HOLIDAY EVENT MENU

BOARDS

FRESH VEGETABLE CRUDITE

\$65/10 people, \$130/25 people Mix of fresh and seasonal veggies with housemade dairy and non-dairy dip.

SHRIMP COCKTAIL

\$150/10 people, \$400/25 people Chilled shrimp with lemons and cocktail sauce. On ice.

CHARCUTERIE

\$100/10 people, \$250/25 people Mix of local and fresh cheeses with cured meats. Served with crackers and festive garnishes. Available as meat or cheese only upon request.

BUILD YOUR OWN

*Includes station setup, plates, napkins, and utensils

BURGER BAR

\$20/person (add bacon for \$5/person) Bun, beef, and cheese. Your choice of: lettuce, pickles, sliced onion, sliced tomato, mayo, or mustard

NACHO BAR

\$16/person

Your choice of: hickory smoked brisket, pulled adobo pork, or chile-herb chicken. Tortilla chips, 6-cylinder queso, refried garbanzos, escabeche slaw, orange sauce, and peach morita.

HOUSE SAMPLER

\$12/person

Housemade tortilla chips served with creamy corn salsa, green sauce, orange sauce, and escabeche sauce.

DISPLAYED APPETIZERS

OLD JOHN SLIDER BURGERS

\$5/slider

Turano roll with our beef blend. Served with American cheese, mustard, mayo, and pickle.

CUBAN SLIDERS

\$5/slider

Brioche roll, pulled pork, honey ham, Swiss cheese, house blend mustard.

MINI TACONEY HOT DOGS

\$5/hot dog

Cheesy taco shell with a beef frank hot dog served with "Detroitero" coney sauce, onion, jalapeno, and moztazanaise.

CORN CUPS

\$6/each

Sautéed Mexican street corn served with crema, cheese blend, and homemade chile lime salt.

MOZZABALLS

\$100/10 people, \$175/25 people, \$295/50 people Breaded fresh mozzarella with herbs, parmesan, and tomato sauce.

ASIAN STYLE STICKY WINGS

\$3/wing

Gochujang, ginger, sesame oil, sesame seeds, and scallions.

AVOCADO TOAST CROSTINI

\$4/each

Beet hummus, pickled radish, avocado, shaved egg, everything seasoning, microgreens.

FLATBREADS

\$15/six slices Hot Italian sausage or fig and gorgonzola with arugula.





BUFFET ENTREES

HOUSE SALAD

\$85/10 people, \$180/25 people, \$299/50 people Crisp greens, tomato, cucumber, green pepper, hearts of palm, shredded mozzarella, and croutons. Dressing options: Ranch, cherry vinaigrette, or Italian.

MAC AND CHEESE

\$125/20 people Options:

- Alfredo Style: \$150/20 people
- Add Pesto Chicken: \$150/20 people
- Add Lobster: \$300/20 people

SMOKED BRISKET

\$350/20 people Natural jus, creamy mashed potatoes, and root vegetables.

MOJO STYLE PORK LOIN

\$300/20 people Butternut squash and lime-garlic sauce.

JAMBALAYA

\$325/20 people Sausage, shrimp, creole rice, Louisiana mayo, and scallions.

CARVING STATION

*on-site only

TENDERLOIN

\$300/20-25 people Soft rolls, horseradish cream, caramelized onions, and tomatoes.

BRISKET BBQ

\$275/35 people Hot mustard, bbg sauce, Texas Toast, slaw, and pickles.

JUICY RIBEYE ROAST

\$10/person (20 person minimum) Soft roll, juicy prime rib, au jus, giardiniera, valentina, horseradish, and caramelized onions.

DESSERTS

COOKIES

\$18/dozen

SOPAPILLA CHEESECAKE BITES

\$3/person

BISCUIT CHURROS CON CHOCOLATE

\$3/person

9713 District N Drive, Fishers, IN 46037 | www.fisherstestkitchen.com

