

*Margo's*



*Catering*

*Service, Inc.*

**Catering Guide**

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## Margo's Catering Service, Inc.

Margo's Catering offers customized, professional assistance for all of your event arrangements. Whether it is an elegant banquet, a business luncheon, or a simple coffee service, our staff of experienced professionals is dedicated to providing excellent service to support the success of your event.

This Catering Guide supplies basic information that will help you plan your special event. Please keep in mind that the menus and services listed herein are only a sample of what is available. Our creative team is constantly increasing its repertoire of culinary offerings. If you have an idea for an offering you do not see in the guide, please ask our catering staff about other options. We may be able to suggest a customized menu that would better fit your needs and tastes. We are available to answer any questions you may have.

Margo's Catering Service is located in Promenade Hall at 7897 Taft Street, Merrillville, IN 46410. Phone: 219-769-5074, fax: 219-769-5074, email: [psurowiec@sbcglobal.net](mailto:psurowiec@sbcglobal.net).



## Breakfast Buffets

Start the day off right by providing your guests a proper breakfast. Prices are based on a one (1) time pass through the serving line per guest. If a served breakfast or unlimited buffet is desired for your guest, the catering department will design a menu and service proposal for your event.

### ***The Continental***

**\$7.25 per person**

Assorted Breakfast Muffins & Danish  
Assorted Juices  
Assorted Teas  
Fresh Brewed Coffee (Regular & Decaf)

### ***The Deluxe Continental***

**\$8.25 per person**

Assorted Breakfast Muffins & Danish  
Assorted Bagels with Cream Cheese  
Fresh Cut Fruit Tray  
Assorted Juices  
Assorted Teas  
Fresh Brewed Coffee (Regular & Decaf)

### ***The Regional Breakfast***

**\$14.50 per person**

Assorted Breakfast Pastries Scrambled Eggs  
Bacon Strips or Sausage Links (choice of one)  
Breakfast Potatoes  
Hot Teas  
Fresh Brewed Coffee (Regular & Decaf)

### ***The Regional Breakfast Plus***

**\$16.25 per person**

French Toast or Pancakes (choice of one)  
Assorted Breakfast Pastries Scrambled Eggs  
Bacon Strips or Sausage Links (choice of one)  
Breakfast Potatoes  
Fresh Cut Fruit Tray  
Assorted Juices  
Assorted Teas  
Fresh Brewed Coffee (Regular & Decaf)



## Assorted Buffets

The following buffet ideas are for those who would like to have a buffet meal that can be enjoyed at a leisurely pace. Each person can create their own personalized meal from the following suggestions.

### ***Pizza Buffet***

**\$11.25 per person**

Choose from the suggested pizzas below or ask about special toppings.  
All pizzas are large, thin crust and serve 4 people at 2 slices per person.  
Choose from: Cheese, Pepperoni, Sausage, or Veggie.  
Buffet Includes:  
Salad (choose one) Greek, Garden, or Pasta Salad

### ***Hot & Tots Buffet***

**\$13.85 per person**

This buffet is one that really 'sticks to your ribs'!  
Hot Meat (Choose one) Pulled BBQ Pork, Pulled BBQ Chicken, Jerk Chicken, or Pulled BBQ Beef  
(Want two meats? Add \$2.50 per person)  
Buffet Includes:  
Tater Tots  
Cole Slaw  
Assorted Breads

### ***Gourmet Deli Buffet***

**\$13.25 per person**

Assorted Gourmet Deli Meats (choose four)  
Roast Beef, Corned Beef, Pastrami, Smoked Turkey, Buffet Ham, & Tuna Salad  
*Chicken Salad – Add \$1.00 per person*  
Assorted Cheeses (choose two) Natural Swiss, Provolone & Cheddar  
Assorted Breads and Rolls  
Salads (choose two) Greek, Garden & Pasta Salad  
Buffet Includes:  
Toppings Platter: Sliced Tomatoes, Onions, Kosher Dill Pickles and Leaf Lettuce  
Assorted Condiments: Mustard, Mayonnaise, Catsup  
Assorted Chips

### ***Wedding Hors d'oeuvres Buffet***

**\$16.75 per person**

Choose from the suggested appetizers below.  
Chicken Drumettes  
Assorted Cold Canapes  
Assorted Fresh Fruit (In Season)  
Assorted Cheeses and Crackers  
Vegetables and Dip  
Mini Egg Rolls  
Smoked Sausage  
Meatballs



### ***Open Face Buffet***

**\$15.45 per person**

This buffet allows your guests to make a hot open face sandwich.

Hot Meat (choose one) Turkey or Beef in Savory Gravy

*(Want both? Add \$2.50 per person)*

Buffet Includes:

Mashed Potatoes

Choice of Vegetable

Assorted Breads

### ***Salad Extravaganza Buffet***

**\$17.75 per person**

This buffet allows each person to be unique in creating their meal of salads!

(choose four)

Grilled Chicken Caesar Salad

Chef Salad

Greek Salad

Garden Salad

Deluxe Cobb Salad

Waldorf Chicken Salad

Pasta Salad: Penne, Bow Tie or Tortellini in Creamy Ranch, Balsamic Vinaigrette, Italian, or Oil & Vinegar.

Buffet Includes:

Chef's choice soup of the day

Rolls & Butter

Add Boiled Shrimp to any salad for an additional \$4.00 per person.

### ***Pacific Rim***

**\$16.75 per person**

Asian Noodle Salad

Miso Soup

Thai Stir Fry (Choose one) Beef or Chicken

Szechwan Vegetables

Vegetable Egg Rolls

Fortune Cookies



### **Mexican Fiesta Buffet**

**\$19.25 per person**

Tortillas & Taco Shells  
Seasoned Ground Beef or Chicken Strips  
*(Want both – add \$1.00 per person)*  
Chips-N-Salsa  
Refried Beans  
Mexican Rice  
Pico de Gallo  
Guacamole  
Grated Cheese, Shredded Lettuce, Diced Tomatoes  
Sour Cream  
Mexican Corn Bread  
Flan Cups

### **The Big Easy**

**\$19.45 per person**

Mixed Greens w/Assorted Dressings  
Seafood Jambalaya  
Chicken Étouffée  
Dirty Rice  
Corn Bread  
Bread Pudding

### **A Taste of Italy Buffet**

**\$19.75 per person**

This buffet offers a wide variety of pastas and sauces to tempt any palate.  
Buffet includes: Caesar Salad, Garlic Bread, Tiramisu, and choice of beverage.

***Pasta (choose two):***

Penne  
Fettuccini  
Spinach Fettuccini  
Spaghetti  
*Please note that we can offer Lasagna or Tortellini for an additional cost.*

***Sauces (choose two):***

Marinara  
Alfredo  
Mushroom  
Meat  
Garlic & Basil  
Pesto available at an additional cost

***Meats (choose one):***

Meatballs  
Italian Sausage  
Seasoned Ground Beef  
Grilled Chicken Strips

### **Southern Buffet**

**\$21.50 per person**

A buffet of favorite American choices!  
Buffet includes: Corn Bread, Coleslaw, Pecan or Sweet Potato Pie.

**Entrees (choose two)**

Oven Fried Chicken (Nuggets or 8 Cut)  
BBQ Chicken  
BBQ Ribs  
Oven Fried Catfish Nuggets

**Accompaniments (choose three)**

Baked Beans  
Corn Cobblets  
Mac & Cheese  
Steamed Green Beans

Red Beans & Rice  
Yams  
Collard Greens



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## Preset Meal Ideas

A cold plated selection is an excellent way to take a break during a busy day or as an alternative to a group who prefers to have a working lunch. All selections are served with freshly baked rolls, butter, chef's choice of dessert, and beverages.

### ***Margo's Veggie Caesar Salad***

**\$13.00 per person**

Pan-roasted peppers, portabella mushrooms, and other seasonal veggies served on seasonal greens with a dijon balsamic dressing. Served with rolls.

### ***The Cobb Salad***

**\$12.75 per person**

Mixed salad greens topped with smoked turkey breast strips, hard boiled egg, black olives, tomatoes, roasted peppers, and garlic ranch dressing.

### ***Grilled Chicken Caesar Salad***

**\$14.25 per person**

Grilled chicken on Romaine lettuce tossed with a tangy Caesar dressing, fresh croutons, and garnishes.

### ***Salad Nicoise***

**\$17.75 per person**

Ahi tuna steak, pan seared, served on a bed of seasonal greens with appropriate garnishes and balsamic vinaigrette.

### ***Seared Salmon on Seasonal Greens***

**\$18.50 per person**

Freshly seared filet of Atlantic salmon on a bed of mixed greens with seasonal garnishes. Served with a sesame soy vinaigrette.



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## Dinner Menu Selections

Each menu includes a mixed greens salad, your choice of rice or potato, seasonal vegetables, dinner rolls; dessert options, freshly brewed regular and decaffeinated coffee and iced tea. Each menu item is offered buffet style or served. See price list on following page for costs. We can work with smaller groups and alternate menus, simply contact us for details.

### **Poultry**

Chicken Marsala - chicken breast sautéed with wild mushrooms, and a Marsala wine sauce

Chicken Florentine - chicken breast stuffed with spinach and cheese

Chicken Teriyaki - chicken breast marinated in teriyaki sauce

Chicken Bartalucci - chicken breast stuffed with fresh basil, ricotta cheese, with a creamy tomato vodka sauce

Chicken with a Papaya Salsa - chicken breast topped with fresh papaya, tomatoes, cilantro, lime juice

Chicken & Scallops Madeira - chicken breast sautéed with sea scallops, mushrooms, and a Madeira wine sauce

### **Beef**

Beef Tenderloin Tips in a Burgundy Wine Sauce  
Roasted Prime Rib of Beef au Jus with Horseradish Sauce

Beef Tenderloin with a Roasted Garlic Demi-Glace Sauce

New York Strip Steak with Wild Mushrooms Braised in Port Wine

### **Pork & Lamb**

Carved Loin of Pork with a Fresh Thyme Sauce  
Grilled Double Cut Pork Chops with a Chipotle Barbecue Sauce

Carved Rack of Domestic Lamb with a Rosemary Demi Glace

### **Seafood**

Fresh Atlantic Salmon with a Garlic Teriyaki Sauce, or Coconut Curry Sauce

Fresh Alaskan Halibut with a Mango Relish  
Scallops & Shrimp with fresh Basil, Tomatoes, and Garlic over Penne Pasta  
Seasonal Market Selections (Please ask)

### **Pasta**

Penne with Chicken & Veggies in a Basil Cream Sauce

Pasta with Roasted Veggies, Sundried Tomatoes & Olives  
Roasted Vegetable Lasagna

### **Starch Options**

*Choose one to go with your meal:*

Garlic Roasted New Potatoes, Wild Rice Blend, Four Grain Pilaf,

Gourmet Whipped Potatoes, Baked Potatoes, Rice Pilaf, Candied Sweet Potatoes, Whipped Sweet Potatoes

Please note that pasta entrees do not include a starch selection:

### **Dessert Options**

New York Style Cheese Cake  
Carrot Cake

Truffle Brownie  
Lemon Mousse Cake  
Chocolate Mousse Cake  
Black Forest Pie  
Pecan Pie  
Mini Pastries



## Dinner Menu Selection Prices

(Each entree is served with a Mixed Garden Salad with Margo's Original Dressing, assorted mixed rolls with butter, coffee and ice water.)

(Prices are listed as per person)

**Please choose one of the following entrees.**

### **Poultry**

	<b><u>Buffet</u></b>	<b><u>Family Style</u></b>
Chicken Marsala	\$20.65	\$24.50
Chicken Florentine	\$20.65	\$24.50
Chicken Teriyaki	\$20.65	\$24.50
Chicken Bartalucci	\$21.85	\$25.50
Chicken with a Papaya Salsa	\$21.85	\$25.50
Chicken & Scallops Madeira	\$26.00	\$29.50

### **Beef**

	<b><u>Buffet</u></b>	<b><u>Family Style</u></b>
Beef Tenderloin Tips w/ a Burgundy Sauce	\$22.55	\$25.60
Roasted Prime Rib of Beef au Jus w/ Horseradish Sauce	\$28.55	\$31.70
Beef Tenderloin w/ Roasted Garlic Demi Glace	\$33.50	\$37.70
New York Strip Steak with Wild Mushrooms	\$33.50	\$37.70

### **Pork & Lamb**

	<b><u>Buffet</u></b>	<b><u>Family Style</u></b>
Carved Loin of Pork with a Savory Apple Relish	\$21.50	\$24.50
Double Cut Pork Chops with a Chipotle BBQ Sauce	\$23.75	\$28.00
Carved Rack of Domestic Lamb w/Rosemary Demi Glace	\$37.00	\$40.25

### **Seafood**

	<b><u>Buffet</u></b>	<b><u>Family Style</u></b>
Fresh Atlantic Salmon w/Garlic Teriyaki Sauce or Coconut Curry Sauce	\$25.25	\$30.75
Fresh Alaskan Halibut with a Mango Relish	\$26.50	\$30.00
Scallops & Shrimp over Pasta	\$28.25	\$31.75

### **Pasta**

	<b><u>Buffet</u></b>	<b><u>Family Style</u></b>
Penne with Chicken & Veggies in a Basil Cream Sauce	\$21.50	\$24.50
Pasta with Roasted Veggies, Sundried Tomatoes & Olives	\$21.50	\$24.50
Roasted Vegetable Lasagna	\$20.25	\$23.25



## Let's Talk About Hors d'oeuvres

Create your own hors d'oeuvres package from the items below or tell us your suggestions for a delicious array of hors d'oeuvres. Please note that our chefs can always custom create special items for your event. Hors d'oeuvres are priced per person and come with the following dips when applicable; Barbecue, Bleu Cheese, Garlic Ranch, Homemade Salsa, Jalapeño Cheddar, Spicy Peanut, Sweet & Sour Teriyaki.

### ***Carved Meat Selections***

Fine selections of carved meat hors d'oeuvres are available for larger events. This option comes with fresh baked rolls, condiments and a carving station. Prices are per person and minimum orders are required. Please ask for details.

Roasted Top Round of Beef	\$6.50
Roast Tenderloin of Beef	\$6.25
Baked Ham	\$6.50
Roast Pork Tenderloin	\$6.00
Roasted Breast of Turkey	\$6.50
Roast Leg of Lamb	\$10.25
Roast New York Strip	\$10.25

### ***Hot Hors d'oeuvres***

Crab Stuffed Mushroom Caps	\$3.85
Jalapeño Poppers	\$3.00
Miniature Egg Rolls w/Sweet & Sour Sauce	\$3.00
Petite Quiche	\$3.00
Spanikopita	\$3.00
Vegetable Quesadillas	\$3.00
Vegetable Spring Roll w/Sweet & Sour Sauce	\$3.00
Beef Empanadas	\$3.25
Beef Sate w/Teriyaki Sauce	\$3.25
Buffalo Wings w/Bleu Cheese Sauce	\$3.25
Chicken Drummetts	\$3.25
Chicken Fingers with Sauce	\$3.25
Chicken Sate w/Peanut Sauce	\$3.55
BBQ or Swedish Meatballs	\$3.25
Mini Beef Wellingtons	\$3.25
Smoked Chicken Quesadillas	\$3.25

### ***Cold Hors d'oeuvres***

Tortilla Chips & Salsa	\$2.75
Domestic Cheese and Cracker Display	\$3.00
Fresh Vegetables with Dip	\$3.00
Hummus & Pita	\$3.25
Fresh Cut Fruit Tray (seasonal fruit)	\$3.25
Olive Tapanade with Garlic Pita Chips	\$3.25
Tomato and Artichoke Bruschettas	\$3.25
Wrap Sandwich Rolls	\$3.25
Imported & Domestic Cheese & Cracker Display	\$3.55
Roasted Vegetable Platter	\$4.50
Jumbo Shrimp Cocktail	Market Price



## Break Time

We have an assortment of different snacks for breaks tailored for a variety of occasions.

### ***Beverage Service***

All beverage service prices include appropriate condiments, paper and plastic ware service, and cocktail napkins.

Canned Sodas	\$1.25 each
Bottled Juices	\$1.75 each
Bottled Water	\$1.75 each
Iced Tea	\$1.50 per person
Lemonade	\$1.50 per person
Tropical Fruit Punch	\$1.50 per person
Regular and Decaf Coffee & Hot Tea	\$1.95 per person
Call Brand Liquor	\$6.25/each
House Brand Liquor	\$5.65/each
Glass of Wine	\$4.25/each and up
Beer	\$3.00/each and up
Punch Fountain	\$1.25/person*
Pitchers of Iced Tea	\$1.25/person*
Champagne or Wine Fountain	\$150 minimum*
Cash Bar	\$350*

\*Based on number of guaranteed guests. Please contact Margo's Catering Service, Inc. at 219-769-5074 for further information on pricing.

### ***Cookies & Brownies***

(Order by the dozen)

Assorted Cookies	\$17.95
Brownies	\$19.50

### ***Fresh from the Bakery***

(Order by the dozen)

Donuts	\$17.25
Bagels	\$19.75
Danish	\$19.75
Muffins	\$21.50
Mini Pastries	\$5.75 per person
Cheesecake Squares	\$3.25 per person

### ***Nuts & Chips***

Fancy Mixed Nuts	\$3.50 per person
Roasted Peanuts	\$3.50 per person
Assorted bags of Chips	\$1.00 each



## ***Hors d'oeuvres Trays***

Special events only - Order by the tray (Serves Approximately 50 people)

Crabmeat Dip with Crackers	\$107.50
Assorted Cheese and Crackers	\$90.45
Fresh Fruit Tray (regular)	\$115.00
Fresh Fruit Tray (fancy)	\$135.00
Shrimp Cocktail with Seafood Sauce	Market Price
Assorted Vegetable Tray with Dip	\$90.45
Cold Cut Tray with Crackers	\$90.45
Assorted Cold Canapés Deluxe	\$107.00
BBQ or Italian Meatballs	\$101.10
Chicken Drumetts with Sauce	\$140.50
Spring Rolls with Sauce	\$110.00
Quiche Lorraine	\$90.00
Smoked Sausage Bites	\$101.00
Italian Sausage Bites	\$101.00

## ***Healthy Snacker***

**\$5.75 per person**

Assorted Bottled Juices and Water  
Assorted Tea & Hot Water, Lemon, & Honey  
Fresh Fruit Tray  
Granola Bars

Add Coffee Service for \$1.65 per person to make a healthy breakfast treat.

## ***Ice Cream Sundae Bar***

**\$7.25 per person**

Chocolate & Vanilla Ice Cream  
Assorted Toppings

## ***The Specialty Cake Corner***

We can provide you with cakes for almost any occasion. Check with our professional staff, regarding specialty bakery products. Listed below are options for our standard cakes. There may be additional charges for decorations depending upon the complexity of design.

Prices begin at \$41.75.



## **Additional Catering Services**

There may be those occasions when you need extra services outside of our normal event provisions. For those instances we have developed the following list of options and information.

### ***Service Personnel***

Large parties and those with alcohol require additional Service Personnel.

Attendants - \$25.00 per hour with a 4 hour minimum (6 hour standard).  
Bartenders - \$25.00 per hour with a 4 hour minimum (6 hour standard).

### ***Additional Specialized Linen Rental Fees***

Our standard linens are white. Should you prefer a special color, we can put together a proposal for the rental of the linen.

Table Linen - Market price  
Table Skirting - Market price  
Specialty Cloths - Market price

### ***Specialized Items***

You may desire to enhance your event with items that are not normally a part of the food presentation. This would include floral arrangements, centerpieces, ice sculptures, specialty theme decorations, and modified service style. All of these are available with costs negotiated on a per event basis. The choices and options are as unlimited as your imagination.



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## Guidelines

### Special Meals

We will be happy to accommodate special diets. (i.e. low fat, vegetarian meals etc.) at no extra cost with seven working days notice.

### Guarantees

The maximum number of guest you wish to plan for is called the "guarantee". This number will need to be called into the Catering Office ten working days prior to your event. If the number of guests attending your event falls short of this number, you will be billed for the guarantee. If the number of guests exceeds the guarantee please contact the Catering Office as soon as possible. An additional charge may be added for the number of guests exceeding the guarantee. Changes made within twenty-four hours of the event may be subject to an additional charge.

### Catering Regulations

State and Federal health regulations prohibit the removal of any food not consumed at the event. Leftovers from events may not be removed from the event. "To go" containers cannot be provided.

### Cancellations

In the event of a cancellation, client's deposit is non-refundable and refund of total bill will be determined on a case-by-case basis by Margo's Catering Service, Inc. Notification of cancellation is required seven working days prior to the event. Cancellations received after this time will be subject to charges incurred by the Margo's Catering.

### Late Charges

If events are delayed beyond 30 minutes of the scheduled service time or if service is required in excess of 30 minutes past the scheduled ending time, you may be subject to additional labor charges. These labor charges will be billed at a rate of \$25.00 per hour per service person. This includes cleanup time.

### Water Service

Take out water service is available for \$5.

### Wait Staff Fees

Additional wait staff is available for all events. If you require additional wait staff for your event it will be provided at a rate of \$25.00 per hour. A four hour minimum is required per wait staff. Additional per hour charges will be incurred after four hours of service that includes set-up and clean-up.

### Special Charges

Additional Charges will be incurred for gratuity, specialty linens, equipment rental costs, floral arrangements and may be incurred for wedding ceremonies held in Hall.

### Service Ware

Standard service ware is silverware except for paper buffets, where plastic is standard.

### Alcohol Policy

Alcoholic beverages must be consumed in the approved area and cannot be taken to other areas in the building. Alcoholic beverages served either from an open bar or cash bar, must be handled by Margo's Catering. No outside alcohol may be brought into the building. Alcoholic beverages may not be served to anyone under the legal drinking age of 21.

Any event having cash bar will require the presence of a professional bartender provided by Margo's Catering at the rate of \$150.00 per night with a set-up charge of \$350.00, paid in advance.

Please contact Margo's Catering Service, Inc. at 219-769-5074 for alcohol and other special request pricing.

