with Pita Triangles

Chef-Manned Pasta Bar - \$7.50 per person

to include: Penne, Linguini and Bowtie Pasta with Alfredo, Pesto Cream and Marinara Sauces and Guest's Choice of:

Grilled Chicken, Italian Sausage, Mushrooms, Pepper Medley, Black Olives, Diced Tomatoes, Red Onions and Parmesan Cheese

Mash-tini Bar - \$5.50 per person

Creamy Mashed Potatoes with Chopped Scallions, Sautéed Mushrooms, Shredded Cheddar Cheese, Grated Parmesan, Roasted Garlic, Horseradish, Crispy Bacon Bits, Pan Gravy, Sour Cream, and Whipped Chive Butter; presented with Martini Glasses

Slider Bar - \$4.50 per person

Mini Grilled Chicken Breast and Mini Burger Sliders with Cocktail Buns and Guest's Choice of Toppings: Pepper Jack, Cheddar and American Cheeses, Bacon, Lettuce, Tomatoes, Jalapeños, Pickles, Onions, Guacamole, Ketchup, Mustard, Mayonnaise and Pesto Mayonnaise

Grilled Cheese Station - \$4.95 per person

Mini Grilled Cheese Sticks with Onion Jam, Taleggio Cheese, and Escarole
Tomato Basil Soup in a Tall Shot Glass



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Buffet Dinners



OUR DISTINCTIVE FEASTS

Menu I

Mixed Greens Pear Salad

Mixed Greens with Sliced Pears, Candied Walnuts, and Goat Cheese in a Lemon-Honey Dressing

Stuffed Roast Pork Loin

with Prosciutto, Spinach, Feta and Roasted Red Peppers with Madeira Wine Glaze

Roasted Citron Airline Chicken Breast

with a Lemon and French Sauvignon Blanc Glace, garnished with a Lemon Wheel

Smashed Redskin Potatoes

blended with Cream Cheese, Sour Cream, and Cheddar Cheese

Julienne Fresh Vegetables

Carrot Soufflé with a Candied Pecan Topping

Warm Dinner Rolls with Butter

Coffee and Decaf

\$27.95 per person

Menu II

Grecian Mesclun Salad

Gourmet Greens with Grape Tomatoes, Kalamata Olives, Artichoke Hearts and Pita Croutons in a Cucumber-Feta Vinaigrette

Southern Braised Boneless Beef Short Ribs

with a Vegetable Wine Glaze

Tuscany-style Stuffed Chicken Breast

filled with Basil, Sun-dried Tomatoes, and Fontina Cheese

Golden Potato Gratin with Porcini Mushrooms and Gruyere Cheese

Fresh Green Beans

with Brown Sugar and Bacon

Whole Baby Carrots with Leafy Green Stems

Warm Dinner Rolls with Butter

Coffee and Decaf

\$29.95 per person



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Buffet Dinners



OUR DISTINCTIVE FEASTS

Menu III

Strawberry, Bacon, and Bleu Cheese Salad

Mesclun Greens with Sliced Strawberries, Crumbled Bacon,
Candied Pecans and Bleu Cheese tossed in a Golden Balsamic Vinaigrette

Honey and Balsamic-glazed Beef Tenderloin

Carved To Order and accompanied by
Pommery Mustard Sauce, Béarnaise Sauce
and Horseradish Cream

Lemon and Parmesan-crusted Salmon

garnished with Fresh Parsley

Zucchini Pappardelle

Long Slices of Zucchini with Tomatoes, Kalamata Olives, and Feta

Roasted Redskin Potatoes

with Italian Parsley and Sea Salt

Dilled Baby Carrots

glazed with Honey

Fresh Asparagus Spears

with Toasted Almonds
and Red Pepper Strips

Warm Dinner Rolls

with Butter

Coffee and Decaf

\$37.95 per person



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Family Style Dinners



FAMILY STYLE ITALIANO DINNER

Select 1 - Family Style Served Salad

Caesar Salad

Crisp Romaine with Shredded Parmesan Cheese and seasoned Croutons tossed with Creamy Caesar Dressing

Caprese Salad

Sliced Fresh Mozzarella, Tomato and Red Onion with a Balsamic Glaze and topped with Fresh Basil

Italian Garden Salad

Romaine and Iceberg Lettuce with Black Olives, Red Onion, Tomatoes, Pepperoncini, Croutons and Parmesan Cheese tossed in Italian Dressing

Select 2 Family Style Sides

Asiago Mashed Potatoes

Italian Roasted Red Potatoes

with Italian Spices and Sun-dried Tomatoes

Spaghetti Carbonara

with Pancetta

Rigatoni with Roasted Walnuts and Goat Cheese

in a Sun-dried Tomato Cream Sauce

Select 1 Plated Entrée Course

Chicken Italiano

Boneless Chicken Breast sautéed with an Herb Crust and topped with Basil Pesto, Tomatoes and Smoked Mozzarella

Chicken Parmigiano

Parmesan-crusted Chicken Breast topped with Marinara Sauce and Mozzarella Cheese

Chicken Scampi

Sautéed Boneless Chicken Breast with Butter, Garlic, White Vermouth, Parsley and Lemon Zest

Chicken Piccata

Chicken Breast sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

Select 1 Family Style Side

Fresh Green Beans

with Garlic and Parmigiano

Milan-style Asparagus

Golden Brown Parmesan Cheese baked over Fresh Asparagus

Sautéed Broccolini

with Roasted Garlic and Lemon Zest

Dinner is served with
Family Style Crusty Tuscan Bread Loaf
served on a Breadboard
with Whipped Butter and Herbed Olive Oil

Coffee and Decaf

\$28.95 per person



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Served Dinners



MBP's DISTINCTIVE PLATED DINNERS

All dinners include choice of Salad, 2 Sides, Warm Dinner Rolls with Butter, Coffee and Decaf

First Course Suggestions

Soup Sips - \$2.75 per person

Potato Leek, Tomato Basil, Chilled Asparagus, or Roasted Corn and Red Pepper Bisque

Crab Fresco Cocktail - \$3.95 per person

presented in a Mini Martini Glass with an Avocado-Wasabi Mousse and accompanied by Tortilla Chips

Lobster Bisque or Shrimp Bisque Soup - \$4.50 per person

decadent Cream Soup topped with Chopped Parsley

Jumbo Shrimp Cocktail - \$8.95 per person

Four Jumbo Shrimp with Spicy Cocktail Sauce

Lobster and Shrimp Martini - \$12.95 per person

layers of succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream and Spicy Cocktail Sauce served in a Martini Glass

Salad Selections (Choice of One)

Caprese Salad

Sliced Fresh Mozzarella, Tomato and Red Onion
with a Balsamic Glaze, topped with Fresh Basil

Grecian Mesclun Salad

Gourmet Greens with Grape Tomatoes, Kalamata Olives,
Artichoke Hearts and Pita Croutons in a Cucumber-Feta Vinaigrette

Italian Garden Salad

Romaine and Iceberg Lettuce with Black Olives, Red Onion,
Tomatoes, Peperoncini, Croutons and Parmesan Cheese tossed in Italian Dressing

Sesame Spinach Salad

with Carrots, Oranges, and Scallions tossed in a Dijon Vinaigrette and topped with Toasted Sesame Seeds

Signature Mesclun Greens Salad

tossed with Dried Cherries, Candied Pecans, Gorgonzola Crumbles and a White Balsamic Vinaigrette

Spinach and Romaine Salad

Candied Pecans, Julienne Granny Smith Apples and Red Onions in a Honey Mandarin Orange Dressing

Spinach, Romaine and Radicchio Salad

Chopped Egg, Bacon, Craisins, Sunflower Seeds and freshly
grated Parmesan Cheese with a Red Wine Vinaigrette Dressing

Steakhouse Salad

Crisp Lettuce Wedge with Creamy Roquefort Dressing,
Diced Roma Tomatoes and Crumbled Applewood Smoked Bacon



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Served Dinners



MBP's DISTINCTIVE PLATED DINNERS

All dinners include choice of Salad, 2 Sides, Warm Dinner Rolls with Butter, Coffee and Decaf

Beef

Southern Braised Boneless Beef Short Ribs - \$26.95
with Guest's Choice of Green Bean Chimichurri Sauce or
a Vegetable Wine Glaze

Filet Mignon – (6oz) \$37.95 or (8oz) \$39.95
Filet with Guest's Choice of Peppercorn Garlic Butter,
Pommery Horseradish, Béarnaise Sauce, or Red Wine
Mushroom Reduction

Filet Mignon Gorgonzola - \$39.95

6 Ounce, Pan-seared Filet with a Gorgonzola Sun-dried
Tomato Stuffing, topped with a Roasted Garlic Demi-
glace

Bleu Cheese-Crusted Sirloin - \$36.95

Topped with Bleu Cheese, Onions, and Bread Crumbs

Chicken

Asiago Chicken with Bacon Cream Sauce - \$22.95
Sautéed Boneless Chicken Breast in an Asiago-Bacon
Cream Sauce

Bacon and Bleu Cheese Stuffed Chicken - \$23.95
Boneless Chicken Breast stuffed with Butter, Bleu Cheese,
Bacon, and Chives

Cajun-stuffed Chicken Breast - \$23.95
Stuffed with Mushrooms, Peppers, Onions, and Pepper Jack
Cheese in a Cajun Butter Sauce

Caprese Chicken - \$22.95
Boneless Chicken Breast sautéed in Basil and Balsamic
Vinegar and topped with Melted Mozzarella and Roasted
Cherry Tomatoes

Chicken Romano - \$22.95
Parmesan-crusted Boneless Chicken Breast with
Fire-Roasted Red Pepper Sauce and Romano Cheese

Chicken Piccata - \$22.95

Boneless Chicken Breast sautéed in White Wine, Olive
Oil, Lemon, Capers, and Parsley

Grilled Asian Chicken - \$22.95

Boneless Chicken Breast sautéed in a Honey-Ginger Soy
Sauce and topped with Toasted Sesame Seeds

Havarti-stuffed Chicken Breast - \$23.95

wrapped with Bacon and topped with Sliced Mushrooms

Roasted Airline Chicken Breast - \$24.95

with a Lemon Rosemary Sauce, garnished with a Lemon
Wheel and Fresh Rosemary Sprig

Sausage and Provolone Stuffed Chicken - \$23.95

Roasted Chicken Breast stuffed with Italian Turkey
Sausage, Provolone Cheese, and Toasted Pine Nuts in a
White Wine Sauce

Stuffed Chicken Wrapped in Prosciutto - \$23.95

Boneless Chicken Breast stuffed with Ricotta Cheese, Sun-dried
Tomatoes, Spinach, and Brie wrapped in Prosciutto

Seafood and Pork

Grilled Salmon with Lemon Dill Sauce - \$24.95
garnished with Fresh Parsley

Panko-crusted Scallops - \$32.95
with Fresh Edamame in a Carrot-Soy Glaze

Stuffed Roast Pork Loin - \$24.95
with Prosciutto, Spinach, Feta and Red Peppers with
Madeira Wine Glaze

Sesame Chilean Sea Bass - \$38.95

Sea Bass pan-seared in Sesame Oil

Jumbo Prawns - \$35.95

with Lemon-Garlic Butter and garnished with Parsley

Diablo Pork Medallions - \$22.95

topped with a Dijon Mustard sauce with a zing of
Horseradish and Cayenne



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Served Dinners



MBP's DISTINCTIVE PLATED DINNERS

All dinners include choice of Salad, 2 Sides, Warm Dinner Rolls with Butter, Coffee and Decaf

Vegetarian

MBP's Vegetarian En Croute - \$19.95

Grilled Vegetables, Asiago Cheese and Couscous encased in Whole-Wheat pastry dough and served on a bed of Sun-dried Tomato Cream

Caprese Lasagna - \$19.95

with Buffalo Mozzarella, Roma Tomatoes and Basil

Rigatoni - \$19.95

with Roasted Walnuts, Goat Cheese, and a Sun-dried Tomato Cream Sauce

Tomato-Pesto Linguine - \$19.95

with Parmesan Cheese, Walnuts, and Basil

Vegan

Whole Wheat Vegan Pasta - \$19.95

with Spinach, Red Peppers, Walnuts, Lentils and a Garlic-Basil Tomato Sauce

Can be made with Gluten-free Pasta

Whole Wheat Farro Pasta with Edamame and Mint Pesto - \$19.95

***Gluten-Free* Spaghetti Squash with Swiss Chard and Tomato - \$19.95**

***Gluten-Free* Grilled Portobello Mushroom Steaks - \$19.95**

marinated in Balsamic Vinegar, Garlic and Onion, then grilled and garnished with fresh Rosemary

****Roasted Cauliflower Steaks - \$15.95**

drizzled with Olive Oil and seasoned with Garlic Powder, Salt, and Pepper

Starch/Potatoes (Choice of One)

Mashed Potatoes

- Fontina and Chive
- Goat Cheese and Chive
- Horseradish
- Roasted Garlic
- Three Cheese

Smashed Redskin Potatoes

Lemon Herb Roasted Potato Nuggets

Golden Potato Gratin with Porcini Mushrooms and Gruyere

Rice Pilaf with Caramelized Onions and Spinach

Mac and Cheese Au Gratin

Asiago Risotto Timbale

Wild Mushroom Risotto

Grilled Risotto Cake with Grilled Zucchini and a Lemon Saffron drizzle

Vegetables (Choice of One)

Roasted Garlic Asparagus Bundle wrapped in Prosciutto

Balsamic-Browned Butter Asparagus

Fresh Asparagus garnished with Toasted Almonds and Red Pepper Strips

Green Beans with Portobello Mushrooms and Caramelized Onions

Green Beans with Garlic and Parmesan

Green Bean and Pepper Medley with Red and Yellow Peppers

Vegetable Medley to include Cauliflower, Baby Corn, Sugar Snap Peas and Red Peppers marinated in a Sun-dried Tomato Butter

Broccoli with Garlic and Asiago

Dilled Baby Carrots glazed with Honey

Whole Baby Carrots with Leafy Green Stems



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Served Dinners



COMBINATION PLATED DINNERS

Menu I

Chicken and Beef

1st Course:

Lobster Bisque Soup Sip
presented in a Demitasse Cup

Caprese Salad
Sliced Fresh Mozzarella, Tomato
and Red Onion with a Balsamic Glaze,
topped with Fresh Basil

Entrée Course:

**Southern Braised Boneless
Beef Short Ribs**
with a Vegetable-Wine Glaze
and

Chicken Piccata
Boneless Chicken Breast sautéed in White
Wine, Olive Oil, Lemon, Capers, and Parsley

Risotto Cakes with Grilled Zucchini
with Lemon Saffron Drizzle

Fresh Vegetable Sauté
Carrots, Asparagus, Onions, Zucchini and Yellow
Squash with Garlic Butter and a Basil Chiffonade

Warm Dinner Rolls
with Butter Rosettes

Hazelnut Coffee and Decaf

\$35.95 per person

Menu II

Beef and Seafood

1st Course:

Steakhouse Salad
Crisp Lettuce Wedge with Creamy Roquefort
Dressing, Diced Roma Tomatoes and
Crumbled Applewood Smoked Bacon

Entrée Course:

Filet of Beef
infused with Gorgonzola Sun-dried
Tomato Stuffing and topped with
a Roasted Garlic Demi-glaze
and

Salmon Filet
with a Honey-Soy Glaze

Gruyere Mashed Potato Muffin
garnished with Chives

Roasted Garlic Asparagus Bundle
wrapped in Prosciutto

Warm Sliced Ciabatta Bread
with Butter Rosettes

Hazelnut Coffee and Decaf

\$39.95 per person



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Served Dinners



FIVE COURSE PLATED DINNER

1st Course:

Sherry Mushroom Soup Sip

served in a Demi Cup

accompanied by Chive-bundled Parmesan Cheese Sticks

2nd Course:

Spinach Salad with Peppered Croutons

and Honey Dijon-Shallot Dressing

Mini Herbed Rolls

with Whipped Butter

3th Course:

Lobster and Shrimp Martini

Layers of succulent Lobster and Shrimp between Fresh Spinach, Horseradish Cream and Spicy Cocktail Sauce, served in a Martini glass

4th Course:

Petite Filet

with Shallots and Fresh Herbs

on a bed of Julienne Spinach

Gruyere Mashed Potato Muffin

garnished with standing whole Chives

5th Course:

White Chocolate Gelato

with a Raspberry Purée

Served with your Wedding Cake

Hazelnut Coffee and Decaf

\$42.95 per person



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Hors D'oeuvres - Sweets



Petites

Assorted Chocolate Truffles - \$1.75 each

Build Your Own S'Mores Bar - \$3.25 per person - Skewered Marshmallows, Hershey Chocolate Bars and Graham Crackers Toasted to perfection over Lava Rocks

Cake Pops - \$2.00 each - Red Velvet, Chocolate, and Vanilla

Caramelized Crème Brûlée - \$1.75 each - Presented in a Black Demi Plate

Cheesecake Lollipops - \$2.00 each - encased in a Dark Chocolate Shell and drizzled with White Chocolate

Chocolate Dipped Strawberries - \$1.25 each - Dipped in White and Dark Chocolate

Dark Chocolate Truffle Cookies - \$15.00 per dozen - Sprinkled with Sea Salt

****Maple Bacon Cookies - \$16.00 per dozen** - with Maple Glaze and Bacon Bit Crumbles

Mini Cupcakes - \$1.50 each - Carrot, Chocolate, Red Velvet and Lemon all with Cream Cheese Icing

Mini Key Lime Pies - \$1.50 each - with a Graham Cracker Crust and Whipped Cream topping

****Mini Chocolate Cheesecakes - \$2.00 each** - with a Peanut Butter Filling

****Mini Mason Jar Cheesecake Dessert - \$2.75 each** - Layers of Chocolate Cheesecake, Saucy Strawberries and Vanilla

Bean Cheesecake, topped with Whipped Cream and a Mint Leaf, presented in Individual Mini Mason Jars

****Mini Sugar Cream Pies - \$2.00 each** - topped with Cinnamon

Mini Trifles - \$1.75 each

Chocolate - Layers of Rich Chocolate Brownie Chunks with Mixed Berries, topped with Vanilla Crème Fraiche

****Mint Julip** – Bourbon-infused Chocolate Brownie Chunks topped with Mint Whipped Cream and garnished

with a Mint Leaf

Raspberry - Layers of smooth Custard, sweet Raspberry Jam and soft Cakes with fresh Berries and Mint

Shortbread Cookies - \$14.00 per dozen – filled with your choice of Lemon, Raspberry or Chocolate Cream

Shot Glass Desserts - \$2.00 each

****Banana Split Brownie** with Rich Chocolate Brownie Chunks, Banana Mousse, Strawberries, Pineapples, Caramel Sauce, Whipped Topping, and Peanuts

Caramel Mousse with Brandy Glaze

Mocha Brownie Cheesecake

****Orange-scented Chocolate Mascarpone Mousse** with Chocolate Cookie Crumbs, garnished with an Orange

Peel and presented in a Mini Martini Glass

Peanut Butter and Chocolate Mousse with Hazelnut Sauce

****Passion Fruit Mousse** garnished with Whipped Cream

Raspberry Cheesecake

Vanilla Bean Custard with Coffee Caramel, Banana Mousse and Banana Crisps

****Strawberry Shortcakelets - \$2.00 each** - Pound Cake with Whipped Cream and Fresh Strawberries



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Snacks



LATE NIGHT SNACKS

The Perfect Ending to your Evening

Savory

Mac n' Cheese Bar - \$6.95 per person - Creamy Cavatappi Mac and Cheese in a Martini Glass with Guest's Choice of Sausage, Popcorn Chicken, Scallions, Bacon Bits, Diced Tomatoes, Salsa and Sour Cream

Gourmet Sliders - \$2.25 each

BBQ Beef Brisket - Tender Slow Roasted Beef Brisket in a Southern Style BBQ Sauce

California Chicken - Marinated Chicken Breast with Guacamole, Provolone and Bacon

Cowboy Sliders - Steak Burger with Bacon, Cheddar, Onion, Jalapeño and Garlic

Crab Cake Slider - with Remoulade Sauce

Fried Chicken Slider - Buttermilk Fried Chicken Breast with Cane Sauce

Greek Sliders - Greek Seasoned Steak Burger accented with Feta Cheese

Grilled Veggie Sliders - with Goat Cheese and a Roasted Red Pepper Vinaigrette

Southwest Sliders - with Monterey Jack Cheese and a Cilantro-Lime Guacamole

Create Your Own Walking Taco Bar - \$3.50 per person - with Frito Corn Chips, Seasoned Beef, Sour Cream, Guacamole, Salsa, Mexican Cheeses and Chopped Onions presented in a Frito Bag

Mini Hot Dogs - \$1.75 each – on Homemade Mini Buns with Ketchup, Mustard, Relish and Onions

Gourmet Popcorn - \$2.50 per person – Traditional, White Cheddar and Caramel served in Paper Cones

Parmesan Crusted Breadsticks - \$2.25 per person - with Spicy Cheese Sauce and Marinara Sauce

Soft Pretzels - \$2.25 per person - with a White Cheddar Beer Cheese Dip

Sweet

Cheesecake Lollipops - \$2.00 each - A variety of flavors to tantalize the child in everyone

Cheesecake Sundae Bar - \$3.75 per person – Offering Chocolate Fudge Sauce, Caramel Sauce, Crushed Oreos, Strawberries, Blueberries, Chopped Nuts and Graham Cracker Crumbs

Assorted Donuts and Coffee Bar - \$2.75 per person

Gourmet Coffee Bar - \$2.00 per person – Offering a variety of Flavored Syrups, Chocolate Fudge Cream Pirouettes, Whipped Cream and Chocolate Shavings

Milk and Cookies - \$2.50 per person – White and Dark Chocolate Shortbread Cookies

Hot Chocolate Bar - \$1.75 per person – with White and Dark Chocolate Marshmallow Lollipops

Build Your Own S'Mores Bar - \$3.25 per person - Skewered Marshmallows, Hershey Chocolate Bars and Graham Crackers Toasted to perfection over Lava Rocks



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Snacks



LATE NIGHT SNACKS

(page 2)

Mini Bites and Portions

Burger and Beer - \$4.95 per person

Slider with American Cheese, Ketchup and Mustard
Mini Beer Mug with Guest's Choice of Sun King Beer

Wing and Brew - \$5.95 per person

Mild, Medium, Hot, Teriyaki, and Barbecue Boneless Wings
Mini Beer Mug with Daredevil Liftoff

Taco and Tequila - \$5.95 per person

Tequila and Lime Steak Mini Tacos with Chipotle Gouda Cheese, Pico De Gallo and Fresh Lime
Mini Margarita in a Salt-Rimmed Shot Glass

Not Your Momma's Grilled Cheese - \$4.95 per person

Mini Grilled Cheese with Provolone and American Cheese
Hoosier Mama Bloody Mary Mix in a Season Salt-rimmed Glass

Prime Rib Slider and Bourbon Bar - \$5.95 per person

Prime Rib Slider with Caramelized Onions and Peppers and a Horseradish-Provolone Sauce
W.H. Harrison Indiana Bourbon, Maker's Mark, and Woodford Reserve Samplings

Cookies and White Russians - \$4.25 per person

Dark Chocolate Truffle Cookies and Chocolate Chip Cookies
White Russians in Mini Milk Bottles

Root Beer Floaters - \$2.75 per person

Not Your Father's Root Beer Pipette over the top of a Scoop of Vanilla Bean Ice Cream

Diner Delights - \$3.95 per person

Mini Bun-less Cheeseburger Bites with Thousand Island Dipping Sauce
Mini Vanilla and Chocolate Malts



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