

OUTPOST BANQUET FACILITY

2501 Old US 231 South Lafayette, Indiana 47909 (at the Elston Road Stoplight)

765-471-1706 | 2501 Old U.S. 231 South | Lafayette, Indiana 47909 www.outpostcatering.com | outpost@outpostcatering.com

Prices subject to change. Please call 765-471-1706 for updates on pricing



Alcohol & Beverage

Set up and licensing charge for cash or hosted bar service at The Outpost Banquet Facility and additional set up and licensing charge for off site services. Bartender charges are per hour per bartender.

Cash or Host Bar Available

Well Brand Alcohol

Call Brand Alcohol

Top Shelf Alcohol

Assorted Wine

Domestic Bottled Beer

Imported Or Craft Beer

Domestic Kegs

Champagne

Non-Alcoholic Sparkling Juice

Beverages

Coke, Diet Coke or Sprite

Iced Tea or Lemonade

Regular or Decaf Coffee



Appetizers

COLD APPETIZER

Serves approximately 50 guests

Fresh Vegetable Tray with Dill Dip
Fresh Fruit Tray with Fruit Dip
Assorted Cheese Cubes with Assorted Crackers
Fresh Fruit Kabob Pineapple Tree
Cheese Ball with Assorted Crackers
Roasted Vegetable Aioli with Crackers and Fresh Vegetables
Spinach Dip with Hawaiian Bread
Homemade Pico and Tortilla Chips
Hummus with Pita Chips

Serving size 50 pieces

Asian Vegetable Cups
Thai Chicken Wonton Cups
Cold Bruschetta (Tomato or chicken spinach feta)
Caprese Kabobs
Jumbo Shrimp with Homemade Cocktail Sauce
Salami Horns

Mini Cold Sandwiches

(Choice of Two) Roast Beef with Cheddar, Ham with Swiss, or Turkey with American

Croissant Sandwiches

(Choice of Two) Chicken Salad, Cranberry Chicken Salad, Egg Salad, or Tuna Salad

Assorted Wraps

(Choice of Two) Turkey, Ham, Chicken Caesar, BLT, or Vegetable

Gourmet Snack Mix (per. lb.)



Appetizers

HOT APPETIZER

Serving size 50 pieces (unless noted)

Buffalo Chicken Dip

Serves approximately 50 people

Praline Pecan Brie

with Assorted Crackers Serves approximately 50 people

Spinach Artichoke Dip

with Homemade Tortilla Chips Serves approximately 50 people

Egg Rolls

Pork or Spring served with sweet & sour sauce

Crab Rangoon

Toasted Tomato Bruschetta

with Parmesan Cheese

* Parmesan Cheese Toasted Ravioli

with Marinara Sauce

Sausage or Crab Stuffed Mushroom Caps

Meatballs

(Choice of one) BBQ, Sweet n Sour, Swedish, or Whiskey

Chicken Satay

(Choice of one) Italian, Caribbean Rum or Thai with Peanut Sauce

Cocktail Sausages in BBO Sauce

Bacon Wrapped Cocktail Sausages

Bacon Wrapped Scallops

Bacon Wrapped Water Chestnuts

*Potato Skins with Sour Cream

Jumbo Buffalo Chicken Wings with Blue Cheese or Ranch

*Chicken Strips with Ranch or BBQ

Ouesadillas with Sour Cream and Salsa

(Choice of One) Chicken, Steak, or Vegetable

Kabobs

(Choice of One) Teriyaki Chicken, Shrimp, or Lemon Pepper Chicken

Pork BBQ or Brisket Sliders

*To ensure product quality, this item will only be offered as an on-site option



Dinner Buffets

DINNER BUFFET I

Buffets include: Warm Dinner Rolls with Butter, Water, and Iced Tea Minimum of 50 People

Choice of One:

Garden Tossed Salad with choice of 2 dressings, Caesar Salad, Mixed Green Salad with Dried Cherries and Gorgonzola Cheese served with Raspberry Vinaigrette

Choice of Two:

Grilled Chicken Breast

(Italian, Lemon Pepper, Tequila Lime, Chipotle Honey Glazed, Teriyaki or House Seasoning Salt),
Spinach and Feta Stuffed Chicken Breast, Chicken Cordon Bleu, Bourbon Peach Chicken,
Stuffed Portabella Mushroom Caps, Honey Sesame Salmon, Marinated London Broil, Parmesan Crusted Pork Loin,
Sliced Pork Loin, Pork Chops, Chicken Parmesan, Vodka Chicken Penne Pasta, Chicken Fettucini Alfredo,
Beef Brisket, Sliced Roasted Turkey Breast, Pecan Crusted Cod

Substitute Entree with an additional charge

Beef Medallions or NY Strip Steak Ribeye Steak or Prime Rib

Available Sauces:Choice of one for an additional charge

Peppercorn, Bearnaise, Hollandaise, Horseradish, Brownwood

Choice of Two:

Roasted Red Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Baked Potatoes, Stuffed New Red Potatoes (\$1 add pp), Scalloped Potatoes, Cheesy Potatoes, Macaroni and Cheese, Rice Pilaf, Wild Rice

Choice of Two:

Seasoned Green Beans, Green Beans with Tomato Onion and Bacon, Green Bean Almondine, Buttered Corn, Honey Glazed Baby Carrots, California Medley, Steamed Broccoli, Grilled Asparagus (add \$1 pp), Green Bean Casserole, Corn Souffle



Dinner Buffets

DINNER BUFFET II

Buffets include: Warm Dinner Rolls with Butter, Water, and Iced Tea Minimum of 50 People

Choice of One:

Garden Tossed Salad with choice of 2 dressings, Caesar Salad

Choice of One:

Pecan Crusted Cod, Beef Brisket, Sliced Roast Beef, Sliced Baked Ham, Sliced Pork Loin,
Vegetable Pasta Primavera, Homemade Meatloaf,
Grilled Chicken Breast
(Italian, Lemon Pepper, Tequila Lime, Chipotle Honey Glazed, Teriyaki or House Seasoning Salt)

Choice of One

Roasted Red Potatoes, Mashed Potatoes, Scalloped Potatoes, Cheesy Potatoes, Macaroni & Cheese, Wild Rice

Choice of One

Steamed Green Beans, Honey Glazed Baby Carrots, Buttered Corn, California Medley, Steamed Broccoli



Plated Dinners

Plated Meals include: Warm Dinner Rolls with Butter, Water, and Iced Tea Minimum of 50 People

Choice of One:

Garden Tossed Salad with choice of 2 dressings, Caesar Salad, Mixed Green Salad with Dried Cherries and Gorgonzola Cheese, Spinach Salad with Strawberries and Almonds

Choice of One:

Beef

Filet

Prime Rib

Ribeye Steak

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NY Strip Steak
Beef Medallions

Porb

Parmesan Crusted Pork Loin Thick Cut Bone In Pork chop

Chicken

Chicken Cordon Bleu
Spinach and Feta Stuffed Chicken Breast
Chicken Parmesan
Grilled Chicken Breast
(Teriyaki, Tequila Lime, Chipotle Honey Glazed, or Italian)

Seafood

8 oz Honey Sesame Salmon Pecan Crusted Cod

Vegetarian

Vegetarian Lasagna Stuffed Portabella Mushroom Caps Pasta Primavera

Choice of One:

Roasted Red Potatoes, Mashed Potatoes
Garlic Mashed Potatoes
Baked Potatoes
Stuffed New Red Potatoes (\$1 add pp)
Rice Pilaf
Wild Rice

Choice of One:

Seasoned Green Beans
Green Beans with Tomato
Onion and Bacon
Green Bean Almondine
Buttered Corn
Honey Glazed Baby Carrots
California Medley
Steamed Broccoli
Grilled Asparagus (\$1 add pp)

Make it a Surf and Turf

4 oz Grilled Salmon or Three Seasoned Jumbo Shrimp for an additional charge

Choice of one with additional charge

Available Sauces:

Peppercorn, Bearnaise, Hollandaise, Horseradish, Brownwood



Lunch Buffets

LUNCH BUFFET

Buffets include: Warm Dinner Rolls with Butter, Iced Tea and Water.
Lunch buffets are available 10:00 AM-3:00 PM

Minimum of 50 People

Choice of One:

Garden Salad with 2 Salad Dressing Options, Caesar Salad

Choice of One:

Grilled Chicken Breast
(House Seasoning, Italian, Lemon Pepper, Tequila-Lime, Chipotle Honey Glazed, or Teriyaki),
Chicken Marsala, Vodka Chicken Penne Pasta, Sliced Roast Beef,
Sliced Pork Loin, Sliced Roasted Turkey Breast, Sliced Baked Ham, Smoked Beef Brisket,
Lasagna (Meat or Vegetable) or Spaghetti with Meat Sauce,
Pulled Pork BBQ, Chicken Divan

Choice of One:

Roasted Red Potatoes, Mashed Potatoes, Scalloped Potatoes, Cheesy Potatoes, Macaroni & Cheese, Wild Rice

Choice of One:

Steamed Green Beans, Baby Carrots, Buttered Corn, California Medley or Steamed Broccoli



Lunch Buffets

DELI DELIGHTS

Includes Iced Tea and Water.
Available 10:00 AM-3:00 PM
Available for Dinner for an Additional Charge

Minimum of 50 People

Choice of Two:

Ham, Turkey, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad

Choice of Two:

American, Cheddar, Swiss, Provolone, Pepper Jack

Choice of Two:

White, Whole Wheat, Deli Rye, Sourdough

Choice of One:

Creamy Coleslaw, Potato Salad (American), Pasta Salad, Baked Potato Salad, Cottage Cheese, Broccoli Salad, Macaroni Salad, Fresh Fruit Salad

Lettuce, Tomato, Pickle, Onion Tray

Potato Chips

Mayo and Mustard

Assorted Cookies



Lunch Buffets

- SOUTH OF THE BORDER -

Buffets include: Iced Tea and Water.
Lunch buffets are available 10:00 AM-3:00 PM
Available for Dinner for an Additional Charge
Minimum of 50 People

Choice of Two:

Ground Beef, Shredded Chicken Steak (\$2 add pp) Shrimp (\$2 add pp) Fish (\$2 add pp)

Choice of One:

Refried Beans or Black Beans

Flour Tortilla Shells

Shredded Cheese

Lettuce

Onion

Tomato

Sour Cream

Taco Sauce

Mexican Rice

Pico de Gallo with Homemade Tortilla Chips



Homestyle Cookout

Buffets include: Iced Tea and Water.
On-site grilling fee of \$95.00.
Lunch Buffet Available 10:00 a.m. - 3:00 p.m.
Available for dinner for an additional charge.
Minimum of 50 People

Choice of Two:

1/2 lb. Angus Burger
1/4 lb Johnsonville Bratwurst
1/4 lb. Jumbo All Beef Hot Dog
Grilled Chicken Breast
(Italian, Lemon Pepper, Teriyaki, Tequila Lime, or House Seasoning Salt)
Pulled Pork BBQ
Spicy Black Bean Burger

Choice of One:

Baked Potato Salad, Potato Salad (American), Creamy Coleslaw, Pasta Salad, Fresh Fruit Salad, Broccoli Salad, Macaroni Salad

Choice of One:

Baked Beans or Macaroni and Cheese

Lettuce, Tomato, Onion, Pickle Tray

Sliced Cheese Tray served with Angus Burger and Chicken

Ketchup, Mustard, and Mayo

Potato Chips

Assorted Cookies



Boxed Lunches

Boxed Lunches include: Plasticware, Paper Napkin, Mayo and Mustard Packets, Salt and Pepper Packets. Minimum of 50 People

Choice of Two:

Ham, Turkey, Roast Beef, Chicken Salad, Egg Salad, Tuna Salad

Choice of One:

American, Cheddar, Swiss, Provolone

Choice of One:

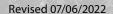
White, Whole Wheat, Sourdough, Wrap

Choice of One:

Creamy Coleslaw, Potato Salad (American), Pasta Salad, Cottage Cheese

Lettuce and Tomato
Potato Chips
Chocolate Chip Cookie

Hot Box Lunches are available for an additional charge





Breakfast Buffet

FULL BREAKFAST BUFFET —

Buffets include:
Regular and Decaf Coffee Station.
Breakfast Buffet available 6:00 a.m. - 10:00 a.m.

Minimum of 50 People

Choice of One:

Scrambled Eggs Egg Casserole with Cheese (Vegetable, Sausage, Bacon, or Ham)

Choice of One:

Bacon, Sausage Patties, or Ham

Choice of One:

Biscuits or Bagels

Breakfast Potato

Fresh Fruit Tray with Fruit Dip

Add One Meat (\$3.95 add pp)

Add Omelet Station (\$4.95 add pp)

Add Pancake or French Toast Bake (\$2.95 add pp)

Add Biscuits and Gravy (\$3.95 add pp)

Add Waffle Station (\$4.95 add pp)



Breakfast Buffet

CONTINENTAL BUFFET -

Buffets include:
Regular and Decaf Coffee Station
Breakfast Buffet available 6:00 a.m. - 10:00 a.m.
Minimum of 50 People

Choice of Three

Assorted Mini Quiches
Assorted Bagels with Cream Cheese
Assorted Pastries
Assorted Muffins
Assorted Yogurts
Granola Bars

- OR -

Breakfast Sandwiches

Choice of One:

Sausage, Bacon, Ham or Vegetarian

Choice of One:

Biscuit, Croissant, English Muffin or Wrap with American Cheese



Desserts

Desserts priced per person

Cobblers

Peach Cherry Apple

Fruit Favorites

Apple Crisp Chocolate Covered Strawberries

Bar Cookies

Lemon Bars Rice Krispy Bars Assorted Bars

Cookies

Chocolate Chip Oatmeal Raisin Peanut Butter Sugar

Homemade

Brownies Amaretto Bars Pumpkin Bars (Seasonal)

Cheesecakes

New York Cheesecake with Assorted Toppings Turtle Cheesecake

Classic Favorites

Chocolate Mousse Cups

Pies

Apple Cherry Pumpkin (Seasonal) Pecan (Seasonal)

ADDITIONAL SERVICES -

Cake Cutting Service

Includes cake plates, forks, and napkins \$1.50/person

Stage Risers

\$250.00

Projector and Screen Rental

Wall mounted screens and portable projector \$75.00

Centerpiece Set Up

Square Mirror \$1.00 / Hurricane and Candle \$2.00 Votive and Tea Light \$.50