

**Celebrating
27 Years of
Business!**



5550 North Illinois Street
Indianapolis, IN 46208

253-9513

FAX 475-9436

www.eatincarryout.com

Convenient Catering Menu

PLACING YOUR ORDER

Lunches and dinners are prepared fresh. WE ASK THAT YOU ORDER AT LEAST 24 HOURS AHEAD.

*It is not possible for us to deliver orders called in for same day delivery,
however we can prepare some items for same day pick up by you.*

Please place your order with a manager at 253-9513

between 8:00 – 11:00 A.M. or 2:00 – 5:00 P.M.

Please allow 48 hours notice on changes and cancellations.

Please make all changes with a manager.

DELIVERY CHARGES

Minimum Charge \$150.00 Order plus \$25.00 Delivery Charge

Orders of \$300 or more Delivery Is Free

Delivery & Equipment Charges are higher outside of Interstate 465.

IN THE AM

All Special Prices – Minimum of 12 People

FULL BREAKFAST

\$9.25 per person

Egg Frittata (baked french omelet with ham, sausage, vegetables and cheese), fresh fruit, danish, muffins and your choice of juice. Plasticware not included. (\$30.00 rental on chaffing equipment, if desired.)

CONTINENTAL BREAKFAST

Includes fresh fruit, danish, muffins, juice and plasticware.

\$6.75 (includes one pastry per person)

\$7.25 (includes one-and-one-half pastries per person)

QUICHE SPECIAL

Includes a variety of quiche, fresh fruit bowl, bagels and muffins, juice, plasticware.

\$9.00 per person

APPETIZERS

Priced from \$13 to \$25 per dozen

MINIMUM ORDER

Four dozen of one kind on most items.

All hot appetizers come with very simple heating instructions.
Please do not hesitate to call for menu suggestions.

SERVED COLD

Canapes

Artichoke and Roasted Pepper Canape

Blackened Tuna Crostini

Bruschetta

Filet of beef canape (rosemary butter & watercress)

Fresh mozzarella and roma crostini

Grilled Chicken Marengo canape

Shrimp Canape with Fresh Dill

Others

Antipasto tray

Asparagus wrapped with goat cheese & prosciutto

Asparagus tips with smoked turkey

Cherry tomatoes stuffed with crab, egg, or tuna salad

Chicken Yakitori

Crab and almond torte

Goat cheese and sun dried tomato torte

Orange, Brie & Chicken Pinwheel

Oriental shrimp wrapped in pea pods

Salmon Mousse with crackers

Stuffed redskin potatoes

Sun dried tomato medley in a bread bowl

Sun dried tomato pinwheels

SERVED HOT

Mini Puff and Pastry Treats

Beef, Chicken or Salmon Wellingtons

Blue Cheese and Pine Nut Tarts

Brie & Raspberry Puffs

Chicken Strudel Puffs

Plum tomato and Mozzarella Tarts

Prosciutto and Brie Puffs

Sun Dried Tomato Pesto Puffs

Variety of Mini Quiche

Phyllo Surprises

Peanut Chicken Bundle

Shrimp Purses

Spanakopita

Turnovers

Crab and Parmesan

Curried Chicken

Sesame Chicken

Shrimp and Scallion

Additional Hot Items

Crab cakes with mustard sauce

Mushrooms stuffed with Allouette, Crab, Sausage,
Spinach & Parmesan

Hot wings

Meatballs

Peanut Chicken Skewers

Orange Sesame Chicken Skewer

Sesame spinach balls

Select from a variety of ready-to-go appetizers in frozen case at the restaurant!

COCKTAIL SANDWICHES

MINIMUM 4 DOZEN OF ONE KIND

Silver Dollar Sandwiches

with ham, turkey & roast beef \$16.00 a dozen

Mini Croissant Sandwiches, \$20.00 a dozen

Beef Tenderloin on Mini Rolls, \$26.00 a dozen

Smoked Turkey on Mini Focaccia Rolls, \$20.00 a dozen

**Disposable tray charge of \$4.00 per tray
or all appetizers and sandwiches boxed**

LUNCHEON & DINNER COMBINATIONS

\$13.50 per person

- ♥ **CHICKEN CREOLE** Chicken, peppers and onions in a creole sauce served over wild rice
- CHICKEN MILANESE** Chicken and artichoke hearts over fettuccini in a dijon cream sauce
- CHICKEN PRIMAVERA** Chicken and pasta tossed with julienne vegetables in an alfredo sauce
- HARVEST CHICKEN** Apples, walnuts & dried cranberries served over a rice medley with a brandy and rosemary sauce
- LASAGNA** Always popular! Loaded with vegetables, ground beef or chicken, special cheeses and sauce
– must be ordered in multiples of 9
- ♥ **MEDITERRANEAN CHICKEN & ORZO** Chicken, peppers, zucchini, tomatoes & orzo in a light chicken stock or balsamic sauce
- ♥ **PAPRIKA CHICKEN** Chicken and peppers in a paprika sauce, served over your choice of pasta or rice
- PENNE RIGATI** with asparagus, pesto and tomatoes. Served hot or cold.
- ♥ **SALSA CHICKEN** Chicken and southwestern rice topped with our fresh tomato salsa and a blend of shredded cheeses
- TARKINGTON CHICKEN** Chunks of chicken with mushrooms, onions, artichoke hearts, carrots and spinach in a light monterey jack cheese sauce served over wild rice
- TURKEY TETRAZZINI** Turkey, mushrooms, onions and peppers in a light sherry cream sauce layered with spaghetti
- VEGETARIAN PASTA PRIMAVERA** The freshest julienned vegetables tossed with pasta in an alfredo sauce
- VEGETARIAN LASAGNA** Our most popular vegetarian entree! Cream sauce or red tomato sauce
– must be ordered in multiples of 9. (Tomato sauce makes it ♥)
- ♥ **VEGETARIAN MEDITERRANEAN ORZO** Sautéed vegetables & orzo in a chicken stock or balsamic sauce

Premium Chicken Combinations

\$16.00 per person

- CHICKEN FLORENTINE ROULADES** Chicken pinwheel stuffed with spinach medley, sliced and served over rice and topped with light cream sauce
- ♥ **CHICKEN MARSALA** medallions of chicken in a lemon marsala wine sauce - choice of rice or pasta
- CHICKEN PARMESAN** Homemade Italian sauce with provolone and parmesan cheeses over rice.
- ♥ **CITRUS CHICKEN** Medallions of chicken in lemon and orange sauce with colorful peppers over rice.
- GARLIC CHICKEN** Served over a bed of crunchy spinach, walnuts, parmesan cheese, and water chestnuts layered with chicken strips and topped with garlic cream sauce.
- PECAN ENCRUSTED CHICKEN** Served over pesto garlic potatoes

Premium Beef & Pork Combinations

\$16.50 per person

- MARINATED BEEF TENDERLOIN** layered & decorated on a tray with small rolls. – \$8.50 per person (Meat & rolls only.)
- BEEF ZINFANDEL** Served over rice
- BEEF STROGANOFF** A family favorite served over egg noodles or rice
- PORK WITH SAGE STUFFING** Topped with rosemary cream sauce
- PORK DIJON** Pork encrusted with pecans in a dijon sauce over wild rice

Seafood Selections

\$16.00 per person

- SEAFOOD FETTUCCINI** A combination of the finest seafood in a delicious cream sauce
- SHRIMP ALFREDO** Mixed with fresh spinach and sun dried tomatoes tossed over pasta
- RENNE RIGATI** with salmon, asparagus, pesto and tomatoes — Best served cold

All the above combinations are served with entre, salad, warm bread, and homemade bars or cookie tray.
Minimum order of 9 (NINE). ♥ Heart symbol indicates heart healthy products.

Vegetable Sides

\$45.00 per pan – Serves up to 20

- GLAZED CARROTS with cranberries
- GREEN BEANS with fresh mushroom sauce and almonds
- GREEN BEANS ALMONDINE cooked with butter and almonds
- POTATOES AU GRATIN
- SCALLOPED CORN Swiss cheese, herbs and cream sauce
- TWICE BAKED POTATO MEDLEY Herbs, garlic & cheeses
- ZUCCHINI PARMESAN tomato, red onion, cheese and Italian red sauce topped with grated cheese

TRAYS FOR ANY OCCASION

Fruit or Veggie • Small serves 10-15, Medium serves 15-30, Large serves 35++

FRESH FRUIT WITH ORANGE DIP

Small \$35 Medium \$45 Large \$65

CHEESE TRAYS

(Includes crackers)

Small \$40 Medium \$50 Large \$70

FRESH VEGETABLES WITH DILL DIP

Small \$35 Medium \$45 Large \$65

ROUND OF BRIE

Served En Croute, with crackers

Serves 15-20, \$45

RED PEPPER AND PESTO TORTE

with crackers, serves up to 30, \$45

HOT ARTICHOKE & SPINACH DIP

Served with baguette rounds, \$45

HOT CRAB FONDUE

Chunks of crab in a cream cheese and herb mixture, served with toast rounds. Serves 30, \$50

HOT CHEESE MEXICAN TACO DIP

With vegetables & chips with meat or meatless. Serves 25-30, \$45

MEAT AND CHEESE TRAY

Served with deli salad, bread and condiments

\$7.25 per person (minimum of 12 people)

SANDWICH TRAY

*Full sized sandwiches on a variety of breads
\$5.75 per person on breads, \$6.25 on croissants
(minimum of 12 people)*

ANTIPASTO TRAY

*Marinated veggies, pepperoncini peppers,
salami, prosciutto, olives and more.*

Served with baguette.

Serves up to 25, \$40;

Serves up to 40, \$60;

Serves 50+, \$90

GOAT CHEESE TORTE

with sun dried tomato and fresh pesto.

Serves 15-20, \$45

CRAB TORTE

Serves up to 30, \$45

SUN DRIED MEDLEY IN BREAD BOWL

Serves 15-20, \$40

MEXICAN TACO LAYER MEDLEY

Served with nacho chips

Choice of vegetarian or with taco meat

Serves 20-30, \$45

DELECTABLE DESSERTS

Ask for our pastry menu. You can't pass up the best desserts in town!

Assorted Dessert Tray *Includes a mix of brownies, carrot squares, and bar of the month or homemade cookies.*

\$2.65 per person – minimum order of 12

FAMILY STYLE FAVORITES

Entree only. We will put in your pretty baking dish or in our disposable pans.

MOUTH WATERING LASAGNA

*Meat or vegetarian, Hotel pan serves 8-12,
a total of 7 lbs., \$55 per pan*

DINNERS BY THE POUND

*Too busy to cook?? Pick up one of our Dinners for Two.
Selections change daily. Freshly made, never frozen.*

Beef/Seafood \$7.50 per pound

Premium Chicken \$7.50 per pound

Chicken Favorites \$6.50 per pound

Serves 2 or more

CHICKEN POT PIE

*Flaky crust and rich filling with vegetables
and chunks of chicken. Serves 4-5, \$16.00*

HOUSE SPECIAL TARKINGTON CHICKEN

*Hotel pan serves 8-12,
a total of 7 lbs., \$55 per pan*

QUICHE OF THE DAY

*Four different selections prepared daily.
4-5 generous servings, \$11.50*

SOUPS

*Daily Special and Vegetable
or Gaspacho (seasonal)
\$7.50 quart*

BOX LUNCHES

Ask for our complete menu! Here is a sampling...

EMPORIUM SPECIAL

*Chicken Salad Croissant, fruit cup,
chocolate chip cookie
\$9.00*

PICNIC SPECIAL

*Ham or turkey on choice of bread, potato salad,
1/2 deviled egg, fruit cup, brownie
\$12.00*

SIMPLE SAMPLE

*Turkey, ham, roast beef on choice of bread,
pasta, chips, brownie
\$9.00*

EQUIPMENT CHARGES

*Basic Rental & Pick-up Charge
\$30.00 Charge*

*Extra Equipment Charge
Additional*

(Based on number of pieces rented)

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are higher outside of Interstate 465.

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