

Event Menu

A long table set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of colorful flowers, including orange, pink, and purple blooms, arranged in wooden crates. The background is a blurred outdoor setting with greenery and more tables.

OMNI SEVERIN HOTEL
EVENT MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to a 25% service charge and prevailing sales tax. All menus and prices are subject to change.



CONTINENTAL

All continentals are served with freshly brewed Stance coffee, decaffeinated coffee, a selection of Numi hot teas and freshly chilled juices. Continental breakfast will be replenished for one hour. After one hour, replenishment items may be purchased at our current refreshment prices.

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THE EVERYDAY

Seasonal sliced fruit display **17**

Oatmeal with brown sugar, golden raisins, agave syrup and toasted almonds

Assorted individual cereals with skim, 2% and soy milk

Pastries, muffins and croissants

Breads and bagels with butter, fruit preserves and cream cheese

Yogurt and granola

39 per person

HEALTHY START

Seasonal sliced fruit display and whole fruit display

Steel-cut oatmeal with brown sugar, dried fruits, agave syrup and almonds

Individual cereals with skim, 2% and soy milk

Assorted muffins and bagels with traditional and flavored cream cheese

Yogurt, granola and berries display

39 per person

LOCAL CONTINENTAL

Seasonal sliced fruit display

Local superfood cereals with skim, 2% and soy milk

Pastries, croissants, breads and bagels with local jams, peanut butter and traditional cream cheese

Greek yogurts and house-made granola

Scrambled eggs, cheddar cheese, tomato salsa

40 per person



BREAKFAST

Chef attendant required for Enhancement Stations at 150 per chef, with one chef per 50 people.

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ENHANCEMENTS

SCRAMBLED EGGS

Cheddar cheese, salsa

8 per person

GRITS

White cheddar chives

8 per person

BISCUITS AND GRAVY

8 per person

APPLEWOOD-SMOKED BACON OR SAUSAGE

8 per person

TURKEY BACON OR TURKEY SAUSAGE

8 per person

BUILD-YOUR-OWN PARFAIT BAR

Greek yogurt, house-made granola and berries

9 per person

BREAKFAST SANDWICH

Eggs and cheese with choice of bread and meat

Bread | Croissants, English muffins, bagels
or 4Bird's Biscuit

Meat | Applewood-smoked bacon, sausage, turkey
chorizo and ham

10 per person

ENHANCEMENT STATION

OMELET

Egg whites and Egg Beaters with onions,
peppers, tomatoes, spinach, cheddar, ham,
applewood-smoked bacon and jalapeños

13 per person

EGG BENEDICT STATION

Traditional, smoked salmon, roasted
wild mushrooms

16 per person



BUFFETS

All breakfast buffets are served with freshly brewed Stance coffee, decaffeinated coffee, a selection of Numi hot teas and freshly chilled juices. Prices based on minimum of 30 people.

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SUNRISE

Seasonal sliced fruit display

Pastries and fruit breads

Breads and bagels with butter, fruit preserves, traditional and flavored cream cheese

Oatmeal with brown sugar, agave syrup, raisins and toasted almonds

Scrambled eggs, cheddar cheese and salsa

Daily potato

Breakfast meats | Choose two

44 per person

OMNI DELUXE

Seasonal sliced fruit display

Pastries and fruit breads

Breads and bagels with butter, fruit preserves, traditional and flavored cream cheese

Oatmeal with brown sugar, raisins, agave syrup and toasted almonds

Scrambled eggs with cheddar cheese and salsa

French toast or Buttermilk Pancakes with mixed berry compote and whipped butter

Breakfast meats | Choose two

55 per person

DAILY POTATO MONDAY

Traditional home fries

TUESDAY

Hash brown casserole

WEDNESDAY

Potato Rosti and Goat Cheese

THURSDAY

Potatoes O'Brien

FRIDAY

Roasted reds with caramelized onions

SATURDAY

Confit Fingerling Potato with chives

SUNDAY

Hash brown casserole

BREAKFAST MEATS

Applewood-smoked bacon, grilled ham steak, pork country sausage and turkey sausage



PLATED

All plated breakfasts are served with your choice of freshly brewed Stance coffee, decaffeinated coffee, Numi hot tea and freshly squeezed orange or grapefruit juice with fresh fruit cup and assorted breakfast pastries.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

SCRAMBLED EGGS

Served with chives, applewood-smoked bacon or sausage links and breakfast potatoes

35 per person

VEGETABLE BREAKFAST QUICHE

Served with breakfast potatoes with herbs and applewood-smoked bacon or sausage links

35 per person

VANILLA CUSTARD FRENCH TOAST

Served with maple syrup and applewood-smoked bacon or sausage links

35 per person





PACKAGES

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

INDIANA-STYLE

Small batch Indiana cheese display
Local charcuterie
Crackers and flatbreads
House-made potato chips
Pimento Cheese Dip
28 per person

COOKIES AND CREAM

Chocolate chip, oatmeal, peanut butter and Oreos
Whole and chocolate milk
Chocolate strawberries with whipped cream
20 per person

TAILGATE

Tortilla chips with rotel cheese dip
Cracker Jacks
Chili Spiced Peanuts
Popcorn
Pretzel Bites with Mustard and sea salt
26 per person

ENERGIZER

Bananas and apples
Assorted energy bars
Roasted Vegetable Crudité with hummus & buttermilk dressing
House trail mix
Fresh Cold-Pressed Juice
26 per person

HEALTHY

Fruit kabobs with agave yogurt dip
Parfait bar | Greek yogurt, granola and berries
Whole fruits
Assorted granola bars
Citrus and cucumber-infused waters
Circle City Kombucha
24 per person

HIKERS' CHOICE

Peanuts, almonds, cashews, pistachios, sun-dried apricots, banana chips, raisins, cranberries, M&M's and toasted coconut
Whole fruits
House granola
23 per person



À LA CARTE

Prices are subject 25% service charge and prevailing sales tax. All menus and prices are subject to change.

SEVERIN BAKERY

House-made jumbo muffins | 54 per dozen

Assorted pastries | 48 per dozen

House-made blueberry scones | 48 per dozen

Local bagels with traditional and flavored cream cheese | 54 per dozen

SWEET

Brownies and blondies | 56 per dozen

Assorted cookies | 56 per dozen

Lemon bars | 54 per dozen

Beignets | 48 per dozen

White and dark chocolate-dipped strawberries | 48 per dozen

Assorted novelty and chocolate bars | 5 each

Macarons | 44 per dozen

Assorted Cupcakes | 48 per dozen



SALTY

House potato chips with onion dip | 9 per person

Pretzel bites with ale mustard, warm queso, sea salt | 60 per dozen

Sea salt pita chips with sunflower hummus | 12 per person

Movie-style buttered popcorn | 6 per person

Tortilla chips with salsa and guacamole | 10 per person

House trail mix | 40 per pound

Premium mixed nuts | 48 per pound

Assorted bagged snacks | Potato chips, bagged nuts and pretzels | 6 each

HEALTHY

Protein bars | 5 each

Assorted granola bars | 5 each

Build-your-own parfait bar | Yogurt, granola, berries, oats, almonds and sun-dried fruits | 10 per person

Whole seasonal fruits | 4 each

Grapes | 8 per pound

Fresh vegetable crudités | 10 per person

Fresh fruit skewers | 30 per dozen



BUFFETS

All lunch buffets are served with freshly brewed Stance coffee, decaffeinated coffee, Numi hot tea or black iced tea. Buffets require a minimum 30 people.

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HOOSIER COUNTRY STARTERS

Artisan greens, chopped applewood-smoked bacon, Fair Oaks Farm five-year-aged cheddar, boiled eggs, tomatoes, red onions with buttermilk vinaigrette and roasted shallot vinaigrette dressing

Roasted corn succotash | Lima beans, peppers and onions with sweet corn dressing

Potato salad | Applewood-smoked bacon, celery and Kewpie mayo, hardboiled eggs

ENTRÉES

Oven-roasted chicken with white wine jus

Grilled Pork Tenderloin with country mustard and sweet pickled onions

ACCOMPANIMENTS

Whipped Potato with garlic, chives and sea salt

Chef's seasonal vegetables

Cornbread muffins

DESSERTS

Chef's selection of assorted sweets

62 per person

ENHANCEMENTS

STARTERS

Corn chowder | 6 per person

Country Coleslaw | 6 per person

ENTRÉE

Grilled Michigan Trout with lemon beurre blanc | 7 per person

DESSERTS

Indiana Sugar Cream Pie Cookies | 5 per person

Bread Pudding with bourbon caramel and candied pecans | 5 per person



BUFFETS

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SPIRIT OF THE SOUTH STARTERS

Chilled Pasta Salad | roasted vegetables, crawfish, lemon-thyme vinaigrette

Truly Southern salad | Pecans, mixed greens, chayote squash, goat cheese, creamy apple dressing

Traditional Southern egg potato salad

ENTRÉES

Fried buttermilk chicken breast, house-made pickles, country white bread, Severin's hot sauce

Grilled Pork Shoulder, sautéed onions, black peppercorn gravy

ACCOMPANIMENTS

Mac-n-cheese with Gruyère cheese and herb bread crumbs

Cornbread with honey butter and sea salt

Fresh green beans with slab applewood-smoked bacon, onion and garlic

DESSERT

Chef's selection of assorted sweets

62 per person

ENHANCEMENTS

STARTERS

Seafood and sausage gumbo | 6 per person

Fried Potato Salad with sour cream and white cheddar cheese | 5 per person

Baked sweet potato | 4 per person

ENTRÉE

Smoked St. Louis Style Ribs with sweet & spicy bbq | 9 per person



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BON JOUR

STARTERS

Marinated Heirloom Tomatoes, whipped burrata cheese, fresh herbs, white wine vinaigrette

Roasted Eggplant, goat cheese, honey, grilled sourdough

ENTRÉES

Pan-seared chicken, wilted spinach and natural chicken jus

Roasted Salmon with ratatouille and fresh basil

ACCOMPANIMENTS

Potato purée, chives, fluer de sel

Baked asparagus, brie cream sauce

Amelia's Bakery French baguettes

DESSERT

Chef's selection of desserts

62 per person

ENHANCEMENTS

STARTERS

French onion soup with cheese crostini | 7 per person

Marinated Crab and Avocado on toast | 9 per person

Artisanal cheese display, quince, plum preserves and table crackers | 8 per person

ENTRÉE

Grilled New York Strip Steak with herb butter and charred onion

10 per person



BUFFETS

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LITTLE ITALY STARTERS

Caesar salad | Romaine hearts, roasted tomatoes, shaved Parmesan cheese and seasoned croutons with Caesar dressing

Tomato caprese | Heirloom tomatoes, mozzarella and basil pesto with balsamic drizzle

Marinated olives, herbs, grilled Sourdough bread from Amelia's Bakery

ENTRÉES

Chicken bruschetta, tomato-basil relish with Tuscan reduction

Tagliatelle pasta, braised beef ragout, herbs, Parmigiana

ACCOMPANIMENTS

Cauliflower risotto, mascarpone and chives

Green bean pomodoro, tomatoes, garlic and basil

Garlic bread

DESSERTS

Chef's selection of assorted sweets

62 per person

ENHANCEMENTS

STARTERS

Spinach and artichoke dip | 6 per person

ENTRÉES

Gnocchi with peas, applewood-smoked bacon, Parmesan cream sauce | 8 per person

House-made meat lasagna | 9 per person



BUFFETS

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THE YUCATAN STARTERS

Tijuana Caesar | Caesar dressing, lime, Parmesan

Mexican street corn | cilantro, mayonnaise, queso fresca, lime, Tajín

Frijoles negro | lime crema, queso fresca

ENTRÉES

Fajita station | Adobo beef, tequila & lime chicken, sautéed peppers and onions

ACCOMPANIMENTS

Pico de gallo, guacamole, sour cream, shredded cheddar, lime wedge, shaved cabbage and flour tortillas, tortilla chips

Cilantro-flavored rice

Frijole charros, applewood-smoked bacon, onion, garlic

DESSERTS

Rice Pudding

Churros

62 per person

ENHANCEMENTS

Chicken tortilla soup | 5 per person

Cilantro & lime grilled shrimp | 8 per person

Bronzini | 10 per person



BUFFETS

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THE HEALTH BAR

SOUPS | CHOOSE TWO

Vegetable Minestrone v

Roasted Corn Chowder

Broccoli and Cheddar

Basil Tomato Bisque

Loaded Baked Potato

Chicken Pot Pie

BAKED POTATO BAR

Baked Idaho potatoes and sweet potatoes

Whipped butter, sour cream, chives, steamed broccoli, Alfredo sauce, brown sugar, chopped applewood-smoked bacon, sautéed shrimp and grilled chicken

SALAD BAR

Romaine, arugula, spinach and artisanal greens

Carrots, cucumbers, tomatoes, chickpeas, olives broccoli, corn, mushrooms, cheddar and croutons with ranch and balsamic vinaigrette

59 per person

ENHANCEMENTS

Add falafel

Add salmon

8 per person



COLD BUFFETS

All lunch buffets are served with freshly brewed Stance coffee, decaffeinated coffee, Numi hot tea and iced black tea. Boxed lunches are served with a Nestle Pure Life Bottled Water

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DELI-STYLE STARTERS

Chef's soup of the day

Field greens, tomatoes, cucumbers, carrots, cheddar, brioche croutons, ranch and balsamic vinaigrette

Penne pasta salad | onions, cherry tomatoes, herbs, Parmesan

Sliced fruit and agave yogurt dip

DELI

Smoked roast beef, house-cured ham, roasted turkey, Gruyère, havarti and cheddar

ACCOMPANIMENTS

Lettuce, tomatoes, red onions, assorted mustards and mayo

Deli-style breads

House potato chips

DESSERTS

Chef's selection of assorted sweets

57 per person

BOXED LUNCHES SANDWICHES | CHOOSE THREE

Smoked roast beef, cave-aged Gruyère and fried onions served on Chef's selection of artisan bread

House-cured ham, manchego, lettuce, tomatoes and house pickles served on Chef's selection of artisan bread

Vine-ripened tomatoes, fresh mozzarella and arugula served on Chef's selection of artisan bread

Smoked turkey, havarti, tomatoes, leaf lettuce served on Chef's selection of artisan bread

Chicken Caesar salad | Romaine, shaved Parmesan cheese and cured tomatoes

Farmers market | Mushrooms, spinach, arugula, asparagus, hummus

ACCOMPANIMENTS

Potato chips, seasonal whole fruit and chocolate chip cookie

Orzo pasta salad, Nestle Pure Life Bottled Water
49 per person

ENHANCEMENTS

Fresh fruit salad | 4 per person

Double chocolate brownie | 4 per person



PLATED

Three-course lunches include one salad selection, one entrée selection and one dessert selection.

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SALADS | CHOOSE ONE

CAESAR SALAD

Hearts of romaine, oven-roasted tomatoes, shaved Parmesan cheese and garlic croutons with Caesar dressing

WEDGE SALAD

Slab applewood-smoked bacon, roasted tomatoes, chives, blue cheese dressing

MIXED BABY GREENS

Mixed greens, candied cashews, sun-dried cranberries, goat cheese and roasted shallot vinaigrette

DESSERTS | CHOOSE ONE

Chocolate strawberry cheesecake

New York-style cheesecake with fresh berries

Flourless chocolate torte with fresh berries

Double-chocolate cake

Bread pudding with bourbon caramel

Indiana strawberry shortcake with whipped cream

Crème brûlée with marinated berries

ENTRÉES

GRILLED SALMON FILLET

Citrus butter sauce

51 per person

STUFFED CHICKEN BREAST

Cream cheese, spinach, herbs

51 per person

HERB-SEARED CHICKEN BREAST

Roasted chicken jus

50 per person

BRAISED BEEF SHORT RIB

Beef pan jus

56 per person

8 OZ NEW YORK STRIP STEAK

Black garlic butter

58 per person



PLATED

Two-course lunches include one entrée selection and one dessert selection.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

ENTRÉES | CHOOSE ONE GRILLED CHICKEN CAESAR SALAD

Chopped romaine, cured tomatoes, fresh Parmesan cheese, house-made croutons and Caesar dressing

45 per person

TURKEY BLT

Roasted turkey breast, applewood-smoked bacon, avocado aioli, lettuce and tomatoes served on artisan bread, with house-made chips

45 per person

WEDGE SALAD WITH GRILLED CHICKEN

Slab applewood-smoked bacon, tomato, chives, buttermilk dressing

45 per person

SEVERIN CHICKEN SALAD

Croissant and house-made chips

45 per person

DESSERTS | CHOOSE ONE

Chocolate & strawberry cheesecake

New York-style cheesecake with fresh berries

Flourless chocolate torte with fresh berries

Double-chocolate cake

Bread pudding with bourbon caramel

Crème brûlée with marinated berries

Strawberry shortcake with whipped cream



HORS D'OEUVRES

Hors d'oeuvres require a minimum of 25 pieces per selection.

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COLD 7 PER PIECE

Antipasto skewers | Fresh mozzarella, tomatoes, local cured salami and basil

Goat cheese stuffed peppadew peppers

Sunflower hummus with roasted garlic and chives on crostini

Deviled egg salad with smoked trout roe

Heirloom tomato on crostini with whipped burrata and strawberry jam

8 PER PIECE

Brie canapés with house-made applewood-smoked bacon jam

Prosciutto-wrapped goat cheese with Local Folks Jam

Grape and walnut chicken salad in a cucumber cups

Smoked salmon with whipped cream cheese on everything bagel crisps

9 PER PIECE

Shrimp cocktail skewer

Smoked sirloin, horseradish and manchego crostinis

Smoking Goose dry-cured ham and cantaloupe with aged balsamic

Crab and avocado salad on crostini

HOT 7 PER PIECE

Mini chicken wellington

Artichoke popper

Herb cheese and olive

Nashville hot chicken with harissa maple syrup

Chicken lime chicken kebab

8 PER PIECE

Beef kebab with pepper and onion

Peking duck spring roll

Sriracha chicken meatball skewer

Ratatouille tart

Mini beef toast with Gruyère cheese

Philly steak and cheese spring roll

9 PER PIECE

Mini lobster rolls on brioche

Indiana corn beignets with applewood-smoked bacon jam

Mini applewood-smoked bacon cheeseburger on pâte à choux puff

Mini beef wellington

Chef's chicken nugget with secret sauce and caviar



DISPLAYS

Prices are based on one hour of service.

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GARDEN-FRESH VEGETABLES

Ranch dip, herbed vinaigrette and Gorgonzola garlic dip

10 per person

SLICED SEASONAL FRUIT

Served with honey yogurt dip

12 per person

WHOLE & CUT CHEESE

Seasonal fruit garnished with assorted crackers and flatbreads

19 per person

LOCAL CHARCUTERIE

Small-batch Indiana cheese display, local meats and assorted crackers

24 per person

AVOCADO TOAST

Classic

Smoked salmon

Crispy applewood-smoked bacon

13 per person

CLASSIC DEVILED EGGS

48 per person

MEDITERRANEAN

Grilled vegetables, olives, hummus, feta cheese, tabouleh and grilled pita triangles

22 per person



STATIONS

Prices are based on one hour of service. Stations require a minimum of 20 people.

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FLATBREADS

TOMATO

Fresh mozzarella, roasted tomatoes, fresh basil and sea salt

15 each

PEPPERONI

Fresh Mozzarella, pepperoni and roasted tomatoes

15 each

CAULIFLOWER

Alfredo sauce, roasted cauliflower, melted onions, roasted garlic

15 each

SAVORY

BEEF SLIDERS

Fischer Farms beef, American cheese, lettuce, tomatoes, mustard and ketchup

7 each

CRISPY CHICKEN SLIDERS

Pickles, honey & chili aioli

7 each

TURKEY SLIDERS

Ground turkey, fresh spinach, avocado aioli and provolone cheese

7 each

CRAB CAKE SLIDERS

Remoulade, tomato, Bibb lettuce

10 each

SALTY

PRETZEL BITES

Warm queso

7 per person

TATER TOTS

Regular and sweet potato tots

Warm cheese sauce, shredded cheddar, diced applewood-smoked bacon, diced scallions and sour cream

21 per person

SPICY

BUILD-YOUR-OWN NACHOS

Tortilla chips, chorizo, warm cheese sauce, house-pickled jalapeños, shredded cheddar, guacamole, salsa roja, corn salsa, sour cream and lettuce

23 per person

GEORGIA STREET TACO STAND

Corn and flour tortillas, pulled chicken, smoked pork, coffee-rubbed flank steak, salsa roja, corn salsa, guacamole, cilantro & onions, vegetable slaw, lime

38 per person

HOUSE CHICKEN WINGS

Choice of garlic parm, red hot, gochujang with buttermilk ranch, creamy blue cheese, shaved celery

26 per dozen

MAKE-YOUR-OWN MUNCHIE MIX

Salty and spicy assortment of items such as Goldfish, wasabi peas, nuts, pretzels, crispy chickpeas and Chex

14 per person



STATIONS

Prices are based on one hour of service and 5 per person for each additional 30 minutes. Stations require a minimum of 30 people. Chef attendant required on Pasta Station, Mashed Potato Bar and Mac and Cheese Station at 150 per chef, with one chef per 50 people.

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PASTA PASTA

Cavatappi
Cheese tortellini

SAUCES

Beef Bolognese
Alfredo

TOPPINGS

Grated parmesan cheese
Beef meatballs
Grilled chicken breast
Cheesy garlic bread
24 per person

CAESAR SALAD SALAD

Crisp romaine leaves, herb croutons, vine-ripened tomatoes with creamy Caesar dressing, parmesan cheese, fresh black pepper and European-style hearth breads

PROTEIN | CHOOSE ONE

Blackened chicken breast
Grilled salmon
22 per person

MASHED POTATO BAR POTATOES

Yukon Gold mashed potatoes
Whipped sweet potatoes

TOPPINGS

Sautéed baby shrimp, mushrooms, scallions, crispy applewood-smoked bacon, roasted vegetables, cheddar, Boursin cheese, diced tomatoes
27 per person

MAC AND CHEESE PASTA

Elbow | Four-cheese sauce with white truffle oil
Penne | Green chiles and Gouda cream sauce
Cavatappi | Sautéed spinach, wild mushrooms and parmesan pesto cream sauce

TOPPINGS

Grilled chicken, baby shrimp, roasted vegetables, chopped green onions, crispy applewood-smoked bacon, shredded cheese
27 per person



CARVING STATIONS

All carving stations are presented with silver dollar rolls. Chef attendant required at 150 per chef, with one chef per 50 people, based on one hour of service.

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WHOLE ROASTED SALMON ON THE BONE

With citrus white wine reduction and basmati rice

20 per person

APPLEWOOD-SMOKED BACON-WRAPPED CHICKEN

With roasted vegetables and natural chicken jus

22 per person

ROASTED NEW YORK STRIP LOIN

With bordelaise and potato purée

31 per person

WHOLE CRISPY FRIED CHICKEN

With skillet cornbread, honey, house-made hot sauce, sea salt

26 per person



DESSERT STATIONS

Prices are based on one hour of service, 5 per person for each additional 30 minutes. Dessert Station require a minimum of 20 people. Attendant required for Ice Cream Sandwich Dipping, Caramel Apple Dipping and Marshmallow Rice Treat Dipping.

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GRAND FINALE ASSORTED MINI PASTRIES

Chef's choice of cheesecake brownies, mini chocolate dipped strawberries, lemon tarts, fresh fruit tarts, candied nuts and blondies

DESSERT BITES | CHOOSE TWO

Chocolate & raspberry pastries

New York cheesecake with fresh berry compote

Caramel cheesecake

Birthday cheesecake

Carrot cake terrine

Peanut butter pie

Strawberry shortcake terrine

Sugar cream pie parfait

28 per person

MINI SHORTCAKE BISCUITS TOPPINGS

Mixed berries, macerated strawberries, spiced peaches and whipped cream

21 per person

TRIFLE

Blueberry, lemon curd and crumb cake topping

Salted caramel espresso mousse with chocolate-covered coffee beans

Raspberry passion fruit mousse with white chocolate shavings

Chocolate peanut butter pie with mini peanut butter cups and honey nuts

21 per person

SUNDAE BAR ICE CREAM

Chocolate and vanilla

TOPPINGS

Caramel, hot fudge, whipped cream, banana chips, candied applewood-smoked bacon, sprinkles, fresh berry compote, chopped peanuts, cherries, chocolate cookie crumble and chocolate morsels

25 per person

CRÉME BRÛLÉE

Classic

Yuzu

Salted caramel

20 per person



DESSERT STATIONS

Prices are based on one hour of service, 5 per person for each additional 30 minutes. Dessert Station require a minimum of 20 people. Attendant required for Ice Cream Sandwich Dipping, Caramel Apple Dipping and Marshmallow Rice Treat Dipping.

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ICE CREAM SANDWICH DIPPING SANDWICHES

Chocolate chip cookies and chocolate cookie ice cream sandwiches dipped to order in chocolate or caramel and rolled in toppings

TOPPINGS

Chocolate sandwich cookie crumbles, chopped walnuts, sprinkles, white chocolate curls, cocoa nibs and chocolate Pop Rocks

26 per person

CARAMEL APPLE DIPPING APPLES

Mini Gala and Granny Smith apples dipped-to-order in caramel or chocolate and rolled in toppings

TOPPINGS

Peanuts, kettle popcorn, sprinkles, Oreos, cocoa nibs and chocolate Pop Rocks

24 per person

MARSHMALLOW RICE TREAT DIPPING RICE KRISPIES TREATS

TOPPINGS

Caramel, Reese's Pieces, Oreo crumbles, chopped walnuts, sprinkles, white chocolate curls, cocoa nibs and chocolate Pop Rocks

21 per person

DOUGHNUT SUNDAE BAR DOUGHNUTS

Hot mini cake donuts dusted in cinnamon sugar and powdered sugar

ICE CREAM

Chocolate and vanilla

TOPPINGS

Caramel, hot fudge, whipped cream, Bavarian cream, banana chips, candied applewood-smoked bacon, sprinkles, fresh berry compote, chopped peanuts, cherries and chocolate Pop Rocks

24 per person



PLATED

All plated dinners are served with your choice of salad, Chef's fresh vegetables, assorted dinner rolls, dessert selection and freshly brewed Stance coffee, decaffeinated coffee and assorted Numi teas.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

SALADS | CHOOSE ONE CAESAR SALAD

Hearts of romaine, oven-roasted tomatoes, shaved Parmesan cheese and garlic croutons with Caesar dressing

WEDGE SALAD

Roasted tomatoes, slab applewood-smoked bacon, chives, blue cheese dressing

MIXED BABY GREENS

Mixed greens, candied cashews, sun-dried cranberries, goat cheese brûlée and roasted shallot vinaigrette

SALAD ENHANCEMENTS

Caprese, ciliegini mozzarella, heirloom tomatoes, bibb lettuce cup, aged balsamic and pesto drizzle
6 per person

ACCOMPANIMENTS | CHOOSE ONE STARCH AND VEGETABLE STARCHES

Wild mushroom risotto

Mashed Yukon Gold potatoes with caramelized onions

Mascarpone truffle polenta

Basmati rice

Garlic potato purée

VEGETABLES

Asparagus

Baby carrots

Broccolini

Haricots verts

Petite pan vegetables, zucchini and squash

DESSERTS | CHOOSE ONE

Chocolate & strawberry cheesecake

New York-style cheesecake with fresh berries

Flourless chocolate torte with fresh berries

Double-chocolate cake

Bread pudding with bourbon caramel

Crème brûlée with marinated berries

Strawberry shortcake with whipped cream



PLATED

All plated dinners are served with your choice of salad, Chef's fresh vegetables, assorted dinner rolls, dessert selection and freshly brewed Stance coffee, decaffeinated coffee and assorted Numi teas.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

ENTRÉES

HERB-SEARED AIRLINE CHICKEN BREAST

Chicken glacé

64 per person

STUFFED CHICKEN BREAST

Roasted red pepper cream sauce

64 per person

MACADAMIA-CRUSTED CHICKEN BREAST

Champagne cream sauce

64 per person

SEARED 8OZ NEW YORK STRIP STEAK

Herb butter

85 per person

GRILLED PORK SHOULDER

Black peppercorn demi-glace

60 per person

STUFFED MICHIGAN TROUT

Trout mousse

62 per person

PAN-SEARED SALMON

Buerre blanc

60 per person

RED WINE-BRAISED BEEF SHORT RIB

66 per person

CAULIFLOWER RISOTTO

Cauliflower, mascarpone, chives

57 per person

DUO ENTRÉES

SEARED PETITE STRIP STEAK AND LEMON & GARLIC SHRIMP

Cabernet demi-glace

90 per person

ROSEMARY-INFUSED CHICKEN AND SALMON

Natural Chicken Jus and Herb Butter

75 per person

BEEF STRIPLOIN AND FREE-RANGE CHICKEN BREAST

Herb butter and rosemary au jus

90 per person



PLATED ENHANCEMENTS

Appetizer and soup enhancements can be added to a course or substituted for a salad.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

COLD APPETIZER SHRIMP COCKTAIL

Three shrimp | Poached jumbo prawns, avocado, horseradish cocktail sauce, lemon

13 per person

AHI TARTARE

Date purée, chives, crispy wontons

13 per person

HOT APPETIZER BEEF WELLINGTON

Hollandaise and petite onion

13 per person

SAUTÉED POTATO GNOCCHI

Wild arugula pesto, oven-cured tomatoes and ricotta salata

10 per person

SEARED CRAB CAKE

Two 3oz. cakes, roasted corn purée and lime aioli

14 per person

SOUP OPTION INDIANA CORN CHOWDER

Charred corn, applewood-smoked bacon, potatoes, garlic, herbs, cream

6 per person

MUSHROOM SOUP

Cream, white wine and mushrooms

6 per person



PROGRESSIVE BUFFETS

Progressive buffet stations require a minimum of four stations.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

SALAD STATION CHOOSE THREE

Field greens salad | Cucumbers, carrots, tomatoes, shredded cheddar, brioche croutons, ranch and balsamic vinaigrette

Caesar salad | Cured tomatoes, shaved Parmesan cheese and toasted croutons with Caesar dressing

Spinach and arugula | Golden raisins, poached pears and toasted almonds with chardonnay vinaigrette

Antipasto salad | Prosciutto, salami, roasted peppers, grilled artichokes, provolone, Kalamata olives and basil with red wine vinaigrette

Tomato caprese | Heirloom tomatoes, mozzarella and basil pesto with balsamic drizzle

Three-bean salad | Chickpeas, kidney beans and green beans with honey mustard dressing

Macaroni salad | Celery, sweet peppers, onions, cheddar, sour cream and parsley

15 per person

SOUP STATION | CHOOSE ONE

Chicken pot pie

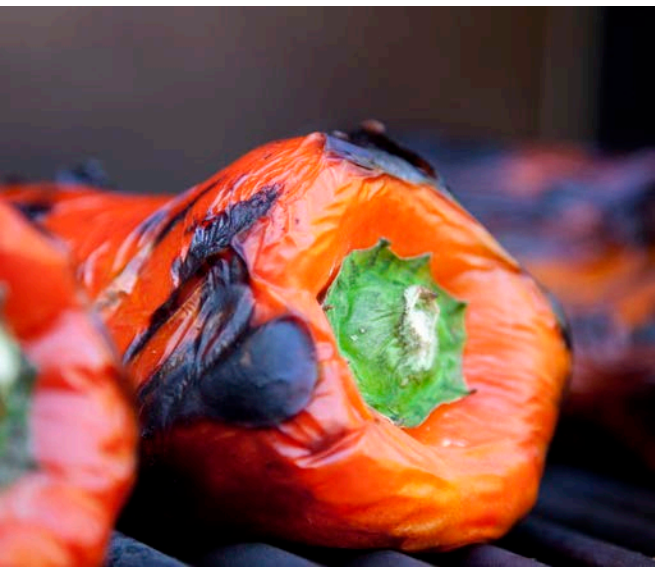
Roasted corn chowder

French onion | Garlic and mozzarella crostini

Broccoli and cheddar

Vegetable minestrone

Loaded baked potato | Applewood-smoked bacon, white cheddar cheese, sour cream and chives



PROGRESSIVE BUFFETS

Progressive buffet stations require a minimum of four stations.

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

ENTRÉE STATION CHOOSE THREE

Grilled pork shoulder with apple compote and charred onions

Grilled Leg of Lamb, mint jelly, toasted couscous

House-smoked sirloin, white bean purée and chimichurri

Beef tips, sautéed mushrooms and bordelaise sauce

Pan-seared chicken and white wine jus

Roasted New York Strip Loin, triple-fried potatoes, truffle aioli

Seared Bronzini, ratatouille, fresh herbs, charred lemon

Seared salmon, wilted spinach, lemon & caper beurre blanc

52 per person

VEGETABLE SIDES CHOOSE ONE

Roasted cauliflower, garlic and thyme

Steamed broccolini, carrots and butter

Stewed green beans, roasted tomatoes, garlic and parsley

Sautéed Brussels sprouts, applewood-smoked bacon, butter and herbs

8 per person

STARCH SIDES | CHOOSE TWO

Au gratin potatoes | Yukon Gold and Gruyère

Garlic potato purée | Milk, butter and garlic

Everything red skin mashers |

Applewood-smoked bacon, chives, cheddar and sour cream

Roasted potatoes | Potato wedges, garlic and thyme

Steamed basmati rice | Lemon zest and parsley

12 per person

SWEET SHOPPE | CHOOSE TWO

Bourbon bread pudding with caramel sauce

Sugar cream pie with fruit compote

Warm apple crisp with cinnamon, sugar and oats

Cheesecake with strawberry sauce

Assorted mini petit fours

12 per person



NON-ALCOHOLIC BEVERAGES

Prices are subject to 25% service charge and prevailing sales tax. All menus and prices are subject to change.

BEVERAGES

Stance regular or decaf coffee | 109 per gallon

Assorted Numi hot teas | 91 per gallon

Classic black iced tea | 91 per gallon

Lemonade | 91 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 75 per gallon

Assorted Kohana canned coffee drinks | 8 each

Assorted soft drinks | 6 each

Pure Life water | 6 per bottle

Acqua Panna natural spring water | 7 per bottle

S.Pellegrino Essenza flavored sparkling mineral water | 8 each

S.Pellegrino sparkling mineral water | 8 each

Red Bull | Energy Drink or Sugarfree | 8 each

Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each

Coconut water | 8 each

Naked fruit juice & smoothies | 9 each

Enroot cold brew tea | 8 each

INFUSED WATER DISPLAY

Strawberry, lemon and basil

Orange and blueberry

Citrus and cucumber

Watermelon and mint

36 per gallon

BEVERAGE PACKAGE

À LA CARTE

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

35 per person

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

40 per person

BAR MIXOLOGY

A bartender fee of 200 will be assessed for each bar for the first three hours, with one bartender per 75 people. Additional hours are 75 per hour. Cash bar requires a 500 minimum for each cash bar.

BRANDS

CRAFT

Vodka | Tito's Handmade

Gin | Botanist

Rum | Sailor Jerry

Bourbon | Maker's Mark

Scotch | Monkey Shoulder

Tequila | Patrón Silver

Cognac | Hennessy VSOP

PREMIUM

Vodka | Absolut

Gin | Beefeater

Rum | Bacardi

Bourbon | Old Forester

Scotch | Johnnie Walker Red Label

Tequila | Milagro Silver

Cognac | Hennessy VS

CALL

Vodka | Svedka

Gin | Seagram's

Rum | Castillo

Bourbon | Jim Beam

Scotch | J&B

Tequila | Sauza Blanco

Cognac | Hennessy VS

BEERS

DOMESTIC (SELECT 3)

Budweiser, Bud Light, Coors Light and Miller Lite

IMPORT/CRAFT (SELECT 3)

Heineken, Corona, Dos Equis, Blue Moon Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA, Sun King

HOST BAR

Craft brands | 15 per drink

Premium brands | 14 per drink

Call brands | 12 per drink

Domestic beer | 8 per drink

Imported beer | 9 per drink

House wine | 12 per drink

Decoy wine | 16 per drink

Juices | 6 per drink

Soft drinks | 6 per drink

Bottled water | 6 each

CASH BAR

Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are \$100 per cashier. Cash bar pricing is inclusive. Cash bar sales do not apply towards food and beverage minimums.

Craft brands | 20 per drink

Premium brands | 19 per drink

Call brands | 16 per drink

Domestic beer | 11 per drink

Imported beer | 12 per drink

House wine | 16 per drink

Juices | 8 per drink

Soft drinks | 8 per drink

Bottled water | 8 each





BAR MIXOLOGY

Sponsored cocktail hour bars are served with choice of selected brand liquors, domestic beer, imported beer, tier wines, assorted soft drinks, mineral water, appropriate mixers and garnishes.

For a reception that precedes a luncheon or dinner, the charges will be based on the guarantee for that function. Should the number of people in attendance exceed your guarantee, the charges will be based on the actual number of people attending.

A bartender fee of 200 will be assessed for each bar for the first three hours, with one bartender per 75 people. Additional hours are 75 per hour. Cash bar requires a 500 minimum for each cash bar.

PACKAGES

CRAFT

One hour | 34 per person

Two hours | 46 per person

Three hours | 55 per person

Additional hours | 15 per person

PREMIUM

One hour | 30 per person

Two hours | 39 per person

Three hours | 48 per person

Additional hours | 14 per person

CALL

One hour | 26 per person

Two hours | 38 per person

Three hours | 45 per person

Additional hours | 12 per person

OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

add 3 per person to tier price

GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice and Omni sour

BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade and Omni sour

SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice and Omni sour

APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur and Omni sour

MOCKTAILS

Add to any bar a selection of Barmalade-inspired mocktails.

BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

10 each

CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

10 each



WINE RACK

Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 25% service charge and 9% state sales tax. All menus and prices are subject to change.

*House Wines

WINES

WHITE AND BLUSH

Hayes Ranch | California | rosé | 49 per bottle

Decoy by Duckhorn | California | rosé | 58 per bottle

Decoy by Duckhorn | California | sauvignon blanc | 56 per bottle

*Bulletin Place | Australia | sauvignon blanc | 45 per bottle

*Bulletin Place | Australia | chardonnay, unoaked | 45 per bottle

Hayes Ranch | California | chardonnay | 49 per bottle

Decoy by Duckhorn | California | chardonnay | 56 per bottle

RED

Decoy by Duckhorn | California | pinot noir | 56 per bottle

Hayes Ranch | California | merlot | 49 per bottle

*Bulletin Place | Australia | merlot | 45 per bottle

*Bulletin Place | Australia | cabernet sauvignon | 45 per bottle

Decoy by Duckhorn | California | merlot | 56 per bottle

Hayes Ranch | California | cabernet sauvignon | 49 per bottle

Decoy by Duckhorn | California | cabernet sauvignon | 60 per bottle

SPARKLING WINES

*Campo Viejo | Spain | cava brut | 45 per bottle

Chandon | California | rosé | 60 per bottle

Chandon | California | brut | 60 per bottle





EVENT INFORMATION

Thank you for selecting Omni Severin Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and Conference Services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative, specialty gifts are available through the hotel for delivery to guest rooms. Please ask your Conference Services Manager for a complete list.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at Omni Severin Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Indiana, and Omni Severin Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance. Any food and beverage functions canceled within 96 hours of the event are subject to a cancellation charge of 100% of the total charges. Cancellations within 72 hours will be charged in full.

GUARANTEES

The exact number of persons attending a function is due 72 hours prior to the event. This number will be charged even if fewer persons attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event the hotel reserves the right to substitute menu items. A 15 per person surcharge will be added to the master account for an increase in guarantees 24 hours prior to event.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the Conference Services or Banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be complete 30 minutes prior to the event start time.



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