



Dear Client,

Thank you for choosing Century Center to host your event. Centerplate is proud to serve as the exclusive caterer for Century Center. Working together with the Century Center Events Team, we provide unmatched excellence in planning for all of your event needs. From **Concessions to Coffee Service, Luncheons to Strolling Receptions, to Casual or Elegant Dinners**, Centerplate is dedicated to providing you with a satisfying and memorable experience.

The menus presented here are merely suggestions. **Custom-made Menus** can be developed based upon criteria that could be budgetary, thematic, gourmet, or simply fond remembrances. We look forward to assisting you with all your specific needs and desires in creating a memorable occasion for you and your guests.

Sincerely,

**Melanie Hoefle**

Melanie Hoefle

Centerplate Catering Sales

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A Volume Services America Company

# CATERING AND BANQUET GENERAL INFORMATION

## POLICIES

Your catering representative will quote prices ninety (90) days in advance of an event. However, due to fluctuating market prices, the quotation can be subject to change. **Menu prices will be guaranteed for a maximum length of sixty (60) days.** Food, beverage and all services other than labor charges are subject to a 20% service charge. All services are subject to 7% Indiana State sales tax. All food and beverages, including alcohol, leftover from any function remain the property of Centerplate and may not be removed from the premises due to Indiana Laws & Regulations. No food and/or beverages may be brought onto the premises of the Century Center without the written consent of Centerplate.

## DEPOSIT & FINAL PAYMENT

- \*All functions will be required to provide a minimum deposit of 75 % of the estimated total invoice.
- \*Deposit will be due thirty (30) business days prior to the event.
- \***All Payments are to be made payable to Centerplate. We accept credit/ debit cards or cashier checks. Personal checks or Cash are not acceptable forms of payment.**
- \*All payment received will be forfeited if the client cancels the event less than thirty business days prior to its commencement.
- \***All events must be paid in full prior to the event date. All Events must have a credit card or debit card on file for final billing of add-ons or extras.**

## CONTRACTS

- \*After all arrangements for your event have been finalized, a binding contract, detailing these arrangements and the rules that govern them, will be sent.
- \***Please review your contract carefully, sign and date it, retain a copy for your records and return the original to our office with your deposit, at least thirty (30) business days prior to your event.**
- \* No event will proceed without a signed contract.

## GUARANTEED COUNTS

- \*Centerplate must be notified of the exact number of guests attending not less than five (5) business days, excluding Saturday, Sunday and any Holiday, prior to your event.
- \*You will be charged based on that guaranteed count or the actual number of guests attending, whichever is greater.
- \*Centerplate will prepare meals for five percent 5% but not more than twenty (20) meals over the guaranteed count in order to accommodate any overages you may have.

## BOOKING DEADLINE

- \*All Food & Beverage orders placed less than 96 hours prior to the event date will be subject to an additional service fee of \$1.50 per person.

# Hors d'Oeuvres

Our Selection of Hors d'Oeuvres Can Be Served in Chafing Dishes or  
More Elegantly Served by Butlers\*  
We Suggest 6-8 Pieces per Guest per Hour  
Prices are for 100 Pieces each  
We are Here to Help You make Your Selections

## Hot Hors d'Oeuvres

Stuffed Mushrooms (Sausage, Spinach & Pine Nuts or Crab & Cream Cheese).....	\$275.00
Mini Crabcakes w/ a Creole Dipping Sauce.....	\$325.00
Crisp Chicken Drumettes, Tangy BBQ Dipping Sauce.....	\$225.00
Mini Egg Rolls (Chicken or Vegetable) served w/ Duck Sauce.....	\$225.00
Boursin Stuffed Mini Yukon Baked Potatoes.....	\$225.00
Franks in the Blanket, Deli Mustard Dip.....	\$225.00
Meatballs, Sweet and Sour or Swedish.....	\$225.00
Spanokopita filled with Spinach and Feta Cheese .....	\$225.00
Smoked Chicken Quesadilla, Salsa Cruda.....	\$235.00
Applewood Smoked Bacon Wraps:.	
Dates and Cream Cheese or Chicken Liver.....	\$275.00
Water Chestnuts.....	\$225.00
Jumbo Scallops.....	\$375.00

## Cold Hors d'Oeuvres

Jumbo Shrimp. Cocktail Dipping Sauce.....	\$325.00
California Rolls, Wasabi and Ginger.....	\$325.00
Cherry Tomatoes Stuffed with Herbed Cream Cheese.....	\$225.00
Prosciutto and Melon Wrap.....	\$275.00
Kabobs- Fruit, Capresse, Antipasto or Prosciutto & Olive.....	\$250.00
Bruschetta, Tomato & Basil.....	\$250.00
Asparagus wrapped w/ Smoked Salmon or Prosciutto Ham.....	\$225.00
Tea Sandwich, Chefs Assortment.....	\$225.00
Vegetable Shooters w Sweet Peppers, Celery, Julienne Carrots & Ranch Dressing.....	\$275.00

\*One Butler per 50 Guests is recommended @ \$45.00 per Butler (for 1 Hour of Butler Service)  
\$15.00/ per Butler for each Additional Hour.  
There is No Extra Charge for Butlers if Our Enhanced Service Package is Selected.  
(1 server per 2 tables @ \$4.50/person; See Catering Services)

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Strolling Receptions

Receptions may consist of Stations of food to serve your guests, either Themed or Traditional.  
A Reception can be accompanied by Butler Passed Hors d'Oeuvres & Action Stations.  
Crudités can be ordered in increments of 25 with a \$10.00 surcharge

## Market Fresh Crudités

### "Cheese"

A selection of Domestic and Imported Cheeses  
served with Crackers & Flatbreads

Serves 100 \$350.00

### Our upscale Cheese Platter

featuring Goat Cheese, Brie, Gruyere & Lemon  
Stilton

Serves 100 \$425.00

### "Italian Antipasto"

Italian Meats, Asiago and Provolone Cheeses,  
Fresh Mozzarella with Tomato, Balsamic  
drizzle and a selection of Olives, Marinated  
Artichoke, Pepperoncini and Hot Cherry Peppers

Serves 50 \$295.00

### "Fresh Vegetable"

Fresh and Crispy Garden Vegetables served  
with our Chef's Special Dip  
Displayed as a Spring Garden

\$425.00

### "Grilled Vegetable"

Market Vegetables, Marinated and Grilled-  
Served with Chef's Dip

Serves 75 \$275.00

### "Fresh Fruit"

A Display of Fresh Sliced Fruit and Berries  
Served with Raspberry Yogurt Dip

Serves 100 \$425.00

## Carving Stations

The Following Selections are Carved at your Reception  
\$75.00 Carver Fee

### "NY Strip Sirloin"

Served with Horseradish Cream & Rosemary  
Aioli and a variety of Cocktail Rolls

Serves 50 \$425.00

### "Honey-Cured Roasted Ham"

Served with Honey Mustard, BBQ Sauce  
A variety of Cocktail Rolls

Serves 45 \$250.00

### "Whole Roasted Tenderloin of Beef"

Served with Horseradish Sauce, Grainy Mustard,  
A-1 Cream and a variety of Cocktail Rolls

Serves 25 \$375.00

### "Double Smoked or Traditional Fresh Herb Roasted Breast of Turkey"

Served with Cranberry Fruit Chutney, Honey  
Mustard, Sage Mayonnaise and  
A variety of Cocktail rolls

Serves 45 \$250.00

### "Roast Pork Loin"

Served with Honey Mustard  
And a variety of cocktail rolls

Serves 30 \$125.00

### "Side of Fresh Poached Salmon or Side of Nova Scotia Smoked Salmon"

"Roast Steamship Round of Beef"  
Served with Horseradish Cream, Brown Mustard,  
A-1 Cream and a variety of cocktail rolls

Serves 150 \$625.00

Nova Scotia served with Mini Bagels, Rye Toast,  
Chopped Eggs, Cream Cheese, Capers and Onions  
or

Fresh Salmon served with Dill Cream  
& Pumpernickle Bread

Serves 30 \$275.00

(No Carver Necessary for this Station)

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Reception Specialty Stations

Our Specialty Stations may be served in several different ways. "Action" is cooking done on the spot by our culinary staff. Culinary Staff for Action Stations are \$75.00 each. "Attended" is one or more of our staff serving your guests. Attendants are \$60.00 each. One Staff Person scheduled per 75 guests. "Unattended" is guests serve themselves. These Stations are designed to be combined with at least one other station such as a Carving station. If this is not being followed by dinner for your guests, we recommend at least three savory stations and a dessert station. We recommend one station along with Passed Hors d'Oeuvres prior to dinner. All Specialty Stations are designed for a minimum of 75 guests. Parties with less than 75 guests are subject to a \$50.00 Service Charge Per Station ordered.

## "Pasta-Tini Bar"

Bowtie w garlic, basil & Alfredo Sauce or Penne Pasta w garlic, & fresh Italian herbs & Marinara, served in Martini glasses with your choice of toppings  
Baby Shrimp, Mushrooms, Broccoli, Peppers, Scallions, Diced Roma Tomatoes  
& parmesan cheese curls. Garlic bread included  
**\$8.00 Per Person**

This Station Requires 1 Chef per 100 guests

Add \$75.00

## "Mashed Po-Tini Bar"

Smashed Idaho, purple and sweet potatoes served elegantly in martini glasses with  
Shredded Cheddar & Smoked Bacon, Scallions, Chives & Sour Cream  
**\$7.75 per person**

This Station Requires 1 Chef per 100 guests

Add \$75.00

## "South of the Border Bar"

Mexican spiced ground beef & chicken fajita style, soft flour tortilla's and  
hard shell tacos, shredded lettuce, diced tomatoes, green onions, olives, jalapeno peppers,  
guacamole, sour cream, shredded cheddar cheese, nacho chips, hot and mild salsa  
**\$9.25 Per Person**

Add a Chef to make your tortilla into a warm & toasty quesadilla

1 Chef per 75 guests

Add \$75.00

## "Dips, Dips, Dips"

Spinach & Artichoke Dip, Spicy-Crab Dip and  
Asiago Cheese Dips.  
Served with "Kip's" Chips, Crostini, Breadsticks & Flatbreads  
**\$7.25 per person**

## "Ole Ole"

Baskets of Corn Tortilla Chips served with Guacamole,  
Sour Cream, Warm Cheese Sauce  
and Mild and Hot Salsa  
**\$4.95 per person**

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Sweet Stations

Everybody has a sweet tooth...pick your favorite to delight your guests

Priced Per Person

Deluxe Cookie Station.....	\$4.50
Finger- Sweet Pickups (A wonderful Assortment of Brownies, Blondie's, Pecan and Lemon Bars).....	\$5.25
Deluxe Petit Fours.....	\$4.75
Sweet Chantilly Cream Parfaits w Fresh Fruit and Berries.....	\$5.50
Dessert Extravaganza- Combining All of the Above .....	\$7.75
Assorted Deluxe Cheesecake.....	\$7.00
A Variety of French Pastries and Tarts.....	\$7.00
Ice Cream Sundae Station with Two Flavors of Ice Cream and Assorted toppings (This Station Requires an Attendant—add \$60.00 per 75 guests).....	\$5.95
Sweet Crepe Delight (Requires a Culinary Staff person @ \$75.00 each).....	\$5.50
Chocolate Fondue (Includes Chocolate & Dipping Items, Does Not Include Fountain Rental Fee of \$450.00).....	\$6.25
Coffee Bar with Freshly Brewed Regular and Decaffeinated Coffees, Herbal and Black Hot Tea.....	\$2.75
International Coffee Bar—includes above plus Chocolate Shavings, Cinnamon, flavored Creamers, Mints.....	\$5.25
Espresso Bar-Combination of Latte, Cappuccino and Espresso.....	Price Quote Based on Number of guests
Coffee & Cordials—per drink price (Requires an Attendant).....	\$7.00

Priced Individually  
Minimum of 50

Chocolate Dipped Strawberries (Priced Each).....	\$3.00
Fruit Shooters (Priced each).....	\$2.50

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Plated Dinners

First Select your Main Course. Then Choose Your Salad, Potato, Rice or Pasta, Vegetable and Dessert to Compliment your Main Course. All Dinners include Iced Tea, Ice Water & Coffee,

Vegetable Bread or Rolls & Whipped Butter

All Plated Dinners are prepared for a Minimum of 50 guests, any parties under 50 guests will be charged a \$50.00 service fee.

Add a Second Meal choice for \$1.00 extra, add a Third for \$2.00 extra

## "Chicken Selections"

### "Almond Coconut Chicken"

Batter Dipped Chicken Breast with Almond and Coconut topped with a Pineapple Mango Salsa

\$26.95

### "Chicken Provolone"

Boneless Breast of Chicken Stuffed with Proscuitto & Provolone and topped with a Sundried Tomato Pesto Cream Sauce

\$25.95

### "Chicken Chesterfield"

Pan Seared of Chicken topped with Bacon and White Cheddar Horseradish Mustard Sauce

\$24.95

### "Boursin Stuffed Chicken"

Boneless Breast of Chicken prepared with a Parmesan & Romano Crumb Crust, Stuffed with Creamy Boursin Cheese, Napped with a Roasted Tomato Cream Sauce

\$24.95

### "Chicken Bruschetta"

Breaded, sautéed and topped with fresh Basil, Tomato, Garlic and Calamata Olives

\$23.95

### "Chicken Piccata Milanese"

Chicken laced with Lemon Butter & Capers Sauce

\$23.95

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# Plated Dinners

First Select your Main Course. Then Choose Your Salad, Starch, Vegetable and Dessert to Compliment your Main Course. All Dinners include Iced Tea, Ice Water & Coffee, Vegetable Bread or Rolls & Whipped Butter

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## "Beef Selections"

### "Kansas City Ribeye"

Boneless & Served with Sherried Mushrooms & Onion Straws

\$34.95

### "Filet of Grilled Beef Tenderloin"

Eight-ounce Tenderloin Steak

topped with Bordelaise Sauce, Green Pepper Corn or Cabernet shallot Sauce

\$43.95

### "Medallions of Beef Tenderloin"

Choice Beef slow-roasted, sliced and topped with demi-glace

\$35.95

### "Kentucky Bourbon Steak"

Bourbon-marinated Top Sirloin Steak with Whiskey Peppercorn Sauce

\$31.95

## "Beef Duet Selections"

### *The Best of Both Worlds*

"Sliced Medallions of Beef & Chicken Bruschetta or Chicken Picatta"

\$37.95

"Filet & Almond Crusted Salmon"

\$46.95

"Filet & Crab Stuffed Shrimp"

\$47.95

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# Plated Dinners

First Select your Main Course. Then Choose Your Salad, Starch, Vegetable and Dessert to Compliment your Main Course. All Dinners include Iced Tea, Ice Water & Coffee, Vegetable Bread or Rolls & Whipped Butter

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Add a Second Meal choice for \$1.00 extra, add a Third for \$2.00 extra

## "Pork Selections"

"Stuffed Pork Chop" Michigan Cherry & Cornbread Stuffing.....	\$28.95 Per Person
"Apricot Pork Tenderloin Medallions".....	\$24.95 Per Person
"Roasted Pork Loin" with Apple Brandy Sauce.....	\$24.95 Per Person

## "Fish & Seafood Selections"

"Jumbo Shrimp, Crabmeat Stuffing".....	\$33.95 Per Person
"Oven-Roasted Salmon" Dijonnaise.....	\$32.95 Per Person

## "Veal and Lamb Selections"

"Veal Marcela".....	\$37.00 Per Person
Scallops of Veal Leg sautéed with Mushrooms, Shallots and a Marcela Sauce	
"Rack of Lamb" roasted with Garlic, Rosemary and Mint Jus....	\$39.00 Per Person

## "Vegetarian Selections"

### "Grilled Vegetables"

With Penne Pasta, Tomato, Basil & Portabella Mushrooms.....	\$21.95 Per Person
"Cheese Manicotti" with Marinara Sauce and Fresh Spinach.....	\$21.95 Per Person
"Grilled Portabella Mushroom".....	\$23.95 Per Person

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Dinner Salads, Potato, Rice & Vegetables

Please select a Salad, vegetable and Starch to Complement your Entrée Selection.  
All courses listed without an additional price are included in meal price.

## "Salads"

~One of your Choice is Included in Price of Meal~

### "Century Center Classic"

Mélange of Field Greens with Sweet Grape Tomato  
We suggest a Drizzled Raspberry Vinaigrette Dressing

### "Tossed Garden Salad"

Romaine & Iceberg Lettuce, Red Cabbage, shredded  
Carrots, Tomato & Cucumber  
We suggest Balsamic Vinaigrette & Ranch Dressings

### "Insalata Italiano"

A mix of Romaine, Red Leaf and Radicchio Lettuces  
with fresh Roma Tomato and Shredded Asiago  
We suggest a Parmesan Peppercorn Dressing  
(To have Served in a Parmesan Cheese Cup)  
Add \$2.50 per person

### "Caesar Salad"

Romaine lettuce, Romano cheese and  
homemade Croutons pre-dressed with Caesar Dressing

## "Potato, Rice & Pasta"

Smashed Potatoes  
Traditional with Gravy, Roasted Garlic  
Redskin, Boursin Yukon Gold,  
Horseradish Whipped, Sweet Potatoes

Artfully-Presented Smashed & Sweets Swirled  
on the Plate add \$1.00 per person

Rosemary Roasted Redskin Potatoes, Creamy  
Scalloped Potatoes, Au Gratin Potatoes,  
Parslied New Potatoes, Twice Baked Potatoes

Vegetarian Fried Rice,  
Long Grain & Wild Rice,

Garlic & Parsley Linguini, Penne Marinara,  
Buttered Egg Noodles, Macaroni & Cheese

~Something Extra Special~

### "Field Greens Bouquet"

Mixed Field Greens wrapped with Red Leaf Lettuce  
and Yellow Squash accompanied with Tomato & Radish  
\$3.25 per person

### "Gourmet Green Salad"

Field Greens w dried Cranberries, candied Walnuts  
and Mandarin oranges drizzled  
With Blueberry Pomegranate Dressing  
\$3.00 Per Person

### "Roma Tomato & Buffalo Mozzarella"

Roma Tomatoes, Buffalo Mozzarella Cheese with fresh Basil  
drizzled with a roasted Shallot & Balsamic Dressing  
\$ 3.25 per person

### "Spinach Salad Bleu"

Fresh Spinach Greens with Bleu Cheese,  
Sliced Strawberries, Candied Walnuts and a  
Raspberry Vinaigrette Dressing  
\$ 2.95 per person

### "Spinach & Bacon Salad"

Baby Spinach Greens with chopped egg, bacon,  
Red onion & mushrooms  
Served with a warm Bacon Vinaigrette Dressing  
\$3.25 person

### "Iceburg Lettuce Wedge"

Fresh cut Wedge of Iceburg Lettuce with  
Hard Cooked Eggs, Crisp Bacon & Crumbled Bleu Cheese  
We suggest Bleu Cheese Dressing  
\$2.75

## "Vegetables"

Sugar Snap Peas, Broccoli Florets with Butter,  
Green Beans with Almonds or Bacon,  
Sweet Corn with Sweet Red Pepper,  
Maple Glazed Baby Carrots,  
California or Italian Mixed Vegetables,  
Mélange of Green & Yellow Zucchini,  
Sautéed Squash Medley  
Slim Baby Carrots @ \$1.75  
Steamed Asparagus @ \$1.75  
Grilled Vegetables @ \$1.75  
Mélange of Baby Vegetables @ \$2.25

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Enticing Beginnings & Sweet Endings

## "Appetizers"

### Chilled Gulf Shrimp Cocktail

Three Jumbo Shrimp served with a tangy  
Horseradish Cocktail Sauce

**\$9.50 Per Person**

### "Maryland Crab Cakes"

Orleans Style Fresh Crab Cakes served with a  
Creamy Remoulade and Capers to Garnish

**\$9.00 Per Person**

### "Pasta"

Your Choice of Linguini, Penne or Cavatappi  
w/Vodka Cream, Pesto Cream or Chianti Red Sauce

**\$4.25 per person**

### "Sorbet"

Lemon, Raspberry, Mango or Kiwi Lime

**\$3.50 Per Person**

### "Cup of Soup"

Chefs Seasonal Homemade Soup  
(Hot or Cold)

**\$4.25 Per Person**

## "Elite Desserts"

### "Tiramisu"

Espresso flavored Italian Delight

**\$3.75**

### "Key Lime Mousse Pie"

with Essence of Kiwi

**\$2.95**

### "Chocolate Baby Bundt Cake"

Filled with White Chocolate Mousse

And a Fresh Berry Garnish

**\$3.50**

### "Almond Nougat"

With Ice Cream & Berries

**\$4.50 Per Person**

### "Caramel Apple Granny Pie"

Chunks of Apple with Goopy  
Caramel in a Shortbread Crust

**\$3.50 Per Person**

### "Strawberries Romanoff"

Fresh Strawberries, Brown Sugar  
And Grand Marnier, topped with  
Whipped Cream

**\$4.00 Per Person**

### "White Chocolate, Raspberry or Turtle Cheesecake"

With Sauce Melba

**\$3.75 Per Person**

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Dinner Buffet

In addition to Entrée, Salad, Starch, Vegetable and Dessert, all dinner buffets include: Bakery Fresh Rolls, Sweet Butter, Regular & Decaffeinated Coffee, Iced Tea, and Iced Water. Dinner Beverages are only provided for the duration of dinner services which is limited to two hours. All Dinner Buffet Menus are designed for a minimum of 75 Guests. Add \$50.00 for groups under 75.

## "Entrée Group I"

### Choose Two:

Vegetarian Lasagna  
Baked Ziti with Meatballs  
Beef Bourguignon  
Beef Stroganoff  
Classic Meatloaf  
Lemon Basil Bone-in  
Chicken  
Honey Garlic Bone-in  
Chicken  
Eggplant Parmesan  
**\$27.95 Per Person**

## "Entrée II"

### Choose Two:

Roast of Round Beef (requires Carver)  
Sesame Ginger Grilled Chicken  
Pepper Steak  
Chicken Picatta  
Country Pot Roast  
Country Fried Chicken  
Meat Lasagna  
Roast Breast of Turkey  
Spinach & Five Cheese Manicotti  
With Marinara or Pesto Cream Sauce  
Mediterranean Style Tilapia  
Chicken, Beef or Pork Stir Fry  
Farfalle w/ Broccoli, Sundried  
Tomatoes & Italian Sausage  
Baked Cod North East Style  
**\$29.95 Per Person**

## "Entrée III"

### Choose Two:

Chicken Scampi w/  
Tomato & Olives  
Sweet & Sour Chicken  
St. Louis Baby Back Ribs  
Choice Prime Rib (Requires  
Carver)  
Parmesan Encrusted  
Orange Roughly  
Roast Loin of Pork  
Chicken Oscar  
Petite Salmon Filet  
Wild Mushroom Ravioli w/  
Sundried Tomato Pesto Cream  
**\$31.95 Per Person**

## "Salads"

### Choose Two:

Mixed Green Salad with Two Dressings, Potato Salad, Cole Slaw, Vegetable Pasta Salad,  
7 Layer Salad (seasonal), Macaroni Salad, Cucumber Salad, Italian Antipasto Salad,  
Marinated Tomatoes with Sweet Onions & Oregano

\*Spinach Salad with Bleu Cheese & Sliced Apples add \$1.95 per person

\*Served Salad add \$1.00 per person

## "Vegetables"

### Choose One:

Broccoli Florets Buttered  
Green Beans with Almonds or Bacon  
Indiana Corn on Cob (Seasonal)  
Maple Glazed Baby Carrots  
Italian or California Blend Vegetables  
Sugar Snap Peas  
Yellow Squash, Zucchini & Red Pepper  
Green Peas & Pearl Onions  
Baby Slim Carrots add \$1.75  
Grilled Vegetables add \$1.75  
Fresh Asparagus add \$1.75  
Mélange of Baby Vegetables add \$2.25

## "Potato, Rice & Pasta"

### Choose Two:

Rosemary Roasted Redskin Potatoes  
Parlied New Potatoes  
Mashed Potatoes with Gravy  
Garlic Smashed Potatoes  
Dauphinois or Scalloped Potatoes  
Au Gratin Potatoes  
Classic Rice Pilaf  
Wild Rice Pilaf  
Vegetable Fried Rice  
Spanish Rice  
Garlic & Parlied Linguini  
Penne Pasta with Marinara  
Macaroni & Cheese

## "Desserts"

### Choose Two:

Warm Cherry, Peach or Apple Crisp, Chocolate Cake, Carrot Cake, Cheesecake with Toppings  
Chocolate, Vanilla or Strawberry Mousse with Whipped Cream, Brownies

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Specialty Dinner Buffets

All Dinner Buffets include Regular & Decaffeinated Coffee, Ice Tea & Iced Water.

Dinner Beverages are only provided for the duration of dinner services which is limited to two hours.

All Dinner buffet Menus are designed for a minimum of 75 Guests. Add \$50.00 for Groups under 75.

## "Polish Style Buffet"

Tossed Salad with your choice of two Dressings

Locally Made Polish Sausage

Fried Chicken

Kluski Egg Noodles

Sweet & Sour Cabbage

Garden Fresh Green Beans

Homemade Mashed Potatoes w/ Gravy

Soft Rolls & Sweet Butter

Assorted Cream Pies

**\$25.95 Per Person**

Add Potato Pierogies \$3.75 per person

Potato & Cheese filled Dumpling lightly sautéed w/ butter & onion

## "Italian Wedding Buffet"

Italian Romaine with Asiago

Italian Vinaigrette & Ranch Dressing

Antipasta Salad w/ Artichoke Hearts

Marinated Mushroom Salad

Italian Roasted Chicken

Italian Roasted Round of Beef w/ Pepperoncici & Herb Au Jus

Italian Sausage w/ Peppers & Onions

Mostaccioli w/ Marinara Sauce

Roasted Rosemary Potatoes

Italian Green Beans

Chocolate Dipped Cannoli's and Tiramisu

**\$27.95 Per Person**

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# International Food Stations

All Dinner Stations include Regular & Decaffeinated Coffee, Ice Tea & Iced Water.

To Maximize Dining Experience the Minimum Order of Stations is Three

Pick 3 Stations for \$35.95 Per Person

Pick 4 Stations for \$39.95 Per Person

For a minimum of groups of 100 persons or more

## "Asian Stir Fry Station"

~Action Station~

Napa Cabbage Slaw w/ Sesame Dressing

Assorted Egg Rolls

Stir Fry Chicken or Beef (Choose One)

Stir Fry Vegetables

Jasmine Rice & Vegetable Fried Rice

Duck Sauce, Hot Mustard & Soy Sauce

Fortune Cookies & Almond Cookies

Action Attendant Included

## "Mediterranean Station"

~Self Serve~

Build your own Gyros

Lettuce, Tomatoes, Onions, Feta Cheese & Tzatziki

Spinach Pie

Lemon Oregano Chicken Skewers

Artichoke, Feta, Dill & Orzo Bake

Baklava

## "Italian Station"

~Action Station~

Caesar Salad & Antipasta Salad

Pasta w Marinara & Alfredo Sauces Tossed w Toppings to Order

Grilled Sliced Chicken & Italian Sausage

Fresh Basil & Parmesan Cheese

Eggplant Parmesan

Garlic Bread

Cannoli's & Tiramisu

Action Attendant Included

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## "South of the Border"

~Self Serve~

Roasted Corn, Black Bean & Sweet Red Pepper Salad

Build Your Own Taco, Fajita or Taco Salad

Soft Flour Tortilla's & Hard Shell Tacos

Mexican Spiced Beef & Marinated Chicken w Peppers & Onions

Diced Tomatoes, Chopped Onions, Lettuce, Sliced Olives,

Sour Cream, Guacamole & Jalapeños

Chips, Salsa & Warm Cheese Sauce

Spanish Rice & Refried Beans

Churro's & Mexican Wedding Cakes

## "All American Station"

~Self Serve~

Potato Salad & Cole Slaw

Fresh Fruit Salad

Fried Chicken & Country Pot Roast

Seasoned Potato Wedges

Corn Cobbettes

Corn Muffins & Butter

Apple Crisp

## "Caribbean Station"

~Self Serve~

Mixed Greens w Macadamia Nuts & Banana Chips

Pineapple Vinaigrette Dressing

Tropical Fruit Salad

Jerk Chicken

Grilled Salmon w Mango Salsa or Coconut Shrimp (choose one)

Coconut Rice

Glazed Baby Carrots

Hawaiian Bread & Butter

Pineapple Upside Down Cake & Coconut Cake

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# All American Food Stations

All Dinner Stations include Regular & Decaffeinated Coffee, Ice Tea & Iced Water.

To Maximize Dining Experience the Minimum Order of Stations is Three

Pick 3 Stations for \$35.95 Per Person

Pick 4 Stations for \$39.95 Per Person

For a minimum of Groups of 100 persons or more

## "Southwest"

### ~Self Serve~

Jicama Slaw

Spinach Orange Salad with Lime Vinaigrette Dressing

Chef's Famous White Chicken Chili

Mesquite Grilled Chicken

Sliced BBQ Beef Brisket

Arizona Branch Beans

Crisp Tortilla Chips with Roja and Verde Salsa's

Jalapeno Bacon Cornbread with Cilantro Cumin Butter

Southwest Bread Pudding with Orange Mango Cream

## "New England Cuisine"

### ~Self Serve~

Salad Greens with Cranberry Vinaigrette Dressing

New England Pot Roast (Hutspot)

Maple Orange Chicken Breast

Baked Mashed Potatoes

Roasted Root Vegetables

Boston Brown Bread with Maple Butter

Boston Cream Pie and Snickerdoodles

## "Midwest"

### ~Self Serve~

Fresh Tossed Garden Salad with Ranch Dressing

Iceberg Lettuce, sliced cucumber, cherry tomatoes and carrot straws

Michigan Cherry Salmon

Kansas City Grilled New Crop Potatoes

Iowa Creamed Corn Casserole

Drop Biscuits with Michigan Honey Butter

Truck Stop Apple Dumplings

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# All American Food Stations

All Dinner Stations include Regular & Decaffeinated Coffee, Ice Tea & Iced Water.

To Maximize Dining Experience the Minimum Order of Stations is Three

Pick 3 Stations for \$35.95 Per Person

Pick 4 Stations for \$39.95 Per Person

For a minimum of Groups of 100 persons or more

## "Taste of Louisiana"

~Self Serve~

Commanders Marinated Vegetable Salas

Mixed Greens with Artichoke, Green Onion and Louie Dressing

Gumbo Ya Ya

Chicken, Adonville Sausage, Holy Trinity Rice and Tomatoes

Blackened Cat Fish

Or

Blackened Chicken with a Creole Mustard and Herb Sauce

Shrimp Etoufee

Red Beans and Rice or Cajun Roasted Potatoes

Zucchini, Yellow Squash, Red Pepper and Okra with Cajun Spices

French Quarter Baquettes with Fresh Herbed Butter

Pecan Pie with Bourbon Whipped Cream

## "All American Favorites"

~Self Serve~

New York Style Pretzels with Yellow Mustard, Honey Mustard,

Grainy Mustard and Warm Melted Cheese for Dipping

Chicago Style Hot Dogs

All Beef Hot Dogs with Poppy Seed Buns, Mustard, Ketchup,

Onion, Tomato, Nuclear Relish, Pickles and Sport Peppers

Kansas City BBQ Pulled Pork on Kaiser Rolls

Cole Slaw

Philadelphia Style Chicken Sandwiches

Grilled Chicken with Peppers and Onions

Served on Hoagie Rolls with Provolone Cheese

San Francisco Garlic Fries

Crispy Fried Potatoes Tossed in Roasted Garlic

Boston Baked Beans

Caramel and Hot Fudge Dipping Station

Bananas, Michigan Apples, Peaches, Cherries, Chocolate Chip Cookies and Brownies for Dipping

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Bar Services

The Bar can be an important ingredient of a successful event.

From Hosted to Cash Bars we offer four types of beverage options:

“Ultimate”, “Premium” or “House Brand” Full Bars, or “Beer Wine & Soda only”  
A \$350.00 Minimum in Bar Sales is required to be met, for both host and cash bars for 4 hours in plastic ware and \$650.00 Minimum in Bar Sales is required for glass ware.

## Hosted Bars

These bars are sponsored by the host and can be based on either a per drink basis, or on a per person package which is based on four or five hours. Hosted bars can be comprised of house brands, premium brands or the ultimate selection.

Prices quoted include all essential ingredients, but are not inclusive of tax and Service Charge.

### “Ultimate Selection”

Cash or Hosted By the Drink Only (No Package Available)

Grey Goose vodka, Bombay Sapphire Gin, Appleton Estates Rum or Meyers Original Dark Rum

Patron Tequila, JW Black, Knob Creek, Crown Royal, Courvoisier VSOP

A Featured Martini Bar with Flavored Vodkas,

Appletini's, Cosmo's, Godiva Chocolate Martini

Additional after dinner Cordials can also be provided for your guests.

#### ~Beer~

Bud, Bud Lite, Miller Lite, Heineken & Corona Bottled Beer

(Please advise Catering Manager of Preference, as all flavors may not be available day of event)

#### ~Wine~

Hanwood Estate Merlot, Chardonnay & White Zinfandel.

#### ~Non-Alcoholic Beverages~

Assorted Soda, Bottled Water

### “Premium Selection”

ABSOLUT, Tangueray, Captain Morgan Rum, 1800 Especial Tequila, Dewars White Label,

Jack Daniel's, Seagram VO, Remy VSOP

#### ~Beer~

Bud, Bud Lite, Miller Lite, Heineken & Corona Bottled Beer

(Please advise Catering Manager of Preference, as all flavors may not be available day of event)

#### ~Wine~

Canyon Road Select Merlot, Chardonnay & White Zinfandel.

#### ~Non-Alcoholic Beverages~

Assorted Soda, Bottled Water

### “House Selection”

Smirnoff, Beefeaters, Bacardi, Jose Cuervo Gold, JW Red, Jim Beam, Seagram's 7, Hennessy VS and Draft Beer

#### ~Wine~

Canyon Road Select Merlot, Chardonnay & White Zinfandel

#### ~Non-Alcoholic Beverages~

Assorted Soda, Bottled Water

### “Beer, Wine and Soda Selection”

House Wine, Domestic Draft Beer (Miller Products), Soft Drinks and Bottled Water.

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

## Cash & Host Bar Drink Prices

For all bars, a minimum sales amount of \$350.00 per bartender/bar is required for plastic ware and \$650.00 minimum in sales for glass ware.

If bar sales are less than \$350.00 per bartender/bar for plastic ware and \$650.00 for glassware, you will be charged the difference.

A bartender is provided free of charge for the first four event hours, inclusive of any down time. Twenty dollars an hour per bartender will be charged at the beginning of the fifth hour of service. Drink "shots" are not permitted. A two (2) drink order limit per guest per bar visit is also in effect.

## Cash Bar Drink Prices

House Brands .....	\$5.50 per drink
Premium Brands .....	\$6.50 per drink
Ultimate Liquor Drinks .....	\$7.50 per drink
House Wine by the glass .....	\$5.00 per glass
Premium Wine by the glass .....	\$6.00 per glass
Domestic Draught Beer .....	\$4.00 per glass
Domestic Bottle Beer .....	\$4.50 per bottle
Import & Specialty Bottle Beer .....	\$5.00 per bottle
Bottled Water .....	\$2.50 per bottle
Assorted Soda.....	\$2.50 per glass

## Host Bar - Per Drink Prices

House Brands .....	\$5.00 per drink++
Premium Brands .....	\$6.00 per drink++
Ultimate Liquor Drinks.....	\$7.00 per drink++
House Wine by the glass .....	\$4.50 per glass++
Premium Wine by the glass.....	\$5.50 per glass++
Domestic Draught Beer.....	\$3.50 per glass++
Domestic Bottle Beer.....	\$4.00 per bottle++
Import & Specialty Bottle Beer.....	\$4.50 per bottle++
Bottled Water.....	\$2.25 per bottle++
Assorted Soda.....	\$2.00 per glass++

## Bar Packages

<u>Time</u>	<u>House Brands</u>	<u>Premium Brands</u>	<u>Beer, Wine &amp; Soda</u>
4 Hours	\$22.50 per person++	\$24.50 per person++	\$19.25 per person++
*Bar Packages do NOT include Wine Service with Dinner, This wine must be purchased separately			

From time to time we may feature seasonal or other specialty cash bar drinks or branded products not listed.

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Specialty Bar Selections

To add a special flare to your evening, may we offer a few specialty selections.

Specialty Bars can be added to any other bar or ordered alone.

They can be either Hosted or Cash, no Packages Available.

A minimum sales amount of \$350.00 per bar/ bartender is required to be met for both host and cash bars for 4 hours in plastic ware and \$650.00 Minimum in Bar Sales is required for glass ware.

## Martini Bar

Appletini, Chocolatetini  
Cosmopolitans, Lemon Drops  
Peach, Pineapple or Raspberry

Hosted \$7.50 per drink++  
Cash \$8.00 per drink

## Cordial Bar

Baileys, Kahlua  
Amaretto di Sarona, Godiva  
Grand Marnier, Frangelico  
Jagermeister, Sambuca

Hosted \$7.50 per drink++  
Cash \$8.00 per drink

## Mary Bar

Your choice of ABSOLUT, Smirnoff, Finlandia and Grey Goose Vodka  
served over ice and a Mix It Yourself Bar  
with 4 Different Bloody Mary Mixes  
Olives, Pickled Vegetables, Celery, Carrot Sticks,  
Lemons, Limes, Tabasco & Horseradish

Hosted \$7.00 per drink++  
Cash \$7.00 per drink

## Tropical Bar

Long Island Iced Teas, Breezers  
Margaritas, Bahama Mamas & Hurricanes

Hosted \$6.50 per drink++  
Cash \$7.00 per drink

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Dinner & Reception Wine List

We offer a variety of quality wines for your selection. If you can not find a suitable match, we will be more than happy to find the wine that you prefer.

In order to procure such wines, we will need a minimum of two weeks as a lead-time.

Please also note that on occasion wines you have tasted are no longer available in the same vintage, but we will do our best.

## "Champagnes & Sparkling Wines"

House Champagne      \$ 19.95 per bottle ++

Freixenet                      \$ 28.95 per bottle ++

## "House Wines"

Our carefully selected vintage house wines come in three varieties.

Canyon Road Creek Chardonnay

\$ 19.95 per bottle ++

Copper Ridge White Zinfandel

\$ 19.95 per bottle ++

Canyon Road Creek Merlot

\$ 19.95 per bottle ++

## "Premium Wines"

Mc Williams Hanwood Estate Chardonnay      \$29.95 ++

Mc Williams Hanwood Estate Cabernet      \$29.95 ++

Mc Williams Hanwood Estate Merlot      \$29.95 ++

Ecco Domoni Pinot Grigio      \$33.95 ++

There are many more wine selections available to us.  
We would be happy to price out any wine selection that you request..

Please note that we serve responsibly.

The Law requires us to check identifications of patrons appearing under 25 years of age.

We encourage you to set up a designated driver program for your event.

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Premier Wedding Package



## 4 Hour Premium Bar Package

\*\*\* (Does NOT include Dinner Wine Service, this wine must be purchased separately)

Choice of 2 Cold & 2 Hot Butler Passed Appetizers for Cocktail Hour

### Cold Choices

*Cherry Tomato Stuffed with Herbed Cream Cheese*

*Fresh Fruit Kabobs*

*Caprese Kabobs*

*California Pinwheels*

*Assorted Filled Filo Tartlets*

### Hot Choices

*Boursin Stuffed Mini Yukon Gold Baked Potatoes*

*Spanakopita*

*Assorted Mini Quiche*

*Mini Egg Rolls (Chicken or Vegetable) w/ Duck Sauce*

Champagne Toast for You and Your Guests

Choice of White or Maize Floor-Length Tablecloths

Linen Overlay in Assorted Colors

Coordinating Linen Napkin

The Cutting and Serving of Your Wedding Cake on Painted Plates  
(Replaces Dessert with Meal)

Your Choice of Entrée from the Following:

*Chicken Picatta or Chicken Bruschetta*

*\$59.95 ++/ person*

*Duet of Beef Medallions & Chicken Picatta*

*\$73.95 ++/ person*

*Duet of Filet & Almond Crusted Salmon*

*\$82.95 ++/ person*

*Filet of Grilled Beef Tenderloin*

*\$79.95 ++/ person*

Pricing Based on Attendance of Minimum of 100 Guests

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Catering Services

Centerplate is proud to offer Total Event Planning For your Occasion. We can customize your Chairs, Linens , China and Flatware. Be sure to check with our catering department for more details.

Ice Sculptures and Accessories

Room Decor

Special Linens and Overlays

(Needs to be Finalized 14 Days Prior to Event)

Chair Covers and Bows

Wedding and Celebration Cakes

(Cake Cutting and served on a painted plate \$1.00 Per guest)  
Service

All menu prices are quoted with our Standard Service which is one waiter per four tables.

Enhanced Service with one waiter per two tables Adds \$4.50 Per Person to the cost of the meal.

Enhanced Service includes 1 Server per 2 Tables, Butlers for passing appetizers, B & B Plates with Butter Rosette with Flatbreads, and Coffee Service

Outdoor Equipment May Apply for Island Weddings

Coat Check \$90.00 Per Attendant (1 per 100 guests)

## "Decor Services"

Non-Food Skirted and Clothed Table  
(Maximum of 5 per event)

\$15.00

6 or more skirted tables

\$35.00

Standard Table Cloth

\$7.00

White Floor-Length Table Cloth

\$12.00

Maize Floor-Length Table Cloth

\$15.00

Five Balloon Cluster in Choice of Colors

\$12.50

Balloon Arch Single Strand

\$125.00

Balloon Arch Double Strand

\$195.00

3 Votive Candles placed on a  
Round Mirror

\$6.75

Hurricane Lamp with Candle  
Placed on a Round Mirror

\$10.50

Eiffel Tower Vase

\$10.00

14 ' Round Mirror

\$3.00

Punch Fountain

\$75.00

Chocolate Fountain

## "Tuille Décor"

Each Area of Century Center Lends Itself to Different Tuille Accents

### White Water Ballroom

Tuille over Dance Floor \$400.00

Tuille and Lights on Banister \$150.00

### Tuille Other Locations

Tuille and Lights, Grand Staircase \$250.00

Tuille and Lights for Head Table \$50.00

Tuille and Lights for Gift/Cake Table \$50.00

All prices subject to 7% Indiana Sales tax and 20% Service Charge.

# Centerplate Catering At Century Center/ College Football Hall of Fame and South Bend Art Museum

## Frequently Asked Questions

### **What does the guarantee mean and when it is due?**

The guarantee is the number of meals needed. You will be charged for all meals that are guaranteed. Centerplate needs to know your final count 5 business days prior to the event.

### **When is the contract and deposit due?**

The contract and deposit are due to Centerplate 30 business days prior to the event. The deposit is figured at 75% to 90% of the estimated total.

### **What form of payment do you accept?**

Centerplate accepts credit cards (visa, Mastercard, American Express and Discover), cashiers checks or money orders. Cash or personal checks are NOT accepted.

### **When is the final payment due?**

Final payment is due 5 business days prior to the event along with the meal guarantee.

### **What is the standard linen package?**

The standard linen package includes: standard 90 x 90 white table cloths & white napkins, limited colors are also available.

### **What linens, centerpieces and other decorations are available?**

There are a number of things available through Centerplate to enhance your event. They will help you pick out just the right linens, centerpieces and other decorations to make your event extra special and give you a customized quote.

### **Are ice sculptures available ?**

Yes! Please contact Centerplate for ideas and price quotes.

### **How does the Bar Service work?**

*Host Bar*- the host pays for all the drinks. This can be done on a per person basis or tallied for the event.

*Cash Bar*- attendees pay for their own drinks.

For both Host and Cash Bars there is a \$350.00 minimum for plastic ware and \$650.00 for glass ware for each bar per 4 hours. Host will be responsible if the minimum is not met for the bar. Bartender fees are charged beginning the 5th hour of event time at a rate of \$20.00/ hr. per bartender.

### **At what age does the Host Bar Package start charging for per person?**

Everyone will be charged a per person rate for the bar packages. 3-10 year old guests are charged \$5.00 per person if ordering a child's meal.