FRENCH LICK SPRINGS HOTEL®

Banquet & Event Menus
Prices based per person unless otherwise noted.

All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.

**BREAKFAST BUFFETS**

*Served with Chilled Orange, Grapefruit and French Lick Invented Tomato Juices, Fresh Brewed Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas*

**PATOKA CONTINENTAL - 20**
- Groups under 12 add $5 per person surcharge.
- Sliced Fresh Fruit and Berries
- Milk and Assorted Cereals
- Breakfast Breads and Pastries

**HEALTHY START CONTINENTAL - 23**
- Groups under 12 add $5 per person surcharge.
- Sliced Fresh Fruit and Berries
- Assorted Bagels with Cream Cheese
- Hot Oatmeal with Brown Sugar, Raisins and Pecans
- Individual Yogurts, Cold Milk and Assorted Cereals

**THE FRENCH LICK BUFFET - 24**
- Groups under 20 add $5 per person surcharge.
- Sliced Fresh Fruit and Berries
- Assorted Yoplait Yogurts
- Display of Fresh Muffins and Breakfast Breads
- Fluffy Scrambled Eggs
- Boar's Head Applewood Smoked Bacon and Sausage Links
- Homestyle Breakfast Potatoes

**THE SPRINGS BUFFET - 33**
- Groups under 20 add $5 per person surcharge.
- Sliced Fresh Fruit and Berries
- Assorted Yoplait Yogurts
- Homestyle Hash Brown Casserole
- Batter-Dipped French Toast with Fruit Topping and Syrup

**BREAKFAST ENHANCEMENTS**

**OATMEAL STATION - 6**
- Hot Oatmeal with Brown Sugar, Raisins and Pecans

**HOT BREAKFAST SANDWICH - 7**
- Eggs and Your Choice of Sausage or Bacon on a Biscuit or Croissant, with or without American Cheese

**BISCUITS & GRAVY - 7**
- Flaky Buttermilk Biscuits accompanied with Sage Sausage Peppered Gravy

**OMELET STATION (CHEF ATTENDED) - 11**
- Farm-Fresh Eggs, Healthy Egg Whites, Assorted Vegetables, Meats and Cheeses

**HALF DOZEN HARD-BOILED EGGS - 12**

12/3/19
BRUNCH
Groups under 50 add $5 per person surcharge. Served with Chilled Orange, Grapefruit and French Lick Invented Tomato Juices, Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

SPRINGS VALLEY CLASSIC BRUNCH - 50

STARTERS
- Sliced Fresh Fruits
- Mixed Field Greens with Tangy Raspberry Vinaigrette
- Tasty Ice-Cold Shrimp with Zesty Cocktail Sauce and Fresh Cut Lemon Wedges

BREAKFAST
- Fluffy Scrambled Eggs
- Boar’s Head Applewood Smoked Bacon and Sausage Links
- Batter-Dipped French Toast with Maple Syrup
- Danishes, Sliced Bagels and a Variety of Cream Cheese, Jellies and Butter

LUNCH
- Savory Pan-Seared Salmon with Lemon and Caper Cream Sauce
- Grilled Chicken Breast with Wild Mushroom Demi-Glace
- Freshly Steamed Vegetable Medley
- New Potatoes with Caramelized Onions

DESSERTS
- Pound Cake with Fresh Strawberries
- New York Style Cheesecake

CUSTOM BREAKS
Groups under 15 add $5 per person surcharge. All breaks are based on 30 minutes of service.

SALTY & SWEET - 16
- Mixed Nuts, Chocolate Dipped Pretzels, Assorted Cookies and Brownies, and Wavy Potato Chips with Caramelized Onion Dip

WELL BEING - 15
- French Lick Trail Mix, Assorted Granola Bars and Make-Your-Own Parfait

CHOCOHOLIC - 17
- Chocolate Dipped Pretzels, Fresh Baked Double Chocolate Cookies, Brownies and Miniature Chocolate Bars

SPRING TRAINING - 15
- Pretzel Breadsticks with Mustard and Indiana Craft Beer Cheese Sauce, Popcorn, Salted Peanuts and Cracker Jack

CUPCAKE BREAK - 15
- A Trio of Flavorful Cupcakes

POPCORN PARADISE - 15
- Assorted Local Gourmet Popcorn

SOUTH OF THE BORDER - 16
- Tri-Colored Tortilla Chips, Fresh Salsa, Guacamole, White Queso Cheese and Mexican Corn Dip

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**À LA CARTE BEVERAGES**

**STARBUCKS COFFEE - 55 per gallon**
Regular and Decaffeinated

**UNSWEETENED ICED TEA - 40 per gallon**

**LEMONADE - 40 per gallon**

**TAZO HERBAL HOT TEA - 40 per gallon**

**WARM APPLE CIDER - 40 per gallon**

**INFUSED WATER - 40 per gallon**
Citrus or Cucumber

**COKE BRAND CANNED SOFT DRINKS - 3**
Coke, Coke Zero, Diet Coke, Sprite and Sprite Zero

**DASANI BOTTLED WATER - 3**

**SPARKLING WATER - 5**

**GOLD PEAK BOTTLED TEA - 4**

**CHILLED BOTTLED JUICE - 4**
Orange, Cranberry, Apple, Grapefruit and Tomato

**BOTTLED NAKED JUICE SMOOTHIE - 6**

**À LA CARTE SNACKS**

**COOKIES & BROWNIES (Select Two) - 30**
Fresh Baked Brownies, Blondies, Chocolate Chip Cookies, White Chocolate Chip Macadamia Nut Cookies or Oatmeal Raisin Cookies

**MINI CUPCAKES - 30**
Chocolate and Vanilla

**BREAKFAST DANISHES & MUFFINS - 30**

**BAGELS & CREAM CHEESE - 28**

**BREAKFAST BREADS - 30**
Pumpkin, Zucchini and Banana

**WHOLE FRESH FRUIT - 24**

**SLICED FRESH FRUIT PLATTER - 150** serves up to 25

**PRETZEL BREADSTICKS - 38**
Served with Mustard and Indiana Craft Beer Cheese Sauce

**TRI-COLORED TORTILLA CHIPS WITH FRESH SALSA - 4 per person**

**ASSORTED MINIATURE CANDY BARS - 25 per pound**
Approximately 8 people per pound

**MONON SNACK MIX (Nut Free) - 16 per pound**
Approximately 20 people per pound

**MAKE-YOUR-OWN PARFAIT - 8 per person**
Creamy Fresh Yogurt or Greek Yogurt, Fresh Berries, Honey, Hearty Granola and Peaches

**ASSORTED GRANOLA BARS - 3 each**

**SPECIALTY HEALTH & POWER BARS - 5 each**

**FRENCH LICK TRAIL MIX - 16 per pound**
Approximately 20 people per pound
Granola Bites, Yogurt-Covered Raisins, Dried Cranberries, Coconut Flakes and Peanuts

**CRUNCHY SNACKS - 3 each**
White Cheddar Popcorn, Cracker Jack, Cheetos, Doritos, Lay’s Potato Chips and Ruffles

**POTATO CHIPS & DIPS (Select Two Dips) - 4 per person**
Caramelized Onion Dip, Bacon Cheddar Dip, Ranch Dip or Buffalo Ranch Dip

**ASSORTED INDIVIDUAL YOGURTS - 3 each**

**SPICY BAR MIX - 16 per pound**
Approximately 20 people per pound

**MIXED NUTS - 40 per pound**
Approximately 20 people per pound
COLD PLATED LUNCHES
Maximum 100 guests. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas, and Brownies. Soup of the Day option available - 4 per person.

SALADS
Served with Fresh Baked French Lick Artisan Rolls

COLD PLATED LUNCHES
Maximum 100 guests. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas, and Brownies. Soup of the Day option available - 4 per person.

SALADS
Served with Fresh Baked French Lick Artisan Rolls

CAESAR SALAD WITH GRILLED CHICKEN - 25
Romaine Lettuce, Marinated Grilled Chicken Breast, Parmesan Cheese and Crunchy Sourdough Croutons lightly tossed in Creamy Caesar Dressing

COBE SALAD - 25
Chopped Romaine topped with Bacon, Tomatoes, Blue Cheese, Roasted Corn, Green Beans, Hard-Boiled Egg and Diced Chicken Breast served with Creamy Ranch Dressing

SANDWICHES
Served with choice of Chips or Spinach Orzo Pasta Salad, and a Dill Pickle Spear

THE CLUB - 25
Oven Gold Smoked Turkey, Beechwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce and Tomato on Wheat Berry Bread

THE DELUXE - 25
London Broil Roast Beef, Beechwood Smoked Ham, Oven Gold Turkey, Picante Provolone, Tomato and Leaf Lettuce on a Cuban Baguette

THE GARDEN PARTY - 25
Grilled Marinated Eggplant, Spinach, Red Pepper, Tomatoes and Fresh Mozzarella on a Baguette

LUNCH ON THE RUN
Minimum of 10 guests - 23
Designed for the convenience of grab-and-go service. Quick lunch served in a to-go box featuring Boar’s Head meats and cheeses. Each box lunch includes Individual Bag of Chips, Condiments, House-Baked Cookie, Bottled Water and One Salad.

SANDWICHES (Select Up To Three)

THE CORNER DELI - TURKEY
Oven Gold Smoked Turkey and Gold Label Swiss on Wheat Berry Bread with Tomato and Lettuce

THE CORNER DELI - HAM
Smokemaster Beechwood Black Forest Ham and Yellow Vermont Cheddar on Wheat Berry Bread with Tomato and Lettuce

THE CORNER DELI - BEEF
Shaved London Broil Roast Beef and Picante Provolone on Wheat Berry Bread with Tomato and Lettuce

THE CROISSANT CLUB
A Large, Flaky Croissant with Hardwood Smoked Ham, Turkey and Crispy Bacon with American Cheese

SMOKED BRISKET
Smoked Beef Brisket on Ciabatta Bread served with Smoked Gouda, Lettuce, Tomato and Southwest Dressing

CHICKEN CAESAR WRAP
Grilled Chicken Caesar Salad in a Soft Flour Tortilla

JERK CHICKEN
Jerk Chicken and Creamy Havarti Cheese on Ciabatta Bread with Pineapple Mango Chutney

THE GARDEN PARTY
Grilled Marinated Eggplant, Spinach, Red Pepper, Tomatoes and Fresh Mozzarella on a Baguette

SALADS (Select One)
Spinach Orzo Pasta Salad
Mediterranean Couscous Salad

HOT PLATED LUNCHES

SALADS (Select One)
Baby Spinach Salad with Shaved Red Onion, Roasted Mushrooms, Eggs, Crisp Pancetta and Apple Cider Vinaigrette
Traditional Caesar Salad with Crunchy Sourdough Croutons and Parmesan Cheese Iceberg and Romaine with Tomato, Cucumber, Red Onion and Creamy Ranch

ENTRÉES (Select One)

PORK
Bacon-Wrapped Pork Tenderloin - 35
Bone-In Chop with Mustard Balsamic Glaze - 35
Spice Rubbed Tenderloin of Pork with Ancho Bourbon Sauce - 37

CHICKEN
Grilled Chicken Breast with Bacon Mushroom Ragout, Red Wine Demi-Glace - 35
Tuscan Style Grilled Chicken with Gorgonzola Sauce - 34
Bacon-Wrapped Chicken Breast with Brown Sugar and Garlic - 35

BEEF
Marinated Flat Iron Steak with Cabernet Demi-Glace - 37
BEEF Short Rib with Natural Demi-Glace - 40

SEAFOOD
Oven-Roasted Salmon with Citrus Reduction - 35
Broiled Sea Bass with Asian Pan Sauce - 44

VEGETARIAN/VEGAN SELECTION

Vegetable Wellington
Eggplant Lasagna
Zucchini Boat

Prices based per person unless otherwise noted.

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HOT PLATED LUNCHES (CONTINUED)

STARCHES (Select One)
- Roasted New Potatoes
- Fire-Roasted Sweet Potatoes
- Parmesan Grits
- Rice Pilaf
- Mashed Skin-on Red Potatoes

VEGETABLES (Select One)
- Stewed Green Beans with Bacon and Onion
- Roasted Baby Carrots
- Brussels Sprouts with Balsamic Reduction
- Roasted Root Vegetable

DESSERTS (Select One)
- Chocolate Buttermilk Cake
- Seasonal Mousse
- Key Lime Tart

WORKING LUNCHES
Groups under 20 add $5 per person surcharge. Served with Free Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas. Soup of the Day option available - $4 per person.

SOUP, SALAD & POTATO BAR - 32
Served with Fresh-Baked French Lick Artisan Rolls. Enhance with a Half Sandwich from our French Lick Resort Deli - $6 per person

SOUP (Select Two)
- Cream of Broccoli with Cheese
- Corn Chowder
- Hearty Vegetable
- Chili
- Spicy Mexican Tortilla

SALAD STATION
- Greens with Dressings, Cucumber, Red Onion, Tomato, Diced Ham and Cheddar Cheese
- Pasta Salad

BAKED POTATO STATION
- Baked Potatoes, Sour Cream, Chives, Butter, Cheddar Cheese and Bacon Bits

DESSERTS
- Chef’s Selection of Mini Desserts

FRENCH LICK DELI - 36
Featuring Boar’s Head Meats and Cheeses and served with Assorted Potato Chips. Sandwiches and Wraps are served cut in half and wrapped in deli paper for quicker service.

STARTERS (Select Two)
- Roasted Vegetable Pasta Salad
- Southern Potato Salad
- Creamy Coleslaw
- Garden Green Salad with Fresh Tomatoes, Cucumbers, and Carrots with Creamy Ranch, French and Italian Dressings

SANDWICH/WRAP OPTIONS (Select Three)

The Deluxe
- London Broil Roast Beef, Beechwood Smoked Ham, Oven Gold Turkey, Picante Provolone, Tomato and Leaf Lettuce on a Cuban Baguette

The Twisted Cuban
- Porketta, Beechwood Smoked Ham, Swiss Cheese, Deli Pickle Slices and Yellow Mustard on a Pretzel Baguette

Big Italian
- Pepperoni, Genoa Salami, Peppered Salami, Spicy Capicola, Picante Provolone, Sliced Tomato and Lettuce on an Italian Roll

Club
- Oven Gold Smoked Turkey, Beechwood Smoked Ham, Applewood Smoked Bacon, Swiss Cheese, Cheddar Cheese, Lettuce and Tomato on Wheat Berry Bread

Chicken Salad
- California Style Chicken Salad served with a Flaky Mini Croissant

Chicken Caesar Wrap
- Grilled Chicken Caesar Salad in a Flour Tortilla

Vegetable Wrap
- Spinach, Tomato, Shredded Carrots, Sour Cream, Salsa, Cilantro and Pepper Jack Cheese in a Sun-Dried Tomato Tortilla

Jerk Chicken Wrap
- Jerk Chicken with Cream Cheese, Spring Mix and Romaine Lettuce, Shaved Red Onion and Mango in a Sun-Dried Tomato Tortilla

Smoked Beef Brisket
- Smoked Beef Brisket, Avocado Slices, Monterey Jack Cheese, Tomato, Lettuce, Bell Peppers and Green Onions with Cortez Sauce in a Sun-Dried Tomato Tortilla

DESSERTS (Select One)
- Fresh Baked Cookies
- Brownies
- Lemon Bars

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WORKING LUNCHES (CONTINUED)
Groups under 20 add $ per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas. Soup of the Day option available + $ per person.

PLUTO LUNCHEON - 37/39
Select Two entrées for 37 or 3 entrées for 39. Served with Fresh Baked French Lick Artisan Rolls.

STARTERS
- Fresh Fruit Salad
- Southern Coleslaw
- Mixed Baby Greens with Cucumber, Tomato and Carrots with Selected Dressings

ENTRÉES (Select Two or Three)
- Seared Chicken Breast with Marsala Cream Sauce
- Tuscan Grilled Chicken and Gorgonzola Sauce
- Golden Grilled Chicken Breast with Bacon and Mushroom Ragout
- Smoked Pulled Pork with French Lick Barbecue Sauce
- Herb-Crusted Pork Loin with White Wine Cream Sauce
- Southern Breaded Pork Tenderloin Medallions with Browned Flour Gravy
- Oven-Roasted Strip Loin of Beef with Red Wine Demi-Glace
- Fresh Lick Glazed Meatloaf with Roasted Cherry Tomatoes
- Fresh Salmon with Sweet Citrus Glaze
- Penne Pasta with Shrimp and Roasted Tomatoes in Madeira Wine Sauce
- Ravioli Florentine in a Creamy Sun-Dried Tomato and Parmesan Sauce
- Tuscan Vegetarian Pasta
- Tri-Colored Cheese Tortellini with Pesto Cream Sauce

SIDES (Select Two)
- Roasted Red Potatoes
- Mashed Skin-on Red Potatoes
- Fire-Roasted Sweet Potatoes
- Rice Pilaf
- Roasted Carrots
- Roasted Root Vegetables
- Classic Mixed Vegetables
- Stewed Green Beans
- Italian Blend Vegetables

DESSERTS
- Chef's Selection of Mini Desserts

MEXICANO FIESTA - 39

STARTERS
- Mexican Chopped Salad
- Tri-Colored Tortilla Chips with Salsa, Guacamole and White Queso Dip

FAJITA STATION
- Seasoned Ground Beef with Onions and Green Chiles
- Marinated Shredded Pork
- Grilled Chicken Breast Strips

ACCOMPANIMENTS
- Black Beans and Cilantro Lime Steamed Rice, Grilled Peppers and Onions
- Flour and Corn Tortillas, Lettuce, Tomato, Onion, Sour Cream, Monterey Jack and Cheddar Cheese

DESSERT
- Mexican Wedding Cookies

MINI BLOCK PARTY - 37

SALADS
- Southern Style Potato Salad
- Southern Coleslaw

ENTRÉES
- Grilled Chicken Breast
- Grilled Angus Beef Burgers
- Beer Brats with Sauerkraut

ACCOMPANIMENTS
- Barbecue Baked Beans, Macaroni and Cheese, Lettuce, Tomato, Onion, Assorted Cheeses and an Assortment of Pickles, Soft Buns and Rolls

DESSERTS
- S'mores Brownies and Lemon Bars

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12/3/19
**PLATED DINNER**

*Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas, Fresh Baked French Lick Artisan Rolls and Chef’s Choice Vegetables. Soup of the Day available at an additional - $6 per person.*

**SALADS (Select One)**

- Bouquet of Baby Greens with Sherry Vinaigrette
- Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
- Arugula Salad with Goat Cheese, Toasted Pecans, Dried Cranberries and Cranberry Vinaigrette
- Traditional Wedge with Blue Cheese Crumbles, Spiced Tomato, Red Onion, Bacon Crumbles and Creamy Ranch Dressing

**ENTRÉES**

(Select One)

- Savory Short Ribs with Natural Demi-Glace - $54
- Marinated Grilled Flat Iron Steak with Mushroom Demi-Glace - $51
- Grilled Double-Boned Pork Loin Chop with Apple Cider Reduction - $48
- Seared Chilean Sea Bass with Ginger Lime Sauce - $59
- Petite Grilled Beef Tenderloin with Bordelaise Sauce - $59
- Parmigiano-Reggiano Encrusted Chicken Breast with Lemon Caper Sauce - $47
- Roasted Chicken Breast with Lemon Leek Sauce - $42
- Brown Sugar and Bacon Roasted Chicken Breast - $43
- Fresh Atlantic Salmon with Herb Butter Sauce - $45

**VEGETARIAN**

* Vegan Option Available.

- Cheese Tortellini with Basil Pesto Sauce
- Eggplant Parmesan Lasagna
- Vegetable Wellington*
- Stuffed Portobello Mushroom with Parmesan Cheese*
- Stuffed Bell Pepper with Swiss or Parmesan Cheese*
- Eggplant Tomato Tower*

**STARCHES (Select One)**

- Mashed Skin-on Red Potatoes
- Rice Pilaf
- Roasted Red Potatoes
- Roasted Garlic or Caramelized Onion Whipped Yukon Gold Potatoes
- Cheesy Grits
- Asparagus Risotto

**DESSERTS (Select One)**

- Classic Tiramisu
- Seasonal Mousse
- Chocolate Buttermilk Cake
- White Chocolate Strawberry Shortcake
- New York Style Cheesecake

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**PLATED DINNER DUET**

**SALADS (Select One)**

- Bouquet of Baby Greens with Sherry Vinaigrette
- Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
- Arugula Salad with Goat Cheese, Toasted Pecans, Dried Cranberries and Cranberry Vinaigrette
- Traditional Wedge Salad with Blue Cheese Crumbles, Spiced Tomato, Red Onion, Bacon Crumbles and Creamy Ranch Dressing

**ENTRÉES (Select One)**

- Grilled Petite Filet Mignon and Pan-Seared Salmon with Port Wine Demi-Glace and Ground Mustard Glaze - $62
- Served with Roasted Garlic Yukon Gold Mashed Potatoes
- Center Cut Filet Mignon and Chicken Breast with Wild Mushroom Sauce - $61
- Served with Caramelized Onion Yukon Gold Mashed Potatoes
- Grilled Tenderloin of Beef and Maryland Lump Crab Cake with Green Peppercorn Sauce and Citrus Butter - $68
- Served with Oven-Roasted Fingerling Potatoes
- Grilled Filet of Beef and Chilean Sea Bass with Port Wine Demi-Glace - $69
- Served with Oven-Roasted Fingerling Potatoes
- Bacon-Wrapped Fillet of Pork and Grilled Chicken Breast - $57
- Served with Fire-Roasted Sweet Potato
- Marinated Flat Iron Steak and Salmon with Whole Grain Mustard Demi-Glace - $58
- Served with Asparagus Risotto

**VEGETARIAN**

* Vegan Option Available.

- Eggplant Parmesan Lasagna
- Vegetable Wellington*
- Stuffed Portobello Mushroom with Parmesan Cheese*
- Stuffed Bell Pepper with Swiss or Parmesan Cheese*
- Eggplant Tomato Tower*

**DESSERTS (Select One)**

- Classic Tiramisu
- Seasonal Mousse
- Chocolate Buttermilk Cake
- White Chocolate Strawberry Shortcake
- New York Style Cheesecake

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12/3/19
DINNER BUFFETS
Groups under 30 add $5 per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Starbucks Regular and Decaffeinated Coffees, Tazo Herbal Hot Teas and Fresh Baked French Lick Artisan Rolls.

BOILERMAKER - 59
STARTERS
- Grilled Vegetable Penne Pasta Salad
- Baby Greens with Fresh-Cut Tomatoes, Cucumbers and Carrots with Creamy Ranch Dressing
ENTRÉES
- Roasted Pork Loin with Maple Jus
- Grilled Chicken Breast with Lemon Caper Sauce
- Wild Mushroom Ravioli with Sage Browned Butter Sauce
SIDES
- Rosemary Roasted Potatoes
- Chef’s Choice Vegetable
DESSERTS
- Assorted Cakes and Pies

INDIANA HOOSIER - 62
STARTERS
- Bowtie Pasta Salad with Sun-Dried Tomatoes and Feta Cheese
- Iceberg and Romaine Salad with Tomato, Chopped Egg, Cucumber, Bacon and Croutons with Creamy Ranch and Catalina Dressings
ENTRÉES (Select Three)
- Seared Chicken Breast with Roasted Garlic and Sweet Bourbon Glaze
- Marinated Flat Iron Steak with Bacon Mushroom Ragout
- Cheese Tortellini with Wild Mushroom and Blue Cheese Cream Sauce
- Maple Balsamic Salmon Fillet
SIDES
- Country-Style Green Beans with Applewood Smoked Bacon
- Paprika Roasted Red Bliss Potatoes or Caramelized Onion Mashed Potatoes
DESSERTS
- Indiana’s Own Sugar Cream Pie
- Seasonal Cobbler with Traditional Lattice Crust

THE PATOKA - 70
STARTERS
- Shrimp and Crab Salad
- Traditional Caesar Salad with Sourdough Croutons and Parmesan Cheese
ENTRÉES
- Grilled Tenderloin Medallions with Rosemary Madeira Sauce
- Tuscan Grilled Chicken Breasts with Gorgonzola Sauce
- Roasted Sea Bass with Lemon Sauce
- Gnocchi with Browned Butter Sage Sauce
SIDES
- Chef’s Choice Vegetable
- Blue Cheese Mashed Potatoes
- Cheddar Garlic Biscuits
DESSERTS
- Individual Bakery Selections

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12/3/19
OUTDOOR DINNER BUFFETS

Groups under 30 add $5 per person surcharge. Served with Fresh Brewed Unsweetened Iced Tea, Lemonade, Starbucks Regular and Decaffeinated Coffees and Tazo Herbal Hot Teas.

THE BLOCK PARTY - 48

SALADS
- Watermelon
- Creamy Sweet Chopped Coleslaw

ENTRÉES (Select Three)
- Grilled Chicken Breasts
- Grilled Angus Beef Burgers
- Pulled Pork in French Lick Barbecue Sauce
- Bratwurst Steeped with Local Beer, Onions and Peppers
- All-Beef Hot Dogs

ACCOMPANIMENTS
- Sweet Corn, Barbecue Baked Beans, Macaroni and Cheese, Lettuce, Tomato, Onions, Pickles, and Soft Buns

DESSERTS
- Sundae Cookie Bars
- Blueberry Peach Cobbler Bars

ALL-AMERICAN BBQ - 58

SALADS
- Tomato, Cucumber and Red Onion Salad
- Sweet and Sour Coleslaw

ENTRÉES (Select Three)
- Smoked Beef Brisket
- Pulled Pork in French Lick Barbecue Sauce
- Char-Grilled Flat Iron Steak
- Buttermilk Fried Chicken
- Fire-Roasted Chicken Rubbed with Cumin and Chiles
- Slow Smoked Baby Back Ribs

ACCOMPANIMENTS
- Barbecue Baked Beans, Cornbread Muffins and Baked Potato Casserole

DESSERTS
- S'mores Brownies
- Assorted Mini Pies

CHILDREN’S BUFFET PRICING

Children 5 Years and Younger - Free
Children 6-12 years - Half of Adult Pricing
Children 13+ years - Adult Pricing

PLATED CHILDREN’S MENU - 18

Served with a Choice of Milk, Chocolate Milk, Apple Juice or Lemonade.

SALAD (Select One)
- Adult Salad Selection
- Fruit Cup

ENTRÉES (Select One)
- Chicken Tenders
- Mini Corn Dogs
- Spaghettis and Meatballs

SIDES (Select Two)
- Applesauce
- Tater Tots
- Macaroni and Cheese
- Adult Vegetable Selection

DESSERTS
- Chef’s Choice

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12/3/19
**RECEPTION DISPLAYS**  
*Serves 25.*

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>IMPORTED &amp; DOMESTIC CHEESE</strong> - 225</td>
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Garnished with Fresh Fruit and served with Lavash and Water Crackers |
| **FRESH VEGETABLE CRUDITÉS** - 150 |  
Crisp Hand-Carved Vegetables with Ranch Dipping Sauce |
| **ANTIPASTO** - 275 |  
Italian Meats and Cheeses, Marinated Olives, Pickled Vegetables and Cherry Peppers with Flatbread Garlic Crostinis |
| **BRUSCHETTA** - 325 |  
Goat Cheese in Herbs, Roasted Mushrooms, Fresh Mozzarella, Heirloom Tomatoes and Basil, Grilled Asparagus, Mission Figs and Brie, Shaved Beef Tenderloin, Maytag Blue Cheese |
| **ASSORTED FINGER SANDWICHES** - 125 |  
Smoked Turkey and Cheddar on Mini Buns served with Caramelized Onion Mayonnaise; Smoked Ham and Smoked Turkey Club with Applewood Bacon, Gouda Cheese and Tomato on Wheat Berry Toast. Accompanied with Kosher Baby Dill Pickles and Cherry Tomatoes |

**CARVERY**  
*100 chef fee per station. Carving station prices are based on 60 minutes of service. Served with French Lick Artisan Rolls.*

<table>
<thead>
<tr>
<th>Item Description</th>
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<tbody>
<tr>
<td>Whole Tenderloin of Beef - 325 (serves 20)</td>
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</table>
Garlic Roasted Prime Rib of Beef with Creamy Horseradish and Natural Jus - 275 (serves 25) |
| Cider Brined Grilled Pork Loin served with Fried Apples - 175 (serves 25) |  
Honey Sage Basted Turkey Breast with Pan Gravy - 175 (serves 25) |

**RECEPTION SELECTIONS**

**HORS D’ŒUVRES**  
Butler-passed or displayed. *Minimum of 25 each: 4 per piece.*

**CHILLED SELECTIONS**

<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Caprese Skewers</td>
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</table>
Fresh Vegetable Shooter |
| Tomato Mozzarella Bruschetta |  
Gulf Shrimp with Cilantro Cocktail Sauce |
| Shrimp Shooter with Bloody Mary Cocktail Sauce |  
Broiled Tenderloin of Beef on Garlic Baguette |
| Fig and Goat Cheese Crostini |

**HOT SELECTIONS**

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<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Wings (Barbecue, Traditional, Asian)</td>
<td></td>
</tr>
</tbody>
</table>
Teriyaki Beef Satay |
| Maple Glazed Scallops in Bacon |  
Mini Crab Cakes with Cajun Remoulade |
| Coconut Shrimp with Orange Marmalade |  
Chicken Tandoori Skewers with Asian Glaze |
| Chinese Pot Stickers with Dipping Sauce |  
Thai Chicken Spring Rolls with Sweet Chili Sauce |
| Mini Beef Wellington with Wild Mushroom Sauce |  
Dough-Wrapped Andouille Sausage with Spicy Creole Sauce |
| Salmon Wellington |  
Chili Lime Chicken Kabobs |
| Pimento Cheese and Bacon Beignets |  
Fig and Blue Cheese Flatbread |
| Shrimp Casino Kabobs |  
Raspberry Brie Bites |
| Chicken Pesto Flatbread |  
Mango Margarita Shrimp Cup |

*Prices based per person unless otherwise noted.*  
*All food and beverage is subject to a taxable 21% service charge and applicable taxes. Prices subject to change.*  
*12/3/19*
**Prices based per person unless otherwise noted.**

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**RECEPTION STATIONS**
Groups under 25 add $5 per person surcharge. Working station prices are based on 60 minutes of service. Minimum of 3 stations unless accompanied with carvery or reception selections.

**NACHO STATION - 22**
Tri-Colored Tortilla Chips, Warm Queso, Shredded Jack and Cheddar Cheeses, Shredded Chicken, Chorizo, Guacamole, Sliced Jalapeños, Salsa, Sour Cream and Shredded Lettuce

**SALAD STATION - 12**
Mixed Field Greens
Romaine Lettuce
Sliced Fresh-Cut Fruits and Vegetables
Chilled Prepared Salads
**Accompaniments:** Assorted Dressings, Garlic Croutons, Olives, Red Onions, Tomatoes, Diced Eggs, Bacon, Shredded Cheeses, Mushrooms

**FROM THE GRILL - 32**
Served with French Lick Artisan Rolls
Grilled Vegetables
Tuscan Chicken Breast
Marinated Strip Steak
Gulf Shrimp Skewers

**SMOKED MAC & MASHED POTATO BAR - 13**
Smoked Macaroni and Cheese
Roasted Garlic Mashed Yukon Gold Potatoes
Buttery Maple Sweet Potatoes served with Bacon, Cheddar Cheese, Blue Cheese, Chives, Sour Cream, Caramelized Onions, Sweet Cream Butter, Mini Smoked Sausages, Oven-Roasted Teardrop Tomatoes, Brown Sugar, Cinnamon and Marshmallows

**SATAY STATION - 18**
Salmon Skewer with Bourbon Glaze
Coconut Lobster with Piña Colada Dipping Sauce
Chicken Tandoori with Sweet Chili Sauce
Teriyaki Beef Satay

**SLIDER STATION (Select Three) - 22**
Southern Catfish with Curry Aioli
Jerk Chicken with Pineapple and Mango Chutney
Hawaiian Pulled Pork with Red Onion and Grilled Pineapple
Caprese Slider with Fresh Tomato, Avocado, Mozzarella and Pesto
Turkey with Caramelized Onions, Sharp Cheddar and Blackberry Barbecue Sauce
Angus Beef with American Cheese, Tomato, Red Onion and Cornichon

**PASTA STATION - 20**
Served with Shaved Parmesan Cheese and Peasant Bread
Rice Noodles available upon request
Choice of 2 of the following sauces: Balsamic Tomato Basil, Herb Pesto or Marinara
Choice of 2 of the following accompaniments: Seafood Medley, Mediterranean Vegetables, Crumbled Italian Sausage or Marinated Chicken Breast

**ICE CREAM STATION - 14**
Add Coke or Root Beer for an additional 3.
Vanilla Bean, Chocolate and Strawberry Ice Cream
Chocolate and Caramel Syrups, Whipped Cream
Chopped Nuts, Assorted Sprinkles and Assorted M&M’s
Crushed Pineapple and Strawberry Topping
Maraschino Cherries

**DESSERT STATION - 40 per dozen**
Cream Puffs
Assorted Petit Fours
Petite Chocolate Mousse Cups
Assorted Mini Cheesecakes
Mini Cupcakes: White and Chocolate
Brownie Bites or Blondie Bites
Mini Pies: Apple, Pumpkin, Pecan, Key Lime, Sugar Cream
Turtle Tarts, Fruit Tartlets or Lemon Bars
Chocolate Covered or Cheesecake Stuffed Strawberries
Assorted Parfait Dessert Shooters
Assorted Gourmet Truffles
Specialty Mini Cupcakes: Carrot, Red Velvet, Pumpkin
Decorated Gourmet Sugar Cookies
Custom Decorated Gourmet Sugar Cookies
French Macarons or Tiramisu Shooters
Candy Pops, Cake Pops or Truffle Pops
Chocolate Flower Pops (Lily or Tulip)
Edible Chocolate Coffee Cups with Chocolate Mousse

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12/3/19
PETE DYE PAVILION
Served with Fresh Brewed Iced Tea, Starbucks Regular and Decaffeinated Coffee and Fresh Baked French Lick Artisan Rolls.

PAVILION BREAKFAST BUFFET - 26
Served with Orange and Apple Juice, Starbucks Regular and Decaffeinated Coffee and Tazo Herbal Hot Teas.
- Almond Granola Parfaits with Fresh Raspberries
- Seasonal Fruits and Berries
- Assorted Cereals with Milk
- Breakfast Pastries, Muffins and Breads
- Pecan French Toast with Fresh Berries and Syrup
- Farm-Fresh Scrambled Eggs with Cheese and Chives
- Applewood Smoked Bacon Strips
- Fischer Farms Breakfast Sausage

PAVILION DINNER BUFFET - 75
Marinated Tortellini Pasta Salad
Baby Spinach and Mixed Greens with Feta Cheese and Balsamic, Red French and Buttermilk Dressings
Herb Roasted Chicken with Marsala Sauce
Ginger Sea Bass over Wilted Greens
Garlic and Rosemary Beef Tenderloin with Bordelaise Demi-Glace
Oven-Roasted Brussels Sprouts
Slow-Cooked Cabernet Whole Mushrooms
Caramelized Onion Mashed Yukon Gold Potatoes
Country Buttermilk Cake with Ganache
Warm Bread Pudding with Bourbon Crème Anglaise
Fresh-Cut Seasonal Fruit

LOCAL FARM RAISED MENU - 75
Fresh Green Bean and Tomato Salad in a Red Wine Vinaigrette
Baby Greens with Dried Cranberries, Toasted Pine Nuts, Asiago Cheese and Maple Vinaigrette
Cool Asparagus and Goat Cheese Salad
Miller Farms Amish Chicken in Balsamic Caramelized Onion Cream Sauce
Marsala Braised Fischer Farms Short Ribs over Cheesy Grits
Horseradish Crusted Scottish Salmon
Gruyere Potato Gratin
Local Farmers Market Seasonal Vegetables
Assorted Dessert Buffet

MOUNT AIRIE BUFFET - 80
Panzanella Salad with Greens, Cucumber, Red Onion and Cider Vinaigrette
Traditional Caesar Salad
Grilled Swordfish
Smothered Chicken with Onion, Bacon and Cheese
Veal Marsala
Rosemary Roasted Fingerling Potatoes
Oven-Roasted Baby Zucchini, Squash and Carrots
Caramel Macchiato Cake
Fruit Trifle

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Prices based per person unless otherwise noted.
**BANQUET BARS**

Hosted/Cash Bars - **$500** minimum, for maximum of 5 hours. Additional hours will have a **$75/hr** bartender fee. If the bar minimum is not met, a **$150** bartender fee applies. Selections are subject to change based on availability. **$150** setup fee applies per bar for all off-site and outdoor events.

**FRENCH LICK SUPERIOR LIQUOR SELECTIONS**

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Cash Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$7.10</strong></td>
<td>Tito’s Vodka</td>
</tr>
<tr>
<td></td>
<td>Jim Beam Bourbon</td>
</tr>
<tr>
<td></td>
<td>Tanqueray Gin</td>
</tr>
<tr>
<td></td>
<td>Dewar’s Blended Scotch</td>
</tr>
<tr>
<td></td>
<td>Jack Daniel’s Whiskey</td>
</tr>
<tr>
<td></td>
<td>Canadian Club Blended Whiskey</td>
</tr>
<tr>
<td></td>
<td>Bacardi Rum</td>
</tr>
<tr>
<td></td>
<td>Jose Cuervo Tequila</td>
</tr>
<tr>
<td></td>
<td>DeKuyper Amaretto</td>
</tr>
<tr>
<td></td>
<td>Triple Sec</td>
</tr>
</tbody>
</table>

**FRENCH LICK PREMIUM LIQUOR SELECTIONS**

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Cash Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$9.15</strong></td>
<td>Grey Goose Vodka</td>
</tr>
<tr>
<td></td>
<td>Maker’s Mark Bourbon</td>
</tr>
<tr>
<td></td>
<td>Bombay Sapphire Gin</td>
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<tr>
<td></td>
<td>Johnnie Walker Black Scotch</td>
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<tr>
<td></td>
<td>Crown Royal Whiskey</td>
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<tr>
<td></td>
<td>Captain Morgan Spiced Rum</td>
</tr>
<tr>
<td></td>
<td>Patrón Tequila</td>
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<tr>
<td></td>
<td>Disaronno Amaretto</td>
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</tbody>
</table>

**CORDIALS**

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Cash Per Drink</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$9.15</strong></td>
<td>Baileys Irish Cream</td>
</tr>
<tr>
<td></td>
<td>Kahlua</td>
</tr>
<tr>
<td></td>
<td>Grand Marnier</td>
</tr>
</tbody>
</table>

**HOUSE WINES**

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Cash Per Glass</th>
<th>Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$7.34</strong></td>
<td>Trinity Oaks &amp; Beringer</td>
<td></td>
</tr>
</tbody>
</table>

**DOMESTIC BEERS**

<table>
<thead>
<tr>
<th>12oz. Glass Bottles</th>
<th>Hosted</th>
<th>Cash Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$3.90</strong></td>
<td>Budweiser</td>
<td></td>
</tr>
<tr>
<td><strong>$4.25</strong></td>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Miller Lite</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Michelob Ultra</td>
<td></td>
</tr>
</tbody>
</table>

**PREMIUM BEERS**

<table>
<thead>
<tr>
<th>12oz. Glass Bottles</th>
<th>Hosted</th>
<th>Cash Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$5.50</strong></td>
<td>Heineken</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Corona</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Angry Orchard Hard Cider</td>
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</tr>
</tbody>
</table>

**LOCAL INDIANA CRAFT BEER**

<table>
<thead>
<tr>
<th>Hosted</th>
<th>Cash Per Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$5.96</strong></td>
<td>Upland Wheat Ale</td>
</tr>
<tr>
<td></td>
<td>Dragonfly IPA</td>
</tr>
</tbody>
</table>

**BANQUET BAR PACKAGES**

**FRENCH LICK SUPERIOR BAR PACKAGE**

- Two Hours - **$28** per person
- Three Hours - **$36** per person
- Additional Hours - **$8** per person/hour

**FRENCH LICK PREMIUM LIQUOR SELECTIONS**

- Two Hours - **$36** per person
- Three Hours - **$45** per person
- Additional Hours - **$10** per person/hour

French Lick 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. (Cash bar pricing is inclusive of applicable taxes; no service charge is applied.)

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