

Gail Smith
Owner/Catering Consultant

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information

Welcome to Almost Home's personal offerings, where culinary delight will enhance your special event. Explore our catering menu crafted with care, offering a symphony of flavors to make your special occasions truly unforgettable.

Indulge in the exquisite experience of Almost Home in the setting of your choice. Whether you prefer the refined ambiance of our upstairs Emerald Room, the casual upscale bar, or the inviting charm of our various dining areas, our diverse menus are tailored to elevate any occasion.

For pricing details and availability, feel free to consult with our dedicated catering team, ensuring every moment is perfectly tailored to your tastes and preferences.

Almost Home is an "Award-Winning Restaurant" celebrating over three decades. For more information, email gail@almosthomerestaurant.com.

Cheers!

Gail Smith
Chef/Owner
Almost Home Restaurant & Bar



beginning & end

APPETIZERS

Priced per guest (25 guest minimum)

Seasonal Fruit Tray	\$3.00
Fruit & Cheese Platter	\$4.50
Fresh Fruit Kabob	\$3.00
Fresh Veggies & Dip	\$2.25
Seasoned Pub Chips	\$1.25
Shrimp Cocktail	\$4.50
Bacon Wrapped Shrimp	\$4.75
Tomato Bruschetta, Baguette Bread	\$2.75
Hummus Platter	\$3.50
Vegetable Pinwheels	\$2.50
Prosciutto Wrapped Asparagus	\$3.00
Beef Empanadas	\$3.75
Tortilla Chips & Guacamole	\$3.00
Tortilla Chips & Mango Salsa	\$2.50
Pulled Pork Sliders	\$3.50
Mini Chicken Salad Sandwich	\$3.25
Korean BBQ Meatballs	\$2.50
Spinach & Artichoke Dip, Chips	\$3.50
Mini Assorted Quiches	\$2.50
Pimento Cheese, Crackers	\$2.00
Charcuterie Board	\$4.00
BBQ Pulled Pork Sliders	\$3.50
Hot Honey Cheese Bites	\$3.50

DESSERTS BUFFET

Assorted Dessert Buffet \$8/each Cookie Tray \$15/dozen Dessert Shots \$3.50 Brownie Tray \$20/dozen Peanut Butter Bars \$20/dozen Chocolate Mousse Cup \$3.00 Cupcakes \$3.00

WHOLE DESSERTS

Whole Cake \$65 and up (serves 12)

Whole Pie \$35 and up (serves 6)

Round Strawberry Pizza \$80 (10 slices)

Banquet Strawberry Pizza \$125 (24 squares)

Special orders or favorites can be requested. 3 day notice required.



buffets

TASTE OF ITALY (1)

Penne Pasta Bolognese
Cheese Manicotti w/ Marinara
Caesar Salad w/ Parmesan
Garlic Bread
Non-alcoholic Beverages

\$20/guest

TASTE OF ITALY (2)

Chicken Parmesan on Linguini
w/ Vodka Sauce
Choice of Caesar Salad or Fresh
Garden Salad, two dressings
Garlic Bread
Non-alcoholic Beverages

\$22/guest

TASTE OF INDIANA

Hoosier Pot Roast w/ potatoes, carrots, celery, onions in beef sauce Fresh Garden Salad, two dressings Fresh Baked Rolls, Pecan Butter Non-alcoholic Beverages

\$22/guest

HOOSIER BBQ

Slow Cooked Pulled Pork
Buns, Condiments
Mac & Cheese
Vermont Slaw
Chips
Non-alcoholic Beverages

\$18/guest

SOUP & SALAD

Choose One: Specialty Soup Cream of Broccoli Soup

Choose Three:
Fresh Garden Salad
Pasta Salad
Chef's Choice
Signature Harvest Salad
Sunshine Broccoli Salad
Fresh Fruit Salad
Chicken Salad (add \$3)

\$16/guest

signature favorites

ENTREES

Mile High Meatloaf
Pork Lasagna
Vegetable Lasagna
Chicken & Broccoli Casserole
Vegetable Penne Pasta
Champagne Chicken on Wild Rice
Cheese Manicotti w/ Marinara
Fresh Baked Rolls, Pecan Butter
Non-alcoholic Beverages

One entree \$23/guest Two entrees \$25/guest

SIDES

Choose Three:

Fresh Garden Salad
Caesar Salad
Sweet & Sassy Green Beans
Roasted Chef's Vegetable
Fingerling Potatoes
Red Skinned Potatoes
Maple Sweet Potatoes
Garlic Mashed Potatoes



the gathering

ENTREES

Jamaican Jerk Chicken, Mango Salsa
Bruschetta Chicken, Balsamic Glaze
Herb Roasted Pork Loin, Apple Bacon Sauce
Greek Lemon Chicken, Wheatberry Blend
Chicken Marsala
Chef's Roast Beef with Au Jus
Crab Topped Tilapia, Pesto Cream Sauce
Cheese Manicotti w/Marinara
Vegetable Penne Pasta
Fresh Baked Rolls, Pecan Butter
Non-alcoholic Beverages

One entree \$26/guest Two entrees \$28/guest

SIDES

Choose Three:

Fresh Garden Salad
Seasonal Chef Salad
Caesar Salad
Sweet & Sassy Green Beans
Roasted Brussel Sprouts
Fresh Asparagus
Maple Sweet Potatoes
Garlic Mashed Potatoes
Fingerling Potatoes
Red Skinned Potatoes
Roasted Chef's Vegetable



the bistro

ENTREES

Slow Roasted Prime Rib (carving station)

Pork Tenderloin w/ Apple Bacon Pan Sauce

Beef Tenderloin Tips, Mushroom Marsala Sauce

Crab Cakes on Wheatberry Blend, Kohlrabi Slaw,
Firecracker Sauce

Crab Topped Salmon, Pinot Grigio Sauce

Mushroom Stuffed Ravioli, Vodka Sauce

Stuffed Tuscan Chicken, Pesto Cream Sauce

Fresh Baked Rolls, Pecan Butter

Non-alcoholic Beverages

One entree \$38/guest Two entrees \$40/guest

SIDES

Choose Three:

Fresh Garden Salad
Seasonal Chef Salad
Caesar Salad
Sweet & Sassy Green Beans
Roasted Brussel Sprouts
Chef's Roasted Vegetables
Fresh Asparagus
Maple Sweet Potatoes
Garlic Mashed Potatoes
Red Skinned Potatoes
Fingerling Potatoes



quick bite

Box Lunch

Club on Wheatberry
Ham, Turkey, Bacon, Provolone,
Bacon Jam, LTO
\$18 each
\$12 half sandwich

Tea Room Original Chicken Salad
Croissant or Wheatberry Bread
\$16 each
\$12 half sandwich

Sandwich Wraps (gf)
Ham, Turkey, Chicken Salad, or Veggie
\$14 each

Honey Baked Ham
Ham, Cheddar, Honey Dijon Sauce, LTO
\$16 each

Smoked Turkey
Provolone, Bistro Sauce, LTO
\$16 each

Roast Beef
Provolone, Garlic Aioli, LTO
\$18 each

*Add \$3 for Croissant Sandwiches

Sandwich Platter

Honey Baked Ham, Smoked Turkey,
Homemade Chicken Salad
Provolone, Cheddar, Pepper Jack
LTO, Pickle, Mayo, Mustard
Wheatberry Bread
Homemade Pub chips

\$15/guest

*Add \$3 for Cream of Broccoli Soup

*Add \$3 for Croissants

*All box lunches include chips, fresh fruit, homemade cookie, bottled water

Additional Side: \$3/guest Cream of Broccoli Soup Feature Soup of the Day