



Elements at Hotel Indigo

Menu options 1 and 2 only available for sponsors of \$2,500 and above.

Menu Option #1 - Tuscan Vineyard Tasting

Salad

Seared Beef Carpaccio

Roasted garlic salad, shaved parmesan and rustic antipasto olives displayed with pesto colicine mozzarella

Hors d'oeuvre

Bruschetta Bar

Traditional bruschetta bar with vine ripe tomatoes, fresh basil and grilled olive oil crostini

Entrée

Petite Chicken Saltimbocca

Prosciutto, fresh sage and aged provolone, rich and savory wild mushroom risotto croquettes, chargrilled asparagus spears with roasted red and yellow peppers and crumbled goat cheese

Dessert

Seasonal dessert

Menu Option #2 - French Bistro Buffet

Hors d'oeuvre

Baked wheel of brie en croûte

With apricot preserves, tart apple and pecans, sweet onion tart baked in rich savory pie crust with sundried tomato pesto

Entrées

Bavarian Ham and Gruyere Cheese Chicken Breast Cordon Bleu laced in Dijon cream, chargrilled petite lamb chops rubbed with fresh rosemary and olive oil, served with béarnaise aioli

Sides

French green bean salad with yellow and red teardrop tomatoes, slivered almonds, a bacon sherry vinaigrette, and oven roasted fingerling potato salad with roasted garlic, white truffle and chive mayonnaise

Dessert

Pure vanilla crème brulee

Macerated wild berry compote

Menu Option #3 - A Taste of Spain

Menu option only available to sponsors of 10 or more guests

Tapas Bar

Shredded duck quesadilla, boursin cheese and roasted red onion, almond stuffed dates wrapped in smoky bacon and glazed in sweet chili brown sugar, aged Spanish manchego paired with clover honey, mission figs, green apple and roasted almonds

Entrée

Traditional Paella

Whole jumbo shrimp, andouille sausage, roasted chicken, and tender premium mussels cooked with saffron rice and vegetables in a natural seafood or roasted chicken broth

Dessert

Seasonal dessert



Belgio's Catering

Menu Option #1- South of the Border

Hors d' oeuvre

Guacamole

Fresh avocado mixed with lime juice, seasonings, tomato & onion. Served with freshly prepared tortilla chips.

Entrée

Steak and Chicken Fajitas

Steak strips/Chicken fajita strips, refried beans, Mexican rice, flour tortillas, cheese, sour cream, lettuce, tomatoes, chips and salsa.

Dessert

Flan

Mexican dessert

Menu Option #2 – The Italian Way

Hors d'oeuvre

Bruschetta

Fresh chopped tomatoes, garlic and basil. Served with olive oil brushed slices of toasted baguette

Hors d'oeuvre

Fresh Mozzarella Pinwheels

Delicious blend of fresh mozzarella, sun dried tomatoes & homemade pesto rolled into a bite size appetizer

Salad

Wedge Salad

Wedge of iceberg lettuce served with chopped tomatoes, bacon pieces, blue cheese served with a blue cheese dressing

Entrée

Chicken Carciofi

Double breasted chicken sautéed with spinach, plum tomatoes and artichoke hearts served in a parmesan cream sauce. Grilled asparagus drizzled with olive oil, salt, pepper and lemon, skin on creamy mashed potatoes.

Dessert

Tiramisu

Custard style



Caffé di Moda

Menu Option #1

Hors d'oeuvre

Antipasti Burrata Plate

A handmade rich and creamy burrata cheese surrounded by a savory selection of imported Italian meats (prosciutto, capicola and sopresata) mixed with marinated artichokes and cherry tomatoes. All topped with a drizzle of balsamic vinegar and olive oil and crushed pepper. Served with Italian bread

Entrée

Eggplant Stack

Two stacks with alternating layers of baked eggplant, sliced tomatoes, fresh mozzarella cheese, and greens. Served with a side of tomato basil pasta salad

Dessert

In-house made Cheesecake

Topped with fresh strawberries

Menu Option #2

Hors d'oeuvre

Caprese Burrata Plate

A handmade rich and creamy burrata cheese surrounded by sliced cherry tomatoes and topped with a drizzle of balsamic vinegar and olive oil and crushed pepper

Entrée

Moda Sausage Panini

Italian sausage topped with sun dried tomatoes, provolone cheese, greens, and garlic aioli served on a soft focaccia

Dessert

In-house made Profiteroles

Italian cream puffs filled with a rich custard and topped with chocolate. A serving of three placed upon heavy whipped cream

Menu Option #3 – Vegetarian

Hors d'oeuvre

Caprese Burrata Plate

A handmade rich and creamy burrata cheese surrounded by sliced cherry tomatoes and topped with a drizzle of balsamic vinegar and olive oil and crushed pepper

Entrée

Roman Artichoke Panini

Marinated artichokes, sweet bell peppers, mozzarella, greens, and balsamic glaze served on a soft focaccia

Dessert

In-house made Profiteroles

Italian cream puffs filled with a rich custard and topped with chocolate. A serving of three placed upon heavy whipped cream



Cadence Kitchen & Co. and The Foxtail

Small Plate Menu

Salad

Tabouli Bites

Parsley, mint, bulgur, tomatoes, lemon, butter lettuce

Hors d'oeuvre

Hamachi Crudo

Citrus soy, serrano, pineapple, EVOO

Small Plate

Paella

Shrimp, chicken & sausage, saffron, peppers, peas, orzo

Small Plate

Bacon wrapped boneless pork

Mash potatoes, asparagus, sweet pepper, corn

Dessert

Fox Cake

Strawberries, vanilla cream

GIRL & THE GOAT

Girl & The Goat

Girl & The Goat Roasted Pork Shank Dinner Meal Kit for 2

Ready-to-cook Meal Kits started in our kitchen and finished in yours...

This Pork Shank Dinner Kit for 2 includes 1 braised pork shank with local farm apples and pepita crunch. Also includes Girl & the Goat's iconic Green beans with This Little Goat went to Southeast Asia sauce. AND as a bonus, chocolate chip cookie dough to make your own cookies!

Dinner to table is under an hour!

Ingredients:

1 Roasted Pork Shank (about 1.5lbs)
Local Farm Apples
Pepita Crunch
Green Beans
Kewpie Mayo
This Little Goat Southeast Asia Sauce
Cookie Dough



SixtyFour - Wine Bar & Kitchen

Menu Option #1

Hors d' oeuvre

Goat Cheese Bruschetta

Oven roasted tomato salad, grilled sourdough, balsamic and extra virgin olive oil

Entrée

Boneless braised beef short rib

Red wine sauce, broccolini, whipped potatoes

Dessert

Mixed Berry and White Chocolate Crisp

Menu Option #2

Hors d'oeuvre

Grilled Shrimp with Pineapple and Tomatillo

Coconut basmati rice, thai curry vinaigrette

Entrée

Beef Tenderloin

Grilled asparagus, roasted garlic polenta, Madeira reduction

Dessert

Flourless Dark Chocolate Cake

Mocha Mousse