

OMNI  SEVERIN HOTEL

*Indianapolis, Indiana*  
March 2009

**Cold Hors D'Oeuvres**

*(Prices per piece)*

*Hors D'Oeuvres White Glove Butler Passed Upon Request*

Crostini with Goat Cheese Spread, Sun-Dried Tomatoes and Olive Tapanade

Fresh Mozzarella and Roma Tomato Bruschetta with Basil Pesto

Snow Pea Pods with Herbed Cheese and Black Sesame Seeds

\$3.00



Grilled Breast of Chicken on a Toasted Crouton with Guacamole and Pico de Gallo

Grilled Duckling Breast on Apple-Walnut Bread with Ginger-Pear Relish

Medium-Rare Tenderloin of Beef with Pesto Mayonnaise on French Bread

Smoked Salmon Rosette on a Pita Crisp with Herb Cheese and Caper Garnish

\$3.25



Ahi Tuna on Fried Wonton Wafer with Wasabi Mayonnaise and Pickled Ginger

\$3.95



“Shrimp Shooter” Black Tiger Shrimp with Sliced Avocado & Lemon

with Sweet Sangria Cocktail Sauce

California Roll with Pickled Ginger and Wasabi

\$4.50

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**Hot Hors D'Oeuvres**

*(Prices per piece)*

*Hors D'Oeuvres White Glove Butler Passed Upon Request*

“Petite” Roasted Tomato Bisque with Coriander Crème Fraiche  
Red Skin Potato Boats filled with Crisp Pancetta and Asiago Cheese  
Thai Chicken Cashew Spring Roll with Hot Mustard Sauce  
Seared Sea Scallops wrapped in Applewood Smoke Bacon  
Spinach and Feta Cheese Spanakopita  
Mushroom Caps Florentine  
“Petite” Beef Empanadas

\$3.00



Orange Ginger Marinated Beef Satay, Grilled With Sweet & Sour Dipping Sauce  
Black Bean & Duck Quesadilla with Roasted Red Pepper Aioli  
Smoked Chicken, Corn & Jack Cheese Quesadillas

\$3.25



Southwestern-Rubbed Atlantic Salmon with Black Bean, Corn & Cilantro Relish  
Lobster Turnover wrapped in Puff Pastry with Mango Coulis  
Maryland Blue Crab Truffles with Creole Remoulade

\$4.00

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## **Served Appetizers**

*(prices per person)*

Jumbo Black Tiger Shrimp Cocktail with  
Smoked Jalapeño & Horseradish Cocktail Sauce  
\$11.95

Truffled Wild Mushroom Ragoût served in a  
Puff Pastry Basket with Goat Cheese & Red Pepper Oil  
\$8.95

Wok Seared Hoisin Glazed Beef Tenderloin served over  
Ginger Sesame Asian Slaw  
\$9.95

New Potato Blinis topped with Pastrami Smoked Salmon, Crème Fraîche and  
Osetra Caviar over a “petite” Frisée Salad  
\$10.95

## **Soup**

Wild Mushroom Puree Finished with Fresh Herbs & Oregon White Truffle Oil

Caramelized Ginger & Carrot Puree Topped with Poached Salmon & Spinach Essence

Alsatian White Onion Soup Finished with Madeira

Maple Scented butternut Squash Soup with Granny Smith Apples

Spring Leek & New Potato Soup with Applewood Smoked Bacon Relish

Lobster Bisque Finished with French Brandy & Topped with Saffron Crème Fraîche  
(Additional \$2.75 Per Person)

*Choice of Soup & Salad ~ Additional \$4.95 Per Person*

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## Salad

Wild Field Greens wrapped with an English Cucumber Ring wrapped with Teardrop Tomatoes, Red Onions & Candied Walnuts, served with Balsamic Vinaigrette

Baby Spinach Salad with Sliced Mushrooms, Roma Tomato, Goat Cheese & Hard Boiled Egg tossed with Warm Sherry Bacon Dressing

Classic Caesar Salad with Roasted Garlic Caesar Dressing, Parmesan Cheese, & Olive Oil Croutons

Red & Yellow Beefsteak Tomatoes with Fresh Buffalo Mozzarella, Toasted Pine Nuts & Balsamic Glaze over Fresh Frisée

Baby Bibb Lettuce Salad with Belgian Endive, Strawberries, Mandarin Oranges and Candied Walnuts and Raspberry Vinaigrette  
(Additional \$1.00 Per Person)

## Children's Menu

*Each of the following includes a Fruit Cup as their Salad Course*

Mini Cheese Pizza  
Baked Penne Pasta Topped with Marinara Sauce & Parmesan Cheese  
Chicken Fingers  
Pigs in the Blanket

Choose two of the following to accompany their meal:

Fruit Yogurt  
Potato Wedges  
Granola Bar  
Fruit Roll-Up  
Goldfish Crackers

\$18.95

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**Served Dinner Entrées**

**Black Pepper & Herb Seared Tenderloin of Beef**

Served Sliced with Wild Mushroom Demi-Glace, Caramelized Sweet Onion &  
Goat Cheese Potato Puree  
\$46.00

**Char Grilled Angus Filet Mignon**

Topped with Lobster Hollandaise Sauce Served with Roasted Garlic Potato Puree  
\$48.00

**Slow Roasted Rosemary & Black Pepper Prime Rib of Beef**

Served with Creamy Horseradish Sauce, Natural Pan Juices &  
Herb & Garlic Roasted Fingerling Potatoes  
\$45.00

**New Zealand Rack of Lamb with Herb Brioche Crust,**

Rosemary Scented Demi-Glace & Truffled Wild Mushroom Potato Puree  
\$46.00

**Macadamia Nut Crusted Breast of Chicken**

with Creamy Herb Champagne Sauce served over Harvest Rice Blend  
\$41.00

**Mediterranean Breast of Chicken**

Topped with Roma Tomato, Red Onion, Artichoke &  
Kalamata Olive Relish served over Herbed Couscous  
\$40.00

**Oven Roasted Atlantic Salmon**

Topped with Blue Crab Crust, Lemon Dill Butter and Caviar Rice Blend  
\$42.00

**Alaskan Halibut**

Topped with Smoked Tomato & Red Onion Relish served with  
Creamy Lemon Orzo  
\$43.00

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## Served Wedding Duets

### **Filet of Beef & Alaskan Halibut**

Char-Broiled Filet of Beef finished with Rich Red Wine Demi-Glace paired with Alaskan Halibut topped with Tropical Fruit Salsa served with Duchess Potatoes  
\$55.00

### **Macadamia Chicken & Atlantic Salmon**

Macadamia Nut Crusted Breast of Chicken served with Creamy Champagne Sauce & Blackened Atlantic Salmon topped with Smoked Tomato Chutney served with Jasmine Rice Blend  
\$50.00

### **Beef Tenderloin & Mediterranean Chicken**

Oven Roasted Tenderloin of Beef served sliced with a Black Pepper Zinfandel Demi-Glace paired with Roasted Breast of Chicken topped with Sun-Dried Tomatoes, Red Onion & Kalamata Olives served with Garlic & Herb Roasted fingerling Potatoes  
\$52.00

### **Surf & Turf**

5 oz. Cold Water Lobster Tail served à la Thermidor with Herb Seared Filet Mignon finished with Truffled Wild Mushroom Demi-Glace Over Olive Oil Potato Puree  
Market Price

### **Roasted Chicken & Gulf Shrimp**

Oven Roasted Breast of Chicken "Florentine" over Sautéed Spinach with Sauté Shrimp Scampi with White Wine Herbs & Garlic served with Sweet Potato Puree  
\$52.00

### ***Dinner Entrées include:***

***Choice of Soup or Salad with the Meal***

***Chef's Selection of Fresh Seasonal Vegetables***

***Freshly Baked Dinner Rolls & Flavored Butter***

***Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Tazo Tea***

***Dessert Buffet during Dancing (Maximum of 2 Hour Serving Period – Coffee may be included at a charge of \$3.00 per person)***

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## Reception Stations

### *Reception Displays*

#### **Fresh Vegetable Display**

Garden Fresh Vegetable Crudités to include Carrot Batons, Celery, Zucchini, Yellow Squash, Bell Peppers, Broccoli Florets, Cauliflower, Mushrooms and Cherry Tomatoes and Ranch Dip

\$4.00 per person

#### **Fresh Fruit Display**

Sliced Seasonal Tropical and Fresh Fruit Display

\$4.25 per person

#### **Cheese Display**

Imported and Domestic Whole and Cut Cheese Display  
Fresh Fruit Garnish with Assorted Crackers and Flat Breads

\$5.50 per person

#### **Market Fresh Sushi Selection**

California Rolls

Include Tuna, Crabmeat, Salmon, Shrimp, Fish Roe, Eel and Maki Rolls

Accompanied by Wasabi, Pickled Ginger and Soy Sauce

Market Price per person

#### **Antipasto Display**

Shaved Italian Meats with Fresh Imported Cheeses,  
Vine Ripe Roma Tomatoes, Marinated Artichokes and Olives

\$9.95 per person

#### **Farmer's Market**

Display of Whole and Cut Cheeses from around the World, Tropical and Temperate Fruits,

Garden Fresh Vegetable Crudités with Dip

Assorted Mustards, Crackers and Breads

\$9.00 per person

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## Reception Stations - continued

### *Action Stations*

(Minimum 50 guests – Guarantee must equal the entire number of Guest in Attendance and require an attendant at \$75.00 per station per 50 guests)

#### **Pasta Station**

Bowtie Pasta and Cheese Tortellini with Marinara and Alfredo Sauces served with Grated Parmesan Cheese. Garnishes of Rock Shrimp and Grilled Chicken Breast and Sautéed Julienne Vegetables with Toasted Garlic Bread  
\$15.95 per person

#### **Asian Station**

Select Two:

Chicken Breast, Beef Tenderloin or Jumbo Shrimp  
Stir-Fried with Assorted Vegetables to include Snow Peas, Broccoli Florets, Carrots, Red Pepper, Bean Sprouts, Mushrooms and Green Onion served with Jasmine Rice  
\$17.95 per person

#### **Caesar Salad Station**

Crisp Romaine Leaves, Herb Croutons, Vine-Ripe Tomatoes and Grilled Chicken Breast.  
Served with Creamy Caesar Dressing, Parmesan Cheese, Fresh Black Pepper and European Style Hearth Breads. Tossed with Grilled Salmon or Blackened Chicken Breast  
\$12.95 per person  
(Attendant Not Required)

#### **Risotto Station**

Creamy Italian Arborio Rice blended with choice of Rock Shrimp, Grilled Chicken, Sautéed Wild Mushrooms with Truffle Oil, Sweet Red Pepper Puree, and Garlic Pesto  
Shaved Parmesan Cheese  
\$16.95 per person

*(Each station requires 1 attendant per 50 Guests at \$75.00 per Attendant)*

*Reception Station service time 1 hour*

*\$4.95 per person for each additional 30 minute period*

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## Reception Stations - continued

### *Dessert Station*

Seasonal Cut Fruit and Berries

Chef's Selection of Cakes and Tortes

Assorted Miniature French Pastries

Freshly Brewed Starbuck's Coffee, Decaffeinated Coffee and Selection of Tazo Teas  
Served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks and Orange Zest

\$15.95 per person

### *Chocolate Fountain*

Warm Belgian Semi-Sweet Chocolate Fountain

Served with Marble Pound Cake

Fresh Fruit and Strawberries

Pretzels

Rice Crispy Treats

Graham Crackers

Marshmallows

Starbucks Coffee, Decaffeinated Coffee and Selection of Teas served with  
Whipped Cream, Chocolate Shavings, Cinnamon

\$16.95 per person

**Reception Station service time is 1 hour unless otherwise noted.**

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## Carving Stations

### Whole Smoked Black Oak Ham

Served Sliced with Bourbon Molasses Glaze

\$225.00 (serves 50 people)

### Whole Roasted Turkey

Slow Roasted Turkey Served Slice with Cranberry-Orange Relish

\$175.00 (serves 30 people)

### Roasted Tenderloin of Beef

Black Pepper & Herb Roasted Tenderloin with

Thyme Demi-Glacé & Silver Dollar Rolls

\$225.00 (serves 25 people)

### Herb Encrusted Strip Loin

Served Sliced English Style with Silver Dollar Rolls & Natural au Jus

\$275.00 (serves 35 people)

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\$35 per each additional 30 minute period)*

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