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 slaw.

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, Sherry 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.

CRISPY CHICKEN TENDERS

\$3/each

Crispy chicken tenders served with choice of dipping sauce. Sauces: Ranch, Honey Mustard, Chipotle Aioli, Buffalo, or Magnetic sauce,

MINI GRILLED CHEESES

\$2/each French Baguette with Manchego cheese, Brie, and carmalized onions.

CORN CUPS

\$6/each Sautéed Mexican street corn served with crema, cheese blend, and homemade chile lime salt.





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

TENDERLOIN

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

BRISKET BBQ

\$275/35 people Hot mustard, bbq 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.

SMOKED BRISKET

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

JUICY PULLED PORK

\$250/20 people Served with soft roll, cabbage slaw, pickles and BBQ sauces.

SPICE RUBBED SMOKED CHICKEN

\$250/20 people Served with soft roll, cabbage slaw, pickles and BBQ sauces.

BOX LUNCHES

\$16/person Each box includes choice of sandwich, chips, smoked red pepper potato salad, fresh baked cookie, and bottled water.

ROAST BEEF

Shaved roast beef, horseradish sauce, pickled red onion, tart greens.

THE COSA NOSTRA

Salami, capicola, ham, mortadella, provolone, cured pickled hot peppers, shredded lettuce, mayo.

TOM TURKEY

Shaved roast turkey, sliced tomato, onion, shredded lettuce, mayo, salt and pepper.

9713 District N Drive, Fishers, IN 46037 | www.fisherstestkitchen.com All catering orders are subject to a 15% service fee that will go to the employees who service the event.

DESSERTS

COOKIES

\$18/dozen

SOPAPILLA CHEESECAKE BITES

\$3/person

BISCUIT CHURROS CON CHOCOLATE

\$3/person