



Sweet & Savory Catering
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 & Herb Beef Tenderloin
with choice of Henry Baines or Horse Radish Sauce

Roasted and Carved Beef Tenderloin
with Wild Mushroom and Merlot Sauce

Grilled Beef Tips
Marinated with Herbs de Provence served with
Cabernet Roasted Garlic 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 Florentine
Chianti, Rosemary and Garlic Top Tenderloin char
grilled & served with Chianti Jus

Hickory Smoked Tri Tip
with Fresh Salsa & Guacamole

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

Slow Smoked BBQ Beef Brisket
Slow Smoked & Heavenly

Slow Braised Boneless Short Ribs

Slow Roasted Veal Shanks
with Osso Bucco style Shallot Reduction

Prosciutto and Fontina Stuffed Veal Chops

Lasagna Bolognese
Homemade heavenly Lasagna with Beef and Sausage
Sauce

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

Chicken Chardonnay with Lemon Caper Pan Juice

Sweet & Savory Country Fried Chicken

Sweet & Savory Fried Chicken & Waffles with Maple Drizzle & Sriracha

Roasted Whiskey Smoked Whole Chicken with Bourbon Onion Marmalade

Mesquite Grilled Chicken

Served with Roasted Tomatillo & Roasted Red Pepper Salsa

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

Grilled Chicken & Penne Pasta with Portabellas, Tomatoes, Feta, and Garlic Wine Sauce

Almond Crusted Chicken with Curry Herb Cream Sauce

Chicken Parmesan stuffed with Pancetta and Mozzarella with Tomato Ragout



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
with 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 Ham

with Honey Bourbon Pecan Glaze

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

Vegetarian Entree Selections

Penne Pasta Provencale

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

Eggplant Parmesan

Vegetable Lasagna

Ricotta-Stuffed Eggplant with Mushroom Marinara Tower

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 with Basil & Market Tomato Sauce

Tomato, Caramelized Onion and Goat Cheese Tarts with Parmigiana 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!