

pure eatery

fresh honest food



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CATERING & BANQUET TERMS

We thank you for your interest in Pure Eatery! The following is a banquet/catering information sheet that should answer any questions you may have about our booking procedures and requirements.

IN-HOUSE RESERVATIONS: In-house reservations are subject to availability. Your group reservation is guaranteed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests and menu must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. Final payment is due upon completion of the event. A 50% deposit may be charged at time of booking. An 18% gratuity may be charged at time of final billing.

SEMI-PRIVATE ROOMS: To reserve our semi-private room there may be a food and beverage minimum purchase. The prices quoted do not include sales tax or gratuity, presented on the final bill. All food and beverages must be charged on one check.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

PICK-UP CATERING: Your order will be ready for pick-up at the agreed upon time. Hotel pans as well as platters will be used for food packaging. 50% deposit may be required 72hrs in advance. A catering confirmation sheet should provide all other details. Plates, flatware and napkins will not be included unless agreed to in confirmation. Pure Eatery uses biodegradable take-out ware and costs may be higher than typical take-out wares. Disposable china can be purchased for \$1.50/person.

DELIVERY: Delivery includes drop-off of all food, platters, pans and serving utensils. We will do our best to accommodate all delivery requests; however, if we are unable to deliver we will inform you prior to sending confirmation. We reserve the right to charge a deliver fee based on location. A 50% deposit may be required 72hrs in advance. Total bill will be charged prior to delivery—credit card receipt will be presented for signature at drop-off. Disposable pans and platters will be included, additional fees may apply for disposable utensils and heat source. Pure Eatery uses biodegradable take-out ware and costs may be higher than typical take-out wares—disposable china can be purchased for \$1.50/person.

ATTENDED BUFFET: Buffet service includes; chafers and serving utensils; buffet set-up, maintaining/restocking the food; and breakdown/clean up. A 25% service charge will be included for the buffet service. Table service may be requested at \$15/hour/server to attend to guests at tables including; bussing tables; refilling drinks; clearing plates; etc. An 18% gratuity may be added. Pure Eatery uses biodegradable take-out ware and costs may be higher than typical take-out wares. Disposable china can be purchased for \$1.50/person. China rental begins at \$6.00/person and includes delivery fee, linen napkin, plate cleanup and plate clearing and cleaning to meet rental company requirement. A minimum of 1 server per 25 guests is required if china is used. You may order your own china, but there will be a plate clearing and cleanup fee to meet the rental company requirements. All rental fees are due 10 days before the event. A final head count guarantee is due 72hrs before the event, and the final balance due will be provided at that time. Final payment is due the day of the event—a \$100 late fee will be assessed for all payments received not received at that time.

DEPOSITS AND CANCELLATIONS: To book in-house or catering we require a credit card number with a signed contract. We may charge the credit card 72hrs prior to the day of the event, unless specified otherwise. We do require a paid 50% deposit to be paid 72hrs before the event. Pure Eatery reserves the right to require a deposit for any group. Deposits are non-refundable. Final payment may be due prior to your event. In the event that you need to cancel your reservation, catering or deliver order you must provide notification 72hrs in advance. If catering to outside locations cancellations must be given 1 week in advance. Pure Eatery reserves the right to charge your credit card for 50% of all pre-ordered food, and all deposits made on your behalf to 3rd parties.

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, there will be a week cancellation policy. If a party cancels less than 1 week before the event, 50% of the total will be charged.

MENU: In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event. **Menu items and prices are subject to change.**

CATERING MENU

All catering items are served in disposable containers. Heat source and disposables can be purchased.
Disposables Includes: utensils, napkin, and paper plate for \$1.50/setting

APPETIZERS

Appetizers serve approximately 10-12 people.

Caprese Skewers	\$48.00
Spinach & Asparagus Dip	\$45.00
Crab Cakes (12 cakes)	\$48.00
Gouda Stuffed Jalapeños (24 peppers)	\$50.00
Hummus Platter- see sides below	

SALADS

Salads serve approximately 10-12 people. Includes your choice of 2 dressings.

Field Green Salad	\$50.00
Cranberry & Goat Cheese Salad	\$65.00
Chicken Fiesta Salad	\$45.00
Spinach Bacon Salad	\$70.00
Hillman Chef Salad	\$65.00

WRAPS

Wraps come in your choice of sun-dried tomato or flour tortilla and include 12 4" wraps. There is the option to have wraps cut into pinwheels with exception of the Purrito Wrap. Wraps will include 24 pinwheels.

Turkey Pesto Wrap	\$45.00
Ham & Dijon Wrap	\$55.00
Veggie Wrap	\$40.00
Turkey Chipotle Wrap	\$55.00
Club Wrap	\$65.00
Purrito Wrap	\$55.00

SANDWICHES

Sandwiches come on your choice of sourdough or multigrain bread, and include 6 sandwiches, which can be cut in ½'s. Sandwiches are served fresh, not grilled.

Veggie Sandwich	\$38.00
Tuna Salad Sandwich	\$55.00
Caprese Sandwich	\$52.00
Chicken Salad Sandwich	\$55.00
Chicken Cordon Blue	\$50.00
Portabella & Spinach	\$55.00

SIDES

Serves approximately 6. Chips include 4 8oz bags of Amazing Potato Chip Co. chips.

Fruit Salad	\$15.00
Hummus (24 oz.)	\$15.00
Carrots & Cucumbers & Pita Bread	\$18.00
Potato Salad (24oz)	\$15.00
Soup (serves 4-6)	\$25.00
Chips (approximately 12 sides)	\$32.00

ENTRÉES

Serves approximately 12, all add-ins must be selected at time of ordering. Served in hot hotel pans-heat source can be purchased for an additional charge.

BYO Quattro Formaggio Macaroni **\$72.00**

Noodles blended with Pure's famous cheese sauce.

Add your choice of: bacon, ham; grilled squash and zucchini; sautéed onions; roasted red peppers; portabellas; or spinach for \$15.00 each. Add chicken \$50.00. Add shrimp \$60.00

PURE Rice Bowl **\$75.00**

White Rice, broccoli, baby kale, teriyaki and spicy bourbon-peanut sauce.

Add your choice of: Black beans \$10.00, chicken \$12.00, and/or shrimp \$18.00

BBQ Pulled Pork Sliders **\$85.00**

Pork shoulder pulled pork in a house made BBQ sauce, served with buns and white cheddar slices.

3 Cheese Ratatouille Lasagna **\$75.00**

Vegetarian lasagna made with house blend of 3 cheeses.

BUFFET MENU

All buffets are hot and require staff attendance.
Disposables \$1.50/person China \$4.00/person
Minimum of 25 people

Package A

\$16.00/person

**1 Salad, 1 Entree, and 2
Sides**

Package B

\$18.00/person

**1 Salad, 2 Entrees, and 2
Sides**

Package C

\$22.00/person

**1 Salad, 3 Entrees, and 3
Sides**

SALADS

Garden Salad
Cranberry & Goat Cheese Salad

Spinach Bacon Salad
Fiesta Salad

ENTRÉES

Vegetable Skewers
*3 Cheese Ratatouille Lasagna
*^Mushroom Ragout w/ Quinoa
Pan Roasted Chicken w/Sauvignon Blanc,
Shallot & Grape Sauce
Sun Dried Tomato Chicken
Chicken Caprese
Baked Tilapia
Asparagus & Penne w/ Balsamic Butter
Pure Eatery Signature Meatloaf

Pork Loin w/ Lemon & Olives
Stuffed Pork Loin
*^Noodles & Broccoli-add \$2/person
Shrimp Creole-add \$2/person
Beef Skewers-add \$2/person
*Salisbury Mushroom w/ black bean
"steak"-add \$2/person
Baked Pesto Salmon-add \$5/person
*BYO Quattro Formaggio-Add Protein
\$2/person

SIDES

Steamed Green Beans
Garlic Mashed Potatoes
Thyme & Butter Roasted Potatoes
Braised Kale
Asparagus-add \$1/person
Seasonal Fruit Salad

Amazing Potato Chips
Potato Salad
Cole Slaw
Black Bean & Corn Salad

APPETIZER BUFFET MENU

Hot appetizer buffets require staff attendance.
Appetizer package can be added to a buffet package for ½ the package price below.
Disposables \$1.50/person
Minimum of 25 people

Package A
\$12.00/person
4 Selections

Package B
\$14.00/person
6 Selections

Package C
\$16.00/person
8 Selections

COLD APPETIZERS

Hummus Variety with Veggies
Caprese Skewers
Shrimp Cocktail -add \$2.00/person
Fresh Fruit and Cheese Platter-add \$2/person
Club Wrap Pinwheels
Ham & Dijon Wrap Pinwheels

HOT APPETIZERS

Gouda Stuffed Jalapenos
Crab Cakes
Spinach & Asparagus Dip
Sweet & Sour Meatballs
Pulled BBQ Chicken Sliders
Pulled BBQ Pork Sliders

PLATED DINNER MENU

Plated dinners are served in house only.
All packages include non-alcoholic beverages.
Add dessert to packages A or B for \$6.00

Package A

3 Courses

\$26.00/person

Choice of 1 Appetizer
Choice of Soup or Salad
Choice of 2 Entrées

Package B

3 Courses

\$28.00/person

Choice of 2 Appetizers
Choice of Soup or Salad
Choice of 2 Entrées

Package C

4 Courses

\$36.00/person

Choice of 3 Appetizers
Choice of Soup or Salad
Choice of 3 Entrées
Choice of Dessert

Appetizers

Hummus Platter

Our signature hummus platter includes; Sun-dried tomato, Garlic & Herb, and Sriracha & Goat Cheese hummus; pita bread, cucumbers, and carrot sticks

Spinach & Artichoke Dip

Homemade spinach and artichoke dip served with toasted pita bread

Gouda Stuffed Jalapenos

Fresh jalapenos stuffed with Gouda cheese, pressed and served hot with herbed Ranch dressing

Crab Cakes

Homemade blend of white fish and crab served atop mixed greens with a side of Cajun Remoulade

SALADS AND SOUP

Garden Salad

Mixed field greens, tomato, red onion and cucumbers

Cranberry & Goat Cheese Salad

Mixed field greens, walnuts, dried cranberries, and goat cheese

Shrimp Spinach Cobb Salad-adds \$3/person

Spinach, bleu cheese crumbles, bacon, egg, avocado, red onion, carrots, sautéed shrimp

Chicken Fiesta Salad

Mixed field greens, pulled chicken cheddar, corn salsa, pico de gallo, tortilla strips

Soup de Jour

Your choice of one of our house made soups

ENTRÉES

***BYO Quattro Formaggio**

Rotini noodles blended with Pure's famous cheese sauce.

add chicken, pork \$2, add shrimp \$3

Sun Dried Tomato Chicken

Chicken breast served with sun-dried tomatoes

Chicken Caprese

Chicken breast smothered in basil tomato and mozzarella

Pure Eatery Signature Meatloaf

Beef meatloaf with Pure's signature sauce

Balsamic Sockeye Salmon-adds \$3/person

Marinated and sautéed Sockeye salmon served with blanched asparagus & roasted red potatoes

Pineapple Habanero Pork Chops

Marinated & seared chops served over white rice and black beans, topped with a pineapple Habanero sauce

Crab Cakes

Homemade blend of crab and white fish served over greens with a spicy Remoulade

Cajun Rubbed Tuna Steak

Seared yellow fin tuna, served over white rice and black beans, corn salsa, and spicy Remoulade

Blackened Tilapia over Pesto Israel Couscous

Seasoned tilapia served over pesto Israel couscous and sautéed yellow squash and zucchini

Rice Bowl

White rice, steamed broccoli, kale, dried egg, teriyaki & our Spicy Peanut Bourbon sauce
add Black beans \$1, add pork or chicken \$2,
add shrimp \$3, add Cajun seared Ahi Tuna \$9