# 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

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