

indy fresh CATERING



FRESH FLAVOR

Scratch-Made Food,
Every Single Day

LOCAL HEART

Locally Sourced Food
and Ingredients

DIVERSE MENUS

Delicious Variety at an
Affordable Price

indy fresh

CATERING

Thank you for considering Indy Fresh Catering for your next special occasion. It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you.

Whether you are hosting an intimate gathering or a large affair, Indy Fresh has the perfect menu for any budget.

We are dedicated to ensuring you culinary experience is everything you dreamed of and more. We know you have many questions and are excited to provide the answers. We encourage you to let us know if there is additional information we may provide that will you as you plan your perfect event!

Best Wishes,

Toby Nunley, Owner
Indy Fresh Catering





Amenities and Services

OPTIONAL SERVICES AND AMENITIES

BAR SERVICE • \$40 PER HOUR

WAITSTAFF • \$40 PER HOUR, PER WAITER

CAKE CUTTING • \$1 PER PERSON

CLEAR PLASTIC TABLE AND FLATWARE • INCLUDED WITH ALL OUR
PACKAGES

UPGRADED FAUX PLASTIC CHINA • \$2.25 PER PERSON

Appetizers

TRADITIONAL STARTERS

prices are per serving

CAPRESE SKEWERS | \$3

Cherry Tomatoes, Marinated Fresh Mozzarella & Fresh Basil, Skewered and Drizzled with Balsamic & Extra Virgin Olive Oil - 1.5 per serving (VEG)

BACON WRAPPED MEATBALLS WITH SMOKEY TOMATO JAM | \$3.50

Cherry Tomatoes, Marinated Fresh Mozzarella & Fresh Basil Skewered and Drizzled with Balsamic & Extra Virgin Olive Oil - 1.5 per serving (DF)

OVEN-ROASTED SPICY MEATBALLS | \$4

Beef Meatballs in a Spicy Arabiatta or Roasted Garlic Cream Sauce served with Roasted Bread - 1.5 per serving (DF)

BAKED GOAT CHEESE | \$3

Goat Cheese Sourced from Paramount School of Excellence, Baked with House-Made Garden-Tomato Sauce, Served with Grilled Ciabatta Bread - 2 per serving (VEG)

JUMBO SMOKED CHICKEN WINGS | \$3

Our Jumbo Smoked Chicken Wings with house rub or hot BBQ, served with your choice of two sauces, Buffalo, Texas Style Sweet or Carolina Mustard - 2 per person

SEASONAL FRESH-CUT FRUIT | \$3

A Selection of Fresh, Seasonal Fruit Served with Cinnamon-Sugar Greek Yogurt Dip

CRUDITE & PICKLES | \$4

A Selection of Fresh-Cut Seasonal Vegetables, House-Pickled Vegetables, Olives & Roasted Garlic, Served with Hummus & Ranch Dressing



Appetizers

ELEVATED STARTERS

prices are per serving

BACON WRAPPED DATES STUFFED WITH GOAT CHEESE WITH SMOKEY TOMATO JAM | \$4

Slow Smoked Dates stuffed with Local Goat Cheese and Wrapped in Bacon - 2 per person

CHICKEN SATAY WITH SWEET CHILI SAUCE | \$4

Chicken Bread Skewered and served with Chef's Sweet Chilli Sauce - 2 per person

GRILLED ARTICHOKE & FENNEL DIP | \$4.50

Seared Artichoke Hearts, Fennel & Dill, Baked in Warm Ricotta Cheese and Served with Grilled Ciabatta Bread - 4 oz per person (VEG)

PEPPERONATA & CREAMY CANNELLINI BEAN DIP | \$4.50

Mashed Cannellini Beans, Roasted Garlic, Extra Virgin Olive Oil, Rosemary & Peppers Served with Grilled Ciabatta Bread - 4oz per person (VEG)



Boards



CHARCUTERIE AND CHEESE BOARDS

prices are per serving

DOMESTIC CHEESE BOARD | \$3

Assorted Domestic and Cubed Cheeses

ARTISINAL CHEESE BOARD | \$7

Assorted Artisinal Soft and Hard Cheeses

CHEF'S CHARCUTERIE BOARD | \$11

A Selection of Locally Sourced Charcuterie including Calabrese Chili Salumi Volpi Cacciatore Salumi & La Quercia Heritage Breed American Prosciutto

CHEF'S CHARCUTERIE and CHEESE BOARD | \$12

A Selection of Locally Sourced Charcuterie and Artisinal Cheese, Served with Dried Fruits, Nuts, Pickles, Grainy Mustard, Smoked Tomato Jam & Crackers



Mexican

SPECIALTY BARS

prices are per person

MARGARITO'S MEXICAN WEDDING FIESTA TACO BAR | \$15

Seasoned Ground Beef & Chicken, Spanish Rice, Black Beans Cheese Onions, Sour Cream, Lettuce, Pico de Gallo, Salsa Tortilla Chips, Guacamole, Queso, Corn & Flour Tortillas
Great for Vegetarians and Gluten Free, Vegan Substitutions Available

MARGARITO'S MEXICAN WEDDING FIESTA SOUTHWEST FAJITA BAR | \$17

Fajita Beef & Chicken, Spanish Rice, Black Beans Cheese, Sautéed Peppers & Onions, Sour Cream & Guacamole, Queso, Tortilla Chips, a Variety of Salsa & Flour Tortillas

MARGARITO'S MEXICAN WEDDING FIESTA ENCHILADA BAR | \$16

Includes Two Enchiladas Per Person
Ground Beef Rojo, Chicken Verde or Cheese Rojo
Cilantro Rice, Black Beans, Lettuce, Sour Cream Pico de Gallo, Guacamole, Queso, Salsa & Tortilla Chips

ADDITIONS

CHIPS AND SALSA | \$1.50 PER SERVING

CHIPS AND QUESO | \$2 PER SERVING

CHIPS AND GUACAMOLE | \$2.50 PER SERVING

ENCHILADAS - CHICKEN VERDE | \$35

Per Pan - Serves 5. Ten Shredded Chicken Enchiladas Topped with Verde Sauce

ENCHILADAS - GROUND BEEF ROJO | \$35

Per Pan - Serves 5. Ten Seasoned Ground Beef Enchiladas
Covered with Rojo Sauce & Cheese

ENCHILADAS - CHEESE ROJO | \$30

Per Pan - Serves 5. Ten Cheesy Enchiladas Topped with Rojo Sauce & Cheese

The Essentials

SPECIALTY BUFFETS

prices are per person



BBQ and GRILL.

\$14, ONE ENTRÉE, TWO SIDES

\$19, TWO ENTRÉES, THREE SIDES

ENTRÉE OPTIONS

Pulled Smoked Pork (GF), Pulled Smoked Chicken (GF)
Veri Veri Chicken Teriyaki, Caribbean Tilapia, Smoked Meatloaf
Quartered Smoked Chicken, BBQ Pulled Jackfruit (VEG)

SIDE OPTIONS

Garlic Mashed Potatoes (GF), Macaroni & Cheese, Pasta Salad
German Potato Salad (GF), Cucumber-Tomato Salad (GF)
Smoked Green Beans and Bacon (GF), Steamed Vegetables (GF)
Baked Beans with Bacon (GF), Scalloped Corn Casserole

ITALIAN

\$14, ONE ENTRÉE

\$19, TWO ENTRÉES

ENTRÉE OPTIONS

Chicken Piccata, Marinated Chicken Breast (GF)
Fresh Herb and Parmesan Meatballs, Italian Sausage Peppers and Onions (GF)
Chicken Parmesan, Chicken Marsala (GF), Roasted Red Pepper Cream Chicken
Grilled Tilapia in Lemon Caper Sauce, Smoked Pork Loin

Italian Grilled Vegetables (VEG)

PASTA OPTIONS - PICK 1

Penne, Fettuccine, Cavatappi, Penne (GF - Add \$1), Zucchini Noodles (Add \$1)

SAUCE OPTIONS - PICK 2

Garden Tomato (GF), Vodka Cream, Lemon Caper, Roasted Garlic Cream

The Essentials

SPECIALTY BUFFETS

prices are per person

CHEF'S FAVORITES

\$15, ONE ENTRÉE, TWO SIDES

\$20, TWO ENTRÉES, THREE SIDES

ENTRÉE OPTIONS

Marinated Chicken Breast,

Chicken Marsala (GF),

Chicken Piccata

Roasted Red Pepper Cream Chicken,

Smoked Meatloaf

Grilled Tilapia in Lemon Caper Sauce,

Quartered Smoked Chicken

Veri Veri Chicken Teriyaki,

Herb & Lemon Roasted Chicken (GF)

Smoked Pork Loin, Caribbean Grilled Chicken (GF)

Korean BBQ Short Ribs (Market)

Italian Grilled Vegetables (VEG)

SIDE OPTIONS

Garlic Mashed Potatoes (GF),

Macaroni & Cheese, Rice Pasta Salad,

Rice Pilaf with Carrots and Parsley (GF),

Pasta Salad

3 Bean Salad, Cucumber-Tomato Salad (GF)

Smoked Green Beans and Bacon (GF)

Steamed Vegetables (GF)

Hoisin Glazed Carrots (GF)

Chef's Seasonal Vegetables (GF)



Desserts

SCRATCH MADE DESSERTS

prices are per serving

GHIRARDELLI BROWNIES | \$1

Decadent Double Chocolate Ghirardelli Brand Brownies Baked Fresh Daily

TOLL HOUSE CHOCOALTE CHIP COOKIES | \$1

The Toll House Recipe you Know and Love! Baked Fresh Daily

MEXICAN WEDDING COOKIES | \$1

Baked Fresh Daily

MINI ASSORTED PIES | \$2.50

Baked Fresh Daily



Beverages

NON-ALCHOLIC BEVERAGE SERVICE

SWEET TEA, UNSWEETENED ICED TEA & LEMONADE | \$2 PER PERSON

A Selection of Tea's and Lemonades served in our Glass Juice Dispensers

WATER BOTTLES | \$2 PER PERSON

Water bottles, 1.5 bottles per person

COKE PRODUCTS IN CANS | \$2 PER PERSON

A selection of coke products, 1.5 cans per person

COFFEE SERVICE | \$15 3/4 GALLON

Lavazza Coffee Regular & Decaf, Serves 12

FRESH SQUEEZED ORANGE JUICE | \$15 PER GALLON

House Made Freshly Squeezed Orange Juice, Serves 12-15



Details

STAFFING

Food Attendant 25\$/hr, Monday-Thursday only, includes disposable chafers, setup, maintaining the food, bussing and cleanup. Minimum 3 hr service.

Full service staffing 40\$/hr per server, includes buffet setup, maintenance, restocking, bussing and cleanup. Minimum of 3hr service to include 1hr for setup and 1 hr for tear down.

Plated Service 50\$/hr per server. One server per 10 people Includes bussing. Minimum 5 hrs service to include 1 hr for setup and 1hr for tear down.

Bartender, 40\$/hr per bartender. One bartender per 50 people. Minimum of 3 hr service to include 1hr for setup and 1 hr for tear down.

FEES

Delivery fees vary depending on location.

CONTRACT, DEPOSIT & GUARANTEES

A signed contract and 25% deposit is required to secure a date. For our Mobile Wood Fire Oven, a deposit of \$1250 is required to secure a date.

TASTINGS

We have monthly tastings at various venues for you to sample some of our most popular menu items. Please email us at info@indyfreshcatering.com to get on the guest list.

DIETARY RESTRICTIONS

Our Culinary Team can accommodate most anyone with food allergies and dietary restrictions. Please relay any dietary needs to our Catering Team.

TAX & SERVICE CHARGE

All Food & Beverage pricing is subject to 9% State Sales Tax and a minimum 15% gratuity.

Bar Service Charge of \$200, includes setup, 1 large cooler, wine chiller, ice, cups and cocktail napkins. We can only serve beer and wine and permits are the clients responsibility.

PRICING

All pricing is guaranteed for 90 days except for market price items.

Market price items are priced 10 days prior to an event. All prices in quotes are estimates based on current pricing.



indy fresh CATERING

Our kitchen is located just minutes from downtown Indianapolis, giving us the ability to serve all of your needs in central Indiana.

**ANDERSON • AVON • BLOOMINGTON • CARMEL • COLUMBUS
FISHERS • GREENFIELD • GREENWOOD • KOKOMO • LAFAYETTE
LEBANON • MUNCIE • NOBLESVILLE • PLAINFIELD • SHELBYVILLE
TERRE HAUTE • WESTFIELD • ZIONSVILLE**



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