



CHARLEY CREEK INN

CATERING

& Banquet Services

VOLUME XI





Hotel Indiana, 1920

In June of 1919 original construction began on our hotel. Construction workers were paid 45 cents an hour and worked ten hour days, six days a week. In just ten short months after construction began the "Hotel Indiana" opened on May 6, 1920. The cost to construct and furnish the hotel in 1919 was \$250,000 – compared to the 2007-2010 renovation and restoration cost of approximately \$15,000,000.

In 1946 the Dekau Family purchased the hotel and renamed the "Red Apple Inn." The Dekau family operated the Inn for sixty years.

In 2007 Wabash resident and philanthropist Richard E Ford purchased the hotel and began a three year, \$15 million dollar renovation and restoration. In May of 2010 the hotel reopened and began a new life as Charley Creek Inn named after the Miami Indian Chief from the area.

Charley Creek Inn is on the National Register of Historic Places and is the recipient of Indiana Landmark's Cook Cup for its impeccable historic restoration. The Cook Cup is prominently featured in the lobby of the hotel.



CHARLEY CREEK INN

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Eric Wilson
Executive Chef

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BANQUET GUIDELINES

Multiple Entrée Choices

If you wish to offer your guests a choice of entrées, a maximum of two (2) may be chosen; in addition, CCI will make reasonable accommodations for children's meals and vegetarian, gluten free, and vegan guests. Advance entrée counts are required and **the host/hostess is responsible for providing place cards for his/her guests that indicate entrée choice** in order for CCI to provide proper service. **The same luncheon side, salad, vegetable, starch and/or dessert are served to all guests.**

Final Guest Count

A confirmed guaranteed minimum attendance, including final number of each entrée (if applicable) must be received three (3) business days prior to the event. In the event no timely confirmation is made the last projected number will be used.

Food & Beverage Policies

CCI does not allow food or beverages to be brought into the hotel by event hosts or their guests with the exception of specialty wedding or birthday cakes (and then a \$1 per person dessert fee will be assessed). The hotel's licenses require all other food, beverages and alcohol to be supplied and prepared on-site. Food and beverages may not be removed from the premises after a hors d'oeuvre or buffet event.

Responsible Alcohol Service

Minors will not be served alcohol and we reserve the right to refuse alcohol service to any guest.

Menu Pricing & Availability

All menu items and prices are subject to availability and market price adjustment. Prices are subject to change without notice.

Taxes & Gratuities

All non-service fees (including but not limited to food, beverage, event space rental fees, and equipment rental fees) will be taxed Indiana sales tax of 7%. A minimum gratuity of 20% will be added to the final food and beverage charges.

Tax Exempt Entities

If an organization is tax exempt, a copy of the Tax Exempt Certificate must be received in advance of an event. Once tax is applied to a bill it cannot be reversed. Indiana Department of Revenue regulations now stipulate that only event space rental (under specific conditions) qualify to be tax exempt; food, beverage, and guest rooms can no longer be tax exempt.

Off-Site Catering

CCI will consider offering off-site hors d'oeuvres and beverage catering in the downtown Wabash area based on anticipated business volume at the hotel and typically not on Fridays, Saturdays, and Sundays. Off-site catering requires a minimum of \$1,000 food and \$250 beverage sales; a labor charge of not less than \$250 will also be assessed. Please note that thirty (30) days' notice is required to obtain an off-site alcohol catering permit.

Health Department Statement

Consuming raw or undercooked animal products may increase your risk of food borne illness.



A LA CARTE REFRESHMENTS

MORNING

Assorted bagels (blueberry, cinnamon raisin & plain) & **flavored cream cheese** \$24 dozen (*individually wrapped*)

Assorted donuts \$20 dozen (*individually wrapped*)

Assorted cereal cups \$3 each

Assorted muffins \$14 dozen (*individually wrapped*)

Assorted cereal & granola bars \$2 each

Seasonal fruit cup \$4 per guest

Seasonal whole fresh fruit \$2 each

Assorted individual yogurt \$3 each

Granola, fruit & yogurt parfaits \$4 each

Assorted Danishes \$20 dozen (*individually wrapped*)

AFTERNOON

Mini pretzel twists \$1.50 each (*individually wrapped*)

Mini soft pretzels \$11 dozen (*individually plated*)

Trail mix \$2 each (*individually wrapped*)

Snack mix \$1.50 each (*individually wrapped*)

Candy bars \$3 each

Assorted cookies \$14 dozen (*individually wrapped*)

Ice cream sandwiches \$3 each

Brownies \$14.50 dozen (*individually wrapped*)

BEVERAGES

Executive Beverage Service

Freshly brewed coffee, iced tea & assorted sodas

Half day: \$4 per guest

Full day: \$6 per guest

VIP Meeting Package

Executive beverage service, CCI signature bottled water, polished Granny Smith apples, select hard candies from the Ice Cream & Candy Shoppe \$12 per guest

with a CCI deluxe leatherette embossed folder & pen
\$25 per guest

Freshly brewed coffee

\$12 per pot

Assorted sodas \$2 each

Bottled water \$2 each

Chilled fruit juice \$3 each

THEMED MEETING BREAKS

Energy Break

Assorted granola and Nutri-Grain Bars, oatmeal raisin & chocolate chip cookies, whole fresh fruit, Gatorade™
\$10 per guest

Farmer's Market

Vegetable crudite, fruit, cheese, crackers, hummus, pita bread, breads, honey butter, jam \$12 per guest

The Chocolate Overload

Chocolate chip cookie, brownie, chocolate covered pretzels, chocolate milk, assorted mini candy bars, bottled water
\$11 per guest

Sports Fanatic

Peanuts, snack mix, soft pretzel with mustard, cracker jacks, bottled water, Gatorade™ \$10 per guest



BREAKFAST

Breakfast is served between 6-11 a.m. Meals include orange juice, coffee, tea and additional juices upon request. Egg whites available by request.

Eggs Benedict

Two poached eggs, Hollandaise sauce, toasted English muffin, seared ham, Potatoes O'Brien \$10 per guest

Breakfast Sandwich

Scrambled eggs, bacon, Swiss cheese, tomatoes, Hollandaise sauce, house-made croissants, Potatoes O'Brien \$10 per guest

Breakfast Wet Burrito

Scrambled eggs, chorizo, cheddar cheese, hash browns, bell peppers, onions wrapped in a flour tortilla and topped with sausage gravy \$10 per guest

Scrambled Egg Breakfast ^{GF}

Scrambled eggs, Potatoes O'Brien, choice of: bacon, sausage patties or ham \$8 per guest

Denver Omelette ^{GF}

Three-egg omelette, ham, bell peppers, onions, cheddar cheese, Potatoes O'Brien \$8 per guest

Spinach Feta Omelette ^{GF}

Three-egg omelette, baby spinach, diced tomato, feta cheese, Potatoes O'Brien \$8 per guest

Pancake Stack

Three buttermilk pancakes, whipped butter, maple syrup \$8 per guest

French Toast

Cinnamon Swirl French toast, whipped butter, maple syrup \$8 per guest

Baked Goods Basket

Assorted breakfast breads and mini pastries with butter and preserves \$12 per table of eight

Yogurt Parfait ^{GF V}

Vanilla yogurt, layered with fresh berries, granola and honey. \$4 per guest

Fruit Cups ^{GF DF V}

Individual cups of fresh seasonal fruit \$2.50 per guest

^{GF} = Gluten Free ^{DF} = Dairy Free ^V = Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



LUNCH

BOXED LUNCHES

Includes bagged chips, whole fruit, cookie, mustard and mayo packet & bottled water.

Turkey breast on a hoagie Roll \$11

Ham & Swiss on a house-made croissant \$11

Beef & cheddar on ciabatta \$11

Grilled vegetable wrap ^{DF V} \$11

EXECUTIVE BOXED LUNCHES

Includes bagged chips, fruit cup, fudge brownie & bottled water.

Turkey B.A.L.T. Wrap

Turkey breast, avocado, lettuce, tomato, spicy mayo in a flour tortilla \$14

Chicken Salad Croissant

House-made chicken salad on a house-made croissant with lettuce and tomato. \$14

Italian Club

Ham, salami, capicola, pepperoni, provolone cheese, lettuce, tomato, Italian dressing, mayo, banana peppers on house-made braided Italian herbs bread \$15

Prime Rib Sandwich

Shaved prime rib, house-made bun, bistro sauce, cheddar cheese, lettuce, tomato \$15

Mediterranean Pita ^V

Romaine lettuce, feta cheese, tomato, Kalamata olives, cucumber, red onion, balsamic glaze, pita bread \$12

Club Wrap

Ham, turkey, Swiss and cheddar cheese, lettuce, tomato, bacon, mayo in a flour tortilla \$15

LUNCHEON ENTRÉES

All plated entrées include rolls & butter. Entrées include choice of starch, vegetable, salad & assorted cookies or fudge brownies. Plated entrées are available between 10 a.m.- 2 p.m.

4oz. Panko Breaded Orange Roughy with a lemon butter sauce \$18

4 oz. Grilled Chicken Breast ^{DF GF} \$18

5oz. Herb Roasted Pork Loin ^{DF GF} \$17

4oz. Country Fried Chicken Breast \$18

4 oz. Chicken Piccata

Chicken breast with a lemon caper sauce \$18

6oz. Grilled Sirloin Steak ^{DF GF} \$23

Traditional Lasagna

with beef and pork (does not include starch) \$16

LUNCHEON SALADS

All plated salads include rolls & butter and choice of assorted cookies or fudge brownies. Plated salads are available between 10 a.m.- 2 p.m.

Cobb Salad ^{GF}

Grilled chicken, romaine lettuce, bleu cheese crumbles, avocado, diced tomato, cucumber, bacon, hard boiled egg, green goddess dressing \$15

Greek Salmon Salad ^{GF}

Seared salmon, romaine lettuce, feta cheese, Kalamata olives, diced tomatoes, cucumber, red onion, lemon dill dressing \$17

Steakhouse Wedge Salad ^{GF}

Grilled 6 oz sirloin, baby iceberg lettuce, bacon, grape tomatoes, bleu cheese dressing \$17

Chicken Salad Bibb ^{GF}

House-made chicken salad, bibb lettuce, strawberries, dried cranberries, candied pecans, white cheddar, Fuji apple dressing \$16

Grilled Chicken Caesar

Grilled chicken breast, romaine lettuce, Caesar dressing, croutons, Parmesan crisp, Parmesan cheese \$15

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HORS D'OEUVRES ENHANCEMENTS

APPETIZERS

All appetizers are served in increments of 12. All appetizers will be waiter passed.

Hot Selections

- Mini crab cakes \$36
- Petite beef wellington \$42
- Beef sliders with caramelized onions, gherkin & bistro slider sauce \$30
- Meatballs: Swedish, BBQ, Italian or sweet & sour \$24
- Sausage stuffed mushroom caps \$36
- Teriyaki chicken satays \$30
- Boneless or traditional chicken wings: plain, buffalo, BBQ or sweet thai chili \$33
- Smoked chicken quesadilla \$36
- Pork pot stickers with ginger hoisin & sweet chili \$30
- Pecan chicken skewers \$36
- Bacon wrapped shrimp with smoked mustard sauce \$42
- Assorted gourmet flatbread pizzas \$42
- Assorted flavored mini quiche \$24
- BBQ pork wings \$36
- Cheese stuffed toasted ravioli \$24
- Vegetable spring roll \$27
- Beef short rib sliders with caramelized onion jam on a pretzel bun \$36

Cold Selections

- Jumbo shrimp cocktail \$36
- Chilled beef tenderloin with horseradish cream \$42
- Tomato bruschetta \$21
- Genoa salami coronets \$24
- Shrimp shooters \$36
- Brie crowned strawberries with pistachio crumble \$24
- Caprese salad skewers \$24
- Fruit kabobs \$21

Table Platters (serves 8)

- Domestic cheese platter with crackers \$36
- Fresh cut fruit platter \$32
- Vegetable platter with ranch dip \$28
- Oven roasted vegetable tray with chipotle ranch \$32
- Cheese, fruit & vegetable display \$44
- Trio of hummus, crisp vegetables and flatbread \$40
- Petite sandwich platter \$28
- Antipasto platter \$48
- Charcuterie platter \$68

DINNER

All plated entrées include home baked rolls & whipped butter, and choice of salad, starch & vegetable.

Almond Crusted Salmon ^{GF DF}

with cherry bourbon glaze \$26

Seared Halibut ^{GF}

with sauce gribiche \$35

Seared Angus Tenderloin ^{GF}

served with gorgonzola butter \$32

Braised Short Ribs ^{GF}

served with a mirepoix demi glaze \$32

Prime Rib ^{GF DF}

with au jus \$28

Ribeye Oscar ^{GF}

10 oz. ribeye with crab, asparagus, Hollandaise sauce \$40

Surf & Turf ^{GF}

4 oz. beef medallion with Gorgonzola butter, 3 honey bourbon glazed shrimp \$35

Stuffed Chicken Breast

Roulade rolled chicken breast with spinach, red roasted pepper & Gouda cheese, dipped in panko with béchamel sauce \$26

Asiago Crusted Chicken Breast

Chicken breast dipped in Italian bread crumbs with roasted tomato cream sauce \$26

Frenched Pork Chop ^{GF DF}

served with a honey & balsamic reduction \$28

Vegetable Wellington ^V

Roasted vegetables wrapped in a flaky crust \$26

Pasta Primavera ^V

Fresh garden vegetables sautéed with slivered garlic and tossed with pasta in a Parmesan cream or marinara sauce with fresh basil & toasted pine nuts (no additional starch or vegetable selection) \$20

Smoked Beef Brisket ^{GF}

with BBQ sauce \$28

Herb Roasted Chicken & Pork Loin Duo ^{GF} \$24

Almond Crusted Salmon & Herb Roasted Chicken

Duo ^{GF} \$26

Beef Lasagna

Ground beef, Ricotta, marinara, lasagna noodles, mozzarella cheese, breadsticks (does not include starch) \$20

Fried Chicken

with pepper gravy \$20

Mini Slider Trio

Angus Burger, Pork Tenderloin, BBQ Chicken \$17



SALAD OPTIONS

Spinach Salad

Baby spinach, chopped bacon, shaved red onion, mushrooms, croutons & feta cheese

House Salad ^{DF V}

Mixed greens, grape tomatoes, sliced English cucumbers, croutons, shaved onions & cucumbers

Dressing options:

- Honey Dijon
- Fuji Apple
- Creamy Caesar
- Italian vinaigrette
- Buttermilk ranch
- Balsamic vinaigrette
- French
- Fat-Free Raspberry vinaigrette

Charley Creek Bibb Salad ^{GF V}

Bibb lettuce, white cheddar cheese, dried cranberries, strawberries & candied pecans, Fuji Apple dressing

Caesar Salad ^V

Romaine lettuce, croutons, Parmesan cheese & Parmesan crisp, Caesar dressing

VEGETABLE SELECTIONS

- Broccoli & pepper ribbons ^{GF DF V}
- Oven roasted primavera vegetables ^{GF DF V}
- Maple kale ^{GF V}
- Stir fried Asian vegetables ^{DF V}
- Corn pudding ^V
- Citrus asparagus & rainbow carrot medley
- Steamed green beans & carrots ^{GF DF V}
- Sautéed rainbow chard ^{GF DF V}
- Grilled ratatouille vegetables ^{GF DF V}
- Grilled squash medley ^{GF DF V}
- Brussels sprouts & maple pepper bacon ^{GF}
- Baby green bean with onion and bacon ^{GF DF}

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STARCH SELECTIONS

- Truffled cauliflower mash ^{GF V}
- Roasted red potatoes ^{GF DF V}
- Wild rice pilaf ^{GF V}
- Five cheese mac ^V
- Mashed potatoes ^{GF V}
- Creamy Italian risotto ^{GF V}
- Roasted red pepper polenta ^{GF V}
- Baked potatoes ^{GF V}
- Dauphinoise potatoes ^{GF V}
- Saffron Orzo herbed pilaf ^{DF V}
- Herb roasted fingerling potatoes ^{GF DF V}
- Duchess sweet potato ^{GF V}
- Tri-colored Potato medley ^{GF V}
- Mediterranean couscous ^{DF V}

DESSERT SELECTIONS

- Sugar cream pie ^V \$6
- New York Cheesecake with assorted toppings ^V \$7
- Seasonal fruit pies ^V \$6
- Chocolate mousse parfait ^V \$6
- Decadent chocolate layer cake ^V \$8
- Fruit cobbler with buttery flaky crust ^V \$6
- Candy Bar Pie ^V \$7
- Lemon layer cake ^V \$10
- Bistro carrot cake ^V \$8
- Chocolate spoon cake ^V \$7
- Pound cake with fresh berries ^V \$5
- Family style platter of cookies & brownies ^V
\$4 per guest



BAR SERVICE

MIXED DRINKS

Prices include mixers and garnishes. Specialty drinks that require multiple liquors will be priced accordingly.

Tier 1 \$5 per drink

(Brands subject to change.)

- Bellows Blended Whiskey
- Bellows Gin
- Bellows Vodka
- Clan MacGregor Scotch
- Mohawk Rum
- Juárez Tequila

Tier 2 \$6 per drink

- Canadian Club Whiskey
- Tanqueray Gin
- Absolut Vodka
- Johnny Walker Red Scotch
- Captain Morgan Rum
- Jim Beam Bourbon
- Jose Cuervo Gold Tequila

Tier 3 \$7 per drink

- Crown Royal Whiskey
- Bombay Sapphire Gin
- Gray Goose Vodka
- Glenlivet – 12 Year Scotch
- Bacardi Superior Rum
- Makers Mark Bourbon
- Patron Tequila
- Disaronno Amaretto
- Bailey's Irish Cream
- Kahlúa

WINE

Please inquire about our comprehensive wine list.

House Wine

(Vintners subject to change.)

\$20 per bottle | \$ 6 per glass

- Jawbreaker Chardonnay, California
- Bon Via Moscato, Italy
- Mountain View White Zinfandel, California
- Casa de Campo Cabernet Sauvignon, Argentina
- Grayson Cellars Merlot, California

House Sparkling Wine

- Cooks Sparkling Wine, California, NV
\$25 per bottle
- Dolce Rosso (sweet red), Italy, NV

A \$50 bartender fee is assessed to bars with sales of less than \$250. Charley Creek Inn will not serve “shots” of alcohol in a banquet setting.

BOTTLED BEER

Domestic \$3 per bottle

- Coors Non-Alcoholic

Domestic \$4 per bottle

- Budweiser
- Miller Lite
- Bud Light
- Coors Light

Imported \$5 per bottle

- Corona Light
- Corona Extra
- Blue Moon
- Heineken

Craft Please inquire about our current selection.

Keg Prices quoted upon request.

