

BAUERHAUS *Catering*



Sweetwater Menu

2025

APPETIZERS | LUNCHEON & DINNER BUFFETS
FORMAL SERVED MEALS | CUSTOM DESSERTS | WEEKDAY DELIVERY SPECIALS

2025 Catering Menus

BUFFET EVENT CATERING:

Enjoy designing your reception menu card from our many culinary selections. Your dinner buffet will be delivered, setup & managed by professional buffet attendants. Menu items will be kept warm in our stainless steel chafing dishes to ensure that all selections are served hot & delicious. Our dining room service staff will arrive prior to meal time to set china, crystal & flatware on guest tables, replenish the buffet display during meal service, clear dishes from guests & package any leftovers from the buffet for easy carryout at the end of your event.

FORMAL, SERVED MEAL EVENT CATERING:

All in attendance will experience an elegant dining presentation, plated on-site by our professional culinary & served tableside by our black-tie service staff. Your menu selections will be featured in traditional meal courses on the Sweetwater china, crystal, & flatware package. The Bauerhaus Catering staff will arrive prior to your serving time to finalize the setup of guest tables in the dining room. Enjoy your celebration, while our professional team caters to every need of your guests.

WEEKDAY DELIVERY SPECIALS:

Bauerhaus Catering offers promotional menu pricing for weekday and weeknight catering. Enjoy the same quality from our culinary team for an informal event or corporate meeting. These menus are valid Monday AM - Friday at Noon. See page 8 for links to these breakfast and lunch menu options.

GENERAL:

Minimum purchase of \$500 is required with all catering orders. Prices throughout the guide are subject to 7% Indiana sales tax, 1% Vanderburgh County food tax & 20% service charge. Bakery or Wedding Cake Only Orders by Bauerhaus Pastry have no minimum & are subject to 7% sales tax & 1% food tax.

STAFF SERVICES:

Menu Planning Service:	No Charge
Tableside Black-Tie Service Staff	20% of Total Invoice
Additional Setup Time:	Events or timelines requiring staff to arrive more than 1 hr prior to serving time will be charged additional setup time, \$210/hr

CONFIRMATION OF MEALS AND SERVICES:

Final menu selections, event agenda & a tentative guest number are due (30) days prior to event date. Final guest numbers are required (10) business days prior to your event with no individual guest cancellations permitted. Additional guests will be permitted until (72) hours prior to your event. We reserve the right to substitute menu selections related to quality. Food tastings can be scheduled but are subject to our culinary team's schedule. Listed prices can be used for the cost of your food tasting & must be paid for on that date.

DEPOSIT:

\$500 non-refundable deposit and signed catering agreement are due to secure catering services for your event. Bakery only orders are subject to a 25% non-refundable deposit of order total.

PAYMENT:

A pre-payment equal to 75% of estimated charges is due (30) days prior to event. Any balance, less deposit & prepayment is due (5) days prior to your event. Cash, checks, or credit cards are accepted. Credit card payments, Visa, MasterCard, Discover, American Express, are subject to a 3.25% transaction fee. 2% interest on any past due accounts. \$50 charge on any returned check. Any collection, attorney, or court fees incurred are the responsibility of person(s) signing the reservation agreement.

CANCELLATION POLICY:

All cancellations must be done in writing. Any cancellation that occurs on or less than (30) days to scheduled event date will receive no refund of the above deposit or prepayment.

Prices throughout are subject to 7% Indiana sales tax & 1% county food & beverage tax. Prices are subject to change without notification. The chef reserves the right to substitute any menu selections related to quality.

Hors D' Oeuvres

Hors d'oeuvres only receptions • 7 selections minimum

Prelude to dinner • 2 selection minimum

Hors d'oeuvres are priced per person & are served for a one hour period, ½ price for additional hours.

Cold Selections:

Cherry Tomato, Fresh Mozzarella & Basil Brochettes	\$6.50
Fresh Vegetable Crudités with Ranch Dip	\$4.70
Savory & Sweet Charcuterie Board	\$7.75
Jalapeno, Bacon Deviled Eggs	\$5.10
Cold Spinach & Artichoke Dip with Breads and Crackers	\$4.95
Pecan Chicken Salad Stuffed Tomato	\$5.40
Fresh Fruits & Melons	\$5.95
Artisan Cheese Board with Crackers	\$5.75
Large Shrimp with Tangy Cocktail Sauce	\$5.40
Homemade Salsa with Tortilla Chips	\$5.75

Hot Selections:

Spinach & Artichoke Dip with Breads and Chips	\$5.50
Cocktail Sausage in BBQ Sauce	\$4.50
Toasted Ravioli with Marinara Sauce	\$4.75
Homestyle Chicken Tenders with Honey Mustard & Ranch	\$6.95
Pork & Vegetable Egg Rolls with Sweet-n-Sour Sauce	\$5.50
Bacon Wrapped Water Chestnuts	\$6.15
Bauerhaus Meatballs (Signature or Tropical)	\$5.70
Mini Beef Tenderloin Croissant Au Jus	\$6.70
Stuffed Mushroom Caps	\$5.95
Chicken Quesadillas Horns	\$6.30
Sesame Chicken Lollipops	\$6.30

Walking Hors D'oeuvres Service: add \$1.50 per selection



Meal guarantee required 10 business days prior to function. Prices are subject to 20% Black-tie Staff Service Charge, 7% Indiana sales tax and 1% county food & beverage tax. Prices are subject to change without notification. The Bauerhaus Chef reserves the right to substitute any menu specifications related to quality issues.

Alternative Dining Menus

A Great Morning Breakfast	\$25.99
Ham, Egg and Cheese Casserole, Sausage Links, Seasoned Potatoes, Biscuits with Milk Gravy, Cinnamon Rolls, Fresh Fruits & Melons	
The Bauerhaus Brunch	\$28.99
Fresh Fruits & Melons, Mixed Greens Salad, Roasted Red Potatoes, Glazed Ham, Egg & Cheese Casserole, Chicken Florentine, Green Beans, Assorted Pastries & Muffins, Biscuits with Milk Gravy	
Sandwich and Salad Buffet	\$23.99
Baked Ham, Roast Turkey Breast, Tossed Salad, Fresh Vegetable Crudités with Dip, Assorted Fruits & Melons, Deli Breads, Lettuce, Tomato, Cheese, & Condiments	
Add a Bowl of Haus Made Soup: Vegetable, French Onion, Broccoli & Cheddar, Loaded Potato, Chili	\$5.29
Taco Bar Buffet	\$23.99
2 Soft Shell Tacos with Ground Beef and Fajita Chicken, lettuce, tomato, shredded cheese, salsa, pico de gallo, sour cream, Refried Beans, Mexican Rice, Spanish Corn, Tortilla Chips and White Queso	

Ala Carte Party Trays & Hors D'oeuvres:

In lieu of ordering services on a per person arrangement. Trays serve approximately 25 guests.

Cold Party Trays

Fresh Garden Vegetables with Ranch Dip	\$92.99
Domestic Cubed Cheeses with Crackers	\$97.99
Cherry Tomato, Mozzarella & Basil Brochettes	\$119.99
Fresh Fruits & Melons	\$117.99
Deli Croissants (Ham, Turkey, & Chicken Salad)	\$107.99
Large Shrimp with Cocktail Sauce (115-125 pcs)	\$104.99
Jalapeno, Bacon Deviled Eggs	\$107.99
Deli Wraps	\$128.99
Mini Desserts Assorted	\$125.99
Savory & Sweet Charcuterie Board	\$161.99
Cold Spinach & Artichoke Dip with Breads and Crackers	\$101.99

Hot Party Trays

Toasted Mini Ravioli with Marinara Sauce	\$82.99
Cocktail Franks in BBQ Sauce	\$83.99
Chicken Tenders with Honey Mustard and Ranch	\$119.99
Bauerhaus Meatballs (Signature or Tropical)	\$107.99
Pork-n-Vegetable Egg Rolls, Sweet-n-Sour	\$103.99
Bacon Wrapped Water Chestnuts	\$118.99
Stuffed Mushroom Caps	\$119.99
Beef Tenderloin Croissants	\$131.99
Chicken Cordon Bleu Bites	\$99.99
Spinach & Artichoke Dip with Breads and Chips	\$111.99

Meal guarantee required 10 business days prior to event date. All prices subject to 7% Indiana sales tax & 1% county food & beverage tax on total. Prices are subject to change without notification. The Bauerhaus Chef reserves the right to substitute any menu specifications related to quality issues.

Luncheon / Dinner Buffet

One Entrée:

\$24.49

Dinner Buffet pricing includes choice of standard entrée, potato/starch selection, vegetable selection, salad selection, roll with butter, delivered with dining room table setup, stainless steel chafing dishes & buffet attendants.

Beef

- Sliced Inside Round of Beef
- Smoked Beef Brisket (add \$1.25)
- Prime Rib 9oz (add \$13)
- *Marinated Ribeye Steak 10oz (add \$10)
- Filet Mignon 6oz (add \$16)

Pork

- Rosemary Pork Loin
- *Baked Ham with Honey Mustard Glaze

Seafood

- *Tropical Mahi Mahi (add \$1.25)
- *Salmon Filet (add \$6)
- Pasta / Vegetarian**
- Baked Classic Lasagna
- ^Roasted Vegetable Pesto Pasta

Poultry

- *Chicken Florentine Alfredo (add \$1.25)
- Chicken Marsala
- *Lemon Chicken Breast
- Country Fried Chicken, 2pc
- Roasted Turkey Breast
- Parmesan Chicken
- *Four Cheese Chicken (add \$2)
- Chicken Cordon Bleu (add \$2.50)

Vegan Plates

- Southwest Stuffed Pepper, Rice, Refried Beans, and Fruit Cup \$ 24.89
- Vegetable Pesto Pasta, Italian Green Beans, Fruit Cup, and Vegan Roll \$ 25.69

Starches

whipped potatoes with gravy, macaroni & cheese, herb dressing, au gratin potatoes, parsley buttered potatoes, garlic smashed potatoes, roasted red potatoes, rice pilaf, fettuccine

Fruits & Vegetables

country style green beans, sweet corn, tuscan vegetable medley, cinnamon apples, green bean casserole, glazed carrots with pineapple

Salads

creamy cole slaw, spinach salad, garden salad, pasta salad, broccoli salad, caesar salad, penne pasta, American potato Salad, fresh fruits & melons

Ala Carte / Additional Services:

- Additional Entrée Selection \$6.25/person
- Premium Entrée Selections - Prime Rib, 10oz Ribeye, Chicken Cordon Bleu, Salmon Filet market price
- Additional Side Items: Potato, Vegetable or Salad Selections \$2.89/selection
- Soup Du Jour - Cream of Potato, Cream of Broccoli, Hearty Vegetable, French Onion \$5.29/person
- Hand Carved Meat Station with Attendant (per station) \$210.00/each



Children 3-8 years old are half price. Prices are subject to 20% Service Charge, 7% Indiana sales tax & 1% county food tax. Prices are subject to change. The chef reserves the right to substitute any menu selections related to quality concerns.

*Denotes Gluten Free Entree Selection, ^ Denotes Vegan Entree Selection

Formal, Served Menu

Beef:

Prime Rib of Beef Au Jus 10oz	\$45
Filet Mignon au Poivre 6oz	\$48
Garlic & Herb Marinated Ribeye 10oz*	\$42

Poultry:

Parmesan Chicken	\$33
Lemon Chicken	\$33
Alfredo Chicken Florentine*	\$34
Chicken Marsala	\$33
Four Cheese Chicken with Caramelized Onions*	\$34
Chicken Cordon Bleu with Mornay Sauce	\$35



Pork:

Sweet & Sour Pork Medallions	\$34
Bourbon Glazed French Cut Pork Chop	\$36



Pasta/Vegetarian:

Mediterranean Bow-tie Pasta	\$31
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Seafood:

Mahi Mahi Filet with Tropical Sauce	\$34
Smoked Salmon Filet with Dill Sauce	\$39

Vegan:

Southwest Stuffed Pepper, Rice, Refried Beans, and Fruit Cup	\$33
Roasted Vegetable Pesto Pasta, Italian Green Beans, Fruit Cup and Vegan Roll	\$34

Child's Plate:

Chicken Tenders, Mashed Potatoes, Vegetable, Applesauce	\$20
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Dual Entrée Dinner Combinations

priced per selections

*Served menu includes presentation of meal on the Sweetwater Event Center china pattern, a potato selection, a vegetable selection, a salad selection & dinner roll. See page 3 for full listing of available side items.

Ala Carte / Additional Services:

Soup du Jour	\$5.29
Additional Side Items: Salad, Potato or Vegetable Selection	\$2.89

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Specialty Cakes & Desserts

Special Occasion Selections:

Tiered Specialty Cakes with Buttercream Icing	\$3.50 and up
Tiered Specialty Cakes with Fondant	\$4.25 and up
Sheet Cakes with Buttercream Icing	\$2.50
Cupcakes	\$4.25
Specialty Cake Fillings	\$1.50
Cake Stands - Many sizes and styles available	\$40.00
Large Mirrored Cupcake Stand	\$60.00

Pastry flavors: French Vanilla, Dreamsicle, Amaretto Delight, Cinnamon Twist, Carrot Supreme, Butter Pecan, Gingerbread, Dutch Chocolate, Red Velvet, Raspberry, Lemon Raspberry, Fresh Banana, Double Dutch Chocolate, Mint Chocolate, Strawberry, Chocolate Oreo, Oreo, Lemon Twist, Dark Chocolate, Peanut Butter, Blackberry, M & M

Specialty Cake Cutting Service:

Served by Black-tie Staff, White Platinum china, Flatware, Silver Cake Knife & Server	\$1.50
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Unique & Trendy Desserts

Assorted Gourmet Dessert Display (pies, cakes, cobblers)	\$5.90
Homemade Brownies & Cookies Combo	\$3.95
Fresh Baked Fruit Pies (cherry, apple, pecan)	\$3.95
Fresh Baked Fruit Cobblers (blackberry, peach, apple)	\$4.10
Meringue Pies (chocolate, coconut, lemon)	\$4.20
Homemade Cheesecakes Display (NY Style, raspberry swirl, oreo)	\$5.90
Specialty Gourmet Layered Cakes (double chocolate, carrot, red velvet)	\$4.35
Premium Ice Cream Sundae Bar	\$5.25
Cobbler Bar Ala Mode	\$5.00
Assorted Mini Desserts & Dessert Bars	\$5.00

Traditional Extras, Dessert Compliments & Guest Favors

Chocolate Rosette Mints	\$1.50
Mixed Nut Medley	\$1.50
Sherbet Wedding Punch, per person, served in Crystal Bowl	\$2.75
Sherbet Wedding Punch, per gallon, served in Crystal Bowl	\$44.99
Mini Cheesecake Tartlets	\$2.75
Milk Chocolate Dipped Strawberries	\$3.00
Ice Cream Scoop (Vanilla or Chocolate)	\$3.00
Whipped Topping	\$ 1.25



Corporate Weekday Specials

Are you a corporate group planning a weekday breakfast, luncheon, seminar or other event? Our corporate weekday specials are perfect for you! To view our full menu, take a look at our [Weekday Catering Guide](#).

- **BREAKFAST MENUS**
- **BOX LUNCHES**
- **SOUPS & SALADS**
- **SANDWICHES & WRAPS**
- **HOT LUNCHEON MENUS**
- **CREATE YOUR OWN BUFFET**
- **SPECIAL HOLIDAY MEALS**
- **HOT & COLD PARTY TRAYS**
- **DRINKS & DESSERTS**



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CONTACT US: 812-759-9000