

# CORPORATE MENU



## WE ARE CATERERS...

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages, and a variety of delicious options meeting dietary needs, so that each guest can enjoy something amazing.

For every event and every guest, we create a truly exceptional experience.

## ...AND WE ARE PROUD OF IT.

What makes Empyrean so different? We go above and beyond, every time. We have more than 15 sanitarians on staff when the state only requires one. Our delivery specialists are uniformed, professional, and cross-educated to know what you've ordered and how to properly set up and present your cuisine on-site. Our Catering Designers are experienced in planning for your catering needs from boxed lunches for eight to executive meetings for 100 or more.

Where other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all - because we're caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange, and plate we do with specially created, carefully studied, and skilfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables, or salmon, your food is perfect.

## ASK US ABOUT

### ANY EVENT

Picnics, Weddings,  
Special Events  
and more

### HOLIDAY MENUS

Christmas, Hanukkah, St. Patrick's Day,  
Thanksgiving

### MONTHLY SPECIALS

Seasonally Inspired Dishes  
and Desserts

### THURSDAY TASTING

Meet Our Team, Tour Our Building,  
and Join Us for Lunch

### INDIVIDUAL MEALS

Packaged Separated to  
Meet Dietary Needs

### ECO-FRIENDLY

Environmentally Friendly Plates and  
Tableware

# HOW TO ORDER EMPYREAN CATERING



1

## DETERMINE WHAT YOUR EVENT NEEDS ARE

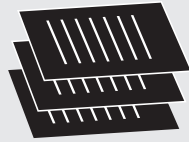
Every corporate function has different needs, so once you know what type of event you are hosting, you can start identifying your event's needs.



2

## GATHER YOUR EVENT DETAILS

Including the location, date, time and approximate guest count.



3

## LOOK AT OUR CORPORATE MENU FOR IDEAS

We can also help you decide on the best menu for your event.



4

## CALL US AT 260.444.4688

Together, we will create the perfect plan for your entire event.



5

## THE PLANNING IS IN OUR HANDS NOW

We will arrange your details and order, then send a confirmation email for you to review and approve.



6

## AFTER WE RECEIVE YOUR APPROVAL

The preparations will be made by our professional team and you will soon enjoy Empyrean Catering!

# WHAT'S INSIDE

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CONDITIONS



# ALL-DAY PACKAGES

## BREAKFAST, LUNCH & BREAKS

Sold per guest, 20 guest minimum

Beverages and a bucket of ice are included.

Additional breaks are available for \$5.00 per guest.

### THE EXECUTIVE MEETING

\$36.75

#### CHOOSE ONE BREAKFAST

Breakfast Pastry Tray with Fruit Skewers (pg. 7)

Hot Breakfast Buffet with Eggs, Two Meats and Breakfast Potatoes (pg. 6)

Breakfast Sandwich with Red Skin Breakfast Potatoes (pg. 8)

#### CHOOSE ONE LUNCH

Make -Your - Own Sandwich Buffet (pg. 9)

Taco Stand (pg. 14)

Includes a choice of Dessert Bars or Large Cookies (pg. 19)

#### CHOOSE ONE BREAK

Vegetable Cudité (pg. 17)

Executive Snack Break (pg. 17)

### THE BOARD ROOM MEETING

\$32.55

#### CHOOSE ONE BREAKFAST

Assorted Bagels, Muffins, Danishes, and Fresh-Cut Fruit (pg. 6)

Create -Your-Own Oatmeal Bar (pg. 7)

Choice of Quiche and Fresh-Cut Fruit (pg. 8)

#### CHOOSE ONE LUNCH

“It’s A Wrap” Buffet (pg. 9)

One of our Hot Meal Specials (pg. 13)

Includes a choice of Dessert Bars or Large Cookies (pg. 19)

#### CHOOSE ONE BREAK

Smoked Gouda and Bacon Dip (pg. 17)

Power Break (pg. 17)

## BEVERAGES

#### BREAKFAST

One Bottled Juice or One Bottled Water and Two Cups of Coffee

#### LUNCH

One Bottled Water or One Soda

#### BREAK

One Bottled Water or One Soda





# BEVERAGES HOT & COLD

## COFFEE, TEA & MILK

### COFFEE SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$15.00**

Hubbard and Cravens 96 OUNCE DISPOSABLE (SERVES 10-12) **\$22.00**  
Coffee (regular or decaf) with Disposable Mugs and  
Half and Half, Favored Creamers, Sugar, Equal,  
and Splenda

### HOT TEA SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$15.00**

Assortment of 96 OUNCE DISPOSABLE (SERVES 10-12) **\$22.00**  
Hubbard and Cravens Teas, Hot Water, with  
Disposable Mugs and Sugar, Splenda, Equal,  
and Fresh Sliced Lemons

### ICED TEA SERVICE 64 OUNCE PITCHER (SERVES 4-6) **\$9.70**

Freshly Brewed 96 OUNCE DISPOSABLE (SERVES 8-10) **\$16.35**  
Iced Teas with Disposable Mugs and Sugar,  
Splenda, Equal and Fresh Sliced Lemons.  
Iced Tea Pitches are Delivered Full without Ice.  
Ice Must Be Purchased.

### LEMONADE 64 OUNCE PITCHER (SERVES 4-6) **\$9.20**

Fresh Lemonade 96 OUNCE DISPOSABLE (SERVES 8-10) **\$15.85**  
with Disposable Cups. Lemonade Pitchers  
are Shipped Full without Ice.  
Ice Must Be Purchased

SKIM OR 2% MILK (HALF PINT CARTON) \$1.25

## SODA, JUICE & WATER

### SODA (12 OUNCE CAN) \$1.00

Your choice from the following:

Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Pepsi, Diet Pepsi

### JUICE (10 OUNCE BOTTLE) \$1.65

Your choice from the following:

Tropicana Orange, Ruby Red, Apple, Cranberry

### WATER (12 OUNCE BOTTLE) \$1.75

Custom Bottled Spring Water

### INFUSED WATER (3 GALLONS) \$35.00

Custom Infusion Blends

Served from a 3 Gallon Acrylic Dispenser. Ice, Cups,  
and Dispenser included. Serves 28032 guests)

### SPARKLING WATER (11 OUNCE BOTTLE) \$1.95

Perrier Sparkling Water or La Croix Sparkling Water



# GOOD MORNING PACKAGES

## CHILLED

Sold per guset, 10 guest minimum

### BREAKFAST BOX

\$8.00

Choice of Bagel or Mini Danish and Muffin,  
Fresh Cut Fruit and Juice

### PROTEIN BOX

\$9.00

Two Hard Boiled Eggs, Green Yogurt,  
Fresh-Cut Fruit and Juice

### HEALTHY START

\$7.70

Fresh-Cut Fruit, Assorted Low-Fat Yogurts,  
Snack Bars, Bottled Juices and Water

### MAKE-YOUR-OWN YOGURT BAR

\$8.25

Breakfast Bowl with Low-Fat Yogurt, Granola,  
Dried Cranberries, Raisins, Berries, Fresh-Cut-Fruit,  
Assorted Muffins, Bottled Juice and Water

### CONTINENTAL

\$9.10

Bakery Fresh Muffins, Bagels, Danishes,  
Fresh-Cut-Fruit, Condiments, Bottled Juices,  
and Water

### EXECUTIVE CONTINENTAL

\$10.50

Bakery Fresh Muffins, Bagels, Mini Pastries,  
Individual Berry Yogurt Parfaits, Condments,  
Bottled Juices and Water

## HOT BREAKFAST

Sold per guset, 12 guest minimum

### THE ALL-AMERICAN BUFFET

\$13.25

Assorted Muffins, Bagels, and Condiments

#### CHOOSE ONE EGG SCRAMBLE:

Plain  
Cheddar Cheese

Farmer's \*  
*Ham, Bacon,  
Maple Sausage, and  
Cheese*

Veggie \*  
*Bell Pepper,  
Onion, Mushroom,  
and Provolone*

\*Substitute Farmers or Veggie Scrambles for  
and additional \$1.35 per guest

#### CHOOSE ONE POTATO:

Home Fries  
Red Skin Potatoes

#### CHOOSE ONE:

Fresh-Cut Fruit  
Bottled Juices and Water

#### CHOOSE ONE MEAT:

Sausage Links  
Smoked Bacon  
Ham

\*Substitute Turkey or Chicken  
Sausage for \$0.30 per guest

### CLASSIC FRENCH TOAST

\$9.65

Cinnamon-Battered with Butter and Breakfast  
Syrup. Served with Maple Sausage, Smoked Bacon,  
Fresh-Cut Fruit, Bottled Juices and Water

### PRALINE FRENCH TOAST

\$10.45

Cinnamon-Battered with Butter and Breakfast  
Syrup. Topped with New Orleans Pecan Praline.  
Served with Maple Sausage, Smoked Bacon,  
Fresh-Cut Fruit, Bottled Juices, and Water

### MAKE-YOUR-OWN BREAKFAST TACOS

\$12.50

Scrambled Eggs and Sweet Potato Green Chili Hash,  
with Warm Tortillas, Pickled Jalapenos, Guacamole,  
Queso Fresco, Shredded Lettuce, Salsa, Fresh-Cut Fruit,  
Bottled Juices and Water



# CREATE YOUR OWN GOOD MORNING

## BREAKFAST BREADS & SNACK BARS

Sold per guset, 8 guest minimum

**BAGEL TRAY** \$2.30

Assorted Bagels and Condiments

**MUFFIN TRAY** \$2.30

Assorted Muffins and Condiments

**BREAKFAST BREADS** \$4.70

Assorted Muffins, Bagels, Danishes, and  
Condiments

**BREAKFAST PASTRIES** \$3.90

Assorted Muffins, Mini Pastries, and  
Condiments

**BREAKFAST LOAVES** \$14.90

(SOLD PER LOAF, EACH SERVES 8)

Choose from Blueberry, Lemon, Poppyseed,  
Cinnamon Walnut, or Banana Nut.

**COFFEE CAKES** \$18.75

(SOLD PER CAKE, EACH SERVES 10)

Choose from Chocolate Chip, Raspberry,  
Almond, Apple Strudel or Cheese.

**HEALTHY SNACK BARS** \$2.75

(SOLD PER BAR)

Choose from: Kashi, Belvita, Kind, or  
Assorted Protein Bars

## FRUIT

**WHOLE FRUIT** \$1.35

Apples, Oranges, Bananas (8 minimum)

**SEASONAL FRUIT  
SKEWER** \$2.30

**SEASONAL FRESH-CUT  
FRUIT** \$4.70

(8 guest minimum)

## YOGURT & CEREAL

**INDIVIDUAL YOGURT** \$2.30

Assorted 99% Fat-Free Flavors

**INDIVIDUAL  
GREEK YOGURT** \$3.00

Assorted Traditional European-Style Yogurt

**BERRY YOGURT TRIFLE**

**SMALL (SERVES 10 GUESTS)** \$18.40

**LARGE (SERVES 25 GUESTS)** \$43.60

Low-Fat Vanilla Yogurt layered with Crunchy  
Granola and Seasonal Berries

**MIXED FRUIT TRIFLE**

**SMALL (SERVES 10 GUESTS)** \$18.40

**LARGE (SERVES 25 GUESTS)** \$43.60

Low-Fat Vanilla Yogurt layered with Crunchy  
Granola, Grapes, Apples, and Strawberries

**YOGURT PARFAIT** (8 minimum) \$4.40

Choose one of our Yogurt Parfaits served in  
Individual Cups with Granola on the side.

See our Monthly Specials or ask your  
Catering Designer for Seasonal Flavors.

**CEREAL & MILK** (8 minimum) \$3.05

Assorted Cereals with Chilled Skim or 2% Milk

**OATMEAL BAR** \$6.30

(per guest, 12 minimum)

Steel Cut Oatmeal with Berries, Brown Sugar,  
Chocolate Chips, Walnuts, and Dried Fruits

**HARD BOILED EGG** \$1.25

(per guest, 6 minimum)



# CREATE YOUR OWN GOOD MORNING

## ENTRÉES

Sold per guest, 10 guest minimum

### CLASSIC FRENCH TOAST \$3.90

Cinnamon-Battered with Butter and Breakfast Syrup

### PRALINE FRENCH TOAST \$4.45

Cinnamon-Battered with New Orleans Pecan Praline Syrup

### BREAKFAST CORNBREAD \$3.90

Buttery Cornbread with Smoked Bacon, Chicken Breakfast Sausage, Green Onion, Mixed Cheeses with Breakfast Syrup

### INDIVIDUAL QUICHE \$4.45

(10 minimum per flavor)

Choose One of the Three Classic Baked Egg Delicacies in a Flaky Pastry Shell:

#### QUICHE LORRAINE

Bacon, Ham, and Swiss Cheese

#### QUICHE TUSCAN

Roasted Roma Tomatoes, Roasted Zucchini and Parmesan Cheese

#### QUICHE DE CAMPAGNE

Savory Turkey Sausage, Roasted Potatoes, and Queso Fresco

## SCRAMBLED EGGS

(Sold per pan, each pan serves 15-20 guests)

### PLAIN \$56.29

### CHEDDAR CHEESE \$56.29

### FARMER'S \$67.00

With Cheese, Diced Bacon, Ham, Maple Sausage

### VEGGIE \$67.00

With Bell Pepper, Onion, Mushroom, Provolone

## CLASSIC SIDES

(Sold per guest, 10 guest minimum)

### SMOKED BACON SLICES \$2.45

### MAPLE SAUSAGE LINKS \$2.45

### TURKEY SAUSAGE PATTIES \$2.60

## CLASSIC SIDES CONTINUED...

(Sold per guest, 10 guest minimum)

### CHICKEN SAUSAGE LINKS \$2.60

### GRILLED HAM SLICE \$2.30

### HOME FRIES \$2.35

Cubed, Grilled Potatoes, Diced Roasted Red Pepper, and Red Onion

### RED SKIN BREAKFAST POTATES \$2.35

Wedges of Red Bliss Potatoes, Fresh Herbs and Paprika

### SWEET POTATO AND GREEN CHILI HASH \$2.35

Roasted Sweet Potatoes, Green Chilies, Onion, and Cilantro

### BISCUITS & GRAVY \$3.15

Buttermilk Biscuits and Sausage Gravy

## HANDHELD

(Sold per guest, 10 guest minimum. Minimum five per selection)

### BREAKFAST SANDWICH \$3.60

Individually Wrapped Sandwich with Scrambled Eggs and Cheese on a Toasted English Muffin

*Add Bacon or Ham for \$1.15 each*

*Add Turkey Sausage for \$1.70 each*

### FLATBREAD BREAKFAST SANDWICH \$5.20

Individually Wrapped Sandwich with Scrambled Eggs, Diced Tomatoes, Bell Pepper, and Onion on a Flatbread

### BREAKFAST WRAPS

Wrapped in a Tortilla with Mild Salsa on the side

### AM WRAP \$5.45

Scrambled Eggs and Cheddar Cheese

### FARMERS WRAP \$6.55

Scrambled Eggs, Cheese, Diced Bacon, Ham, Maple Sausage

### GAUCHO WRAP \$5.25

Baby Spinach, Tofu, Green Onion, Tomatoes, Diced Green Chilis



# LUNCH BUFFETS

## SANDWICHES & WRAPS

Sold per guest, 12 guest minimum

Includes Two Side Salads and Bagged Chips. Minimum of four of any selection in each buffet. See page 12 for wrap and sandwich descriptions.

### “IT’S A WRAP” BUFFET \$12.55

SWEET & SPICY BUFFALO CHICKEN  
SIRLOIN OF BEEF  
CLASSIC CLUB  
TURKEY AND BRIE  
SPICY THAI SHRIMP  
SANTA CRUZ  
GRILLED VEGETABLE

### ARTISAN SANDWICH BUFFET \$13.60

CAPRESE  
CHICKEN PANINO  
SICILIAN TUNA  
ROASTED VEGETABLE HUMMUS  
ROAST BEEF  
TURKEY AND BRIE

### HOT SANDWICH BUFFET \$14.30

All Sandwiches are Individually Wrapped and Delivered Warm.

MONTE CRISTO  
Smoked Ham and Swiss Cheese on French Toast

MUSHROOM ZUCCHINI PANINI  
Teriyaki Marinated Portabella Mushrooms,  
Roasted Zucchini, Lemon Mayonnaise, and  
Asian Slaw on Brioche

BBQ BRISKET  
18-hour Barbecue Beef Brisket on a  
Corn Dusted Roll

CUBANO  
Roasted Pork, Sliced Ham, Swiss Cheese,  
Sliced Pickles, and Dijonnaise on Grilled  
French Bread

CHIPOTLE VEGETABLE PANINI  
Roasted Bell Peppers, Zucchini Squash,  
Carrots, and Chipotle-Cilantro Hummus  
on Flatbread

*Ask for Gluten-Free Wrap Options*

## MAKE-YOUR-OWN SANDWICH BUFFET

Sold per guest, 10 guest minimum

Included Lettuce, Tomatoes, Pickles, and Individual Packets of Dijonnaise, Mayonnaise, Yellow Mustard, Two Side Salads, and Bagged Chips

### ASSORTED BREADS INCLUDED

Italian Country Loaf, Wheat, Rye, Kaiser, Ciabatta

### CHOOSE THREE MEATS

Turkey Breast, Roast Beef, Ham, Tuna Salad or  
Chicken Salad

### CHOOSE TWO CHEESES

Baby Swiss, American, Cheddar, Provolone

*Ask us to make the sandwiches for no additional charge*

## THE SIDE SALADS

The following salads are available for the wrap and sandwich buffets on this page. See page 10 for salad descriptions.

TOSSED GARDEN WITH ASSORTED DRESSING  
CAESAR WITH CAESAR DRESSING  
MEXICALI WITH CILANTRO CHILI DRESSING  
ZESTY PSTY  
SWEET POTATO  
TOMATO, ONION AND CUCUMBER  
AMERICAN POTATO

Substitute Fresh-Cut Fruit for \$1.00 per guest

Substitute Strawberry Spinach, Waldorf Chop, Eleven Vegetable or  
Mediterranean Salad for \$2.00 per guest

## GRILLED CHICKEN AND BEEF TENDERLOIN \$15.25

Sold per guest, 10 guest minimum

Served over Grilled Vegetables. Includes a Chop Salad, Zesty Pasta Salad, Rolls, and Condiments.



# LUNCH SALADS & SOUPS

## SALAD BUFFET

Sold per guset, 20 guest minimum

### MAKE-YOUR-OWN SALAD BAR \$14.05

Romaine, Baby Spinach, Shredded Cheese, Feta Cheese, Diced Chicken, Bacon, Tomatoes, Cucumbers, Tri-Colored Bell Peppers, Chopped Eggs, Red Onions, Carrots, Pasta, Kalamata Olives, Dried Cranberries, Mandarin Oranges, Sunflower Seeds, and Croutons Served with your choice of two dressings: Ranch, Honey Mustard, French, or Balsamic Vinaigrette

### À LA CARTE SALADS

Sold per guest, 10 guest minimum

Dressings are served on the side

#### TOSSED GARDEN \$3.90

Romaine, Cucumbers, Tomatoes, Radicchio and Carrots with Assorted Dressings

#### CAESAR \$3.90

Romaine, Croutons and Parmesan Cheese, Caesar Dressing

#### WALDORF CHOP \$5.25

Romaine, Red Apple Chunks, Celery, Red Onions, Raisins and Walnuts with Honey Lemon Dressing

#### ELEVEN VEGETABLE \$5.25

Romaine, Radicchio, Red Bell Peppers, Carrots, Hearts of Palm, Cucumbers, Broccoli, Corn, Zucchini, Peas and Baby Tomatoes with Balsamic Vinaigrette

#### MEDITERRANEAN \$5.00

Salad Greens with Bell Peppers, Cucumbers, Sun-Dried Tomatoes, Red Onions, Kalamata Olives, and Feta Cheese with White Wine and Feta Vinaigrette

#### STRAWBERRY SPINACH \$5.00

Baby Spinach, Sliced Strawberries, Almond Slivers, Red Onion, and Dried Cranberries with Poppyseed Dressing

#### MEXICALI \$5.25

Romaine, Tomatoes, Pinto Beans, Corn, Red Onions, Shredded Cheese and Tortilla Strips with Cilantro Chili Dressing

#### GREEN CITY \$5.00

Chopped Romaine, Roasted Red Peppers, Cucumbers, Red Onions, Pasta and Tomatoes with Honey Mustard Dressing

## SOUPS

### SOUPS & CHILI \$32.55

Sold per gallon, serves 15 guests.

Includes bowls, spoons, crackers.

CHICKEN NOODLE  
ROASTED TOMATO BISQUE  
VEGETARIAN CHILI  
BEEF CHILI

*See our Monthly Specials or Ask Your Catering Designer  
to View Our Seasonal Selection of Soups.*





## BOXED MEALS

Sold per guest, 8 guest minimum

Orders for 10 and under must order the same salad/side/dessert, all orders 11 and above can select between two salad/side/dessert options. Custom-Ordered or Custom-Labeled Box Lunches with Guests' Names and/or Contents Listed are Available for \$1.00 extra per box.

### ORIGINAL BOXED LUNCH \$9.75

Served with Lettuce, Tomato, and Condiments.

Includes Bagged Chips and Fresh Baked Cookie.

TURKEY BREAST  
HAM  
ROAST BEEF  
CHEESE  
VEGETARIAN

*Add a Beverage to the Box!  
See Beverage Selections on page 5*

### ARTISAN BOXED LUNCH \$10.75

Served with Lettuce, Tomato, and Condiments.

Includes Bagged Chips, Choice of Side  
and Fresh Baked Cookie.

TURKEY BREAST  
HAM  
ROAST BEEF  
CHEESE  
VEGETARIAN  
CHICKEN SALAD  
COLD CUT COMBO  
TUNA SALAD

#### CHOICE OF SIDE:

Potato Salad, Sweet Potato Salad,  
Zesty Pasta Salad, Fresh-Cut Fruit  
or Petite Crudite of Celery and Carrots  
with Dill Aioli

#### CHOICE OF DESSERT

Brownie, Dessert Bars or Fresh  
Baked Cookie

*Boxed Lunches Continued on Next Page...*





# LUNCH BOXED MEALS

## BOXED MEALS

Sold per guest, 8 guest minimum

Orders for 10 and under must order the same salad/side/dessert, all orders 11 and above can select between two salad/side/dessert options. Custom-Ordered or Custom-Labeled Box Lunches with Guests' Names and/or Contents Listed are Available for \$1.00 extra per box.

### EMPYREAN CAFE BOXED LUNCH

\$15.00

Served with Sandwich or Wrap, Salad, Side, and Dessert

#### “THE” HAM

Glazed Ham with White Cheddar, Arugula,  
Tomato, and Raspberry Mustard Aioli on Marble Rye

#### TURKEY BREAST

Roasted Turkey with Smoked Gouda, Spring Mix,  
Tomato, and Cranberry Aioli on Brioche

#### SALMON

Smoked Salmon with Dill Cream Cheese, Cucumber Slaw,  
and Alfalfa Sprouts on a Toasted Bagel

#### ROAST BEEF

Roast Beef with Horseradish Cream, Provolone,  
Pickled Red Onions, and Baby Greens on a Baguette

#### PORTABELLA WRAP

Grilled Portabella Mushroom, Zucchini, Squash,  
Herb Cream Cheese, and Tomato Jam in a Spinach Wrap

#### PURPLE CABBAGE WRAP

Grilled Sweet Potato, Roasted Garlic, Radish, Mushroom,  
Cherry Tomatoes, and Coconut Miso in a Purple Cabbage Wrap

#### ROASTED CHICKEN WRAP

Roasted Chicken, Arugula, White Cheddar Cheese, and  
Bell Pepper Chutney in a Tomato Wrap

#### CHOICE OF SALAD:

Field Greens with Honeycrisp Apple, Bacon, Figs, Goat Cheese, and  
Salted Caramel Pecans with Dijon Vinaigrette

Spinach with Raspberries, Blueberries, Asian Pear, Dried Dark Cherries,  
Toasted Coconut, Caramel Salted Pecans, with "Hot Pink" Dressing

Chopped Kale, Quinoa, Edamame, Diced Red Cabbage, Mango,  
Blueberries, Coconut Flakes, and Creamy Cashew Dressing

Caesar Salad with Shaved Parmesan, Traditional Caesar Dressing,  
Brioche Croutons

#### CHOICE OF SIDES:

House Made Chips: BBQ, Sweet Potato, Kale

Lemon Scented Orzo Pasta with Feta Cheese & Pine Nuts

Purple Peruvian Potato Salad with Shallots, Tarragon,  
and Citrus Dijon Vinaigrette

#### CHOICE OF DESSERT

Brownie, or Fresh Baked Cookie, Tart,  
Cheesecake Jars, Lemon Bar

*Ask our Catering Designer about  
Seasonal Selections*



# LUNCH HOT MEALS

## HOT LUNCH SELECTIONS

Sold per guest, 10 guest minimum

Tossed Garden Salad is served with Assorted Dressings. Caesar Salad is served with Caesar Dressing. *We cannot substitute side dishes or mix entrees.*

### CHICKEN

\$12.10

#### POMMERY APRICOT CHICKEN

Roasted Yukon Potatoes, Tossed Garden Salad and Mixed Breads

#### CHICKEN PARMIGIANA

Penne Pasta a la Marinara, Tossed Garden Salad and Mixed Breads

#### CHICKEN CHAMPAGNE

Rice Pilaf, Caesar Salad and Mixed Breads

#### HERB-ROASTED CHICKEN

Rice Pilaf, Caesar Salad and Mixed Breads

#### SOUTHERN FRIED CHICKEN

Mashed Potatoes and Gravy, Tossed Garden Salad and Biscuits

### BEEF

\$12.10

#### 18-HOUR BBQ BEEF BRISKET

With Sweet Baby Ray's Barbecue Sauce with Roasted Baby Potatoes, Tossed Garden Salad and Kaiser Rolls

#### ITALIAN BEEF

With Roasted Peppers and Giardiniera with Penne Pasta a la Marinara, Tossed Garden Salad and French Bread Rolls

#### HOMESTYLE POT ROAST

Buttered Egg Noodles, Tossed Garden Salad, and Mixed Bread

### PORK

\$12.10

#### MEMPHIS-STYLE PULLED PORK

With Sweet Baby Ray's Barbecue Sauce served with Roasted Baby Potatoes, Seasonal Fresh-Cut Fruit and Kaiser Rolls

#### HERB-CRUSTED PORK LOIN

With Lemon Cream Sauce served with Roasted Roasted Potatoes, Tossed Garden Salad and Mixed Breads

### VEGETARIAN

\$12.10

#### GRILLED VEGETABLE RAVIOLI

Tossed Salad and Mixed Breads

#### TIPO DE ZUCCA PASTA

Caesar Salad and Mixed Breads

#### STUFFED PEPPERS

Tossed Garden Salad and Mixed Breads

#### THREE CHEESE RAVIOLI POMODORO

Tossed Gardens Salad and Mixed Breads

#### STUFFED PORTABELLO PARMESAN

Tossed Gardens Salad and Mixed Breads

### LASAGNA

Sold per pan, serves 8-10 guests

#### VEGETABLE LASANGA

\$38.60

Spinach, Broccoli, Carrot and Onion baked with a Creamy Parmesan Sauce, and Topped with Toasted Bread Crumbs

#### TRADITIONAL MEAT LASAGNA

\$38.60

Seasoned Beef, Ricotta and Mozzarella Cheeses accented by a Zesty Tomato Sauce

*Weekly or Monthly Menu Planning  
through our Nourish Packages  
are available for customization.*



# LUNCH THEMED MEALS

## UNIQUE IDEAS

Sold per guest, 15 guest minimum

### TACO \$13.50

Seasoned Ground Beef, Seasoned Shredded Chicken, Refried Bean, Mexicali Rice, Shredded Lettuce, Cheese, Salsa, Sour Cream, Warm Corn and Flour Tortillas

*add guacamole for \$2.10 per guest*

### INDOOR PICNIC \$13.50

Jumbo Black Angus Hot Dogs, 1/4 lb. Pub Burgers, Bratwurst, American Cheese, Zesty Pasta Salad, American Potato Salad, Ruffles Potato Chips, Buns and Condiments

*add vegetarian burgers \$4.40 each*

### FINEST FIESTA \$17.30

Barbecoa Beef, Fajita Chicken, Vegetable Fajita, Mexicali Rice Refried Beans, Chiptole Roasted Potatoes, Cheese, Salsa, Pico de Gallo, Sour Cream, Chips, Pickled Jalapenos, Warm Corn and Flour Tortillas

*add guacamole for \$2.10 per guest*

### GREEK FEAST \$18.75

Sliced Gyro Meat, Marinated Chicken, Grilled Oregano Vegetables, Vesuivo Potatoes, Greek Country Salad, Warm Pita Bread and Tzatziki Sauce

### MIDDLE EASTERN \$16.00

Chicken Tikka Masala, Beef Kabobs, Yellow Basmati Rice, Fattoush Salad, Tahini, Ahmar Sauce and Warm Pita

### TIFFIN \$17.95

Chicken Tikka Masala, Lamb Tikka Kabob, Steamed Basmati Rice, Indian Mixed Vegetables, Garnish Tray, Raita and Warm Naan Bread

*Ask our Catering Designer about  
Additional Themed Selections*





# HOT MEALS CREATE YOUR OWN

## CREATE YOUR OWN

Sold per guest, 10 guest minimum

Choose one, two, or three entrées and three side dishes. Side dishes include one vegetable, one starch and one salad. All

buffets include assorted house made breads.

One Entrée \$13.60 per guest

Two Entrées \$17.00 per guest

Three Entrées \$20.75 per guest

### ENTRÉES CHICKEN

#### POMMERY APRICOT CHICKEN

Grilled Chicken Breast in a Pommery Mustard, Apricot, and Dill Glaze

#### CHICKEN PARMESAN

Breaded Chicken Breast baked Provolone, Mozzarella, and Basil in Marinara

#### CHICKEN CHAMPAGNE

Sautéed Chicken Breast topped with Sun-Dried Tomatoes in Champagne Sauce

#### CHICKEN PICCATA

Pan-Seared Chicken Breast topped with Fresh Tomatoes in Lemon Caper Sauce

#### HERB ROASTED CHICKEN

Boneless Skinless Breast Roasted with Garden Herbs and Vegetable Garnish

#### STUFFED CHICKEN BREAST

Chicken Breast stuffed with Roasted Red Peppers, Spinach, Artichoke Hearts, and Caramelized Onions, in Lemon Cream

### PORK

#### HONEY SRIRACHA PORK

Grilled Boneless Pork Loin Chops Basted in Honey Sriracha Sauce and garnished with Fresh Lime

#### PULLED PORK

Carolina-Style Pulled Pork in Sweet Baby Ray's

#### HERB CRUSTED PORK LOIN

Pork Loin Coated with Roasted Garlic and Fresh Herbs in Light Lemon Cream Sauce

#### SMOKED SAUSAGE

Sweet Smoked Sausage with Cavatappi Pasta, Broccoli, Caramelized Onions, Red Pepper Au Jus, Shred Asiago and Parsley

#### BBQ RIBS (ADDITIONAL \$2.00 PER GUEST)

Four-Bone Slab of Tender Baby Back Rib Basted in Sweet Baby Ray's

### BEEF

#### 18-HOUR BBQ BEEF BRISKET

Beef Brisket in Sweet Baby Ray's

#### BLACK ANGUS ROASTED SIRLOIN OF BEEF

Sirloin Roasted in Pan Gravy

#### MARINATED LONDON BROIL

Grilled Beef Marinated with Soy and Red Wine Vinegar in Sherry Mushroom Sauce

#### HOMESTYLE POT ROAST

Tender Red Wine Braised Beef with Potatoes and Carrots

#### MEATBALL VESUVIO

Beef Meatballs with Peas and Roasted Potatoes topped with Feta Cheese and Tomatoes in Lemon Oregano White Wine Sauce

### SEAFOOD

#### HIBACHI SALMON

Roasted Atlantic Salmon in Mild Japanese Barbecue Sauce

#### BAKED COD

Herb Crusted Cod in Lemon Cream Sauce

#### SALMON FILLETS

Roasted Atlantic Salmon Fillet in White Wine Lemon Dill Sauce

#### TILAPIA PROVENCALE

Baked Tilapia topped with Kalamata Olives, Chopped Roma Tomatoes, Capers, and Fresh Herbs

### VEGETARIAN

#### HOMINY AND CREMINI MUSHROOM "CHIMI"

Hominy, Spinach, Zucchini and Crimini Mushrooms wrapped in a Flour Tortilla in a White Bean Salsa

#### EGGPLANT PARMIGIANA

Breaded Eggplant with Three Italian Cheese Roulade in White Wine Pesto Sauce

#### TIPO DE ZUCCA PASTA

Gemeli Pasta, Butternut Squash, Caramelized Onions, and Sun-Dried Tomatoes in Light Sage Cream Sauce

#### THREE CHEESE RAVIOLI POMODORO

Cheese Ravioli topped with Cherry Tomatoes and Garlic in White Wine and Basil Sauce

#### CHANA MASALA

Chickpeas Braised in Mild Tomato Ginger Sauce





# HOT MEALS CREATE YOUR OWN

## SIDES

Choose one salad, one vegetable, and one starch

*Additional side dishes are \$1.30 per guest*

### SALADS

#### CAESAR

Romaine, Croutons, and Parmesan Cheese with Caesar Dressing

#### ELEVEN VEGETABLE

Romaine, Radicchio, Red Bell Pepper, Carrots, Hearts of Palm, Cucumber, Broccoli, Corn, Zucchini, Peas, and Baby Tomatoes, with Balsamic Vinaigrette

#### WALDORF CHOP

Romaine, Red Apple, Celery, Red Onion, Raisins, and Walnuts with Honey Lemon Dressing

#### SEASONAL FRESH CUT FRUIT

Selection of Fresh Cut Fruit

#### MEDITERRANEAN

Salad Greens, Bell Peppers, Cucumbers, Sun-Dried Tomatoes, Red Onions, Kalamata Olives, and Feta with White Wine and Feta Vinaigrette

#### STRAWBERRY SPINACH

Baby Spinach, Sliced Strawberries, Almond Slivers, Red Onion and Dried Cranberries with Poppyseed

#### TOSSED GARDEN

Romaine, Cucumbers, Tomatoes, Radicchio and Carrots with Assorted Dressings

#### MEXICALI

Romaine, Tomatoes, Pinto Beans, Corn, Red Onions, Shredded Cheese and Tortilla Strips, with Cilantro Chili Dressing

#### GREEN CITY

Chopped Romaine, Roasted Red Peppers, Cucumbers, Red Onions, Pasta and Tomatoes with Honey Mustard Dressing

### VEGETABLES

#### BROCCOLI STIR FRY

Assorted Asian Vegetables in Stir Fry Sauce

#### VEGETABLE MEDLEY

Broccoli, Cauliflower, Peas, Zucchini, Squash and Carrots in Herb Butter

#### GLAZED CARROTS

Sliced Carrots in Honey and Butter

#### GREEN BEANS

Sauteed in Butter with Shallots

#### SWEET CORN WITH CHIVE BUTTER

Sweet Corn Kernels Sauteed with Chive Butter

### POTATOES, RICE, & PASTA

#### HERB ROASTED POTATOES

Baby Red Skin Potatoes with Garlic, Rosemary and Parsley

#### YUKON MASHED POTATOES

Choice of: Roasted Red Pepper, Roasted Garlic, or White Cheddar

#### ROASTED BABY POTATOES

Potatoes in Garlic Herb Butter Sauce

#### ROASTED YUKON POTATOES

Yellow Potatoes with Rosemary, Thyme, Basil

#### ASIAN BROWN RICE

Green Onions, Ginger, Garlic, Peas and Cilantro

#### MEXICALI RICE

Tomatoes, Bell Peppers, and Corn

#### CHICKEN RICE PILAF

Onions, Herbs and Chicken Au Jus

#### BROWN RICE

Gluten Free Long Grain Brown Rice with Aromatic Vegetables

#### EGG NOODLES

Buttered Egg Noodles topped with Parsley and Parmesan

#### PENNE MARINARA

Penne Pasta in Marinara with Parmesan

#### RIGATONI VODKA

Rigatoni Pasta in Tomato Vodka Sauce with Parsley

#### FARFALLE ALFREDO

Bow Tie Pasta with Herbs in Creamy Alfredo and Asiago

# BREAKFAST & SNACKS

## SNACK COLLECTIONS

Sold per guest, 12 guest minimum

### EXECUTIVE SNACK BREAK \$5.50

Cheese and Crackers, Assorted Cookies, Brownies, and Fruit

### POWER BREAK \$6.60

Fresh Cut Fruit, Assorted Yogurts and Trail Mix

### AFTERNOON BREAK \$7.70

Turkey, Beef, and Veggie Mini Sandwiches, Classic Club, Beef, and Santa Cruz Mini Wraps, Domestic Cubed Cheese with Strawberries, Grapes, and Crackers

### MAKE YOUR OWN TRAIL

### MIX BREAK \$4.70

Combine Premium Granola, M&M's, Peanut M&M's, Salted Nuts, Raisins, Chocolate Chips, Mini Marshmallows, Dried Cranberries and Sunflower Seeds

### SIESTA NACHO BAR BREAK \$5.50

Warm Nacho Cheese Sauce, Yellow Corn Chips, Salsa, Sour Cream and Jalapeño Slices

### PRETZEL SHOP BREAK \$5.75

Mini Pretzel Rolls with Bavarian Sweet Mustard, Chocolate-Drizzled Pretzels and Pretzel Bites with Warm Cheddar Cheese Dip

## PACKAGED SNACKS

### INDIVIDUAL SALTY SNACKS \$1.50

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and Pretzels

### NUT VARIETY PACK \$1.15

Variety of Salted Nuts, Yogurt Apple Nuts, Sweet and Spicy Nuts, Mango Pineapple Nuts

### SWEET AND SALTY Sold per guest | 12 guest minimum \$3.30

Mini Snickers, Milky Way, Twix, 3 Musketeers and a Variety of Bagged Nuts

## MUNCHIES

Sold per guest, 12 guest minimum

### VEGETABLE CRUDITE \$3.15

Seasonal Vegetable with Dill Aioli

### HUMMUS & PITA \$4.40

Roasted Red Pepper Hummus with Grilled Pita and Cucumbers

### FRIUT KABOBS \$2.75

Seasonal Fresh Fruit Skewer

### SLICED FRUIT TRAY \$4.70

Seasonal Fruit with Grapes and Berries

### ROOT VEGETABLES CHIPS \$1.00

Sweet Potato, Taro, Beet and other Assorted Flavors

### POPCORN \$2.00

Fresh Popped Corn with Truffle Oil and Fried Capers

## OFF THE TRAY

Sold per guest, 12 guest minimum

### ARTISANAL CHEESE \$8.15

Maytag Blue, Brie, Machego, Purple Haze, Gruyere, Chevre, and Sharp Cheddar with Marinated Olives, Sliced Baguettes, Raisin Walnut Bread and Crackers

### SAUSAGE AND CHEESE \$4.85

Beef Summer Sausage, Genoa, Smoked Gouda

### CHEESE, FRUIT, AND CRACKERS \$3.95

Domestic Cheeses, Seasonal Berries, and Grapes with Assorted Crackers

### THREE ONION DIP \$2.00

Caramelized Onion, Scallion, and Chive Dip with Sliced Ciabatta

### CHIPS, SALSA, AND GUACAMOLE \$4.70

Tortilla Chips with Fresh Salsa, and Guacamole

## LARGER GROUPS

Sold per guest, 25 guest minimum

### CHILLED SPINACH DIP \$2.35

Imported Cheeses, Spinach, Artichokes and Roasted Garlic with Grilled Ciabatta Slices

### CHIPOTLE CHEDDAR DIP \$2.35

Tomato, Basil, Garlic, and Olive Oil with Toasted Crostini

### CHARCUTERIE \$7.25

Summer Sausage, Salami, Cured Ham, Olives and Marinated Vegetables

### SHRIMP COCKTAIL THREE PER GUEST \$7.70

Jumbo Shrimp with Zesty Cocktail Sauce and Lemons

### SMOKED SALMON PER PLATTER, SERVES 30 \$99.00

Sliced Smoked Atlantic Salmon on a Platter with Capers,

Lemon, Tomatoes, Sliced Egg, Sliced Baguettes and Crackers

### ASSORTED MINI WRAPS \$52.00

24 Mini Wraps per Tray. Choose Three: Beef, Classic Club, Santa Cruz, Turkey and Brie, Grilled Vegetable



# HORS D'OEUVRES

## WARM

Sold per guest, 25 guest minimum

### MINI SLIDERS

\$2.35

Grilled Angus Burgers topped with Caramelized Onions and American Cheese

### ITALIAN MEATBALL SLIDERS

\$2.35

Meatballs topped with Mozzarella Cheese in Marinara

### MEATBALLS

\$1.25

Cocktail Meatballs in Sweet and Sour or Classic Mushroom Sauce

### PETITE VIENNA DOGS

\$1.25

All Beef Vienna Dogs on a Petite Bun with Ketchup and Mustard served on the Side

### CHICKEN TENDERS

\$1.75

Hand Battered Chicken Tenders with Mustard Aioli

### CRAB CAKES

\$3.25

Petite Maryland Lump Crab Cakes with Remoulade

### BACON AND CHEESE BABY "REDS"

\$2.05

Baby Red Potatoes wrapped in Bacon filled with Creme Fraiche and Chive

### CARNITAS QUESADILLA

\$2.95

Tender Braised Pork, Chihuahua Cheese, Scallions, Tomatoes in Flour Tortillas

### CHICKEN QUESADILLA

\$2.95

Grilled Chicken, Tomatoes, Red Onions and a touch of Chipotle Chilies in Four Tortillas

### VEGETABLE QUESADILLA

\$1.75

Spinach, Artichoke Hearts, Sautéed Mushrooms, Caramelized Onions and Melted Jack Cheese in Flour Tortillas

*add sour cream and salsa for \$1.60 per guest*

### TERIYAKI CHICKEN SKEWER

\$2.95

Asian Marinated Chicken Skewers with Teriyaki Sauce

### THAI BEEF SKEWER

\$3.25

Asian Marinated Beef Tenderloin Skewers with Thai Chili Sauce

## CHILLED

Sold per guest, 25 guest minimum

### BACON TOMATOES

\$1.15

Cherry Tomato filled with Parmesan, Garlic Aioli, and Crisp Bacon

### CAPRESE SKEWER

\$1.95

Herb and Olive Oil Marinated Ciliegine Mozzarella with Grape Tomatoes

### DEVILED EGG BITES

\$1.95

Buffalo Deviled Eggs with Maytag Blue Cheese, Micro Celery, and BBQ Crumbs

### CUCUMBER BITE

\$1.25

Fresh Cucumber filled with Herb Goat Cheese topped with a Sliced Tomato

*Ask Our Catering Designer  
for Additional Selections*





# SWEET TREATS

## DESIGNER TRAYS

Sold per guest, 12 guest minimum

**COOKIES & DESSERT BARS** \$4.15

Assorted Cookies and Dessert Bars

**ASSORTED PETITE BITES** \$2.55

Assorted Lemon, Blueberry, and Key Lime Tartlets, Éclairs, and Cheesecake Bites

**SIGNATURE DESSERT TRAY** \$5.75

Chocolate Dipped Strawberries, Mini Tarts, Mini Éclairs, Assorted Cookies and Dessert Bars, and Cheesecake Bite

## COOKIES

Sold per guest, 12 guest minimum

**FRESH BAKED GOURMET COOKIE** \$2.00

Chocolate Chip, Chocolate Cherry Walnut, White Chocolate Macadamia and Oatmeal Raisin, Peanut Butter, Death by Chocolate

**BAKE SHOP COOKIES** \$2.25

Assorted Butter Cookies, Ginger Shortbread, Chocolate Chip and Lemon Drop

**GLUTEN FREE SELECTIONS** \$2.75

Snickerdoodle, Chocolate Chip, Peanut Butter (Individually Wrapped)

## PETITE SWEETS

Sold per dozen

**CINNAMON RAISIN ENERGY BITES** \$14.60

A twist on a Granola Bar: Oats, Raisins, Peanut Butter, Cinnamon, Honey, with Chocolate Drizzle

**MINI TARTS** \$17.85

KEY LIME

Fresh Key Lime Curd with Whipped Topping

LEMON AND BLUEBERRY

Fresh Lemon Curd and Blueberries with Whipped Topping

**MINI ÉCLAIRS** \$18.90

Filled with Bavarian Cream and Coated with Chocolate

**CHOCOLATE STRAWBERRIES** \$23.10

Strawberries dipped in Milk Chocolate

**CUPCAKE OF THE MONTH** \$24.00

Inquire with our Catering Designer

## DESSERT BARS

Sold per guest, 12 guest minimum

**CARAMEL APPLE** \$1.50

Tart Granny Smith Apple Chunks and Custard in Granola'd Shortbread Drizzled with Caramel

**KEY LIME** \$1.50

Key Lime Custard, Graham Cracker Crust, Spiced Streussel and Icing

**MARBEL CHEESECAKE** \$1.50

Rich Truffled Brownie Interwoven with Cream Cheese

**OREO DREAM** \$1.50

Dreamy Layers of White and Dark Chocolate with Oreos

**TURTLE BROWNIE** \$1.80

Chocolate Brownie with Nuts and Fudge

**GLUTEN FREE BROWNIE** \$2.75

Individually Wrapped

## ICE CREAM

Sold per guest, 15 guest minimum

**ICE CREAM SUNDAE BAR** \$6.50

Create Your Own Sundae with a Variety of Toppings, Vanilla Ice Cream, and Waffle Cone Bowls



# ABOUT EMPYREAN EVENTS | CATERING

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Our experiences in the special event and culinary industry have allowed us to provide our clients with the very best in product and service. Our team is dedicated to creating exceptional event experiences for each of our clients. We are a moral and ethical company attracting loyal clients that prefer high quality food and service. We do not pursue transactional relationships that are based solely on price. Our standards require us to provide an explanation of the parameters that allow us to provide high quality food and exceptional service for each of our clients.

## OUR PROMISE

### *QUALITY*

One of our core values is to provide quality in everything we do. This philosophy is firmly grounded in our culinary creations using only the best ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our margins. Providing superior quality products at a fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. To uphold our promise to you to provide only the very best in product, we employ a quality staff that adhere to our core values and that have you in mind at all times.

### *SERVICE*

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are proud to put you first. To ensure high levels of service we provide life-long training and continued education for all of our staff members in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right fit for your needs and are happy to provide guidance to you towards the best solution for your event.

## PORTIONS

Food and Beverage Portions are based on over 30 years of experience. Our Chefs prepare a slight overage into each order; however, please notify your Catering Designer if you expect a larger than normal consumption or if there are special dietary needs for your event.

## INSURANCE

Empyrean Events and Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named as additional insured on our policies will incur a \$50.00 fee to cover that expense.

## PERMITS

Empyrean Events and Catering has all the necessary licenses and permit required. Our liquor license and insurance require that only our staff is able to serve liquor products purchased through Empyrean. We are also not permitted to leave any alcoholic beverages upon our departure.

# CONDITIONS

## SALES TAX

The current state sales tax is charged on all as per the Indiana Department of Revenue Code.

## DEPOSITS

Certain events require deposits to ensure service on your event date. Once a date and time is reserved, Empyrean will reserve a crew and equipment for that event. The deposit, in part, covers those cost.

## DELIVERY & RENTAL FEES

In order to keep our pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. This fee covers fuel, labor, and equipment depreciation. Equipment fees charged for specialty equipment such as tents, etc. are included in proposals and are based on the expectations of the client.

## CORPORATE ORDERS

Orders can be placed until 3:30pm the business day prior to the event for orders 25 and under. Orders can be placed until 3:30pm two business days prior to the event for orders 26 and over. Changes must be phoned in to our office between 9:00am and 5:00pm.

Corporate events more than \$2,000.00 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event date.

## RESIDENTIAL ORDERS

Residential events have a \$500.00 order minimum before tax and delivery. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event date.

## FREQUENTLY ASKED QUESTIONS

*We recognize you will likely have many questions about our service, menus, and ordering. Please contact our office and we will be happy to help! To help answer some of your questions, we have listed the service standards we will always provide for you!*

- All orders will be delivered at your scheduled time by an Empyrean staff member to the proper location.
- All orders will be delivered with our high end disposables including plates, utensils, napkins, and a few extra details...because we love pretty details no matter what the event.
- All orders will be fresh and exactly how you've ordered them. We take dietary restrictions very seriously and are happy to work together to accommodate any needs you or your guests have.
- Pick-up orders will be fresh and ready at your specific pick up time from our main office location in the PNC Bank Building.
- We can not guarantee day of changes to your order but will do everything in our power to ensure you have exactly what you need for your event

# EMPYREAN EVENTS | CATERING

## FULL SERVICE CATERING

*EXPERIENCE THE DIFFERENCE*



Creating excellence through flawless event planning, exceptional service,  
modern design, and sophisticated cuisine.

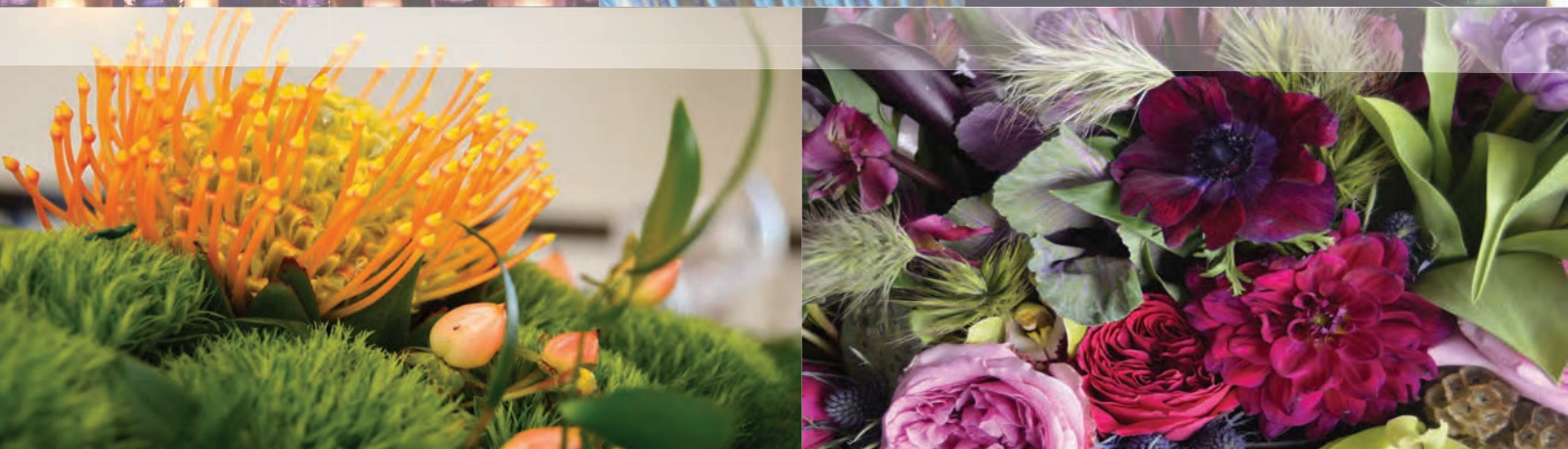


[WWW.EMPYREANEVENTSFW.COM](http://WWW.EMPYREANEVENTSFW.COM) | 260.444.4688





Modern Floral Artistry. Custom Design.



Empyrean Designs, one of our Sister Companies, creates the most exciting, innovative, and dynamic floral and decor concepts. For your event, in your office, or your home, Empyrean Designs is an international award winning leader in the design world. Our advancement in the industry and our dedicated, creative, and ambitious team, allows us to bring your vision to life!

EMPYREAN  
DESIGNS