

Sovereign Catering & Events

AT THE KNICKERBOCKER SALOON

113 NORTH FIFTH STREET

LAFAYETTE, IN 47901

765/404-8481

Sovereign Catering is located inside Indiana's Oldest Bar, the Knickerbocker Saloon and together they offer a great combination to service your dining & entertainment needs. We offer both on & off premise catering of food as well as full bar service, including premium wine service. For on premise options, we offer two separate private rooms: the Vukas Entertainment Room is non-smoking and can seat up to 75 guests. The second, the Historic Lahr Atrium, is also non-smoking and can host larger events and guest of all ages. Please consider the following menu options when planning your private parties or corporate events.

**MINIMUM TEN (10) DAYS ADVANCE ORDER REQUIRED
CUSTOM MENU PLANNING AVAILABLE**

À LA CARTE APPETIZER SELECTIONS

COLD

Fresh Fruit Platter
Crudités (Assorted Fresh Vegetable Platter)
Assorted Cheese with Crackers
Cheese Grapes
Cheese Ball with Crackers
Roasted Red Pepper Hummus with Pita Bread
Roasted Italian Marinated Vegetable Platter
Antipasto Skewer
Assorted Finger Sandwiches
Spanish Olive Tapenade on Crostini
Kalamata Olive Tapenade & Goat Cheese Crostini
Goat Cheese Canapés
Iced Jumbo Shrimp Cocktail
Smoked Salmon Canapés
Smoked Salmon & Dill Profiteroles
Salmon Stuffed Cherry Tomatoes
Bagel Chips with Ricotta, Chive Puree & Prosciutto
Phyllo Cups with Shrimp & Pesto
Gouda Gem Tarts
Brie Cherry Tarts

SWEETS

Lemon Tea Cookies
Fresh Mango Custard Tarts
Assorted Mousse Fruit Phyllo Cups
Assorted Mini Royal Cheesecakes

Assorted Mini Pastries
Assorted Mini Cheesecake Tarts
Brownie Bites
Lemon Bar Bites

Chocolate Fountain 21” Tall (Usage/Rental Fee)

With assorted fruits and sweets for dipping

Milk Chocolate, White Chocolate (Can be dyed to match event colors), Dark Chocolate, Caramel & Peanut Butter all available for fountain flow

HOT

Spinach & Artichoke Dip with Italian Bread
Mini Cream Soups
Dill Cheese Puff
Waterchestnuts wrapped in Bacon
Scallops wrapped in Bacon
Spinach & Cheese Stuffed Mushroom Caps
Seafood Stuffed Mushroom Caps
Blue Crab Cakes with Bistro Sauce
Crispy Asparagus with Asiago in Phyllo
Grilled Cheddar Toast w/ Pesto & Red Onion
Grilled Caramelized Onion Turnovers
Brie with Raspberry in Phyllo
Mini Spanakopita
Mediterranean Artichoke Tarts
Assorted Mini Quiche
Chicken & Pineapple Brochette
Chicken Quesadilla Cones
Fried Raviolis with Marinara Sauce
Mushroom Vol-Au-Vent
Mini Turkey Pot Pies
Mini Hot Dog & Hamburgers
Beef & Duxelle en Croute
Solomio (Prime Rib, sautéed onion
& bleu cheese on Italian Toast)
Hibachi Beef Skewers
Meatballs – Swedish, Hawaiian, BBQ, Italian

MENU SELECTIONS

Entrée Salads (with rolls & butter)

Island Shrimp on Mixed Greens
Orange-Cashew Chicken on Romaine
Grilled Steak on Romaine
Roasted Duck Breast on Mixed Greens

Side Salads

Creamy Cucumber Yogurt
Fresh Fruit
Balsamic Tomato Basil
Aunt Maria's Italian Pasta
Fresh Ginger & Green Apple Salad

Garden Fresh Salad Bar

Soups

Gazpacho	Chilled Strawberry & Champagne
Curried Butternut Squash	Spicy Chickpea
Mexican Meatball	Corn & Bacon with Jalapeño Crema
Drunken Mushroom	Beer Cheese
Loaded Baked Potato	Traditional Italian Wedding
Cream of Broccoli	Creamy Pea & Shallot
Roasted Red Pepper Tomato Bisque	Spiced Lobster Bisque
Steak & Potato	Home-style Chicken & Noodle

Entrees (served with salad, rolls, vegetable, starch, & dessert)

Beef Medallions in Cabernet Sauce
Spinach & Prosciutto Stuffed Meatloaf with Rosemary Wine Sauce
Honey-Dijon Roasted Pork Loin
Roast Prime Rib with au Jus
Eggplant Parmesan
Baked Chicken Parmesan
Spinach & Leek Stuffed Chicken Breast with Saffron Sauce
Roast Breast of Turkey with Sage Sauce
Bourbon Chicken
Tortilla encrusted Tilapia with Lime
Grilled Salmon with Lemon-Herb Sauce
Macadamia Crusted Chilean Sea Bass with Mango Cream Sauce
Seven Vegetable Three Cheese Lasagna
Baked Chicken & Penne Primavera with an Herbal Cream Sauce
Tri-Color Cheese Tortellini with Shrimp in Pesto Sauce
Linguine with Mushroom, Tarragon & Goat Cheese Sauce

Vegetable & Starch Selections

(Choose 1 of each)

Steamed Broccoli	Savory Long Grain Rice
Green Beans Almondine	Whipped Sweet Potato
Glazed Acorn Squash	Parsley New Potatoes
Balsamic Glazed Carrots	Potatoes au Gratin

Steamed California Medley
Cauliflower au Gratin
Herb Buttered Corn
Steamed Peas & Carrots

Garlic Rosemary Mashed Potatoes
Baked Potato with Sour Cream
Butter & Parmesan Noodles
Herbal Rice Pilaf

Desserts

Assorted Pies
Assorted Cookies (2/person)
Lemon Bars (2/person)
Bread Pudding with Whiskey Sauce

NY Style Cheesecake
Double Chocolate Cake
Chocolate Anniversary Cake

THEMED BUFFET MENU SELECTIONS

Seasonal Fresh Fruit Fantasy

A variety of cantaloupe, honeydew, pineapple, strawberries, watermelon
Plus a variety of other seasonal fresh fruit
Accompanied with homemade chicken salad & low fat cottage cheese
Fresh Baked Rolls & butter
Double Chocolate Cake
Beverage

New York Deli Bar

Platters of sliced roast beef, shaved lean ham, & roasted turkey breast
accompanied with sliced Swiss, cheddar, & American cheeses
Assorted Chips —or—deli salad (potato, macaroni, coleslaw)
Vegetarian Minestrone
Cream of Chicken Soup
Served with assorted sliced breads & rolls, & appropriate condiments
Assorted freshly baked cookie & brownies
Beverage

Pasta Primadonna

Garden salad bar with assorted dressings
Fettuccine tossed with grilled chicken, sautéed mushrooms,
roasted red peppers, & asparagus in white wine cream sauce –
accompanied with pesto & parmesan cheese
Soft Garlic Bread Sticks
Lemon Bars
Beverage

Vive la France

Mixed baby greens served with a variety of toppings & dressings
Chicken cordon bleu with sauce supreme

Green beans Almondine
Duchess potatoes
French bread & butter
Apple-raisin bread pudding with a bourbon sauce
Beverage

MISCELLANEOUS

Snacks

Potato Chips, Pretzels or Tortillas
Assorted Whole Fresh Fruit
Assorted Mini Cheesecake Bites

Breads & Pastries

Assorted Bagels with cream cheese
Fresh Made Cinnamon Rolls
Assorted Cookies

Beverages

Punch - (Choose from one of four recipes)
Fruit Punch or Lemonade
Coffee
Tea Service (assorted teas, water, condiments)
Canned Sodas (Coca Cola & Pepsi products available)
Bottled Water
Sparkling Grape Juice

Box Lunches

Picnic

Ham or Turkey on a roll accompanied with chips, pickles,
whole fruit & a jumbo chocolate chip cookie

Special

Italian Hoagie: shaved ham, turkey & white wine salami with lettuce & tomato
on a hoagie bun together with carrots, celery & pickle spears,
chips or side salad, whole fruit, jumbo chocolate chip cookie,
choice of soda

BAR & PREMIUM WINE SERVICE

Sovereign Catering & Knickerbocker Saloon are **licensed and insured to serve alcoholic beverages both on and off premise. Check with your venue on specific requirements. Sovereign Catering & Knickerbocker Saloon are the **SOLE** caterer for alcoholic beverage service in the Historic Lahr Atrium.

HOUSE WINES

We proudly pour **Douglass Hill Wines** Napa Valley, California

Mix and Match varietals:

Chardonnay
White Zinfandel
Merlot
Cabernet Sauvignon
Shiraz

Wine List - We work with seven different distributors and therefore can get most any wine that you might desire. Subject to availability. Please call with desired wine specifics.

Bottles of wine

**Case Prices available

Wine Flights

Three, two ounce pours of wine

Custom/Private Wine Class

Plus six wine flight

Bottles of beer Domestic
Imports & Micro-brews

**Case prices available

***Keg prices available

SPIRITS & MIXED DRINKS

SERVICE - A **minimum** of **one** Licensed Bartender is required for alcoholic beverage service. We reserve the right of require more Bartenders dependent upon your guest count.