

***Almost Home***

*"Award Winning Restaurant"*

*17 W. Franklin St.  
Greencastle, Indiana 46135*

*765-653-5788*

*Fax 765-655-2012*

[www.almosthometearoom.com](http://www.almosthometearoom.com)  
[www.almosthomerestaurant.com](http://www.almosthomerestaurant.com)

*Monday thru Saturday*

*8 am – 9 pm*

*Sunday Brunch Buffet*

*10 am -2 pm*

*Wednesday Night "Half Price Specialty Martini"*

*Friday Night "Live Jazz"*

***Final Approach Bistro***

*102 Ballard Lane*

*Greencastle, Indiana 46135*

*Located in the Dixie Chopper  
Air Hotel and Conference Center*

*(Putnam Co. Airport)*

*765-655-1600*

*Lunch Tuesday thru Sunday 11-2*

*Dinner Thursday - Saturday 5-9*

*Wednesday Pasta Night and Wine Tasting 5-9*

*For all your catering, call 765-653-5788*

*Gail Smith or Tami Robertson*

***Almost Home***  
***"Award Winning Restaurant"***



***Catering Menu***

***Final Approach***  
***Bistro***



*Created by Sarah L. Wilson (2008)*

## *About the Owner...*

*Owner/Chef: Gail Smith*

*Gail Smith is a professional self-taught chef with more than 17 years experience in cooking and restaurant management.*

*Her cuisine is upscale comfort food using the finest ingredients and local when possible. Always absorbed in fresh new ideas, her dedication, strong passion and energy put Almost Home on the map locally and regionally.*



*Her career accomplishments include:*

- 1. One of 10 finalists in RICH'S "Sweet and Simple" dessert contest sponsored by The Culinary Institute of America in Hyde Park, New York in 2001. Winning dessert: Strawberry Pizza*
- 2. Winner of the "People's Choice Award" at the Taste of Indiana in Indianapolis, Indiana in 1999, 2000 and 2001. Best dessert, 1999*
- 3. Awarded an internship with Kathy Cary of Lillys in Louisville, Kentucky, who is a four-time James Beard nominee for best chef in the southeast*
- 4. Published a cookbook titled "A Collection of Recipes from Almost Home"*

*As a member of Women Chefs and Restauranters, she has networked and gained more knowledge from some of the best chefs and restauranters in the food industry. Enjoying cuisines from Boston, San Francisco and Seattle, she has applied the vision and passion for food. Along with her talented staff, it is our pleasure to make you feel as if you are "Almost Home."*

*Almost Home Restaurant has been a popular neighborhood restaurant since its beginning in 1990, specializing in "comfort food" that warms body and soul. Almost Home's food is all about freshness, innovation and inspiration, always using high quality ingredients and local when in season.*



*January of 2007 was the beginning of a new restaurant that became part of our family. Final Approach Bistro opened its doors at the Dixie Chopper Air Hotel and Conference Center, which is located at the Putnam County Airport. Providing casual comforting cuisine, it is the perfect destination for any palate.*

*Almost Home and Final Approach Bistro are pleased to offer several catering options to meet your entertaining needs. Whether it is boxed lunches, sophisticated boardroom meals, anniversary, birthday, retirement parties or weddings, we can provide high quality, delicious food with attention to style and detail. For that special occasion we are pleased to offer personalized menus and professional staff.*



*Our catering staff looks forward to making your event memorable. Please do not hesitate to call if you have any questions. Please call Gail Smith or Tami Robertson at Almost Home 765-653-5788.*

### *Continental Breakfast Buffet*

\$5.99

*Fresh Fruit Bowl or Tray*

*Pastries*

*Orange Juice*

*Hubbards and Craven Fresh Brewed Coffee*

### *Deluxe Breakfast Buffet*

\$6.99

*Biscuits and Gravy*

*Crispy Bacon*

*Sausage Links*

*Scrambled Eggs*

*Orange Juice*

*Hubbards and Craven Fresh Brewed Coffee*

### *Quiche Breakfast*

\$9.99

*Lorraine, Vegetable, or Chicken Quiche*

*Fresh Fruit Bowl*

*Sweet Breads and Muffins*

*Orange Juice*

*Hubbards and Craven Fresh Brewed Coffee*

### *Egg Strudel Pastry*

\$8.99

*Fresh Fruit Bowl*

*Crisp Bacon*

*Pastries*

*Orange Juice*

*Hubbards and Craven Fresh Brewed Coffee*

## *All about Weddings*

*Something delectable...*

*Something charming...*

*Something magical...*

*Something from your wildest dreams...*



*Let us personalize your special day!*

*Why worry about your reception when we can do that for you? When you reserve our wonderful space for your event, all you have to worry about is making it your own. We will take care of preparing and serving food at your reception and a full bar will be provided. We can also supply decorations, such as centerpieces, chair covers and fine china. Need some recommendations? We have suggestions for cake decorators, disc jockeys, photographers, and wedding planners. Don't concern yourself with cleaning up after the reception; let us take care of that. Do you have out of town guests joining you? We'll offer our rooms at a discount rate and the bride and groom receive their night for free. Have your guests fly or drive in and if they are hungry, they can dine at the restaurant below. Contact Dixie Chopper Air Hotel and Conference Center for availability and pricing.*



*With Dixie Chopper Air Hotel and Conference Center and Final Approach Bistro catering, you can turn your special day into a day you won't forget.*

*Beverages*



- Beverages Station*.....\$2.59  
*Fresh Brewed Tea, Lemonade, Hubbards and Craven Coffee, Sodas and Bottled Water*
- Mint Punch*.....\$25.00 per 2 gallons
- Fresh Brewed Tea*..... \$12.99 per gallon
- Special Flavored Tea* ..... \$12.99 per gallon



*Alcohol*  
*Full service alcohol catering available for both onsite and offsite events. Please ask for additional information.*

*Crowd Pleasers for Lunch*

*These selections have stood as our customers' favorites.*

*Soup and Salad Buffet*..... \$9.99

*Choice of 3 Salads and Cream of Broccoli Soup*  
*Includes sweet breads*

- Choices:*
- Fresh Garden Salad with assorted dressings*
  - Caesar Salad*
  - Spinach Mandarin Orange Salad*
  - Signature Harvest Salad*
  - Mediterranean Pasta Salad*
  - Sunshine Broccoli Salad*
  - Fresh Tomato, Feta and Basil Salad*
  - Fresh Fruit Bowl (Seasonal Fruits)*
  - Almost Home Potato Salad*
  - Taco Salad*



*Almost Home Chicken Salad or Tuna Salad*..... add \$1.29

*Sandwiches*

**Box Lunches**..... \$9.99

*Sandwich of your choice on  
honey wheat bread or croissant  
Fresh Fruit Cup, Chips,  
Cookies, Bottled Water*



**Sandwich Buffet (make your own)**..... \$10.99

*Platter of sliced Peppered Turkey, Honey Baked Ham and  
Chicken Salad with Assorted Breads and Cheeses  
Lettuce, tomato, mustard and mayo  
Salad of your choice and chips*

*Add Cream of Broccoli Soup*..... \$1.99

**Classic Sandwich Basket**..... \$34.99

*Assortment of sandwiches in 10 individually wrapped halves  
Served with chips and pickle*

*“Award Winning” Desserts*

**Deliciously Displayed Buffet**..... \$4.50

- |   |                                  |
|---|----------------------------------|
| <i>Apple Praline Pie</i>                | <i>Banana Split Pie</i>          |
| <i>Black Bottom Banana Cream Pie</i>    | <i>Derby Pie</i>                 |
| <i>French Silk Pie</i>                  | <i>Fluffy Vanilla Pie</i>        |
| <i>Pecan Pie</i>                        | <i>Reese’s Peanut Butter Pie</i> |
| <i>Strawberry Rhubarb Pie</i>           | <i>Coconut Cream Pie</i>         |
| <i>Fruit Pies</i>                       | <i>Tiramisu</i>                  |
| <i>Bread Pudding with Caramel Sauce</i> | <i>Red Velvet Cake</i>           |
| <i>Chocolate Seduction Cake</i>         | <i>Lemon Torte Cake</i>          |
| <i>Orange Blossom Cake</i>              | <i>Fresh Banana Cake</i>         |
| <i>Carrot Pineapple Cake</i>            | <i>Turtle Cake</i>               |
| <i>White Wedding Cake</i>               | <i>Snicker Doodle Cake</i>       |
| <i>Turtle Cheesecake</i>                | <i>Chocolate Chip Torte Cake</i> |
| <i>Strawberry Pizza</i>                 | <i>Italian Cream Cake</i>        |

**Or try these delectable treats...**

- |                                 |                   |
|---------------------------------|-------------------|
| <i>Banquet Cheesecake</i> ..... | \$2.95            |
| <i>Cookie Tray</i> .....        | \$6.99 per dozen  |
| <i>Brownie Tray</i> .....       | \$14.99 per dozen |

*Our desserts are made from scratch in our  
Almost Home Pastry Kitchen.*



***"The Gathering"***  
***Dinner Buffet***

*Choice of 1 entrée \$14.99*

*Choice of 2 entrées \$16.99*

*Indiana Stuffed Swiss Meatloaf  
Hoosier Beef Pot Roast with Potatoes and Vegetables  
Country Ham Loaf with Maple Glaze  
Herb Roasted Pork Loin with Mushroom Marsala Sauce  
Champagne Chicken on Wild Rice  
Penne Pasta (Chicken, Vegetable or Shrimp)  
Spinach Florentine Ravioli with Marinara Sauce  
Baked Ham with Raspberry Melba Sauce  
Panko Herb Crusted Tilapia  
Roasted Turkey Breast with Aus Jus*



***"The Bistro"***  
***Dinner Buffet***

*Choice of 2 entrées \$19.99*

*Roast Beef Aus Jus  
Beef Tenderloin Tips with Mushroom Marsala Sauce  
Prime Rib with Horseradish Sauce  
Tuscan Chicken with Pesto Cream Sauce  
Mediterranean Grilled Chicken with Feta and Parmesan  
Goat Cheese Stuffed Chicken Breast with Pesto Cream Sauce  
Barbeque Pork Ribs  
Spinach Florentine Ravioli with Marinara Sauce  
Grilled Tuna with Cilantro Lime Sauce  
Crab-Crusted Roasted Salmon with Mango Sauce  
Baked Atlantic Salmon with Dijon Pecan Topping*

***"Culinary Choice"*** add \$4.00 per person

*Sea Bass \* Beef Tenderloin with Blue Cheese Herb Crust  
Salmon Provencal \* Indiana Lamb Chops*

*Both Dinner Buffets come with the following choices and includes beverages and artesian rolls with pecan butter.*

***Salad - Choice of 2***

*Fresh Garden Salad with Assorted Dressings  
Classic Caesar Salad  
Spinach Mandarin Salad with Wilde Raspberry Dressing  
Harvest Salad with Wilde Raspberry Dressing  
Italian Pasta Salad  
Fresh Tomato Basil and Feta Salad*

***Vegetables - Choice of 2***

*Yukon Gold Mashed Potatoes  
Roasted Red-Skinned Potatoes  
Roasted Vegetable Medley  
Pesto Green Beans  
Sugar Snap Peas  
Buttered Corn  
Broccoli and Cauliflower with Gorgonzola  
Sweet Maple Potato Nuggets  
Sinful Potatoes  
Steamed Fresh Asparagus  
Sweet Baby Dill Carrots  
Baby Bakers  
Wild Rice*