

pure eatery

fresh honest food



PRIVATE DINING GUIDE

221 N 4th Street Lafayette, IN 47901
(765) 428.1050

www.pureeatery.com

Locally owned and independently operated, Pure Eatery offers a fresh casual dining in an artistic and inviting environment. Offering both private and semi-private dining areas, Pure Eatery is sure to meet all of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

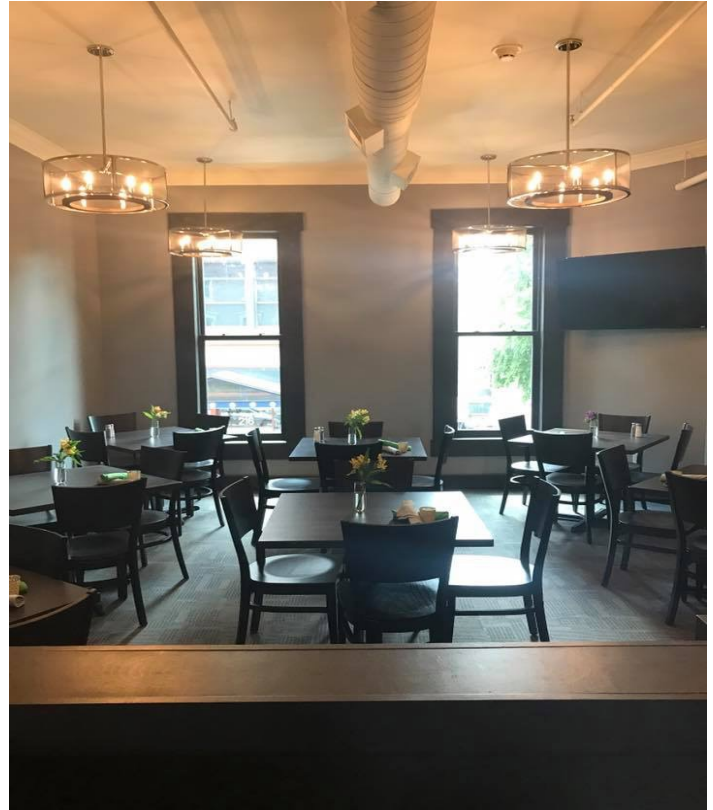
We thank you for your interest in Pure Eatery. The following is a private events/dining information sheet that should help answer any questions you may have about our booking procedures and requirements.

ROOM SELECTIONS

PRIVATE DINING

Our 2nd story private dining room and deck can be reserved for semi-private or private dining.

- Meetings, Parties, Showers & Rehearsal Dinners
- Flat Screen Televisions/AV
- Private 2nd Floor bar & Deck
- 48 Indoor Dining Seats
- 9 Indoor Bar Seats
- 28 Outdoor Dining Seats



SEMI-PRIVATE DINING

Our upstairs dining areas can be reserved for semi-private dining.

- Large Parties, Corporate Events & Receptions
- Flat screen televisions/AV
- Up to 60 indoor dining seats
- Up to 80 indoor/outdoor dining seats

Please contact Courtney Andrus, Private Events Coordinator at 317.678.7303, or lafayette@pureeatery.com to discuss the details of your event.

*Please note our private dining rooms are located upstairs with no elevator access.

DINNER BUFFET MENU

Buffets will be set-up in the dining room. Staff will replenish the buffet based on confirmed guest count. Service staff to clear tables, refill drinks, and tend bar. Minimum of 15 people.

Package A

\$18.00/person
1 Salad, 1 Entree, and 2 Sides

Package B

\$20.00/person
1 Salad, 2 Entrees, and 2 Sides

Package C

\$24.00/person
1 Salad, 3 Entrees, and 3 Sides

SALADS

Served with your choice of any one of our house made dressings. Herbed Ranch, Honey Mustard, Raspberry Vinaigrette, Tomato Basil Vinaigrette, Balsamic Vinaigrette, Spicy Southwest, Bleu Cheese

Garden Salad

Mixed field greens, tomato, onion, and cucumbers.

Cranberry & Goat Cheese Salad

Mixed field greens, dried cranberries, goat cheese, walnuts, red onions, cucumber, and tomato.

Shrimp & Spinach Cobb-adds \$2/person

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

Chicken Fiesta Salad

Mix fields greens, pulled chicken, white cheddar, corn salsa, pico de gallo, tortilla strip

ENTRÉES

Vegetable Skewers

Grape tomatoes, bell peppers, red onion, portabella brushed with a herbed lemon oil and grilled to tender.

3 Cheese Ratatouille Lasagna

Our signature vegetarian lasagna with portabella mushrooms, zucchini, squash, roasted red peppers, and a mix of melted cheeses.

Oswego Chicken

Seasoned chicken cutlet with sun-dried tomato, pinenuts, spinach and a herbed cream cheese.

Baked Tilapia

Tilapia filet seasoned and baked with a lemon butter seasoning.

Pure Eatery Signature Meatloaf

Our signature beef meatloaf topped with Pure special sauce.

Stuffed Pork Loin

Baked pork loin stuffed with bacon, onion, garlic, spinach, cream cheese and herbs.

Beef Skewers-Add \$2/Person

Skewered Eye of Round beef and red onions soaked in our soy, cayenne, and mustard marinade then seared to medium.

Baked Pesto Salmon-Add \$5/Person

Baked salmon filets seasoned and topped with pesto.

Byo Quattro Formaggio-Add Protein \$2/Person

Our signature BYO Quattro Formaggio includes Pure's special blend of cheeses, rotini noodles, and your choice of selected vegetables and proteins. Choose from sun-dried tomatoes, zucchini, mushrooms, onions, bell peppers, asparagus; and/or chicken, bacon, shrimp.

SIDES

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

Seasonal Fruit Salad
Kettle Potato Chips
Potato Salad
Cole Slaw
Black Bean & Corn Salsa

APPETIZER BUFFET MENU

Appetizer Buffet package can be added to any of our Buffet packages. Appetizer buffets will be set-up in the dining room. Staff will replenish the buffet based on confirmed guest count. Service sizes range from 2-3 pieces per person. Service staff to clear tables, refill drinks, and tend bar. Minimum of 15 people

Package A
\$14.00/person
4 Selections

Package B
\$16.00/person
6 Selections

Package C
\$18.00/person
8 Selections

HOT APPETIZERS

Gouda Stuffed Jalapenos

Fresh jalapenos stuffed with Gouda cheese and grilled.

Buffalo Chicken Stuffed Jalapenos

Grilled jalapenos stuffed with pulled chicken, bleu cheese, pepper sauce, house made Ranch.

Crab Cakes

Homemade crab cake made with lump crabmeat, served over greens with a spicy Remoulade.

Spinach & Asparagus Dip

Creamy blend of spinach, asparagus and cheese served with pita bread.

Sweet & Sour Meatballs

Our house made meatballs served in a sweet and spicy glaze.

Pulled BBQ Chicken Sliders

BBQ pulled chicken served with white cheddar cheese, served on a slider bun.

Pulled Pork Sliders

Roasted and seasoned pulled pork with white cheddar cheese, served on a slider bun.

COLD APPETIZERS

Hummus Variety with Veggies

Sriracha & Goat Cheese, Sun-dried Tomato, and Garlic & Herb Hummus served with carrots, cucumbers, and pita bread.

Caprese Skewers

Fresh cherry tomatoes, fresh mozzarella, fresh basil, drizzled with balsamic glaze.

Shrimp Cocktail -add \$2.00/person

Cold shrimp served with cocktail sauce.

Crostini's with Pesto

Toasted Italian Flatbread, garlic Parmesan aioli, basil pesto.

Fresh Fruit and Cheese Platter-add \$2/person

Seasonal mix of fresh fruit served along side a variety of chef's choice cheeses.

Club Wrap Pinwheels

Our signature club wrap including ham, turkey, bacon, swiss, mayo in a flour tortilla.

PRE-FIX DINNER MENUS

Pre-fixed menus are to be determined by host at least 72hrs in advance. Appetizers are served family-style. Guests will order Soup, Salad, and Entrees upon being seated. *Upcharges per person for specialty entrée selections.

Prefix Menu A

3 Courses

\$18.00/person

2 Appetizer Selections

1 Soup or Salad

6 Entrée Selections

Prefix Menu B

3 Courses

\$20.00/person

3 Appetizers Selections

1 Soup or Salad

8 Entrées Selections

Prefix Menu C

4 Courses

\$24.00/person

3 Appetizers Selections

2 Soup and Salad

8 Entrée Selections

1 Dessert Selection

APPETIZERS

Served family-style

Hummus Platter

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

Spinach & Asparagus Dip

Homemade spinach and artichoke dip served with toasted pita bread.

Gouda Stuffed Jalapenos

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

Crab Cakes

Homemade crab cake made with lump crabmeat, served over greens with a spicy Remoulade.

Crostini's with Pesto

Toasted Italian Flatbread, garlic Parmesan aioli, basil pesto.

SALADS AND SOUP

All salads served with your choice of housemade dressing: Raspberry Vinaigrette, Balsamic Vinaigrette, Tomato-Basil Vinaigrette, Bleu Cheese, Herbed Ranch, Spicy Southwest, Honey Mustard.

Garden Salad

Mixed field greens, tomato, red onion and cucumbers.

Soup de Jour

Your choice of one of our house made soups.

ENTRÉES

All tacos, sandwiches, and wraps are served with chips. Another side may be selected for an upcharge.

*All specialty entrees are served with your guest's choice of side.

Cranberry & Goat Cheese Salad

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

Chicken Fiesta Salad

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

Vegan Tacos

Sautéed yellow squash, zucchini, portabella mushrooms, corn salsa, black beans, sun-dried tomato hummus, cucumber, tomato-basil vinaigrette wrapped in a flour or corn tortilla.

Chicken Tacos

Pulled Chicken, pico de gallo, cheddar cheese, pineapple-habanero salsa, avocado wrapped in a flour or corn tortilla.

Chicken Cordon Bleu Sandwich

Pulled Chicken, Ham, Bacon, Swiss Cheese, honey mustard on ciabatta bread.

Fountain Square Falafel

Garbanzo beans, parsley, tomato, red onion, green pepper, jalapeno, garlic, panko, field greens, herbed ranch in pita bread.

The Purrito

Pulled chicken, white rice, white cheddar cheese, spinach, corn salsa, pico de gallo, black beans, spicy southwest dressing in a flour tortilla.

Southwest Black Bean Wrap

Black beans, white cheddar cheese, spinach corn salsa, spicy southwest dressing in a sun-dried tomato tortilla.

Portobella & Spinach Melt

Portobella mushrooms, spinach, provolone cheese, garlic parmesan aioli on Italian flatbread. Served with chips.

The Pig Out

Coffee & Ancho pepper roasted pork shoulder, caramelized onions, white cheddar cheese, jalapeno maple aioli on ciabatta.

The Grady's Melt

White cheddar, bacon, tomato, garlic-parmesan aioli on sourdough.

The Philly Cheesesteak

Marinated beef tips, provolone cheese, herbed cream cheese, sautéed onions, roasted red peppers on ciabatta.

****Balsamic Sockeye Salmon***-adds \$3/person

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

****Marinated Beef Tips***-adds \$3/person

Beef Tenderloin tips, pickled banana pepper and garlic.

****Cajun Rubbed Tuna Steak***-adds \$2/person

Seared ahi tuna, served over white rice and black beans, corn salsa, and spicy Remoulade.

****Blackened Tilapia over Pesto Rice***

Seasoned tilapia served over pesto rice and sautéed yellow squash and zucchini.

****Rice Bowl***

White rice, steamed broccoli, kale, fried 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

DESSERT

New York-Style Cheesecake

Cheesecake served with your choice of Strawberry, Chocolate, or Turtle toppings.

Private Dining Fine Print

IN-HOUSE RESERVATIONS: In-house reservations are subject to availability. Room fees and minimums may apply and are based on event date and time. Your group reservation is only confirmed 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 1 week in advance of your reservation, or the original number confirmed will be charged. Final payment is due upon completion of the event. An 18% gratuity may be charged at time of final billing.

PRIVATE DINING RESERVATIONS: A private dining reservation will include seating in dedicated areas within the restaurant where the public will not enter or exit. A room fee and food and beverage minimum purchase may apply, and are subject to event date and time. The prices quoted do not include sales tax or gratuity, presented on final bill. All food and beverages must be charged on one check. Our private dining room includes our indoor dining area, bar, and/or deck--room areas will be booked based on request and total number of guests in your party. Our private bar and deck areas are ONLY for patrons 21 years old and over; however minors are permitted in our indoor private dining area. Server(s) and/or Bartender(s) will be dedicated to you private dining experience; number of staff is based on menu selection and guest count.

SEMI-PRIVATE ROOMS: A semi-private reservation will include seating in dedicated areas within the restaurant where the public may enter and exit. A room fee or minimum food and beverage minimum purchase may apply and are subject to event date and time. 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. Our 2nd floor indoor dining areas can be reserved for semi-private parties. Our upstairs bar and deck areas are ONLY for patrons 21 years old and over; however minors are permitted in all other dining areas upstairs.

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.

BUFFET: 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 we require a credit card number with a signed contract. We may charge the credit card 1 week prior to the day of the event, unless specified otherwise. Pure Eatery reserves the right to require a deposit for any group. Deposits are non-refundable. In the event that you need to cancel your reservation you must provide notification 1 week in advance. If cancellation is made within 48hrs of reservations we reserve the right to charge 10% of the agreed upon package or minimum.

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.**

Please contact Courtney Andrus, Private Events Coordinator at 317.678.7303, or lafayette@pureeatery.com to discuss the details of your event.