







Celebrate In Style

LET US MAKE YOUR MEETING OR EVENT MORE MEMORABLE

From intimate rooftop get-togethers, to grand celebrations of 500 guests, Sheraton Indianapolis City Centre is the ideal backdrop for your next event. With 18,000 square feet of event space, curated menus, and a renowned catering team, we ensure every detail is seamlessly executed. Plus, Starwood Preferred Guests Members earn SPG® points for future stays.





Continental Breakfast

CLASSIC

Seasonal Fruits and Berries
Muffins, Danish, Croissants, Butter and Fruit Preserves
Toaster Station with Assorted Bagels and Cream Cheese
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$23 per person

A HEALTHY START

Assorted Fruit Yogurts
Whole Bananas and Fresh Berries
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Whole Wheat English Muffins with Peanut Butter, Butter and
Assorted Preserves
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$25 per person

HEARTY CONTINENTAL

Whole Bananas and Fresh Berries
Fruit and Yogurt Parfaits with Dried Fruits and Granola
Assorted Cereals with Cold Milk
Oatmeal with Dried Fruit, Nuts and Brown Sugar
Assorted Breakfast Pastries
Blueberry, Banana Nut and Whole Grain Muffins
Toaster Station with Assorted Bagels and Cream Cheese
Butter and Assorted Preserves
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$26 per person



Plated Breakfast

ALL PLATED BREAKFASTS INCLUDE: ASSORTED PASTRIES AND BREAKFAST BREADS FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS

THE TRADITIONAL

Fluffy scrambled Eggs Breakfast Potatoes Choice of Pork Sausage Links or Applewood Smoked Bacon Strips \$25 per person

THE GREAT LAKES CLASSIC

Fluffy Scrambled Eggs Cheesy Breakfast Potatoes Silver Dollar Pancakes with Creamery Butter and Maple Syrup Choice of Pork Sausage Links or Applewood Smoked Bacon Strips \$28 per person

BRIOCHE FRENCH TOAST

Brioche French Toast with Pecans and Orange infused Maple Syrup Fluffy Scrambled Eggs Choice of Pork Sausage Links or Applewood Smoked Bacon Strips \$24 per person

VEGETARIAN

Roasted Vegetable Frittata Served with Grilled Asparagus \$20 per person



INDIANAPOLIS CITY CENTRE HOTEL

Breakfast Buffets

TRADITIONAL BUFFET

Scrambled Eggs

Applewood Smoked Bacon Strips & Pork Sausage Links

Breakfast Potatoes

Seasonal Fruits and Berries

Muffins, Danish, Croissants, Butter and Fruit Preserves

Toaster Station with Assorted Bagels and Cream Cheese

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$30 per person

INDIANA BREAKFAST BUFFET

Scrambled Eggs

Applewood Smoked Bacon Strips & Pork Sausage Links

Breakfast Potatoes

Cinnamon Glazed French Toast or Silver Dollar Pancakes with Maple Syrup

Seasonal Fruit and Berries

Assorted Fruit Yogurts

Freshly Baked Breakfast Breads including Muffins, Danish and Croissants

With Butter and Assorted Preserves

Assorted Dry Cereals with Cold Milk and Granola

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$30 per person

INDIANAPOLIS BREAKFAST BUFFET

Scrambled Eggs

Applewood Smoked Bacon Strips & Pork Sausage Links

Breakfast Potatoes

Buttermilk Biscuits with Country Sausage Gravy

Seasonal Fruits and Berries

Oatmeal with Brown Sugar, Dried Fruit, and Nuts

Assorted Breakfast Pastries, and Coffee Cakes

Toaster Station with Assorted Bagels, and Muffins with Butter,

Fruit Preserves and Cream Cheese

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$32 per person



Sheraton°

INDIANAPOLIS CITY CENTRE HOTEL

Breakfast Enhancements

THE FOLLOWING SELECTIONS MAY BE ADDED TO CREATE AN ORIGINAL AND PERSONALIZED BREAKFAST BUFFET OR BRUNCH. PRICED PER PERSON.

Scrambled Eggs \$3

Breakfast Burritos \$5

Country Brioche Cinnamon French Toast with Syrup \$4

Buttermilk Biscuit served with Country Sausage Gravy \$4

Silver Dollar Pancakes with Maple Syrup \$3

Breakfast Potatoes \$3

Pork Sausage links \$4

Applewood Bacon \$4

Corned Beef Hash \$4

Hot Oatmeal w/Toppings, Brown Sugar, Dried Fruit, and Nuts \$4

Homemade Grits \$3

Breakfast Station

AS AN ENHANCEMENT TO A CONTINENTAL OR BUFFET BREAKFAST ONLY. PRICED PER PERSON.

OMELET STATION

Egg White or Whole Egg Omelets with Diced Ham, Bacon, Sausage, Red and Green Bell Peppers, Jalapeños, Diced Tomatoes, Sliced Mushrooms, Chopped Onion, Salsa and Shredded Cheese \$7

WAFFLE STATION

Belgian Waffles served with Blueberries, Strawberries, Chocolate Chips, Whipped Cream, Butter and Warm Maple Syrup \$7

FRUIT SMOOTHIE BAR

Fruit Smoothies made with Mango, Peach, Strawberry, Banana, Blueberry, Pineapple, and Vanilla Yogurt, Skim or 2% Milk \$6

(One Uniformed Culinary Attendant Required per 50 Guests @ \$125 per Attendant)



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INDIANAPOLIS CITY CENTRE HOTEL

À la Carte Breakfast Items

Seasonal Whole Fresh Fruit \$36 per dozen
Assorted Fruit & Cream Cheese Danishes \$44 per dozen
Assorted Muffins \$44 per dozen
Flaky Croissants \$44 per dozen
Assorted Coffee Cakes and Cinnamon Rolls \$44 per dozen
Assorted Fresh Bagels with Cream Cheese and Preserves \$44 per dozen
Individually Boxed Cereals with Bananas, Skim or 2% Milk \$4 each
Assorted Multi Grain and Granola Bars \$3 each
Energy and Protein Bars \$4 each
Ham, Egg & Cheese Croissants \$7 each
Sausage, Egg & Cheese Biscuits \$7 each
Bacon, Egg & Cheese Bagel Sandwiches \$7 each

JUICES & BEVERAGES

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee \$75 per gallon Selection of Tazo® Teas \$55 per gallon Freshly Brewed Iced Tea \$60 per gallon Lemonade \$60 per gallon Assorted Bottled Fruit Juices \$5 each Assorted Coca Cola® Products \$5 each Bottled Waters \$5 each Whole, Skim or 2% Milk, or Chocolate Milk (one serving carton) \$4 each Red Bull® energy drinks \$6 each Vitamin Water \$6 each Hot Cocoa \$4 each

SWEET TREATS

White Chocolate Brownies and Blondies \$48 per dozen
Freshly Baked Jumbo Cookies: Chocolate Chip, Peanut Butter,
White Chocolate Chip, Oatmeal Raisin or Snickerdoodles \$59 per dozen
Assorted Cheesecake Squares \$59 per dozen
Lemon Bars \$49 per dozen

SALTY SNACKS

Pretzels or Chips with French Onion Dip \$5 per person
Warm Soft Jumbo Pretzels with Mustards & Nacho Cheese Sauce \$5 each
Freshly Popped Buttered Popcorn with assorted Seasoning Salts \$5 per person



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INDIANAPOLIS CITY CENTRE HOTEI

Morning/Mid/PM Breaks

ALL BREAKS WILL BE SERVED FOR ONE HOUR ONLY. PRICED PER PERSON, MINIMUM 25 GUESTS

RISE N SHINE

Fresh Whole Fruit
Assorted Muffins
Fruit Yogurt
Bottled Water
Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tazo® Teas
\$16

BREADS N SPREADS

Seasonal Fresh Fruit
Assorted Breakfast Breads with Fruit Preserves,
Cream Cheese & Butter
Bottled Water, Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tazo® Teas
\$15

FITNESS BREAK

Whole Fresh Fruit
Make-Your-Own Parfait Station: Vanilla Yogurt,
Dried Fruits and Granola
Fruit Smoothie Shots
Trail Mix, Power Bars, Granola Bars
Vitamin Water, Bottled Water,
Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tazo® Teas
\$16

SWEET TREAT

Freshly Baked Cookies to include:
Chocolate Chip, Snickerdoodles, Peanut Butter &
Oatmeal Raisin
Snickers and Hershey's Candy Bars
Gummy Bears
Bottled Water, Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tazo® Teas
\$16

SEVENTH INNING STRETCH

Mini Corn Dogs
Soft Jumbo Pretzels with a Variety of Mustards
Nachos and Warm Cheese Sauce,
Cracker Jacks, Roasted Peanuts and Freshly
Popped Popcorn
Bottled Water, Assorted Coca Cola® Products,
Freshly Brewed Starbucks® Coffee,
Decaffeinated Coffee and Tazo® Teas
\$18



INDIANAPOLIS CITY CENTRE HOTEL

All-Day-Break

THE CLASSIC CONTINENTAL

Seasonal Fruits and Berries
Muffins, Danish, Croissants, Butter and Fruit Preserves
Toaster Station with Assorted Bagels and Cream Cheese
Orange, Grapefruit and Cranberry Juices
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

MID-MORNING BREAK

Whole Fresh Fruit
Fruit Yogurts
Assorted Granola Bars
Assorted Coca Cola® Products and Bottled Waters
Refreshed Starbucks® Coffee, Decaffeinated Coffee, and Tazo® Tea

AFTERNOON BREAK

Fresh Baked Cookies Snack Mix Assorted Coca Cola® Products and Bottled Waters, Starbucks® Coffee, Decaffeinated Coffee, and Tazo® Tea

\$42 per person Minimum 25 guests

Hot & Cold Beverage Service

SERVED PER GUEST FOR ALL GUESTS IN YOUR GROUP
ASSORTED COCA COLA® PRODUCTS AND BOTTLED WATER
FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS
25 GUEST MINIMUM

ALL DAY

Hot & Cold Beverage Service (Maximum Eight Hours) \$20

HALF DAY

Hot & Cold Beverage Service (Maximum Four Hours) \$16

TWO HOUR

Hot & Cold Beverage Service (Maximum Two Hours) \$12



HOTEL

Plated Lunches

ALL ENTRÉES INCLUDE:

YOUR CHOICE OF SALAD, CHEF'S CHOICE OF STARCH, VEGETABLE, WARM ROLLS & BUTTER, AND DESSERT FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS

SALAD SELECTIONS

CLASSIC CAESAR SALAD

Fresh Romaine Lettuce with Freshly Grated Parmesan Cheese and Herb Croutons with Classic Caesar Dressing

TOSSED SALAD

Mixed Field Greens with Chopped Cucumber, Tomatoes, Julienne Carrots

ICEBERG WEDGE

Wedge of Iceberg Lettuce with Grape Tomatoes, Chopped Bacon and Crumbled Bleu Cheese and Bleu Cheese Dressing

HOT ENTRÉE SELECTIONS

HERB-CRUSTED CHICKEN BREAST

Mashed Potatoes & Asparagus, topped with Lemon Wine Cream Sauce \$35

STUFFED CHICKEN BREAST

Filled with Spinach, Mushrooms and Mozzarella Cheese Sauce \$35

GRILLED SONOMA CHICKEN

Roasted Roma Tomatoes, Provolone Cheese, Avocado, Papaya Chutney \$35

HERB AND MUSTARD CRUSTED PORK LOIN

Caramelized Apples, Shallots with Roasted Garlic Mustard Demi-Glaze \$37

MARINATED GRILLED SIRLOIN STRIP STEAK

Caramelized Onions and Mushrooms with Merlot Demi-Glaze \$40

PASTA LINGUINI

Finished with a Creamy Alfredo Sauce \$30 Add Chicken or shrimp for \$2

OVEN BAKED SALMON

Lemon Thyme Sauce and Ratatouille \$38



Entrée Salads

ALL ENTRÉE SALADS INCLUDE
WARM ROLLS AND BUTTER, CHEF'S CHOICE OF DESSERT
FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS
SOUP AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE

SOUTHWEST CHICKEN SALAD

Southwestern Grilled Chicken with Roasted Squash, Black Bean & Corn Relish, Tortilla Strips, Tomatoes, Crumbled Farmer's Cheese over a bed of Lettuce with a Spicy Cilantro Dressing \$28

GRILLED CHICKEN CAESAR SALAD

Grilled Chicken Breast on Romaine Lettuce with Caesar Dressing Garnished with Parmesan Cheese and Croutons \$28 Substitute Shrimp or Lump Crab Meat \$2

CHICKEN WALNUT SALAD

Grilled Chicken Breast with Candied Walnuts, Grapes, Assorted Berries on Romaine Lettuce with a Rosemary Champagne Vinaigrette \$28

ASIAN CHICKEN SALAD

Marinated, Grilled Chicken Breast over Rice Noodles and Asian Vegetable Salad laced with Wasabi, Ginger, Soy Emulsion and topped with Sesame Seeds \$28



INDIANAPOLIS CITY CENTRE HOTEL

Buffet Lunches

CIRCLE CENTRE DELI BAR

Chopped Salad of Romaine Lettuce, Tomatoes, Cucumbers, Crumbled Feta Cheese, Olives and Pepperoncini Peppers, Italian Vinaigrette Individual bags of Potato Chips and Pretzels

Assorted sliced Breads to include White, Wheat and Rye Sliced Deli Meats to include Turkey, Roast Beef, Ham and Salami Pickles, sliced Tomatoes and Onions, Lettuce, Mayonnaise, Mustard, Sliced American, Swiss and Provolone Cheeses

Assorted Baked Cookies & Chocolate Fudge Brownies
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$39

THE RACETRACK DELI

Soup du Jour Mixed Field Greens with Tomatoes, Shredded Carrots, Cucumbers and Croutons, Peppercorn Ranch and Balsamic Vinaigrette Mustard Potato Salad Traditional Coleslaw

ASSORTED SANDWICHES FEATURING

\$39

SHAVED ROAST BEEF

Roast Beef with Boursin Cheese, Caramelized Onions and Peppers with Provolone Cheese on Tomato Foccacia Bread

VEGETARIAN WRAP (OR CHICKEN)

Whole Grain Tortilla stuffed with Grilled Bell Peppers and Red Onions, Spinach, Feta Cheese and Avocado Smear

Gourmet Kettle Chips Whole Fresh Fruit Lemon Bars and Blondie Brownies Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

TURKEY AND BRIE

Sliced Turkey and Brie with Cranberry Orange Mayonnaise, Crisp Leaf Lettuce and Tomatoes on Whole Wheat Bread

SHAVED HAM

Ham and Cheddar Cheese with Dijonaisse Sauce on a Herb Ciabatta Bread



INDIANAPOLIS CITY CENTRE HOTEL

Buffet Lunches Cont.

CAESAR SALAD AND BAKED POTATO BUFFET

Fresh Fruit Salad Freshly Made Soup of the Day Caesar Salad with Grilled Chicken or Grilled Sirloin Steak Pesto Penne Salad Roma Tomato, Basil, and Mozzarella Salad

Build your own Baked Potato Bar with assorted toppings Cheddar Cheese, Sour Cream, Bacon, Chives, Butter

Warm Dinner Rolls and Artisan Breads Lemons Bars, Blondies & Fudge Brownies Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$35

ITALIAN BUFFET

Crisp Romaine with Croutons, Shredded Parmesan and Caesar Dressing
Antipasto Salad
Traditional Chicken Parmesan
Chicken Marsala
Tri-color Tortellini with Alfredo Sauce
Green Beans Provencal
Garlic Bread
Chef's Selection of Dessert
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas
\$35 Add Pizza Bar \$4 additional

LIFE'S A PICNIC

Pasta Salad

Creamy Mustard Potato Salad

Seasonal Melons

Grilled Hamburgers, Bratwurst and Fried Chicken

Sliced Cheese Tray of Cheddar, Swiss and American

Condiments to include: Assorted Breads, Lettuce, Tomatoes,

Onions, Relish, Pickles, Mayonnaise, Mustard and Ketchup

Traditional Baked Beans

Corn on the Cob

Fruit Cobblers and Freshly Baked Cookies

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas

\$40



INDIANAPOLIS CITY CENTRE HOTEI

Buffet Lunches Cont.

THE BETTER BURGER BAR

Caesar Salad Apple Fennel Cole Slaw Vegetable Crudités with Onion Dip Potato Chips

Entrées (Choice of Two)

6 oz Angus Burgers | Turkey Burgers | Grilled Chicken Breast Ciabatta & Sesame Kaiser Rolls Lettuce, Sliced Red Onion, Tomatoes and Pickles Cheddar, Swiss, American and Pepper Jack Cheeses Grilled Mushrooms, Grilled Onions & Bacon Condiments include Ketchup, Mustard, and Mayonnaise

Apple Cinnamon Streusel Cobbler Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$40

INDIANA BBQ BUFFET

Chopped Iceberg Lettuce, Bacon, Red Onions, Diced Tomatoes, Assorted Dressings Apple Fennel Cole Slaw Fried Biscuits with Apple Butter Roasted Red Bliss Potatoes

Green Beans
Southern Style Macaroni and Cheese
Shredded Barbecue Pork with Tangy Barbecue Sauce
Southern Fried Chicken

Warm Fruit Cobblers Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$38

SOUTHWESTERN BUFFET

Fresh Seasonal Melon Salad Black Bean, Corn and Tomato Salad with Honey Lime Vinaigrette

Southwestern Garden Salad - Romaine Lettuce with Tomatoes, Red Onion, Bell Pepper Medley, Cucumbers, Black Olives, Monterey Jack Cheese, topped with Tortilla Chips, served with Ranch Salsa

Chicken Fajitas with Flour Tortillas
Shredded Beef with Southwestern Spices
Tomato Cilantro Salsa
Guacamole and Sour Cream
Shredded Lettuce and Cheddar Cheese
Black Olives
Jalapeños
Refried Beans
Spanish Style Rice
Tortilla Chips and Warm Cheese Sauce

Chef's Choice of Desserts Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas \$40



Grab-n-go Box Lunches

ALL GRAB AND GO LUNCHES ARE SERVED WITH:

CHOICE OF SANDWICH

All sandwiches include lettuce, tomato and pickle Choice of Tomato/Cucumber or Pasta Salad Whole Fresh Fruit Potato Chips Freshly Baked Cookie Choice of Bottled Water or Assorted Coca Cola® Products

SALAD OPTIONS

TOMATO CUCUMBER SALAD

Crumbled Feta Cheese and Lemon Oregano Vinaigrette

GARLIC FLECKED PASTA SALAD

Olives, Peppers, Sundried Tomato Vinaigrette

SANDWICH OPTIONS

SHAVED ROAST BEEF

Shaved Roast Beef with Boursin Cheese, Caramelized Onions and Peppers with Provolone Cheese Tomato Foccacia Bread

TURKEY AND BRIE

Sliced Turkey and Brie with Cranberry Orange Mayonnaise, Crisp Leaf Lettuce and Tomatoes Whole Wheat Bread

SHAVED HAM

Shaved Ham, Cheddar Cheese with Dijonaisse Sauce Herb Ciabatta Roll

VEGETARIAN WRAP (OR CHICKEN)

Whole Grain Tortilla stuffed with Grilled Bell Peppers, Red Onions, Spinach, Feta Cheese & Avocado Smear \$30



INDIANAPOLIS CITY CENTRE HOTEL

Plated Dinners

CHOICE OF SALAD

TOSSED GARDEN SALAD

Tossed Salad with Chopped Cucumbers and Tomatoes, Julienne Carrots

CLASSIC CAESAR SALAD

Romaine Lettuce with Freshly Grated Parmesan Cheese & Herb Croutons Classic Caesar Dressing Baby Shrimp \$3 Jumbo Lump Crab \$4

UPGRADED SALAD CHOICES CITY CENTRE SALAD

Mixed Field Greens with Cucumber, Mandarin Orange, Toasted Walnuts, Goat Cheese and White Balsamic Vinaigrette \$3

ICEBERG WEDGE

Wedge of Iceberg Lettuce with Grape Tomatoes, Bacon and Crumbled Bleu Cheese & Bleu Cheese Dressing \$3

BERRY ROMAINE SALAD

Baby Romaine Salad, Caramelized Shallot, Blueberries, Strawberries, Brie, Parmesan, Croutons and Citrus Vinaigrette \$3

CAPRESE SALAD

Tomato, Mozzarella, Watercress, Basil, Red Onion Balsamic Glaze and Olive Oil \$3



Duet Dinner Entrées

DUET OF BEEF MEDALLIONS & CHICKEN

Slow Roasted Sliced Tenderloin Medallion of Beef and a sautéed Breast of Chicken in a Light Merlot and Mushroom Reduction \$58

SURF & TURF DUET

5oz Petite Filet Mignon with Bordelaise Sauce Paired with a Trio of Grilled Jumbo Prawns \$69

DUET OF BEEF TENDERLOIN AND CRAB CAKES

Slow Roasted Sliced Tenderloin Medallion of Beef with a Demi Glaze paired with Two Lump Crab Cakes with Pesto Cream & Red Pepper Aioli \$69

DUET OF BEEF TENDERLOIN AND GRILLED SALMON

Slow Roasted Sliced Tenderloin Medallion of Beef and Grilled Salmon Creamy Dill Sauce \$69



INDIANAPOLIS CITY CENTRE HOTEL

Dinner Entrées

SERVED DINNERS INCLUDE SALAD, ONE ENTRÉE
CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES AND STARCH
WARM DINNER ROLLS & BUTTER, CHEF'S CHOICE DESSERT
FRESHLY BREWED STARBUCKS® COFFEE, DECAFFEINATED COFFEE AND TAZO® TEAS

APPLE BRANDY PORK LOIN

Pork Loin in a Brandy Apple Butter Sauce \$45

SPINACH STUFFED BREAST OF CHICKEN

Tender Breast of Chicken Stuffed with Spinach and Romano Cheese, Light Champagne Sauce \$45

FREE RANGE CHICKEN PROVENCAL

Free Range Chicken Provencal, Shallot, Roasted Tomato in a Garlic Sauce \$45

CHICKEN PICCATA

Breast of Chicken in a Lemon Caper Sauce \$45

GRILLED ATLANTIC SALMON

Salmon with Mango Aioli & Spice Fruit Relish \$48

FILET MIGNON

8 oz. Grilled Filet Mignon in a Roasted Shallot Bourbon Sauce \$69

PEPPER CRUSTED SIRLOIN

10 oz. Pepper Crusted Sirloin Steak in a Red Merlot Glaze \$49

ROASTED VEGETABLE RAVIOLI

Roasted Japanese Pumpkin & Spinach Mushroom Raviolis, Olive Oil, Poached Garlic Clove, English Peas, Grilled Asparagus, Shaved Parmesan, \$35

CHILDREN'S MENU

Fresh Fruit Cup as their first course

CHOICE OF ONE ENTRÉE

Chicken Fingers Cheese Burger Hot Dog Macaroni & Cheese

CHOICE OF ONE SIDE

Waffle Frie Apple Sauce Crudités \$16



INDIANAPOLIS CITY CENTRE HOTEI

Sheraton Dinner Buffet

SALAD - (CHOOSE THREE)

Cajun Shrimp Salad on Iceberg Lettuce Spinach Salad with Candied Walnuts, Strawberries, Gorgonzola Cheese with a Champagne Vinaigrette Classic Caesar Salad

Tomato, Red Onion and Cucumber Salad with Creamy Dill Dressing Fresh Fruit Salad

Tuscana Rotini Pasta Salad with Kalamata Olives

ENTRÉE - (CHOOSE TWO OR THREE)

Oven Roasted Stuffed Chicken with Spinach and Romano Cheese Roasted Pork Loin with Stone Ground Mustard Sauce Grilled Salmon in a Creamy Dill Sauce Roasted Beef Sirloin in Parmesan Cream Sauce Grilled London Broil Vegetarian: Mixed Grilled Vegetables en Croute

Slow Roasted Prime Rib (Additional \$7)

VEGETABLE AND STARCH - (CHOOSE THREE)

Mixed Long Grain Wild Rice
Roasted New Potatoes
Smashed Redskin Potatoes with Horseradish
Tri-color tortellini with white wine sauce
Penne Pasta with Alfredo sauce
Steamed Asparagus
Zucchini and Yellow Squash Medley
Broccoli & Cauliflower Medley
Freshly Steamed Green Beans
Warm Rolls and Butter

\$55 (Two Entrées) \$60 (Three Entrées)

DESSERTS - (CHOOSE TWO)

New York Cheesecake
White Chocolate Hazelnut Cake
Fresh Fruit Tarts
Tiramisu
Flourless Chocolate Cake
Lemon Tart
Fresh Berries with Ginger Infused Whipped Cream

Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas



INDIANAPOLIS CITY CENTRE HOTEI

Reception Displays and Stations

ALL STATIONS REQUIRE A MINIMUM OF 50 GUESTS, STATIONS ARE PRICED PER PERSON FOR UP TO 1 ½ HOURS

ANTIPASTO DISPLAY

Grilled Marinated Vegetables to include Grilled Eggplant, Asparagus, Roasted Peppers, Artichokes, Zucchini, and Italian Cured Meats to Include: Prosciutto, Salami, Pepperonii, Kalamata Olives, Provolone and Mozzarella Cheeses with Artisan Crostini \$19

MINIATURE DESSERT DISPLAY

To Include: Lemon Tarts with Chantilly Crème, Tiramisu, Fruit Parfaits, Brownies, Mini Cheese Cakes and an Assortment of Truffles
Starbucks® Coffee, Decaffeinated Coffee and Tazo® Teas Served with Whipped Cream, Chocolate Shavings and Cinnamon Sticks
\$20

MASHED POTATO BAR

Garlic Red Skin Mashed Potatoes with Scallions, Shredded Cheese, Gorgonzola Cheese, Bacon, Sour Cream, Horseradish, Cheese Broccoli and Butter Smashed Sweet Potatoes Cinnamon, Assorted Sugars, Marshmallow Whip \$15

PASTA STATION

Bowtie & Fettuccini Pasta with Marinara and Alfredo Sauces served with Parmesan Cheese Garnishments of Grilled Chicken, Shrimp, and Sausage and a Selection of Chef's choice of Seasonal Fresh Vegetables and Toasted Garlic Bread \$20

ASIAN STIR FRY STATION

Chicken Breast, Beef Sirloin or Jumbo Shrimp (choose Two) Stir-Fried with Assorted Vegetables to include Snow Peas, Broccoli Florets, Carrots, Bell Pepper Medley, Bean Sprouts, Mushrooms and Green Onions served with Steamed White Rice \$25

Uniformed Chef required for each Sauté Station \$125



INDIANAPOLIS CITY CENTRE HOTEL

Carving Stations and Displays

ALL MEATS ARE SERVED WITH SILVER DOLLAR ROLLS

INSIDE ROUND OF BEEF

Au Jus, Creamy Horseradish, Cabernet Sauvignon Sauce \$325 (Serves 75)

PEPPER CRUSTED TENDERLOIN OF BEEF

Bordelaise, Horseradish Sauce, Dijon Mustard \$350 (Serves 25)

PEPPERCORN CRUSTED PORK LOIN

Cajun Spice Demi-Glace \$250 (Serves 50)

ROAST TURKEY BREAST

Cranberry Marmalade, Cajun Mayonnaise \$275 (Serves 40)

HONEY GLAZED VIRGINIA BAKED HAM

Pineapple Chutney, Sweet Mustard Sauce \$275 (Serves 60)

DISPLAYS

FRESH CRUDITÉ DISPLAY

Herb Dip \$9 per person

IMPORTED AND DOMESTIC CHEESES

Gourmet Crackers and French Bread \$12 per person

BAKED BRIE EN CROÛTE

½ Kilo of Brie wrapped in Puff Pastry and topped with Apples, Brown Sugar, Almonds and served with Baguettes \$125 each (serves 25 guests)

FRESH FRUIT DISPLAY

Sliced Seasonal Fruit, Melons & Berries with Yogurt Dip \$9 per person

Uniformed Chef required for each Sauté Station \$125



INDIANAPOLIS CITY CENTRE HOTEL

Hors d'Oeuvres

STATIONED, OR BUTLER PASSED UPON REQUEST

(50 PIECE MINIMUM)

\$5 PER PIECE

Tomato Basil Bruschetta
Salami Coronets filled with Cream Cheese and Olives
Mini Chicken Quesadillas served with Salsa and Sour Cream
Miniature Spring Rolls with Plum Sauce
Spanakopita: Phyllo Pastry filled with Spinach & Feta Cheese
Swedish Meatballs
Cucumber Cup with Smoked Salmon Ceviche

\$6 PER PIECE

Sliced Beef Tenderloin Crostini with Horseradish Herb Cheese
Asparagus Wrapped with Italian Prosciutto and Parmigiano
Sesame Chicken Tenders with Ginger Glaze
Vegetarian Samosa with Mango Chutney
Beef Satay with Ginger Glaze
Chicken Satay with Peanut Sauce
Jumbo Shrimp Cocktail on Ice with Lemon Wedges, Cocktail Sauce
Grilled Tequila Lime Shrimp
Smoked Salmon Bruschetta
Snow Crab Claws with Cajun Dipping Sauce
Silver Dollar Finger Sandwiches
(Ham, Turkey, Roast Beef, Mustard, Dijon Mustard, and Mayonnaise)

\$7 PER PIECE

Lamb Chops marinated in Garlic, Olive Oil, Cracked Pepper & Rosemary Grilled Prawns wrapped with Prosciutto
Asian Coconut Shrimp with Mango Salsa
Scallops Wrapped in Bacon
Seared Wasabi Ahi Tuna Sticks
Mini Crab Cakes with Red Pepper Aioli
Assorted Sushi Rolls (choice of California, Salmon or Tuna)



INDIANAPOLIS CITY CENTRE HOTEL

Beverage Service

Sponsored Cocktail Hour Bars include: Call or Premium Liquors, Domestic Beer, Imported Beer, House Wines, Assorted Soft Drinks, Bottled Water and Appropriate Mixers and Garnishes.

Domestic Beers: Bud, Bud Light, Miller Lite, Coors Light

Imported Beers: Corona & Heineken

Non-Alcoholic: St. Pauli Girl

House Wines: Sycamore Lane Cabernet Sauvignon, Merlot and Chardonnay, Michelle Brut Sparkling Wine

CALL BRAND

(priced per person) Smirnoff, Beefeater, Cruzan, Jim Beam, Canadian Club, Johnny Walker Red,

Sauza Gold

PREMIUM BRAND

(priced per person)
Absolut, Tanqueray, Bacardi Superior,
Crown Royal, Maker's Mark, Johnny Walker

CALL BRAND COCKTAIL HOUR

1 Hour	\$20
2 Hours	\$30
3 Hours	\$36
4 Hours	\$41
Additional Hours	\$5

Black, Sauza Blu Silver

PREMIUM BRAND COCKT	AIL HOUR
1 Hour	\$24
2 Hours	\$33
3 Hours	\$40
4 Hours	\$46
Additional Hours	\$6

BEER, WINE & SOFT DRINKS

(priced per person)

1 Hour	\$15
2 Hours	\$19
3 Hours	\$23
4 Hours	\$27
Additional Hours	\$4

HOSTED CONSUMPTION BAR

(priced per drink)

Premium Brand Co	ocktails	\$9
Call Brand Cockta	ils	\$8
Imported Bottled E	Beer	\$7
Domestic Bottled	Beer	\$6
House Wine (per g	Jlass)	\$8
Premium Wine (pe	r glass)	\$10
Champagne (per b	ottle)	\$30
Bottled Water		\$4
Soft Drinks		\$4

CASH BAR

Soft Drinks

(priced per drink)

•	
Premium Brand Cocktails	\$10
Call Brand Cocktails	\$9
Imported Bottled Beer	\$7
Domestic Bottled Beer	\$6
House Wine (per glass)	\$8
Bottled Water	\$4

Each Bar is subject to a \$125 bartender fee for up to three hours, \$25 per hour thereafter.

All Food & Beverage Prices are subject to 24% Service Charge and applicable sales tax. Menu items and prices are subject to change without notice.

\$4