



URICK

INDIANA STATE FAIRGROUNDS & EVENT CENTER CATERING MENU

Thank you for considering catering your event with us!

We are a family-owned and operated business, honored to be entrusted by the Indiana State Fairgrounds & Event Center to be their exclusive Food & Beverage provider. At our core, we value customer service and high quality food. We have extremely high standards, and believe that our attention to the smallest details will make your event amazing.

Whether it's a small gathering or a large-scale event, we have a variety of options for your guests. This menu features our most popular items. Recognizing that every event is unique, we are also happy to customize a menu for you. Our catering team is available to answer questions and guide you through the process, ensuring that your event exceeds all expectations.

We are excited to begin planning your event!

For further inquiries, please reach out to us at cateringteam@urickconcessions.com.

Important

This menu is a good faith estimate of food and beverage prices. Pricing will be confirmed at contract signing. Due to the fluctuating market prices and availability, we reserve the right to make reasonable substitutions when needed.



BREAKFAST

Prices listed are per guest unless otherwise indicated
Minimum 25 guests

Farmers Breakfast Buffet \$22

Choose scrambled eggs or western scramble with ham, cheese, peppers & onions, crispy breakfast potatoes or hash brown casserole. Served with bacon and pork sausage links, biscuits with butter and preserves, assorted mini muffins, seasonal fresh fruit and freshly brewed coffee and tea

Full Continental Breakfast \$18

Seasonal fruit tray, freshly baked mini pastries, mini muffins, mini bagels, cream cheese, butter, preserves and freshly brewed coffee and tea

Light Continental Breakfast \$16

Seasonal fruit tray, or mini muffins, butter, preserves and freshly brewed coffee and tea

The Bagel Board \$19

Mini bagels, cream cheese, donut holes, mini muffins, grapes, strawberries, hard boiled eggs and freshly brewed coffee and tea

ADD ONS

Prices listed are per guest unless otherwise indicated.
Add to the above selections or pair with the à la carte selections

Biscuits & Gravy \$6

Buttermilk biscuits with homestyle sausage gravy

Oatmeal Bar \$6

Steel cut oats, brown sugar, dried fruits, nuts and berries

Donut Holes \$6

Freshly made and topped with powdered and cinnamon sugar

Belgian Waffles \$6

Belgian waffles topped with powdered sugar and fresh berries

Cheesy Grits \$5

A creamy, cheesy flavorful comfort food

Mini Yogurt Parfait \$6 each

Granola layered with lowfat vanilla yogurt, fresh fruit

À LA CARTE

Minimum 25 guests

Breakfast Sandwich \$6.50 each

Choose bacon, sausage or ham on a toasted english muffin with egg and cheese

Cowboy Burrito \$8.00 each

Scrambled eggs, sausage, peppers, onions, black beans and cheese

Assorted Donuts \$36 per dozen

One dozen assorted

Assorted Bagels \$40 per dozen

One dozen assorted bagels served with butter and cream cheese

Freshly Brewed Coffee & Hot Tea \$30 per gallon

includes sugar, sugar substitute, creamer

A 20% Service Charge & 9% Sales tax will be added to all orders.



LUNCH

Prices listed are per guest unless otherwise noted
Minimum 25 guests

Sandwich Buffet \$25

Choose up to three sandwiches from the boxed lunch selections below, pasta salad or potato salad, coleslaw or house salad, kettle chips, assorted dessert tray. Served with lemonade and iced tea.

Fresh Market Salad Bar \$23

Fresh greens, grilled chicken, ham, boiled eggs, tomatoes, cucumbers, bacon, red onion, shredded cheese, nuts, bread sticks, assorted dressings, an assorted dessert tray or fresh fruit tray. Served with lemonade and iced tea.

Add Chili or a Soup Selection \$7

Hearty beef chili with beans or Chicken Tortilla, Creamy Potato with bacon, Creamy Broccoli Cheese or Vegetable Soup. Served with crackers

Classic Boxed Lunch \$20

Includes a bag of chips, a whole piece of fruit, cookie and bottled water

Choose from one of the following (minimum 12 per selection)

- **Turkey & Provolone Hoagie or Wrap**
Sliced turkey breast, provolone, fresh lettuce & tomato
- **Ham & Cheddar Hoagie or Wrap**
Sliced ham, cheddar cheese, fresh lettuce & tomato
- **Caprese Sub**
Fresh mozzarella layered with sliced ripe tomatoes and creamy basil pesto and drizzled with balsamic dressing
- **Garden Salad with Grilled Chicken**
Grilled chicken breast, fresh greens, tomatoes, cucumbers, red onion and shredded cheese.



Premium Boxed Lunches \$24

Includes a bag of chips, a whole piece of fruit, cookie, bottled water

Choose one from one of the following (minimum 12 per selection)

- **Grilled Chicken Wrap**
Grilled chicken breast, lettuce, tomato, shredded cheese, ranch dressing
- **Grilled Chicken Caesar Wrap**
Grilled chicken, romaine, tomato, shredded parmesan, Caesar dressing
- **Roasted Veggie Wrap**
Seasonal roasted vegetables, spinach, feta cheese, balsamic dressing
- **Grilled Chicken Club Salad**
Fresh greens, grilled chicken breast, bacon, tomatoes, cucumber, red onion, shredded cheese





SNACK BREAK

Prices listed are by the each unless otherwise noted
Minimum 25 guests and 10 items per selection

Healthy

Whole Fresh Fruit	\$3
Assorted Yogurt.	\$3
Granola Bars	\$3
Nutrigrain Bars.	\$3
Gluten Free Snacks	\$4
Vegan Bars	\$5

Salty

Housemade Popcorn	\$3
Kettle Chips	\$3
Snack Mix	\$4
Pretzels	\$3
Doritos	\$3
Chex Mix	\$5

Savory

Mixed Nuts	\$5
Trail Mix	\$5
Pita Chips/Hummus	\$6
Chips & Salsa	\$5
Chips & Guac	\$6

Sweet

Candy Bar	\$3
Ice Cream Bar	\$5
Oreo Cookies	\$3
Rice Crispy Treats	\$4
Fresh Baked Cookies	\$4
Brownies	\$4



Barista Break

Cold Brew	\$6
Frappes	\$6
Lattes	\$6
Iced lattes	\$6
Fruit Smoothies	\$6

Beverages

Lemonade &	\$3
Iced Tea *pp	
Bottled Water	\$4
Bottled Soda	\$5
Assorted Juices	\$4

Barista Charge \$100
50 guest count minimum



“Make Your Own” Trail Mix Bar

1 hour \$14 per person

Almonds, Wasabi Peas, Peanuts, M&M's, Granola,
Dried Fruit, Chocolate Covered Pretzels,
Lemonade, Iced Tea & Water



APPETIZERS

Prices listed below are per piece. 50 piece minimum per selection

Price Tier One

- Vegetable Spring Rolls | \$3.50
- Fried Pickles with Ranch | \$4
- Buffalo Chicken Bites | \$4
- Caprese Skewer | \$4
- Antipasto Skewers | \$4.50
- Classic Bruschetta | \$4
- Fresh Fruit Skewers | \$4
- Mini Corn Dogs | \$4
- Italian Meatballs & Marinara | \$4
- Spanakopita w/Taziki | \$4
- Lollipop BBQ Shrimp | \$4

Price Tier Two

- Swedish Meatballs | \$5
- Chicken Satay Skewers | \$5
- Crispy Chicken Potsticker | \$5
- Coconut Shrimp | \$5
- Spinach & Ricotta Arancini | \$5
- Crab Rangoon | \$5
- Sicilian Arancini | \$5
- Lollipop Shrimp Scampi | \$6
- Bacon Wrapped Scallops | \$6
- Duck Wonton | \$6
- Shrimp Cocktail | market price



Package One | \$22

Choose Two from Tier 1 and Two from Tier 2

Party Package Two | \$29

Choose Three from Tier 1 and Two from Tier 2

*Package Prices are per person and require 100 guest minimum

DIPS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

Dip Trio \$10

Tortilla chips, hatch queso, fire roasted salsa, guacamole

Spinach & Artichoke Dip \$9

A creamy cheesy dip served with housemade tortilla chip

Cheesy Buffalo Chicken Dip \$10

served with celery sticks and housemade tortilla chips

Shrimp & Crab Parmesan Dip \$14

served with pita





PLATTERS

Prices listed are per platter
Minimum 12 guests

Charcuterie Board

Assorted meats, cheeses, fruit, nuts, crackers, fruit

- \$12 Individual Cups
- \$15 Personal Box
- \$144 Serves 12
- \$295 Serves 25
- \$595 Serves 50

Artisan Cheese Board

Assorted cheeses, crackers, fresh fruit garnishes

- \$115 Serves 12
- \$245 Serves 25
- \$495 Serves 50



Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dip

- \$8 Individual
- \$115 Serves 12
- \$245 Serves 25
- \$495 Serves 50

Grilled Vegetable Platter

Grilled seasonal vegetables served with hummus

- \$144 Serves 12
- \$295 Serves 25
- \$545 Serves 50

Fresh Fruit Platter

Assortment of fresh seasonal fruit

- \$8 Individual Cups
- \$115 Serves 12
- \$245 Serves 25
- \$495 Serves 50

Bavarian Pretzel Bites

Lightly salted served with spicy mustard

- \$75 Serves 12
- \$150 Serves 25
- \$295 Serves 50

Add Queso \$3 Per person





STATIONS & BARS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

Bottomless Popcorn \$8

House popped popcorn replenished as needed for 2 hours.
Add A Candy "Mix In" Bar \$6.00

Buffalo Chicken Bites \$10

Served with ranch dressing
Add Tater Tots \$4

Loaded Mac n Cheese \$13

Creamy Mac n Cheese with
BBQ Pulled Pork or Chicken Bites

Cheesy Tots \$10

Tater Tots with creamy Hatch Queso and jalapeños
Add Taco Meat or Chicken \$5.00

Mini Corn Dogs \$8

Served with spicy mustard
Add Tater Tots \$4

Wisconsin Cheese Curds \$14

Served with spicy ranch



Slider Bar \$15

Choose 2 Sliders | \$18 Choose 3 Sliders | \$22

Choose from Cheeseburger, Pulled Pork BBQ, Beef Brisket Sliders or Eggplant Parmesan. Served with Tater Tots

Loaded Nacho Bar \$15

Choice of chicken, beef or brisket
Tortilla chips, hatch queso, fire roasted salsa, jalapeño, sour cream and guacamole

Hot Dogs & Burger Bar \$24

1/4lb Angus Burgers, All Beef Hot Dogs, lettuce, tomato, red onion, sliced cheese. Served with mac n cheese, baked beans, cole slaw, lemonade and iced tea

Fiesta Taco Bar \$24

Choose 2: Beef, Chicken, Beef Brisket or Vegetarian

Served with flour tortillas, cilantro lime rice, black beans and house made tortilla chips. Taco Toppings include lettuce, diced tomatoes, shredded cheese, salsa, jalapeños, sour cream.

Served with lemonade and iced tea

Add guacamole or hatch queso for \$2.00 per person.

Pasta Bar \$26

Choose 2 pastas- Cavatappi, Penne or Cheese Tortellini

Choose 2 sauces- Marinara, Alfredo or Red Pepper Tomato Cheese Sauce

Choose 2 proteins: Italian Sausage with peppers, onions, Italian Meatballs or sliced Grilled chicken with spinach

Served with house salad, breadsticks, lemonade and iced tea

Lemonade and Iced Tea \$4

Add to any station, slider or nacho bar





BUFFETS

Prices listed are per guest unless otherwise noted. Minimum 25 guests
All buffets served with your choice of Side, Veggie, Salad, Bread, Lemonade, Iced Tea & Water

Roasted Chicken Dinner \$24

Moist Chicken quarters seasoned with our special blend of herbs and spices.

Chipotle BBQ Glazed Chicken \$24

Boneless chicken breast with tangy chipotle BBQ glaze and Southwest corn relish

Grilled Chicken Teriyaki \$24

Boneless chicken breast with pineapples and teriyaki glaze

Creamy Chicken Florentine \$24

Boneless chicken breast in our creamy Alfredo sauce topped with sautéed spinach. Recommended side, Penne Pasta

Butterfly Shrimp \$27

Butter, fresh lemon and capers
Served 4 per guest.

Slow Roasted Braised Beef \$29

Tender and slow cooked with baby carrots & onions

Beef Brisket \$26

Smoked low and slow, super moist and full of flavor.

Beef Tenderloin (Market Price)

Lightly seasoned and cooked to perfection
*Attendant Required for Carving

Herb Crusted Porkloin \$24

Slow cooked pulled pork smothered in sweet & tangy BBQ sauce

Teriyaki Glazed Salmon \$24

Norwegian Salmon glazed with sweet teriyaki sauce

SALADS

Choose One

House Salad

Salad greens, cucumbers, shredded carrots, cherry tomatoes, red onion, shredded cheese and assorted dressings

Caesar Salad

Romaine, shredded parmesan cheese, crunchy croutons and creamy Caesar dressing

Asian Salad

Napa cabbage, julienne red pepper, crunchy ramen with a honey ginger vinaigrette

Southwest Salad

Salad greens, tomatoes, cucumber, onion, black bean and corn relish and chipotle ranch dressing

SIDES

Choose One

- Redskin Mashed Potatoes
- Roasted Baby Bakers
- Creamy Mac n Cheese
- Baked Beans
- Roasted Veggie Couscous
- Rice Pilaf
- Fried Rice
- Sweet Potato Casserole

VEGGIES

Choose One

- California Medley
- Asian Medley
- Green Beans
- Glazed Baby Carrots
- Roasted Asparagus
- Sautéed Zucchini & Squash
- Indiana Sweet Corn
- Broccoli

BREAD

Choose One

- Assorted Dinner Rolls
- Hawaiian Sweet Rolls
- Corn Muffins
- Garlic Bread Sticks
- Warm Naan Bread



DESSERTS

Prices listed are per guest unless otherwise noted
Minimum 25 guests

Homemade Apple Crisp \$8

Sliced apples baked with cinnamon & sugar crumbled topping. Served warm with vanilla ice cream

Strawberry Shortcake \$6

Sweet strawberries over a homestyle biscuit topped with whipped cream

Iced Chocolate Cake \$5

Decadent chocolate cake with fudge chocolate icing

Cheesecake Bars \$4

Indulgent and creamy cheesecake with a graham cracker crust

Lemon Bars \$4

Tangy and sweet lemon bars with a buttery shortbread crust



Chefs Choice Dessert Tray

A mix of our most popular bars, brownies & cookies selected by our Chef

Serves 12 \$45

Serves 25 \$95

serves 50 \$175

Creamy and Delicious Dessert Shooters \$5 each

Minimum 25 each type.

Choose from:

Oreo Cookie- Oreo cookie crust, a sweet cream filling with crushed Oreos.

Cookie Butter- Biscoff crust, creamy cookie butter filling topped with Biscoff cookies.

Strawberry Cheesecake- Graham cracker crust, creamy cheesecake filling with strawberries and whipped cream.

Peanut Butter- Chocolate cookie crust, peanut butter mousse, topped with crushed peanut butter cups.



Brownies \$38 per dozen or \$4 each

Fudge brownies to satisfy your chocolate craving

Jumbo Chocolate Chip Cookies \$38 per dozen or \$4 each

Delicious golden brown chocolate chip cookie

Premium Ice Cream Bars \$4 each

Blue Bunny Assortment

Cupcakes Chocolate or Vanilla \$42 per dozen

Moist cupcakes with vanilla or chocolate icing

Must be ordered 7 days in advance

Sheet Cakes Available Upon Request

Must be ordered 7 days in advance

Price based on size and flavor selection



BEVERAGES

Professional licensed bartenders are required. A bartender fee of \$150 will be applied. One bartender per 100 guests is recommended. Bartender fees are waived if bar sales exceed \$375.

Cash Bar

All beverages paid for by guest.

Hosted On Consumption Bar

All beverages are paid for by the host, based on Consumption.

Deluxe Spirits \$10

Titos Vodka
Bombay Gin
Cruzan Rum
Captain Morgan Rum
Jose Cuervo Tequila
Jim Beam

Premium Spirits \$11

Grey Goose Vodka
Tanqueray Gin
Bacardi
Patron Tequila
Makers Mark
Hennessy V.S. Cognac

Domestic Canned Beer \$8

Budweiser / Bud Light
Miller Lite / Coors Light
Michelob Ultra
Coors
Yuenling

Deluxe Wine \$8

Cupcake
Oliver
Chateau St. Michelle
14 Hands

Premium Wine \$9

Coppola
Cakebread
Duckhorn
Boen

Craft Canned Beer \$9

Sun King
Metazoa
4 Day Ray
Black Dog

Seltzers/Ciders

High Noon \$8
Bud Light Seltzer \$7
Angry Orchard \$8

Draft Beer By The Glass

Domestic \$7
Imported \$8
Craft \$9

Draft Beer By The Keg

Domestic \$425
Imported \$475
Craft \$550

*Products are based on brand availability, timing and notice of order



Hosted Full Open Bar

<u>1 Hour</u>	<u>2 Hour</u>
Deluxe \$25.	Deluxe \$35
Premium \$30	Deluxe \$49

Hosted Beer & Wine

<u>1 Hour</u>	<u>2 Hour</u>
Deluxe \$20	Deluxe \$29
Premium \$26	Deluxe \$42

*After 2 hours, each additional 30 min \$11 per person

Freshly Brewed Coffee & Hot Tea \$30 per gallon

includes sugar, sugar substitute, creamer

Assorted Bottled Fruit Juices \$4 each

Cranberry, orange, apple

Lemonade or Unsweet Iced Tea \$34 per gallon

Served with lemon wedges, sweetener

Bottled Water & Soft Drinks \$4 each

Pepsi products

Water Bubbler Rental \$36

Daily Charge

Five Gallon Water Jug \$30

Keurig K-Cup® Service \$70.00

(Includes machine rental)

24 K-Cups® With sweeteners, creamers, cups, lids and napkins

Additional K-Cups \$3ea includes sweeteners, creamers, cups, lids and napkins



POLICIES

Menu Selections

Our knowledgeable Food & Beverage Team is ready to assist you in planning your event. Our menu offers a wide variety of choices. If needed, our Catering Team and Executive Chef are happy to explore different options for you. A good faith estimate of Food and Beverage prices will be provided client. Due to market fluctuations, pricing is not confirmed until contract is signed. We reserve the right to make product substitutions based on specific commodity price increases.

Staffing/Attendant Fees

Banquet Attendants provide the service and smooth operation of your event. The number of Attendants needed for an event are based on the number of guests, location of event, type of menu items and the use of disposable serve ware vs china/glassware. Attendants are billed in 4 hour increments at \$25 per hour. Standard Buffet Service is a maximum of 2 hours, allowing for one hour set up and one hour tear down. Longer service times may require additional attendants. Bartenders are billed at \$25 per hour, four (4) hours minimum. Carving Attendants are billed at \$30 per hour, four (4) hours minimum.

Contracts

In order to reserve your date, a signed copy of the Contract must be received by Urick. The signed Contract, with its terms, constitutes an agreement between Urick and Client. Contracts must be returned to Urick prior to any services being provided. The signed Contract, with its stated terms, constitutes the entire agreement between the client and Urick. In addition, full payment for all services must be received in advance of event.

Service Charge and Tax

A 20% Service Charge will be added to the Invoice along with 9% Food and Beverage Sales Tax. The 20% Service Charge is used to defray the cost of facility charges, set up and break down. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. If the Client is exempt from paying taxes in the State of Indiana, a tax exempt certificate must be provided.

Payment Policy

A 50% deposit and signed Food and Beverage contract are due at 30 days prior to your event. The remaining balance will be due five (5) business days prior to the start of your event. Payment in full is required if contract is signed with less than the required 30 day time frame. Any additional "Consumption" charges incurred during the Event, will be invoiced immediately following the event. Payment within 14 days is required to avoid accrual of Administrative Fees. Urick will begin to accrue 1.5% interest from the date of the invoice if not paid within 14 days.

If credit has been established with Urick prior to the Event, the balance of the invoice is due and payable immediately following the Event. An Administrative fee equal to 3% of the invoice total will be added to cover the expense of additional bookkeeping services.

Guarantees and Cancellation Policy

Client shall notify Urick of final guest count 7 days prior to event. If guest count falls below minimum count, additional charges may apply. If cancellation of contracted service is less than two weeks prior to event, Urick will be reimbursed for all expenses incurred in conjunction with planning event. Cancellation less than 72 hours will result in the loss of 50% deposit.

Table Linen, Disposables, Rentals

Included in our service are black linens and basic decor for food/buffet tables and drink stations. Optionally, colored buffet linens and linens for guest tables can be rented from our approved supplier. The standard offering for serve ware is disposable products, with an option to upgrade by renting china and glassware. We will coordinate the rentals and add the charges to your invoice.

CONCESSIONS CASH

Concessions Cash is available to provide a dining option for guests.

- Available for purchased in \$1.00 and/or \$5.00 denominations.
- Redeemable at the Concession Stands & Bars operated by Urick Concessions only.
- Please order in advance of event.
- Vouchers are **pre-paid** and non-refundable.
- Vouchers do not expire and can be used at any event where Urick is providing service
- No cash will be given back

Sample

