



SPECIAL OCCASIONS BUFFET MENU

INQUIRIES@FIRSTCLASSCATERINGIN.COM | 812-314-7849

EMERALD

- YOUR CHOICE OF:
- SEASONAL SALAD
 - TWO ENTREES
 - ONE SIDE

With seasonal vegetables, water, tea, and lemonade

Starting at
\$32 per person

RUBY

- YOUR CHOICE OF:
- ONE APPETIZER
 - SEASONAL SALAD
 - TWO ENTREES
 - TWO SIDES

With seasonal vegetables, water, tea, and lemonade

Starting at
\$37 per person

SAPPHIRE

- YOUR CHOICE OF:
- THREE APPETIZERS
 - SEASONAL SALAD
 - TWO ENTREES
 - TWO SIDES

With seasonal vegetables, water, tea, and lemonade

Starting at
\$42 per person

INCLUDED: •CHINA •GLASSWARE •SILVERWARE

PREMIUM (ADD PER PERSON): ♦\$1 ♦♦\$2 ♦♦♦\$3

APPETIZERS

Bacon Manchengo Jalapeno
Bacon Pineapple Skewer
Bacon Wrapped Scallops ♦♦
Bourbon Bacon Wrapped Dates
Buffalo Chicken Cups
Caprese Skewers
Charred Grape & Stilton Crostini
Chorizo Bites with Lime Aioli
Cilantro Chili Sweet Potato Bites

Cucumber Bruschetta
Elote Spoons
Filet Crostini ♦
Fried Tortellini with Prosciutto
Ginger Hoisin Meatballs
Goat Cheese Tartlet
Italian Bruschetta
Lamb Pesto Lollipops ♦♦♦
Miniature Lobster Rolls ♦♦♦
Miniature Crab Cakes ♦♦

Miniature BLTs
Mushroom Polenta Spoon
Parmesan Stuffed Mushrooms
Peach and Tomato Flatbread
Plum and Goat Cheese Crostini
Shrimp Cocktail ♦
Spicy Tuna on Crispy Rice ♦
Spinach Artichoke Cups
Tzatziki Chicken Meatball
Watermelon Feta Bites

ENTREES

Apricot Onion Pork Loin
Balsamic Short Rib ♦♦
Beef with Piquillo & Caper Sauce
Beurre Blanc Salmon
Beef Short Ribs ♦♦
Blackened Salmon
Braised Moroccan Lamb ♦♦♦
Bourbon Beef Tips
Bourbon Bacon Wrapped Pork ♦
Butternut Squash Enchiladas

Chicken Bryan
Chicken Marsala
Chicken Parmesan
Cilantro Chimichurri Skirt Steak
Cognac Cream Pork Loin
Cuban Pork Loin
Fennel Grape Chicken
Grilled Pineapple Chicken
Hawaiian Black Sea Salt Filet ♦♦♦
Lemon Cream Chicken
Mediterranean Cauliflower Steak

Maple Chili Salmon
Mango Plantain Tofu ♦
Mediterranean Stuffed Tomato
Peppercorn Flank Steak
Pork with Apple Chutney
Ratatouille Tower
Rosemary Crusted Prime Rib ♦♦♦
Shallot Flank Steak
Shrimp Skewers with Garlic Butter
Wine Braised Chicken Thighs

SIDES

Asiago Stuffed Red Potatoes
Creamy Garlic Orzo
Greek Lemon Potatoes
Parmesan Risotto
Pepperjack Risotto

Pasta Marinara Bake
Pasta Alfredo Bake
Potatoes Ana
Potato and Leek Gratin
Red Skinned Mashed Potatoes

Rice Pilaf
Six Cheese Mac 'n Cheese
Whipped Sweet Potatoes
Wild Mushroom Ragout
Wine Roasted Fingerlings

All catering subject to 20% service charge and 7% tax.



ADD-ONS

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SEASONAL SALADS & SIDES

First Class Catering works with local farmers and providers to give our clients the freshest possible ingredients for their special day.

Our salad menu will be delivered 30 days prior to your event for your selection.

Our vegetables are chosen weekly, but preferences can be noted.

CHARCUTERIE

Charcuterie can be substituted for an appetizer with the following cost:

Cheese Board including Cheeses, Crackers, Fruits, and Spreads - No Additional Charge

Market Board including Meats, Cheeses, Fruits, and Spreads - \$1.50 more per person

Farmer's Board including locally sourced products - \$4.00 more per person

DESSERTS

\$2 per item

Chocolate Chip Cookies
Fudge Brownies
Sugar Cookies

\$3 per item

Assorted Fruit Trifles
Chocolate Cannoli
Chocolate Mousse
S'mores Buffet

\$4 per item

Assorted Cheesecakes
Assorted Jar Pies
Chocolate Strawberries
Pecan & Pumpkin Pies

LATE NIGHT SNACKS

Starting at \$3 per person

Assorted Popcorns
Cheeseburger Sliders
Chips and Salsa Bar

Cookie Station
Nacho Bar
Ice Cream

Stuffed Breadsticks
Soft Pretzels
Walking Tacos

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firstclasscatering.in.com



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