



PLATED MEALS

events@garnishcatering.com | 812.333.0999

Enjoy a seated dining experience while we serve you & your guests

Includes:

Garden Salad or Caesar Salad
Fresh Rolls & Butter
Lemonade & Water

Choice of:

One Entree
Two Sides
One Dessert

Entrees

- 8 oz Filet Mignon -\$45/person
- 8 oz Sirloin Steak - \$35/person
- 9 oz Filet of Beef Medallion - \$40/person
- Chicken w/Choice of Sauce- \$25/person
(Sun Dried Tomato Cream Sauce, Garlic Cream Sauce)
- Creamy Polenta w/Mushroom Ragu - \$22/person
- Mahi-Mahi w/Roasted Corn & Tomato Salsa - \$28/person
- Maple Bourbon Glazed Salmon - \$28/person
- Roast Pork Loin w/Choice of Sauce - \$22/person
(Apple Glaze, Dijon Cream Sauce, or Garlic Herb Sauce)
- Shrimp & Grits -\$26/person
- Spinach & Artichoke Stuffed Chicken Breast - \$25/person

Desserts

- Cheesecake
- Chocolate Layer Cake
- Cream Pies
- Dessert Assortment
- Elegant Sweet Assortment
- Flourless Chocolate Cake
- Fresh Fruit Tray w/Carmel Dip
- Fruit Crisp
- Fruit Pie
- Lemon-Raspberry Cake
- Swiss Carrot Cake

Sides

- Amaretto Glazed Carrots
- Bacon Ranch Pasta Salad
- Baked Beans
- Baked Potato
- Broccoli Salad
- Chef's Loaded Potatoes*
- Cole Slaw
- Country Style Green Beans
- Creamy Mac & Cheese
- Fresh Fruit Bowl
- Garden Salad
- Herb Mashed Potatoes
- Potato Salad
- Potatoes Au Gratin
- Rosemary Roasted Potatoes
- Sauteed Corn
- Roasted Squash
- Steamed Broccoli
- Vegetable Gratin
- Roasted Vegetables
- Wild Rice Blend

*Add bacon to chef's potatoes add \$1.50/person

Plated Events are subject to a 30% service charge fee