



CUNNINGHAM®  
RESTAURANT GROUP

EVENT CENTER

**BUSINESS** *and* **SOCIAL**

CRGEVENTCENTER.COM | 317.204.7117

# CUNNINGHAM RESTAURANT GROUP'S EVENT CENTER

opened to bring Hendricks County and the greater Indianapolis communities a place to gather and dine.

With a passion for service, you and your guests receive the best of what Cunningham Restaurant Group's hospitality has to offer.

Book your event with the Cunningham Restaurant Group Event Center and create a memorable experience for your guests.

[CRGEVENTCENTER.COM](http://CRGEVENTCENTER.COM) | 317.204.7117

**The CRG Event Center** is a full-service catering venue with one main goal in mind, to exceed your expectations. Whether it is the most special of occasions or you are hosting a business lunch, we will strive to ensure that you and your guests, have the most memorable of experiences. Part of the Cunningham Restaurant Group, you can be confident that every aspect of your event will be handled with the greatest attention to detail. From our service standards to our skillful and artfully prepared food.

This brochure will serve as a guide for you in making great food and beverage selections for your guests. Please know that we will also work with you to customize your menu to meet any vision and budget. Furthermore, have a guest with special dietary needs or allergens? Our chefs are highly trained and will handle these requests with the upmost care and attention. We highly encourage hosts to communicate any of these requests to us in the initial stages of booking the event so that we may make the best accommodations possible.

## **VENUE FEES\***

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Weekdays 250 | Weeknights 750

Fridays 1500 | Saturdays 2500

All events will have a 22% service charge.

\*see Event Coordinator for additional information

**7500 SQUARE FOOT SPACE**

**SEATING FOR UP TO 300**

**STANDING ROOM FOR UP TO 800**

**FULL SERVICE PACKAGES**

# BREAKFAST

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## CONTINENTAL... \$10

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fresh fruit / fresh baked pastries and muffins / orange juice /  
fresh brewed coffee

## BUILD YOUR OWN BREAKFAST BUFFET... \$15

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INCLUDES ORANGE JUICE / FRESH BREWED COFFEE

### Eggs and Such (choose 1)

Scrambled Cage-Free Eggs **vg pwg**

Southwest Egg and Roasted Vegetable Frittata **vg pwg**

Quiche Lorraine

cage-free egg, cream, bacon, Gruyère, caramelized onion

Spanish Style Egg Strata

Yukon potato, brioche, chorizo, Manchego, peppers, onions, paprika butter

### Proteins (choose 1) +4 each extra

Crispy Bacon **pwg**

Maple Pork Sausage Links **pwg**

Crispy Country Ham **pwg**

Turkey Bacon **pwg**

Turkey Sausage Links **pwg**

"Soy" Sage Patty **vg**

### Breakfast Entrées (choose 1) +3 each extra

Cinnamon French Toast with Syrup and Whipped Butter **vg**

Buttermilk Pancakes with Syrup and Whipped Butter **vg**

Biscuits and Country Sausage Gravy

### Starches and Vegetables (choose 1) +2 each extra

Griddled Hash Browns **v pwg**

Home-Fries **v pwg**

Potatoes O'Brien **v pwg**

Roasted Vegetable Medley **v pwg**

## BREAKFAST ADDITIONS

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Assorted Bagels	4
assorted jam, whipped butter, whipped cream cheese	
Fresh baked breakfast basket	7
An assortment of fresh baked scones, Danish and muffins	
Fresh seasonal fruit display	6
brown sugar yogurt dip	
Yogurt	1
assorted flavors	
Build your own yogurt parfait <b>vg</b>	7
assorted yogurt, berries, house quinoa granola	
Oatmeal Bar <b>vg</b>	3
brown sugar, dried fruits, nut butter, milk	
Quinoa Granola <b>v</b>	3
Chia Pudding <b>v pwg</b>	3
assorted flavors	
Granola Bites	2
peanut butter-chocolate quinoa, white chocolate-cranberry flax seed	
Breakfast Burritos (served with salsa fresca)	30 p/dz
charred tortilla, cage-free eggs, bacon, pork or seitan sausage, peppers, onions, cheddar cheese	

## CRG LIVE

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Each chef attended station requires a 2-hour commitment.

Omelet Bar <b>pwg</b>	10
cage-free eggs, egg whites, ham, bacon, assorted fill-ins	
Waffle Bar <b>vg</b>	7
assorted toppings, whipped cream, syrup, whipped butter, compote	

# LUNCH OFFERINGS

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## SALAD BAR... \$13

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served with tea and lemonade

### Greens (choose 1) **v pwg**

mixed greens, torn romaine, baby spinach

### Toppings **v pwg**

tomato, cucumber, shredded carrots, peppers, red onion, mushrooms, olives

### Cheeses **vg pwg**

shredded cheddar, parmesan cheese

### Dry Toppings **vg**

croutons, sunflower seeds, raisins, goldfish crackers

### Dressings (choose two)

butter milk ranch **vg pwg**, caesar **vg pwg**, blue cheese **vg pwg**, cranberry poppyseed,

creamy honey mustard **vg pwg**, fat-free french **v pwg**, balsamic vinaigrette **v pwg**,

Italian vinaigrette **vg pwg**, orange chipotle vinaigrette **vg pwg**

### Proteins (choose two)

hardboiled eggs **vg pwg**, marinated and grilled tofu **v pwg**, quinoa **v pwg**, chickpeas **v pwg**,

black beans **v pwg**, smoked bacon **pwg**, smoked ham **pwg**, smoked turkey **pwg**, salami **pwg**,

pepperoni **pwg**

### Additional Protein Choices

grilled chicken - 5    grilled flank steak - 7    grilled shrimp - 9

## HOUSE-MADE SOUPS (CHOOSE 2)... \$6

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served with crackers and condiments.

hearty beef chili **pwg**, creamy white bean chicken chili, ham and corn chowder,

New England style clam chowder, ham and white bean, chicken tortilla **pwg**,

broccoli cheddar **vg**, minestrone **vg**, hearty vegetable **v pwg**, hearty black bean chili **v pwg**,

roasted tomato basil **v pwg**

\*please note that any of the following soup selections can be prepared without gluten

Available fresh baked bread bowl(s)...add \$5

# SANDWICHES & WRAP PLATTERS

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## DELI DISPLAY... \$20

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served with choice of two sides, assorted fresh baked cookies, tea and lemonade

Assortment of meats to include:

smoked ham, turkey, house roast beef **pwg**

Assortment of sliced cheeses to include:

cheddar, swiss, and provolone **vg pwg**

Accompaniments to include:

fresh lettuce, sliced tomato, red onion, pickles, mayo or Dijon mustard **vg pwg**

Breads to include:

sourdough, country wheat, marble rye **v**

## PRE-MADE SANDWICH PLATTER (CHOOSE 2)... \$22

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served with choice of two sides, assorted fresh baked cookies, tea and lemonade

Turkey Chipotle

smoked turkey, white cheddar, lettuce, tomato, chipotle mayo, sourdough

Club-Style

smoked turkey, smoked ham, greens, white cheddar, pepper-bacon, chipotle mayo, honey wheat

Italian Smoked Chicken

smoked mozzarella, tomato, shaved red onion, fresh basil, lettuce, rosemary mayo, focaccia

Smoked Ham & Swiss

Gruyère, pickle, lettuce, tomato, dijonnaise, sourdough

Muffuletta

mortadella, Cotto salami, capicola, provolone cheese, garlic and herbed olive salad, sesame bread

Roast Beef

brie cheese, tomato jam, caramelized onion, arugula, ciabatta

"TLAT" **v**

tofu "bacon", lettuce, avocado, tomato, cauliflower "mayo", ciabatta

## WRAP DISPLAY (CHOOSE 2)...\$22

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served with choice of two sides, assorted fresh baked cookies, tea and lemonade

### Turkey Chipotle

smoked turkey, white cheddar, lettuce, tomato, chipotle mayo, honey wheat wrap

### The Club

smoked turkey, smoked ham, smoked bacon, cheddar, Swiss, tomato, lettuce, choptle mayo, honey wheat wrap

### Cuban Inspired

shaved pork loin, smoked ham, Gruyère, pickle, lettuce, garlic aioli, yellow mustard, honey wheat wrap

### Chicken Caesar

grilled chicken, lettuce, parmesan, Caesar dressing, spinach wrap

### Buffalo Chicken

crispy buffalo chicken, cheddar, tomato, lettuce, buttermilk ranch, cheddar wrap

### Chicken Cheddar

grilled chicken, smoked bacon, cheddar, tomato, lettuce, jalapeño, honey-mustard, cheddar wrap

### Roast Beef

Gruyère, lettuce, tomato, shaved red onion, horseradish aioli, spinach wrap

### Falafel Wrap v

chickpea fritter, garlic humus, cucumber, tomato, lettuce, spinach wrap

## SIDES

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fresh fruit salad **v pwg**

kettle chips **v**

potato salad **vg pwg**

red pepper coleslaw **vg pwg**

Italian style macaroni salad **v**

creamy macaroni salad **vg**

broccoli salad **vg**

quinoa salad **v pwg**

garden salad - choice of one dressing **vg pwg**

grilled vegetables **v pwg**

# THEMED BUFFETS

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## CUCINA PASTA... \$21

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served with Caesar salad, focaccia breadsticks, tea and lemonade

### Choose Two Pastas

#### Truffled Gemelli **vg**

wild mushroom, spinach, roasted shallot and black truffle cream, shaved pecorino romano

#### Tortellini Forno **vg**

house marinara, roasted vegetables, grow basil pesto, mozzarella, shaved pecorino romano

#### Lasagna Bolognese

ricotta, Bolognese sauce, mozzarella, parmesan reggiano

#### Four Cheese Lasagna **vg**

house marinara, ricotta, parmesan reggiano, mozzarella, fontina, roasted vegetables

#### Cavatappi **vg**

rosemary goat cheese cream, fig jam, tomato confit, marcona almond

#### Grilled Shrimp & Grow Basil Pesto Linguini

tomato confit / shaved pecorino romano

#### Chicken Penne

grilled chicken, asiago garlic cream, roasted red peppers, spinach

#### Fettuccine Steak Gorgonzola

grilled flank steak, Gorgonzola cream, sun-dried tomato, spinach, balsamic reduction

6

2

3

### Accompanying Sides (choose 1)

grilled asparagus with charred lemon vinaigrette **vg pwg**

roasted garlic vegetables with grow basil pesto **vg pwg**

parmesan cauliflower gratin **vg**

grilled broccolini with roasted garlic vinaigrette **v pwg**

green beans with garlic and shallots **v pwg**

## CUCINA PIZZA... \$17

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served with Caesar or House salad, focaccia breadsticks, tea and lemonade

### Choose Two Pies

pepperoni, sausage, cheese, all the veggies

#### Signature Pies each selection +2

four cheese, margherita, chicken bacon club, fugazetta, formaggio wild mushroom & truffle cream, fig blue cheese & walnut with arugula

#### Dips (choose 1)

cheese, spicy cheese, marinara, blue cheese, ranch

## THE SMOKEHOUSE... \$18

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served with brioche buns, three sides, tea and lemonade

### Choose Two Meats

pulled pork, barbecue baby back ribs, pulled chicken, smoked sausage, smoked turkey, Bama-style chicken, beef brisket +3, bone-in beef short-rib +2

### Choose Two Sauce and Rub Options

#### Texas

scarlet red **v pwg**, smokey honey chipotle **vg pwg**, tango apple jalapeño **vg pwg**

#### Carolinas

grab a mop sauce, peach sorghum gold, "lion"ess sweet and spicy vinegar

#### Memphis (recommended for pork only)

hunk ah hunk ah burnin dry rub

### Sides

mac and cheese **vg**, ranch beans **v pwg**, potato salad **vg pwg**, coleslaw **vg pwg**, southern belle macaroni salad **vg**, broccoli salad **pwg**

## CANTINA... \$19

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served with southwest salad and avocado ranch, tortilla chips, tea and lemonade

### Choose Two Proteins

seasoned ground beef **pwg**, barbacoa style beef **pwg**, seasoned chicken **pwg**, pork carnitas **pwg**, southwest seitan **v**, seasoned tofu **v pwg**

### Choose Two Accompanying Sides

Spanish style rice **v pwg**, seasoned black beans **v pwg**, frijoles pintos with cotija **vg pwg**, Spanish style roasted vegetables **v pwg**

### Included Toppings

shredded lettuce **v pwg**, diced tomato **v pwg**, cilantro onions **v pwg**, jalapénos **v pwg**, shredded cheese **vg pwg**, sour cream **vg pwg**, salsa fresca **v pwg**, queso blanco +2 **vg pwg**, guacamole +2 **v pwg**

# CRG LIVE STATIONS

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Each chef attended station requires a 2-hour commitment.

## CUCINA PASTA... \$11

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served with garlic focaccia sticks, crushed red pepper, oregano and parmesan

### Choose Two Pastas **v**

penne, whole wheat penne, farfalle, cavatappi, spaghetti, whole wheat spaghetti, fettuccine, rotini, linguine

### Choose Two Sauces

marinara **v pwg**, Alfredo **vg**, roasted red pepper Alfredo **vg**, grow pesto cream **vg**, grow pesto **vg pwg**, white wine garlic cream **vg**, Gorgonzola Alfredo **vg**, Tillamook cheddar cheese sauce **vg**

### Choose Two Proteins

grilled chicken **pwg**, bacon **pwg**, smoked ham **pwg**, Italian sausage **pwg**, grilled flank steak +3 **pwg**, garlic shrimp +5 **pwg**, beyond Italian sausage +4 **v pwg**

### Toppings to Include **v pwg**

mushrooms, peppers, onions, olives, tomatoes, broccoli, spinach, peas

## WOK AROUND THE WORLD... \$18

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served with fried vegetable egg rolls and fortune cookies

### Choose Two Proteins

tamari ginger chicken **pwg** / bulgogi style beef +3 / garlic ginger shrimp +5 **pwg** / crispy chili tofu **v**

### Stir Fry Vegetables **v pwg**

snap peas, broccoli, onions, peppers, scallions, ginger, garlic, carrot, celery, napa cabbage, mushrooms

### Choose Two Sauces

tamari ginger garlic **v pwg**, Szechuan peppercorn **v pwg**, red curry coconut **v pwg**, teriyaki **v pwg**, bang-bang **vg pwg**, tamari peanut sauce **v pwg**

### Choose Two Accompanying Sides

steamed jasmine rice **v pwg**, egg fried rice **vg pwg**, rice noodles **v pwg**, soba noodles **v**, lo-mein noodles **vg**

## TAQUERIA... \$14

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served with tortilla chips, salsa and queso blanco

Tortilla (choose 2)

flour **v**, burrito **v**, corn tortilla **v pwg**

Choose Two Proteins

seasoned ground beef **pwg**, barbacoa style beef **pwg**, seasoned chicken **pwg**, pork carnitas **pwg**, al pastor style pork **pwg**, southwest seitan **v**, seasoned tofu **v pwg**, crisp pork belly +3, chipotle shrimp +5

Toppings to Include:

shredded cabbage **v pwg**, pickled onions **v pwg**, cilantro onions **v pwg**, cilantro **v pwg**, pickled jalapeños **v pwg**, charred corn **v pwg**, pico de gallo **v pwg**, queso fresco **vg pwg**, crema **vg pwg**, green piquante **v pwg**, guacamole +2 **v pwg**

# HORS D'OEUVRES

PRICED PER PERSON | 25 PIECE MINIMUM

## PASSED

Caprese Skewers <b>v pwg</b> tofu mockzarella, cherry tomato, balsamic reduction, basil pesto	3	Tenderloin Crostini bleu cheese mousse, cranberry jam, black-pepper candied pecan, fresh herbs	4
Chickpea Fritter <b>v pwg</b> cauliflower raita, curried pickle, smoked tomato chutney	3	Satay <b>pwg</b> Thai-style chicken, chili peanut sauce	3
Arancini <b>vg</b> goat cheese risotto croquette, smoked tomato jam, basil chip	3	Steak Sliders porcini crusted tenderloin, sweet onion jam, blackberry-basil mayo, brioche	5
Curried Chicken Salad Canape golden raisin compote, butter toasted brioche, fresh herb	3	Salmon Deviled Eggs <b>pwg</b> cage-free eggs, flying fish roe, house-cured salmon, fresh dill	5
Chicken "Club" Canape avocado mayo, tomato, bibb, pepper candied bacon, toasted brioche	3	Crab Cakes Dijon cream, charred poblano-corn relish, fresh herb salad	6
Pork Belly Bites <b>pwg</b> orange candied sweet potatoes, caramelized apple	3	Shrimp Cocktail <b>pwg</b> poached shrimp, cocktail sauce, lemon	5
Chicken Roulade <b>pwg</b> prosciutto, goat cheese, apricot jam	4	Coconut-Crusted Shrimp raspberry-chipotle sauce	6
Asian-Style Turkey Meatballs <b>pwg</b> red-curry coconut cream	4		

# HORS D'OEUVRES

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PRICED PER PERSON

## DISPLAYED

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Salsa Trio <b>v</b> charred corn & black bean, avocado, blistered tomato, chips	3
Triple Dip <b>vg</b> spinach artichoke dip, guacamole, roasted garlic hummus, grilled flatbread, crostini	5
Fruit & Vegetable Platter <b>vg pwg</b> avocado ranch dip, red pepper hummus, brown sugar yogurt dip	4
Salmon Lox egg, minced onion, capers, herbed cream cheese, crostini	6
Meat and Cheese Board assorted variety	6
House-Made Meatballs choice of marinara, barbecue, teriyaki	10
Shrimp Cocktail <b>pwg</b> poached shrimp, cocktail sauce, lemon	11
Chilled Seafood Display <b>pwg</b> shrimp cocktail, stone crab claws, oyster on the half shell, cocktail sauce, lemon, mignonette	Market Price

# DINNER PACKAGES

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## SIGNATURE PLATED PACKAGE

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SALAD + TWO ENTRÉES 29 / *person*

### SALAD COURSE

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House **vg pwg**

basil tomato, onion, sprouts, cheddar, mozzarella, sunflower seeds, cranberry-poppysseed dressing

Caesar **vg**

romaine, parmesan, house crouton, Caesar dressing

### ENTRÉE COURSE

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Napa Valley Chicken

pan seared chicken breast, roasted grape, spinach-mushroom brie cream

Stuffed Pork Medallions

date-golden raisin stuffing, bourbon-maple glaze

Smothered Chicken **pwg**

bacon, mushroom, honey mustard, cheddar, mozzarella

Grilled Salmon **pwg**

harissa honey butter glaze

Grilled Shrimp **pwg**

raspberry-chili glaze

Penne **vg**

asiago garlic cream, baby spinach, confit tomato, balsamic reduction

Filet Medallions **pwg**

cabernet espresso jus

Seared Tofu Scallops **v**

Yukon-potato-vegetable pave, charred corn, cauliflower, smoked tomato jam

### SIDES (CHOOSE TWO)

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Broccoli with Herb Butter **vg pwg**

Roasted Baby Carrots **v pwg**

Rice Pilaf **v pwg**

White Cheddar Au Gratin Potatoes **vg**

Garlic Mashed Potatoes **vg pwg**

Cauliflower Gratin **vg**

Green Beans **v pwg**

Roasted Baby Carrots **v pwg**

Grilled Asparagus **v pwg**

# DINNER PACKAGES

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## PREMIUM PLATED PACKAGE

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SALAD + TWO ENTRÉES 42 / *person*

### SALAD COURSE

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House **vg pwg**

basil tomato, onion, sprouts, cheddar, mozzarella, sunflower seeds, cranberry-poppysseed dressing

Caesar **vg**

romaine, parmesan, house crouton, Caesar dressing

Seven Field **vg pwg**

cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

Valencia **vg pwg**

mixed greens, avocado, Mandarin orange, Marcona almond, quinoa, red onion, goat cheese, white balsamic-orange vinaigrette

Caprese Salad **vg pwg**

greens, fresh mozzarella, tapenade tomato, balsamic reduction, basil dressing

### ENTRÉE COURSE

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Porcini Crusted Chicken **pwg**

roasted wild mushroom, pancetta, sherry cream

Pan Seared Salmon **pwg**

charred corn-edamame relish, peach beurre blanc

12 oz. Prime Rib **pwg**

herb roasted prime rib, au jus

6 oz. Filet Mignon **pwg**

herb butter

Stuffed Pork Medallions

date-golden raisin stuffing, bourbon maple glaze

Blackened Mahi-Mahi **pwg**

black bean cucumber salsa, cilantro crema

Penne **vg**

asiago garlic cream, baby spinach, confit tomato, balsamic reduction

Seared Tofu Scallops **v**

Yukon-potato-vegetable pave, charred corn, cauliflower, smoked tomato jam

### SIDES (CHOOSE TWO)

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Garlic Mashed Potatoes **vg pwg**

Broccoli with Herb Butter **vg pwg**

Rice Pilaf **v pwg**

Green Beans **v pwg**

Cauliflower Gratin **vg**

Grilled Asparagus **v pwg**

Roasted Brussels Sprouts **v pwg**

White Cheddar Au Gratin Potatoes **vg**

Roasted Baby Carrots **v pwg**

# DINNER PACKAGES

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## SIGNATURE BUFFET PACKAGE

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SALAD + ONE OR TWO ENTRÉES 32 / *person*

### SALAD COURSE

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House **vg pwg**

basil tomato, onion, sprouts, cheddar, mozzarella, sunflower seeds, cranberry-poppseed dressing

Caesar **vg**

romaine, parmesan, house crouton, Caesar dressing

Seven Field **vg pwg**

cranberry, spiced pecan, bleu cheese, blackberry-balsamic vinaigrette

### ENTRÉE COURSE

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Napa Valley Chicken

pan seared chicken breast, roasted grape, spinach-mushroom brie cream

Smothered Chicken **pwg**

bacon, mushroom, honey mustard, cheddar, mozzarella

Grilled Shrimp **pwg**

raspberry-chili glaze

Filet Medallions **pwg**

cabernet espresso jus

Stuffed Pork Medallions

date-golden raisin stuffing, bourbon-maple glaze

Grilled Salmon **pwg**

harissa honey butter glaze

Blackened Shrimp Pasta

sautéed spinach, peppers, broccoli, Cajun cream sauce

Penne **vg**

asiago garlic cream, baby spinach, confit tomato, balsamic reduction

### SIDES (CHOOSE TWO)

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Garlic & Fresh Herb Roasted

Red Potatoes **v pwg**

Cauliflower Gratin **vg**

Broccoli with Herb Butter **vg pwg**

Rice Pilaf **v pwg**

Garlic Mashed Potatoes **vg pwg**

Green Beans **v pwg**

Grilled Asparagus **vg pwg**

Roasted Baby Carrots **v pwg**

White Cheddar Au Gratin Potatoes **vg**

# ADDITIONAL OPTIONS

## LATE NIGHT SNACKS

*minimum of 25 guests, priced per person*

Mac & Cheese Bar cavatappi pasta, cheddar béchamel toppings: roasted mushroom, sautéed peppers & onions, broccoli, peas, bacon, goldfish crackers add: chicken +3   grilled steak +5	6	Soft Pretzels <b>vg</b> beer cheese, spicy mustard	4
Nacho Bar choice of chicken, pork, or beef served with tortilla chips toppings: black beans, queso, jalapeño, lettuce, pico, sour cream, guacamole	10	Wings (classic or pittsburg style) <b>Choose Two Sauce Options</b> classic buffalo, inferno, chipotle barbecue, Thai red curry, garlic ginger peppercorn, hunk ah hunk ah burnin dry rub	13 p/dz
Buttermilk Chicken Tenders house bbq sauce, ranch, ketchup	5		

Steamed Bao Buns choose one <b>beef bulgogi</b> chili macerated cucumber, house kimchi, cilantro aioli <b>Gunthrop Farms pork banh mi-style</b> chili macerated cucumber, carrot daikon slaw, cilantro aioli	4	<b>impossible bao v</b> no-"bulgogi" meatball, chili macerated cucumber, house kimchi, steamed bun, cilantro cauliflower "mayo"	
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## SNACKS

House-Made Kettle Chips choose two flavors: truffle parmesan herb <b>vg</b> , hickory barbecue <b>v</b> , lemon herb gremolata <b>v</b>			2
Mixed Nuts <b>v pwg</b> beer cheese, spicy mustard			3
Praline Candied Bacon <b>pwg</b> traditional southern fried chicken		with house bbq sauce	3
Orchard Bars cherry, apple, peach			13 p/dz
Trail Mix			14 p/lbs

**pwg - prepared without gluten | vg-vegetarian | v - vegan**

# DESSERTS

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## *priced per person*

Bread Pudding <b>vg</b>	3
white chocolate, cherry, bourbon sauce	
Carrot Cake with Cream Cheese Icing <b>vg</b>	4
Cheesecake <b>vg</b>	5
assorted seasonal	
Chocolate Terrine <b>vg</b>	6
Assorted Cookies	14 p/dz
chocolate chip, oatmeal raisin, white chocolate macadamia, sugar	
Chocolate Iced Brownies	16 p/dz
Cheesecake Bars	18 p/dz

# BEVERAGES

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Coffee	17 p/gal
Decaffeinated Coffee	17 p/gal
Iced Tea	10 p/gal
Lemonade	12 p/gal
Agua Fresca	19 p/gal
strawberry basil, cucumber lemon cilantro, melon trio, pineapple cilantro	

# FULL OPEN BAR

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INCLUDES GLASSWARE

## TIER ONE LIQUOR *27 / person*

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INCLUDES BEER AND WINE

Canadian Club Whiskey

Jim Beam Bourbon

Hangar 1 Vodka

Jose Cuervo Tequila

High Noon (assorted flavors)

Matusalem Rum

J & B Scotch

Svedka Gin

## TIER TWO LIQUOR *35 / person*

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INCLUDES BEER AND WINE

Bacardi Rum

Grey Goose Vodka

Bombay Sapphire Gin

High Noon (assorted flavors)

Crown Royal Whiskey

Jack Daniel's Bourbon

Dewar's Scotch

Jose Cuervo Traditional Tequila

## BEER & WINE *25 / person*

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### WINE

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Cabernet Sauvignon

Moscato

Chardonnay

Pinot Noir

### BEER (CHOOSE 4)

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Blue Moon

Stella Artois

Bud Light

Sun King Osiris

Budweiser

Sun King Wee Mac

Coors Light

Yuengling

Corona

Prices shown for five hours of open bar service. Additional charge for added time.



**PARKING AVAILABLE**

**TAILORED EVENT PLANNING**

**MINUTES FROM IND AIRPORT**

**HOTELS LOCATED ON SITE**

**OPERATED & CATERED EXCLUSIVELY  
BY CUNNINGHAM RESTAURANT GROUP**

**VIP MEMBERS EARN AND USE POINTS  
AT THE EVENT CENTER**