Catered by Chef Mike Entree's

(Served Dinner) Choose From:

Poultry

Chicken Marengo

Boneless Breast of Chicken Saute'ed in Olive Oil and white wine with onion, garlic & Roma Tomatoes \$22.95 per person

Saute'ed Breast of Chicken with Lemon-Chardonnay Sauce \$22.95 per person

Breast of Chicken with Cracked Peppercorn Mustard Cream \$22.95 per person

Stuffed Breast of chicken Florentine En Croute with White Wine Sauce \$23.95 per person

Filet of Sole Florentine Filet of Sole stuffed with creamed spinach and seasoned with White Wine. \$22.95 per person

> Broiled Salmon Filet with Saffron Sauce \$23.95 per person

Coquilles St. Jacques
Tender Scallops Broiled with butter and breadcrumbs
\$23.95 per person

Beef & Pork

Roasted Aged Prime Rib of Beef

With horseradish cream \$23.05 per person (8oz. cut) or \$25.95 per person (10 ounce cut)

Filet Mignon \$28.50 per person

Roast Pork in Port Wine Sauce

\$22.95 per person

Each Wedding package Entree's includes a selection from each of the following:

Salad Potato, Rice or Pasta Market Fresh Vegetables

Fresh Rolls and Butter Freshly brewed Coffee, Tea or decaffeinated Coffee

A 9% Sales Tax and 18% Gratuity will be added to all prices. Prices subject to change without notice.

For groups with less than 20 guests, there will be an additional \$75.00 Service Fee. For groups with less than 35 but more than 20 guests, there will be and additional \$50.00 Service Fee.

Chef Mike's Buffets

Wedding Bliss Buffet

Bibb Lettuce Salad with Assorted Dressings
Pasta Salad
Pommery Mustard Potato Salad
Tomato, Onion and Bleu Cheese Salad

Choice of Two:
Saute'ed Chicken Breast with Chardonnay Sauce
Roast Beef with Cabernet Sauvignon Sauce
Danish Lemon-Pepper Cod
Smoked Roast Pork Loin with Cabernet Wine Sauce

Sour Cream and Cheddar Potato Cassoulet Wild Rice pilaf Fresh Vegetables of the Season

Freshly Baked Rolls and Butter Freshly brewed Coffee, Tea or Decaffeinated Coffee

\$25.95 per person

Southern Style Wedding Feast

Tossed Salad with Assorted Dressings Waldorf Salad Cole Slaw

Choice of Two:

Country Style Fried Chicken
Baked Ham
Roast Beef
Swiss Steak

Whipped Sweet Potatoes Macaroni and Cheese Mixed Greens Southern Style Green Beans

Fresh Rolls and Cornbread with Butter Freshly Brewed Coffee, Tea, or Decaffeinated Coffee

\$24.95 per person

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Propylaeum Weddings / Catered by Chef Mike, Inc.

Catered by Chef Mike Buffets

Candlelight Buffet Dinner

Salad of Three Greens with Assorted Dressings
Salad of Shrimp, Snow Pea Pods, Artichoke Hearts & Baby Corn
Swiss Delicatessen Salad
Tomato, Onion & Cucumber Salad

London Broil with Wild Mushroom Sauce Saute'ed Red Snapper with Tomatoes, Leeks & Basil Saute'ed Breast of Chicken with Cracked Peppercorn Mustard Cream

Baby Shrimp Risotto
Parmesan Potatoes
Steamed Seasonal Fresh Vegetables

Freshly Baked Rolls & Herbed Butter Freshly Brewed Coffee, Tea or Decaffeinated Coffee

\$29.95 per person

Celebration Buffet

Seasonal Green Salad with Assorted Dressings
Pasta Salad
Potato Salad
Roasted Virginia Baked Ham with Pineapple-Cherry Sauce
and Brown Sugar

Roast Breast of Turkey with Giblet Gravy continued

Choice of Three:

Macaroni and Cheese

Green Beans

Sage Dressing

Candied Yams (or Saute'ed Fresh Winter Squash)

Warm Rolls, Corn Bread and Butter
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$26.00 per person

A 9% Sales Tax and 18% Gratuity will be added to all prices. Prices subject to change without notice. At the Propylaeum you will receive fabulous food and exclusive elegance. In addition, we want to make sure that every detail of your event is perfect, we have available a wide selection of items for rental that will make your event a very memorable and successful affair . . .

All prices based on one (1) day rental unless otherwise specified.

Bartender's Fee- \$75.00 / bartender / 1rst four hours, \$25.00 / each additional hour.

Exhibit / Vendor Tables- \$15.00 each

Cake Cutters- Our servers will cut & serve your special occasion cake.

The chef quite often does this.

Wedding Cakes- Ask our catering sales staff for details. We can make your Cake for \$3.00 per slice.

Ice Carvings- \$200.00 and up, depending on complexity.

Audio Visual Equipment- Ask our catering sales staff for details.

Easel -no flip chart \$10.00 ea; Projection Screen \$20.00; VCR/DVD w/ TV \$50.00; Plug into house sound system \$25.00, Piano-1rst and 3rd Floor, \$25.00.

Also, Zoom box projection box w/speakers-DVD/CD \$50.00

Wireless Internet Connection \$10.00

A \$10.00 Donation to the Propylaeum is appropriate when a docent is requested for house tours

A \$10.00 Donation to the Propylaeum is appropriate when a docent is requested for house tours of groups of 8 or more.

Thank you. The Indianapolis Propylaeum Club and Catered by Chef Mike.

Centerpieces-There is no charge for Basic Centerpiece, w/ chef's choice of Flower.

Basic Centerpiece-bubble Vase w/ Flower on a Mirror Tile w/ 2 votive/ tea light candles.

We can also loan vases at the Propylaeum to use with any or all of the above for your own Flower arranging.

The Indianapolis Propylaeum also has centerpieces they use and quite often these will work with your decor or plans for the day. They are quite happy to let us use them carefully. Call a week or two ahead of your event to see what they are doing.

We welcome you to call a Florist of your choice to come the Day of your Wedding or Event. The Propylaeum policy on balloons, especially helium, they need to all be removed and taken home. Do not release them outside. See Propylaeum Rules.

White Linen Table cloths and White Linen Napkins are also complimentary w/ your meal price.

There is a charge for a variety of colors and sizes @\$12.50 and up.

Linen Overlays in a variety of colors and sizes are \$9.00 and up.

Linen Napkins in a variety of colors are \$.60 ea. See Chef or Sales Staff for Choices.

We can Rent just about anything in the way of Decorations, Balloons, Centerpieces,
Fountains, etc., specialty Ice Carvings, Tents and Awnings and Dance Floors.

Ask our catering Sales Staff for Details, Chef Mike or Cathy.

Services & Rental Info Sheet Catered by Chef Mike, Inc. 2008

Luscious Specialties

You can add any of these items to your Dinner or Hors d'eouvres Function

Appetizers (Choice of one)

Smoked Salmon with Capers, Cream Cheese, Onion and Blintzes @\$7.00 person. Fresh Seared tuna Tartar with pickled Ginger, Daiken Radish and Wasabi @\$7.00 per person

Shrimp Cocktail @\$8.00 per person
Grilled Duck Breast with Lingonberry Sauce @\$6.00 per person
Baked Brie Caramel with Walnuts, Saute'ed Apples and French bread @ \$5.00 per person

Salads (choice of one)

Spring Lettuce and Saute'ed Shitake Mushrooms with Merlot and Caramelized Onion
Vinaigrette @ \$4.00 per person
Mediterranean Salad with Feta Cheese, cucumber, Tomatoes, Peppers and Red Onion rings
@\$4.00 per person

Soups @ \$3.50 per person (choice of one)

(The Chef has many soups but here are a few suggestions)

Chicken Velvet

French Onion

Canadian Beer Cheese

Yellow Lentil and Ham Broth

Desserts (choice of one)

Cheesecakes @ \$3.00 per person (choice of one)
Amaretto Cheesecake with Fresh Berries
Peanut Butter Chocolate Ripple Cheesecake
Chocolate Cheesecake
New York Style Cheesecake with Strawberry Coulis

Specialties @ \$5.50 per person (choice of one)

Chocolate Concorde
Frangipane Fruit torte with white Chocolate Mousse
Grand Mariner Chocolate Bavarian Torte
Strawberry Shortcake Tower
Blueberry Lindzer torte with chocolate Lattice
Banana Foster Flambé'

Croquembuche Centerpieces-Towering Cream Puffs with Chocolate & Caramel

Chef's Dessert Table @ \$8.50 per person

Assorted Miniature Desserts: Chocolate covered Strawberries, Petite Fours, Mini Cheesecakes, Cakes, Pies, Tartlets, Éclairs, Cookies and Puffed Pastries.

Coffee Station @\$6.25 per person

Regular coffee and Decaffeinated Coffee, Flavored Coffee (Regular and Decaffeinated.) Assorted Flavored Creams, Sugar Cubes, Chocolate Shavings, Orange Zest, Cinnamon, Nutmeg, Whipped Topping and Coffee Liquor.

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