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BREAKFAST

BREAKFAST BUFFETS

Prices based on one hour of service. Served with Fresh Brewed Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Assorted Chilled Juices.

WEST BADEN CONTINENTAL - 25

For groups of 12 or more. For smaller groups, please refer to our À La Carte menu.

Bananas
Sliced Seasonal Fresh Fruit
Assorted Dry Cereals and Milk
Fresh Bakery Selection with Butter and Fruit Preserves

HEALTHY START CONTINENTAL - 28

For groups of 12 or more. For smaller groups, please refer to our À La Carte menu.

Sliced Seasonal Fresh Fruit
Assorted Bagels and Sourdough English Muffins with Cream Cheese and Peanut Butter
Steel Cut Oats with Brown Sugar and Toasted Pecans
Yogurt Parfaits with House-Made Granola

ORANGE COUNTY BUFFET - 36

Groups under 20 add 5 per person surcharge.

Sliced Seasonal Fresh Fruit
Scrambled Eggs
Applewood Smoked Bacon
Hash Brown Casserole
Brioche French Toast and Warm Maple Syrup
Steel Cut Oats with Brown Sugar and Toasted Pecans
Yogurt Parfaits with House-Made Granola
Fresh Bakery Selection with Butter and Fruit Preserves

SOUTHERN INDIANA BREAKFAST BUFFET - 40

Groups under 20 add 5 per person surcharge.

Sliced Seasonal Fresh Fruit
Scrambled Eggs
Tomato, Spinach and Feta Quiche
Maple Blueberry Sausage
Sweet Potato Hash
Black Rind Cheddar Grits
Bircher Muesli Parfaits
Fresh Bakery Selection with Butter and Fruit Preserves

BREAKFAST BUFFET ENHANCEMENTS

QUICHE LORRAINE - 11 each

With Bacon, Onions and Gruyère Cheese

HARD-BOILED EGGS - 12 per half dozen

TOASTED ENGLISH MUFFIN - 9 each

With Sausage, Eggs and Cheddar Cheese

FRESH CROISSANT - 9 each

With Applewood Smoked Bacon, Eggs and Cheddar Cheese

BREAKFAST BURRITO - 9 each

With Bacon or Sausage, Roasted Peppers and Cheddar Cheese

BREAKFAST

ADD-ON STATIONS BREAKFAST TACO STATION - 17

Fluffy Scrambled Eggs, Black Beans, Chorizo, Fire-Roasted Chiles,
Pico de Gallo, Salsa Verde, Guacamole, Sour Cream and
Warm Flour Tortillas

OMELET STATION - 25

(Minimum 20 guests; 150 per chef fee applies)

Farm Fresh Eggs, Pit Smoked Ham, Turkey, Bacon, Smoked Salmon,
Feta Cheese, Aged Cheddar Cheese, Local Goat Cheese,
Swiss Cheese, Spinach, Crimini Mushrooms, Asparagus Tips,
Poblano Peppers, Jalapeños, Red Onions, Avocado

PLATED BREAKFAST

*Served Breakfasts include Fresh Brewed Starbucks Regular and
Decaffeinated Coffee, Orange Juice and House-Made Breakfast
Breads.*

BRIOCHE FRENCH TOAST - 24

House-Made Brioche French Toast served with Butter,
Locally Sourced Syrup, Powdered Sugar and Candied
Almonds with a Side of Smoked Bacon

CROISSANT SANDWICH - 22

Flaky Croissant with Scrambled Eggs, Shaved Ham and
Aged Cheddar Cheese, served with a Fresh Fruit Cup

THE SPRUDEL - 27

Scrambled Eggs and a Choice of Smoked Bacon, Ham, or
Sausage Patty, served with Hash Brown Casserole

STEAK AND EGGS - 38

Grilled Club Cut New York Strip with Scrambled Eggs,
Stone-Ground Grits and Asparagus

Prices based per person unless otherwise noted. All food and beverage is
subject to a 22% service charge and applicable taxes. Prices subject to change.

BRUNCH

Minimum 50 guests. Served with Fresh Brewed Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Chilled Juices.

WEST BADEN BRUNCH - 70

STARTERS

Fresh Bakery Selection
Seasonal Fresh Fruit
Mixed Green Salad with English Cucumbers, Cherry Tomatoes, Shaved Red Onions and Assorted Dressings
Salmon Nicoise Salad
Balsamic Marinated Grilled Vegetable Display with Pecorino Cheese and Port Wine Reduction

BREAKFAST

Scrambled Eggs
Applewood Smoked Bacon and Sausage Patties
Hash Brown Casserole
Brioche French Toast with Warm Maple Syrup

LUNCH

Chicken Marsala with Capellini and Roasted Cherry Tomato and Mushroom Ragout
Pesto Seared Antarctic Salmon
Beef Burgundy with Roasted Red Potatoes
Seasonal Vegetables
Fresh Rolls with Butter

DESSERTS

Pastry Chef's Selection of Seasonal Desserts

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

À LA CARTE

SNACKS

BREAKFAST PASTRIES & MUFFINS - 36 per dozen

BAGELS & CREAM CHEESE - 35 per dozen

CINNAMON ROLLS - 36 per dozen

WHOLE FRESH FRUIT - 26 per dozen

**FRESH SEASONAL SLICED
FRUIT PLATTER - 8**

GRANOLA BARS - 3.50 each

SPECIALTY GRANOLA & POWER BARS - 6 each

JUMBO ASSORTED COOKIES - 40 per dozen

BROWNIES & BLONDIES - 40 per dozen

HOUSE-MADE PRETZEL KNOTS - 30 per dozen
With Whole-Grain Honey Mustard and Beer Cheese

**HOUSE-MADE POTATO CHIPS &
SWEET POTATO CHIPS - 8**
With Caramelized Onion Dip and Chipotle Aioli

TORTILLA CHIPS - 9
Served with Fresh Salsa and Guacamole

INDIVIDUAL YOGURT CUPS - 6 each

SPICY BAR MIX - 3.50
Wasabi Peas, Pretzels, Mini Breadsticks, Rye Crisps,
Sweet and Spicy Sesame Sticks

FRESH VEGETABLE CRUDITÉ - 10
With Hummus and Avocado Buttermilk Dressing

**ASSORTED MINIATURE
CANDY BARS - 5**

MAKE YOUR OWN TRAIL MIX - 10
Peanuts, Dried Fruits, Coconut, Chocolate Chips, Butterscotch Chips,
House-Made Granola, Pumpkin Seeds, M&M's, Cashews

BEVERAGES

STARBUCKS COFFEE - 68 per gallon
Regular and Decaffeinated

TAZO HERBAL HOT TEA - 45 per gallon

FRESH BREWED UNSWEET TEA - 45 per gallon

BOTTLED JUICE - 4.50 each
Orange, Cranberry, Apple and Grapefruit

CANNED SOFT DRINKS - 3.50 each
Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero

ICELANDIC GLACIAL BOTTLED WATER - 4.50 each

SPARKLING WATER - 5 each

GOLD PEAK BOTTLED ICED TEA - 4.50 each

REGULAR & SUGAR FREE RED BULL - 5 each

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

LUNCH

COLD PLATED LUNCHES

Served with Fresh Baked West Baden Dinner Rolls and Butter, Fresh Brewed Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Iced Tea.

Select one salad and one dessert.

SALADS - 30

CAFÉ CHICKEN SALAD PLATE

Toasted Pecan and Red Grape Chicken Salad with Hard-Boiled Egg, Fresh Sliced Fruit, Cornichons, and Zucchini Bread layered with Cream Cheese

GRILLED CHICKEN OR SALMON CAESAR SALAD

Chopped Hearts of Romaine, Shaved Pecorino Cheese and Garlic Croutons tossed in a Traditional Caesar Dressing and topped with Grilled Chicken or Salmon

DESSERTS

Dark Chocolate Macaron with Caramel Filling
Trio of Mini Desserts
Seasonal New York Style Cheesecake

HOT PLATED LUNCHES

Served with Fresh Baked West Baden Dinner Rolls and Butter, Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Iced Tea.

Select one first course, one entrée and one dessert.

FIRST COURSE

Traditional Caesar Salad with Parmesan Cheese
Crisp Mixed Green Salad with Balsamic Vinaigrette
Tomato Basil Bisque
French Onion Soup

ENTRÉES - 42

CHICKEN FLORENTINE

Almond Encrusted Chicken stuffed with Spinach and Brie with Roasted Garlic Risotto, Seasonal Vegetables and Sun-Dried Tomato Sauce

GRILLED SALMON

With Wild Rice Pilaf, Seasonal Vegetables and Red Pepper Coulis

BRAISED BEEF SHORT RIB

With Yukon Gold Whipped Potatoes, Seasonal Vegetables and Natural Jus

CHICKEN PENNE VODKA

Grilled Chicken, Penne Pasta and Italian Tomatoes sauteed in Creamy Vodka Sauce and topped with Parmesan Cheese

DESSERTS

Dark Chocolate Macaron with Caramel Filling
Trio of Mini Desserts
Seasonal New York Style Cheesecake

GRAB-N-GO LUNCHES

Designed to eat on the go or as a busy schedule allows, each boxed lunch includes Potato Chips, Cookie, Small Bottled Water and One Salad. Minimum of 10 guests.

SALADS (Select 1)

Fresh Fruit Cup
Mustard Potato Salad
Pasta Primavera Salad

SANDWICHES - 28 (Select Up To 3)

BOAR'S HEAD OVENGOLD TURKEY CLUB CROISSANT

With Crispy Bacon, Cheddar Cheese, Leaf Lettuce and Mayonnaise

BOAR'S HEAD BEECHWOOD SMOKED HAM

With Swiss Cheese, Caramelized Onions, Bibb Lettuce and Maille Whole-Grain Honey Mustard on Sourdough Bread

PESTO GRILLED CHICKEN WRAP

With Hearts of Romaine, Fresh Mozzarella, Tomato Bruschetta and Basil Aioli wrapped in a Roasted Red Pepper Tortilla

ALBACORE TUNA SALAD OR PECAN CHICKEN SALAD

With Bibb Lettuce on a Buttery Croissant

ITALIAN SALAMI, PEPPERONI AND SOPPRESSATA

With Provolone Cheese, Pepperoncini Peppers, Sliced Roma Tomato, Shredded Lettuce, Extra-Virgin Olive Oil and Red Wine Vinegar on Ciabatta Bread

GRILLED VEGETABLE WRAP

Baby Spinach, Tomatoes, Cucumbers, Carrots, Fresh Mozzarella and Basil Aioli wrapped in a Flatbread Pita

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

LUNCH

WORKING LUNCH BUFFETS

Groups under 20 add 5 per person surcharge. Served with Fresh Brewed Starbucks Regular and Decaffeinated Coffee and Tazo Herbal Hot Teas.

MARKET DELI - 40

STARTERS

Smoked Gouda Tomato Bisque

Iceberg Wedge with Shaved Radish, Red Onion, Carrot Ribbons, Manchego Cheese and Creamy Roasted Tomato Vinaigrette

Caramelized Onion Potato Salad with Bacon Lardons, Greek Dill Yogurt and Baby Kale

ENTRÉES

GRILLED VEGETABLE WRAP Baby Spinach, Fresh Mozzarella, Tomatoes, Cucumbers and Carrots with Basil Aioli in a Flatbread Pita

PLATTER OF ASSORTED MEATS Sliced Beef Tenderloin, Slow-Roasted Honey Brined Pork Loin and Boar's Head Ovengold Turkey Breast

ACCOMPANIMENTS

Sliced Gourmet Cheeses

Whole Grain Mustard, Creamy Horseradish, Chive Aioli

House-Made Rolls

DESSERTS

Assorted Petite Sweets

SOUTHERN INDIANA SMOKEHOUSE - 50

STARTERS

Traditional Coleslaw

Broccoli Salad with Sunflower Seeds, Crispy Bacon and Poppyseed Raspberry Vinaigrette

Tossed Greens with Cucumbers, Cherry Tomatoes, Carrot Ribbons and Selection of Dressings

ENTRÉES

CHICKEN & WAFFLES Fried Chicken and House-Made Waffles with Locally Sourced Syrup

PORK SHOULDER Smoked and Shredded

SOUTHERN STYLE SHRIMP AND GRITS With Country Ham and Spiced Tomatoes

ACCOMPANIMENTS

Potato Gratin

Southern Style Green Beans

BBQ Sauce, Pickles, House-Made Rolls

DESSERTS

Chef's Selection of Seasonal Desserts

BALLARD - 44

STARTERS

Antipasto Platter

Chopped Hearts of Romaine Salad with Black Olives, Shaved Red Onions, Sliced Roma Tomatoes, Focaccia Croutons and Pepperoncini Peppers with Italian Vinaigrette

ENTRÉES

PENNE PASTA with Roasted Vegetables and Basil Pesto

CHICKEN PICCATA with Capers and Lemon Butter

CARAMELIZED SALMON with Red Pepper Coulis

ACCOMPANIMENTS

Parmesan Crusted Asparagus

Focaccia Breadsticks

DESSERTS

Cappuccino Brownie Bites

Pistachio Cannolis

SOUTHWESTERN - 46

STARTERS

Chicken Tortilla Soup

Chopped Iceberg, Corn, Black Bean, Tomato and Avocado Salad with Asiago Cheese and Southwest Ranch

Tortilla Chips with Queso Dip

ENTRÉES

TRADITIONAL CHEESE ENCHILADAS (Gluten Free)

MARINATED AND GRILLED STEAK, CHICKEN AND SHREDDED PORK

ACCOMPANIMENTS

Grilled Onions and Peppers

Lettuce, Tomatoes, Guacamole, Cheddar Cheese, Sour Cream, Pico de Gallo

Flour Tortillas

Verde Rice

DESSERTS

Mini Caramel Flan Cakes

Margarita Tarts

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

LUNCH

WORKING LUNCH BUFFETS

(CONTINUED)

Groups under 20 add **5** per person surcharge. Served with Fresh Brewed Starbucks Regular and Decaffeinated Coffee and Tazo Herbal Hot Teas.

SALAD & SANDWICH - 42

Served with Fresh Fruit Salad, Dinner Rolls with Butter, Chef's Choice Soup and a Platter of Fresh Homemade Cookies and Brownies. Udi's Gluten Free Bread available upon request.

SALADS (Select 2)

Traditional Caesar Salad

Mixed Greens with English Cucumbers, Cherry Tomatoes, Shaved Red Onions and Balsamic Vinaigrette

Loaded Baked Potato Salad

Chopped Iceberg with Crispy Bacon, Blue Cheese Crumbles, Shaved Red Onions and Buttermilk Ranch Dressing

Cheese Tortellini Pasta Salad

Cherry Tomato and Baby Mozzarella Caprese Salad

SANDWICHES & WRAPS (Select 3)

BOAR'S HEAD OVEN GOLD TURKEY CLUB CROISSANT
With Crispy Bacon, Cheddar Cheese, Leaf Lettuce and Mayonnaise

BOAR'S HEAD BEECHWOOD SMOKED HAM With Swiss Cheese, Caramelized Onions, Bibb Lettuce, and Maille Whole-Grain Honey Mustard on Sourdough Bread

PESTO GRILLED CHICKEN With Hearts of Romaine, Fresh Mozzarella, Tomato Bruschetta and Basil Aioli wrapped in a Roasted Red Pepper Tortilla

ALBACORE TUNA SALAD OR PECAN CHICKEN SALAD
With Bibb Lettuce on a Buttery Croissant

ITALIAN SALAMI, PEPPERONI AND SOPPRESSATA
With Provolone Cheese, Pepperoncini Peppers, Sliced Roma Tomato, Shredded Lettuce, Extra-Virgin Olive Oil and Red Wine Vinegar on Ciabatta Bread

GRILLED VEGETABLE WRAP Baby Spinach, Tomatoes, Cucumbers, Carrots, Fresh Mozzarella and Basil Aioli wrapped in a Flatbread Pita

ASIAN BUFFET - 46

STARTERS

Hot and Sour Soup

Vegetable Spring Rolls with Sweet and Sour Dipping Sauce

Asian Chopped Salad with Toasted Cashews and Miso Sesame Vinaigrette

ENTRÉES

General Tso's Chicken

Pad Thai

Teriyaki Glazed Sesame Seared Salmon

ACCOMPANIMENTS

Steamed Jasmine Rice

Broccoli

DESSERTS

Matcha Cake

Fortune Cookies

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

DINNER

PLATED DINNERS

All dinners served with Seasonal Vegetables, Fresh Baked West Baden Dinner Rolls and Butter, Dessert, Fresh Brewed Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Iced Tea.

STARTER *(Select 1 soup or salad)*

SOUPS

Lobster Bisque finished with Sherry, Crème Fraîche and Lobster Garni
Smoked Gouda and Tomato Bisque with a Puff Pastry
Roasted Piquillo Pepper Bisque with a Parsley Pistou
Yukon Gold Potato Chowder with Black Rind Cheddar Cheese and Chives

SALADS

Mixed Baby Greens - With Sliced Strawberries, Feta Cheese, Honey Almonds and Poppyseed Raspberry Vinaigrette

Little Gem Salad - With Grapefruit Segments, Blue Cheese Crumbles, Toasted Walnuts, Shaved Red Onions and Port Wine Vinaigrette

Iceberg Wedge - With Crispy Bacon, Shaved Red Onions, Blackened Beefsteak Tomato, Crumbled Blue Cheese and Point Reyes Blue Cheese Dressing

Grilled Hearts of Romaine - With Shaved Pecorino Cheese, House-Made Croutons, and Cold-Pressed Extra Virgin Olive Oil drizzled with a Creamy Black Peppercorn Emulsion

ENTRÉES *(Select 1-2 single entrées. Exact counts need to be provided with guarantees)*

CHICKEN SCALLOPINI - 52

With Garlic Whipped Potatoes and Tomato Beurre Blanc

HERB BRINED FRENCH CUT

FREE RANGE CHICKEN BREAST - 54

With Wild Mushroom Risotto and Molasses Demi-Glace

GRILLED FILET MIGNON - 70

With Mashed Skin-On Red Potatoes and Cabernet Reduction

GRILLED BONE-IN PORK CHOP - 54

With Gruyère Polenta and Rosemary Jus

GRILLED ANTARCTIC SALMON - 54

With Himalayan Red Rice and Red Pepper Coulis

BLUE LUMP CRAB CAKES - 70

With Organic Stone-Ground Grits and Étouffée Sauce

DUET ENTRÉES *(Or select 1 duet entrée)*

BOURSIN STUDDER GRILLED PETITE FILET & CARAMELIZED ANTARCTIC SALMON - 71

With Garlic Whipped Yukon Potatoes, Whole-Grain Mustard Beurre Blanc and Port Demi-Glace

BALSAMIC GLAZED SLOW ROASTED BEEF TENDERLOIN & GRILLED SWORDFISH - 70

With Sun-Dried Tomato Pesto and Long Stem Artichoke Couscous, Lemon Butter and Natural Jus

SEARED CLUB CUT NEW YORK STRIP & LEMON AND GARLIC SHRIMP - 68

With Fingerling Potatoes, Herb Butter and Rosemary Au Jus

MEDALLIONS OF BEEF & PESTO SEARED CHICKEN - 67

With Fire-Roasted Red Pepper Risotto and Natural Jus

BRAISED BEEF SHORT RIB & CHILEAN SEA BASS - 72

With Sweet Potato Purée, Braising Jus and Chardonnay Butter

DESSERTS *(Select 1)*

White Chocolate Crème Brûlée with Fresh Berries (Gluten Free)

Warm Chocolate and Pecan Tart with Vanilla Bean Ice Cream and Brandied Caramel Sauce

New York Style Cheesecake with Raspberry Coulis

West Baden Signature Chocolate Dome (Chocolate Cake layered with Chocolate Mousse in a Chocolate Ganache Shell)

Pastry Chef's Choice of Three Petite Desserts

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

DINNER BUFFETS

Served with Fresh Baked West Baden Dinner Rolls and Butter, Starbucks Regular and Decaffeinated Coffee, Tazo Herbal Hot Teas and Iced Tea. Groups under 40 add 5 per person surcharge.

WEST BADEN DINNER BUFFET - 74

STARTERS

Chef's Seasonal Soup du Jour
Shrimp and Charred Corn Salad with Sliced Avocado
Bibb Salad with Sliced Strawberries, Almonds, Goat Cheese and Citrus Vinaigrette

ENTRÉES

Seared Beef Medallions with Local Mushroom Demi-Glace
Chicken Florentine
Antarctic Salmon with Dill Beurre Blanc

ACCOMPANIMENTS

Garlic Whipped Yukon Gold Potatoes
Fresh Seasonal Vegetables

DESSERTS

Display of Seasonal Desserts

ATRIUM BUFFET - 76

STARTERS

Roasted Red Pepper Bisque
Sun-Dried Tomato Hummus with Seasonal Vegetables and Homemade Bread
Spinach and Baby Kale Salad with Cherry Tomatoes, English Cucumbers, Julienned Red Onions, Avocado, Garbanzo Beans and Dill Yogurt Dressing
Red Quinoa Salad with Pistachios, Red Onions, Golden Raisins, Celery, Carrots and Sweet Mustard Vinaigrette

ENTRÉES

Honey Lemon Brined French Cut Chicken with Duck Fat Roasted Fingerling Potatoes and Velouté
Whole Grain Mustard Crab Cake over Étouffée with Asparagus Parmesan Risotto
Sliced Beef Tenderloin with Tarragon Whipped Potato and Natural Jus
Entrées accompanied with Mixed Seasonal Vegetables

DESSERTS

Assorted Mini Cheesecakes
Chocolate Cake

EXECUTIVE GRILL OUT - 76

STARTERS

Pasta Primavera Salad
Cucumber and Tomato Salad with Mustard Vinaigrette
Iceberg Wedge, Crumbled Blue Cheese, Bacon, Shaved Red Onions, Sliced Roma Tomatoes and Buttermilk Ranch Dressing

ENTRÉES

Grilled New York Strip Steak
Jumbo Shrimp Scampi Skewers
Herb Marinated Chicken Breast

SIDES

Mixed Grilled Vegetables
Twice-Baked Potatoes

DESSERTS

Display of Seasonal Desserts

POOLSIDE BARBECUE - 55

Served with Iced Tea and Lemonade.

STARTERS

Watermelon Salad
Mustard and Egg Potato Salad
Tossed Greens with Cucumbers, Carrot Ribbons, Cherry Tomatoes and Selection of Dressings

ENTRÉES

Grilled Angus Beef Burgers
Pulled Smoked Chicken
Beer Steeped Brats with Onions
Grilled Vegetable Kabobs

ACCOMPANIMENTS

Brown Sugar and Smoked Bacon Baked Beans
Gratin Potato Casserole
Lettuce, Tomatoes, Sliced Onions and Condiments
House-Made Breads and Buns

DESSERTS

Seasonal Dessert Platter

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

RECEPTION SELECTIONS

HORS D'OEUVRES - 7 *per piece*

Butler-passed or displayed. Minimum of 25 each.

CHILLED SELECTIONS

Beef Tenderloin on Caraway Lavash with Horseradish Crème

Jumbo Shrimp Cocktail with Horseradish Chili Sauce

Herb Deviled Eggs with Applewood Bacon

Traditional Tomato Bruschetta

Prosciutto Wrapped Charred Pineapple with Aleppo Honey

Crab Salad on a Plantain Chip with Pineapple Mango Chutney

Smoked Salmon Crostini with Dill Cream Cheese

Antipasto Skewer

Parmesan Polenta Cake topped with Goat Cheese and Sun-Dried Tomato

HOT SELECTIONS

Fried Cheese Ravioli with Marinara Sauce

Spanakopita with Olive Tapenade

Lobster Arancini

Chicken Satay with Ginger Garlic Dipping Sauce

Blue Lump Crab Cake with Lemon Dill Remoulade

Coconut Shrimp with Sweet and Sour Sauce

Beef Short Rib Empanada with Cilantro Cream Sauce

Spicy Duck Pot Sticker with Bacon and Corn and a Pomegranate Molasses

Applewood Smoked Bacon Wrapped Sea Scallops with Apricot Barbecue Glaze

Mini Beef Wellington

RECEPTION DISPLAYS

IMPORTED & DOMESTIC CHEESE - 12

With House-Made Breads, Lavash and Crackers

ANTIPASTO - 16

Roasted Sweet Peppers, Queen Green Olives, Cherry Peppers, Grilled Marinated Artichokes, Brick Oven Dried Tomatoes, Fresh Mozzarella, Aged White Cheddar and a Selection of Freshly Sliced Charcuterie

FARM-TO-TABLE VEGETABLES - 10

With Avocado Buttermilk Dip

ON THE HALF SHELL - 6 *per piece*

Oyster and Clams on the Half Shell with Mignonette Sauce, Traditional Cocktail Sauce, House-Made Hot Sauce, Lemons and Limes

BAKED BRIE EN CROUTE - 225 *(serves 25)*

With Champagne Grapes, Strawberries, Assorted Fruit Compotes and Water Crackers

SEARED AHI TUNA - 20

With Green Tea Bamboo Infused Sushi Rice, Wakame Salad, Pickled Ginger, Wasabi and Five Spiced Wonton Crisps

CAPRESE SALAD DISPLAY - 10

Fresh Mozzarella, Roma Tomatoes, Basil Pesto, Sea Salt, Balsamic Vinegar and Extra-Virgin Olive Oil

BRUSCHETTA DISPLAY - 10

Roasted Garlic and Fire-Grilled Baguettes served with Assorted Tapenades including Tomato, Boursin Cheese, Olive, Capers and Artichoke

CARVERY

All Carved Items served with Small Rolls.

150 chef fee per station. Based on one hour of service.

PRIME RIB OF BEEF - 450 *(serves up to 40)*

With Creamy Horseradish

HERB ROASTED PRIME BEEF TENDERLOIN - 425 *(serves up to 20)*

With Béarnaise

APPLE AND BALSAMIC FREE RANGE ROASTED TURKEY BREAST - 250 *(serves up to 25)*

With Cranberry Relish

HONEY BRINED SLOW ROASTED PORK LOIN - 250 *(serves up to 25)*

With Whole Grain Mustard Aioli

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

RECEPTION STATIONS

Reception stations are not designed as stand-alone meals. Minimum of three stations unless accompanied by Carvery or Reception Selections. Working station prices are based on one hour of service. Minimum of 40 guests. For fewer than 40 guests, a 5 surcharge applies.

SALAD STATION - 18

Caprese Salad
Shrimp and Charred Corn Salad
Caramelized Onion Potato Salad with Bacon Lardons,
Greek Dill Yogurt and Baby Kale
Chopped Iceberg and Romaine Salad with Bacon, Mushrooms,
Shredded Cheddar, Diced Tomatoes, Shredded Carrots and
Assorted Dressings
Traditional Caesar Salad

MASHED POTATO STATION - 20

Whipped Yukon Gold Potatoes
Mashed Sweet Potatoes
Aged Cheddar and Gorgonzola
Bacon
Whipped Butter
Sour Cream
Chives
Brown Sugar
Cinnamon Sugar
Candied Pecans
Marshmallow Cream

SLIDER STATION - 30

(Select 3. Served with Tater Tots.)

Wagyu Beef with Gorgonzola Cheese, Frizzled Leeks and Chive Aioli
Buffalo Chicken with Mozzarella Cheese and Buttermilk Dressing
Lobster Rolls on a Wheat Bun
Grilled Portobello Mushrooms, Roasted Piquillo Peppers, Goat Cheese
and Basil Pesto
Shrimp Po Boy with Cajun Remoulade on a French Baguette

SATAY STATION - 34

Sesame Seared Salmon with Teriyaki Glaze
Curried Beef with Sweet Chili
Garlic and Lime Marinated Chicken with Hoisin Barbecue Sauce
Fried Rice and Fried Spring Rolls

STREET TACO STATION - 35

Ancho Chili BBQ Steak
Chipotle Marinated Chicken Thighs
Crispy Tilapia
Citrus Cabbage Slaw, Guacamole, Pickled Jalapeños, Shredded
Cheddar Cheese, Sour Cream, Picante Salsa, Fresh Limes
Tortilla Chips
Mini Corn Tortillas

PASTA STATION - 35

(Chef-manned; 150 per chef)

Selection of Spaghetti, Cheese Tortellini and Penne Pasta with
Marinara and Alfredo
Choice of Italian Sausage, Rock Shrimp, Diced Chicken,
Fresh Tomatoes, Spinach, Black Olives, Capers, Onions, Sweet
Peppers, Zucchini, Crushed Red Pepper, Grated Pecorino Cheese

DESSERT STATION - 24

Pastry Chef's Selection of Mini Desserts

BANQUET BARS

Hosted bars - 150 minimum for first hour, 75 for each additional hour. If the bar minimum is not met a 100 bartender fee applies. Cash bar available on request. For all outdoor events - 150 setup fee applies.

Non-alcoholic options available upon request.

WEST BADEN DELUXE LIQUOR SELECTIONS 9.17 Hosted, 10 Cash Per Drink

Tito's Vodka
Jim Beam Bourbon
Tanqueray Gin
Dewar's Blended Scotch
Jack Daniel's Whiskey
Canadian Club Blended Whiskey
Bacardi Rum
Jose Cuervo Tequila

WEST BADEN PREMIUM LIQUOR SELECTIONS 10.09 Hosted, 11 Cash Per Drink

Grey Goose Vodka
Maker's Mark Bourbon
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Crown Royal Whiskey
Captain Morgan Spiced Rum
Patrón Tequila

CORDIALS 10.09 Hosted, 11 Cash Per Drink

Baileys Irish Cream
Kahlúa
Gionelli Amaretto
Gionelli Triple Sec
Grand Marnier

West Baden Springs Hotel as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of state regulations. The Hotel's alcoholic beverage license requires the Hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverages to any person under the age of 21 or anyone who cannot produce proper identification, and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated. As the sole licensed purveyor of the Hotel, it is our responsibility to enforce a policy of not allowing individuals or groups to bring liquor from outside sources onto the property.

Prices based per person unless otherwise noted. All food and beverage is subject to a 22% service charge and applicable taxes. Prices subject to change.

HOUSE WINES

9.17 Hosted, **10** Cash Per Glass, **36** Per Bottle

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

DOMESTIC BEERS

6.42 Hosted, **7** Cash Per Bottle (16 oz. Aluminum Bottles)

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra

PREMIUM BEERS & SELTZER

6.42 Hosted, **7** Cash Each

Heineken
Corona
Guinness
Yuengling Lager
Assorted Flavored Seltzers

BANQUET BAR PACKAGES

WEST BADEN DELUXE

ONE HOUR - 26 per person
TWO HOURS - 34 per person
THREE HOURS - 42 per person
ADDITIONAL HOURS - 10 per person/hour

WEST BADEN PREMIUM

ONE HOUR - 28 per person
TWO HOURS - 42 per person
THREE HOURS - 50 per person
ADDITIONAL HOURS - 12 per person/hour

FRENCH LICK RESORT GENERAL INFORMATION AND POLICIES

Food and Beverage Policy

All food and beverages served at functions associated with the group's event must be provided, prepared and served by hotel and must be consumed on resort premises unless waived in writing by hotel.

Menu Availability

All menu items and prices listed on banquet menus are subject to change based on seasonality, availability of product and shifting market rates. French Lick Resort reserves the right to make reasonable and timely product substitutions to any and all food and beverage menus or selections. Menu selections will be confirmed 30 days prior to your event.

Children's Menus and Pricing

Children's pricing for an adult buffet is half the adult price for children ages 6-12, and complimentary for children 5 and younger (plus applicable service charges and tax). Children do not count toward the menu minimum. Plated menus for children will be at the posted menu price for any age.

Menu Standard Service Times

Breakfast and lunch buffets and reception stations are designed for 1.5 hours of service. All dinner buffets are designed for 2 hours of service. Additional fees will apply for requests to exceed these standards.

Banquet Bars

A licensed French Lick Resort bartender is required for all banquet bars. One bartender is required per 100 guests. All banquet bars are subject to a \$150 setup fee per bar. This charge will be waived if the sales per bar/bartender exceed \$500.

Banquet Event Orders

Upon review of your event requirements, a banquet event order (BEO) will be sent to you to confirm all the final arrangements and prices. These BEOs will serve as part of this agreement. If you do not advise us of any changes on the BEO by the date requested by the hotel, you agree that the BEO will be accepted as correct and you will be billed accordingly.

Pop-Up Events & Changes

French Lick Resort reserves the right to add a \$100 fee to all pop-up event requests or changes. A pop-up event request is classified as an event or event change that is requested within 3 days or 72 hours prior to the group's arrival. This includes but is not limited to: extending service times, changing event setups, or any change that could incur additional staffing or labor costs.

Guarantees

Guarantees are required 3 business days (72 hours) in advance for all meal functions. In the event a guarantee is not received, the most recent estimated attendance count will be prepared and charged for.

All changes to food and beverage functions that take place less than 3 days prior to the event are subject to approval by French Lick Resort. Requests to increase guarantees within 3 days will be accommodated based on product availability and cannot be assured.

All kosher, gluten-free, or specialty products or food and beverage accommodations must be guaranteed 10 days prior to the event.

All menu enhancements and stations must be ordered for a minimum of 80% of the guaranteed event guest count.

The kitchen will prepare a maximum of 5% over guarantee for any given event.

Any events requiring preset food service, the set number cannot exceed the guarantee by more than 5%.

Outdoor Functions

All outdoor functions will have a confirmed indoor backup space. In the event of inclement weather, French Lick Resort reserves the right to make the final decision on event location. All weather decisions will be made 4 hours prior to the start of the scheduled function.

Use of Outside Vendors

If group hires third-party vendors to provide any goods, services or entertainment at hotel, the hotel must be notified in advance by group and provided with a copy of any agreement between group and vendor. In such instances, the vendor shall be required to enter into an agreement with hotel regarding liability, indemnification, proof of adequate insurance and vendor's agreement to hotel's policies before vendor's services can be provided to group on hotel property.

Décor

Decorations or displays brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows or ceilings.

Entertainment

All entertainment in public or common spaces during outdoor functions must end by 10:00 pm. All power needs for entertainment, décor, etc. will be billed to the group's master account. Each meeting room is equipped with (1) 20 amp of power; any additional needs must be ordered in advance.

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