



**Innovations** Culinary Company is an industry leader in food presentation, quality and service. Innovations offers a wide scale eclectic menu for any event. Delicious delicacies and impressive

presentations will make your next event most memorable. Whether it's a dinner or cocktail party, a picnic event, corporate meeting or gala, the Innovations Culinary team will surpass your expectations.

Sample menus and packages include, but are not limited to, the following suggestions

### All Day Meeting Package

(one price for food and beverage)  
\$34.75

#### ALL DAY BEVERAGES

Coffee, Hot Tea, Water and Soft Drinks

#### EXECUTIVE CONTINENTAL

Sunrise Muffins, Lemon Poppy Seed Muffins, Assorted Bagels, Danishes, Wholes Fruits, Assorted Granola Bars, Cream Cheese, Apple Jam, Whipped Butter, Regular Coffee, Decaffeinated Coffee, Hot Tea and Assorted Juices

#### LUNCH OPTIONS

Choice from 1 of the following buffets:

##### Deli Buffet

Turkey Breast, Roast Beef, Cured Ham, Salami, and Capicola, Provolone, Swiss, Cheddar, and Pepper-Jack Cheese, Selection of Breads and Kaiser Rolls, Potato Chips and Pretzels, Leaf Lettuce, Tomato Slices, Red Onion Rings, Pickle Spears, Banana Pepper Rings, and Brownies

##### Salad Bar Buffet

House Greens Medley, Caesar Salad, Grilled Sliced Chicken Breast, Salmon, Beef, Roma Tomato Slices, Green Onions, Roasted Vegetable Medley, Fresh-sliced Mushrooms, Garlic Croutons, Parmesan & Swiss Cheese, Ranch, Italian, Raspberry, and French Dressings and a Selection of Breads & Rolls with Butter, Assorted Cookies

##### Wrap It Up Buffet

Buffalo Chicken Wraps with Lettuce, Tomato, & Cheddar; Country Turkey Wraps with Lettuce, Tomato, Mozzarella, & Bacon; Grilled Portabella Mushroom Wraps with Red Pepper, Lettuce, & Sautéed Onion, Pickle Spears, Potato Chips, Pretzels, Choice of 2: Potato Salad, Macaroni Salad, Coleslaw, Fruit Salad, Marinated Vegetable Salad and Brownies

##### SNACK OPTIONS

Choose from 1 of the following snack options:  
Fresh Sliced Fruit of the Season  
Assorted Cookies, Brownies and Biscotti  
Make your Own Trail Mix Station



**Build your own Lunch Buffet - \$16.99**  
(1 entrée) \$19.99 (2 entrée)  
\$22.99 (3 entrées)

**Salad Offerings** – choose one  
Midwest Field Greens with Shaved Asiago and Cherry Tomato served with Champagne Vinaigrette  
Caesar Salad with Baby Romaine and Radicchio with Homemade Garlic Croutons and Freshly Grated Parmesan Cheese

#### Entrée Sampling –

Diablo Chicken with Dijon Cream Sauce  
Braised Pot Roast of Beef  
Oven-Baked Tilapia with White Wine Sauce  
Mushroom Ravioli with Chive Butter

#### Accompaniments – choose two

Almond Rice Pilaf  
Buttered String Beans  
Lemon-Chive Orzo  
Loaded Mashed Potatoes  
Seasonal Grilled Vegetables

All buffets include coffee, tea, fresh spring water and assorted rolls with yogurt whipped butter



#### DINNER Sampling

**Deluxe Italian Buffet - \$30.99**

Arugala Salad, Pancetta, Egg and Balsamic Vinaigrette, Fire Roasted Peppers with Fresh Mozzarella and Marinated Olives, Penne with Tomatoes, Basil and Garlic, Flash Fried Calamari, Chicken Francese with Lemon and Caper, Tuscan Style Potatoes, Breads and Focaccia, and Classic Tiramisu

**3 Course Dinner - \$37.00 or**  
**4 Course Dinner \$42.00**

#### Choose from soup or salad

Thai Curry Soup, Creamy Mushroom or Roasted Tomato  
Duck Confit Salad, Steakhouse Wedge or Baby Greens tossed in Balsamic Vinaigrette

#### Dinner Entrée

Coriander Dusted Chicken and Potato-Goat Cheese Gratin  
Grilled Pork Tenderloin over Spaetzle  
Miso Glazed Salmon Filet with Thai Basil Sauce

#### Choose a duet for only \$10.00 more –

Filet Mignon and Grilled Miso Shrimp  
Apple Stuffed Pork Tenderloin and Seared Diver Scallops

#### Desserts

Chocolate Lava Cake  
Italian Almond Cake  
Strawberry Shortcake



Save 10% on Package pricing – Minimum group size 25 for Corporate Meeting Package and 50 for Evening Hors d'oeuvres Package

Prices quoted are per person and do not include 19% service charge or 6.5% sales tax.

**Please request full menu options from your sales representative**



### Evening Hors d'oeuvres Package

\$34.00

Breads and Spreads  
Domestic Cheese Display  
Choice of 5 hors d'oeuvres  
Choice of 1 Station  
Complementary Bar Setup Fee

#### Sample menu

##### Breads and Spreads

Rustic Bread and Pita Chips served with Hummus, Black Bean Hummus, Roasted Garlic Olive Oil and Tapenade

##### Domestic Cheese Display

Wedges and Cut of Domestic Cheeses, including Cheddar, Swiss, Pepper-jack, and Colby. Garnished with Grapes and served with assorted Crackers

##### Hors d'oeuvres Sampling

Blackened Cajun Chicken Gumbo served on an Asian Spoon

##### Sundried Tomatoes and Herb Mozzarella on Garlic

Toast Points

##### Grilled Shrimp with Red Pepper Aioli

served on Mini Square Plates with Mini Forks

##### Vegetable Spring Rolls

Mushroom Caps filled with Boursin Cheese

##### Mac and Cheese Makeover Station

Sharp Cheddar Macaroni and Creamy Parmesan Macaroni topped with your favorite ingredients and served in a Martini Glass  
Assorted toppings include: Shredded Buffalo Chicken – Seasoned Steak Sirloin Slices – Sautéed Shrimp – Bacon – Diced Tomatoes – Blue Cheese Crumbles – Spinach – Caramelized Onion – Roasted Pepper Trio – Jalapenos – Red Beans

