

THE INDIANA ROOF BALLROOM

ESTD. 1927.

SAMPLE CORPORATE MENUS

Thank you for considering the Indiana Roof Ballroom. The "Roof," as it is commonly called, has been serving the Indianapolis community for over seventy-five years, and we invite you to enjoy the enchanting ambiance of this historic landmark for your special event.

Our award winning culinary staff and superior service staff will assist you throughout your event, providing you with our complete attention in order to make your event truly unforgettable.

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SAMPLE HORS D'OEUVRES

Bruschetta with Brie, Sundried Tomatoes & Pesto

Brie with Raspberry Preserve Tartlets

Goat Cheese and Spinach Stuffed Mushrooms

Zucchini & Feta Cake with a Spicy Cucumber Relish

Phyllo Wrapped Asparagus with Cheese and Prosciutto

Mini Wellingtons (*Beef or Chicken*)

Boursin Chicken in Phyllo Cups

Mini Tacos with Shredded Beef, Cilantro & Sour Cream

Mini Buttermilk Chicken in a Waffle Cone with Cilantro Slaw, Drizzled with Maple Syrup

Caprese Skewers with Mozzarella, Tomatoes and Basil

Antipasto Skewers with Olives, Salami and Cheese

Whipped Goat Cheese and Fig Compote Crostini with a Raspberry Garnish

Strawberries Stuffed with Brie



Substitutions may increase the per person price.

All food and beverage purchases are subject to a 22% service charge and current sales tax.

SAMPLE DINNER MENUS

SPRING & SUMMER MENUS

TIER ONE

Apple, Mandarin Orange, Feta Cheese, Mixed Greens with an Orange Poppyseed Dressing

Assorted Breads & Butter

Apricot, Gouda, Basil Stuffed Chicken with a Brandy Demi

Green Beans with Red and Yellow Pepper Confetti & Yukon Gold Potatoes

Salted Caramel Fudge Brownie with Caramel Mousse

TIER TWO

Red and Yellow Tomato Cascade, Spinach and Crumbled Bleu Cheese with Crispy Prosciutto and Balsamic Vinaigrette with a Grilled Ciabatta

Snapper with White Wine and Artichokes and Medallion of Beef Tenderloin with Herb Butter

Zucchini, Squash & Carrot Medley & Cous Cous

Lemon Berry Stack Torte with Fresh Raspberries

TIER THREE

Honey Poached Pear, Watercress, Goat Cheese, Dried Cranberries, Candied Pecans, Champagne Vinaigrette, Parmesan Tuille Garnish

Sea Bass with a Light Lemon Dill Cream and Herb Crusted Filet of Beef Tenderloin with Herb Butter

Bundle of Spring Asparagus with Tri-colored Peppers & Potatoes Dauphinoise

Salted Caramel and Brownie Baked Alaska with Chocolate Covered Florentine and Logo Chocolate, Fresh Raspberries

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SAMPLE DINNER MENUS

FALL & WINTER MENUS

TIER ONE

Spinach Salad with Crispy Bacon, Red Onions, Kalamata Olives & Feta with a Creamy Dijon Vinaigrette

Assorted Breads & Butter

Buttermilk Crusted Chicken Breast with Dijon Cream

Broccoli and Carrot Medley & Wild Rice Pilaf

S'mores Petit Four

TIER TWO

Artisan Blend Lettuces, Pomegranate, Pears, Caramelized Pecans, Honey Roasted Acorn Squash, Dried Cranberries and Mild Bleu Cheese served with a Champagne Vinaigrette and Honey Cheese Straw

Crab Cake with a Remoulade Cream and Medallion of Beef Tenderloin with a Cognac Demi

Asparagus with Red and Yellow Peppers & Parmesan Infused Yukon Gold Mashed Potatoes

Blood Orange Crème Brulee

TIER THREE

Late Harvest Caprese Salad of Peaches, Buffalo Mozzarella, Micro Basil, Honeyed Sunflower Seeds with a Balsamic Vinaigrette Drizzle, Parmesan Crisp

Petite Filet of Beef Tenderloin with an Herb Butter and Blackened Shrimp

Gouda Potato Gratinee & Broccolini

Cherry Pavlova garnished with a Blackberry Coulis and Chocolate Nougat Deco

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