



EVENT CENTER

BUSINESS *and* SOCIAL

CRGEVENTCENTER.COM | 317.204.7117

CUNNINGHAM RESTAURANT GROUP'S EVENT CENTER

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

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

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

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

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

VENUE FEES*

Weekdays 250 | Weeknights 750

Fridays 1500 | Saturdays 2500

All events will have a 22% service charge.

*see Event Coordinator for additional information

7500 SQUARE FOOT SPACE

SEATING FOR UP TO 300

STANDING ROOM FOR UP TO 800

FULL SERVICE PACKAGES

BREAKFAST

CONTINENTAL... \$10

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

BUILD YOUR OWN BREAKFAST BUFFET... \$15

INCLUDES ORANGE JUICE / FRESH BREWED COFFEE

Eggs and Such (choose 1)

Scrambled Cage-Free Eggs **vg pwg**

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

Quiche Lorraine

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

Spanish Style Egg Strata

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

Proteins (choose 1) +4 each extra

Crispy Bacon **pwg**

Maple Pork Sausage Links **pwg**

Crispy Country Ham **pwg**

Turkey Bacon **pwg**

Turkey Sausage Links **pwg**

"Soy" Sage Patty **vg**

Breakfast Entrées (choose 1) +3 each extra

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

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

Biscuits and Country Sausage Gravy

Starches and Vegetables (choose 1) +2 each extra

Griddled Hash Browns **v pwg**

Home-Fries **v pwg**

Potatoes O'Brien **v pwg**

Roasted Vegetable Medley **v pwg**

BREAKFAST ADDITIONS

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

CRG LIVE

Each chef attended station requires a 2-hour commitment.

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

LUNCH OFFERINGS

SALAD BAR... \$13

served with tea and lemonade

Greens (choose 1) **v pwg**

mixed greens, torn romaine, baby spinach

Toppings **v pwg**

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

Cheeses **vg pwg**

shredded cheddar, parmesan cheese

Dry Toppings **vg**

croutons, sunflower seeds, raisins, goldfish crackers

Dressings (choose two)

buttermilk ranch **vg pwg**, caesar **vg pwg**, blue cheese **vg pwg**, cranberry poppyseed,

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

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

Proteins (choose two)

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

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

pepperoni **pwg**

Additional Protein Choices

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

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

served with crackers and condiments.

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

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

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

roasted tomato basil **v pwg**

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

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

SANDWICHES & WRAP PLATTERS

DELI DISPLAY...\$20

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

Assortment of meats to include:

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

Assortment of sliced cheeses to include:

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

Accompaniments to include:

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

Breads to include:

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

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

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

Turkey Chipotle

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

Club-Style

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

Italian Smoked Chicken

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

Smoked Ham & Swiss

Gruyère, pickle, lettuce, tomato, dijonnaise, sourdough

Muffuletta

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

Roast Beef

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

"TLAT" **v**

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

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

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

Turkey Chipotle

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

The Club

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

Cuban Inspired

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

Chicken Caesar

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

Buffalo Chicken

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

Chicken Cheddar

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

Roast Beef

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

Falafel Wrap v

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

SIDES

fresh fruit salad **v pwg**

kettle chips **v**

potato salad **vg pwg**

red pepper coleslaw **vg pwg**

Italian style macaroni salad **v**

creamy macaroni salad **vg**

broccoli salad **vg**

quinoa salad **v pwg**

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

grilled vegetables **v pwg**

THEMED BUFFETS

CUCINA PASTA... \$21

served with Caesar salad, focaccia breadsticks, tea and lemonade

Choose Two Pastas

Truffled Gemelli **vg**

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

Tortellini Forno **vg**

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

Lasagna Bolognese

ricotta, Bolognese sauce, mozzarella, parmesan reggiano

Four Cheese Lasagna **vg**

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

Cavatappi **vg**

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

Grilled Shrimp & Grow Basil Pesto Linguini

tomato confit / shaved pecorino romano

6

Chicken Penne

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

2

Fettuccine Steak Gorgonzola

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

3

Accompanying Sides (choose 1)

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

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

parmesan cauliflower gratin **vg**

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

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

CUCINA PIZZA... \$17

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

Choose Two Pies

pepperoni, sausage, cheese, all the veggies

Signature Pies each selection +2

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

Dips (choose 1)

cheese, spicy cheese, marinara, blue cheese, ranch

THE SMOKEHOUSE...\$18

served with brioche buns, three sides, tea and lemonade

Choose Two Meats

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

Choose Two Sauce and Rub Options

Texas

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

Carolinas

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

Memphis (recommended for pork only)

hunk ah hunk ah burnin dry rub

Sides

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

CANTINA...\$19

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

Choose Two Proteins

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

Choose Two Accompanying Sides

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

Included Toppings

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

CRG LIVE STATIONS

Each chef attended station requires a 2-hour commitment.

CUCINA PASTA... \$11

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

Choose Two Pastas **v**

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

Choose Two Sauces

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

Choose Two Proteins

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

Toppings to Include **v pwg**

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

WOK AROUND THE WORLD... \$18

served with fried vegetable egg rolls and fortune cookies

Choose Two Proteins

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

Stir Fry Vegetables **v pwg**

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

Choose Two Sauces

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

Choose Two Accompanying Sides

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

TAQUERIA...\$14

served with tortilla chips, salsa and queso blanco

Tortilla (choose 2)

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

Choose Two Proteins

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

Toppings to Include:

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

HORS D'OEUVRES

PRICED PER PERSON | 25 PIECE MINIMUM

PASSED

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

HORS D'OEUVRES

PRICED PER PERSON

DISPLAYED

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

DINNER PACKAGES

SIGNATURE PLATED PACKAGE

SALAD + TWO ENTRÉES 29 / *person*

SALAD COURSE

House **vg pwg**

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

Caesar **vg**

romaine, parmesan, house crouton,
Caesar dressing

ENTRÉE COURSE

Napa Valley Chicken

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

Smothered Chicken **pwg**

bacon, mushroom, honey mustard, cheddar,
mozzarella

Grilled Shrimp **pwg**

raspberry-chili glaze

Filet Medallions **pwg**

cabernet espresso jus

Stuffed Pork Medallions

date-golden raisin stuffing,
bourbon-maple glaze

Grilled Salmon **pwg**

harissa honey butter glaze

Penne **vg**

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

Seared Tofu Scallops **v**

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

SIDES (CHOOSE TWO)

Broccoli with Herb Butter **vg pwg**

Rice Pilaf **v pwg**

Garlic Mashed Potatoes **vg pwg**

Green Beans **v pwg**

Grilled Asparagus **v pwg**

Roasted Baby Carrots **v pwg**

White Cheddar Au Gratin Potatoes **vg**

Cauliflower Gratin **vg**

Roasted Baby Carrots **v pwg**

DINNER PACKAGES

PREMIUM PLATED PACKAGE

SALAD + TWO ENTRÉES 42 / *person*

SALAD COURSE

House **vg pwg**

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

Caesar **vg**

romaine, parmesan, house crouton, Caesar dressing

Seven Field **vg pwg**

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

Valencia **vg pwg**

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

Caprese Salad **vg pwg**

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

ENTRÉE COURSE

Porcini Crusted Chicken **pwg**

roasted wild mushroom, pancetta, sherry cream

Pan Seared Salmon **pwg**

charred corn-edamame relish, peach beurre blanc

12 oz. Prime Rib **pwg**

herb roasted prime rib, au jus

6 oz. Filet Mignon **pwg**

herb butter

Stuffed Pork Medallions

date-golden raisin stuffing, bourbon maple glaze

Blackened Mahi-Mahi **pwg**

black bean cucumber salsa, cilantro crema

Penne **vg**

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

Seared Tofu Scallops **v**

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

SIDES (CHOOSE TWO)

Garlic Mashed Potatoes **vg pwg**

Broccoli with Herb Butter **vg pwg**

Rice Pilaf **v pwg**

Green Beans **v pwg**

Cauliflower Gratin **vg**

Grilled Asparagus **v pwg**

Roasted Brussels Sprouts **v pwg**

White Cheddar Au Gratin Potatoes **vg**

Roasted Baby Carrots **v pwg**

DINNER PACKAGES

SIGNATURE BUFFET PACKAGE

SALAD + ONE OR TWO ENTRÉES 32 / *person*

SALAD COURSE

House **vg pwg**

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

Caesar **vg**

romaine, parmesan, house crouton, Caesar dressing

Seven Field **vg pwg**

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

ENTRÉE COURSE

Napa Valley Chicken

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

Smothered Chicken **pwg**

bacon, mushroom, honey mustard, cheddar, mozzarella

Grilled Shrimp **pwg**

raspberry-chili glaze

Filet Medallions **pwg**

cabernet espresso jus

Stuffed Pork Medallions

date-golden raisin stuffing, bourbon-maple glaze

Grilled Salmon **pwg**

harissa honey butter glaze

Blackened Shrimp Pasta

sautéed spinach, peppers, broccoli, Cajun cream sauce

Penne **vg**

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

SIDES (CHOOSE TWO)

Garlic & Fresh Herb Roasted

Red Potatoes **v pwg**

Cauliflower Gratin **vg**

Broccoli with Herb Butter **vg pwg**

Rice Pilaf **v pwg**

Garlic Mashed Potatoes **vg pwg**

Green Beans **v pwg**

Grilled Asparagus **vg pwg**

Roasted Baby Carrots **v pwg**

White Cheddar Au Gratin Potatoes **vg**

ADDITIONAL OPTIONS

LATE NIGHT SNACKS

minimum of 25 guests, priced per person

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

| | | | |
|---|---|---|--|
| Steamed Bao Buns | 4 | impossible bao v | |
| choose one | | no-"bulgogi" meatball, chili macerated cucumber, house kimchi, steamed bun, cilantro cauliflower "mayo" | |
| beef bulgogi chili macerated cucumber, house kimchi, cilantro aioli | | | |
| Gunthorp Farms pork banh mi-style chili macerated cucumber, carrot daikon slaw, cilantro aioli | | | |

SNACKS

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

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

DESSERTS

priced per person

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

BEVERAGES

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

FULL OPEN BAR

INCLUDES GLASSWARE

TIER ONE LIQUOR 27 / *person*

INCLUDES BEER AND WINE

Canadian Club Whiskey

Hangar 1 Vodka

High Noon (assorted flavors)

J & B Scotch

Jim Beam Bourbon

Jose Cuervo Tequila

Matusalem Rum

Svedka Gin

TIER TWO LIQUOR 35 / *person*

INCLUDES BEER AND WINE

Bacardi Rum

Bombay Sapphire Gin

Crown Royal Whiskey

Dewar's Scotch

Grey Goose Vodka

High Noon (assorted flavors)

Jack Daniel's Bourbon

Jose Cuervo Traditional Tequila

BEER & WINE 25 / *person*

WINE

Cabernet Sauvignon

Chardonnay

Moscato

Pinot Noir

BEER (CHOOSE 4)

Blue Moon

Bud Light

Budweiser

Coors Light

Corona

Stella Artois

Sun King Osiris

Sun King Wee Mac

Yuengling

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



PARKING AVAILABLE

TAILORED EVENT PLANNING

MINUTES FROM IND AIRPORT

HOTELS LOCATED ON SITE

OPERATED & CATERED EXCLUSIVELY
BY CUNNINGHAM RESTAURANT GROUP

VIP MEMBERS EARN AND USE POINTS
AT THE EVENT CENTER