

FITZGERALD'S CATERING

WWW.FITZGERALDSCATERING.COM • (317) 905-7010 • DANA@FITZGERALDSCATERING.COM

From Simple to Elegant, From Personal to Business, Feeding Your Catering Needs.....

I have been catering small to large scale events for over twenty years. My love and passion for cooking comes through in the food I prepare and service I provide to my customers. My cooking truly represents me and I take pride in only delivering good food, at a great price - at all times!

I have very high standards for service, quality catering, and making sure that your experience with **Fitzgerald's Catering** exceeds your expectations – by delivering food that will **always** be:

- On-Time, Fresh and Delicious!
- Prepared from Scratch.
- Made with **Only** the **freshest** ingredients and quality foods.
- Locally grown products whenever possible.

My experience has taught me that each catering event is different, and listening to my clients is the very **first ingredient** I use before I prepare any meal - no matter the size of the event.

I believe that customer satisfaction is my reward and I would be honored if you selected **Fitzgerald's Catering** for your next event.

Services Offered:

Full Service Catering

Drop off Catering (includes all disposable table service items)

Menu Design – for Dietary or Budget Needs

Staffing - Carving Stations, Bar Services Etc.

Free Consultations, Site Visit and Tasting.

Please Call or email all catering orders with/ Menu, Date, Time, Location and Guest Count to Dana@Fitzgeraldscatering.com . A confirmation will be returned with your menu, date/time, number of guests and location.

Thank you

Dana Fitzgerald / Owner Operator

Fitzgerald's Catering

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Breakfast-Served until 9 a.m.-30 person minimum

Build Your Morning Menu -Select a Minimum of Four Items
\$3.75 each for Hot Item; \$3.25 each for Cold Item per person

Milk or Orange Juice \$1.75 per person

Coffee or Tea service available on full serviced events \$1.95 per person

Egg Choices

Scrambled Eggs with Cheddar Cheese	Boiled Eggs	Egg Casserole with Sausage and Cheese
Vegetarian Egg Casserole	Egg Cheese and Meat Sandwich	Egg and Cheese Sandwich
Wrap n Roll Omelet	Vegetarian Wrap n Roll Omelet	

Meat Choices

Hickory Smoked Bacon	Sausage Patties or links
Country Ham	Smoked Sausage

Accompaniments

Biscuits and Sausage Gravy	Danish with Fruit and Cheese Filled
Breakfast Potatoes or Hash Brown Potato Casserole	Assorted Bagels with Cream Cheese
French Toast Casserole with Glazed	Made from Scratch Cinnamon Rolls
Walnuts and warm Maple Syrup	Assorted Cereals and Milk
Yogurt Bar with Granola and Fruit	Fresh Seasonal Whole Fruit or
Assorted Fresh Baked Muffins	Fresh Seasonal Fruit Salad

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All menu prices are for setup and drop off buffets. - 18% Service charge on all full service buffets.
Servers/attendants are charged additionally based on client needs.

LUNCHEON AND DINNER BUFFETS

Luncheon Buffets: are served until 2:00 p.m. with a 30 person minimum or smaller groups for a minimal fee. Select one entrée and two sides and one salad from the menus below. – Includes Rolls, Bread and Butter. Add a second entrée from any selection for an additional fee of \$ 4.00 added to the highest priced entrée.

Dinner Buffets: available anytime with a 50 person minimum order or smaller groups for a minimal fee. Add \$ 6.00 to your highest priced entrée selection to include:
Select Two entrées, three sides and one salad from the menus below. Includes rolls, bread and butter.
Ice Tea and Lemonade on Serviced events only
18% Service Charge on all serviced events.

(We can create and customize a menu just for you)

\$13.00 per person Entrée Selections

Herb Marinated Grilled Chicken Breast
Beef and Noodles
Chicken and Noodles and or Dumplings
Salisbury Steak with Mushroom Gravy

Chicken Pot Pie
Oven Roasted Chicken
Country Style Meatloaf
Three Cheese Ravioli
Baked White Fish with lemon Butter Sauce

Bow Tie Pasta and Meatballs with Marinara
Taco Bar (ground beef soft and hard shells, lettuce, diced tomatoes, sour cream, and shredded cheese)

\$15.00 per person Entrée Selections

Lemon Dijon Chicken Breast
Italian Meat Lasagna
Roasted Vegetable Lasagna
Chicken Scampi
Spinach Parmesan White Fish
Old Yankee Pot Roast
Herbed Crusted Pork Loin

Beef Stroganoff served over Buttered Noodles
Chicken Stroganoff
Three Cheese Manicotti
Pepper Steak
Baked Rosemary Split Chicken Breast with Mushrooms

Asian Chicken Vegetable Stir Fry
Chicken or Beef Fajitas (sour cream, shredded Cheese)
Herbed Cream Cheese Stuffed Chicken Breast
Baked Ham

\$18.00 per person Entrée Selections

Chicken Cordon Bleu
Crab Stuffed Tilapia
Chicken Parmesan
Grilled Chicken Breast Cacciatore

Chicken Marsala
Roasted Turkey Breast
Braised Pork Loin with apple and Onions
Egg Plant Parmesan

Chicken Lasagna
Swiss Steak
Braised Beef Tips with Mushroom sauce White Rice
Braised Beef Brisket

\$20.00 per person Entrée Selections

Seafood Lasagna
Pork Tenderloin with Béarnaise Sauce
Stuffed Pork Loin with Apples & Country Dressing
Mediterranean Chicken Breast with Mushrooms and Grape Tomatoes in Olive Oil

Chicken Wellington
Poached Salmon with Lemon Dill Sauce

Chicken Piccata

\$25.00 per person Entrée Selections

Slow Roasted Prime Rib with Au Jus and Horseradish	Beef Bourgeon	Beef Wellington
Pepper Encrusted Beef Tenderloin	Chicken Oscar	Grilled Mahi Mahi
Colossal Blackened Shrimp with Cilantro Lime Glaze		Crab Cakes with Lemon Aioli
Veal Piccata		

Salad Selections**

Fitzgerald's House Salad	Asian Salad	Red Skin Potato Salad
Fiesta salad	Caesar Salad	Pea Salad
Italian salad	Pasta Salad	

Side Selections**

Vegetable Medley	Baked Potato Casserole	Baked Potato, Butter & Sour cream
Au gratin Potatoes	Buttered Corn or Green Beans	Rice Pilaf
Baby Dilled Carrots	Mashed Potatoes and Gravy	Three Cheese Macaroni
Corn Bread Stuffing	Garden Blend Rice	Baby Peas with Butter sauce
Oven Browned Potatoes	Refried Beans	Fiesta Corn
Sesame Noodles	Vegetable Egg Roll	Spanish Rice or Chips and salsa

** Premium salad and sides choices are available upon request with any luncheon or dinner buffet for an additional fee, including:

Caprese Salad	Long Grain and Wild Rice	Risotto Primavera
Pear Walnut Bleu Salad	Penne Pasta with Sun Dried	Wild Rice Pilaf with Cranberries
Greek Salad	Tomato Cream Sauce	Stuffed Tomatoes with
Spinach Salad	Sautéed Snow Peas	Creamed Spinach and
Fresh Seasonal Fruit Salad	Haricot Vets	Artichokes
Twice Baked Potatoes	Scalloped Potatoes	Baked Artichokes with Roasted
Green Beans Almandine	Creamed Peas with Pearl	Red Peppers and Basil Sauce
Carrot Soufflé	Onions	Oven Roasted Butternut
Sweet Potato Bake	Roasted Asparagus with	Squash with Brown Sugar
Creamed Spinach	Hollandaise Sauce	Glazed Walnuts
White Cheddar Smashed	Sautéed Button Mushrooms	
Potatoes	Roasted Baby Carrots	

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DESSERTS

\$1.00 Each

Chocolate Dipped Strawberries

Assorted Fresh Baked Cookies

Decadent Raspberry Brownie Bites

Mini Cupcakes

\$1.25 Each

Fudge Brownies

\$1.50 Each

Serving of Sheet Cake

Cupcakes

Lemon Raspberry Bars

Sweetened Cream Cheese Stuffed Strawberries

\$1.95 Each Serving

Fresh Fruit Pie

\$2.25 Each Serving

Fresh Home Made Fruit Cobbler

Sugar Cream Pie with Fruit Topping

Assorted Cream Pies

Fruit Tartlets

\$2.50 Each Serving

Strawberry Shortcake

\$2.75 Each Serving

Double Layer Chocolate or Carrot Cake

\$3.75 Each Serving

Home Made Cheesecake with Fruit Topping

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Appetizers-30 person minimum, or smaller groups for a nominal fee
Select a minimum of 5 items-cold or hot, two or more pieces per item

Cold Appetizers

\$3.50 each item per person

Garden Vegetable Display	Assorted Cheese Balls/Crackers	Trio of Hummus Display/Pita Chips
Pimento Cheese Toast Points	Deviled Eggs	Santa Fe Bean Dip/Chips
Tortilla Chips with Garden Salsa	Smokey Black Bean Dip	Caprese on a Stick
Skewered Strawberries with Sweetened Cream Cheese	Roast Beef Roll Wraps with Horseradish Sauce	

\$4.00 each item per person

Stuffed Cherry Tomatoes with Dilled Chicken Salad	Domestic Cheese Display with Grapes/Crackers
Assorted Tea Sandwiches Display	Bleu Cheese Steakhouse Bruschetta
Shrimp Cocktail with Fiery Cocktail Sauce	Marinate Asparagus Spears
Assorted Stuffed Olive Display	Seasonal Fresh Fruit Display
Decadent Red Raspberry Brownies	

\$4.50 each item per person

Roasted Vegetable Display	Pepper Encrusted Beef Tenderloin/Horseradish
Sashimi with Soy Sauce/Wasabi	Crab Claws with Lemon Butter Sauce
Bleu Cheese Stuffed Dates/Prosciutto	Smoked Salmon Display (toast points, egg, capers, onion)

Hot Appetizers

\$3.50 each item per person

Roasted Garlic & Cheese Stuffed Mushroom Crowns	Smoked Chicken Quesadilla/Ranch Salsa
Roasted Vegetable Quesadilla/Ranch Salsa	Parmesan Meatballs
Beer Cheese Fondue w/sourdough bread	Spicy and Sweet Baked Chicken Wings
Bruschetta with Basil & Tomato	Roasted Garlic Spinach Dip
Black Bean Empanadas	Mini Grilled Ham and Swiss Sammies
Chocolate Fondue with Pound Cake	Southwest Chicken Wraps

\$4.00 each item per person

Hibachi Chicken Skewers	Sausage Stuffed Mushrooms
Pita Triangle Gyros w/Tzatziki Sauce	Chicken or Beef Empanadas
Thai Chicken Satay with Peanut Sauce	Spanakopita
Black and Bleu Sliders	Rumaki
Parmesan Spinach Rolls	

\$4.50 each item per person

Parmesan Asparagus in Phyllo	Whiskey Pepper Beef Skewers	Crab Cakes with Aioli
Beef Tenderloin Rumaki	Crab Stuffed Mushroom Crowns	Bite Sized Beef Wellington
Seared Scallops Wrapped in Bacon	Oven Roasted Vegetable Wellington	

Updated May 2017

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Prices on web site/menu .pdf are based on drop off service. 18% Service charge applies for any serviced event. All food and china rental (if not on disposables) will be provided.

Deposit

A 25% deposit of the proposal is due at the time of commitment (when the contract is signed). All deposits are non-refundable. Once the deposit is received, an additional 50% of the proposal is due 30 days from the event date. The final 25% must be paid in full prior to the event unless otherwise arranged. All deposits are non-refundable.

Cancellation Policy (through no fault of Fitzgerald's Catering)

If your event is cancelled 3-7 days before the booked date, a total of 50% of the proposal will be retained by Fitzgerald's Catering. If cancelled 48 hours or less prior to the event, a total of 75% of the proposal will be retained.

Guest Guarantees

The guaranteed number of guests should be communicated to the caterer 7 business days prior to the event date. You may increase the number of guests up to 48 hours prior to the event, but may not decrease. All charges will be based on the guaranteed number.

Staffing

Service attendant charges are \$125.00 per server with the number of servers to be determined by Fitzgerald's Catering. The scope of the event and services required will determine this number.

Event Minimums

Food minimum for a Friday night, Saturday or Sunday event must meet or exceed \$2,000.00.

There will be a minimum of 100 guests for large scale events such as a wedding. Other minimums are noted on the menus for other catering events.