

EVENTS 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

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.

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.

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.

 **FISHERS**
TEST KITCHEN
— AT THE YARD AT FISHERS DISTRICT —

BUFFET ENTREES

MAC AND CHEESE

\$125/20 people

Options:

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

BAKED ZITI

\$250/20 people

Zesty tomato sauce arrabbiata, Italian sausage, mushrooms, mozzarella, and parmesan cheese.

LASAGNA PRIMAVERA

\$300/20 people

Roasted vegetables, herb white sauce, ricotta cheese, mozzarella, and parmesan cheese.

JAMBALAYA

\$325/20 people

Sausage, shrimp, creole rice, Louisiana mayo, and scallions.

DESSERTS

COOKIES

\$18/dozen

SOPAPILLA CHEESECAKE BITES

\$3/person

BISCUIT CHURROS CON CHOCOLATE

\$3/person

SUMMER BBQ

**served with soft roll, cabbage slaw, pickles, and BBQ sauces*

SMOKED BRISKET

\$350/20 people

JUICY PULLED PORK

\$250/20 people

SPICE RUBBED SMOKED CHICKEN

\$250/20 people

SMOKED SAUSAGE

\$225/20 people

BOX LUNCHES

\$25/person

Each box includes choice of sandwich, chips, smoked red pepper potato salad, fresh baked cookie, and bottled water.

WISE GUY ITALIAN SUB

Ham, coppa, salami, tomato, dressed lettuce, basil, and red pepper aioli.

TOMATO BASIL PANINI

Italian sandwich spread, tomato, basil, and fresh mozzarella.

