

*Piquant has worked with local companies and individuals
in the Indianapolis area for many years.
Our food is prepared with only the finest and freshest ingredients.
We will provide you with outstanding service that will make your special event
a truly memorable one.*

Please find a sampling of menus available for your special event.

~Hors d' oeuvres Menu~

Menu #1

\$22.95 per person

*Spicy Seafood Cocktails
Roasted Beef Tenderloin Crostini with Artichokes and Arugula
Coconut-Lime Shrimp Skewers with Peanut Sauce
Tomato and Tapenade Tartlets
Thai Chicken and Vegetables in Phyllo Cups
Brie and Mushroom Crostini*

Menu #2

\$19.95 per person

*Spanish Olive and Cream Cheese Canapés
Creole Crab "Cupcakes"
Roasted Beef Tenderloin Skewers with Mustard-Scallion Sauce
Tartlets with Boursin Cheese, Tomatoes, Kalamata Olives and Walnuts
Ham and Cheese Tarts
Wontons with Mango and Cucumber Salsa*



Menu #3

\$19.95 per person

*Mini Vegetables Quiches
Spicy Shrimp Cocktail Shooters
Chicken Sate Skewers with Spicy Peanut Sauce
Spanikopita Cups
Roasted Beef Tenderloin Crostini with Caper Aioli
Herbed Cream Cheese Rounds*

Menu #4

\$18.95 per person

*Endive Petals with Roquefort Cream Cheese
Asian Chicken Cucumber Cups
Jumbo Chilled Asparagus with Dijon-Dill Sauce
Marinated Pork Tenderloin with Apple and Onion Chutney on Polenta Squares
Crab with Dill on Cayenne Toasts
Chile-Corn Custard Tartlets*

Assorted Cocktail Sandwiches

*Southwestern Spice Rubbed Pork Tenderloin with Cajun Remoulade
\$2.50 each
Chicken Breast with Fresh Tomato, Buffalo Mozzarella and Homemade Pesto
\$3 each
Roasted Beef Tenderloin with Caramelized Onions and Horseradish Cream
\$4 each*

Non-Alcoholic Beverage Package

Includes Soda, Iced Tea, Regular & Decaffeinated Coffee and Water

\$5.50 per adult (over 12)

\$2.75 per child (4-12)

China Service

\$6 per person

Disposables

Please contact a Piquant representative for pricing

Children's Menu available upon request

A 9% tax will be applied to all food and beverage

A 20% service charge will be applied to food and beverage totals

Additional charges may apply for equipment rental

~Lunch Menus~

Boxed Lunch or Cold Buffet

\$14 per adult (over 12)

\$10 per child (4-12)

Sandwiches

Includes a selection of all sandwiches

*Smoked Ham and Swiss
Roast Beef and Cheddar
Homemade Chicken Salad*

**Served on Fresh Croissants*

Side Salads

~Choose 2~

*Tortellini Salad
Red Skinned Potato Salad
Green Salad with Peppercorn Ranch and Balsamic Vinaigrette*

Dessert

*Homemade Cookies
Fudge Brownies
Carrot Cakes Muffins with Cream Cheese Frosting*

Premium Boxed Lunch or Cold Buffet

\$18 per adult (over 12)

\$14 per child (4-12)

Sandwiches

Includes a selection of all sandwiches

*Southwestern Spice Rubbed Pork Tenderloin with Cajun Remoulade
Chicken Breast with Fresh Tomato, Buffalo Mozzarella and Homemade Pesto
Roasted Beef Tenderloin with Caramelized Onions and Horseradish Cream*

**Served on Fresh Yeast Rolls*

Side Salads

~Choose 2~

*Roasted Vegetable Salad
Greek Orzo Salad
Italian Chopped Salad*

Desserts

Chocolate Mousse Trifle
Individual Cheesecakes with Fresh Berries
Puff Pastry Cannoli Cups

Specialty Salads

\$12 per adult (over 12)
\$8 per child (4-12)

~Choose 2 Salads~

Spicy Santa Fe Chicken Salad with Southwestern Ranch Dressing
Classic Caesar with Grilled Chicken
Mexican Chopped Salad with Marinated Chicken and Honey-Lime Dressing

Assorted Rolls with Butter

Hot Buffet Selections

\$22 per adult (over 12)
\$18 per child (4-12)

Entrees

~Choose 1~

Chicken Marsala
Traditional Italian Lasagna
Roasted Pork Tenderloin Medallions with Caramelized Apples and Onions
Chicken in a White Wine Cream Sauce

Side Dishes

~Choose 2~

Herb Roasted Red Potatoes
Parmesan Smashed Potatoes
Potato Gratin
Haricot Vert Green Beans with Shallots and Bell Peppers
Roasted Vegetables
Orange-Glazed Carrots

Salads

~Choose 1~

Mixed Field Greens with Dried Cherries, Toasted Pecans, Gorgonzola and a Sherry Vinaigrette
Classic Caesar
Italian Chopped Salad

Assorted Rolls with Butter

Dessert

Assorted Desserts and Petit Fours

Non-Alcoholic Beverage Package

Includes Soda, Iced Tea, Regular & Decaffeinated Coffee and Water

\$5.50 per adult (over 12)

\$2.75 per child (4-12)

China Service

\$6 per person

Disposables

Please contact a Piquant representative for pricing

Children's Menu available upon request

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~Buffet Menus~

Menu #1

\$39.95 per person

Passed Hors d' oeuvres

Spicy Shrimp Cocktail Shooters

Spanish Olive and Cream Cheese Canapés

Roasted Beef Tenderloin Skewers with Mustard-Scallion Sauce

Entrees

Filet Mignon Medallions with a Cognac Sauce

Chicken Marsala

Side Dishes

Herb Roasted Red Potatoes

Haricot Vert Green Beans with Bell Peppers and Shallots

Salad

Mixed Field Greens with Dried Cherries, Toasted Pecans, Gorgonzola and a Sherry Vinaigrette

Assorted Rolls with Butter

Dessert

Assorted Desserts and Petit Fours

Fresh Ground Regular and Decaffeinated Coffee

Menu #2

\$39.95 per person

Passed Hors d'oeuvres

Chicken Sate Skewers with Peanut Sauce
Herbed Cream Cheese Cucumber Rounds
Roasted Beef Tenderloin on Crostini with Caper Aioli

Entrees

Filet Mignon Medallions with Shiitake Mushrooms and a Gorgonzola Cream Sauce
Roasted Salmon with Caramelized Fennel and Onions

Side Dishes

Potato-Mushroom Gratin
Roasted Vegetables

Salad

Spinach Salad
Assorted Rolls and Butter

Dessert

Assorted Desserts and Petit Fours
Fresh Ground Regular and Decaffeinated Coffee

Menu #3

\$33.95 per person

Passed Hors d'oeuvres

Prosciutto-Wrapped Asparagus with Fig Chutney
Caramelized Onion and Shrimp Bruschetta
Spanikopita Cups

Entrees

Roasted Pork Tenderloin Medallions with Caramelized Apples and Onions
Chicken Breasts with Sun-Dried Tomato Cream Sauce

Side Dishes

Roasted Potatoes and Shallots
Haricot Vert Green Beans with Hazelnut Butter

Salad

Bibb Lettuce Salad with Candied Walnuts, Oranges and Feta Cheese
Assorted Rolls and Butter

Dessert

Assorted Desserts and Petit Fours
Fresh Ground Regular and Decaffeinated Coffee

Menu #4

\$29.95 per person

Passed Hors d' oeuvres

Brie and Mushroom Crostini

Creole Crab "Cupcakes"

Tartlets with Boursin Cheese, Tomatoes, Kalamata Olives and Toasted Walnuts

Entrees

Tarragon Chicken Fricassee

Baked Rigatoni with Italian Sausage and Mushrooms

Side Dishes

Parmesan Smashed Potatoes

Roasted Vegetables

Salad

Italian Chopped Salad

Assorted Rolls and Butter

Dessert

Assorted Desserts and Petit Fours

Fresh Ground Regular and Decaffeinated Coffee

Menu #5

\$24.95 per person

Passed Hors d' oeuvres

Fresh Mozzarella and Sun-Dried Tomatoes in Phyllo Cups

Honey Sesame Chicken Bites

Endive Petals with Roquefort Cream Cheese and Pears

Entrees

Chicken in a White Wine Cream Sauce

Traditional Italian Lasagna

Side Dishes

Wild Rice Medley

Orange-Glazed Carrots

Salad

Classic Caesar

Assorted Rolls and Butter

Dessert

Assorted Desserts and Petit Fours

Fresh Ground Regular and Decaffeinated Coffee

Non-Alcoholic Beverage Package

Includes Soda, Iced Tea, Regular & Decaffeinated Coffee and Water

\$5.50 per adult (over 12)

\$2.75 per child (4-12)

China Service

\$6 per person

Disposables

Please contact a Piquant representative for pricing

Children's Menu available upon request

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~Dessert Menu~

Dessert Station

\$17.95 per person

Chocolate Mousse Trifles

Cheesecakes with Assorted Toppings

Honey Glazed Apple Tarts

Chocolate Covered Strawberries

Puff Pastry Cannoli Cups

Fresh Fruit Skewers with Sweet Yogurt Sauce

Fresh Ground Regular and Decaffeinated Coffee

A 9% tax will be applied to all food