



4340 W. 96th St. #104 Indianapolis, In 46268
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Breakfast Buffet Options:

Please allow 48 hour notice for any of our Fresh Baked Pastries. Minimum 10 guests

Continental Breakfast \$8.75 per person

Farmer's Market Muffins ~ House Made Breakfast Breads (seasonal) ~
Fresh Eclairs ~ Fresh Seasonal Scones with Chantilly Cream & House
Jam
Fresh Fruit Salad • Butters

Hearty Sunshine Breakfast \$11.95 per person

Breakfast Meat & Egg Casserole • Breakfast Veggie & Egg Casserole
Southwest Chicken & Egg Casserole~ Breakfast Burritos with Salsa and
Sour Cream ~ Biscuits and Sausage Gravy with Bacon Slices

Potato Casserole
Fruit Bowl

Assorted Fresh Baked Pastries

Choose to split two Main Dishes for an additional \$2.49 per person.

Custom Breakfast Bars & Stations \$15.75 & up

~Fresh Made Omelette Station with Fresh Bacon, Ham, Sausage, Onions,
Tomatoes, Green Peppers, Asparagus, Mushrooms, Avocado, Cheeses

~Build your Own Parfaits: Greek Yogurt, Fresh Made Berry Compotes,
Fresh Berries, House Granola

~Pancake or Waffle Station: Fresh Made with Fresh Fruit Compotes,
Whipped Butter, Banana Foster Topping, Pecans, Vanilla Bean Whipped
Cream, Maple Syrup

Comes with:

Hash Browns, or Cheddar Cheese Grits

Fresh Fruit Bowl

Assorted Fresh Baked Pastries (or Sub Breakfast Meats for Sweet Stations)

Comes With:

(\$125 Trip/Chef Charges will be included for Specialty Stations)

Breakfast A la Carte Options:

Breakfast Kolache minimum 5 dozen \$195.00

Variety of: Ranchero: ham, cheddar, egg, jalapeno

Sausage: sausage, egg, cheddar

Sweets: Seasonal Custom Flavors

Minimum order of 10 people applies.

Packages include basic plates, utensils, napkins,
cups, ice, condiments, and serving utensils.

Premium selections for plates and utensils are an
additional \$1.50 per person.



Custom Quiche

Ham, Fresh Heirloom Tomato, Swiss ~ Bacon, Sun dried Tomato, Baby Spinach, Feta~. Sausage, Mushroom, Onion, Cheddar~ Mushroom, Artichoke, Spinach, Parmesan

Mini, per 50 count	\$90.00
Standard, serves 6-8	\$18.95
7 inch deep dish, serves 10-12	\$24.95
9 inch deep dish, serves 14-16	\$34.95

Baked Brie in Puff Pastry

Served with Crackers, Apple Slices, and Seasonal Decoration
Small II \$32
Large II \$56

Fresh Fruit Tray

Small II \$45
Medium II \$65
Large II \$85

Seasonal Fresh Baked Bread Pudding

\$2.49 per person

Varieties of: Cinnamon Roll Bread Pudding, Pumpkin Pecan, White Chocolate & Poached Cherry Bread Pudding, Bourbon Chocolate Bread Pudding with Fresh Caramel Sauce

Breakfast Hors D'Oeuvres

\$75 and up for 50 count

Mini Quiche ~ Mini Breakfast Parfait "Shots"~ Mini Pancakes with Strawberry Compote & Maple Drizzle ~ Mini Muffins with Fresh Turkey & Cranberry Stuffing, or Ham & Swiss ~ Mini Cheese Grits with Bacon Avocado Relish ~ Smoked Salmon with Cucumber Dill Crostini

Whole Smoked Salmon Dressed with Seasonal Garnish

\$90.00 (Each Side)

Served with Cucumber Dill Sauce, and Fresh Tomato Chutney

Shrimp & Grits Casserole

\$8.95 per person
(minimum 10 guests)

Our Cheddar & Parmesan Cheese Grits Casserole Topped with Fresh Sautéed Shrimp, Andouille Sausage, Mushrooms, Cajun Seasonings, Asparagus, Sweet Onions

Drinks:

Fresh Orange Juice: \$8.95 per gallon
Fresh Mango Pineapple Juice: \$9.95 per gallon
Coffee: Disposable Caddy \$15.00 (serves 8-10)
Coffee: Full Percolator: \$65.00 (serves 35-40)
Bottled Water: \$1.25 each
Naked Juices: \$6.95 each

All Packages come with disposable plates, forks, serve ware, napkins, condiments, serving utensils. Delivery is available on orders of \$100 or more. Free to deliveries within 1 mile of our location, 1-20 miles \$15.00, custom prices over 20 miles