



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

Web: www.almosthomerestaurant.com

APPETIZERS

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

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

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_____

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_____

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

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

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

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

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

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

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

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

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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