

Sincere Catering

SMALL PLATES

Avocado Crostini (v)
Brown Sugar Salmon Crostini
Cranberry Prosciutto Crostini
Charcuterie Cups or Cones \$
Chicken Salad Croissant
Crab Cake Bites \$
Henny Glazed Shrimp Kabobs \$

Macaroni & Cheese Cups
Sweet & Spicy Meatballs
Pineapple BBQ Meatballs
Pulled Chicken Sliders
Sweet Thai Turkey Meatball Sliders
Salad Martinis
Shrimp & Grit Martinis

Shrimp or Fish Lettuce Wraps
Southwest Veggie Lettuce Wraps
Fried Chicken Wings
Sincere Sweet & Spicy Wings
Spinach Artichoke Dip
Fruit Kabobs
Fruit & Veggie Shooters

SALADS

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

The Caesar
Romaine Lettuce, Parmesan Cheese, Caesar Dressing, 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 Potato Soup

PASTA

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

BREADS

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

PAIRINGS

Asparagus
Asparagus Mozzarella Wrapped
Broccoli
Buttery Corn
Fried Corn
Corn Casserole/Pudding
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
Savory Chicken Breast
Spinach Cream Cheese Chicken Breast

SEAFOOD

Snow Crab \$ Brown Sugar Salmon \$
King Crab \$ Lemon Pepper Salmon \$
Lobster Tail \$ Garlic Butter Shrimp \$
Whiting 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
Cinnamon Roll Waffles
Sweet Potato Waffles
Classic Pancakes
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
Sausage Egg Cupcakes
Bacon Egg Cupcakes
Veggie Egg Cupcakes
Creamy Cheesy 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
Turkey Smoked Sausage
Fried Chicken Wings
Lobster Tails \$
Salmon Croquettes \$
Lamb Chops \$

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SINCERE BARS

50 person minimum. Additional \$2.50 pp for less than 50 guests. Priced per person

NACHO TACO BAR

Choice of Two Meats:

\$12.50: Ground Beef, Chicken, Ground Turkey, Steak \$

Choice of Two Shells:

Flour Tortilla, Corn Tortilla, Tortilla Chips, Doritos

Included Toppings:

Lettuce, Pico De Gallo, Jalapenos, Black Beans, Rice, 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

Choice of Two Meats:

Ham, Turkey, Chicken, Steak \$

Included Toppings:

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

SINCERE SWEETS

Tweet's Apple Crisp 40.00

Tweet's Strawberry Shortcake 3.00pp

Sweet Surrender Sweets - Chef Taneisha Coleman

Click to Inquire: [Sweet Surrender Booking Site](#)

Custom Cakes

Lemon Cheesecake Bars

Strawberry Swirl Cheesecake Bars

Sweet Surrender Lemon Glaze Pound Cake

Thee Craft Factory Treats - Chef Christina Morris

Click to Inquire: [Thee Craft Factory Booking Link](#)

"Please the Guest" - One Dozen Each - \$170.00

Pretzels, Cake Pops, Oreos, Rice Krispy Treats

"Fill The Table" - One Dozen Each - \$280.00

Cake Pops, Rice Crispy Treats, Pretzels, Oreos, Shooters, Cupcakes,
Theme Included

"Crowd Pleaser" - Two Dozen Each - \$520.00

CakeSicles, Shooters, Cake Pops, Cupcakes, Strawberries,
Theme Included

BEVERAGE SELECTIONS

\$2.00 per person - Three Selections

Water

Filtered Water

Cucumber & Lemon Water

Classic Beverages

Sweet Tea, Lemonade

Pineapple Lemonade, Lemonade Punch

Juices

Apple, Cranberry, Orange

Hot Bevs

Coffee, Hot Tea

Chef Tweet's Premium Mocktails - Additional 1.00pp

The Simosa

The Sincere

The Sojito

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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 3.75

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 20.00-50.00

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, Pulled Chicken, Pulled Pork, 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, Potatoes, Shrimp & Grits, Fruit 20.00

The Sincere Brunch

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

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SINCERE SERVICE OPTIONS & FEES

Delivery Only 50.00

Local food delivery with serving utensils included and no set up

Disposable Set Up 200.00

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

Buffet Service Presentation 250.00

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

Small Plate Presentation 300.00

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

The Sincere Experience 500.00

Our signature set up displaying a buffet and small plate presentation of class and elegance that will awe your guests

Small Plate Construction 100.00

Items that are required to be cooked or assembled 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.

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

Travel Fee Indiana 100.00

Catering service outside of Indianapolis

Out of State Travel Fee

Catering or private chef service that requires air travel and lodging. Fee varies based upon location.

Non-Refundable Booking Deposit

A booking deposit of 30% of the total invoice 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 to secure bookings.

Standard Fees & Payment Policy

30% - Gratuity 18%, Tax 9%, Credit Card Processing Fee 3%

All invoices are required to be paid online via credit/debit card. Personal checks, cash, money orders, and cashier checks are not accepted. Business checks are accepted for loyal clients only and final payment must be received 10 days before event date. Taxes will be waived for 501c3 organizations that submit the required documentation.