

~ **Friendly Reminder** ~

Don't forget to order your Favorite Breads, Flatbreads & Assorted Wafers to go with the goodies that you ordered! Please ask for assistance & recommendations.

~ **Hoaglin Helpers** ~

Let us assist you in making your holiday event a success. We will send our helpers to your home with your Hoaglin To Go order. Our staff will be happy to assist with anything to make your event a great success.

~ **Helper** ~

**\$25.00 per hour**

Assists with delivery, set-up of food, catering to your guests and clean up.

~ **Bartender** ~

**\$30.00 per hour**

Assist with set-up of bar, serving beverages to your guests, breakdown of bar and clean up.

**Prices quoted do not reflect the 9% sales tax or any additional items or fees.**

~ **Additional Information** ~

**Garnished Trays**

Available for cold items only

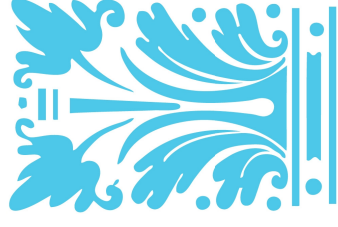
**\$12.00 additional charge for each ready to serve garnished tray.**

**For food items priced per pound, there is a minimum of 4 pounds for special orders.**

**Food items to be served warm will be accompanied by instructions.**

**All special orders require a \$50.00 minimum and 72 hours notice.**

**All Special Orders must be paid for in advance.**



**HOAGLIN  
TO GO**

**HOAGLIN TO GO  
HOLIDAY SPECIAL ORDER MENU**

448 Massachusetts Avenue  
Indianapolis, IN 46204  
Tel. 317-423-0300  
Fax 317-423-2887

~ Hors D'Oeuvres ~

**Sun Dried Tomato~Pesto Torta**

Small (4" Round) ~ approximately 1 lb.  
Medium (6" Round) ~ approximately 4 lbs.  
Large (9" Round) ~ approximately 6 lbs.  
**\$16.95 per pound**

**Bleu Cheese Souffle**

Small (4" Round) ~ approximately 1 lb.  
Medium (6" Round) ~ approximately 4 lbs.  
Large (9" Round) ~ approximately 6 lbs.  
**\$9.95 per pound**

**Warm Roasted Garlic~Artichoke Bake**

**\$9.95 per pound**

**Wild Mushroom Pate**

Small ~ approximately 1 1/2 lbs  
Large ~ approximately 3 lbs.  
**\$9.95 per pound**

**Savory Cheesecakes**

Ham, Cheddar & Red Onion  
Smoked Salmon & Dill

Small (6" Round) ~ approximately 4 lbs.  
Large (9" Round) ~ approximately 6 lbs.  
**\$9.95 per pound**

**Chilled Jumbo Asparagus**

Choose one of the following sauces  
Lemon~Tarragon Sauce  
Ginger, Orange & Sesame Vinaigrette  
Raspberry Mustard  
**\$8.95 per pound**

**Grilled Ravioli Balsamico**

Six~Cheese Ravioli and Seasonal Vegetables  
Marinated with Balsamic Vinegar & Olive Oil  
And Grilled over an Open Fire  
**\$9.95 per pound**

~ Desserts ~

**Miniature Confections**

Assortment of Delicious Sweets Perfect for the Season  
**\$15.00 per dozen**  
3 dozen minimum order

**Chocolate~Bing Cherry Bread Pudding  
or Pecan Bread Pudding**

With a Double~Shot of Vanilla Anglaise  
**\$5.95 per guest**

**Individual Apple Pielettes**

**\$3.95 each**

**Pumpkin Cheesecake**

Traditional  
With Caramel and Chocolate Chunks  
**\$35.00 whole**

**Chocolate Cheesecake Layered Pumpkin Pie**

**\$35.00 whole**

**Chocolate Bourbon Pecan Tart**

**\$30.00 whole**

**Pumpkin Pies**

**\$18.00 whole**

**Traditional Apple Pies**

**\$18.00 whole**

**Traditional Pecan Pies**

**\$18.00 whole**

**Chocolate Cookie Pies with Pumpkin Cream**

**\$2.50 each**

~Breads~

**Honey ~ Cornmeal Dinner Rolls**

**\$6.00 per dozen**

**Traditional Yeast Dinner Rolls**

**\$6.00 per dozen**

~ Side Dishes ~

4 pound minimum per item

Traditional Sage Dressing

\$4.95 per pound

Turnips Au Gratin

\$5.95 per pound

Spiced Carrot Souffle with Sun~Dried Cranberries & Pecans

\$6.95 per pound

Aged Parmesan & Black Peppercorn Mashers

\$4.95 per pound

Sage & Onion Mashed Potatoes

\$4.95 per pound

Baked Sweet Potatoes with Maple Butter

\$4.95 per pound

Potato Gratin with Herbs, Spinach & Gruyere

\$6.95 per pound

Pumpkin Risotto with Sage Truffle Butter

\$7.95 per pound

Green Beans with Applewood Smoked Bacon & Hazelnuts

\$5.95 per pound

Tarragon Green Beans

\$5.95 per pound

Braised Root Vegetables

\$4.95 per pound

Baton Cut Roasted Vegetables

\$5.95 per pound

Turnips in Lemon Sauce

\$4.95 per pound

Brussel Sprouts with Shallot Vinaigrette

\$6.95 per pound

Oven Roasted Butternut Squash

\$5.95 per pound

~Hors D' oeuvres~

Minimum of 2 dozen per item

Miniature Beef or Chicken Wellingtons

Beef ~ \$35.95 per dozen

Chicken ~ \$23.95 per dozen

Spinach and Leek Pancakes with Herbed Sour Cream

\$18.00 per dozen

Wild Rice Pancakes with Smoked Salmon and Crème Fraiche

\$42.00 per dozen

Miniature Louisiana Crab Cakes with Remoulade

\$42.00 per dozen

Risotto Croquettes with Basil Pesto

\$18.00 per dozen

Traditional Shrimp Cocktail

\$30.00 per dozen

Asparagus and Leek Tartlettes

\$21.00 per dozen

Marinated Baby Lamb Chops with Sweet Plum Sauce

\$72.00 per dozen

Skewered Beef Tenderloin with Mustard~Horseradish Sauce

\$30.00 per dozen

Mini Orange-Almond Muffins with

Smoked Duck and Cranberry-Orange Chutney

\$36.00 per dozen

Baked Chicken Drumettes with Apricot Sauce

\$21.00 per dozen

Mini Turkey Toasts with Brie and Cranberry Chutney

\$24.00 per dozen

Trio of Hollowed Mushroom Caps-  
Spinach-Walnut-Parmesan, Leek-Fennel-Goat Cheese,  
And Southwest Sausage Stuffed Mushrooms

\$12.00 per dozen

~ Entrees ~

4 pound minimum per item unless stated otherwise

**Roasted Whole Turkey**

Herb Crusted with Sun~Dried Cherry Red Onion Confit  
Raspberry Glazed

Maple~Cranberry Glazed  
Southwestern Rubbed

**\$65.00** (18 to 20 pound bird)

**Spiral Bone~In Ham**

Peppercorn~Honey Glazed

**\$6.95 per pound** (18 pound minimum order)

**Chicken**

Roulade with Boursin, Spinach and Walnuts

Roasted with Pears and Parsnips

Roasted with Boursin ~ Red Pepper Cream

**\$9.95 per pound**

**Pork Tenderloin**

Medallions with Brandy Cream Sauce

Roasted Tenderloin with Apple Compote and Black Pepper Cider Sauce

Stuffed Tenderloin with Caramelized Onions and Gouda

**\$16.95 per pound**

**Meats**

Whole Roasted Beef Tenderloin with Cognac Mushroom Cream

Whole Beef Tenderloin En Croute with Shallot Port Sauce

Beef Medallions with Bourbon Butter Sauce

Beef Roulade with Portabella, Red Pepper, Aparagus and Blue Cheese

**\$19.95 per pound**

Rack of Lamb with Brown Sauce **\$50.00** (approx. 3 pounds)

Lemon~Herb Marinated Whole Leg of Lamb **\$80.00** (approx. 10 pounds)

**Fish**

Salmon Croquettes with Creamed Pea Sauce

Grilled Salmon with Orange ~ Mushroom Sauce

Grilled Salmon with Lemon ~ Cranberry Chutney

Poached Salmon with Lemon Mustard or Tomato Red Pepper Sauce

**\$17.95 per pound**

**Vegetarian**

Mushroom-Sage Lasagna

Eggplant Parmesan Stacks

Portabella Mushroom Stacks

**\$8.95 per pound**

**Fresh Garden Vegetables with Savory Dipping Sauces**

Vegetables based on seasonal availability

**Small Tray (12") ~ \$35.00**

serves approximately 20 guests

**Large Tray (16") ~ \$45.00**

serves approximately 35 guests

**Fresh Exotic Garden Vegetables with Savory Dipping Sauces**

Vegetables based on seasonal availability

**Small Tray (12") ~ \$75.00**

serves approximately 20 guests

**Large Tray (16") ~ \$120.00**

serves approximately 35 guests

**Assorted Cheese Display**

Windsor Red, Swiss, Provolone, Brie, and Smoked Gouda  
with Fresh Strawberries & Table Grapes

**Large Tray (16") ~ \$60.00**

serves approximately 35 guests

**Seasonal Fresh Fruit Tray**

Melons, Strawberries, Table Grapes, Pineapple, Kiwi,  
and Seasonal Berries

**Small Tray (12") ~ \$35.00**

serves approximately 20 guests

**Large Tray (16") ~ \$55.00**

serves approximately 30 guests

~Soups~

**Ginger Pumpkin Bisque**

**\$15.00 per quart**

**Sweet Potato and Leek Soup**

**\$15.00 per quart**

**Potato Parsnip Soup**

**\$15.00 per quart**

**Roasted Garlic Cream Soup**

**\$15.00 per quart**

**Butternut Squash Bisque**

**\$15.00 per quart**