



# Catering Menu

Hotel Indigo  
1223 Blvd of the Arts Sarasota FL 34236

9414873800

[www.hotelindigosarasota.com](http://www.hotelindigosarasota.com)

## Good Morning.

(Minimum of 15 people)

### Breakfast Buffett

Chilled Orange and Cranberry juice  
Fresh fruit  
Farm fresh scrambled eggs, crisp bacon and sausage links  
English muffins and multi-grain bread with butter, jams and cream  
cheese  
Cinnamon French toast with maple syrup  
Breakfast potatoes  
**\$20.95 per person**

### Rosemary Breakfast

Warm breakfast croissants with ham, egg and cheese  
Breakfast potatoes  
Fresh fruit  
**\$16.95 per person**

### Healthy Start

Low fat yogurt  
Fresh fruit  
Granola, honey, nuts, and dried fruits  
Assorted breakfast breads  
English muffins and multi-grain bread with butter and jams  
**\$15.95 per person**

### Central Avenue Deluxe Continental

Chilled Orange and Cranberry juice  
Fresh fruit  
Assorted Danish pastries, muffins and mini bagels served with butter,  
jams and cream cheese  
**\$15.95 per person**

All selections served with regular and decaf coffee, iced tea.

## Lunch Buffet Selections.

(Minimum of 15 people)

### Indigo Market Buffet

Turkey Club, Ham Club, House Salad, Pasta or Potato Salad

**\$18.95 per person**

### Sandwich Creation Station

Indigo salad, potato and pasta salad, assorted deli cuts (ham, turkey, roast beef, and salami),  
assorted breads, cheddar, swiss, provolone cheese

**Condiments:** sliced tomatoes, lettuce, onion, mayonnaise and mustard, assorted gourmet  
chips

**\$23.95 per person**

### Salad Creation Buffet

**Base:** Spring Mix, Romaine, Baby Spinach, or Iceberg Lettuce

**Additions:** Carrots, Cucumbers, Mushrooms, Red Bell Peppers, Red Onions, Cherry  
Tomatoes, Hard Boiled Eggs, Jalapeno Slices, Strawberries, Candied Pecans, Bacon

**Cheese:** Cheddar, Provolone, Swiss, or Blue Cheese Crumbles

**Dressings:** Raspberry Walnut, Balsamic Vinaigrette, Ranch, Caesar, or Oil & Vinegar

**\$24.95 per person**

\*Add Proteins: (Select one) Grilled Chicken, Shrimp,  
Fresh Catch, Salmon, or Steak

**\$27.95 per person**

### Mexican Buffet

Tossed garden salad, tortilla chips with fresh salsa and guacamole, beef and chicken fajitas  
with peppers, onions and soft tortillas

**\$25.95 per person**

### Italian Buffet

Caesar Salad

Chicken Marsala over garlic mashed potatoes

Meat or Veggie lasagna with garlic bread

**\$26.95 per person**

All selections served with regular and decaf coffee, iced tea and a choice of dessert (dessert options pg. 7)

\*All prices listed are per person and  
subject to 22% service charge and 7% FL sales tax

## **Good Afternoon.**

(Minimum of 15 people)

### **Indigo Club**

Turkey club served with fresh romaine, tomato and bacon accompanied with our soup of the day  
**\$17.95 per person**

### **The Lido Lunch**

Chicken or Tuna salad on white or wheat bread with fresh romaine and tomato accompanied with fresh fruit  
**\$18.95 per person**

### **Indigo Italian**

Indigo Salad  
Chicken Delmonico  
(mushrooms, sundried tomato, & cream sauce) served over fresh sautéed spinach with garlic toast and selection of one pasta (Penne a la Vodka or Pasta Primavera)  
**\$21.95 per person**

### **BLVD Salmon**

Chefs seasoned salmon with a house made dill sauce, served with seasonal vegetable and rice.  
**\$22.95 per person**

All selections served with regular and decaf coffee, iced tea and a choice of dessert (dessert options pg. 7)

## Good Night Buffet.

(Minimum of 15 people, buffet style)

### Chicken Options

**\$28.95 per person**

#### Piccata

Chicken breast sautéed with mushrooms, capers, lemon butter

#### Marsala

Chicken breast sautéed with mushrooms and marsala wine

#### Milanese

Chicken breast served with fresh garlic and sautéed spinach

### Seafood Options

**\$30.95 per person**

#### Broiled Fresh Salmon

Prepared with lemon butter and dill sauce

#### Stuffed Catch of the Day

Prepared with a seafood stuffing and a chef's cream sauce

#### Blackened Shrimp Pasta

Blackened shrimp tossed in a creamy Cajun sauce

### Beef Options

**\$32.95 per person**

#### Slow Roasted Prime Rib

Prepared with fresh herbs and accompanied with Au Jus and horseradish cream

#### NY Strip

Prepared with fresh herbs and butter

#### Beef Tenderloin

Prepared with fresh herbs and butter

### Carving Stations

Chef's fee **\$100.00**

Add a carving station to any buffet

Prime Rib

**\$14.00 per person**

Beef Tenderloin

**\$12.00 per person**

Herb Roasted Pork Loin

**\$10.00 per person**

Roasted Turkey or Ham

**\$8.00 per person**

All buffets served with Indigo salad, Chef selection of seasonal vegetables, a choice starch, warm rolls with butter, and choice of dessert, regular and decaf coffee, hot tea, soda, iced tea, water. (dessert options pg. 7)

## Plated Dinner Entrees.

(Minimum of 15 people, maximum of 2 selections per event)



*Baked Fresh Salmon*

### **Chicken Options** \$26.95 per person

#### **Marsala**

Tender chicken breast sautéed with wild mushrooms and Marsala wine sauce

#### **Piccata**

Tender chicken breast sautéed with capers in a lemon butter sauce

### **Seafood Options** \$28.95 per person

#### **Broiled Fresh Salmon**

Prepared with lemon butter and dill sauce

#### **Stuffed Catch of the Day**

Prepared with a seafood stuffing and a chef's cream sauce

### **Beef Options** \$30.95 per person

#### **NY Strip**

Prepared with fresh herbs, garlic and butter

#### **Beef Tenderloin**

Prepared with fresh herbs, garlic and butter served with horseradish cream sauce

All buffets served with Indigo salad, Chef selection of seasonal vegetables, a choice starch, warm rolls with butter, and choice of dessert, regular and decaf coffee, hot tea, soda, iced tea, water. (dessert options pg. 7)

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## **After Dinner Treats.**



*Chocolate Mousse Shooters*

### **Chefs Homemade Signature Desserts**

**\$2.00 per person**

Chocolate Shooters

Strawberry Mousse Shooters

**\$4.00 per person**

Chef's signature homemade

Cheesecake

Bread pudding with warm vanilla sauce

Tiramisu

Apple Crisp

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subject to 22% service charge and 7% FL sales tax

## Appetizer Packages.

(Minimum of 15 people, includes 2 of each per person, plated or displayed)

### Cheese and Fruit Station

Selection of gourmet cheese  
Fresh seasonal fruit  
**\$12.95 per person**

### Rosemary Package

Spring Rolls  
BBQ Meatballs  
Chefs Pigs in a Blanket  
**\$14.95 per person**

### Nautilus Appetizers Package

Bacon Wrapped Shrimp  
Caribbean Chicken Skewers  
Mini Crab Cakes with Remoulade Sauce  
Beef Satay  
**\$16.95 per person**

### Indigo Appetizer Package

Ceviche  
Mojo Steak Crostini  
Asian Chicken Skewer  
Blackened Shrimp with Remoulade Sauce  
**\$21.95 per person**



*Bruschetta Crostini*

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## Hors D' oeuvres.

(50 piece minimum per item, displayed; butler passed is an additional \$50.00 per server per hour.)

### Selection at \$3.25 per piece

Bruschetta Crostini  
Chef's Pigs in a Blanket  
Spring Rolls  
Mushroom Arigato

### Selection at \$3.50 per piece

Ceviche Shooters  
Mojo Steak Skewers  
Asian Chicken Satay  
Spanakopita

### Selection at \$4.00 per piece

Mini Crab Cakes  
Bacon Wrapped Shrimp  
Smoked Salmon Canapés  
Shrimp Cocktail

## Meeting Breaks.

### Meeting Package (All Day)

#### Pre-Meeting

Freshly brewed local coffee  
Herbal teas  
Orange and Cranberry juice  
Assorted Muffins and Danish

#### Mid-Morning

Coffee and teas  
Sodas and bottled water  
Granola bars  
Fresh fruit

#### Mid-Afternoon

Refresh beverages  
Assortment of cookies  
Vegetable Crudités

**\$29.95 per person**

### Beverage Package (All Day)

#### AM

Regular and decaf coffee and hot tea

#### Mid

Regular and decaf coffee, hot tea and soda

#### Afternoon

Regular and decaf coffee, iced tea and soda

**\$12.95 per person**

### Based on consumption

**+\$2.00 for Assorted Soda**  
**+\$3.00 for Fiji Water**  
**+\$4.00 for San Pellegrino**

## Break Embellishments.

(Medium size is based off of 15 persons)

#### Antipasto platter

Medium **\$37.50** Large **\$75.00**

#### Cheese and fruit platter

Medium **\$22.50** Large **\$45.00**

#### Fresh vegetable tray

Medium **\$22.50** Large **\$45.00**

Freshly brewed coffee	<b>\$45.00/gallon</b>
Orange juice	<b>\$30.00/gallon</b>
Apple juice	<b>\$25.00/gallon</b>
Cranberry juice	<b>\$25.00/gallon</b>

### Bakery Items per Dozen

Muffins, Danish and croissant	<b>\$29.95</b>
Cookies and brownies	<b>\$28.95</b>
Bagels	<b>\$26.95</b>

*with butter, jam and cream cheese*



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## Themed Breaks.

### Sugar Rush

Assorted cookies: Chocolate Chip,  
Oatmeal, White Macadamia Nut

Brownies

Assorted candy bars

Fresh fruit

**\$9.95 per person**

### Ball Park

Buttered Popcorn

Roasted Peanuts

Cracker Jacks

Assorted Sodas

**\$10.95 per person**

### Parfait Station

Vanilla yogurt with your choice of  
toppings:

-Strawberries, blueberries, bananas,  
Granola, honey, nuts, and dried fruits

**\$11.95 per person**

### Sweet and Salty

Chocolate covered pretzels

Trail mix & Chips

Fresh Fruit

Granola bars

**\$12.95 per person**



*Parfait Station*

## Bar & Beverage.

### Indigo Hourly Bar

#### Premium Bar

Includes premium wine, domestic and imported beer and premium liquor

**\$44.00 per person per hour**

#### Call Bar

Includes call wine, domestic and imported beer and call liquor

**\$28.00 per person per hour**

#### Well Bar

Includes house wine, domestic beer, well liquor

**\$15.00 per person per hour**

#### Wine by the Bottle

Chardonnay, Pinot Grigio, Cabernet, Merlot, Blush, Sparkling

**Premium- \$39.00 per bottle**

**Well- \$29.00 per bottle**

**House-\$19.00 per bottle**



### Drink Ticket Packages

**Wine, Beers & Premium Liquors**  
**\$14.00 per ticket**

**Wine, Beer & Select Call Liquors**  
**\$9.00 per ticket**

**House Wine & Beer, Well Liquors**  
**\$6.00 per ticket**

### Brunch Bar

#### Mimosa

**\$20.00 per bottle**

Includes of carafe of orange or cranberry juice.

**Bottomless Bloody Mary**  
**\$18.00 per person per hour**

#### Bartender Services

Bar attendant is \$100.00 up to 4 hours.

Any liquor brought on hotel property must be pre-arranged and approved by the Hotel Indigo. A surcharge of \$500.00 is incurred if client is found in violation of this policy.

#### Corkage Fee

We will professionally serve your wine or champagne at your request. A \$15.00 per bottle corkage fee will apply to each standard size bottle opened and/or served.

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## Equipment and Rentals.



### Banquet Room Rental

Includes set up, tear down, tables, table covers, chairs, water station, memo pads, pens.

SRQ Boardroom-257ft <sup>2</sup>	<b>\$250.00</b>
Bay Room -384ft <sup>2</sup>	<b>\$350.00</b>
Gulf Room – 509ft <sup>2</sup>	<b>\$450.00</b>
Spa Deck- 516ft <sup>2</sup>	<b>\$600.00</b>

### Audio/Visual Equipment

*(Gulf and Bay Room includes Audio and Visual Equipment in rental)*

Meeting Package Projector, Screen, Flipchart, Markers	<b>\$150.00</b>
Projector & projector screen	<b>\$100.00</b>
Projector	<b>\$75.00</b>
Telecom – speaker phone	<b>\$25.00</b>
Flipchart with markers	<b>\$25.00</b>

### Flowers and Décor

Add fresh flower centerpieces to any event

**\$32.00 per table**

\*Additional décor and rental items available upon request

### Linen Options

Dark Brown

Ivory

Teal Center Square Overlays

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