



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 and menu items selected from across all locations, 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.

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MENU ITEMS DERIVE from our Indianapolis locations including Charbonos, Boulder Creek and Stone Creek. Descriptions of menu items are subject to change as our menus grow. Our event team will work with you on the perfect menu for your guests. Please inform our team of any allergies.

PLANNING

- Dynamic package options available
- Experienced event planner
- Tailored service

VENUE FEES*

Weekdays 250 | Weeknights 750

Fridays 1500 | Saturdays 2500

All events will have a 22% service charge.

*see Event Coordinator for additional information

1600 SQUARE FOOT SPACE

SEATING FOR UP TO 300

STANDING ROOM FOR UP TO 800

FULL SERVICE PACKAGES

BREAKFAST PACKAGES

INCLUDES COFFEE AND ASSORTED JUICES

CONTINENTAL BREAKFAST BUFFET *13.95*

Assorted Danishes and Muffins

Assorted Bagels with Cream Cheese

Yogurt + Fresh Fruit

SIGNATURE BREAKFAST BUFFET *16.95*

Scrambled Eggs

Crispy Bacon

Sausage Links

Hash Browns

Assorted Bagels with Cream Cheese

Fresh Fruit

PREMIUM BREAKFAST BUFFET *19.95*

Yogurt + Fresh Fruit

Assorted Bagels with Cream Cheese

Assorted Danishes and Muffins

Strata (choose one):

- Mushroom, Spinach and Cheese
- Sausage and Cheese

Crispy Bacon

Hash Browns

COLD BUFFET LUNCH PACKAGES

INCLUDES TEA AND LEMONADE
SERVED WITH CHOICE OF TWO SIDES

DELI SANDWICHES *14.95*

Ham and Turkey Deli Meat

Assorted Breads

Condiments + Toppings

WRAP PLATTERS *15.95*

Chicken Caesar

chicken, parmesan, romaine, Caesar dressing, honey wheat tortilla

Club

ham, turkey, bacon, provolone, lettuce, tomato, red onion, dijon mayo, honey wheat tortilla

Chicken Cheddar

chicken, bacon, white rice, lettuce, cheese, tomato, honey mustard, jalapeño, cheddar tortilla

CROISSANTS *16.95*

Tuna Salad

Chicken Salad

Egg Salad

SIDES

Red Pepper Cole Slaw

Cottage Cheese

Fresh Fruit Salad

Potato Salad

Broccoli Salad

Chips

Pasta Salad

HOT BUFFET LUNCH PACKAGES

INCLUDES TEA AND LEMONADE
SERVED WITH CHOICE OF TWO SIDES

SMOKEHOUSE SANDWICH PACKAGE *15.95*

Pulled Barbeque Pork

Pulled Barbeque Chicken

BUILD YOUR OWN BURGER *18.95*

Burger

lettuce, tomato, onion, pickle, ketchup, mustard, bun

Cheese (*choose two*):

American, Swiss, white cheddar, gorgonzola

Sauce (*choose two*):

mayo, black pepper mayo, basil aioli, chipotle barbeque

SIDES (CHOOSE TWO)

Red Pepper Cole Slaw

Roasted Jalapeño Mac & Cheese

Baked Beans

Fresh Fruit Salad

Broccoli Salad

Pasta Salad

Cottage Cheese

Potato Salad

Chips

HOT BUFFET LUNCH PACKAGES

INCLUDES TEA AND LEMONADE

ITALIAN PACKAGE *17.95*

SERVED WITH ROLLS

Meat Lasagna

Veggie or Meat Pasta Rustica

Chicken Fettuccine Alfredo

Choice of Caesar or House Salad

NACHO / TACO BAR *15.95*

Flour Tortillas or Corn Tortillas, and Tortilla Chips

Chicken or Pork

Ground Beef

Black Beans and Rice

Toppings

white queso, pickled jalapeño, lettuce, pico, sour cream, guacamole



LUNCH BUFFET PACKAGES

INCLUDES TEA AND LEMONADE

SALAD 15.95

Choose one salad

Applewood Chicken Salad

spring greens, egg, applewood smoked bacon, spiced pecans, dried cranberry, bleu cheese, cranberry-poppseed dressing

Modern Greek Salad

romaine, ham, tomatoes, black olives, red onion, pepperoni, feta, hot peppers, basil vinaigrette dressing

Roasted Beet

arugula, red beet purée, goat cheese fritter, orange segments, balsamic

Mesh Salad

arugula, kale, mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

Stone Creek House Salad

iceberg, romaine, bruschetta tomato, alfalfa sprout, onion, sunflower seeds, choice of dressing



LUNCH BUFFET PACKAGES

INCLUDES TEA AND LEMONADE

SOUPS & SANDWICHES 14.95

Choose one soup and one sandwich

SOUPS

Chicken Tortilla Soup

Potato Leek Soup

Chicken White Bean Chili

SANDWICHES

Chicken Salad

lettuce, tomato, onion, wheat bread

Chicken Torta

tomato, guacamole, pickled jalapeño, poblano crema, plantain chips

BLTA

bacon, lettuce, tomato, guacamole, mayo, brioche bread

Short Rib Banh Mi

Asian barbeque sauce, cucumber, pickled carrot & daikon radish, spicy sauce, Thai basil, cilantro, baguette



HORS D'OEUVRES

DISPLAYED *3.00-5.00 / person*

Seasonal Fruit and Cheese Platter

Seasonal Vegetable Platter

red pepper hummus and naan

Meat and Cheese Board

assorted variety

Triple Dip

spinach artichoke dip, spicy quinoa hummus, guacamole,
tortilla chips, grilled flatbread

Spicy Garlic Shrimp

chili-garlic sauce, scallion, grilled french bread

PASSED *2.00-4.00 / person*

Prosciutto Wrapped Chicken

lemon-caper butter

Pulled Beef Short Rib

tomato jam, crostini

Fresh Mozzarella

herb focaccia crostini, basil &
chervil pesto, balsamic, olive oil

Brussels Sprouts Au Gratin

Gruyère, shallot, olive oil, sea
salt crostini, bacon

Ahi Tuna

sesame, napa slaw,
spicy sweet mustard,
horseradish cream,
pickled ginger, wasabi

Shrimp Cocktail

horseradish cocktail sauce,
lemon

Herbed Goat Cheese

naan bread,
marinated vegetables

Ceviche

shrimp, onion, scallion, radish,
tomato, citrus

Cauliflower

shishito verde, pepitas, amarillo
gastrique, fresno chili

Meatball

San Marzano tomato, basil pesto

Medjool Dates

tequila spiked chorizo, bacon,
peruvian pepper sauce

Gnocchi

San Marzano tomato, parmesan,
basil

DINNER PACKAGES

SIGNATURE PLATED PACKAGE

SALAD + ONE ENTRÉE 28.00 / *person*

SALAD + TWO ENTRÉES 31.00 / *person*

SALAD COURSE

House

basil tomato, onion, sprouts,
cheese, sunflower seeds,
choice of dressing

Sriracha Caesar

parmesan, house crouton,
sriracha drizzle

Seven Field

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

ENTRÉE COURSE

Roasted Chicken

lemon-cream sauce, crispy ham,
charred lemon

Smothered Chicken

bacon, mushroom, honey mustard,
cheddar, mozzarella

Chicken Italiano

mushroom, pancetta, marinara,
mozzarella

BBQ Meatloaf

housemade barbecue sauce

Blackened Mahi Mahi

black bean cucumber salsa,
cilantro crema

Horseradish Salmon

marinated mushroom,
roasted red pepper

Roasted Pork Chop

bourbon-maple glaze

10 oz. Sirloin

herb butter or
horseradish cream

SIDES (CHOOSE TWO)

Broccoli with

Lemon-Chive Butter

Dirty Wild Rice with Bacon

Garlic Mashed Potatoes

Green Beans with

Bacon and Onion

Parmesan Risotto

Roasted Asparagus

Roasted Baby Carrots

Roasted Brussels Sprouts

White Cheddar

Au Gratin Potatoes

DINNER PACKAGES

PREMIUM PLATED PACKAGE

SALAD + ONE ENTRÉE 37.00 / person | SALAD + COMBINATION ENTRÉE 39.00 / person

SALAD COURSE

House

basil tomato, onion, sprouts, cheese, sunflower seeds, choice of dressing

Sriracha Caesar

parmesan, house crouton, sriracha drizzle

Seven Field

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

Mesh

mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

ENTRÉE COURSE

Roasted Chicken

lemon-cream sauce, crispy ham, charred lemon

Roasted Pork Chop

bourbon-maple glaze

Orange Miso Salmon

ginger-soy sauce

12 oz. Prime Rib

herb roasted prime rib, au jus

Scallops

lemon beurre blanc

6 oz. Filet Mignon

herb butter

COMBINATION ENTRÉE COURSE

Blackened Mahi Mahi

black bean cucumber salsa, cilantro crema

Roasted Chicken

lemon-cream sauce, crispy ham, charred lemon

Orange Miso Salmon

ginger-soy sauce

Jumbo Shrimp

lemon-garlic

Filet Medallions

herb butter

SIDES (CHOOSE TWO)

Bleu Cheese Mashed Potatoes

Broccoli with Lemon-Chive Butter

Dirty Wild Rice with Bacon

Green Beans with Bacon and Onion

Lobster Risotto

Roasted Asparagus

Roasted Brussels Sprouts

White Cheddar Au Gratin Potatoes

DINNER PACKAGES

SIGNATURE BUFFET PACKAGE

SALAD + ONE OR TWO ENTRÉES *30.00 / person*

SALAD COURSE

House

basil tomato, onion, sprouts, cheese, sunflower seeds, choice of dressing

Sriracha Caesar

parmesan, house crouton, sriracha drizzle

Seven Field

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

Mesh

mesclun, walnut, quinoa, golden beet, goat cheese, tarragon vinaigrette

ENTRÉE COURSE

Roasted Chicken

lemon-cream sauce, crispy ham, charred lemon

Smothered Chicken

bacon, mushroom, honey mustard, cheddar, mozzarella

Orange Miso Salmon

ginger-soy sauce, leek, spinach, scallion

Chicken Italiano

mushroom, pancetta, marinara, mozzarella

12 oz. Prime Rib

herb roasted prime rib, au jus

Filet Beef Tips

mushroom-bourbon demi-glaze

Shrimp & Broccoli Penne

bruschetta tomato, garlic herb-white wine butter sauce

BBQ Meatloaf

housemade bbq

Spaghetti & Meatballs

beef & pork meatball, spaghetti, marinara, parmesan

Beef Short Ribs

mustard glaze

Roasted Pork Chop

bourbon-maple glaze

SIDES (CHOOSE TWO)

Broccoli with Lemon-Chive Butter

Dirty Wild Rice with Bacon

Green Beans with Bacon and Onion

Mashed Potatoes

Parmesan Risotto

Roasted Asparagus

Roasted Brussels Sprouts

Roasted Red Potatoes

FULL OPEN BAR

INCLUDES GLASSWARE

TIER ONE LIQUOR *26.00 / person*

INCLUDES BEER AND WINE

Canadian Club Whiskey	Jose Cuervo Tequila
Hangar 1 Vodka	Matusalem Rum
J & B Scotch	Pinnacle Gin
Jim Beam Bourbon	

TIER TWO LIQUOR *34.00 / person*

INCLUDES BEER AND WINE

Bacardi Rum	Grey Goose Vodka
Bombay Sapphire Gin	Jack Daniel's Bourbon
Crown Royal Whiskey	Maestro Dobel Tequila
Dewar's Scotch	

BEER & WINE *24.00 / person*

WINE

Cabernet Sauvignon	Moscato
Chardonnay	Pinot Noir

BEER (CHOOSE 4)

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.

ADDITIONAL OPTIONS

LATE NIGHT SNACKS *prices based on guest count*

Roasted Jalapeño Mac & Cheese
andouille sausage, shrimp, cavatappi pasta

Soft Pretzels
beer cheese, spicy mustard

Nacho Bar
choice of chicken, pork, or beef, tortilla chips,
toppings: black beans, queso, jalapeño, lettuce, pico,
sour cream, and guacamole

DESSERT *2.00-6.00 / person*

Bread Pudding
cranberry-golden raisin or peach-white chocolate

Carrot Cake with Cream Cheese Icing

Cheesecake
assorted seasonal

Chocolate Terrine

Salted Pretzel Brownie

Cookies
chocolate chip,
oatmeal-raisin,
or sugar





PARKING AVAILABLE

ALL INCLUSIVE PACKAGES

TAILORED EVENT PLANNING

MINUTES FROM IND AIRPORT

LOCATED NEAR SHUTTLE-SERVICE HOTELS

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

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