



# CRG Event Center

[crgeventcenter.com](http://crgeventcenter.com) | 317.204.7117

## Cunningham Event Center

opened in the Fall of 2017 to bring the Hendricks County and greater Indianapolis communities a place to gather and dine.

With a passion for service and menu items selected from across all locations, you and your guests will receive the best of what CRG hospitality has to offer.

Book your event with CRG and create a memorable experience for your guests.

### Planning

- Dynamic package options available
- Service staff cost included
- Experienced event planner
- Tailored service

### Food & Beverage

- Chef-driven menu with items from your favorite CRG locations



# BREAKFAST PACKAGES

## Continental Breakfast Buffet

Assorted Danishes  
Assorted Muffins  
Fresh Fruit

## Signature Breakfast Buffet

includes coffee and assorted juices  
Scrambled Eggs  
Crispy Bacon  
Sausage Links  
Hash Browns  
Assorted Bagels  
Fresh Fruit

## Premium Breakfast Buffet

includes coffee and assorted juices  
Yogurt + Fresh Fruit  
Assorted Bagels with Cream Cheese  
Assorted Muffins  
Mushroom, Spinach and Cheese Strata  
Sausage and Cheese Strata  
Crispy Bacon  
Hash Browns

Continental Breakfast Buffet | 12.95

Signature Breakfast Buffet | 16.95

Premium Breakfast Buffet | 19.95

## Menu Notes

Menu items derive from our Indianapolis locations including Charbonos, Boulder Creek and Stone Creek.

Descriptions of menu items are subject to change as our menus grow.

Our event team will work with you on the perfect menu for your guests.

*Please inform our team of any allergies.*

## Venue Fees\*

Weekdays 250 | Weeknights 750

Fridays 1500 | Saturdays 2500

*\*see Event Coordinator for additional information*



# LUNCH PACKAGES

## Cold Buffet Packages

includes tea and lemonade | served with choice of two sides

## Wrap Platters

**Chicken Caesar** chicken, parmesan, romaine, Caesar dressing, honey wheat tortilla

**Club** ham, turkey, bacon, provolone, lettuce, tomato, red onion,  
Dijon mayo, honey wheat tortilla

**Chicken Cheddar** chicken, bacon, white rice, lettuce, cheese, tomato, honey mustard,  
jalapeño, cheddar tortilla

## Deli Sandwiches

Assorted Breads

Ham and Turkey Deli Meat

Condiments + Toppings

## Croissants

Tuna Salad

Chicken Salad

Egg Salad

## Sides

Red Pepper Cole Slaw

Cottage Cheese

Fresh Fruit Salad

Potato Salad

Broccoli Salad

Chips

Pasta Salad

Wrap Platters | 14.95

Deli Sandwiches | 15.95

Croissants | 16.95

# LUNCH PACKAGES

## Hot Buffet Packages

includes tea and lemonade

### Smokehouse Package

served with choice of two sides

Buns

Pulled Barbeque Pork

Pulled Barbeque Chicken

### Italian Package

served with choice of two sides

Meaty Lasagna

Veggie or Meaty Pasta Rustica

Pasta Alfredo

Caesar Salad

## Build Your Own Burger

**Burger** lettuce, tomato, onion, pickle, ketchup, mustard, bun

**Cheese** (choose two): American, Swiss, white cheddar, gorgonzola

**Sauce** (choose two): mayo, black pepper mayo, basil aioli, chipotle barbeque

## Sides

Red Pepper Cole Slaw

Angry Mac & Cheese

Baked Beans

Fresh Fruit Salad

Broccoli Salad

Pasta Salad

Cottage Cheese

Potato Salad

Smokehouse Package | 15.95

Italian Package | 17.95

Burger Package | 18.95

# LUNCH PACKAGES

## Hot Buffet Packages

includes tea and lemonade

## Nacho / Taco Bar

Flour Tortilla, Corn Tortilla, and Tortilla Chips

Chicken or Pork

Ground Beef

Black Beans and Rice

Toppings: White Queso, Pickled Jalapeno, Lettuce, Pico, Sour Cream, & Guacamole

## Box Lunches

includes tea and lemonade

### Option 1

Sandwich, Chips, Cookie, Bottled Water

### Option 2

Sandwich, Choice of One Side, Chips, Cookie, Bottled Water

## Sandwiches

Egg Salad

Tuna Salad

Ham & Colby lettuce and tomato

Turkey & Swiss lettuce and tomato

Chicken Salad cheese, lettuce, and tomato

### Sides

red pepper cole slaw, fresh fruit salad, broccoli salad,  
pasta salad, cottage cheese with fruit, potato salad

Nacho / Taco Bar | 15.95

Box Lunch Option 1 | 10.95

Box Lunch Option 2 | 12.95



# LUNCH PACKAGES

## Plated Soups & Sandwiches

includes tea and lemonade | choose one soup and one sandwich

### Soups

Chicken Tortilla Soup

Potato Leek Soup

Chicken White Bean Chili

### Sandwiches

**Chicken Salad** lettuce, tomato, onion, wheat bread

**BLTA** bacon, lettuce, tomato, guacamole, mayo, brioche bread

**Short Rib Banh Mi** Asian barbeque sauce, cucumber, pickled carrot & daikon radish, spicy sauce, Thai basil, cilantro, baguette

**Chicken Torta** tomato, guacamole, pickled jalapeno, poblano crema, plantain chips

### Salad Buffet

**Applewood Chicken Salad** spring greens, egg, applewood smoked bacon, spiced pecans, dried cranberry, bleu cheese, cranberry-poppypseed dressing

**Modern Greek Salad** romaine, ham, tomatoes, black olives, red onion, pepperoni, feta, hot peppers, basil vinaigrette dressing

**Roasted Beets** arugula, red beet purée, goat cheese fritter, orange segments, balsamic

**Mesh Salad** arugula, kale, mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

**Stone Creek House Salad** iceberg, romaine, bruschetta tomato, alfalfa sprout, onion, sunflower seed, choice of dressing

Plated Soup & Salad | 14.95

Salad Buffet | 15.95



# SIGNATURE PLATED PACKAGE

salad + entrée | salad + two entrées

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken Scaloppini** prosciutto sherry cream, bleu cheese, mashed potato, asparagus

**Smothered Chicken** bacon, mushroom, honey mustard, cheddar, mozzarella

**Kimchi Meatloaf** thai ketchup, apple-yuzu jam, garlic mashed potatoes

**Chicken Italiano** mushroom, pancetta, marinara, mozzarella

**Horseradish Salmon** creamy brussels sprouts, marinated mushroom, roasted red pepper

**BBQ Meatloaf** smoked cheddar mashed potatoes, green beans, housemade bbq

**Shrimp & Grits** wild gulf shrimp, heirloom grits, oyster mushroom + tasso ham gravy

**Pork Pastor** onion, pineapple, green cabbage, corn cake, lime crema

**Pork Chop** scallion, apricot-onion marmalade

### Signature Plated Package

Full China Included

Salad + One Entrée 30 *per person*

Salad + Two Entrées 33 *per person*

# PREMIUM PLATED PACKAGE

salad + entrée | salad + two entrées

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken** prosciutto, mushroom, red pepper sofrito, sherry cream

**Roasted Pork Chop** barbecue rub, sweet potato, baked bean purée, bacon vinaigrette

**Orange Miso Salmon** ginger-soy sauce, sticky rice, leek, spinach, asparagus, scallion

**Baby Back Ribs** housemade barbecue sauce, mashed potatoes, chef's vegetables

**12 oz. Prime Rib** herb roasted prime rib, au jus

**Filet Medallions with Lobster Risotto** beef tenderloin medallions, demi-glace, asparagus-lobster risotto, tomato, parmesan

**Roasted Chicken** rosemary sweet potato, brussels sprouts, trumpet mushroom, chili-balsamic gastrique

**Skirt Steak** chipotle dry rub, polenta, roasted carrot, chipotle butter

**6 oz. Filet Mignon** demi-glace, herb butter **+4**

### Premium Plated Package

Full China Included

Salad + One Entrée 36 *per person*

Salad + Two Entrées 39 *per person*

# PREMIUM BUFFET PACKAGE

salad + one or two entrées + two sides

## Salad Course

**House Salad** basil tomato, onion, sprouts, cheese, sunflower, choice of dressing

**Sriracha Caesar Salad** parmesan, house crouton, sriracha drizzle

**Seven Field Salad** cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

**Mesh Salad** mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

## Entrée Course

**Chicken Scaloppini** prosciutto sherry cream, bleu cheese, mashed potato, asparagus

**Smothered Chicken** bacon, mushroom, honey mustard, cheddar, mozzarella

**Orange Miso Salmon** ginger-soy sauce, sticky rice, leek, spinach, asparagus, scallion

**Kimchi Meatloaf** thai ketchup, apple-yuzu jam, garlic mashed potatoes

**Chicken Italiano** mushroom, pancetta, marinara, mozzarella

**Shrimp & Broccoli Penne** bruschetta tomato, garlic herb-white wine butter sauce

**BBQ Meatloaf** smoked cheddar mashed potatoes, green beans, housemade barbecue

**12 oz. Prime Rib** herb roasted prime rib, au jus

**Spaghetti & Meatballs** beef & pork meatball, spaghetti, marinara, parmesan

**Pork Pastor** onion, pineapple, green cabbage, corn cake, lime crema

**Beef Short Ribs** mustard glaze

**Pork Chop** scallion, apricot-onion marmalade

## Sides

Mashed Potatoes

Roasted Asparagus

Red Pepper Cole Slaw

Lively Brussels Sprouts

Dirty Wild Rice with Bacon

Roasted Red Potatoes

Premium Buffet  
Package

Full China Included

Salad + One or Two Entrées +  
Two Sides 30 per person

# HORS D'OEUVRES

## Displayed

**Seasonal Fruit and Cheese Platter**

**Seasonal Vegetable Platter** red pepper hummus and naan

**Seasonal Meat and Cheese Board**

**Triple Dip** spinach artichoke dip, spicy quinoa hummus, guacamole, tortilla chips, grilled flatbread

## Passed

**Guacamole with Tortilla Chips**

**Spinach Artichoke Dip with Tortilla Chips**

**Spicy Quinoa Hummus with Grilled Flatbread**

**Fresh Mozzarella** herb focaccia crostini, basil & chervil pesto, balsamic, olive oil

**Brussels Sprouts Au Gratin** gruyere, shallot, olive oil, sea salt crostini, bacon

**Herbed Goat Cheese** naan bread, marinated vegetables

**Ahi Tuna** sesame, napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi

**Short Rib Potsticker** asian bbq sauce, seaweed salad, housemade sweet chili sauce

**Ceviche** shrimp, onion, scallion, radish, tomato, citrus

**Spicy Garlic Shrimp** chili-garlic sauce, scallion, grilled french bread

**Cauliflower** shishito verde, pepitas, amarillo gastrique, fresno chilis

**Shrimp Cocktail** horseradish cocktail sauce, lemon

**Veal & Pork Meatball** bell pepper, onion, marinara, basil pesto

**Medjool Dates** tequila spiked chorizo, bacon, peruvian pepper sauce

**Gnocchi** arugula, crema, pickled red onion, roasted piquillo pepper, charred cauliflower

### Hors d'oeuvres

prices differ per item &  
will be discussed upon booking

Displayed 3-5 *per person*

Passed 2-4 *per person*

## ADDITIONAL OPTIONS

### Late Night Snacks

Roasted Jalapeño Mac & Cheese andouille sausage, shrimp, cavatappi pasta

Soft Pretzels beer cheese, spicy mustard

Nacho / Taco Bar black bean, choice of meat, flour and corn tortilla, toppings

### Dessert

Cranberry-Golden Raisin Bread Pudding

Strawberry Cheesecake

Carrot Cake with Cream Cheese Icing

Peach Bread Pudding

Assorted Seasonal Cheese Cake

Orange-Brown Sugar Cheesecake

### Late Night Snacks

prices based on guest count

### Dessert

5-6 *per person*

prices differ per item

\*wedding cakes to be  
arranged with certified vendor.  
See recommended vendor list.

# FULL OPEN BAR

glassware included

## Tier One Liquor

Canadian Club Whiskey  
Jim Beam Bourbon  
J & B Scotch  
Hangar 1 Vodka  
Pinnacle Gin  
Matusalem Rum  
Jose Cuervo Tequila

## Tier Two Liquor

Crown Royal Whiskey  
Jack Daniel's Bourbon  
Dewar's Scotch  
Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Rum  
Maestro Dobel Tequila

## Beer

Coors Light  
Budweiser  
Bud Light  
Blue Moon  
Corona  
Yuengling  
Sun King Osiris  
Stella Artois  
Sun King Wee Mac

## Wine

Cabernet Sauvignon  
Chardonnay  
Moscato  
Pinot Noir

### Bar Packages

Tier One Liquor *26 per person*  
*includes beer & wine*

Tier Two Liquor *34 per person*  
*includes beer & wine*

Beer & Wine Only  
*24 per person*

Prices shown for five hours of open bar service. Additional charge for added time.

# CRG Event Center

- parking available •
- all inclusive packages •
- tailored event planning •
- minutes from IND airport •
- conveniently located near shuttle-service hotels •
- operated & catered exclusively by CRG •

VIP members earn and use points at  
CRG Event Center





**CUNNINGHAM®**  
RESTAURANT GROUP

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