

4340 W. 96th St. #104 Indianapolis, In 46268  
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## Beef Entree Selections

### **Herb Fillet of Beef with Tomato Madeira Confit**

### **Horseradish Crusted Prime Rib with Au Jus**

### **Stone Ground Mustard with Herb Beef Tenderloin**

with Choice of Henry Baines or Horse Radish  
Sauce

### **Grilled Beef Tips Marinated with Herbs de Provence**

served with Cabernet Roasted Garlic Sauce

### **Prosciutto and Fontina Stuffed Veal Chops**

### **Roasted and Carved Beef Tenderloin with Wild Mushroom and Merlot Sauce**

### **Sautéed Mushrooms and Caramelized Onions in Beef Gravy**

with Penne Pasta

### **Sesame Soy Glazed Beef Tenderloin Tips with Grilled Veggies**

### **Grilled Top Sirloin with Madeira Green Peppercorn Sauce**

### **Bistecca Fiorentina** Fine Chianti, Rosemary and Garlic Top Tenderloin Char grilled to perfection, served with Chianti Jus

### **New York Strip**

Fire Grilled USDA Choice New York Strip  
carved to order with Fresh Thyme &  
Butter Sautéed Mushrooms

### **Mesquite Flank Steak with Chimichurri**

### **Smoked Leg of Lamb**

Carved Herb Crusted Leg of Lamb with a Pinot  
Noir Mustard Reduction

### **Sweet & Savory Slow Smoked BBQ Beef Brisket**

Slow Smoked & Heavenly

### **Slow Braised Boneless Short Ribs**

### **Lasagna Bolognese**

Homemade heavenly Lasagna with Beef  
and Sausage Sauce

### **Hickory Smoked Tri Tip with Fresh Salsa & Guacamole**

### **Slow Roasted Veal Shanks with Osso Bucco style Shallot Reduction**

### **Spaghetti with Mushroom Marinara, Homemade Meatballs, and Fresh Parmesan**

### **Grandma Rose's Meatloaf**





## Chicken Entree Selections

### **Braised Chicken Provençal**

With Artichokes, Olives, and Roasted Tomatoes  
in a Garlic Madeira Wine Sauce

### **Chicken Coq au Vin**

with Bacon, Mushrooms, Carrots, Thyme, and  
Red Wine Gravy

### **Caprese Grilled Chicken**

Topped with Fresh Tomatoes, Basil, and  
Mozzarella, Basil, and Balsamic

### **Blood Orange Marmalade Glazed Oven Roasted Chicken**

with Picante Rub

### **Sun Dried Tomato Basil Chicken**

Served over White Rice

### **Smoked Bone-In Chicken Breasts**

with Andouille and Gouda Cornbread Stuffing

### **Sweet & Savory Fried Chicken & Waffles**

with Maple Drizzle & Sriracha

### **Chicken Chardonnay**

with Lemon Caper Pan Juice

### **Roasted Whiskey Smoked Whole Chicken**

with Bourbon Onion Marmalade

### **Mesquite Grilled Chicken**

Served with Roasted Tomatillo & Roasted Red  
Pepper Salsas

### **Smoked BBQ Glazed Chicken**

### **Roasted Tomato Feta Chicken**

with Sun Dried Tomatoes, Roasted Garlic, Fresh  
Basil, and Oregano and Fettuccine Pasta

### **Italian Grilled Chicken and Smoked Sausage Mixed and Grilled**

With Roasted Peppers, Roasted Red Potatoes,  
and Onions

### **Thai Chicken with Sweet Chili Sauce**

Topped with Pineapple and Scallions

### **Penne Pasta with Grilled Chicken and Roasted Vegetables**

in a White Wine Cream Sauce

### **Sweet and Savory Stuffed Chicken**

with Prosciutto, Spinach, Cream Cheese, Pine  
Nuts, and Shallots served in a White Wine Cream  
Sauce

### **Grilled Chicken with Penne Pasta**

Portabellas, Tomatoes, Feta, and Garlic Wine  
Sauce

### **Almond Crusted Chicken**

with Curry Herb Cream Sauce

### **Sweet & Savory Country Fried Chicken**

### **Chicken Parmesan**

stuffed with Pancetta and Mozzarella with Tomato  
Ragout



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## Fish Entree Selections

\* \* \* Seasonal Fish available upon request

### **Grilled Red Snapper with Citrus Glaze**

Black Bean & Pineapple Salsa

### **Parmesan Crusted Tilapia**

with Sun Dried Tomato Fettuccine

### **Soy Ginger Glazed Grilled Salmon**

With Pineapple Salsa

### **Sun dried Tomato, Parmesan & Pine Nut Crusted Salmon**

With Lemon Butter Reduction

### **Grilled Shrimp 'n Grits Casserole**

### **Spicy Seafood Paella**

### **Shrimp, Andouille, and Crusted Tilapia Jambalaya**

### **Louisiana Crab Cakes**

with Remoulade Sauce

### **Butter Poached Lobster Tails**

### **Grilled Shrimp Skewers**

with Cajun Butter Glaze

### **Ginger Crusted Sea Bass**

with Wilted Greens

### **Almond Crusted Sea Bass**

with Lemon Buerre Blanc

### **Tower of Seared Ahi Tuna**

Veggies, Sticky Rice, Cilantro Oil, Roasted Tomatoes and Shrimp Topper

### **Cajun Shrimp Capellini Pasta**

with Roasted Tomatoes

### **Sweet & Savory Slow Smoked Salmon**

with Tomato Chutney, Capers & Cucumber Radish Slaw

### **Riesling Poached Salmon**

with Cucumber Dill Sauce and Dressed with Cucumber and Lemon Scales





## Pork Entree Selections

**Spiral Sliced Honey Bourbon Pecan  
Glazed Ham**

**Marinated and Stuffed Pork Chops**

with Andouille, Artichokes, Mushrooms, and Brie

**Smoked Baby Back Ribs**

with Tangy Bourbon BBQ Sauce

**Chipotle Lime Rubbed Pork  
Tenderloin**

with Caramelized Apples and Peaches

**Slow Smoked BBQ Pork**

served with our Signature 'Q Sauce & Summer  
Slaw

**Pecan Crusted Pork Tenderloin**

with Carolina Mustard Sauce

**Lemon Rosemary Pork Loin**

with Confetti of Garlic, Parsley & Lemon Zest  
presented with Balsamic Glazed  
Chippolini Onions

## Vegetarian Entree Selections

**Penne Pasta Provencale:**

Artichokes, Sun Dried Tomatoes, Plum  
Tomatoes, Baby Spinach, Asparagus, White  
Wine, and Basil Sauce

**Eggplant Parmesan**

**Vegetable Lasagna**

**Ricotta-Stuffed Eggplant with  
Mushroom Marinara**

**Portobello Pizza**

Seasonal Vegetables & Fresh Mozzarella with  
Basil Reduction, Parmesan Cream and Fresh  
Mozzarella

**Asparagus and Brie Savory Bread  
Pudding**

**Eggplant, Zucchini, Red Pepper,  
and Parmesan Torte**

**Manicotti of Crepes and Herbed  
Fresh Ricotta, Basil & Market  
Tomato Sauce**

**Tomato, Caramelized Onion and  
Goat Cheese Tarts with Parmigiano  
Pepper Crust**

\*\*\* some menu items are seasonal & subject  
to change. Our event coordinators will help  
guide you through putting together the  
perfect menu for your special occasion!

