



1.866.711.SHOE | [www.horseshoe-events.com](http://www.horseshoe-events.com)

# events

that know no bounds

## NIGHTTIME MENU



*Push*



*Vintage51*



*The Venue*



### BEVERAGES

We suggest one bar per 75 to 100 guests  
LABOR CHARGES - \$75.00 Bartender Fee will apply for each Bartender for the first 4 hours  
Additional fees may apply for extending

### Horseshoe Beverage Selections

#### Selections

Vodka  
Gin  
Scotch  
Bourbon  
Whiskey  
Rum  
Tequila  
Brandy/Cognac Hennessey  
Wine

#### Call Brands

Absolut  
Tanqueray  
Johnnie Walker Red  
Jim Beam  
Seagram's 7  
Bacardi Silver, Captain Morgan  
Jose Cuervo Gold  
Hennessey  
Redwood Creek

#### Premium Brands

Grey Goose  
Bombay Sapphire  
Johnnie Walker Black  
Maker's Mark  
Crown Royal, Jack Daniel's  
Bacardi Silver, Captain Morgan  
Patron  
Hennessey VO  
Redwood Creek

### Beer

**Domestic Beer** - Miller Lite, Miller Genuine Draft  
**Premium Beer** - Heineken, Heineken Light, Corona



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#### Hosted Bar

Premium Brands	\$7.00 each
Call Brands	\$6.00 each
House Wines	\$6.00 each
Premium & Imported Beers	\$5.00 each
Domestic Beer	\$4.00 each
Fruit Juices	\$3.00 each
Assorted Soft Drinks	\$2.00 each
Mineral Water	\$3.00 each

#### Cash Bar

Premium Brands	\$8.00 each
Call Brands	\$7.00 each
House Wines	\$6.00 each
Premium & Imported Beers	\$7.00 each
Domestic Beers	\$5.00 each
Fruit Juices	\$4.00 each
Assorted Soft Drinks	\$3.00 each
Mineral Water	\$4.00 each

Cash Bar Prices are inclusive of Sales Tax and Gratuity and are subject to \$500.00 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for the additional amount.

#### Package Bar

	Call Brands	Premium Brands	Beer, Wine, Soda
Two Hour	\$20.00	\$22.00	\$18.00
Three Hour	\$26.00	\$29.00	\$23.00
Four Hour	\$32.00	\$36.00	\$28.00

Charges will be based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending.



### SPECIALTY BARS

We suggest one bar per 75 to 100 guests  
LABOR CHARGES - \$75.00 Bartender Fee will apply for each Bartender

**Martini Bar** | Select Three | Add to your call or premium package **\$8.00 per person**  
Classic Vodka or Gin Martinis, Cosmopolitans, Apple Orchard, Lemon Drop, Chocolate or Blue Wave

**Rum Bar** | Add to your call or premium package **\$7.00 per person**  
Five types of Rum served with Assorted Tropical Juices and Fresh Fruit Garnish

**Margarita Bar** | Add to your call or premium package **\$6.00 per person**  
Three types of Tequila for Classic Margaritas, frozen or on the rocks

**Passed Specialty Drink**  
Choose a specialty drink to pass during your event **\$5.00 per person | per hour**  
Add to your call or premium package **\$7.00 per person | per hour**  
Add to your beer and wine package

**Brunch Bar Package** **\$13.00 per person | one hour**  
Champagne, Mimosas, White Wine & Bloody Mary's **\$20.00 per person | two hours**  
**\$6.50 per person | each additional hour**

**Cordial Carts** | One Hour Service **\$13.00 per person**  
Grand Marnier, Kahlua, Sambuca, Bailey's Irish Cream, and Hennessy



### RECEPTION PACKAGES

Based on Two Hour Service

#### Lucky 21

\$21.00 per person

Fancy Mixed Nuts  
Gourmet Cheese Display with Assorted Breads and Water Crackers  
Bruschetta Display  
*Crisp Italian Bruschetta served with Fresh Mozzarella, Forest Mushroom Ragout, Vegetable Relish, Fresh Basil Pesto, Olive Tapenade and Tomato Basil Relish*  
Smoked Salmon with Cream Cheese on Toast Points  
Spinach & Cheese Stuffed Mushrooms  
Hibachi Chicken Skewers with Teriyaki Glaze  
Miniature Beef Wellingtons

#### Dealer's Choice

\$26.00 per person

Fancy Mixed Nuts  
Italian Antipasto Display  
Italian Cured Meats & Cheeses, Specialty Salads, Grilled Vegetables and Tomato Bruschetta  
Pizza Station  
*Margherita, Classic Sausage & Mozzarella, and Barbeque Chicken, Red Onion and Smoked Gouda*  
Waldorf Chicken Salad on Brioche  
Grilled Tenderloin, Gorgonzola & Caramelized Onions on Toast Points  
Italian Sausage & Peppers Skewers  
Crab Cakes with Remoulade Sauce



### RECEPTIONS

Pricing based on order of 50 pieces per item

#### Cold Hors D'oeuvres

##### Vegetarian

Bruschetta with Shaved Parmigiano Reggiano	\$100
Boursin Cheese Stuffed Snow Pea Pods	\$100
Whipped Herbed Goat Cheese & Sun Dried Tomato on Brioche	\$110
Triple Cream Brie with Caramelized Pear Relish on Crostini	\$110

##### Meat

Waldorf Chicken Salad on Brioche	\$140
Southwestern Chicken Salad on Blue Corn Tortilla	\$140
Prosciutto Wrapped Melon	\$175
Prosciutto Wrapped Asparagus with Balsamic Glaze	\$175
Grilled Tenderloin, Gorgonzola & Caramelized Onions on Toast Points	\$200

##### Seafood

Lobster Salad on Brioche	\$225
Jumbo Shrimp Cocktail	\$225
Ginger Seared Tuna on a Won Ton Crisp with Wasabi Cream	\$225
Belgian Endive with Smoked Salmon Mousse	\$200
Smoked Salmon with Cream Cheese on Toast Points	\$200
Alaskan Snow Crab Claws	\$250
Shucked Seasonal Oysters on the Half Shell	\$200
Seared Scallop with Pesto	\$200
California Rolls	\$200
Salmon Sushi Rolls	\$225



### RECEPTIONS

Pricing based on order of 50 pieces per item

#### Hot Hors D'oeuvres

##### Vegetarian

Artichoke Fritters with Hollandaise Sauce	\$125
Spanakopita	\$100
Wild Mushroom Turnovers	\$125
Brie en Croute with Raspberry Compote	\$125
Vegetable Spring Rolls with Sweet & Sour Sauce	\$110
Spinach & Cheese Stuffed Mushrooms	\$100
Assorted Miniature Quiche	\$110
Toasted Cheese Ravioli with Marinara	\$100
Risotto Cakes with Red Pepper Aioli	\$110
Crispy Mac 'n Cheese Bites	\$100

##### Meat

Hibachi Chicken Skewers with Teriyaki Glaze	\$175
Chicken Satay with Spicy Peanut Sauce	\$175
Southwest Egg Rolls with with Chicken & Avocado Cream	\$150
Miniature Beef Wellington	\$200
Hibachi Beef Skewers with Teriyaki Glaze	\$200
Thai Spicy Beef Wonton Cup	\$175
Beef Empanadas with Cilantro Lime Cream	\$150
Miniature Meatballs Marinara	\$150
Italian Sausage & Peppers Skewers	\$150
Domestic Lamb Chops	\$250

##### Seafood

Bacon Wrapped Scallop with Lemon Aioli	\$225
Grilled Garlic Jumbo Shrimp Skewer	\$225
Crab Cakes with Remoulade Sauce	\$225
Crab Stuffed Mushrooms	\$200
Oysters Rockefeller	\$225
Coconut Fried Shrimp with Red Pepper Aioli	\$200



**RECEPTIONS**

**Cold Displays**

Serves approximately 50 guests

Seasonal Vegetable Crudité with Ranch Dipping Sauce	\$150
Imported, Domestic and Artisan Cheese Display, Accompanied by Water Crackers and Assorted Breads	\$200
Seasonal Sliced Fresh Fruit Display with Raspberry Yogurt Sauce	\$200
Italian Antipasto Display Italian Cured Meats & Cheeses, Specialty Salads, Grilled Vegetables & Toasted Bruschetta	\$300
Grilled Vegetable Display Seasonal Assortment of Marinated Grilled Vegetables with Basil Pesto & Roasted Garlic Dip	\$200
Bruschetta Display Crisp Italian Bruschetta served with Fresh Mozzarella, Forest Mushroom Ragoût, Vegetable Relish, Fresh Basil Pesto, Olive Tapenade and Tomato Basil Relish	\$225
<b>Chips, Dips &amp; Dry Snacks   serves 25</b>	
Fancy Mixed Nuts	\$45
Potato Chips, Pretzels, Tortilla Chips or Corn Chips	\$55
Guacamole, Blue Cheese Dip, Onion Dip, Salsa Fresca, Hummus or Hot Chili Con Queso Dip	\$100



### SPECIALTY STATIONS

Prepared by Uniformed Chefs at \$100.00 per Chef

#### Pizza Station | Select Three

\$8.00 per person

Traditional Margherita

Grilled Portabella Mushrooms, Caramelized Vidalia Onions and Fresh Mozzarella

Traditional Sausage and Fresh Mozzarella

Barbeque Chicken, Red Onion and Smoked Gouda

Prosciutto, Caramelized Pear, Toasted Walnuts and Gorgonzola

Vine Ripe Tomato, Picholine & Kalamata Olive, Roasted Garlic, Parmesan and Fresh Mozzarella

#### Pasta Station | Select Two

\$8.00 per person

Cheese Tortellini with Seared Crimini Mushrooms, Toasted Walnuts and Gorgonzola Cream

Penne Pasta with Spinach, Italian Sausage and Marinara Sauce

Bow Tie Pasta with Sun-Dried Tomatoes, English Peas, Crispy Pancetta and Garlic Cream Sauce

#### Risotto Station | Select Two

\$9.00 per person

Forest Mushroom, Caramelized Onion & Smoked Bacon with Balsamic Syrup

Maine Lobster, Sweet Corn and Chervil with Classic Remoulade

Confit of Duck & Pearl, Onions with Merlot Reduction

#### Mashed Potato Martini Station | Select Two

\$7.00 per person

Buttermilk Mashed Potatoes with Crisp Bacon, Cheddar, Sour Cream and Chives

Lobster Mashed Yukon Gold Potatoes with Grilled Corn Relish

Sweet Potatoes with Brown Sugar, Candied Pecans, Honey Butter and Mini Marshmallows

#### Quesadilla Station | Select Two

\$10.00 per person

*Served with Pico de Gallo, Guacamole, Sour Cream, Green Chile & Pickled Jalapeno Slices*

Wild Mushroom and Havarti

Grilled Southwestern Chicken and Pepper Jack

Chipotle Shrimp and Chihuahua

Smoked Duck, Papaya and Gruyere

Carne Asada with Poblano Peppers and Aged Sharp Cheddar

#### Peking Duck Station | Select Two

\$12.00 per person

*Prepared Traditionally by our Asian Executive Sous Chef*

Moo Shu Wraps, Lotus Buns, Hoisin Sauce and Julienne Scallions



**CARVING STATIONS**

Chef fee of \$100 applies | Serves 20-25 guests each

<b>Crusted Pork Loin with Madeira Sauce</b>	<b>\$175.00</b>
<b>Roasted Turkey Breast with Cranberry Salsa</b>	<b>\$125.00</b>
<b>Honey Glazed Bone-in Ham with Pineapple Chutney and Whole Grain Mustard</b>	<b>\$175.00</b>
<b>Whole Roasted Tenderloin of Beef with Mushroom Bordelaise Sauce</b>	<b>\$300.00</b>
<b>Roast Prime Rib of Beef Au Jus with Horseradish Cream</b>	<b>\$225.00</b>



**DESSERT STATIONS**

Chef fee of \$100 may apply | Dessert Stations include Regular and Decaffeinated Coffee

**Bananas Foster** **\$8.00 per person**  
Sautéed Bananas, Brown Sugar, Butter and Rum served over Vanilla Bean Ice Cream

**Chocolate Fountain** **\$10.00 per person**  
Semi-Sweet Chocolate from a Chocolate Fountain served with Whole Strawberries, Bananas, Pound Cake, Pretzel Rods and Mini Rice Krispy Treats Pineapple Chunks, Marshmallows, Graham Crackers, Cream Puffs

**Fancy Sweet Table | Based on three pieces per person** **\$10.00 per person**  
Assortment of French Pastries, Chocolate Dipped Strawberries, Fresh Fruit Tarts, Chocolate Truffles, Lemon Tarts, Miniature Eclairs, Apple Puff Pastry and Petit Fours

**Cookies n' Cream Station** **\$7.00 per person**  
Vanilla and Chocolate Ice Cream  
Assortment of Baked Cookies  
Served with Caramel Sauce, Strawberry Sauce and Hot Fudge  
Chopped Nuts, M&Ms, Toffee Chunks, Oreo Cookie Crumbs, Whipped Cream and Chocolate Shavings

**International Coffee Station** **\$4.00 per person**  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections, served with Chocolate Shavings, Hot Tea Selections Whipped Cream, Cinnamon Sticks, Cane Sugar Sticks, Lemon, Honey and French Vanilla and Amaretto Flavors



### PLATED DINNER

Price Based Per Person | Based on minimum of 25 Guests | Includes Freshly Baked Breads and Rolls, Horseshoe's Legendary Blend of Coffee, Decaffeinated Coffee, and Premium Tea Selection

#### Appetizer

Additional Charge Per Person | Please Select One

New England Crab Cakes with Sweet Corn, Bacon Ragoût with Sherry Vinegar	\$9.00
Lobster Gnocchi with Pea Greens, Tasso Ham, Lemon Butter	\$9.00
Seared Scallop with Wild Mushroom Risotto, Chive Corn Butter	\$8.00
Classic Shrimp Cocktail with Lump Crab Timbale, Louis Dressing	\$12.00
Braised Pork Belly	\$7.00

#### Soup

Additional Charge Per Person | Please Select One

New England Clam Chowder	\$5.00
Tomato Bisque with Garlic Croutons	\$5.00
Chilled Yellow Tomato Gazpacho with Crème Fraîche	\$5.00
Cream of Wild Mushroom	\$5.00
Lobster Bisque with Aged Sherry	\$6.00

#### Salad

Included in Entrée Package Price | Please Select One

- California Field Greens, Yellow & Red Teardrop Tomatoes, Crumbled Bleu Cheese, and Candied Walnuts with Balsamic Vinaigrette
- Baby Mesclun Greens with Goat Cheese, Craisins and Raspberry Dressing
- Classic Caesar Salad with Toasted Croutons and Parmesan
- Baby Spinach with Red Onions Slivers, Sliced Strawberries, Walnuts and Raspberry Vinaigrette
- BLT Salad, Iceberg Wedge Filled with Crispy Bacon, Chopped Tomatoes, Toasted Croutons and Ranch Dressing
- Caprese Salad

#### Intermezzo

\$4.00 Additional charge per person | Please select one

- Pink Grapefruit Sorbet
- Blood Orange Sorbet
- Key Lime Sorbet
- Rose Bud Champagne Sorbet
- Individual Ice Carvings for Sorbet (available from \$35)



### PLATED DINNER ENTRÉES

Price Based Per Person | Includes Salad, Starch, Vegetable, Freshly Baked Breads and Rolls, Dessert and Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea Selections

#### Poultry

Roasted Chicken with Port Sage Stuffing and Bourbon Sauce	\$32.00
Grilled Breast of Chicken with Gorgonzola Cream Sauce	\$32.00
Chicken Lemone, Boneless Breast of Chicken Sautéed in White Wine and Lemon Butter	\$32.00
Chicken Marsala, Boneless Breast of Chicken in Marsala Wine Sauce with Mushrooms	\$32.00
Grilled Boneless Breast of Chicken with Merlot Reduction and Tomato Relish	\$32.00

#### From the Grill

Broiled Filet Mignon with Cognac Sauce	\$42.00
Grilled New York Strip with Peppercorn Sauce	\$46.00
Grilled Veal Chop with Roasted Shallot Sauce	\$50.00
Grilled Boneless Pork Chop with Black Cherry Port Sauce	\$40.00
Rosemary Scented Lamb Chops with Mint	Market

#### Fish

Grilled Atlantic Salmon Fillet with Champagne Dill Cream Sauce	\$38.00
Alaskan Halibut with Citrus Beurre Blanc	
Grilled Swordfish Steak with Pineapple Relish and Rosemary Aioli	\$38.00
Red Snapper Fillet with Blood Orange Butter Sauce	\$38.00
Ahi Tuna Steak with Cucumber Relish, Soy and Wasabi Cream	\$40.00

#### Mixed Grill

Filet Mignon with Cabernet Reduction and Garlic Grilled Prawns with Lemon Butter	\$48.00
Filet Mignon with Cabernet Reduction and Honey Mustard Glazed Salmon Fillet	\$47.00
Filet Mignon with Peppercorn Sauce and Grilled Chicken Breast with Gorgonzola Cream Sauce	\$45.00
Boneless Breast of Chicken with Wild Mushroom Truffle Sauce and Herb Marinated Grilled Prawns	\$38.00
Filet Mignon and Cold Water Lobster Tail with Maitre D'Hotel Butter	Market



### Starch Selections

Included in Entrée Package Price | Please Select One

- Tomato Basil Risotto
- Wild Mushroom Risotto
- Horseradish Whipped Potatoes
- Garlic Whipped Potatoes
- Sweet Whipped Potatoes
- Aged Cheddar Au Gratin Potato Stack
- Roasted New Potatoes with Garlic Butter

### Vegetable Selections

Included in Entrée Package Price | Please Select One

- Sautéed Green Beans
- Grilled Asparagus Spears with Tri-Colored Peppers
- Baby Root Carrots with Brown Sugar Butter
- Grilled Zucchini, Squash and Carrots
- Creamed Corn

### Dessert Selections

Included in Entrée Package Price | Please Select One

- Horseshoe's Bread Pudding with Whiskey Cream Sauce
- New York Cheesecake with Fresh Berries
- Tiered Chocolate Mousse Cake with Raspberry Sauce
- Homemade Tiramisú with Chocolate Sauce
- Miniature Mousse Trio with White Chocolate, Milk Chocolate and Raspberry Mousses
- Classic Key Lime Pie with Whipped Cream
- Carrot Cake with Cream Cheese Frosting
- Chocolate Bourbon Pecan Pie

### Sweet Table | Additional \$5 per guest

- Assortment of French Pastries, Chocolate Dipped Strawberries,
- Fresh Fruit Tarts, Chocolate Truffles, Lemon Tarts, Miniature Eclairs,
- ApplePuff Pastry, Petit Fours and Assorted Miniature Cupcakes



### **BUFFET DINNER**

Based on a Minimum of 25 guests

Menus include Assorted Freshly Baked Breads, Rolls & Butter, Horseshoe's Blend of Coffee, Decaffeinated Coffee, and Hot Tea

#### **Americana**

**\$42.00 per person**

- Garden Mixed Green Salad with Assorted Dressings
- Spinach Salad with Red Onion Slivers, Sliced Strawberries, Walnuts and Raspberry Vinaigrette
- Freshly Baked Rolls with Butter
- Chicken Marsala in Marsala Wine Sauce
- Grilled Salmon with Champagne Dill Sauce
- Tenderloin of Beef with Peppercorn Bordelaise
- Whipped Potatoes
- Green Beans Amandine
- Chef's Selection of Assorted Cakes and Pies

#### **Southern Comfort**

**\$36.00 per person**

- Garden Mixed Green Salad with Assorted Dressings
- Sweet and Tangy Coleslaw
- Homemade Corn Muffins
- Bourbon Glazed Roasted Chicken
- Fried Catfish with Cajun Cream Sauce
- Roast Prime Rib of Beef with Horseradish Cream
- Baked Mac ' n Cheese
- Whipped Sweet Potatoes
- Spicy Creamed Corn
- Sauteed Southern Greens
- Horseshoe's Bread Pudding with Whiskey Sauce
- Banana Cream Tarts and Chocolate Pecan Tarts

#### **Little Italy**

**\$36.00 per person**

- Minestrone Soup
- Caesar Salad with Toasted Croutons and Parmesan
- Caprese Salad
- Chicken Vesuvio with Quartered Vesuvio Potatoes
- Parmesan Crusted Tilapia with Lemon Butter Sauce
- Sliced Italian Beef au Jus
- Italian Meatballs
- Mostaccioli Marinara
- Garlic Green Beans
- Assorted Breads and Garlic Breadsticks
- Tiramisu, Cannoli and Italian Cookies

Menus Subject to Change. Prices Subject To 20% Service Charge and 7.0% Indiana State Tax



### **BUFFET DINNER**

Based on a Minimum of 25 Guests

Menus include Assorted Breads, Rolls & Butter, Horseshoe's Blend of Coffee, Decaffeinated Coffee and Hot Tea

#### **South of the Border**

**\$32.00 per person**

- Tortilla Soup
- Mixed Greens with Creamy Chipotle Dressing
- Roasted Corn and Black Bean Salad with Lime Cilantro Vinaigrette
- Tri-Colored Tortilla Chips with Fresh Salsa
- Beef Fajitas
- Warm Flour and Corn Tortillas
- Guacamole, Salsa, Shredded Cheddar and Sour Cream
- Chicken Vera Cruz
- Cheese Enchiladas with Tomatillo Salsa
- Refried Beans
- Spanish Rice
- Jalapeno and Plain Corn Muffins
- Flan Caramel, Kahlua Cake, and Margarita Lime Tarts

#### **The Luau**

**\$38.00 per person**

- Tuna Poke Salad with Cucumber Wakame Relish
- Papaya and Jicama Slaw with Habanera Dressing
- Grilled Pork Short Ribs
- Soy Ginger Glazed Chicken with Pineapple Scallion Relish
- Mahi Mahi with Teriyaki Sauce
- Mongolian Beef
- Steamed White Rice
- Stir Fried Vegetables
- Stir Fried Noodles with Bok Choy and Water Chestnuts
- Chocolate Covered Bananas, Pineapples and Apricots
- Coconut Cream Pie, Mango Pudding, Chocolate Ganache Tarts
- Fortune Cookies