



At Brand Hospitality Catering, we are dedicated to providing a remarkable experience that will leave a lasting impression.

With a focus on excellence, we bring together our award-winning food and beverages, paired with our skilled team of professionals to curate unforgettable events.

We understand the importance of catering to dietary restrictions and allergies. If any of your guests have specific requirements, please inform us in advance, and we will do our best to meet their needs. Our menus reflect the seasons, allowing us to offer fresh and flavorful creations. Because of this, our menus are subject to change to ensure the best quality ingredients are used.

Contact us today to discuss your vision and let us create an extraordinary experience for you and your guests.



CALL, TEXT, OR EMAIL US ANYTIME.

812.921.9844

events@brandhg.com



BUFFET MENU

Please choose 1 protein, 1 vegetable, 1 starch & 1 salad. Portions are determined by guest count.

Salad Course Options (Choose one)

SEASONAL SPINACH SALAD

Chef's seasonal ingredients

LOCALLY FARMED SALAD

*Shaved carrots, english cucumbers, cherry tomatoes
& lavender honey vinaigrette*

ADD BREAD BASKETS FOR \$3.00 PER GUEST

\$29.00 per guest

BRAISED PORK LOIN

SPRINGER MOUNTAIN CHICKEN BREAST

VEGETARIAN PASTA

rotating seasonal vegetable pasta

ADD A SECOND CHOICE TO YOUR BUFFET
FOR \$7.00 PER GUEST

\$34.00 per guest

VERLASSO SALMON

orange citrus glaze

ROASTED STEAK TIPS

seasonal marinade

RED WINE BRAISED SHORT RIB

california cabernet demi glaze

ADD A SECOND CHOICE TO YOUR BUFFET
FOR \$10.00 PER GUEST

Starches - Choose 1

GARLIC & HERB WHIPPED POTATOES

TRUFFLE FIVE CHEESE MACARONI

ROASTED FINGERLING POTATOES

Vegetables - Choose 1

HONEY GLAZED CARROTS

VEGETABLE STIR FRY

EXTRA VIRGIN OLIVE OIL GRILLED ASPARAGUS

BACON BRUSSELS SPROUTS

COUNTRY STYLE GREEN BEANS WITH HAM

ADD SECOND STARCH OR VEGETABLE FOR \$4.00 PER GUEST

SEASONALLY INSPIRED MENU CRAFTED BY CHEF BRYCE MONTESA



EAST COAST OYSTER BAR & SHUCKING STATION

Includes cocktail sauce, champagne mignonette, lemons, crackers, horseradish, hot sauces & ice bar

\$3 per oyster

Italian Buffet Menu (\$28/guest)

Salad Course Options (Choose one)

CHEF'S SEASONAL SPINACH SALAD

local seasonal ingredients

LOCALLY FARMED SALAD

*carrots, cucumbers, cherry tomatoes
& lavender honey vinaigrette*

ADD BREAD BASKETS FOR \$3.00 PER GUEST

Entree Course Options (Choose one)

COMES WITH PASTA & VEGETABLES

ADD A SECOND FOR \$6/GUEST

CHICKEN MARSALA

mushrooms, marsala wine

ITALIAN SAUSAGE RIGATONI

*italian sausage, mozzarella,
housemade pomodoro*

BLACKEND CHICKEN ALFREDO

butter, parmesan reggiano

CHIANTI BRAISED SHORT RIB GNOCCHI

*italian chianti, pulled short rib,
mushrooms, parmesan reggiano,
mollica, basil*

SEARED SALMON & CREAMY LEMON RISOTTO

*verlasso salmon, lemon cream,
english peas, risotto*

CHICKEN OR SALMON PICATTA

*italian chardonnay, lemon,
capers, butter,
angel hair pasta*

GNOCCHI AL POMODORO

*san marzano tomato sauce,
calabrian butter,
mollica, parmesan reggiano, basil*



PLATED DINNER MENU

Option 1: The Duo Plate

You choose one salad, one starch, one vegetable and two entrée selections from any of the tiers. Your guests will not make any choices and get both entrees in petite size.

Option 2: Choice Of

Choose one salad, one starch, one vegetable, and two entrées for your guests to select from in advance. On the day of the event, guest seats must be clearly marked to indicate each person's entrée choice, allowing our service team to ensure accurate and efficient service.

Salad Course Options (Choose one)

SEASONAL SPINACH SALAD

Chef's seasonal ingredients

LOCALLY FARMED SALAD

*Shaved carrots, english cucumbers, cherry tomatoes
& lavender honey vinaigrette*

ADD BREAD BASKETS FOR \$3.00 PER GUEST

\$41.00
per guest

BRAISED PORK LOIN (GF)

with maple glaze

SPRINGER MOUNTAIN CHICKEN BREAST

with mushroom marsala

VEGETARIAN PASTA

rotating seasonal vegetable pasta

\$48.00
per guest

VERLASSO SALMON (GF)

seasonal citrus compound butter

RED WINE BRAISED SHORT RIB

california cabernet demi glaze

\$57.00
per guest

CARIBBEAN MAHI MAHI

chimichurri butter

12 HOUR PRIME RIB

herbed jus

Starches - Choose 1

GARLIC & HERB WHIPPED POTATOES

TRUFFLE FIVE CHEESE MACARONI

ROASTED FINGERLING POTATOES

Vegetables - Choose 1

HONEY GLAZED CARROTS

STEAMED BROCCOLI FLORETS W/ CHEDDAR MORNAY

EXTRA VIRGIN OLIVE OIL GRILLED ASPARAGUS

BACON BRUSSELS SPROUTS

COUNTRY STYLE GREEN BEANS WITH HAM

Optional Dessert Duo Course (Choose 2 - \$8.00 per guest)

BOURBON OLD FASHIONED BREAD PUDDING | SEASONAL NEW YORK STYLE CHEESECAKE |
LEMON MERINGUE BARS



COCKTAIL PARTY MENU

Orders for 20 pieces or servings. Minimum 1 serving or piece per guest.

WHIPPED FETA ~ \$49
with vegetables & crostini

BRUSCHETTA CROSTINI ~ \$49
with balsamic drizzle

BLT DEVEILED EGGS ~ \$49

PARMESAN STUFFED MUSHROOMS ~ \$49
with horseradish cream

LEMON MERINGUE BARS ~ \$49

CHEESECAKE BITES ~ \$49

GOAT CHEESE FRITTERS ~ \$49
with bacon date aioli

CAPRESE SKEWER ~ \$49
with basil vinaigrette & balsamic glaze

ITALIAN OR BBQ MEATBALLS ~ \$49

BLT CROSTINI ~ \$49
with bacon-date aioli

BEER CHEESE & PRETZEL BREAD ~ \$49

STUFFED ARANCINIS ~ \$49
with italian sausage & cheese

LEMONGRASS CHICKEN SKEWERS ~ \$49

MINI CHICKEN CORDON BLEUS ~ \$49

CHIPS AND QUESO ~\$59

FRUIT & VEGETABLE TOWER ~ \$59

SAUSAGE STUFFED MUSHROOMS ~ \$59

GINGER & ORANGE BEEF SKEWERS ~ \$59

PIMENTO CHEESE TEA SANDWICHES ~ \$59

MINI SALAD CUPS ~ \$59

BACON WRAPPED DATES ~ \$69
with capriole farms goat cheese

SMOKED SALMON CUCUMBERS ~ \$69
with capers & fresh squeezed lemon juice

BARBECUE CHICKEN SLIDERS ~ \$79

BRAISED PORK LOIN SLIDERS ~ \$79

CHICKEN SALAD SLIDERS ~ \$79

MINI CRAB CAKES ~ \$79

BACON WRAPPED SHRIMP - \$79

CLASSIC SHRIMP COCKTAIL ~ \$79

CHEESE & CHARCUTERIE BOARD ~ \$111

*ASK YOUR COORDINATOR ABOUT OUR LATE NIGHT SNACK OPTIONS





BAR PACKAGES

WE ARE CURRENTLY ONLY OFFERING BAR SERVICES IN INDIANA

- We would love to create a signature cocktail for you or a tailored drink package. Inquire with your bar coordinator
- Pricing includes plastic cups, garnishes, mixers & signage
- Bartenders priced separately
- Brands are subject to change based on availability
- Guests aged 3-20 will be billed at the Standard drink package price
- Alcoholic beverages will only be served to persons 21 years of age. Alcoholic beverage service will be refused to any guest who fails to present a valid for of photo identification
- We reserve the right to refuse alcohol service to anyone who appears intoxicated, based on staff's judgement

The Standard

\$6.00 per guest for 3 hours

\$7.00 per guest for 4 hours

\$8.00 per guest for 5 hours

Includes:

- Coke
- Diet Coke
- Sprite
- Ginger Ale

The Good Times

\$20.00 per guest for 3 hours

\$23.00 per guest for 4 hours

\$25.00 per guest for 5 hours

Includes:

- 2 Domestic Beers
- 2 House Wines
- Soda

The Great Times

\$27.00 per guest for 3 hours

\$30.00 per guest for 4 hours

\$32.00 per guest for 5 hours

Includes:

- Bourbon, Vodka, Rum, & Tequila
- 3 House Wines, 1 Domestic Beer, Microbrewer or Imported Beer
- Soda





FLOWER PACKAGES

Vases and flower varieties may vary due to availability. Occasionally, we may need to substitute a certain flower for another variety, however, we will use a comparable variety in color and style. There will be an up charge during Valentine's Week, Mother's Day Week, Christmas Week, and New Year's Eve/Week.

Minimum 6 centerpieces per order unless stated otherwise



CANDLELIGHT SOIREE
~\$27.50 EACH



CLEMENTINE GARDEN VASE
~\$95.50 EACH



ROSE CUBE
~\$44.95 EACH



ALEXANDRA VASE
~\$39.50 EACH



FOUR SEASONS VASE
~\$49.95 (SEASONAL)



MODERN SOHO MIX
~\$19.50 EACH