



HONEYWELL HOSPITALITY

Honeywell Foundation Catering Guide

APPETIZERS

Classics

(Trays serve 50)

Snack Mix

\$18.95

Tortilla Chips & Salsa

\$25.95

Hot Spinach Artichoke Dip

Served with crackers \$65.95

Cheeseball, Cheese, & Cracker Display

*Assorted cheese cubes, slices,
cheeseball, and crackers \$65.95*

Deli Sandwiches

*Served on silver dollar buns.
Choice of tuna salad, chicken salad,
shaved ham or shaved turkey. \$75.95*

Vegetable & Dip Display

\$78.95

Fruit Display

\$88.95

Mediterranean Display

*Hummus, pita chips, grilled cold vegetables,
and a variety of pickled olives. \$59.95*

Favorites

(50 pieces)

Meatballs

BBQ, Swedish, or sweet & sour. \$49.95

Southwest Egg Rolls with Chicken

\$49.95

Italian Bruschetta

\$59.95

Mini Quiche

\$61.95

Stuffed Mushroom Caps

Spinach or cheddar-bacon. \$69.95

Sweet Gorgonzola Crustini

\$75.95

Chicken Satay Sticks

Served with peanut sauce. \$95.95

Jumbo Shrimp Cocktail

\$99.95

Pot Stickers

Spice vegetable and pork. \$59.95

Spanakopitas

Spinach and feta cheese in a filo pastry. \$59.95

Caprese Skewers

\$69.95

Pretzel Wrapped Pigs in a Blanket

Served with honey mustard sauce. \$89.95

Asparagus & Cheese Filo Pastries

\$99.95

Tenderloin Crustini

Topped with horseradish and cream cheese. \$99.95

BREAK SERVICE

Breakfast Buffet

\$9.95 per guest (20 guest minimum)

Choose one: scrambled eggs, fritata, French toast, or quiche (bacon and ham or spinach and cheese)

Choose one: bacon or sausage

Choose one: hashbrowns, potatoes O'Brien, or home fries

Choose one: mini croissants or assorted breakfast bread

Add a fruit bowl, muffins/sweet breads, or grapefruit for an additional \$2 per guest.

Breakfast Break

\$6.95 per guest (15 guest minimum)

Otis Spunkmeyer assorted muffins, fresh-baked Danish, sliced breakfast bread, mini croissants, bagels, butter, jams, and jellies

Yogurt Parfait Bar

\$5.95 per guest (15 guest minimum)

Vanilla yogurt, granola, and fresh mixed berry selections

Snacks

Pick 3 - \$5.95 per guest | Pick 4 - \$6.95 per guest

(15 guest minimum)

Healthy Break:

Otis Spunkmeyer assorted muffins

Freshly baked Danish

Sliced breakfast bread

Mini croissants with butter, jams, & jellies

Bagels and cream cheese

Salty Break:

Jumbo pretzels with cheese

Chips and salsa

Popcorn

Sweet Break:

Cookies

Brownies

Assorted candy bars

Lemon bars

German chocolate bars

PLATED ENTREES

Plated entrées include tossed green salad with house vinaigrette, choice of one starch and one vegetable, freshly baked roll, iced tea, coffee, and water. Selections on page 4.

Poultry

Roast Turkey

Served with herb gravy. \$9.95

Country Fried Chicken

Home-style bone-in deep fried chicken breast and leg. \$13.95

Caprese Chicken

Chicken breast pan-seared with olive oil and garlic then baked with roasted cherry tomatoes and a layer of mozzarella cheese. Once baked, the chicken is topped with balsamic vinaigrette and fresh basil. \$15.95

Smothered Chicken

Pan-fried chicken breast baked with Muenster cheese and served with cream-based mushroom and sherry wine reduction. \$15.95

Tuscan Garlic Chicken

Seasoned chicken breast cooked until golden brown and topped with sautéed red peppers, spinach, cream sauce, and grated parmesan cheese. \$15.95

Chicken & Shrimp Scampi

Tender grilled chicken breast topped with shrimp sautéed in garlic and butter. \$16.95

Chicken Oscar

Chicken breast grilled and topped with fresh crab meat and hollandaise sauce. \$16.95

Chicken Rockefeller

Pan seared chicken breast topped with spinach duxelle, drizzled with pernod, bacon and mozzarella cheese then topped with hollandaise sauce. \$15.95

Chicken Saltimbocca

Grilled chicken breast topped with prosciutto, provolone cheese, and sage cream sauce. \$15.95

Chicken Marsala

Grilled chicken breast cooked with Spanish red wine sauce and mushrooms. \$13.95

Beef

Beef Stroganoff

Served over noodles. \$10.95

Salisbury Steak

Tender beef patty smothered with onions and rich mushroom sauce. \$11.95

Sirloin Tips

A 6 oz. portion of beef sirloin tips sautéed with mushrooms and red onions and served with bordelaise. Served over egg noodles or mashed potatoes. (Minimum order of 20) \$13.95

Steak au Pivore

New York Strip covered with coarsely ground pepper, broiled and topped with bordelaise sauce. Steaks will be cooked medium unless otherwise requested. 10 oz. \$19.95

Prime Rib

*Lightly seasoned, slow roasted, and served with au jus and creamy horseradish sauce. (Minimum 30 people)
10 oz. \$20.95 | 12 oz. \$25.95*

Duet Plate

5 ounce filet mignon and 5 ounce chicken of your choice (steaks will be cooked medium unless otherwise requested) \$29.95

Filet Mignon

6 oz. \$26.95 | 8 oz. \$34.95

Pork

Root Beer & Maple Glazed Country Ham

\$10.95

Peppered Bacon Wrapped Pork Loin

Served with mustard demi glace. \$14.95

Pork Tenderloin

7 ounce tenderloin served with blackberry sauce. \$16.95

Pork Chop

Grilled pork chop topped with dijon mustard sauce. \$16.95

Seafood

Rainbow Trout

Mustard pretzel-wrapped and hand crusted. \$14.95

Grilled Swordfish

Topped with red pepper and mango salsa. \$14.95

Blackened Mahi Mahi

\$14.95

Grilled Salmon

8 ounce fresh char-grilled Alaskan wild caught salmon topped with tangy dill lemon sauce. \$16.95

PLATED ENTREES

Plated Entrée Side Selections

Caesar salad available for an additional \$1 per guest.

STARCH

Parmesan Roasted Potatoes
Roasted Red Skin Potatoes with Rosemary
Buttered Garlic Red Skin Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Roasted Sweet Potatoes
Quinoa Pilaf

VEGETABLES

Asparagus (\$.50 additional per person)
Buttered Corn
Cauliflower
Glazed Carrots
Green Beans Almandine
Green Beans with Bacon & Onion
Green Bean Casserole
Seasonal Fresh Vegetables
Steamed Broccoli

Add a Carving Station

Available to pair with any buffet for 50 guests or more

Black Pepper Roast Beef

Served with horseradish sauce. Add \$4 per guest

Prime Rib

Served with horseradish sauce. Add \$6 per guest

Root Beer & Maple Glazed Country Ham

Add \$4 per guest

Herb Crusted Pork Loin

Served with dijon mustard sauce. Add \$4 per guest

Cajun Roasted Turkey

Served with herb gravy. Add \$4 per guest

Tenderloin of Beef

Market price

New Zealand Rack of Lamb

Served with fresh mint sauce. Market price

BUFFETS

Create-Your-Own

Buffets are available for a minimum of 30 guests.

Classic Buffet

Your choice of one each: salad, entree, starch, and vegetable. Served with freshly baked dinner rolls, iced tea, coffee, and water. \$13.95

ENTREES

Honey Glazed Baked Ham
Chicken Marsala
Roast Turkey

SALADS

Coleslaw
Pasta Salad
Potato Salad
Tossed Salad
Broccoli Salad (substitute for \$1)
Fruit Salad (substitute for \$1)
Caesar Salad (substitute for \$1)

STARCHES

Scalloped Potatoes
Buttered Garlic Red Skin Potatoes
Garlic Mashed Red Skin Potatoes
Rice Pilaf
Sweet Potatoes

VEGETABLES

Buttered Corn
Green Beans with Bacon & Onion
Cauliflower

Signature Buffet

1 entree - \$15.95
2 entrees - \$17.95
3 entrees - \$19.95

Your choice of entree(s), one salad, one vegetable, and two starches. Served with freshly baked dinner rolls, iced tea, coffee, and water. Additional starch or vegetable for \$1 more per guest.

ENTREES

Beef Stroganoff
Breaded Tilapia
Caprese Chicken
Chicken Gloria
Chicken Parmesan
Country Fried Chicken
Honey Glazed Baked Ham
Northern Italian Chicken
Pepper Steak with Rice
Roast Pork Loin
Roast Turkey with Gravy
Salisbury Steak
Sliced Roast Beef
Spanish Chicken
Tuscan Garlic Chicken
Vegetable Lasagna

See side selections on next page for salad, vegetable, and starch options

BUFFETS

Buffet Side Selections

SALADS

Broccoli Salad
Caesar Salad
Coleslaw
Cottage Cheese
Fruit Salad
Marinated Cucumber & Red Onion Salad
Pasta Salad
Potato Salad
Tossed Salad

VEGETABLES

Brussels Sprouts with Bacon
Buttered Corn
Buttered Peas
Glazed Carrots
Green Beans Almandine
Green Bean Casserole
Green Beans with Bacon and Onion
Steamed Broccoli
Vegetable Medley

STARCH

Scalloped Potatoes
Buttered Garlic Red Skin Potatoes
Roasted Red Skin Potatoes
Whipped Red Skin Potatoes
Rice Pilaf

Specialty Buffets

Salad Bar

*Mixed greens, Romaine lettuce, blackened chicken strips, ham strips, assorted dressing, breadsticks, and two soups. Garnishments include: mushrooms, tomatoes, onions, cheese, grapefruit segments, cranberries, cucumber, and pecans. \$14.95
Add flank steak for \$2.*

Pasta Buffet

Choice of two pastas (penne, spaghetti, cheese tortellini, or fettuccine) plus: alfredo sauce, marinara sauce, diced grilled chicken, meatballs, sliced Italian sausage, sautéed peppers and onions, steamed broccoli, and sautéed mushrooms. Served with tossed salad, assorted dressings, breadsticks, iced tea, coffee, and water. \$14.95

Deli Buffet

Features choice of shaved meats or salad (choose from baked ham, turkey breast, roast beef, chicken salad, egg salad, and tuna salad), assorted breads and rolls, soup du jour, potato chips, tossed salad with assorted dressings, condiments, assorted cookie tray, iced tea, coffee, and water.

*1 meat/salad..... \$10.95
2 meats/salads..... \$12.95
3 meats/salads..... \$14.95*

Taco Salad Buffet

Tortilla chips, shredded lettuce, choice of two meats (choose from Cuban spiced pulled pork, shredded fajita seasoned chicken, and seasoned ground beef), salsa, shredded cheese, diced tomatoes, chopped onions, black olives, and sour cream. Served with iced tea, coffee, and water. \$11.95

Indoor Cookout

Choose two: hamburgers, pulled pork sandwiches, hot dogs, or BBQ chicken breast. Choose two: coleslaw, potato salad, pasta salad, potato chips, or tossed salad with assorted dressings. Choose one: baked beans or country green beans. Served with buns, toppings, iced tea, coffee, and water. \$11.95

OTHER OPTIONS

Salads, Sandwiches, & Wraps

Available to be served on plates or in to-go boxes. Served with iced tea and water.

Chicken Salad

*Served on your choice of bread or a wrap
with potato chips and a pickle. \$8.95*

BLT Turkey

*Served on your choice of bread or a wrap
with potato chips and a pickle. \$8.95*

Roasted Turkey

*Thinly sliced roasted turkey served on your
choice of bread or a wrap and topped with
Swiss cheese. Served with potato chips
and a pickle. \$8.95*

Sliced Smoked Ham

*Shaved smoked ham on your choice of bread
or a wrap, topped with Swiss cheese.
Served with chips and a pickle. \$8.95*

Chef Salad

\$10.95

Grilled Chicken Caesar Salad

*Tender Romaine lettuce tossed with garlic
croutons, classic Caesar dressing, grilled chicken,
and shredded parmesan cheese. \$10.95*

DESSERTS

Plated Desserts

Assorted Cheesecake	\$4.95
Cookies	<i>Dozen</i> \$9.95
Gourmet Brownies	<i>Dozen</i> \$13.95
Tiramisu	\$4.95
Key Lime Pie	\$4.95
Flourless Chocolate Cake	\$4.95
Carrot Cake	\$4.95
Black Tie Chocolate Cake	\$6.95
Freshly Baked Pie	\$3.95
<i>Variety of strawberry rhubarb, peach, fruits of the forest, blueberry, apple, cherry, sugar cream, and pumpkin</i>	
Freshly Baked Sugar-Free Pie	\$3.95

Sundae Bar

Vanilla ice cream, caramel, hot fudge, nuts, crushed oreos, and whipped cream. \$4.95 (minimum 25 guests)

Assorted Pastries

Petit fours, mini eclairs, dessert bars, and cream puffs. \$5.95 (minimum 25 guests)

Cookie Jar

Assorted cookies, brownies, and Rice Krispie treats. \$5.95 (minimum 25 guests)

BEVERAGES

Bottled Water

\$1.50 each

Canned Soft Drinks

\$1.75 each

Assorted Bottled Juice

\$1.75 each

Hot Tea

\$1.75 tea bag | \$2.25 with honey and lemon

Iced Tea

\$15 gallon

Red Punch

Includes punch bowl and cups. \$15 gallon

Pink Lemonade

\$15 gallon

Coffee

Regular and decaf. \$17 gallon

Golden Punch

Includes punch bowl and cups. \$18 gallon

Libations

Beer

Domestic bottles \$4

Imported bottles \$5

Hosted keg (domestic - approx. 150 cups) \$250

Cocktails

House brands from \$5

Call liquors from \$6

Premium liquors from \$7

Top shelf from \$8

House Wine

White zinfandel, chardonnay, merlot, cabernet sauvignon, pino grigio (others available on request) \$5 glass, \$22 bottle

Moscato

\$28 bottle

Champagne

\$25 bottle

Non-Alcoholic Champagne

\$12 bottle

Full Bar & Bartender

Full bars are available for 25+ guests.

Cash bar or hosted bar (\$150 minimum).

Full bar \$50

Additional bartender \$50

POLICIES

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 two weeks before your event. (Invoices are due upon receipt.) All prices subject to change.

Food & Beverage

We are not able to allow food or drink to be brought into the Center by the customer or their guests. Our license requires all other food, beverages, and alcohol to be supplied and prepared on site. We are also not able to allow 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.

Please refer to the catering policies listed in your contract for additional guidelines. This catering guide is just that... a guide. If you have something else in mind, please ask! If you're not exactly sure what you would like, our event planners and executive chef are very creative and will be happy to help!

Estimated & Guaranteed Counts

Please refer to the policy listed in your contract.

Cancellations

All event deposits are non-refundable. Please refer to the policy listed in your contract.

Tax & Gratuity

All catering services are charged an 20% service charge and 7% state sales tax. If you're tax exempt, please send your tax exempt certificate for our files and you're all set! (Please note: most food purchases are not subject to this tax exemption.)

Linens

We offer high-quality linen tablecloths and napkins. A variety of colors are available - just ask your event planner.



HONEYWELL
HOSPITALITY

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