

Lemleys' Catering
For Simmons Winery

Tasteful Buffet Package

Each package comes with freshly baked bread and butter, china, flatware, water service, cake service or assorted miniature gourmet desserts, and service staff.

You choose: appetizers, salad, entrees and side dishes.

Appetizers

Choose two of your favorites.

Shrimp Cocktail

Chilled shrimp with handmade cocktail sauce.

Crab and Shrimp Dip

Creamy delight with crusty bread.

Shrimp Mousse Canapes

Delicate mousse on fancy crackers.

Copperhead Glazed Meatballs

With our own barbecue sauce.

Sweet and Sour Meatballs

A pleasing blend of sweet and tangy ingredients makes this glaze a hit.

Marinated Olives

Imported varieties served with citrus zest and flame roasted peppers.

Roasted Garlic Hummus

Served with pita bread.

Mushroom Caps

Stuffed with Indiana goat cheese and broiled.

Deluxe Vegetable Tray

Whole length baby carrots, marinated asparagus, grape tomatoes, sugar snap peas and cucumber with ranch dip.

Mozzarella Caprese Skewers

Fresh mozzarella and tomatoes drizzled with basil vinaigrette.

Domestic Cheese and Grapes

Hoosier cheeses with grapes and crackers.

Salads

Choose your favorite.

Field Greens Salad

Organic field greens with tomato, cucumber, slivered purple onion and raspberry vinaigrette.

Traditional Garden Salad

Iceberg lettuce with tomato, cucumber, slivered purple onion and a selection of dressings: ranch, vinaigrette and French.

Entrees

Choose two of your favorites

Chambourcin Beef Tips

Tender beef tips in wine sauce.

Marechel Foch Beef Medallions

In a hearty mushroom and wine demi-glaze.

Apple Cider Ham

Smoked ham in an apple and onion sauce.

Apricot-Glazed Pork Loin

Not too sweet citrus glaze on our fresh pork tenderloin.

Jambalaya

New Orleans treat with white meat chicken, chorizo sausage, shrimp, tomatoes, onion, sweet bell peppers and

Nortonburg Chicken

Chicken breasts and mushrooms in a red wine sauce.

Polynesian Chicken

Baked chicken breasts with teriyaki and pineapple.

Asiago Chicken

Grilled chicken breasts with asiago cheese and lemon.

Barbecue Chicken

Smoked chicken breasts glazed with our own Copperhead barbecue sauce.

Traditional Turkey

Slow-roasted turkey in a homemade gravy.

Marechal Foch Portabellas

Grilled portabella mushroom caps in a hearty wine demi-glace.

Manicotti

Cheese and herb stuffed shells with marinara.

Handmade Sides

Choose three of your favorites

Marinated and Grilled Vegetables Tray

Country Green Beans Confetti Corn

Honey-Ginger Glazed Carrots

Sauteed Seasonal Vegetables

Onion-Sage Dressing Rice

Pilaf Au Gratin Potatoes

Roasted Red Potatoes Whipped

Potatoes with Gravy Baked

Macaroni and Cheese **Pricing**

Monday thru Thursday

One entree: 17.00 each guest

Two entrees: 19.00 each guest

Three entrees: 21.00 each guest

Additional side: 1.25 each guest

Friday thru Sunday

One entree: Two 21.00 each guest

entrees: Three entrees: 23.00 each guest

Additional side: 25.00 each guest

1.25 each guest

Please note that

pricing is based upon service staff being on site for five hours (two hours for set up, two for serving and one for cleaning up). Should service staff be on site for more than five hours, an additional \$20 each staff person billed in full hours will apply).

Pricing includes unlimited non-alcoholic drink service for all guests. Coke, diet coke, sprite, raspberry tea, unsweetened tea, & coffee.

Pricing on this menu is valid from September 16, 2006 through September 30, 2007.