



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](mailto:events@brandhg.com)



# 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

*You choose one salad, one starch, one vegetable and two entrees for your guests to choose from*

### Salad Course Options (Choose one)

#### SEASONAL SPINACH SALAD

*Green apples, goat cheese, candied pecan, golden raisin, butternut squash*

#### LOCALLY FARMED SALAD

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

ADD BREAD BASKETS FOR \$3.00 PER GUEST

**\$35.00 per guest**

BRAISED PORK LOIN (GF)  
*with maple glaze*

SPRINGERMOUNTAIN  
CHICKEN BREAST  
*with mushroom marsala*

VEGETARIAN PASTA  
*rotating seasonal vegetable pasta*

**\$45.00 per guest**

VERLASSO SALMON (GF)  
*seasonal citrus compound butter*

RED WINE BRAISED SHORT RIB  
*california cabernet demi glaze*

SLICED TURKEY BREAST  
*herbed au jus*

**\$55.00 per guest**

CARIBBEAN MAHI MAHI  
*chimichurri butter*

AUSSIE WAGYU  
SIRLOIN  
*mushroom bordelaise*

12 HOUR PRIME RIB  
*herbed jus*

### Starches - Choose 1

GARLIC & HERB WHIPPED POTATOES

TRUFFLE FIVE CHEESE MACARONI

SWEET POTATO GRATIN

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 | BOSTON CREAM CAKE





## COCKTAIL PARTY MENU

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

WHIPPED FETA ~ \$35  
with vegetables & crostini

BRUSCHETTA CROSTINI ~ \$35  
with balsamic drizzle

BLT DEVILED EGGS ~ \$35

GOAT CHEESE FRITTERS ~ \$35  
with bacon-date aioli

PARMESAN STUFFED MUSHROOMS ~ \$35  
with horseradish cream

LEMON MERINGUE BARS ~ \$35

CHEESECAKE BITES ~ \$35

CAPRESE SKEWER ~ \$45  
with basil vinaigrette & balsamic glaze

ITALIAN OR BBQ MEATBALLS ~ \$45

BLT CROSTINI ~ \$45  
with bacon-date aioli

BEER CHEESE & PRETZEL BREAD ~ \$45

STUFFED ARANCINIS ~ \$45  
with italian sausage & cheese

LEMONGRASS CHICKEN SKEWERS ~ \$45

MINI CHICKEN CORDON BLEUS ~ \$45

CHIPS AND QUESO ~\$55

FRUIT & VEGETABLE TOWER ~ \$55

SAUSAGE STUFFED MUSHROOMS ~ \$55

GINGER & ORANGE BEEF SKEWERS ~ \$55

PIMENTO CHEESE TEA SANDWICHES ~ \$55

MINI HOT BROWN TARTLETS ~ \$55

MINI SALAD CUPS ~ \$55

BRAISED PORK LOIN SLIDERS ~\$65

BACON WRAPPED DATES ~ \$65  
with capriole farms goat cheese

SMOKED SALMON CUCUMBERS ~ \$65  
with capers & fresh squeezed lemon juice

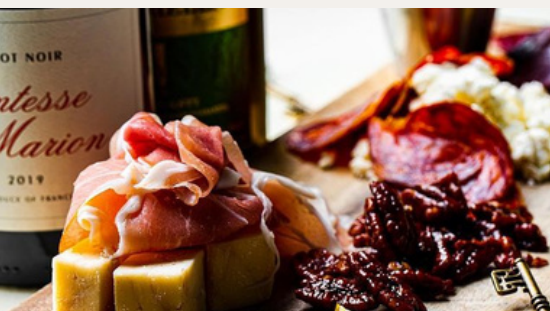
BARBECUE CHICKEN SLIDERS ~ \$75

CHICKEN SALAD SLIDERS ~ \$75

CRAB MEAT SPRING ROLLS ~ \$75  
with goat cheese, thai sweet chili & basil

CLASSIC SHRIMP COCKTAIL ~ \$75

CHEESE & CHARCUTERIE BOARD ~ \$110





## 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

*Green apples, goat cheese, candied pecan, golden raisin, butternut squash*

#### LOCALLY FARMED SALAD

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

ADD BREAD BASKETS FOR \$3.00 PER GUEST

\$26.00 per guest

BRAISED PORK LOIN (GF)  
*with maple glaze*

SPRINGER MOUNTAIN  
CHICKEN BREAST  
*with mushroom marsala*

VEGETARIAN PASTA  
*rotating seasonal vegetable pasta*

ADD A SECOND CHOICE TO YOUR BUFFET  
FOR \$6.00 PER GUEST

\$32.00 per guest

VERLASSO SALMON (GF)  
*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 \$9.00 PER GUEST

### Starches - Choose 1

GARLIC & HERB WHIPPED POTATOES

TRUFFLE FIVE CHEESE MACARONI

SWEET POTATO GRATIN

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

ADD SECOND STARCH OR VEGETABLE FOR \$4.00 PER GUEST

SEASONALLY INSPIRED MENU CRAFTED BY CHEF JACK ROSADO





# 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



CANDLELIGHTSOIREE  
~\$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





# Curate & Plate

TABLESCAPES REIMAGINED

Transform your gatherings into unforgettable experiences with one of our local partners, Curate & Plate. Their selection of luxurious and stylish plates, meticulously chosen to add a touch of sophistication to intimate dinner parties, lavish weddings, and corporate events.

Ask us to see the full catalogue!

