

Sincere Catering

SMALL PLATES

Avocado Crostini (v)
Brown Sugar Salmon Crostini
Sundried Tomato Crostini (v)
Charcuterie Cups or Cones \$
Chicken Salad Croissant/Slider/Crostini
Crab Cake Bites \$

Sweet & Spicy Meatballs
Pineapple BBQ Meatballs
Sweet Thai Pepper Jack Sliders
Salad Martinis
Shrimp or Fish Lettuce Wraps
Southwest Veggie Lettuce Wraps (v)

Sincere Party Wings
Sincere Sweet & Spicy Wings
Spinach Artichoke Dip
FruiTini Cups
Fruit Kabobs
Veggie Cups

SALADS

The Seven Layer
Iceberg Lettuce, Cauliflower, Broccoli, Red Onion, Ranch, Bacon, Croutons

The Greek
Romaine Lettuce, Red Onion, Kalamata Olives, Feta Cheese, Croutons

The Toss
Romaine Lettuce, Tomato, Red Onion, Croutons

The Fields
Spinach, Strawberries, Red Onions, Bleu Cheese, Egg Whites, Croutons

The Italian
Romaine Lettuce, Cubanelle Peppers, Black Olives, Red Onion, Parmesan Cheese, Croutons

The Arugula
Mixed Greens, Cucumbers, Crispy Onions, Craisins, Blue Cheese, Croutons

SOUPS

Chili Sincere
Asian Ramen
Homestyle Chicken Noodle Soup
Zuppa Toscana Chicken & Kale Soup

PASTA

Baked or Veggie Ziti
Baked Spaghetti
Cajun Chicken or Shrimp Pasta
Penne Alfredo
Sincere Lasagna

BREADS

Yeast Rolls
Garlic Butter Hawaiian Rolls
Buttery Garlic Knots
Honey Corn Bread Muffins

PAIRINGS

Asparagus
Asparagus Mozzarella Wrapped
Broccoli
Buttery Corn
Fried Corn
Corn Casserole/Pudding
Creamy Coleslaw
Cabbage

Mixed Greens
Collard Greens
Green Beans
Baked Beans
Cajun Beans & Rice
Macaroni & Cheese
Potato Salad
Rice Pilaf

Cornbread Dressing
Roasted Red Potatoes
Sweet Potatoes or Casserole
Buttery Mashed Potatoes
Garlic Parmesan Mashed Potatoes
Loaded Mashed Potatoes
Baked Potatoes
Vegetable Medley

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BEEF

Prime Rib \$
Beef Roast
Meatloaf
Sliced Ribeye Steak

PORK

Honey Ham
Pork Chops
Pork Roast
Pork Steak
Spareribs/Rib Tips

LAMB

Sincere Lamb Chops \$

CHICKEN

Fried Chicken
Jerk Chicken
Roasted Chicken
Lemon Garlic Chicken
Spinach Cream Cheese Chicken
Breast

SEAFOOD

Snow Crab \$ Brown Sugar Salmon
King Crab \$ Lemon Pepper Salmon
Lobster Tail \$ Garlic Butter Shrimp
Swai Shrimp & Grits
Catfish Shrimp & Lobster Grits \$

TURKEY

Roasted Turkey
Roasted Turkey Wings
Smothered Turkey Wings
Turkey Breast
Smothered Turkey Breast

SINCERE BRUNCH SELECTIONS

SWEET BREADS

Classic Waffles
Red Velvet Waffles
Cinnamon Roll Waffles
Classic Pancakes
RumCakes
Sweet Potato Pancakes
Classic French Toast
Apple Cobbler French Toast
Banana Fosters French Toast
Peach Cobbler French Toast
Strawberry Shortcake French Toast

EGGS & SUCH

Scrambled Eggs
Egg Cup Cakes
Sausage or Bacon Egg Cupcakes
Veggie Egg Cupcakes
Sliced Egg Casserole
Creamy Grits
Shrimp & Grits
Shrimp & Lobster Grits \$
Spicy Kale Potatoes
House Potatoes
Fruit n Granola Yogurt Cups

MEATS

Pork Bacon
Turkey Bacon
Pork Sausage Patties
Turkey Sausage Patties
Pork Smoked Sausage
Beef Smoked Sausage
Turkey Smoked Sausage
Chicken Wings
Lobster Tail Kabobs \$
Salmon Patties \$
Crab Cakes \$

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SINCERE BARS

50 person minimum. Additional \$5 pp for less than 50 guests. Priced per person

NACHO TACO BAR

Choice of Two Meats:

\$12.50: Ground Beef, Chicken

\$15.00: Ground Turkey, Steak

Choice of Two Shells:

Flour Tortilla, Corn Tortilla, Tortilla Chips, Doritos

Included Toppings:

Lettuce, Pico De Gallo, Jalapenos, Black Beans, Cilantro, Nacho Cheese, Queso Cheese, Shredded Cheese
Sour Cream, Taco Sauce

MASHTINI BAKED BAR

Choice of Potato:

\$12.50: Buttery Mashed Potatoes or Baked Potato

\$15.00: Half Mash - Half Baked Potato

Choice of Two Meats:

\$12.50: Ham, Turkey, Chicken \$15.00: Steak

Included Toppings:

Bacon, Red Onion, Chives, Broccoli, Black Beans, Nacho Cheese, Queso Cheese, Shredded Cheese
Sour Cream, Butter

SINCERE SWEETS

Tweet's Apple Cobbler 40.00

Angie's Caramel Cake 40.00

Sweet Surrender Cheesecake Bars 3.00

Sweet Surrender Lemon Cheesecake Bars 3.00

Sweet Surrender Strawberry Cheesecake Bars 3.00

Sweet Surrender Cheesecake Shooters 3.00

Sweet Surrender Lemon Glaze Pound Cake 40.00

Tweets Strawberry Shortcake 3.00

Tweets Strawberry Shortcake Shooters 3.00

BEVERAGE SELECTIONS

\$1.50 per person - Three Selections

Filtered Water

Fruit Water (Cucumber, Lemon, or Apple)

Sweet Tea

Lemonade or Lemonade Punch

Apple Juice

Cranberry Juice

Orange Juice

Coffee

Hot Tea

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SINCERE PACKAGES

50 person minimum. Additional \$5 pp for less than 50 guests. Priced per person

The Bite

Choice of four Small Plates 15.00

Additional Small Plates 2.50

The Savor

Choice of bread, salad, one entrée, two pairings. 10.00

Chicken or Pasta Only

The Classic

Choice of bread, salad, two entrees, two pairings.

Chicken, Beef, Pork, Turkey 15.00

Lamb or Seafood 25.00-50.00

The Sincere

Choice of bread, salad, three entrees, three pairings.

Chicken, Pork, Beef, Turkey 25.00

Lamb or Seafood 30.00-50.00

The Grill

Hot Dogs, Polish Sausage, Hamburgers, Chicken, Ribs, Rib Tips, Steak

Three Meats & Three Pairings 25.00

Four Meats & Four Pairings 30.00

Five Meats & Five Pairings 35.00

The Savor Brunch

1 Egg, 2 Meats, 1 Sweet Bread, Grits or House Potatoes, Fruit 15.00

The Classic Brunch

1 Egg, 2 Meats, 2 Sweet Bread, House Potatoes, Shrimp & Grits, Fruit 20.00

The Sincere Brunch

2 Eggs, 3 Meats, 2 Sweet Breads, House Potatoes, Shrimp & Grits, Fruit 30.00

The Bubbly

Classic Mimosa 5.00

Sincere Mimosa 10.00

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SINCERE SERVICE OPTIONS & FEES

Buffet Service Presentation 250.00

Stainless steel chafer set up, burners, serving utensils, menu card, replenishing attendant

Disposable Set Up 200.00

Wire rack set up with foil water pans, burners, serving utensils

Small Plate Presentation 300.00

Foods required to be constructed onsite utilizing a mixture of chafers, decorative food stands, displays, and small dishware

Small Plate Construction 100.00

Items that are required to be cooked onsite for freshness

Passed Small Plates 400.00

Small plates distributed to guest by servers on a tray at a standing reception

Plated/Family Style Presentation 400.00

Plated meal served to guest at a table setting individually or family style. Includes plates, stainless steel silverware, glasses, and linen napkins

Server Fee: 50.00

Minimum of two servers per 50 guests or one replenishing attendant for guest counts of 50 or less who opt for self service

Delivery Only 50.00

Local food delivery with serving utensils included and no set up

Travel Fee Indiana 100.00

Catering service outside of Indianapolis

Out of State Travel Fee 1000.00

Catering or private chef service that requires air travel within the United States

Non-Refundable Booking Deposit

A booking deposit of 30% of the total invoice rounded to the nearest 5.00 is required to secure services for your event and is non refundable. Businesses that have a vendor agreement with us are required to submit a purchase order number to secure bookings.

Standard Fees & Payment Policy

27% - Gratuity 15%, Tax 9%, Processing Fee 3%

All invoices are required to be paid online via credit or debit card. You may also elect to utilize the Pay Later option. You are not required to create a PayPal account to make payment. If you do not have a PayPal account please check out as a guest. Personal checks, cash, money orders, cashier checks are not accepted. Business checks are accepted but are required to be received 10 days before event date. Taxes will be waived for 501c3 organizations that submit the necessary documentation.