



Menu Selections

The PDC boasts a full-scale catering staff and kitchen to provide a variety of delicious, upscale 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.*)

All selections include assorted chilled juices, fresh-brewed Rainforest Alliance Certified 100% Organic coffee, and assorted teas.

- **Continental Breakfast** — assorted pastries and muffins and fresh seasonal fruit
- **Smart Start** — granola and yogurt parfaits, whole fresh fruit, and whole-grain bran muffins
- **Hoosier Morning Buffet** — fresh seasonal fruit, biscuits with apple butter, scrambled eggs and cheese, sausage links or smoked bacon, breakfast potatoes with sautéed onion and peppers, and French toast with berry-infused maple syrup
- **“Southern” Way Buffet** — fresh seasonal fruit, assorted pastries and muffins, scrambled eggs and cheese, home fried potatoes, smoked honey glazed ham, and biscuits and gravy
- **Breakfast Quesadilla** — choice of smoked bacon, ham, or sausage with scrambled egg, home fried potatoes, Monterey cheese, salsa, and a seasonal fruit cup
- **Stuffed French Toast** — filled with sweet cinnamon and vanilla cream cheese, with berry-infused maple syrup and whipped cream, and accompanied by a seasonal fruit cup
- **Healthy Start** — fresh seasonal fruit, scrambled egg substitute, breakfast potatoes, turkey sausage, and a whole-grain bran muffin
- Additional breakfast and brunch buffet selections available to suit a variety of needs, including seasonal fruit, scrambled eggs with cheese, bacon and sausage links, lyonnaise potatoes, French toast, and assorted baked goods



Menu Selections *continued*

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

Lunch menus may be tailored to suit your taste and enhanced by a variety of supplemental courses, dishes, chef-attended stations, or beverages. All lunches include water and tea or lemonade.

- Heartier selections include roasted Indiana pork loin or poached salmon and come with a traditional garden salad or soup of the day, a starch and fresh vegetable selection, warm rolls with butter, and assorted beverages
- Light luncheon selections include several salad and sandwich options, each served with the soup of the day, and assorted beverages
- Traditional Deli Buffet includes assorted deli meats and cheeses, chef's choice of pasta and potato salad, assorted breads, fresh crudites with dip, potato chips, chef's selection of cookies and bars, and assorted beverages
- Boxed lunch includes choice of sandwich and side, baked beans, chips or pretzels, apple or orange, cookie or brownie, and bottled water

Lunch Entrees

All lunch entrees include a Classic Garden Salad.

- **Mediterranean Chicken** — boneless, skinless chicken breast braised in olive oil with dried apricots, capers, olives, fresh herbs and spices, accompanied by raisin-studded couscous and seasonal vegetables
- **Thai Stir-Fry** — chicken stir-fried with fresh seasonal vegetables with red curry coconut sauce, accompanied by fried rice and spring roll with dipping sauce
- **Pasta Primavera** — sautéed seasonal vegetables, tossed with penne pasta and basil marina or pesto sauce, topped with parmesan, and served with garlic bread sticks
- **Homemade Meatloaf** — moist and flavorful, served with mashed potatoes and gravy and Indiana green beans
- **Pot Roast** — slow cooked with peas, carrots, celery, and onions until tender, served with mashed potatoes and gravy
- **Five-Spice and Pecan-Crusted Chicken Breast** — roasted boneless, skinless chicken breast with cilantro lime rice, Asian vegetables, and teriyaki ginger sauce



Menu Selections *continued*

Dinner

Dinner menus may be tailored to your individual taste and enhanced by any number of supplemental courses, dishes, chef-attended stations, or beverages. All dinner entrees come with garden, spinach, or Caesar salad, fresh-baked bread, dessert, and assorted beverages.

- **Poached Salmon** — served with Cilantro lime rice, Asian vegetables, and sweet chili sauce
- **Seared Beef Tenderloin** — cooked to your specifications and accompanied by garlic mashed potatoes, roasted seasonal vegetables, and sauce bordelaise
- **Slow-Roasted Prime Rib** — rubbed with a savory herb and salt crust, served with creamy horseradish sauce and au jus, accompanied by horseradish-roasted redskin potatoes and seasonal vegetables
- **Blackened Catfish and Fragrant Sun-dried Tomato Basil Butter** — served with white and wild rice and sautéed seasonal vegetables
- **Cajun Chicken Pasta** — sautéed with garlic, sun-dried tomatoes, and mushrooms, tossed in a Cajun cream sauce
- **Roasted Stuffed Pork Loin** — filled with apricots, celery, carrot, onion, and herbed bread crumbs with a mushroom demi-glace, accompanied by almond and dried cranberry rice and Indiana style green beans
- **Italian Feast** — choice of two pastas (spaghetti, fettuccini, penne, bowtie) and two sauces (marinara, meat sauce, Alfredo or pesto), served with Tuscan salad, Italian style green beans, garlic breadsticks, and Tiramisu
- **Far East Feast** — chicken or beef stir-fry, sweet and sour pork with peppers, fried rice, steamed vegetables, vegetarian spring rolls with dipping sauce, and fresh fruit salad
- **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, coffee, and hot tea
- **Flagship Meeting Afternoon Break** — assorted cookies and brownies, domestic cheeses and crackers, assorted sodas, coffee, and hot tea
- **Fitness Break** — assorted sliced fresh fruit, breakfast bars, coffee, and assorted herbal teas
- **Indulgence Break** — chocolate fudge brownies, assorted cookies, chips and dip, and assorted sodas