



Catering Services

# Menu

2022

info@fowlerhouse.org

(765) 400 - 2002

909 South St. | Lafayette | IN





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## DISPLAYS

### **Crudité's:**

Assortment of Freshly Cut Seasonal Vegetables paired with House-Made Savory Vegetable Dip. **(V,GF,DF,VG) | 4**

### **Charcuterie:**

Assortment of Dried, Smoked & Cured Meats with Nuts, Jam & Crackers or Crostini. **(GF,DF) | 8**

### **Artisan Cheeses:**

An Arrangement of Gourmet Cheeses Beautifully Displayed with Assorted Crackers or Crostini & Grapes. **(V, GF) | 6**

### **Fresh Fruits:**

Seasonal Fresh-Cut Fruit with House-Made Honey Yogurt Fruit Dip. **(V,GF) | 4**

**All hors d'oeuvres are \$2-2.50\* per piece.  
50 piece minimum per selection.**

## HORS D'OEUVRES

### **Spanakopita:**

Spinach & Feta Cheese in a Crispy Phyllo Dough Baked **(V)**

### **Buffalo Egg Rolls:**

Cream Cheese & Tangy Buffalo Chicken Egg Rolls Fried Golden Brown. Served with Side of Bleu Cheese Dressing.

### **Solomillo:**

Seasoned & Grilled Sirloin on a Toasted Crostini with Horseradish Aioli, Caramelized Onions & Bleu Cheese Crumbles.\*

**Displays are priced per person.**

**All dips & spreads are \$4 per person.**

**Served with assorted breads, pita, tortilla chips, crostini or crackers.**

## DIPS & SPREADS

- **Spinach & Artichoke Dip (V,GF)**
- **Roasted Red Pepper Hummus (V,GF,DF,VG)**
- **Roasted Garlic Hummus (V,GF,VG)**
- **House Made Fresh Guacamole (V,GF)**

### **Stuffed Mushroom Caps:**

Large Button Mushroom Caps Stuffed with Roasted Red Peppers, Onions, Cheese & Seasoned Breadcrumbs. **(V)**

### **Seafood Stuffed Mushroom Caps:**

Large Button Mushroom Caps Stuffed with Shrimp, Peppers, Onions, Garlic & Seasoned Breadcrumbs, Topped with Mozzarella.\*

### **Slow-Cooked Meatballs:**

Seasoned Meatballs Slow Cooked and Tossed in Your Choice of BBQ Sauce or Swedish Mushroom Sauce.

### **Mini Chicken & Black Bean Quesadilla Cones:**

Taco-Seasoned Chicken, Black Beans & Melted Cheese Wrapped in a Flour Tortilla & Baked.

### **Antipasto Skewers:**

Artisan Cheese, Cured Meat, Artichokes & Tomatoes. **(GF)**



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## HORS D'OEUVRES CONTINUED...

### **Bacon-Wrapped Peach Glazed Brisket:**

Slow Cooked, Tender Brisket Bites Wrapped in Bacon with Peach Glaze & Topped with a Thin Jalapeno Slice. **(GF, DF) \***

### **Bacon Wrapped Scallops:**

Pan-Seared Scallops Wrapped in Applewood-Smoked Bacon. **(GF,DF) \***

### **Bacon-Wrapped Dates:**

Sweet Plump Dates Wrapped in Applewood-Smoked Bacon. **(GF,DF)**

### **Mini Shrimp Cakes:**

Light, Savory & Fluffy Shrimp Cakes Baked Golden Brown, Served with a Zesty Lemon Aioli. \*

### **Chicken or Beef Satay Skewers:**

Grilled Chicken or Beef Skewers with Your Choice of Sauce. BBQ, Sweet Chili, or Soy Ginger. **(GF,DF) \***

### **Caprese Skewers:**

Cherry Tomatoes, Bocconcini Mozzarella Balls & Basil Leaf Skewers Topped with Balsamic Reduction Glaze Drizzle. **(V,GF)**

### **Shrimp Cocktail Shooters:**

Whole Cocktail Peeled Shrimp Paired with Full-Flavor Cocktail Sauce. **(GF) \***  
*Full-Size Shrimp Cocktail Gazpacho Also Available.*

### **Smoked Salmon Crostini:**

Crostini Topped with Seasoned Cream Cheese & Thinly-Sliced House Smoked Salmon. \*

## SALAD - SIGNATURE HOUSE

Mixed Spring Greens with Shredded Carrots, Sliced Red Onion, Cherry Tomato, Sliced Cucumber, & Croutons with Choice of Dressing. **(DF,V) | 4**

**Signature House Salad  
Served Standard with all  
Entrees.**

**Including Great Harvest  
Dinner Roll & Butter.**

## DRESSINGS

Ranch | French | Raspberry Vinaigrette |  
Red Wine Roasted Garlic | Flora Italian | Bleu Cheese

**All specialty salads are  
\$6 per person.**

## SALAD - SPECIALTY

### **Mixed Berry Salad:**

Mixed Berry Salad: Fresh Spring Mix, Sliced Cucumbers, Feta Cheese Crumbles, Strawberries, Blueberries & Raspberries with a Side of Raspberry Vinaigrette. **(GF, V)**

### **Apple Pecan Crunch Salad:**

Romaine & Iceberg Lettuce Mix, Sliced Granny Smith Apples, Candied Pecans, Goat Cheese Crumbles with Honey Apple Cider Vinaigrette. **(V,GF)**

**V**-Vegetarian | **GF**-Gluten Free | **DF**-Dairy Free | **VG**-Vegan



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## ENTRÉES - RED MEAT

### Prime Rib:

Slow-Roasted Prime Rib Marinated with Fresh Herb Blend, Salt & Pepper - Served with Au Jus **(GF)**  
*Carving Station. - \*Market Price.*

### Filet Mignon:

Hand-Cut 6oz or 8oz Filet Grilled to Your Desired Temperature Served with House Pan Sauce. **(GF)**  
*\*Market Price.*

### Tomahawk Ribeye:

Long-Bone Ribeye Grilled to Your Desired Temperature with Chimichurri Dry Rub & Topped with Blistered Cherry Tomatoes, Garlic, Pepper & Red Wine Reduction. **(GF,DF)**  
*Available in a 12-Ounce Individual Portion or 40-Ounce Carving Station Portion. - \*Market Pricing.*

### Beef Tips:

Slow Roasted Beef with Green Peppers, Onions & Garlic in a Savory Brown Gravy. | **22**

### Grilled Beef Tenderloin Medallions:

Grilled Medallions Topped with a Wild Mushroom & Onion Gravy. | **31**

### Braised Beef Short Ribs:

Short Ribs Marinated in a Mix of Red Wine, Garlic, Whole Grain Mustard, Onions, Carrots & Celery | **20**

### Stuffed Slow-Roasted Pork Loin:

Pork Loin Stuffed with Diced Apples, Sausage & Scratch Stuffing, Sliced and Served with a Sweet Apple Cider Cream Reduction. | **21**

### Bacon Wrapped Pork Tenderloin Medallions:

Baked Pork Medallions Wrapped in Applewood Smoked Bacon Served with Cherry Demi Glaze. **(GF) | 22**

### Pulled Pork:

Seasoned & Marinated Pork Butt, Slow Roasted. Served with House BBQ Sauce. **(GF,DF) | 17**  
*Served Alone or with a Choice of Brioche or Soft White Buns.*

All dinner entrées are served with Signature House Salad.

Choice of dressing & Great Harvest roll & butter.

Choice of two (2) sides included per entrée selection.

All sides are \$3 per person.

## ENTRÉES - WHITE MEAT

### Bourbon Chicken:

Marinated Boneless and Skinless Chicken Thighs, Grilled & Slow Roasted in a Savory Bourbon Glaze. **(GF) | 19**

### Chicken Piccata:

Golden Chicken Cutlet Tenderized & Topped with a White Wine, Lemon & Caper Sauce. | **20**

### Cordon Bleu:

Baked Chicken Breast Stuffed with Black Forest Ham & Muenster Cheese Topped with Champagne Cream Sauce & Bacon Crumbles. **(GF) | 24**

### Stuffed Chicken Breast:

Baked Chicken Breast with Choice of Spinach & Artichoke Stuffing (GF) or Apple, Onion, Cornbread, Celery & Cranberry Stuffing. Topped with Cheese Cream Sauce. | **23**

### Chicken Marsala:

Golden Chicken Cutlet with Mushrooms in a Rich Marsala Wine Sauce. | **20**



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## ENTRÉES - SEAFOOD & VEGETARIAN

### **Pan Seared Salmon:**

Salmon Fillet Rubbed with Savory Herb Blend & Served with Lemon Dill Sauce. **(GF) | 28**

### **Shrimp Scampi:**

Sautéed Shrimp in Herb Garlic Butter with Onions, Grape Tomatoes & Chili Flakes tossed with Angel Hair Pasta. **| 24**

### **Chilean Sea Bass:**

Chilean Sea Bass Fillet Served with a Heavenly Garlic Cream Sauce. **| 36**

### **Drunken Wild Mushroom Fettuccini:**

Roasted Wild Mushrooms Tossed in a Creamy Goat Cheese Sauce Atop Penne Pasta. **(V) | 18**

### **Eggplant Parmesan:**

Italian Breadcrumb Crusted Eggplant, Fried Golden Brown and Topped with House Marinara and Melted Parmesan and Mozzarella Cheeses. **(V) | 18**

### **Pasta Primavera:**

Mixed Blend of Fresh Garden Vegetables Sautéed with Garlic and Tossed with Penne Pasta and Topped with Parmesan. **(V) | 17**

### **Wild Rice Stuffed Portobello Mushrooms Caps:**

Wild Rice with Apples, Garlic & Onion, Rosemary & Feta Cheese stuffed into a roasted Portobello Mushroom. **(GF) | 23**

## SIDES

### **Roasted Vegetables:**

Zucchini, Yellow Squash, Asparagus, Bell Peppers, Red Onions & Cherry Tomatoes. **(V,GF,DF,VG)**

### **Asparagus:**

Roasted Asparagus with Roasted Garlic & Lemon Zest **(V,GF,DF,VG)** or Hollandaise Sauce. **(V,GF)**

### **Roasted Brussels Sprouts:**

Roasted Brussels Sprouts with Caramelized Onions & Bacon Crumbles, Topped with a Balsamic Reduction Drizzle. **(GF,DF)**

### **Cheesy Cauliflower and Bacon Casserole:**

Roasted Cauliflower Mixed with Creamy Cheese Blend and Baked. Topped with Bacon Crumbles. **(GF)**

### **Green Bean Almandine:**

Fresh Green Beans Tossed in Lemon & Garlic Butter, Topped with Toasted Almond Slivers. **(V,GF)**

### **Roasted Root Vegetable Medley:**

Seasoned Brussel Sprouts, Parsnips, Carrots & Sweet Potatoes. **(V,GF,DF,VG)**

### **California Blend Vegetables:**

Steamed Broccoli, Cauliflower & Baby Carrots. **(V,GF,DF,VG)**

### **Steamed Broccoli:**

Steamed Broccoli with Herb Butter or Cheese Sauce. **(V)**

### **Broccoli & Cheese Casserole:**

White Rice with Chopped Broccoli & Creamy Cheddar Cheese Sauce, Oven Baked. **(V,GF)**



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## SIDES CONTINUED...

### Artisan Macaroni & Cheese:

Baked Macaroni with Cheese Sauce Topped with More Cheese. **(V)**

### Parmesan Noodles:

Noodles with Parmesan Cheese & Chiffonade Basil Tossed in a Lemon & Garlic Beurre Blanc Sauce. **(V)**

### Rosemary & Garlic Smashed Red Potatoes:

Creamy Smashed Potatoes, with Garlic & Rosemary. **(V,GF)**

### Au Gratin Cheddar Potatoes:

Thinly Sliced Potatoes with Creamy Cheddar Cheese Sauce Baked Golden Brown. **(V)**

### Baked Fontina Orzo:

Orzo Pasta with Roasted Red Peppers, Sliced Olives & Fontina Cheese. **(V)**

### Roasted Red Skin Potatoes:

Red Skin Potatoes Tossed in Olive Oil & Oven Roasted with Fresh Herbs. **(V,GF,DF,VG)**

### Roasted Fingerling Potatoes:

Seasoned Fingerling Potatoes Tossed in Olive Oil and Roasted with Fresh Herbs **(V,GF, DF, VG)**

### Rice Pilaf:

White Rice with Shredded Carrots, Diced Onions & Celery, Steamed in Vegetable Stock. **(V,GF,DF,VG)**

### Moroccan Carrots:

Roasted Carrots with Moroccan Seasoning. **(V,GF,DF,VG)**

## PRE-SET DINNER BUFFETS

### Taco/Fajita Bar:

Seasoned Ground Beef, Shredded Chicken, Grilled Chicken, Grilled Steak, Chorizo, or Carnitas (Shredded Pork).

Black Beans or Refried Beans.

Warm Flour or Corn Tortillas,

Spanish Rice, Grilled Vegetables, Shredded Lettuce, House Made Pico de Gallo & Guacamole, Jalapenos, Chopped Onions, Cilantro, Lime Slices, Sour Cream, Shredded Cheese & Hot Sauce.

Choose two (2) Meats | **16**

Choose three (3) Meats | **18**

### New York Deli Bar:

Choice of 3 Meats:

Roast Beef, Ham, Smoked Turkey, Corned Beef, or Pastrami

Assorted Breads, Rolls & Bagels.

Sliced Cheeses:

Swiss, Cheddar & Muenster. Fresh Garden Toppings, Condiments & Pickles.

Choice of 2 Sides: House Pub Chips, Potato Salad, Coleslaw or Our Signature Pasta Salad. | **16**

### Pastas Gourmet:

Penne Pasta with Choice of Two Sauces: Signature Marinara Sauce, Creamy Alfredo, Pesto, Garlic Tomato Sauce, or Tomato Cream Sauce.

Served with Seasonal Vegetables. & Garlic Breadsticks. | **15**

Add Grilled Chicken, Meatballs, or Sausage. | **18**



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## ENTRÉES - CHILDREN'S

Chicken Tenders	French Fries
Grilled Cheese	Macaroni & Cheese
Fish Sticks	California Vegetable Medley
Mini Corn Dogs	
Mini Cheeseburgers	

Children's Menu is for  
children 3-12 years old.

All Children's Menu entrees  
are \$14 per person & include  
one (1) choice of side.

## FOUNTAINS

Sweet or Savory Skewered Dippers  
| \$1.75 per piece with 50 piece minimum

\$200 Rental Per Fountain

### Chocolate Fountain:

Dark Chocolate or White Chocolate.

### Cheese Fountain:

Queso Blanco Cheese or Nacho Cheese.

## DESSERTS - WHOLE

### New York Style Cheesecake:

Topped with Assorted Compotes and Sauces (V)

### Double Chocolate Lava Cake:

Topped with Raspberry Compote and Fresh  
Raspberries (V)

### Derby Pie:

Chocolate & Pecan Pie Topped with Whipped  
Cream (V)

### Bread Pudding:

House Made & Topped with Vanilla Drizzle or  
Fresh House Whipped Cream (V)

### Lemon Bars:

Creamy Lemon Curd Filling with Shortbread  
Crust Topped with Powdered Sugar (V)

All whole desserts are  
\$6 per person.

All pieces desserts are  
\$1.75 per piece.

50 piece minimum per selection.

## DESSERTS - PIECES

### Chocolate Chunk Brownie Bites

Triple Chocolate Chunk Brownie Bites (V)

### Lemon Bar Bites:

Creamy Lemon Curd Filling with  
Shortbread Crust Topped with Powdered  
Sugar (V)

### Mini Cheese Cakes:

Turtle, Raspberry, Lemon & Classic (V)



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## BEVERAGES

Coke, Diet Coke  
& Sprite | 2  
Hot Tea  
Iced Tea  
Sweet Tea  
Hot Cocoa  
Water

## COFFEE

Regular | 2  
Premium | 3  
Iced Coffee | 4

All coffee service comes with  
creamers, sweeteners & stirrers.

## LEMONADES

All lemonades use natural flavored  
syrops and fresh fruit or flowers.  
| 35 for three (3) gallons

Strawberry | Pineapple |  
Blackberry | Blueberry | Peach  
| Watermelon | Pink Lemonade  
| Kiwi | Cherry | Orange |  
Hibiscus | Lavender

Ask about pricing on unlimited  
Tea, Lemonade, & Water - All day!

## MOCKTAILS

Large batch signature cocktail  
without the liquor.  
| 75 for three (3) gallons

## ADDITIONAL SERVICES & RENTALS

- Plated-to-Table Service | \$5 per plate.
- Passed Appetizers | \$25 per 50 pieces passed.
- Cake Cutting Service | Starts at \$50.
- Decoration Services | \$25 per hour.  
*(Set-up included on all decorations rented  
through the Fowler House Kitchen.)*
- Chair Cover or Sash Application | \$6 per chair.
- Additional Linens / Specialty Overlays | \$6-20 per.  
*(Dependent on size.)*
- Custom Press or Fold on Napkins | \$2 per.
- Table Runners | \$4 per.
- Chargers | \$2 per.
- Votives | \$5 for 3, includes 8-hr oils.
- Patio Umbrella Tables | \$30 per.
- Patio Heater Rental | \$125 per heater.
- Garden / Ceremony Chair Rental | \$8 per.





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## CATERING TERMS & CONDITIONS

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- **In-house Catering:** Venue rental required for in-house catering. 10 person minimum per entrée selection. Buffet & plated-to-table service available. Includes service staff, as well as the use of house flatware, china & glassware. Excludes additional service charges, gratuity, and taxes.
- **Off-site Catering Drop-Off:** \$300 food cost minimum for drop-off catering excluding delivery charges, gratuity, and taxes. Disposables are not included; sold separately.
- **Off-site Catering Drop-Off w/ Set-up:** \$300 food cost minimum with 10% of food cost subtotal as labor surcharge. Excludes delivery charges, gratuity, and taxes. Disposables are not included; sold separately. Glassware, flatware, and china can be rented at \$12.50 per person.
- **Off-site Catering with Service:** \$750 food cost minimum for catering with service excluding delivery charges, gratuity, and taxes. Service labor is 1 server per 25 guests at \$25 per hour. Disposables are not included; sold separately. Glassware, flatware, and china can be rented at \$12.50 per person.