



EVENT CENTRE

502 EAST EVENT CENTRE

Corporate Event Packages



At 502 East, you'll be inspired as every last detail of your corporate event is perfectly executed—from the spacious and flexible accommodations for event activities to the upscale menus sure to please any crowd.

Let us take care of the details so you can take care of business. We bring together flavorful food, service-minded staff and attention to the finer points to give you a stress-free gathering. Using only the freshest meats and produce—mixed with unique ingredients and seasonings—our culinary staff creates masterful dishes that are as delicious as they are artful. Several menu packages are available for your choosing.

With fine cuisine and the kind of white glove service that comes from more than a quarter of a century of hospitality expertise, our experienced event professionals and support staff are here to help execute your event all the way down to the smallest detail.

†Applicable sales tax and 22% service fee will be added to the bill
Special accommodations for dietary restrictions available upon request.

TEL 317-843-1234 ADDRESS 502 East Carmel Drive, Carmel, IN 46032

WEBSITE www.502east.com



502E CORP PKGS 01262018



BREAKFAST BUFFET

CONTINENTAL BREAKFAST

\$7.95 per guest

Assorted Freshly Baked Muffins and Donuts
Seasonal Fruit Salad

JB'S GREAT DAY CONTINENTAL BREAKFAST

\$8.95 per guest

Freshly Baked Coffee Cake and Hot Cinnamon Rolls
Seasonal Fruit Salad

HEALTHY CHOICE CONTINENTAL BREAKFAST

\$12.95 per guest

Oatmeal Station with a Large Assortment of Toppings
Seasonal Fresh Fruit Presentation



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EVENT CENTRE

PLATED BREAKFAST SELECTIONS

Served with Water, Orange Juice, Regular & Decaf Coffee

ROASTED VEGETABLE FRITTATA

\$16.95 per guest

Spinach, Asparagus, Tomato and Sweet Onion
Grilled Chicken and Apple Sausage

ALL-AMERICAN SCRAMBLED EGGS

\$15.75 per guest

Choice of Applewood Smoked Bacon or Pork Sausage Links
Crispy Hash Brown Potatoes

CARMEL SUNRISE CINNAMON BRULÉE FRENCH TOAST

\$16.95 per guest

Apple Walnut Compote, Thick Sliced Canadian Bacon
Warm Maple Syrup

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JONATHAN BYRD'S
HOSPITALITY & RESTAURANT GROUP



502E CORP PKGS 01262018



BUFFET BREAKFAST SELECTIONS

Served with Water, Orange Juice, Regular & Decaf Coffee

NEW DAY BUFFET

\$18.95 per guest

- Freshly Baked Muffins
- Freshly Picked Fruit Salad
- Scrambled Eggs with Cheddar Cheese and Scallions
- Crispy Bacon
- Hash Brown Potatoes

JB'S INDIANA HOSPITALITY BUFFET

\$22.95 per guest

- Fresh Baked Muffins and Breakfast Pastries
- Sliced Seasonal Fresh Fruit Presentation
- Scrambled Eggs with Local Farmstead Havarti Cheese and Scallions
- French Toast or Pancakes
- Bacon, Sausage, or Ham
- Home Fried Potatoes

• A LITTLE EXTRA •

Made-to-Order Action Stations

Available with the purchase of any breakfast buffet

For groups of 50 or less guests, per guest pricing is inclusive of chef attendant

Pancake or Waffle Action Station \$4.25

Omelette Action Station \$3.95

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EVENT CENTRE

BREAKS

BEVERAGE BREAK

\$6.95 per guest

Coffee, Decaffeinated Coffee, Herbal Teas,
Bottled Water and Assorted Soft Drinks

GARDEN HARVEST BREAK

\$7.95 per guest

Seasonal Fresh Vegetable Presentation with
Minted Yogurt Dip
Freshly baked Zucchini Bread

PASSION FOR CHOCOLATE BREAK

\$7.95 per guest

2% Milk and Chocolate Milk
Double Chocolate Brownies, Chocolate Chip
Muffins
Chocolate Chip Cookies

POPPING BREAK

\$5.95 per guest

Fresh Popped Popcorn with a Variety of
Toppings
Caramel Corn and Cheese Popcorn

ICE CREAM BREAK

\$5.95 per guest

Ice Cream Cart Attendant will serve either
3 Novelties or Scooped Ice Cream
Scooped Ice Cream includes a Variety of
Toppings

CANDYLAND BREAK

\$6.95 per guest

5 assorted Candy Options

BALLPARK BREAK

\$7.95 per guest

Mini Hot Dogs
Pretzel Bites served with Beer Cheese
SnoKones

“WOW” BREAK

Market price

A Custom Selection Specially Designed For Your
Event

POWER BREAK

\$9.95 per guest

— MAXIMUM OF 100 GUESTS —

Toasted Pita Chips with Hummus, Trail Mix, and Whole Fresh Fruit Basket

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PLATED ENTRÉES

Plated entrées include your choice of Side Salad, Seasonal Fresh Vegetable Selection, Dessert and our Signature Rolls.

Beverages include Iced Tea, Water, Regular & Decaf Coffee

• ENTRÉES •

PETITE BEEF TENDERLOIN MEDALLION AND COLOSSAL SHRIMP

\$59.95 per guest

Rosemary Red Skin Mashed Potato, Port Wine Demi-Glaze, Charred Vegetable Salsa

GRILLED NEW YORK STRIP STEAK

\$38.95 per guest

Herbed Potato Galette, Indiana Mushroom Ragout

CHIANTI BRAISED BONELESS BEEF SHORT RIB

\$34.75 per guest

Golden Potato Purée, Natural Pan Sauce

ALE-BRAISED BEEF SIRLOIN

\$33.50 per guest

Horseradish Chive Mashed Potato, Crispy Onion Confetti

SHORT RIB AND CHICKEN

\$44.95 per guest

Roasted Golden Potato, Shallot Demi-Glaze, Charred Pumpkin Seed Salsa

ITALIAN CHICKEN

\$26.95 per guest

Breast of Chicken, Pan Seared and Rubbed with Italian Herbs & Spices
Rosemary Roasted Red Potatoes

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PLATED ENTRÉES

(continued)

PAN-ROASTED RANGE CHICKEN

\$26.95 per guest

Multi-grain Pilaf, Sweet Onion, Tomato and Roasted Fennel Ragout

MUSTARD SEED AND ROSEMARY ROASTED CHICKEN

\$26.95 per guest

Smashed Red Skin Potatoes, Lemon Rosemary Jus

PORK RIB CHOP

\$33.50 per guest

Potato Leek Hash, Apricot Chutney

GRILLED PORK TENDERLOIN

\$27.95 per guest

Rosemary Roasted Sweet Potato, Rhubarb Cherry Chutney

GRILLED SALMON

\$31.95 per guest

Saffron Herb Rice, Sun Dried Tomato Dill Butter Sauce

GRILLED VEGETABLE AND POLENTA STACK (V)

\$27.95 per guest

Basmati Rice, Stewed Tomato Fennel Sauce

BAKED FOUR CHEESE RAVIOLI (V)

\$24.95 per guest

Artichoke, Onion and Tomato Ragout, Balsamic Syrup

GRAIN-STUFFED PORTOBELLO MUSHROOM (V)

\$24.95 per guest

Braised Kale, Roasted Red Pepper Coulis

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PLATED ENTRÉES

(continued)

• SIDE SALADS •

PEAR, ARUGULA, AND BLUE CHEESE SALAD

Candied Pecans, Grape Tomatoes
Pear Champagne Vinaigrette

ITALIAN CHOPPED SALAD

Chopped Romaine Lettuce, Tomatoes, Olives, Onions, Sweet Peppers, Dry Salami and Provolone Cheese
Red Wine Herb Vinaigrette

TOSSED CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese
Traditional Caesar Dressing

ICEBERG WEDGE SALAD

Grape Tomatoes, Crispy Bacon, Blue Cheese, Thinly Sliced Red Onion
Balsamic Blue Cheese Dressing

BABY SPINACH AND STRAWBERRY SALAD

Thinly sliced Red Onion, Toasted Almonds and Feta Cheese
Strawberry Balsamic

MARKET HOUSE SALAD

Baby Salad Greens, Grape Tomatoes, Cucumbers, Red Cabbage, Grated Carrot, and Sliced Red Radish
Balsamic Vinaigrette

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PLATED ENTRÉES

(continued)

• DESSERTS •

NEW YORK CHEESE CAKE

Tart Cherries, Whipped Cream

CHOCOLATE GANACHE TART

Salted Caramel Sauce, White Chocolate Mousse

LEMON CURD TART

Raspberry Coulis, Chantilly Cream

RED VELVET CAKE

Whipped Cream and Berry Garnish

CARROT CAKE

Jonathan Byrd's Famous Carrot Cake
Layered with Velvety Cream Cheese Frosting & Crunchy Walnuts

CHOCOLATE LAYER CAKE

Moist Chocolate Cake Layered with Chocolate Fudge Icing

APPLE STREUSEL TART

Spiced Apples in a Short Dough Crust with Streusel Topping

OREO COOKIE TART

Creamy White Chocolate Mousse with Chunks of Oreo Cookies
in a Crisp Tart Shell & Chocolate Sauce

FRESH FRUIT TART

Seasonal Fruits and Berries on a Bed of Pastry Cream
with a Vanilla Coated Tart Shell

CHOCOLATE FLOURLESS TORTE

With Crème Anglaise

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CUSTOM BUFFET

Served with Iced Tea, Water and Coffee

CARIBBEAN BUFFET

\$23.95 per guest

- Caribbean Jerk Chicken
- Slow Roasted Pork with Guava Barbecue Sauce
- Cabbage Salad with Tamarind Cane Syrup Dressing
- Fresh Rolls with Butter
- Black Bean Soup with Lime Cream
- Coconut Rice

MEXICAN BUFFET

\$23.95 per guest

- Your Choice of One of the Following:
- Chicken Tinga, Pork Carnitas, or Seasoned Ground Beef served with Soft Corn Tortillas with Lettuce, Tomatoes, Grated Cheese, Salsa, and Sour Cream
 - Cheese Enchiladas
 - Spanish Rice
 - Refried Beans
 - Tomato, Corn, and Scallion Salad with Chili Lime Vinagrette
 - Green Bean and Jicama Salad with Cilantro and Citrus

JB'S CLASSIC

\$24.95 per guest

- JB's Fried Chicken
- Carved Inside Round of Roast Beef
- Market House Salad with Ranch and Italian Dressings
- Fresh Rolls with Butter
- Southern Style Green Beans
- Corn Casserole
- Mashed Potatoes with White Gravy

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CUSTOM BUFFET (continued)

BBQ BUFFET

\$24.95 per guest

- Slow Roasted Chicken with Honey Barbecue Glaze
- Smoked Beef Tri Tip with Caramelized Onions
- Spinach Salad
- JB's Broccoli Salad
- Fresh Rolls with Butter
- Molasses Baked Beans
- Sweet Corn Spoon Bread

ASIAN BUFFET

\$23.95 per guest

- Spicy Peanut Chicken
- Roast Pork with Pineapple Sweet and Sour
- Soba Noodle Salad with Crisp Vegetables and Sweet Chili Vinaigrette
- Almond, Citrus, and Sprout Salad on Asian Mixed Greens and Napa Cabbage
- Sesame Sauteed Green Beans
- Steamed Jasmine Rice

ITALIAN BUFFET

\$25.95 per guest

- Baked Ziti Pasta with Sausage and Ricotta
- Braised Chicken Marsala
- Tossed Caesar Salad
- Italian Breadsticks
- Marinated Tomatoes and Peppers
- Sauteed Zucchini with Tomato and Oregano
- Roasted Rosemary Potatoes

THE SANDWICH BOARD DELI BUFFET

\$19.95 per guest

- Premium Sliced Roast Beef, Turkey, Ham, Cheddar, Swiss
- Garden Harvest Salad, JB's Creamy Macaroni Salad
- Fresh Baked Artisan Bread Selection
- Green Leaf Lettuce, Tomato, Sliced Red Onion, Dill Pickle Spears
- House Made Kettle Chips

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CUSTOM BUFFET (continued)

STOCK POT AND GARDEN BAR BUFFET

\$19.95 per guest

Indiana Corn Chowder and Chicken Noodle Soups
Fresh Baked Corn Muffins and Soft Bread Sticks

Garden Bar to Include:

Chopped Lettuce, Baby Lettuce Mix, and Baby Spinach
Grape Tomatoes, Sliced Cucumber, Red Onion, Grated Carrot, Blue Cheese Crumbles,
Cheddar Cheese, Garlic Crutons, Sunflower Seeds, Assortment of Creamy and Vinaigrette Dressings
Sliced Seasonal Fresh Fruit Presentation

GOURMET GRILL BUFFET

\$24.95 per guest

Black Angus Burger, Bratwurst, and All-Beef Hot Dogs
JB's Famous Country Cole Slaw
Roasted Red Skin Potato Salad
Whole Wheat, Toasted Onion, and Hot Dog Buns
Green Leaf Lettuce, Tomato, Sliced Red Onion, Dill Pickles
Assorted Cheeses
Mayonnaise, Mustards, Ketchup, and Relish
Southern Style Green Beans and Golden Corn Casserole

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DESIGN A BUFFET

Served with Iced Tea, Water and Coffee
All Buffets come with Dinner Rolls & Butter

• PACKAGE 1 •

\$20.95 per guest

Your Choice of Side Salad
Your Choice of Vegetable
Your Choice of Starch
Your Choice of One Entrée

• PACKAGE 2 •

\$25.95 per guest

Your Choice of Side Salad
Your Choice of Vegetable
Your Choice of Starch
Your Choice of Two Entrées

• PACKAGE 3 •

\$31.95 per guest

Your Choice of Side Salad
Your Choice of Vegetable
Your Choice of Starch
Your Choice of Three Entrées

• DESSERTS •

Add a dessert for \$3.95 per guest
Dessert Buffet of three options for \$7.95 per guest
Assortment of Cookies and Brownies for \$2.95 per guest
Assortment of three Dessert Bars for \$4.95 per guest

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DESIGN A BUFFET

(continued)

• SIDE SALADS •

TOSSED CAESAR SALAD

Crisp Romaine Hearts, Garlic Croutons, Shaved Parmesan Cheese
Traditional Caesar Dressing

MARKET HOUSE SALAD

Baby Salad Greens, Grape Tomatoes, Cucumbers, Red Cabbage, Grated Carrot and Sliced Red Radish
Balsamic Vinaigrette

ITALIAN CHOPPED SALAD

Chopped Romaine Lettuce, Tomatoes, Olives, Onions, Sweet Peppers,
Dry Salami and Provolone Cheese, Red Wine Herb Vinaigrette

BABY SPINACH AND STRAWBERRY SALAD

Thinly Sliced Red Onion, Toasted Almonds and Feta Cheese
Strawberry Balsamic

ROASTED RED SKIN POTATO SALAD

Apple-Wood Smoked Bacon, Green Onions and Creamy Grain Mustard Dressing

CRUNCHY APPLE COLE SLAW

Red Onion, Roasted Caraway, Creamy Apple Cider Dressing

BROCCOLI SALAD

A Jonathan Byrd's Favorite
Crisp Broccoli Florets in a Creamy Dressing
With Sunflower Kernels and White Onion

FRUIT SALAD

Seasonal Fresh Fruits & Berries
Tossed & Served Chilled

ITALIAN PENNÉ PASTA SALAD

Penné Pasta with Balsamic Vinaigrette
Roasted Tomato, Olives, Charred Red Pepper, and Artichoke Hearts

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(continued)

• STARCHES •

Roasted Red Skin Potatoes with Garlic and Rosemary
Twice Baked Cheesy Potatoes
Creamy Mashed Potatoes with Gravy
Whipped Golden Potatoes with Sour Cream and Chives
JB's Traditional Macaroni & Cheese
Toasted Quinoa with Brown Rice and Herbs
Buttered Orzo Pasta with Garlic and Citrus
Multi Grain Rice Pilaf with Parsley and Scallions

• VEGETABLES •

Sautéed Zucchini with Balsamic Glaze
Roasted Seasonal Fresh Vegetables
Sautéed Green Beans with Sweet Red Peppers
Baby Carrots with Honey Glaze
Golden Corn with Butter
Southern Style Green Beans with Bacon
Steamed Broccoli Florets

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(continued)

• BEEF ENTRÉES •

BRAISED BEEF TIPS

With Mushrooms in a Red Wine Sauce

GRILLED FLANK STEAK

With a Green Peppercorn Sauce

SMOKED BEEF BRISKET

JB's Cider Barbecue Sauce

ALE-BRAISED BEEF SIRLOIN

Top Sirloin Braised in Ale and Beef Stock

SLOW-ROASTED TRI-TIP

Caramelized Onions and Balsamic Vinegar Reduction

CARVED INSIDE ROUND OF BEEF

\$75 Chef Attendant Fee

Served with Au Jus

• PORK ENTRÉES •

GRILLED PORK CHOPS

Rosemary Apple Sauce

PULLED SLOW-SMOKED PORK SHOULDER

JB's Cider Barbecue Sauce

ROAST PORK LOIN

With Grain Mustard and Shallots

CARVED APRICOT GLAZED PORK LOIN

\$75 Chef Attendant Fee

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DESIGN A BUFFET
(continued)

• **POULTRY ENTRÉES** •

PARMESAN CRUSTED CHICKEN
With Savory Herb Marinara Sauce

QUARTERED CHICKEN
Braised with Tomato and Herbs

JONATHAN BYRD'S SIGNATURE FRIED CHICKEN
Crispy Fried Chicken with a Savory Mix of Seasonings

ROSEMARY MUSTARD SEED CHICKEN
Pan Roasted Breast of Chicken with Fresh Rosemary & Whole Grain Mustard Rub

ITALIAN CHICKEN
Breast of Chicken, Pan Seared and Rubbed with Italian Herbs & Spices

SMOKED BREAST OF CHICKEN
Cherry Wood Smoked Free Range Chicken Breast

CARVED ROASTED BREAST OF TURKEY
Shallot and Sage Pan Gravy
\$75 Chef Attendant Fee

TURKEY TETRAZZINI
A Creamy Turkey Noodle Casserole with a Buttery Crisp Crust

• **SEAFOOD ENTRÉES** •

BAKED TILAPIA
Citrus and Capers

OTHER SEAFOOD OPTIONS AVAILABLE UPON REQUEST

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DESIGN A BUFFET
(continued)

• **VEGETARIAN ENTRÉES** •

ROASTED VEGETABLES AND BEAN CASSOULET

Local Root Vegetables Slow Cooked with Tomatoes, Herbs and Heirloom Beans

INDIANA MUSHROOM TART

Seasonal Indiana Mushrooms, Brown Rice and Herbs Baked in a Light Flaky Pastry Crust

BAKED FOUR CHEESE RAVIOLI

Savory Tomato Herb Sauce, Shaved Parmesan

VEGETABLE LASAGNA

Spinach, Broccoli, Cauliflower, and Carrot in Smooth Ricotta

GRILLED EGGPLANT

With Brown Rice, Roasted Vegetables and Tomato Ragout

• **DESSERTS** •

- Strawberry Shortcake
- Chocolate Flourless Torte
- Traditional Cheesecake with Berry Compote
- Cookies and Brownies
- Gourmet Dessert Bars
- Carrot Cake
- Chocolate Cake
- Apple Pie
- Cherry Pie

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EVENT CENTRE

RECEPTION: HORS D'OEUVRES

—PRICED BY PIECE; MINIMUM FOUR DOZEN—

CHICKEN:

HOT:

Chicken and Corn Empanada.....	\$2.95
Chicken Quesadilla.....	\$2.95
Chipotle Maple Bacon Wrapped Chicken.....	\$3.25
Mediterranean Chicken Kabob.....	\$2.95

COLD:

Curried Chicken Salad in Mini Wonton Cup.....	\$2.95
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PORK:

HOT:

Pork Pot Sticker with Garlic Black Bean Sauce.....	\$2.95
Mushroom Cap Stuffed with Spicy Italian Sausage.....	\$2.95
Potato and Chorizo Firecracker Spring Roll.....	\$2.95

COLD:

BLT Pinwheel.....	\$2.95
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SEAFOOD:

HOT:

Coconut Shrimp, Mango Sweet Chili Sauce.....	\$3.95
Chicken Fried Shrimp, Roasted Corn Cocktail Sauce.....	\$4.95
Bacon Wrapped Scallops.....	\$3.75
Mini Crab Cake, Red Pepper Remoulade.....	\$3.95

COLD:

Shrimp Cocktail Shooter.....	\$3.95
Crostini with Mango Shrimp Salsa.....	\$3.50
Corn Blini with Smoked Salmon and Chives.....	\$3.50
NEW! Tequila Shrimp Tostada.....	\$3.75

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EVENT CENTRE

RECEPTION: HORS D'OEUVRES

—PRICED BY PIECE; MINIMUM FOUR DOZEN—

VEGETARIAN:

HOT:

Grilled Vegetable Flatbread.....	\$2.95
Spanakopita.....	\$2.95

COLD:

Caprese Salad Skewer.....	\$3.50
Fresh Fruit Kabob.....	\$3.25
Crudité Shooter.....	\$3.25
Roasted Potato Skewer, Romanesco.....	\$2.95
Pickled Watermelon, Red Onion and Feta.....	\$2.95
Sun Dried Tomato and Gorgonzola Bruschetta.....	\$3.50
Mediterranean Pizza.....	\$3.50
Antipasto Kabob with Mozzarella.....	\$2.95
NEW! Crispy Pita Chip with Local Goat Cheese.....	\$2.95

BEEF:

HOT:

Grilled Beef Kabob, Chimichurri.....	\$3.25
Teriyaki Beef Satay.....	\$3.75
Mini Cheese Steak Sliders.....	\$3.50
Mini Beef Wellington.....	\$3.75
Chipotle Beef with Avocado + Homemade Tostada.....	\$3.75

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STATIONS & DISPLAYS

Hors d'oeuvres bars are a fun, interactive way to allow your guests to customize their selections. Please note, these are a smaller portion and would not be suitable to use in place of a meal.

CRUDITÉ

\$4.95 Per Guest

Seasonal Fresh Vegetables Displayed with Buttermilk Ranch Dip

CHEESE

\$7.95 Per Guest

Artisan and Regional Cheeses Served with Gourmet Crackers and Flatbreads

ANTIPASTO

\$8.95 Per Guest

Grilled, Roasted, and Marinated Vegetables, Olives, Peppers, Cured Meats, Artisan Cheeses, Served with Olive Oil, Aged Vinegars, Flatbreads and Grissini

RISOTTO

\$9.95 Per Guest

MAXIMUM OF 75 GUESTS— CHEF ATTENDED

Creamy Arborio Rice Prepared with a Selection of Roasted Vegetables, Mushrooms, Herbs and Shaved Parmesan Cheese

SPREAD TRIO STATION

\$4.95 Per Guest

Pita Chips and Crackers Served with your Choice of Three: Roasted Red Pepper Hummus, Spinach Artichoke Dip, Garlic Hummus, Olive Tapenade, or Black Bean and Corn Salsa

SALSA TRIO

\$3.95 Per Guest

Crisp Tortilla chips, chipotle salsa, tomatillo salsa, and sweet mango salsa

FRUIT & CHEESE DISPLAY

\$5.95 Per Guest

Assorted cheese cubes served with gourmet crackers along with seasonal fresh fruit and a yogurt dipping sauce

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STATIONS & DISPLAYS

POTATO STATION

\$7.95 Per Guest

Your choice of mashed potatoes or baked potatoes
Your choice of six toppings: shredded cheddar cheese, bacon, broccoli, sautéed mushrooms, salsa, sour cream, butter, chives, brown or white gravy

MACARONI & CHEESE STATION

\$8.95 Per Guest

Jonathan Byrd's famous macaroni and cheese with toppings that include: bacon, ham, bleu cheese, cheddar cheese, sautéed mushrooms, and hot sauce

FAJITA STATION

\$12.95 Per Guest

Your Choice of Grilled chicken or beef topped with a variety of toppings including sautéed onions and bell peppers, shredded cheese, pico de gallo, guacamole, sour cream, shredded lettuce on a flour tortilla

PASTA STATION

\$11.95 Per Guest

Your choice of two pastas: bowtie, rigatoni, angel hair or fettuccine
Your choice of two sauces: marinara, Alfredo, meat, or Basil pesto
Your choice of two toppings: grilled chicken, Italian sausage, meatballs, or sautéed mushrooms
Served with Parmesan cheese and breadsticks

Fondue Station **NEW!**

\$8.95 Per Guest

A Creamy blend of Gruyere, Grand Cru, and Fontina Cheeses with a hint of freshly grated Nutmeg and Cayenne Pepper. Served with French Baguette Bread cubes and Crisp Garden Fresh Vegetables

Slider Station **NEW!**

Angus beef Patty with Caramelized Onions, and Cheddar Cheese,
Crispy Pork Tenderloin with Sweet and Sour Braised Red Cabbage, and Garlic Aioli,
Vegetarian Quinoa Patty with Grated Zucchini, Parmesan Cheese and Roasted Plum Tomato
All Served on Specialty Slider Buns

\$10.95[†]
per guest

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EVENT CENTRE

BAR AND BEVERAGE MENU

PREMIUM FULL BAR PACKAGE

\$27.95 per adult

– up to four hours–

Grey Goose	Bombay Sapphire Gin
Jack Daniels	Patron Tequila - Silver
Crown Royal	Bacardi Rum
Maker's Mark	Captain Morgan Spiced Rum
Johnnie Walker Black	Malibu Coconut Rum
Amaretto	Kenwood Wines
Peach Schnapps	Bottled Water
Pepsi , Diet Pepsi, & Mist Twist	

BEER SELECTION:

Sun King Singlight Cream Ale • Fat Tire • Dragonfly IPA • Bud Light

HOUSE SELECTION FULL BAR PACKAGE

\$21.95 per adult

– up to four hours–

Smirnoff Vodka	Beefeater Gin
Jim Beam Bourbon	Jose Cuervo Tequila
Dewar's Scotch	Bacardi Rum
Amaretto	Sailor Jerry Spiced Rum
Peach Schnapps	Malibu Coconut Rum
Kenwood Wines	Bottled Water
Pepsi , Diet Pepsi, & Mist Twist	

BEER SELECTION:

Sun King Singlight Cream Ale • Fat Tire • Dragonfly IPA • Bud Light

BEER, WINE & SOFT DRINK PACKAGE

\$17.95 per adult

– up to four hours–

Assorted Craft & Domestic Beers
 Kenwood Wines
 Pepsi , Diet Pepsi, & Mist Twist
 Bottled Water

BEER SELECTION:

Sun King Singlight Cream Ale • Fat Tire • Dragonfly IPA • Bud Light

SOFT DRINK PACKAGE

\$3.95 per guest

– up to four hours–

Pepsi, Diet Pepsi, Mist Twist & Bottled Water

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EVENT CENTRE

VENUE AND CATERING POLICIES

Thank you for choosing the 502 East Event Centre for your upcoming event. Our staff and management are committed to providing all the professional services required to make your event an absolute success. As with most successful businesses, certain guidelines and procedures will help ensure your requests and our requirements are understood. Please review the following terms and conditions and contact your Sales Manager with any questions.

- 1. Scheduling Events: A 20% non-refundable deposit is required at the time of booking to secure your desired event date. This deposit will be applied to the final billing invoice.
2. Payment Terms: Payment in full is to be paid fourteen (14) days prior to the event date for all events. Cash, a cashier's certified or corporate check, American Express, Master Card, Visa and Discover are acceptable forms of payment.

All menu selections will incur a 22% service charge, a 7% state sales tax and a 2% county food and beverage tax unless otherwise noted by your sales manager. If your organization or event is tax-exempt, it is the responsibility of the event organizer to provide the caterer with proper documentation prior to invoicing.

- 3. Guest count: Client agrees to inform the caterer, by business phone or in writing, fourteen (14) days prior to the event, as to the final number of guests. Guest Count may increase up to 10% within 5 business days of your event with no penalty incurred.
4. Client's Responsibility: The caterer is not responsible for any items provided by client to the event. (i.e. favors, flowers, cake, gifts, dishes, glassware, serving pieces, etc.)
5. Time Schedule: Client agrees to begin the event promptly at the scheduled guest arrival time on the event contract and to vacate the facility at the indicated guest departure time.
6. Default: Caterer's performance is contingent upon the absence of strikes, labor disputes, accidents, severe weather, or any other cause beyond the caterer's control.
7. Prices: Prices stated are subject to change according to the market price of products and with final guaranteed number of guests.
8. Contracts: A signed copy of the Catering Contract must be returned to the Sales Manager fourteen (14) business days prior to all events.
9. Food Service: All buffets will remain in place for service for a maximum of one and a half hours (90 minutes), and no remaining food may be taken out of the facility.
10. No food or beverage of any kind may be brought into the facility by patrons or their guests or attendees without approval by management.
11. Take Down - Event End Times: All equipment, decorations, floral, band instruments, dj equipment, etc. must be completely removed within 1 hour of the end of your event.
12. Inclusions: All of the menu selections in this packet include the following items in addition to what is listed on each package.
13. Additional Rental Options: We can arrange for any type of rentals you may need: tents, tables, chairs, staging, props, linen upgrades, etc.
14. Special Menu Requests: This menu is designed to give you a taste of what 502 East Event Centre can offer your event.
15. Service Charges: The service charge is not a gratuity, but is an additional charge that is used to cover certain additional costs that are associated with each event.
16. Availability and Bookings: We book parties, events and weddings on a "first come, first served" basis.

+Applicable sales tax and 22% service fee will be added to the bill
Special accommodations for dietary restrictions available upon request.