




THE
HONEYWELL
HOUSE
CATERING GUIDE

720 North Wabash Street
Wabash, Indiana 46992
Phone (260) 563-2326
Fax (260) 569-1012
www.honeywellhouse.org



PASTRIES & SWEETS

Brownies.	\$13.95 dozen
Cookies.	\$13.95 dozen
Assorted Danish.	\$16.95 dozen
Lemon Bars.	\$15.95 dozen
Assorted Muffins.	\$17.95 dozen
Mini Cheesecake Tarts.	\$42.95 - 25 pieces

PARTY TRAYS

(Trays serve 25)

Cheeseball 1.5 lb. served with crackers.	\$23.95
Gourmet Cheese Tray.	\$63.95
Fresh Fruit Display.	\$48.95
Vegetable & Dip Tray.	\$39.95

FANCY FAVORITES

(25 pieces)

Stuffed Mushrooms.	\$34.95
Baked Brie with Raspberry wrapped in puff pastry with Crustini.	\$59.00
Meatballs - BBQ, Swedish or Sweet & Sour.	\$25.95
Mini Quiche.	\$30.95
Italian Brushetta	\$35.00
Stuffed Cherry Tomatoes.	\$35.00
Bacon Wrapped Scallops.	\$75.95
Spanakopita.	\$53.95
Shrimp Cocktail.	Market Price

HOT ENTRÉES

Plated hot entrees include a choice of soup or salad, choice of starch and one vegetable, ice tea, hot tea, coffee and water.

CHICKEN

1. Chicken Piccata
Served with caper butter sauce \$15.95
2. Chicken Marsala. \$15.95
3. Chicken Breast \$17.95
Stuffed with spinach, wrapped in philo,
and served with supreme sauce
4. Chicken Cordon Bleu. \$15.95
5. Chicken Pot Pie. \$11.95
Includes salad and beverage only

PORK

6. Roast Loin of Pork \$14.95
Served with currant sauce
7. Roast Loin of Pork \$17.95
Wrapped in bacon and served with Dijon sauce
8. Ham Loaf \$12.95
Served with pineapple sauce

BEEF

9. Beef Wellington Market price
A six-ounce filet topped with mushroom duxell, wrapped
in puff pastry and served with bordelaise sauce
10. Filet Mignon. Market price
A six-ounce filet served with béarnaise or bordelaise sauce
11. Sliced Beef Tenderloin Market price
Served with béarnaise with bordelaise sauce

PASTA & SEAFOOD

12. Poached Salmon Filet Market price
Served with citrus salsa
13. Homemade Lasagna. \$13.95

LAMB & VEAL

14. Rack of Lamb \$48.95
Seared and encrusted with Dijon mustard and garlic
rosemary bread crumbs. Then roasted to medium rare
and served with a red wine pan sauce.
13. Osso Buco. \$47.95
Veal shank braised with white wine and stock. Served with
onions, celery, tomatoes, carrots, and garlic. Accompanied by
your choice of saffron rice, creamy polenta, or mashed potatoes.

COLD ENTRÉES & SALADS

Cold entrees include sweet bread & butter, iced tea, hot tea, coffee and water.

1. Chicken or Tuna Salad Fruit Plate.. . . . \$10.95
A generous portion of chicken or tuna salad accompanied by fresh
melon, pineapple, grapes, berries, sweet pickles, hardboiled egg, and
sweet bread tea sandwiches
2. Grilled Chicken Caesar.. . . . \$10.95
A generous portion of grilled chicken tops a bed of fresh Romaine
lettuce tossed with homemade croutons and classic Caesar dressing

FAMILY-STYLE DINING

Enjoy a traditional family dinner for groups of 10-16 in Mrs. Honeywell's elegantly appointed dining room.

Crown Roast of Pork

\$625 - Serves 16

An elegant crown roast of pork consisting of approximately 20 chops. Accompanied by 1 salad choice, 2 vegetable choices, and 2 starch choices (see page 4 for options.) Also includes dessert, rolls, butter, coffee, iced tea, and hot tea.

Roasted Turkey Dinner

\$37.95 per person

Whole roasted turkey that can be carved in the kitchen or presented whole for guests to carve at the table. Accompanied by whipped potatoes, sausage stuffing, maple glazed sweet potatoes, cranberry relish, and 1 choice of vegetable (see page 4 for options). Also includes dessert, rolls, butter, coffee, iced tea, and hot tea.

Skillet Fried Chicken Dinner

\$28.95 per person

A breast and thigh per person. Accompanied by 2 vegetable choices and 2 starch choices (see page 4 for options). Also includes dessert, rolls, butter, coffee, iced tea, and hot tea.

Honey Glazed Ham

\$26.95 per person

Delicious honey glazed spiral sliced ham accompanied by 2 vegetable choices and 2 starch choices (see page 4 for options). Also includes dessert, rolls, butter, coffee, iced tea, and hot tea.

SOUP

Wisconsin Cheese Soup
Chicken Velvet Soup
Cream of Broccoli Soup
Tomato Artichoke Soup
Purée of Butternut Squash Soup (seasonal)

SALAD

Honeywell House Salad
Romaine lettuce and baby greens, sweet cranberries, pecans, and feta cheese, tossed with our signature balsamic vinaigrette

Spinach Salad
served with mandarin oranges, sliced red onion and raspberry vinaigrette

Caesar Salad
Romaine lettuce tossed with homemade croutons and our own house-made Caesar dressing

Spinach Salad
with hot bacon dressing

STARCH

Roasted Red Skin Potatoes
Whipped Garlic Red Skin Potatoes
Whipped Potatoes
Duchess Potatoes
Rice Pilaf
Twice Baked Potato (\$1.50 additional)

VEGETABLES

Green Beans Almandine
Green Beans with Bacon & Onions
Green Bean Casserole
Glazed Carrots
Medley of Fresh Vegetables
Steamed Broccoli
Buttered Peas with Dill
Sautéed Brussel Sprouts
Asparagus (\$1.50 additional)

BREAKFAST AND BRUNCH

Breakfast and brunch include fresh fruit, sweet bread, butter, coffee, hot tea, and orange juice.

1. French toast, scrambled eggs, and bacon or sausage. . . . \$9.75
2. Scrambled eggs, toast, and bacon or sausage. \$9.00
3. Sausage Soufflé \$9.00
*Mild sausage, cheese, herbs, and spices
combine in this crowd pleasing favorite*
4. Quiche; vegetarian, or with ham or bacon. \$10.00

TEA PARTIES

1. Watercress sandwiches \$24.95 25 pieces
2. Chicken salad sandwiches \$24.95 25 pieces
3. Tuna salad sandwiches \$24.95 25 pieces
4. Egg salad sandwiches. \$24.95 25 pieces
5. Cucumber sandwiches. \$24.95 25 pieces
6. Fresh Fruit display \$45.95 serves 25
7. Dipped strawberries \$30.95 25 pieces
8. Chocolate truffles \$42.95 25 pieces
9. Assorted cookie tray \$13.95 dozen
10. Lemon bars \$15.95 dozen
11. Brownies \$13.95 dozen
12. Hot tea \$15.00 gallon (16 cups)
13. Coffee \$17.00 gallon (16 cups)

DESSERTS

CHEESECAKE *made in house*

Plain.	\$4.95
Served with fresh fruit	\$5.25
Chocolate cheesecake w/ raspberry sauce.	\$5.25
Pumpkin cheesecake w/ caramel sauce.	\$5.25

ICE CREAM AND SHERBET

Assorted flavors, served in our famous praline shell	\$4.75
Ice cream with chocolate sauce . .	\$2.00

CAKES AND DESSERTS

Strawberry shortcake (seasonal). .	\$5.25
Flourless chocolate cake.	\$5.25
Bread pudding with hard sauce. .	\$4.95
Carrot layer cake.	\$3.95
Chocolate layer cake.	\$3.95
Crème brûlée.	\$5.00

FRESHLY BAKED PIES

The Honeywell House is pleased to offer any variety you like. Rather than list them all, please specify the type you want.

Fruit.	\$4.00
Cream.	\$4.25
A la mode	add \$1.00

WHOLE CAKES & PIES

Chocolate Layer Cake 9"	\$24.00
Carrot Layer Cake 9"	\$24.00
N.Y. Cheesecake	\$30.00
Chocolate Cheesecake	\$32.00
Pumpkin Cheesecake	\$32.00
Flourless Chocolate Cake	\$30.00
Fruit Pie	\$13.00
Cream Pie	\$14.00

BEVERAGES

Coffee by the gallon (16 cups)	\$17.00 gallon -16 cups
Hot tea	\$15.00 gallon
Iced tea	\$15.00 gallon
Lemonade.	\$15.00 gallon
Punch.	\$18.00 gallon
Soft drinks.	\$1.75 per can
Assorted juices	\$1.75 per bottle
Bottled water.	\$1.50 per bottle
Hot chocolate by the gallon.	\$18.00 gallon

LIBATIONS

Beer domestic bottles	\$4.00
Beer imported bottles.	\$5.00
Beer hosted keg domestic beer.	\$250.00 approx. 150 cups
Cocktails house brands	from \$5.00
Cocktails premium liquors	from \$7.00
Wine - glass.	\$5.00
Wine - Bottle.	\$22.00
Moscatto D'Asti bottle	\$28.00
Champagne bottle.	\$25.00
Non-alcoholic champagne bottle.	\$12.00
Chandon champagne bottle.	\$50.00

Full bar & bartender \$50.00

*Expecting a long line at the bar?
Add another bartender for \$50!*

Full bars available for 25+ guests. Cash bar
or hosted bar available - \$100 minimum.

DEPOSITS & BILLING

A month before your event, we'll estimate your total bill and ask that you pay 50% at that time. The balance will be due the week of your event. If you are a business and would like to be billed, just let us know and we'll seek approval from our Accounting Department. (Invoices are due upon receipt.) All prices subject to change.

ESTIMATED AND GUARANTEED COUNTS

We'll need an estimated guest count two weeks before your event, and a final count **five days before**. The final number you call in is the number you'll be charged for, even if fewer guests attend. If you have more guests than your final count, we can't promise there will be food available for those additional guests.

FOOD & BEVERAGE

We aren't able to allow food or drink to be brought into the house by customers or their guests, with the exception of a cake, mints, and nuts. Our license requires all other food, beverages, and alcohol to be supplied and prepared on site. We are also not able to allow those items to be taken with you after your event. Minors will not be served alcohol, and we reserve the right to refuse alcohol service to any guest.

Two weeks before your event, we will need to finalize your catering details. (Changes can still be made after the two-week cutoff, but we might have to charge an additional service fee.) This catering guide is just that... a guide. If you have something special in mind, just ask. If you're not exactly sure what you want, our event planners and chef are happy to help.

INDOOR WEDDINGS

The living room will accommodate a maximum of 45 guests for a wedding ceremony. The cost is \$200 set-up fee and \$50 rental fee for two hours.

ROOM RENTAL

There is a \$50 per hour rental fee added to the bill for all events held at the House. Guests have use of the all common rooms on the main floor and the terrace.

CANCELLATIONS

If you need to cancel and it is 30 days or more before your event, we can give you a full refund. If it's 14-30 days before, we can give you a 50% refund. We aren't able to offer refunds for events that are cancelled less than two weeks out.

DECORATIONS/ CENTERPIECES

Fresh floral centerpieces of our choosing can be rented from the house at a cost of \$15 per table. Guests may not take rented arrangements at the conclusion of their event. Guests are also welcome to provide their own.

OVERNIGHT ACCOMMODATIONS

The Honeywell House offers overnight accommodations. We have five bedrooms. One of the rooms has a private bath, and four rooms share two baths. The house can comfortably accommodate up to ten guests. There is also an elevator for guests and luggage. Room Rates are \$120 for single occupancy and \$130 for double occupancy.

MAXIMUM OCCUPANCY

The Honeywell House maximum occupancy is 50 people inside and 200 outdoors.

TOURS

Contact the Honeywell Center Box Office at 260.563.1102 x 1 to schedule a tour.

GRATUITY AND TAX

All catering services are charged an 18% service charge and 7% state sales tax. Guest rooms are subject to a 5% innkeeper's tax. If you're tax exempt, just send us your tax exempt certificate for our files and you're all set. (Most food purchases aren't subject to this tax exemption, however.)