



## 502 EAST EVENT CENTRE *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](http://www.502east.com)

**JONATHAN BYRD'S**  
HOSPITALITY & RESTAURANT GROUP



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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## 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

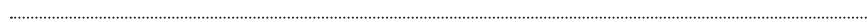
\$15.75 per guest

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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## 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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## DESIGN A BUFFET

(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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## DESIGN A BUFFET (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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## RECEPTION: HORS D'OEUVRES

—PRICED BY PIECE; MINIMUM FOUR DOZEN—

### CHICKEN:

#### HOT:

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

#### COLD:

Curried Chicken Salad in Mini Wonton Cup.....	<b>\$2.95</b>
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### PORK:

#### HOT:

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

#### COLD:

BLT Pinwheel.....	<b>\$2.95</b>
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### SEAFOOD:

#### HOT:

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

#### COLD:

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

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## RECEPTION: HORS D'OEUVRES

—PRICED BY PIECE; MINIMUM FOUR DOZEN—

### VEGETARIAN:

#### HOT:

Grilled Vegetable Flatbread.....	<b>\$2.95</b>
Spanakopita.....	<b>\$2.95</b>

#### COLD:

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

### BEEF:

#### HOT:

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

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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<sup>†</sup>  
*per guest*

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



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

†Applicable sales tax and 22% service fee will be added to the bill  
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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.