

Breakfast



CONTINENTAL

\$12 | 1

*bread & pastries, fruits,
juices, coffee, tea & water*

GOLD

\$18 | 2

*continental, plus choice of
1 side and 1 main*

PLATINUM

\$21 | 3

*continental, plus choice of
2 sides and 2 mains*

BREADS/ PASTRIES:

Croissant
Raisin Swirl
Greek Yogurt Cherry Danish
Regular & Gluten Free Muffins:
• *Lemon Poppy Seed*
• *Banana Chocolate Chip*
• *Blueberry*
• *Raspberry*
Bagels
English Muffins
Whipped Butter
Jams & Jellies

SIDES:

Sausage Patties
Sausage Links
Turkey Sausage
Bacon
Turkey Bacon
Ham
Hash Browns
Tater Tots
Home Fries
Sweet Potato Tots
Fresh Berries
• *Yogurt*
• *Granola*
Cottage Cheese
Avocado & Tomato

MAINS:

Scrambled Eggs (*Plain*)
Scrambled Eggs
• *Bacon & Cheese*
Vegetable Frittata
Brioche French Toast
• *Whipped Butter*
• *Maple Syrup*
• *Add Whipped Cream
& Berries for \$2 | 1*
Pearl Sugar Altered Waffles
• *Whipped Butter*
• *Maple Syrup*
• *Add Whipped Cream
& Berries for \$2 | 1*
Biscuits & Gravy
• *Scrambled Eggs*
• *Chives*
Smoked Salmon Board
• *Red Onion*
• *Capers*
• *Tomato*
• *Toasted Bagel*
• *Cream Cheese*

Specialty menus available (no additional charge). Chef May will design your menu for your budget.

All Packages Include Disposable China, Flatware & Glassware
Additional fees: 20% administrative fee | 9% sales tax
Labor included (additional labor fees may be added if applicable)

Food Stations

OR PASSED APPETIZERS



CHOOSE ANY 4

\$18 | 🍴

CHOOSE ANY 5

\$22 | 🍴

CHOOSE ANY 6

\$26 | 🍴

APPETIZERS:

Corn Johnny Sakes

- *Hot Honey & Chives*

Chicken Satay Skewers

- *Peanut & Scallion*

Savory Swedish Meatballs

Mini Beef Wellingtons

Vegetable Spring Rolls

Avocado & Jalapeno "Sushi"

Chicken Roulade

- *Cous Cous & Tomato*

Mac & Cheese Bites

Mini Tacos

- *Roasted Chicken*
- *Peach Habanero Salsa*

Cheeseburger Sliders

- *Brioche Bun*
- *Pickle & Comeback Sauce*

Cypress Grove Goat Cheese Crostini

- *Pepper Cress & Heirloom Citrus*

Fried Chicken Sliders

- *Hawaiian Rolls & Honey Mustard*

PREMIUM APPS:

Additional \$3 per item | 🍴

Prime Rib French Dip Sliders

- *Horseradish*

Crispy Pork Belly & Lobster

- *Pickled Mango & Plantain*

Crab & Roasted Corn Salad

- *Finger Lime & Avocado*
- *Crunchy Romaine*

Ahi Tuna Ceviche

- *Citrus & Aji Amarillo*

Bacon Wrapped Shrimp

- *Chili Lime BBQ Sauce*

Tuna Tartare

- *Nam Pla Sauce*
- *Cucumber Chili Relish*

Hamachi Crudo

- *Blackened Citrus*
- *Sushi Rice*

Coconut & Lobster Fried Rice

- *Market Vegetables*
- *Serrano Chili*

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Buffet Options



\$20 | 1

SALAD

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Olives & Pickles

SANDWICH BOARD

Select 2

- Turkey, Havarti & Olive Spread
 - Campari Tomato, Red Onion & Romaine on a Toasted Baguette
- Tuna, Chicken & Egg Salad
 - Green Leaf Lettuce, Tomato & Pickles, Pita, Whole Wheat or English Muffins
- Mushroom & Hummus Wrap
 - Feta, Olive Spread & Tomato
- Italian Beef
 - Provolone & Giardenera Panini

SIDES

Select 2

Assorted Kettle Chips
Macaroni Salad
Cauliflower & Carrots Sicilian Style

DESSERT

Cookies & Brownies

\$25 | 1

SALAD & CHARCUTERIE STATION

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Cole Slaw
Selection of Local Cured Meats & Cheeses
Olives & Pickles

SANDWICH BOARD

Select 2

- Turkey, Havarti & Olive Spread
 - Campari Tomato, Red Onion & Romaine on a Toasted Baguette
- Roasted Zucchini, Eggplant & Red Pepper
 - Goat Cheese & Arugula Wrapped in a Whole Wheat Tortilla
- Mushroom & Hummus Wrap
 - Feta, Olive Spread & Tomato
- Steak Sandwich
 - Balsamic Onions & Provolone Cheese
- Caprese
 - Tomato & Fresh Mozzarella, Basil Pesto Panini
- Chicken "Parmesan" Panini
- Italian Beef
 - Provolone & Giardenera Panini
- Roast Beef
 - Caramelized Onion & Herb Aioli on a Toasted Roll
- Chicken Bruschetta
 - Mozzarella Cheese, Sliced Tomato, Herbs

SIDES

Select 2

Assorted Kettle Chips
Chive & Onion Dip
Green Beans & Carrots
Macaroni Salad
Cauliflower & Carrots Sicilian Style

DESSERT

Fresh Cut Summer Fruit
Cookies & Brownies

Buffet Options



\$30 | 1

TOSSED SALAD STATION

Indianapolis Cobb Salad

- Romaine, Corn, Turkey, Ham, Blue Cheese, Cheddar & Swiss, Tomato, Red Onion, Cucumber, Bacon, Hard Cooked Egg & Capitol Club Ranch

Classic Caesar

- Parmesan, Crouton & Creamy dressing

SANDWICH BOARD

Turkey, Havarti & Olive Spread

- Campari Tomato, Red Onion & Romaine on a Toasted Baguette

Caprese

- Tomato & Fresh Mozzarella, Basil Pesto Panini

Roast Beef

- Caramelized Onion & Herb Aioli on a Toasted Roll

Chicken "Parmesan" Panini

HOT ENTRÉE

Select 1 Protein

Citrus Cured Chicken

Charred Salmon

- Quinoa Salad, Pickled Red Onion & Honey Soy Vinaigrette

Warm Potato Salad

- Whole Grain Mustard & Parsley

Spaghetti Squash & Tomato

Wild Rice Pilaf

Sautéed Spinach

Asparagus

- Roasted Garlic & Lemon

DESSERT

Fresh Cut Summer Fruit

Cookies & Brownies

\$30 | 1

SALAD

Romaine Lettuce, Mixed Greens & Spinach

Fresh Market Vegetables, House Made Dressings

Olives & Pickles

PASTA BAR

Cheese Ravioli or Penne Pasta (choice of):

- Onion, Garlic, Mushroom, Eggplant, Zucchini, Spinach, Chicken & Corn

Basil & Oregano Marinara Sauce

Parmesan Cream Sauce

"Overnight" Bolognaise

Fresh Baked Bread

HOT ENTRÉE

Sausage

- Peppers & Onions

Chicken Cacciatore

- Garden Vegetables

Summer Squash & Bell Pepper Medley

DESSERT

Cheesecake & Assorted Pastries

Buffet Options



\$40 | 

SALAD & CHARCUTERIE STATION

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Selection of Local Cured Meats & Cheeses
Olives & Pickles
Assorted Fresh Baked Bread Basket
• *Maitre d Butter*

CARVING STATION

Roast Beef
• *Herb Crust & Sea Salt*
Sage Butter Roasted Tom Turkey
Pan Gravy
Horseradish Sauce
Apricot Chutney
Macaroni & Cheese au Gratin
Whipped Sweet Potato
• *Candied Pecans*
Maple Glazed Carrots

DESSERT

Fresh Cut Summer Fruit
Cookies & Brownies

\$45 | 

SALAD & CHARCUTERIE STATION

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Cole Slaw, Tuna Salad & Chicken Salad
Selection of Local Cured Meats & Cheeses
Olives & Pickles
Corn Bread, Honey Butter & Black Pepper Biscuits

HOT ENTRÉE

Buttermilk Fried Chicken
• *Crispy Herb Crust*
Smoked Brisket
• *Onion & Tomato Relish*
Cole Slaw
Macaroni & Cheese au Gratin
Green Beans & Toasted Almonds

DESSERT

Apple Cobbler
• *Vanilla Ice Cream*
Assorted Cakes & Pies
Fresh Cut Fruit

Buffet Options



\$45 | 

SALAD & CHARCUTERIE STATION

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Cole Slaw, Tuna Salad & Chicken Salad
Selection of Local Cured Meats & Cheeses
Olives & Pickles

CHOWDER BAR

Mussels, Shrimp, Clams & Fish
Potatoes, Corn & Rice
Linguisa, Bacon & Ham
Oyster Crackers
Assorted Hot Sauces

HOT ENTRÉE

Chicken Marsala
• *Mushroom & Garlic*
Roasted Atlantic Salmon
• *Vanilla Citrus Sauce*
Herbed Rice
Spinach, Tomato & Shallot

DESSERT

Chocolate Cakes & Pastries
Fresh Cut Fruit
Cookies & Brownies

\$55 | 

SALAD & CHARCUTERIE STATION

Romaine Lettuce, Mixed Greens & Spinach
Fresh Market Vegetables, House Made Dressings
Cole Slaw, Tuna Salad & Chicken Salad
Selection of Local Cured Meats & Cheeses
Olives & Pickles
Grilled & Chilled Shrimp Cocktail
Summer Vegetable Quiche

Fresh Baked Bread
• *Maître d Butter*

HOT ENTRÉE

Grilled Filet Mignon
• *Heirloom Tomatoes & Chimichurri*
Roast Lamb
• *Mustard & Mint*
Sea Bass
• *Spinach, Rice & Tomato*
White Beans & Bacon
Grilled Asparagus
Whipped Potatoes
Herb Marinated Vegetables

DESSERT

Ice Cream & Sundae Bar
Assorted Cakes & Pies
Fresh Cut Fruit

Specialty menus available (no additional charge). Chef May will design your menu for your budget.

All Packages Include Disposable China, Flatware & Glassware
Additional fees: 20% administrative fee | 9% sales tax
Labor included (additional labor fees may be added if applicable)

Snacks



TABLE SNACKS

Warm Mixed Nuts	\$4 1
House Cooked Kettle Chips • Onion Dip	\$5 1
Popcorn, Cheese Balls & Savory Mix	\$6 1
Cookies & Milk	\$6 1

CRISPY POTATO BAR \$4 | 1

Tater Tots, Sweet Potato Tots, Waffle Fries & Steak Fries
• Ketchup, Aioli, Ranch, Blue Cheese & Honey Mustard

SLIDER STATIONS

Requires Chef Station (additional \$200/3 hrs)

Cheeseburger Sliders on Brioche Buns • Pickle & Comeback Sauce	\$6 1
Fried Chicken on Hawaiian Buns • Honey Mustard \$6pp	\$6 1
Prime Rib Shaved Thin • Horseradish	\$7 1
Falafel & Hummus Sliders on Mini Pita • Pickled Onion \$5pp	\$5 1

CHICKEN WING STATION \$9 | 1

Requires Chef Station (additional \$200/3 hrs)

Chicken Wings Tossed Tableside (choice of):
• Traditional Buffalo Sauce, Honey Bourbon BBQ or Downtown Gold Sauce.
• Carrots, Celery, Blue Cheese & Ranch

TACO FIESTA \$13 | 1

Corn & Flour Tortillas
Pulled Chipotle Chicken
Pork al Pastor
• Pineapple & Cilantro
Sour Cream, Guacamole, Pico de Gallo & Salsas
Olive, Shredded Lettuce, Jalapeno, Tomato & Onion
Queso Sauce & Green Onion

FITNESS BREAK \$11 | 1

Oats, Strawberry, Bee Pollen, Hemp Seeds & Granola Bars
Green Juice & Acai Smoothies

SWEET & SAVORY \$9 | 1

Spiced Nut Mix
Savory Popcorn
• Sea Salt, White Cheddar, Caramel, Ranch
Brownies & Blondies
Assortment of Jumbo Cookies
Chocolate Covered Pretzel Rods

JUMBO PRETZEL BAR \$10 | 1

Hot, Soft Pretzels
• Beer Cheese, Housemade Bavarian Mustard

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Labor included (additional labor fees may be added if applicable)

Snacks



RELISH BOARD

\$11 | 1

Housemade Potato Chips & Vegetable Chips

Marinated Olives & Assorted Pickles

Seasonal Vegetables/Crudite

- Blue Cheese, Caramelized Onion Dip

Deviled Eggs

CHEESE BOARDS

\$11 | 1

Sample Cheeses May Include:

Point Reyes Blue Cheese

- Grapes, Almonds

Aged-Creamed Goat Cheese

- Verjus Apricots, Caramelized Pearl Onions

Chile Caciotta Cheese

- Sweet Onions, Rustic Olive Bread

American Farmhouse Cheddar

- House-Preserved Pears, Backyard Bees' Honeycomb, Baguette

Truffled Honeycomb

Candied Walnuts

Cherry Nut Bread

FLATBREAD BAR

\$13 | 1

Choose Three:

Mascarpone Cheese & Ricotta

- Dried Fig, Arugula

Marinated Artichoke

- Spinach, Roasted Pepper

Wild Mushrooms

- Caramelized Onions, Burrata, Parsley

Italian Sausage

- Broccoli Rabe, Parmesan Cheese

Smoked Mozzarella

- Red Onion, Pistachio

Roasted Squash

- Calabrian Chili, Herb Ricotta Cheese

CHIPS & DIPS

\$11 | 1

Hot Dips

- Spinach-Artichoke, Black Bean-Cojita, Pico De Gallo & Housemade Tortillas

Cool Dips

- Hummus, Jalapeno Hummus, Goat Cheese with Herbs, Chipotle Salsa, Tzatziki with Tortilla & Pita Chips

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Labor included (additional labor fees may be added if applicable)

Host Bar Packages



Three (3) Hour Minimum | Additional Hours: \$2 per Person per hour
All Bars Must Close 30 Minutes Prior to Event End Time

BEER/WINE

Choose Four House Wines:

- Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon

Four House Beers:

- Bud Light, Coors Light, Yuengling, Blue Moon

Non-Alcoholic:

- Coke, Diet Coke, Sprite & Bottled Water

3 HOURS	\$16 1
4 HOURS	\$18 1
5 HOURS	\$20 1

PREMIUM

Spirits:

- Deep Eddy Vodka, Beefeater Gin, Blue Chair Bay Rum, Evan Williams Bourbon, Jack Daniels Tennessee Whiskey, Johnnie Walker Red Label, Amaretto

Choose Three House Wines:

- Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon

Choose Three House Beers:

- Bud Light, Coors Light, Yuengling, Blue Moon

Non-Alcoholic:

- Coke, Diet Coke, Sprite & Bottled Water

3 HOURS	\$21 1
4 HOURS	\$23 1
5 HOURS	\$25 1

PREMIUM SELECT

Spirits:

- Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Bulleit Bourbon, Jameson Irish Whisky, Chivas Regal Blended Scotch, Pelegrino Silver Tequila, Amaretto, Full Bar Mixers and Garnish

Choose Three House Wines & One Champagne:

- Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Merlot, Cabernet Sauvignon | Mezza Di Mezzacorona

Choose Two House Beers & Two Craft Beers:

- Bud Light, Coors Light, Yuengling, Blue Moon | Round Town Lager, Leinenkugel Seasonal or Original, Sun King Weemac, Angry Orchard Cider (GF)

Non-Alcoholic:

- Coke, Diet Coke, Sprite & Bottled Water

3 HOURS	\$24 1
4 HOURS	\$26 1
5 HOURS	\$28 1

WINE PAIRING

Enhance your dining experience by allowing our highly qualified chef and beverage manager to custom select one red and one white wine to pair perfectly with your dinner options.

WINE **\$19 | per bottle**
serves 6 people

CHAMPAGNE **\$21 | per bottle**
serves 5 people

UNDER 21

- Coke
- Diet Coke
- Sprite
- Bottled Water

\$5 | 1

Specialty menus available (no additional charge). Chef May will design your menu for your budget.

All Packages Include Disposable China, Flatware & Glassware

Additional fees: 20% administrative fee | 9% sales tax

Labor included (additional labor fees may be added if applicable)

Cash Bar Packages



Package includes a selection of House Wines, House Beers, Spirits & Soft Drinks
All Cash & Consumption Bars are Subject to a \$150.00 Set-up Fee, per bar

HANDCRAFTED COCKTAIL	\$9
PREMIUM SELECT MIXED DRINK	\$8
PREMIUM MIXED DRINK	\$7
WINE (GLASS)	\$6
DOMESTIC BEER (BOTTLE)	\$5
CRAFT BEER	\$6
SODA	\$2
BOTTLED WATER	\$2

MINIMUM SALES

\$500 Minimum Sales	50 attendees
\$750 Minimum Sales	75 attendees
\$1000 Minimum Sales	100 attendees
\$1250 Minimum Sales	125 attendees
\$1500 Minimum Sales	150 attendees
\$1750 Minimum Sales	175 attendees
\$2000 Minimum Sales	200 attendees

BAR FEES

Bartender	\$20 per hour
1 Bartender	50 🍹

Specialty product available upon request for an additional charge. Additional beer & wine may be added to each package for an additional charge. Bar product, pricing & availability subject to change.

Specialty menus available (no additional charge). Chef May will design your menu for your budget.

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Labor included (additional labor fees may be added if applicable)

Audio Visual



AVL connections is our audio-visual provider.

AVL connections has outfitted Bullseye Event Center with the highest quality of all audio visual options.

A technician is required for the duration of every event to operate the sound and lights.

Additional tech labor is charged at \$50 per man hour.

BASE INCLUSIONS

Operation Can Lights & House Sound System	\$150
Operation of Video Boards (North Wall), Can Lights & House Sound System	\$500
Zoning Volume Control & Microphone Needs	
8hrs. of onsite Technician Labor	

TECHNICAL ENHANCEMENTS

LIGHTS

Uplights	\$25 each
Gobo	\$150

LED COLUMNS

4K LED Columns	\$400
• <i>Video Capabilities Included</i> <i>Use as lighting or video</i>	

SOUND

DJ Patch Fee	\$100
Band Patch Fee	\$100
Additional Wireless Mic	\$95
Additional Speakers	\$75

VIDEO

Flat Screen Monitors	\$150
• 55"	
Projectors w/ Screens	\$1200

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Labor included (*additional labor fees may be added if applicable*)

Building Rental



JANUARY – APRIL

Friday	\$3,000
Saturday	\$5,000
Sunday	\$2,000
Weekdays	\$2,000

MAY – OCTOBER

Friday	\$4,500
Saturday	\$6,500
Sunday	\$3,500
Weekdays	\$2,250

NOVEMBER – DECEMBER

Friday	\$4,000
Saturday	\$5,500
Sunday	\$3,000
Weekdays	\$2,500

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Additional fees: 20% administrative fee | 9% sales tax
Labor included (*additional labor fees may be added if applicable*)