

THE PAVILION

AT PAN AM

201 S. Capitol Avenue / Indianapolis, Indiana 46225

For more info contact Cathleen Quigley

Sales@IndyPavilion.com or by phone at 317-246-9925

All Dinner Buffets include fresh rolls, choice of salad, vegetable & starch

Menu I - \$ 18.95 per adult (Choice of One Entrée)

Menu II - \$ 22.95 per adult (Choice of Two Entrées)

Menu III - \$ 27.95 per adult (Prime Rib & 2nd Entrée or Three Entrées)

Popular selections:

Grilled Chicken Fresco with Heirloom Tomato, Pico de Gallo & Cotija Cheese

Inside Round of Roast Beef with Au Jus and Horseradish

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Traditional Lasagna Marinara with Seasonal Italian Meats

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Grilled Chicken with Roasted Tomato Sauce & Fresh Mozzarella

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast with fresh Spinach Florentine

Suggested Salads

All Salads except Caesar are served with three of our house-made dressings

Garden Salad - Served with Shredded Cheese, Cucumber & Tomato

Mixed Greens – Candied Walnuts, Grape Tomatoes & English Cucumbers

Spinach Salad – Hot Bacon Dressing, Mandarin Oranges, Sweet Peppers & Red Onion over fresh Baby Spinach leaves

Caesar Salad – Served with Parmesan Cheese and house-made Croutons

Suggested Starches

Parsley Buttered New Potatoes / Garlic and Basil Smashed Potatoes /
Gorgonzola Potatoes au Gratin / Rosemary Roasted Red Potatoes /
Long Grain and Wild Rice Medley / Oven Roasted Yukon Gold Potatoes /
Loaded Mashed Potatoes with Cheddar, Bacon & Scallions /
Horseradish Mashed Potatoes / Basil Pesto Mashed Potatoes

Suggested Vegetables

Sautéed Broccoli and Carrots / Baby Carrots with fresh Parsley / Green Beans with Onion & White Wine / Sweet Corn with Red Peppers / Sautéed Zucchini & Squash with Tomatoes / Home Style Creamed Corn / Green Beans with Grape Tomatoes & Olive Oil

Additional starch and vegetable options are available upon request.



A Sample of Our Appetizers

Chicken Skewers with Sweet Thai Peanut Sauce

Garlic Bruschetta with Balsamic Tomatoes and fresh Basil

Sesame Beef Won Tons with Savory Asian Slaw

Slow-Cooked Meatballs—choice of Marinara, Barbeque or Hawaiian

Italian Sausage and Peppers with House Made Marinara

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (add \$4)

Buffalo Chicken Bites with Blue Cheese & Celery

California-style Sushi Rolls with Teriyaki Soy Sauce, Ginger & Wasabi (add \$3)

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes & Basil

Parmesan Polenta Crisp with Herb Goat Cheese & Prosciutto

Black Beans & Roasted Corn Bites with Chipotle Chicken

Seasonal Vegetable Crudités with Dill Ranch & Red Pepper Hummus

Fresh Hummus Variety with Pita Chips (or warmed Pita slices) & Carrots

Fresh Seasonal Fruit Display

Domestic & International Cheese and Crackers Display with Marinated Olives

Parmesan Artichoke Dip with Pita Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

Choice of Three Appetizer items \$ 13.95 Per Person

Choice of Four Appetizer items \$ 15.95 Per Person

Choice of Five Appetizer items \$ 18.95 Per Person

Traditional Buffet Suites

The Wedding and Event Hallmark Buffet **\$ 21.95 per guest**

Garden Salad - served with Tomato, Onion, Cheese and Dressing variety / Inside Round of Roast Beef with Horseradish and Au jus / Grilled Chicken Asiago Home style Green Beans with Bacon and Onion - or other Seasonal Vegetable / Buttered New Potatoes - or other starch / Fresh Baked White Rolls

Buffet Italiano **\$ 22.95 per guest**

Caesar Salad / Chicken Parmesan / Vegetable Lasagna with Roasted Garlic Alfredo or Traditional Lasagna Marinara / Sautéed Zucchini & Tomatoes / Oven Fresh Garlic Buttered Rolls or Bread Sticks

Smokehouse Buffet **\$ 19.95 per guest**

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House-made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Indiana Sweet Corn Casserole / Creamy Dill Ranch Cole Slaw

Mexican Fiesta Buffet **\$ 18.95 per guest**

Ground or Shredded Beef / Fajita-style Chicken with Peppers and Onions / Red Rice / Refried, Churros or Black Beans / Hard and Soft Tortillas / Served with Lettuce, Cheese, Salsa and Sour Cream

Wedding Cakes & Desserts

We offer a wide variety of wedding cakes & specialty dessert items

All of our cakes and desserts are baked fresh at the Grafton Peek kitchen & bakery

Wedding Cakes start at \$ 3.50 per guest / Minimum \$ 350.00

Specialty Cakes, Cookies & Cupcakes, Pies and more start at \$ 1.75 per guest

Cheesecakes of every variety start at \$ 3.95 per guest

Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Continental *\$ 10.95*

Assorted breakfast breads – muffins – pastries - fresh fruit salad – coffee with creamers – juices

Classic American *\$ 13.95*

Scrambled eggs – home fries with peppers & onions – crispy bacon strips & sausage links – blueberry & bran muffins – coffee with creamers – juices

Executive Breakfast *\$ 15.95*

Quiche variety – potato casserole – biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices

Complete Brunch *\$ 18.95*

Carved roast ham with honey pineapple glaze - quiche variety – potato casserole – breakfast breads - biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices



Lunch & Casual Event Favorites

Butcher Block Lunch **\$ 14.95**

Assorted sandwiches of roast beef, ham, and turkey breast with cheese & condiments · home-style potato salad · pasta salad · chips · assorted cookies.

Hot Lunch Buffet **\$ 14.95**

Herb grilled chicken · soft rolls with butter · home-style potato salad or parsley buttered new potatoes · green beans · assorted cookies.

Country Way **\$ 15.95**

House made chicken & noodles – mashed potatoes – buttered sweet corn – tossed salad with three dressings – soft rolls & butter

Mixed Grill **\$ 15.95**

Bratwurst / hot dog (choice) · burgers · medley of fresh seasonal fruit · Mustard potato salad · assorted cookies & chips

Classic Summer Lunch **\$ 13.95**

Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable crudités with ranch dipping sauce · pasta salad · apple turnovers

Pizza & Pasta Buffet **\$ 15.95**

Tossed salad with house dressing · garlic & butter breadsticks · variety of fresh baked pizzas · alfredo pasta noodles · meat marinara & creamy alfredo sauce

Sandwiches & Wraps \$ 10.95

*All Sandwiches and Wraps come with choice of side & cookie dessert.
Choose from focaccia, Kaiser roll, ciabatta or whole wheat tortilla*

Deli: Choice of roast beef and Swiss, ham and American, or turkey with Havarti cheese, green leaf lettuce & tomato

Chicken Caesar: Marinated grilled chicken served chilled with crispy romaine leaves, parmesan cheese & house made Caesar dressing

Roasted Chicken Salad: With green leaf lettuce & Roma tomatoes

Roasted Turkey Breast: Cranberry mayo, mixed field greens & Roma tomatoes

Vegetarian: Spinach, alfalfa sprouts, English cucumbers, tomatoes, roasted red peppers & avocado

Italian: Salami, capicola, and pepperoni with romaine, tomatoes, black olives, provolone cheese & house vinaigrette

Sides: Tossed salad with fresh-made house dressings - spinach salad with orange citronette or hot bacon dressing - marinated vegetable salad - mustard potato salad - sweet pea salad - Thai peanut rice noodle salad - couscous with lemon Dijon citronette

Dessert Favorites – Priced per serving

Apple, Cherry or Peach Cobbler	\$ 2.95
Assorted Cookies	\$ 1.75
Chocolate Fudge Brownies	\$ 2.50
Seasonal Fruit Tartlets	\$ 3.50
Chocolate Dipped Strawberries (2 per guest)	\$ 2.95
Butter Cake with Chocolate Ganache	\$ 2.75
Single Sheet Cake with fresh Butter Cream Icing	\$ 1.95
Stacked Sheet Cake with Butter Cream Icing	\$ 3.00
Cheesecake – Individual – Most Varieties	\$ 3.95

If you are considering a more formal dessert, our chef makes a variety of pastries, cakes & confections.

Favored Hors d'oeuvre Packages

Hors d'oeuvre Display \$ 13.95 / person

Cheese & cracker display · seasonal fresh fruit display · vegetable crudités barbeque meatballs – fresh bruschetta with balsamic tomato relish

Finger Food Buffet \$ 16.95 / person

Cocktail sandwiches with sliced ham, turkey breast, and roast beef · miniature croissants filled with tuna or chicken salad · vegetable crudités · seasonal fresh fruit display · cheese & cracker display

We are happy to customize menu selections and services to suit your ideal budget & we offer a wide range of culturally specific menus and will design a menu to suit your specific taste.

Chef Action Stations are available for a wide variety of unique food presentations including flaming bananas foster, beef tenderloin sliders, mashed potato martini bars, fresh sushi rolls, hog roasts and much more.