



# RICK'S CAFE BOATYARD

PRIVATE DINING & EVENTS

# PLATED DINNER PACKAGES

**SERVED WITH SOFT DRINKS, LEMONADE, FRESH BREWED ICED TEA & DINNER ROLLS**

**FINAL ENTREE COUNTS DUE 14 DAYS PRIOR TO EVENT**

## **STARTER: (PRESELECT 1)**

Mixed Greens Salad

Chef's Caesar Salad

Walnut Pear Salad

## **MAIN: (PRESELECT 3)**

### **TIER 1 | \$35 PER PERSON**

Asparagus & Mushroom Penne

Cheese Filled Tortellini Primavera

Cajun Catfish with Shrimp Etouffee

Parmesan Crusted Orange Roughy

Chicken Piccata

Chicken Marsala

Mesquite Grilled Pork Chop

9 oz. Prime Sirloin

### **TIER 2 | \$45 PER PERSON**

Venetian Chicken

Atlantic Salmon Roulades

Grilled Salmon with Tropical Salsa

Jumbo Diver's Sea Scallops

5 oz. Lobster Tail

8 oz. Filet Mignon

### **TIER 3 | \$50 PER PERSON**

12 oz. Ribeye

14 oz. New York Strip

6 oz. Filet Mignon & Grilled Salmon

6 oz. Filet Mignon & Chicken Marsala

4 oz. Creole Crab Filet

**PRICES DO NOT INCLUDE BANQUET CHARGE, SALES TAX, OR GRATUITY FOR THE WAITSTAFF**



# DINNER BUFFET PACKAGES

20 PERSON MINIMUM | SERVED WITH SOFT DRINKS, LEMONADE, FRESH BREWED ICED TEA & DINNER ROLLS

## SALADS

### (PRESELECT 1)

Mixed Greens Salad  
Chef's Caesar Salad  
Walnut Pear Salad  
Fresh Fruit Salad

## SIDES

### (PRESELECT 3)

Broccoli and Cauliflower Au Gratin  
California Vegetable Blend  
French Cut Green Beans Almondine  
Indiana Sweet Corn Souffle  
Roasted Root Vegetables  
Sun-dried Tomato Rice  
Greek Pasta Salad

## ENTREES

(PRESELECT 1 | \$35 PER PERSON)  
(PRESELECT 2 | \$45 PER PERSON)  
(PRESELECT 3 | \$55 PER PERSON)

Cheese Filled Tortellini Primavera  
Penne Roma  
Rosemary Lemon Chicken  
Parmesan Crusted Orange Roughy  
Cajun Catfish with Shrimp Etouffee  
Grilled Salmon with Tropical Salsa  
Atlantic Salmon Roulades  
Jumbo Diver's Sea Scallops  
Chicken Piccata  
Chicken Marsala  
Roasted Pork Tenderloin  
Grilled Sirloin with Zinfandel Sauce  
Smoked Beef Brisket  
Horseradish Crusted Prime Rib

## DESSERTS

(PRESELECT 3 | +\$7 PER PERSON)

Famous Key lime Pie  
New York Cheesecake  
Raspberry White Chocolate Cheesecake  
Chocolate Mousse Cake  
Traditional Tiramisu  
Chef's Carrot Cake  
Italian Mixed Berry Torte  
Bananas Foster Cake  
Peanut Butter and Chocolate Cake

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# COCKTAIL RECEPTION PACKAGES

20 PERSON MINIMUM | SERVED WITH SOFT DRINKS, LEMONADE & FRESH BREWED ICED TEA

## TIER 1 | \$25 PER PERSON

Bruschetta with Crostini  
Domestic & Imported Cheese Tray  
Premium Shrimp Cocktail\*  
Mini Maryland Crab Cakes\*  
Choice of BBQ or Italian Meatballs\*

## TIER 2 | \$33 PER PERSON

Bruschetta with Crostini  
Domestic & Imported Cheese Tray  
Vegetable Platter with Ranch  
Premium Shrimp Cocktail\*  
Mini Maryland Crab Cakes\*  
Choice of BBQ or Italian Meatballs\*  
Chicken Cordon Bleu Bites\*

## TIER 3 | \$41 PER PERSON

Bruschetta with Crostini  
Domestic & Imported Cheese Tray  
Vegetable Platter with Ranch  
Antipasto Platter  
Premium Shrimp Cocktail\*  
Mini Maryland Crab Cakes\*  
Choice of BBQ or Italian Meatballs\*  
Chicken Cordon Bleu Bites\*  
Beef & Vegetable Skewers

**\*ITEMS AVAILABLE FOR BUTLER PASSING +\$2 PER PERSON**

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# SIGNATURE CORPORATE PACKAGES

SERVED WITH SOFT DRINKS, LEMONADE, FRESH BREWED ICED TEA & DINNER ROLLS

AVAILABLE SUNDAY-THURSDAY FOR GROUPS UP TO 35

## TIER 1 | \$45 PER PERSON

### STARTER: (PRESELECT 1)

New England Seafood Chowder  
Mixed Greens Salad  
Chef's Caesar Salad

### MAIN: (PRESELECT 3)

Teriyaki Grilled Chicken  
North Carolina Rainbow Trout  
Tortellini Primavera  
Mesquite Grilled Pork Chop  
9 oz. Prime Sirloin

### DESSERT: (PRESELECT 1)

Famous Key Lime Pie  
Chocolate Mousse Cake

## TIER 2 | \$58 PER PERSON

### STARTER: (PRESELECT 2)

New England Seafood Chowder  
Mixed Greens Salad  
Chef's Caesar Salad

### MAIN: (PRESELECT 4)

Teriyaki Grilled Chicken  
Atlantic Salmon Roulades  
Tortellini Primavera  
8 oz. Filet Mignon  
Pan Seared Duck Breast  
Jumbo Diver's Sea Scallops

### DESSERT: (PRESELECT 2)

Famous Key Lime Pie  
Chocolate Mousse Cake  
Chef's Cheesecake

## TIER 3 | \$70 PER PERSON

### STARTER: (PRESELECT 2)

New England Seafood Chowder  
Mixed Greens Salad  
Chef's Caesar Salad  
Half Wedge of Iceberg

### MAIN: (PRESELECT 4)

Teriyaki Grilled Chicken  
Atlantic Salmon Roulades  
Florida Red Grouper  
8 oz. Filet Mignon  
Pan Seared Duck Breast  
Jumbo Diver's Sea Scallops  
Two 5 oz. Lobster Tails

### DESSERT: (PRESELECT 2)

Famous Key Lime Pie  
Chocolate Mousse Cake  
Chef's Cheesecake

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# A LA CARTE SELECTIONS

**A DELICIOUS WAY TO START YOUR EVENING!**

## **HOT HORS D'OEUVRES**

**(100 PIECES)**

Mini Maryland Crab Cakes | \$400

BBQ or Italian Meatballs | \$150

Chicken Cordon Bleu Bites | \$250

Lobster Spring Rolls | \$400

Veggie Spring Rolls | \$200

Spanakopita | \$225

Oysters Rockefeller | \$450

Crab Stuffed Mushrooms | \$350

Bacon Wrapped Scallops | \$400

Teriyaki Chicken Skewers | \$250

Teriyaki Beef Skewers | \$325

Mini Baked Potatoes | \$200

*Choose From:  
Sour Cream & Chives  
Broccoli Cheddar  
Loaded*

## **CHILLED HORS D'OEUVRES**

**(100 PIECES)**

Premium Shrimp Cocktail | \$300

Oysters on the Half Shell | \$400

Bruschetta with Crostini | \$200

Mini Croissant Sandwiches | \$300

## **PLATTERS & TRAYS**

**SERVES 50/100**

Domestic & Imported Cheese | \$150/\$285

Chef's Choice Antipasto | \$150/\$285

Vegetables with Ranch | \$100/\$185

Seasonal Fruit | \$125/\$235

Smoked Salmon Display | \$200/\$385

## **CARVING STATIONS**

**CARVER FEE INCLUDED**

Black Oak Smoked Ham | \$340, serves 50

Oven Roasted Turkey | \$240, serves 25

Roasted Round of Beef | \$340, serves 50

Roasted Pork Tenderloin | \$240, serves 35

Horseradish Crusted Prime Rib | \$500, serves 30

## **SNACKS & DIPS**

Mixed Nuts | \$16 per pound

Dry Snack Mix | \$12 per pound

**SERVES 50**

Rico's Dip | \$125

Baked Spinach & Artichoke Dip | \$150

Chilled Spinach & Artichoke Dip | \$150

Chips, Salsa and Guacamole | \$125

Creole Shrimp Dip | \$200

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# BEVERAGE MENU

**PACKAGE PRICING FOR 4 HOURS OF EVENT TIME. ADDITIONAL CHARGE FOR ADDED TIME.**

## **BEER & WINE BAR | \$25 PER PERSON**

### **FEATURED WINES:**

Moscato, Sauvignon Blanc,  
Chardonnay, Pinot Noir, Merlot,  
Cabernet Sauvignon

### **FEATURED BEERS:**

Bud Light, Budweiser, Miller Lite,  
Coors Light, Michelob Ultra, Corona  
Extra, Heineken, Stella Artois, Goose  
Island 312, Daredevil Liftoff

## **FULL BAR | \$35 PER PERSON**

**INCLUDES ALL FEATURED WINES AND  
BEERS**

### **FEATURED SPIRITS:**

Maker's Mark, Jack Daniel's, Crown  
Royal, Johnnie Walker Black, Tito's,  
Absolut, Captain Morgan, Malibu  
Coconut Rum, Bacardi, Bombay  
Sapphire, Patron

## **A LA CARTE OPTIONS**

Domestic Keg | \$300

Import Keg | \$350

Craft Keg | \$400

Wine by the bottle | Starting at \$35

Signature Cocktail | \$300, serves 50

Bloody Mary Bar | \$300, serves 50

Mimosa Bar | \$250, serves 50

Champagne Toast | \$3/person

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# BREAKFAST & BRUNCH PACKAGES

AVAILABLE 8AM-12PM | SERVED WITH SOFT DRINKS, LEMONADE & FRESH BREWED ICED TEA

## CONTINENTAL BREAKFAST

**\$10 PER PERSON**

Fresh Brewed Coffee  
Assorted Juices  
Seasonal Fruit Tray  
Chef's Pastries

## BREAKFAST BUFFET

**\$15 PER PERSON**

Fresh Brewed Coffee  
Assorted Juices  
Seasonal Fruit Tray  
Chef's Pastries  
Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Brunch Potatoes

## BOATYARD BRUNCH

**\$25 PER PERSON**

Fresh Brewed Coffee  
Assorted Juices  
Seasonal Fruit Tray  
Chef's Pastries  
Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Brunch Potatoes  
Biscuits & Sausage Gravy  
Mixed Greens Salad  
Rosemary Lemon Chicken  
Add Grilled Salmon + **\$6 PER PERSON**  
Add Grilled Shrimp + **\$5 PER PERSON**

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# LUNCH PACKAGES

AVAILABLE 11AM-2PM MONDAY-FRIDAY | SERVED WITH SOFT DRINKS, LEMONADE & FRESH BREWED ICED TEA

## PLATED | \$25 PER PERSON

### STARTER: (PRESELECT 1)

New England Seafood Chowder  
Mixed Greens Salad

### MAIN: (PRESELECT 3)

Teriyaki Grilled Chicken Breast  
Atlantic Salmon Roulade  
Tortellina Primavera  
9 oz. Prime Sirloin  
Mesquite Grilled Pork Chop  
Cajun Mahi Mahi

## BUFFET ENTREES

(PRESELECT 1 | \$25 PER PERSON)  
(PRESELECT 2 | \$30 PER PERSON)

Roasted Pork Tenderloin  
Teriyaki Grilled Chicken  
Rosemary Lemon Chicken Breast  
Cheese Filled Tortellini Primavera  
Atlantic Salmon Roulades  
Smoked BBQ Pulled Pork  
Blackened Chicken & Penne Pasta  
Parmesan Crusted Orange Roughy  
Mesquite Grilled Pork Chops  
Carved Round of Beef

## BUFFET SIDES

(PRESELECT 2)

Broccoli and Cauliflower Au Gratin  
California Vegetable Blend  
Fresh Cut Green Beans  
Indiana Sweet Corn Souffle  
Roasted Root Vegetables  
Sun-dried Tomato Rice  
Greek Pasta Salad

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# PRIVATE DINING ROOMS

ROOM RENTAL FEES AND FOOD & BEVERAGE MINIMUMS  
VARY BASED ON SPACE AND DATE.

## THE IMPERIAL ROOM

**SEATING CAPACITY 125-150**

Elevated above our main dining room, this space comes equipped with a built-in bar, private patio overlooking the beautiful Eagle Creek Reservoir, and private restroom. The perfect space for weddings and large corporate events.

**COCKTAIL RECEPTION CAPACITY 175**



## THE REGAL ROOM

**SEATING CAPACITY 40-50**

This completely enclosed room is excellent for everything from business meetings to more intimate affairs that require ultimate privacy.

**COCKTAIL RECEPTION CAPACITY 60**



## THE VIP DECK

**SEATING CAPACITY 30-40**

This space offers a one of a kind atmosphere for a rehearsal dinner or small corporate or social event. Enjoy outdoor dining, live music every evening, and stunning views of the marina and sunset.

**COCKTAIL RECEPTION CAPACITY 50**



RICK'S CAFE  
**BOATYARD**  
  
INDIANAPOLIS

Our vision is to provide each of our clients with a unique and custom experience through our focus on exceptional cuisine and service. We provide a skilled, detail-oriented team who beautifully executes every request. It's our mission to create your seamless special day, so you can enjoy the moments that count!

