



Menu Selections

The PDC boasts a full-scale catering staff and kitchen to provide a variety of delicious, up-scale dining options for your guests. A professional event coordinator will work with you to select the menu that best suits your needs. Our attention to detail and commitment to excellence ensure that your dining experience will be truly special. Some of our menu options include:

Breakfast *Served from 6-11 a.m. Selections include orange juice, coffee, and hot tea*

- Continental Breakfast — seasonal fruit, assorted pastries and spreads
- Fitness Breakfast — seasonal fruit, scrambled Egg Beaters, turkey sausage, fruit and bran muffins
- Hoosier Breakfast — fresh fruit cup, scrambled eggs with cheese, smoked sausage links, lyonnaise potatoes, biscuits with apple butter
- Stuffed Croissant Breakfast — croissant filled with scrambled eggs, honey cured ham, and topped with cheddar cheese sauce; served with breakfast potatoes and fresh seasonal fruit
- Breakfast of the South— scrambled eggs with cheese, biscuits and sausage gravy, hickory smoked ham, and home fried potatoes
- Various breakfast and brunch buffets including a wide variety of seasonal fruit, scrambled eggs with cheese, bacon and sausage links, lyonnaise potatoes, French toast, and assorted baked goods

Lunch *Served from 11 a.m.- 3 p.m.*

- Heartier selections include sautéed chicken, lasagna, fried chicken, roasted Indiana pork loin, farm-raised poached salmon, or marinated tenderloin tips. Entrees come with a traditional garden salad or soup of the day, a starch and fresh vegetable selection, warm rolls with butter, chef's selection of dessert, and assorted beverages
- Light luncheon selections include several salad and sandwich options, each served with the soup of the day, chef's selection of dessert, and assorted beverages
- Deluxe Deli Buffet with assorted deli meats and cheeses, chef's choice of pasta and potato salad, chicken salad, tuna salad, assorted breads and rolls, fresh fruit tray with dip, fresh crudites with dip, potato chips, chef's selection of desserts, and assorted beverages
- Flagship Luncheon Buffet with entree choices such as fried chicken, oven-roasted turkey breast, baked cod with lemon caper butter, pot roast, traditional lasagna, and vegetable lasagna. This option comes with garden salad and fruit salad, chef's selection of starch and vegetables, warm rolls with butter, chef's selection of desserts, and assorted beverages
- Pasta Buffet with a variety of pasta and sauces from which to choose. Also included are Caesar salads, fresh fruit salad, Italian blend vegetables, garlic bread, chef's selection of desserts, and assorted beverages
- Boxed lunch with choice of sandwich and side, baked beans, chips or pretzels, an apple or orange, a cookie or brownie, and bottled water



Menu Selections *continued*

Dinner *All entrees include a seasonal garden salad and choice of two dressings, chef's selection of vegetable and starch, warm dinner rolls with butter, your selection from our dessert menu, and assorted beverages*

- Chicken Oscar — sautéed boneless chicken breast with mushrooms in marsala sauce
- Chicken Cordon Bleu — lightly breaded chicken breast filled with diced ham and cheeses
Served with a light cream sauce
- Poached Salmon — filet served with dill hollandaise sauce
- Chicken Montrachet — boneless breast filled with a blend of cheeses, pine nuts and basil
Served with a tomato cream sauce
- Chicken Parmesan — served with pasta
- Roasted Indiana Pork Loin — seasoned and slow roasted, served with honey BBQ sauce or honey mustard sauce
- Filet Mignon — served with sautéed mushrooms and béarnaise sauce
- Roasted Prime Rib of Beef — slow roasted and served with au jus and horseradish cream sauce
- Beef Tenderloin — medallions served on a bed of spinach, shallots, and currents. Finished with a natural beef au jus infused with thyme
- Combination entrees such as tenderloin and jumbo shrimp, tenderloin and salmon, and filet mignon and sautéed chicken breast
- Dinner buffet with a variety of entree options, including London broil, roasted turkey, chicken breast with choice of sauce, roast beef au jus, chicken Kiev, chicken Cordon Bleu, honey cured ham, herb crusted scrod, lasagna, seafood Newbury, or roasted prime rib. The buffet also includes several choices for starch and vegetable sides
- Dessert choices include New York style cheesecake with strawberries, amaretto biscotti torte, Black Forest cake, apple Bavarian tart, Mackinaw fudge iced cheesecake, peach zabaione cake, and chocolate mousse torte

Breaks

- Flagship Meeting Morning Break — chilled juices, fresh fruit, assorted baked goods with spreads, coffee, and hot tea
- Flagship Meeting Afternoon Break — assorted cookies and brownies, domestic cheeses and crackers, assorted sodas, coffee, and hot tea
- Fresh Start — fruited yogurts, citrus wedges, fruit and nut breads, coffee, and hot tea
- Fitness Break — assorted sliced fresh fruit, breakfast bars, coffee, assorted herbal teas
- Junk Food Break — chocolate fudge brownies, assorted cookies, assorted candy bars, chips and dip, assorted soda