



2022 SPECIAL OCCASIONS MENU

inquiries@firstclasscateringinc.com • 812-314-7849

Emerald

your choice of:

- One Salad
- Two Entrees
- One Side

with seasonal vegetables, water, tea, and lemonade

starting at

\$26 per person

Ruby

your choice of:

- One Appetizer
- One Salad
- Two Entrees
- Two Sides

with seasonal vegetables, water, tea, and lemonade

starting at

\$31 per person

Sapphire

your choice of:

- Three Appetizers
- One Salad
- Two Entrees
- Two Sides

with seasonal vegetables, water, tea, and lemonade

starting at

\$36 per person

Included

- China
- Glassware
- Silverware

Premium

add per person

- ◆ \$1
- ◆◆ \$2
- ◆◆◆ \$3

APPETIZERS

Bacon Wrapped Scallops ◆◆
 Brussel Sprout Shooters
 Bourbon Bacon Wrapped Dates
 Buffalo Chicken Cups
 Caprese Skewers
 Corn and Chanterelle Crostini
 Chickpea Bruschetta
 Cucumber Bruschetta

Elote Spoons
 Filet Crostini ◆
 Ginger Hoisin Meatballs
 Italian Bruschetta
 Lamb Pesto Lollipops ◆◆◆
 Miniature Lobster Rolls ◆◆◆
 Miniature Crab Cakes ◆◆

Parmesan Stuffed Mushrooms
 Plum and Goat Cheese Crostini
 ◆ Shrimp Cocktail
 ◆◆ Smoked Chicken Lollipops
 ◆◆ Spare Ribs with Cola Glaze
 ◆◆ Spicy Pork Belly Bao
 ◆◆◆ Vegan Crispy Cauliflower
 Watermelon Feta Bites

ENTREES

Beef Bourguignon ◆◆
 Beef Short Ribs ◆◆
 Blackened Salmon
 Blistered Tomato Swordfish ◆◆◆
 Bourbon Beef Tips
 Bourbon Bacon Wrapped Pork ◆
 Chicken Bryan
 Chicken Cordon Bleu
 Chicken Marsala
 Chicken Parmesan

Citrus Osso Buco ◆
 Cognac Cream Pork Loin
 Duck Confit ◆
 Filet ◆◆◆
 Horseradish Braised Brisket
 Lamb Tenderloin with Watercress ◆◆◆
 Lemon Cream Chicken
 Mango Spice Mahi Mahi ◆◆
 Mediterranean Chicken
 Mediterranean Stuffed Tomato

Peppercorn Flank Steak
 Pork with Apple Chutney
 Ratatouille Tower
 ◆◆◆ Rosemary Crusted Prime Rib
 Shallot Flank Steak
 Shellfish Gumbo
 ◆◆ Short Rib Provencale
 Skirt Steak with Avocado Relish
 Vegetable Curry with Tofu
 Wine Braised Chicken Thighs

SIDES

Asiago Stuffed Red Potatoes
 Brown Butter Gnocchi
 Duchess Potatoes
 Gouda Potato Cakes
 Parmesan Risotto

Potatoes Ana
 Potato and Leek Gratin
 Red Skinned Mashed Potatoes
 Rice Pilaf

Roasted Root Vegetables
 Roasted Fingerling Potatoes
 Six Cheese Mac 'n Cheese
 Whipped Sweet Potatoes
 White Cheddar Grits

Buffet pricing. Upgrade to a plated meal for \$2 per person.

All catering subject to 20% service charge and 7% tax.



ADD-ONS

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DESSERTS

\$2 per person

Chocolate Chip Cookies
Fudge Brownies
Sheet Cake
Sugar Cookies

\$3 per person

Assorted Fruit Trifles
Chocolate Cannoli
Chocolate Mousse
S'more Buffet

\$4 per person

Assorted Cheesecakes
Assorted Cream Pies
Chocolate Strawberries
Pecan & Pumpkin Pies

LATE NIGHT SNACKS

Starting at \$3 per person

Assorted Popcorns
Cheeseburger Sliders
Chips and Salsa Bar

Cookie Station
Nacho Bar
Ice Cream

Stuffed Breadsticks
Soft Pretzels
Walking Tacos

BRIDAL BITES

Pricing is per person - \$300 minimum

ASSORTED PASTRY TRAY..... \$3
YOGURT STATION \$3
CONTINENTAL BREAKFAST \$13
(eggs, bacon, sausage,
roasted potatoes, pastries, & fruit)
DELI SANDWICH TRAY \$6
SALAD TRAY..... \$6
(croissants with chicken salad or egg salad)

◆Pricing is per bottle

FULL LUNCHEON..... \$12
(deli or salad tray, chips, coleslaw, & fruit)
GRANOLA BARS & ENERGY BITES... \$2
ASSORTED TRAIL MIXES..... \$3
COFFEE SERVICE..... \$2
SODA & BOTTLED WATER..... \$3
◆ MIMOSA STATION..... \$30
(champagne , flutes, assorted juices , and berries)

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Website

firstclasscateringinc.com

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