

CATERING



Corporate | Weddings | Parties

Whatever the reason, make sure the food's good.

mclcatering.com

A little bit about us.

Our restaurants.

We opened our first restaurant in 1950. Our company is family-owned and operated by the McGaughey family, headquartered in Indianapolis and serves communities in Indiana, Ohio and Illinois. All of our food is cooked from scratch, on-site in the kitchens of each individual restaurant. We serve over four million guests annually in our restaurants.

Our Chef.

Chef Ian Kille serves as our Corporate Chef. Chef Ian is a graduate of the Culinary Institute of America, the world's premier culinary college. You can find out more about Chef Ian online at his blog, freshMCL.com.

Our catering, the food.

All of our catering recipes have been chosen because of their popularity in our restaurants. Only the most popular of over 500 recipes in our company recipe box make it on to our catering menu. Some recipes we've developed over 50 years ago and some recipes were developed less than a year ago.

Our catering, the service.

We offer three unique service styles, each with their own menu, designed to accommodate our guest's diverse needs and budgets. All menus are available at MCLcatering.com and in our stores.

- Our A la Carte Catering menu is an offering of our most affordable catering service. Menu items are priced individually and can be mixed and matched. This menu is available for pick up or delivery.
- Our Family Style Catering is the most convenient catering service on the market today. Every step of the process, from ordering to plate, has been meticulously designed with your ease of use top of mind. The menu consists of complete meals for groups as small as 10. Your food arrives attractively and securely packaged and sealed so there are no spills and your meals are out-of-the oven hot. We include disposable serving ware, plates, cutlery and napkins. This menu is available for pick up or delivery with set up included.
- Our Full Service Catering is just that. Buffets or plated meals are served by professionally uniformed staff. Event planning is included.

Our bar services.

We offer host, cash and split bar service at any event held in Indiana. For details and pricing please refer to our Bar menu.

Our catering expertise.

While what you'll read in a lot of catering brochures is true, that no two events are exactly alike, we've taken extraordinary care to understand what makes different types of events successful. Specifically we have vast experience in corporate catering, wedding catering and personal party catering.

We realize that planning an event can be overwhelming. As your expert, we will guide the planning process while you provide the necessary input. When you hire us, all our knowledge is now working for you towards the success of your event.

Our relationship with you.

For any catering, we know that you as the host have a lot riding on the event and that we become an extension of you. We take pride in knowing that you've trusted us with your event and look at you as a true partner. We are here to make you look good. Communication is paramount to making our partnership successful. To keep us synchronized we provide event planning, tastings, site visits, written quotes and signed contracts.

Our pricing philosophy.

We are into providing value. While we've never strived to be the cheapest restaurant in town because it would compromise our quality standards, we've also never come close to being the priciest. Instead, our model is to provide the best quality food and service at prices that are fair and reasonable.

Our not-so-fine print.

We want to make your entire experience with us as pleasing and convenient. To this end, our menus are priced to be as all inclusive as possible. We hope this makes your planning process easy.

- We offer straightforward, transparent pricing without extraneous fees or surprises.
- We do not charge "service" fees.
- We never have different prices for lunch and dinner.
- A very short list of choices is not included in the menu price you see. They are:
 - ▶ If you choose to use china for a Full Service event in place of disposable plates, there is a \$3 per person charge, unless booking a Prime Served meal with which china is included.
 - ▶ If you desire cake cutting, we provide this service for 50¢ per person.
 - ▶ If you have special linen requests like colored linens, you will be charged at market price.
 - ▶ If you choose to have meals from our a la Carte or Family Style Catering menus delivered and set up, there is an 18% convenience charge (\$20 minimum, \$50 maximum).

Our banquet rooms and venues.

Many of our restaurants have private banquet rooms in which our Full Service Catering menu is available for your group. For a list of locations with private rooms please visit MCLcatering.com. Please contact your preferred location to inquire about available venues in your area.

Our contact information.

If you would like further information, to request a quote, or to place an order, there are a variety of ways to get in touch.

Corporate | send us an email to catering@mclhomemade.com or call our corporate offices at 800.530.9625 or 317.257.5425.
We're available Monday to Friday 9:00 a.m. to 4:30 p.m.

Local | location specific emails and phone numbers are available at MCLcatering.com

Online | MCLhomemade.com | MCLcatering.com | freshMCL.com | facebook.com/MCLhomemade | [@MCLhomemade](https://twitter.com/MCLhomemade) | [@MCLcatering](https://twitter.com/MCLcatering)

FULL SERVICE CATERING | BREAKFAST

Prices are per person and include black table skirting and white tablecloths for all food presentation tables, plus white tablecloths and linen napkins at all guest tables. Silverware, black disposable plates, disposable cups and all serving utensils will be provided based on the requirements of the event. Tastings are available upon request and an event planning meeting and site visit are suggested. The smallest party we are able to accommodate with this menu is 25 people.

Continental Breakfast | \$9.75

*All baked goods are made from scratch in our kitchens.

Cinnamon Rolls, Blueberry Muffins & Sour Cream Pound Cake

Fresh Fruit | Strawberries, Pineapple and Cantaloupe

Orange Juice

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

Breakfast Buffet | \$12.25

Scrambled Eggs

Add Colby, Cheddar, or Swiss cheese + 50¢ per person

Add onions, green peppers, mushrooms and tomatoes + 75¢ per person

Choose TWO

Applewood Smoked Bacon

Jones Farm Sausage Patties or Links

Hand-carved Farmland Ham

Homemade Sausage Gravy with Biscuits

Also with

American or Home Fried Potatoes

Cinnamon Rolls, Blueberry Muffins and Sour Cream Pound Cake

Fresh Fruit - Strawberries, Pineapple and Cantaloupe

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

*bottled water, lemonade and canned soft drinks are available for \$2.00 per person

FULL SERVICE CATERING | HORS D'OEUVRES

Hors D'oeuvres are priced per 50 pieces unless otherwise noted and will be displayed based on the requirements of your event. A \$500 minimum is required for Hors D'oeuvres only events.

Cold

Bruschetta on Sliced Baguette	\$65
Cucumber Rounds with Shrimp	\$75
Cucumber Rounds with Smoked Salmon	\$75
Creole Chicken with Black Bean and Corn Salsa	\$75

Hot

Homemade Meatballs (Barbeque, Italian or Sweet & Sour)	\$75
Stuffed Mushroom Caps (Spinach or Bread Dressing)	\$140
Mini Reuben Sandwiches	\$90
Bacon and Blue Cheese Purses	\$95
Smoked Gouda and Turkey Pinwheels	\$95
Hand-breaded Chicken Tenders (Barbeque & Honey Mustard sauce)	\$80

Platters

	Serves 40	Serves 20
Fresh Fruits with Fruit Dip	\$75	\$40
Fresh Vegetables with Basil Dill Sauce	\$75	\$40
Parker House Finger Sandwiches (hand-carved roast beef, ham & turkey on Parker House rolls with Swiss cheese and lettuce)	\$90	\$47
Cheese and Crackers	\$80	
Cheese Display (grapes, grissini, crackers, green olives.) Serves 75.	\$170	

FULL SERVICE CATERING | LUNCH & DINNER BUFFETS

Prices are per person and include black table skirting and white tablecloths for all food presentation tables, plus white tablecloths and linen napkins at all guest tables. Silverware, black disposable plates, disposable cups and all serving utensils will be provided based on the requirements of the event. Tastings are available upon request and an event planning meeting and site visit are suggested. The smallest party we are able to accommodate with this menu is 25 people.

Select Buffet | \$16.95

With:

Mixed greens, tossed or Caesar salad

Parker House yeast rolls, Parker House honey-wheat rolls, or Parker House rosemary garlic rolls

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

Choose ONE of the following Entrées:

Fried Chicken	Stuffed Chicken Breast	Beef and Noodles
Lasagna (vegetarian available)	Lillian's Chicken Casserole	Meatloaf
Chicken and Noodles	Spaghetti with Meat or Tomato Sauce	Beef Tips with Mushroom Sauce
Beef Stroganoff with Noodles		

Choose TWO of the following homemade sides:

Mashed Potatoes & Gravy	Macaroni & Cheese	Green Beans
Rice Pilaf	Sweet Potatoes	Broccoli Casserole
Golden Buttered Corn	Baked Beans	Dressing
Fresh Steamed Carrots	Baked Sliced Potatoes	New Potatoes
Green Rice	Steamed Fresh Broccoli	

*bottled water, lemonade and canned soft drinks are available for \$2.00 per person

Please see our dessert menu to add cake, pie or cupcakes.

FULL SERVICE CATERING | LUNCH & DINNER BUFFETS

Prices are per person and include black table skirting and white tablecloths for all food presentation tables, plus white tablecloths and linen napkins at all guest tables. Silverware, black disposable plates, disposable cups and all serving utensils will be provided based on the requirements of the event. Tastings are available upon request and an event planning meeting and site visit are suggested. The smallest party we are able to accommodate with this menu is 25 people.

Choice Buffet | \$19.95

With:

Mixed greens, tossed, Caesar salad, or Strawberry Field salad

Parker House yeast rolls, Parker House Honey Wheat Rolls, or Parker House Rosemary Garlic Rolls

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

Choose TWO of the following Entrées:

Grilled Chicken Bruschetta	Carved Roast Beef <small>with Au Jus</small>	Grilled Teriyaki Chicken
Chicken Parmesan	Carved Roast Pork	Swiss Steak
Crumb-top Tilapia	Chicken Cordon Bleu	Grilled Chopped Steak and Sautéed Onions
Carved Ham	Carved Roasted Turkey Breast	Mushroom & Swiss Chopped Steak

Choose THREE of the following fresh sides or homemade salads:

Fresh Green Beans	Summer Squash	Sautéed Mushrooms
Loaded Smashed Potatoes	Kiwi Fruit Salad	Rice Pilaf
Butternut Squash <small>*seasonal</small>	Steamed Asparagus	Whipped Herb Potatoes
Roasted Carrots with Orange, Brown Butter and Sage		Rosemary and Garlic Roasted Red Skin Potatoes
Waldorf Salad	Cranberry Relish	Tomato Feta Salad
Broccoli & Cauliflower Salad	Marinated Vegetable Salad	Bow Tie Pasta Salad
Diane Salad	Fresh Fruit Salad	Redskin Potato Salad
Fresh Corn Salad <small>*seasonal</small>	Cream Slaw	

*bottled water, lemonade and canned soft drinks are available for \$2.00 per person

**any choices available on the Select Buffet may be substituted for choices on the Choice Buffet

Please see our dessert menu to add cake, pie or cupcakes.

FULL SERVICE CATERING | LUNCH & DINNER BUFFETS

Prices are per person and include black table skirting and white table cloths for all food presentation tables, white table cloths and linen napkins at all guest tables, china, silverware and glassware and all service based on the requirements of the event. We require a minimum of 25 people for this dinner service. Tastings are available upon request and an event planning meeting and site visit are suggested.

Prime Buffet | \$22.95

With:

Mixed Greens, Tossed Salad, Caesar Salad, or Strawberry Field Salad

Parker House Yeast Rolls, Parker House Honey Wheat Rolls, or Parker House Rosemary Garlic Rolls

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

Choose THREE of the following Entrées:

Blackened Cajun Tilapia

Oven-roasted Salmon with Basil Dill Sauce

Key West Grilled Tilapia with Mango Salsa

Tortilla Encrusted Tilapia

Grilled Salmon with Citrus Glaze

Chopped Steak topped with Bacon and Blue Cheese

Carved Prime Rib

Stuffed Chicken Breast with Mushrooms & Wild Rice

Choose FOUR of the following fresh sides or homemade salads:

Fresh Green Beans

Summer Squash

Sautéed Mushrooms

Loaded Smashed Potatoes

Kiwi Fruit Salad

Rice Pilaf

Butternut Squash *seasonal

Steamed Asparagus

Whipped Herb Potatoes

Waldorf Salad

Cranberry Relish

Tomato Feta Salad

Broccoli & Cauliflower Salad

Marinated Vegetable Salad

Bow Tie Pasta Salad

Diane Salad

Fresh Fruit Salad

Redskin Potato Salad

Fresh Corn Salad *seasonal

Rosemary and Garlic Roasted Red Skin Potatoes

Cream Slaw

Roasted Carrots with Orange, Brown Butter and Sage

*bottled water, lemonade and canned soft drinks are available for \$2.00 per person

**any choices available on the Select and Choice Buffets may be substituted for choices on the Prime Buffet

Please see our dessert menu to add cake, pie or cupcakes.

FULL SERVICE CATERING | SERVED MEALS

Prices are per person and include black table skirting and white table cloths for all food presentation tables, white table clothes and linen napkins at all guest tables. China, silverware, glassware and all service based on the requirements of the event are also included. We require a minimum of 25 people for this dinner service. Tastings are available upon request and an event planning meeting and site visit are suggested.

Prime Served | \$30.95

Preset at the table:

Mixed Greens, Tossed Salad, Caesar Salad, or Strawberry Field Salad

Parker House Yeast Rolls, Parker House Honey Wheat Rolls, or Parker House Rosemary Garlic Rolls

Freshly-brewed Hubbard & Cravens coffee, iced tea, and ice water

Select two plate choices, each including one entrée and two hot sides.

Entrées:

Horseradish-encrusted Prime Rib | slow-roasted with crispy horseradish and breadcrumb topping

Chicken Oscar | a lightly seasoned baked chicken breast with crab meat and hollandaise sauce, served on sprigs of steamed asparagus

Asian-infused Atlantic Salmon | baked and served over Asian style vegetable slaw

Chicken Roulade | baked chicken breast stuffed with spinach and cheese topped with mushroom cream sauce

Center-cut Pork Chop | grilled with a spiced cinnamon raisin sauce and a Granny Smith apple garnish

Roasted Portabella Mushroom | with roasted red pepper

Hot Sides:

Fresh Green Beans

Summer Squash

Sautéed Mushrooms

Loaded Smashed Potatoes

Rice Pilaf

Baked Potato

Rosemary and Garlic Roasted Red Skin Potatoes

Steamed Asparagus

Whipped Herb Potatoes

Roasted Carrots with Orange Brown Butter and Sage

Butternut Squash *seasonal

*bottled water, lemonade and canned soft drinks are available for \$2.00 per person

**any choices available on the Select and Choice and Prime Buffets may be substituted for choices on the Prime Served Meal

Please see our dessert menu if you would like to add cake, pie or cupcakes.

FULL SERVICE CATERING | DESSERT

All of our desserts are made to order, from scratch in our kitchens.

Cake & Pie | \$3.00

Cake and pie slices will be preset on tables. Pricing is per person.

Select up to TWO:

Devil's Food Cake	Strawberry Shortcake
Lemon Supreme Cake	Carrot Cake
Chocolate Caramel Torte	Red Velvet Cake
Strawberry Pie	Coconut Cream Pie
Pumpkin Pie	Chocolate Cream Pie
Granny Smith Apple Pie	Chocolate Sundae Cake
Chocolate Mousse Cake	Boston Strawberry Cake
German Chocolate Cake	Strawberry Dream Cake
Pecan Pie	

Cupcakes | \$3.00

Cupcakes are available as an addition to any buffet or served meal and may be preset on tables or you may choose to have us build a cupcake display.

Select up to THREE and choose with or without sprinkles:

- Double Chocolate | moist, rich Devil's Food Cake iced with sinful chocolate frosting
- Lemon Dream | tangy lemon cake paired with a sweet lemon cream cheese frosting
- Red Velvet | mild chocolate cake frosted with smooth cream cheese icing
- Strawberry Dream | super moist cake made with fresh strawberries and topped with strawberry butter cream icing
- Classic White | delicate, white cake topped with rich cream cheese frosting
- Carrot Cake | classic carrot cake topped with sweet cream cheese icing



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