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CATERING MENU



**“AWARD WINNING RESTAURANT”**

**LET US PERSONALIZE YOUR SPECIAL DAY!**

*Business Meetings*

*Bridal Showers • Baby Showers*

*Bachelorette Parties*

*Reunions • Graduation Parties*

*Rehearsal Dinners • Intimate Wedding Receptions*

*Retirement Parties • Birthday Parties*



**We are pleased to offer  
catering services in our  
restaurant or offsite.**

Phone: 765.653.5788

Email: [almosthomerestaurant@gmail.com](mailto:almosthomerestaurant@gmail.com)

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

# APPETIZERS

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Seasonal Fruit Tray \$2.25/person

Crudités \$1.75/person

Domestic & Imported Cheese Tray \$3.50/person

Add Seasonal Fruit \$1.50/person

**Jumbo Shrimp with Housemade Cocktail Sauce** \$4.50/person

**Crab Salad in Wontons** \$2.50/person

**Guacamole and Tortilla Chips** \$2.50/person

**Tomato Bruschetta with Baguette Bread** \$2.50/person

**Hummus Platter** \$3.00/person

**Herb Goat Cheese with Baguette Bread** \$3.50/person

**Pimento Cheese Spread with Pita Chips** \$2.50/person

**Stuffed Mushrooms with Boursin & Prosciutto** \$2.00/person

**Vegetable Pinwheels** \$3.50/person

**Prosciutto Wrapped Asparagus** \$0.75/person

**Beef Empanadas** \$2.25/person

**Fresh Fruit Kabobs** \$1.50/person

**Mini Assorted Quiches** \$2.00/person

**Pulled Pork Sliders** \$2.75/person

**Seasoned Pub Chips** \$1.25/person

**Mini Chicken Salad Sandwich Rolls** \$2.00/person

**Meatballs in a Chili Cranberry Sauce** \$2.50/person

**Spinach and Artichoke Dip** \$2.25/person

**Chef Inspired Appetizer at Your Request**

## BOX LUNCHES

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Whole Sandwich \$11/person

Half Sandwich \$9/person

Choice of chicken salad/ham/turkey/cheese.

Served on wheatberry bread or herb tortilla.

Includes seasonal fruit cup, chips, homemade cookie, and bottled water.

Add pasta salad, garden salad, or potato salad \$1/person

## ARTESIAN SANDWICH PLATTER

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Whole Sandwich \$12/person

Half Sandwich \$9/person

Platter of sliced turkey & ham and your choice of chicken salad  
OR tuna salad with a display of croissants and wheatberry bread. Served with assorted cheeses, lettuce, tomato, onion, pickles, and condiments.

Add Cream of Broccoli Soup

\$3/person

## CLASSIC SANDWICH BASKET

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Sliced ham, sliced turkey, smoked gouda, bacon jam, tomato, and onion served on a sliced French baguette OR herb tortilla wrap.

Includes your choice of chips or salad.

\$10/person

## VEGETARIAN SANDWICH BASKET

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Roasted artichokes, tomatoes, Portobello mushrooms, roasted red pepper hummus, smoked gouda, and lettuce. Served on a sliced French baguette OR herb tortilla wrap.

Includes your choice of chips or salad.

\$10/person

# SOUP & SALAD BUFFET

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**Cream of Broccoli Soup OR Specialty Soup**

**Choice of THREE**

Fresh Garden Salad with Assorted Dressings

Asian Salad

Pasta Salad

Signature Harvest Salad

Sunshine Broccoli Salad

Golden & Red Beet Salad

Arugula Salad with Heirloom Tomatoes

Caprese Salad with Balsamaic & Fresh Basil

Housemade Chicken Salad (add \$2)

Housemade Tuna Salad (add \$2)

Fresh Fruit Bowl

\$11/person

# DESSERTS

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Assorted Dessert Buffet \$6/person

Banquet Cheesecakes \$3.25/person

Cookie Tray \$6.99/dozen

Assorted Dessert Shots \$2.50-\$3/person

Brownie Tray \$15/dozen

Peanut Butter Bars \$18/dozen

**Custom Desserts Available**

# CUSTOM BUFFETS

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## **Taste of Italy**

Penne Pasta Bolognese  
Mini Cheese Ravioli with Alfredo Sauce  
Caesar Salad with Parmesan  
Garlic Baguette Bread

## **Pulled Pork Hoosier Style**

Slow Cooked Pork with BBQ Sauce  
Baked Beans  
Vermont Coleslaw  
Housemade Seasoned Chips  
Condiments

## **South of the Border**

Marinated Chicken or Barbarico Beef  
Sauteed Onions & Peppers  
Flour or Corn Tortillas  
Shredded Cheese  
Lettuce  
Cilantro Lime Sour Cream  
Corn Salsa  
Fresh Chopped Tomatoes

\$12/person

Price includes non-alcoholic beverages.

# SIGNATURE FAVORITES

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**Choice of One Entrée** \$13/person

**Choice of Two Entrées** \$15/person

Mile High Meatloaf

Ham Loaf

Pork Lasagna

Vegetable Lasagna

Chicken & Broccoli Casserole

Champagne Chicken on Wild Rice

Chicken Enchiladas on Rice

Vegetable Penne Pasta

## **Choice of TWO**

Fresh Garden Salad with Assorted Dressings

Caesar Salad

Fresh Fruit

Vermont Slaw

Sweet & Sassy Green Beans

Baby Dilled Carrots

Roasted Vegetables

Sunshine Broccoli Salad

Tomato Feta Basil Salad

Super Food Slaw with Brussel Sprouts & Quinoa

Price includes bread service and non-alcoholic beverages.



# THE GATHERING

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**Choice of One Entrée** \$16/person

**Choice of Two Entrées** \$18/person

Jamaican Jerk Chicken with Mango Salsa on Rice  
Tuscan Chicken with Pesto Cream Sauce  
Chicken Marsala with Mashed Potatoes  
Chicken Picatta with Caper White Wine Sauce  
Bruschetta Chicken with Balsamic Glaze on Linguini  
Herb Roasted Pork Loin with Mushroom Marsala  
Chef's Roast Beef with Au Jus  
Hoosier Pot Roast with Carrots, Celery, & Potatoes  
Crab Stuffed Tilapia with Cilantro Cream Sauce  
Baked Fresh Salmon with Dill Cream Sauce  
Cheese Filled Ravioli with Alfredo Cream Sauce  
Vegetable Penne Pasta

## **Choice of THREE**

Fresh Garden Salad with Assorted Dressings  
Caesar Salad  
Arugula Salad  
Golden & Red Beet Salad  
Sunshine Salad  
Chef's Salad  
Garlic Mashed, Sinful, Roasted, OR Sweet Potatoes  
Sweet & Sassy Green Beans  
Roasted Brussel Sprouts  
Seasonal Vegetables  
Steamed Asparagus

Price includes bread service and non-alcoholic beverages.

# THE BISTRO

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**Choice of One Entrée** \$20/person

**Choice of Two Entrées** \$23/person

Apricot Stuffed Pork Loin with Cream Sauce

Tenderloin of Beef in Mushroom Marsala Sauce (add \$3)

Crab Topped Baked Salmon with Pinot Grigio Sauce

Herb Crusted Pork Loin

Prime Rib

Tuscan Chicken with Pesto Cream Sauce

Mushroom Stuffed Ravioli with Vodka Cream Sauce

Coq au Vin

Chef's Choice

**Choice of THREE**

Fresh Garden Salad with Assorted Dressings

Caesar Salad

Arugula Salad

Golden & Red Beet Salad

Sunshine Salad

Chef's Salad

Garlic Mashed, Sinful, Roasted, OR Sweet Potatoes

Sweet & Sassy Green Beans

Roasted Brussel Sprouts

Seasonal Vegetables

Steamed Asparagus

Price includes bread service and non-alcoholic beverages.

# CATERING INFORMATION

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## **GUARANTEES**

*A guaranteed guest count is required for all meal functions seven days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.*

## **DEPOSITS AND CONTRACTS**

*We require a signed contract and valid credit card information upon booking of an event in our banquet space or offsite. This information is required as a deposit and guarantees your event date and time. There will be no charge to your credit card unless the event is cancelled within seven days of the event, in which case you will be charged a cancellation fee of \$75.00.*

## **PAYMENT/BILLING**

*Payment is due immediately upon completion of the event unless prior arrangements have been made with our catering manager. An itemized invoice will be presented at the completion of the event. Acceptable forms of payment include cash, VISA, MasterCard, Discover and American Express. Business and personal checks are also accepted. All final payments include 7% sales tax. Gratuity and delivery fees may also be assessed.*

## **ROOM CHARGES AND MINIMUMS**

*Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with our catering manager.*

## **DECORATIONS/ACCESS TO ROOM**

*In most cases, you will have access to your event room prior to event for set-up and decorating. Decorations including flowers and balloons are permitted but confetti is not allowed in the restaurant.*

## **SPECIAL ARRANGEMENTS**

*We will be happy to assist you with audio/visual, flowers, linens, or entertainment needs for your event. Talk with our catering manager for more information.*

## **ALCOHOL SERVICE**

*We can provide all your beverage needs at your events. Discuss with the catering manager what you would like us to provide and we will do our best to accommodate your needs. Offsite alcohol service is available with 30-day notice. A minimal set-up fee and bartender fee is required.*

## **ADDITIONAL FEES**

*The menu prices include table linens, china, flatware, napkins, and glassware in restaurant. A small fee may be added for offsite catering needs. Your catering manager will assist you with information and pricing.*

# CATERING LOCATIONS

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## **EMERALD ROOM**

*Our beautifully appointed upstairs private room which can accommodate up to 50 guests.*

## **BRICK DINING ROOM**

*A lovely historic brick room that can accommodate up to 80 guests.*

## **BISTRO DINING ROOM**

*Comfortable small area that will seat 28 guests with both tables and booths.*

## **THE SWIZZLE STICK BAR**

*Friendly confines and a relaxed atmosphere can accommodate up to 60 guests (not including the bar rail).*

## **OFFSITE CATERING**

*Whether it's a local community building or your back yard, you choose the location!*

***All of these offerings have a minimal fee depending on the size and time of event. Check with the catering manager for more information.***



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