



# DINNER CATERING MENU | \$27

This menu includes 1 salad, 2 entrees, 2 sides, & house-made ciabatta bread + butter. Every dish is from scratch + just for you! Perfect for on-site, delivery or to go!

info@drinkfederalcoffee.com | 683 + 679 Wabash Ave. Terre Haute, IN

## SALAD - 1

SERVED BUFFET STYLE + BREAD

### Caesar Crisp Salad

Local greens, shaved parmesan cheese, pumpkin seeds, croissant croutons, black pepper lemon caesar dressing

### Sweet + Tart Chop Salad

Local greens, dried cherries, goat cheese, chopped nuts, chopped apple, cider chai dressing

### Garden Crisp Salad

Local greens, tomato, cucumber, carrot ribbons, pickled red onion, chopped broccoli, cheddar cheese, herb garlic ranch

### You Red My Mind Salad

Local greens, strawberries, almonds, pickled red onion, feta cheese, red wine vinaigrette

## DRINKS + DINNERWARE + STAFFED SERVICE

A Gallon fresh brewed iced tea w. lemons + sugars + cups | \$18

A Gallon fresh lemonade + cups | \$21

Disposables set of 1 entree plate + 1 salad/bread plate + napkin wrapped flatware | \$2/setting

Prorated regional delivery available

Setup + staffing available based on your event's needs

## ENTREES - 2

SERVED BUFFET STYLE

### Creamy Chicken Saltimbocca

Chicken breast w. sage, bacon, prosciutto, cream, white wine and parmesan peppercorn sauce

### Greek Style Garlic Pork Tenderloin

Grilled + topped w. sun-drieds, feta, basil

### Atlantic Salmon Cakes

Fresh salmon, mirepoix, panko, lemon + dill aioli

### Red Wine & Tomato Braised Brisket

Seared and braised in red wine with carrots and onions, garnished w. citrus parsley gremolata and horseradish cream

### Vegetarian Sausage & Wild Rice Stuffed Squash

House-made chickpea sausage, seasonal squash & garnished w. arugula pesto drizzle

### Chicken Francaise

Floured chicken cutlet in a bright lemon, white wine and butter sauce with fresh tomatoes and herbs

### Cider Braised Pork

Pork roast, cider brown sugar stock, roasted apple relish

## SIDES - 2

SERVED BUFFET STYLE

### Roasted Seasonal Vegetables

The best of what's best - squashes, sweet onions, peppers, roots, garlic herb glaze

### Buttery Mashed Potatoes

Classic w. cream, butter, + parsley

### Fresh Green Beans & Carrot Pearls

Almonds, lemon + crispy garlic

### Mac n' Cheese

Cheddar, cream cheese, gouda, cracker dusted

### Cranberry Apricot Wild Rice

Tender local rice, dried cranberries, herbs, apricot preserves

### Warm Seasonal Quina + Rice Pilaf

Quinoa, IL rice, roasted seasonal squash, kale, candied pecans, herbs

### Roasted Red Potatoes w. Herbes de Provence

Crispy potatoes, herbs + sea salt

### Sweet Corn Succotash

Sweet corn, tomatoes, potatoes, peppers, onions, cream, wine, old bay



# PICK + CHOOSE CATERING MENU



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## APPETIZERS

PACK BUFFET/TRAY STYLE

### Mixed Mini Sandwiches | 36ct | \$115

Turkey & swiss + cherry chicken salad + bacon egg salad on 1/2 butter croissants

### Harvest Board | Serves 20-25 | \$125

Charcuterie, variety cheeses, olives + pickled vegetables, berries, hummus, crackers + pita

### Garlic Shrimp Cocktail | 60 Shrimp | \$125

w. Roasted tomato cocktail sauce

### Crispy Raw Vegetables | Serves 20 | \$75

Artisan cheese & garlic crostini w. dill lemon white bean dip

### Signature Swedish Meatballs | Serves 15 | \$65

Creamy gravy + dollops of lingonberry jam

### Goat Cheese Stuffed Dates | 24ct | \$72

Wrapped in bacon w. sweet & spicy maple glaze

### Feta & Roasted Red Pepper Puffs | 24ct | \$45

w. Olive tapenade

### Crispy Potato Halves | 24ct | \$96

w. Smoked salmon + dill & everything cream cheese

## HOT ENTREES

PACKED BUFFET/TRAY STYLE

### Creamy Chicken Saltimbocca | 15ct | \$120

Chicken breast w. sage, bacon, prosciutto, cream, white wine and parmesan peppercorn sauce

### Greek Style Garlic Pork Meatballs | 36ct | \$120

Tomato braised, feta, basil

### Atlantic Salmon Cakes | 15ct | \$130

Fresh salmon, mirepoix, panko, lemon + dill aioli

### Wine & Tomato Braised Brisket | Serves 15 | \$145

Seared and braised in red wine with carrots and onions, garnished w. citrus parsley gremolata and horseradish cream

### Veg + Rice Stuffed Squash | Serves 15 | \$110

House-made chickpea sausage, local rice, seasonal squash & garnished w. arugula pesto drizzle

### Chicken Francaise | 15ct | \$120

Floured chicken cutlet in a bright lemon, white wine and herb butter sauce

### Cider Braised Pork | Serves 25 | \$130

Pork roast, cider brown sugar stock, roasted apple relish

## DINNER WORTHY SIDES

PACKED BUFFET/TRAY STYLE

### Roasted Seasonal Vegetables | Serves 15 | \$75

The best of what's best - squashes, sweet onions, peppers, roots, garlic herb glaze

### Buttery Mashed Potatoes | Serves 15 | \$55

Classic w. cream, butter, + parsley

### Fresh Green Beans & Carrots | Serves 15 | \$55

Almonds, lemon + crispy garlic

### Mac n' Cheese | Serves 15 | \$65

Cheddar, cream cheese, gouda, cracker dusted

### Warm Quinoa + Rice Pilaf | Serves 15 | \$65

Quinoa, IL rice, roasted seasonal squash, arugula, candied pecans, herbs

### The Best Roasted Potatoes | Serves 15 | \$55

Crispy potatoes, herbs + sea salt

### Sweet Corn Succotash | Serves 15 | \$65

Sweet corn, tomatoes, potatoes, peppers, onions, cream, wine, old bay

## SWEETS

Mini swedish midsummer cakes | 6ct | \$38

Pastry box | 4 Scones + 4 Danish + 4 Seasonal Croissant  
\$48

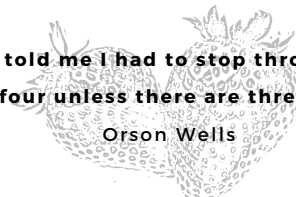
1/2 dozen sea Salt chocolate chip cookies | \$11

Sliced gluten-free banana cake | 10pc | \$28

Glossy mocha brownies | 12ct | \$48

**"My doctor told me I had to stop throwing intimate dinners for four unless there are three other people"**

Orson Wells



## DRINKS + DINNERWARE

A Gallon iced tea w. lemons + sugars + cups | \$16

A Gallon fresh lemonade + cups | \$18

Disposables set of 1 entree plate + 1 salad/bread plate + napkin wrapped flatware | \$2/setting

Prorated regional delivery available



# PICK + CHOOSE CATERING MENU



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## BRUNCH | 15 SERVINGS

PACK BUFFET/TRAY STYLE

### Biscuits & Gravy | \$68

House-made buttermilk biscuits w. local sausage gravy + fresh herbs + cheddar cheese

### Bagel + Egg + Cheese Sandwiches | \$75

Local bagel + local farm eggs + American cheese + breakfast sauce + roasted tomatoes | + bacon \$95

### Breakfast of Champions | \$65

Baked oatmeal w. fresh blueberries + cinnamon + almonds + dried cranberries + creme anglaise

### Norwegian Exposure | \$135

Toasted local english muffins + piles of nordic smoked salmon + loaded cream cheese + roasted tomatoes + hollandaise gravy + capers + pickled red onions + lemon wedges

### Breakfast Hash | \$55

Crispy potatoes + sweet onions + colorful peppers seasoned w. butter | + beef pastrami \$80

### Huevos Rancheros | \$95

Cheesy scrambled local eggs + corn tortillas + zesty black beans + local chorizo + avocado pico + cilantro lime crema

## LUNCH | 15 SERVINGS

PACKED BUFFET/TRAY STYLE

### Ritzy Chicken Sandwiches | \$85

Local chicken breast + ritz crust + lettuce + garlic aioli + tomato + pickle + Swiss on a crunchy ciabatta roll

### Cherry Chicken Salad Croissants | \$85

Pulled local chicken + cherries + apples + grapes

### Cobb For A Crowd | \$65

Crispy romaine + local egg + bacon + croutons + cucumber + tomato + red onion + blue cheese + creamy dill dressing

### Thai One On | \$85

Thai rice noodles + crispy fresh vegetables + garlic chicken + edamame + Thai peanut sauce

### Crossroads Classic | \$95

Local beef + pork meatloaf burgers + special sauce + cheddar + lettuce + tomato jam + bacon on a crunch ciabatta roll

### Greens + Grains Bowl | Vegan + GF | \$75

Quinoa + IL grown brown rice + roasted seasonal vegetables + tahini maple dressing + kale + candied pumpkin seeds

## DELI SIDES | 15 SERVINGS

PACKED BUFFET STYLE

Add grilled chicken or fried chicken + \$4/serving

Add grilled lemon garlic shrimp + \$6/serving

### Greek Tortellini Pasta | \$60

Cheese tortellini + greek olives + feta + cucumber + tomato + red wine garlic dressing

### Curry In A Hurry | \$60

Couscous + curry roasted cauliflower + golden raisins + chickpeas + candied almonds + arugula

### Kale Caesar! | \$60

Penne pasta + parm + kale + sun dried tomatoes + lemon peppercorn Caesar dressing

### Italian Chop Chop | \$60

Tortellini + pepperoni + fresh mozzarella + tomatoes + cucumber + red onion + black olives + spinach + basil pesto dressing

### Fresh Fruit Salad | \$55

Melon + pineapple + grapes + berries + kiwi + seasonal light dressing

## BRUNCH BEVERAGES

### Mimosa Kit (all but the booze) | 1 quart each | \$55

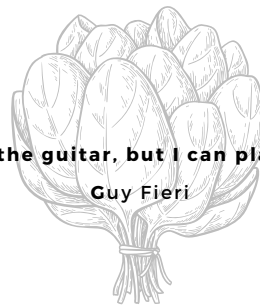
Mango puree + strawberry juice + fresh orange juice + fresh berry skewers

### A Barista Box | \$30

Federal house-roast coffee + cups + accessories

### Iced Latte for a Lot | \$25/half gallon

Cold brew + vanilla or caramel syrup + choice of milk



"I can't play the guitar, but I can play the griddle"

Guy Fieri

## DRINKS + DINNERWARE

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