





Old Post Office Dinner Menn

When booking with the Old Post Office, you get:

- NO set-up or breakdown fees for tables & chairs
 - ALL china, glassware, silverware, black or ivory tablecloths & napkins
 - NO cake cutting fee
 - Complimentary Panache Specialty Coffee, iced tea & lemonade

COLD HORS D'OEUVRES

Priced per dozen, minimum order two dozen per item

Tea Sandwiches

Filled with Your Choice of Egg Salad, Ham Salad or Chicken Salad

Celery Barquettes

With Gorgonzola & Spiced Candied Walnuts

Chicken Salad in Pastry Cups

Black Bean Roll-Ups

With Cream Cheese, Black Beans, Salsa & Cilantro

\$15

Deli Wrap Rounds

Choice of Turkey, Ham or Roast Beef, with Cheese, Lettuce & Tomatoes

Asparagus Ham Crepe

Filled with Asparagus, Black Forest Ham & Herb Cream Cheese

Grilled Portabello Mushroom & Asparagus Crepe

Mini Caprese Sticks

\$18

Assorted Silver Dollar Sandwiches

Filled with Your Choice of Ham, Turkey, Roast Beef or Chicken Salad

Smoked Salmon Toast Points

with Herb Cream Cheese

Jumbo Shrimp Cocktail

Gourmet Deviled Eggs

The Classic

Sun Dried Tomato Pesto

Basil Pesto

Bacon & Cheddar

Jalapeno, Bacon & Cheddar

Southwest Salsa

Creamy Cajun

Italian

\$21

HOT HORS D'OEUVRES

Priced per dozen, minimum order two dozen per item

Barbecue Meatballs

With Caramelized Onions

Swedish Meatballs

Topped with Asiago Cheese

Tropical Meatballs

With Sweet & Sour Sauce & Grilled Pineapple

Italian Meatballs

With Marinara & Asiago

\$12

Bacon-Wrapped Water Chestnuts

Marinated in Teriyaki, Honey & Brown Sugar

Mini Pigs In a Blanket

Wrapped in Puff Pastry,

Comes with Ketchup & Mustard

\$15

Grilled Vegetable or Ham Mini Quichettes

Mini Sausage or Vegetarian Pizzas

Mushroom Vol-au-Vent

Mushrooms, Onions, Basil, Asiago & Sherry Cream Sauce Served in Pastry Cups

Mushroom & Baby Spinach Vol-au-Vent

\$18

A 3.5% processing fee will be added to all credit card charges greater than \$600.00











Chicken Vol-au-Vent

Chicken & Sun Dried Tomatoes with a Light Cream Sauce in Pastry Cups

Chicken Quesadillas

Poached Chicken with Asiago & Pepper Jack Cheese Sauce

Pork Quesadillas

Slow Cooked Pork Tenderloin Tossed in Tangy BBQ Sauce

Teriyaki Chicken Skewers

Marinated with Garlic, Ginger, Sesame Seed Oil & Black Sesame Seeds

Italian Chicken Skewers

Marinated with Italian Dressing

French Brie

Toasted French Bread with Orange Marmalade, Brie Cheese & Pine Nuts

Tiny Twice Baked Potatoes

With Cheddar Cheese

Italian Sausage Stuffed Mushrooms

With Bell Peppers, Onions, Parmesan & Bread Crumbs

Vegetarian Stuffed Mushrooms

With Baby Spinach, Basil Pesto, Sun Dried Tomatoes, Feta & Asiago Cheeses

Spicy Fried Chicken Bites

With Tabasco Ranch & Honey Mustard Dressings

\$21

Chicken Wellingtons

With Mushrooms, Onions & Cream Sherry, Wrapped in Puff Pastry

Sea Scallops Wrapped in Bacon

Pork Empanadas

With Ground Lean Pork, Cheddar Cheese, Tomatoes & Green Chilies

\$27

Fried Chicken Sliders

With Mayo, Pickle Slice & Homemade Buns

Fried Burger Sliders

With Mayo, Ketchup, Mustard, Colby Cheese, Pickle & Homemade Buns

BBQ Pork Sliders

With Pickle & Homemade Buns

Teriyaki Glazed Beef Skewers

With Sesame Seed Oil, Garlic, Ginger & Black Sesame Seeds

\$30

Beef Wellingtons

With Mushrooms, Onions & Cream Sherry, Wrapped in Puff Pastry

Fresh Crab Cakes

With Dijon Aioli

\$39

Warm Bleu Cheese Dip with Crostinis

Warm Baby Spinach & Artichoke Dip with Crostinis

\$60





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CHEF'S PLATTERS

Fresh Vegetable Tray

With Broccoli, Cauliflower, Carrots, Celery, Grape Tomatoes, English Cucumbers & Ranch Dip

Small **\$40**Medium **\$60**Large **\$90**

Pesto Cheese Loaf

With Basil & Sun Dried Tomato Pesto & Parmesan Served with 3 Sleeves of Crackers

\$50

Fresh Seasonal Fruit Display

With Apples, Pineapples, Grapes, Strawberries, Cantaloupe & Honeydew (subject to availability)

Small \$50 Medium \$90 Large \$150

Assorted Cheese Display with Crackers

Smoked Gouda, Dill Havarti, Sharp Cheddar, Colby Jack & Jalapeno Cheese, Garnished with Grapes & Strawberries (subject to availability)

Small **\$50**Medium **\$90**Large **\$150**

Grilled Vegetable Platter

Zucchini, Yellow Squash, Baby Carrots, Mushrooms, Asparagus Tips, Grape Tomatoes & French Green Beans

> Small **\$75** Medium **\$125** Large **\$175**

Small serves 20-30 Medium serves 50-75 Large serves 75-100

Pecan Encrusted Pork Tenderloin

With Sesame Aioli & Sliced French Baguette

or

Asian Pork Tenderloin

Marinated in Teriyaki Sauce, Garlic & Ginger With Sliced French Baguette

> Small **\$75** Medium **\$125** Large **\$175**

Assorted Meat & Cheese Platter

Hard Salami, Summer Sausage, Beef Sausage, Marinated Artichokes & Mushrooms, Olives, Pickles & Assorted Cheeses

> Small **\$75** Medium **\$125** Large **\$175**

Kendall Brook Smoked Salmon Platter

Imported from Washington State & Served with Onions, Capers, Eggs, Herb Cream Cheese & Cocktail Squares

\$125

Scottish Salmon Nicoise

With Marinated Artichokes, Corn on the Cob, Boiled Eggs, French Green Beans, English Cucumbers & Kalamata Olives

\$225

Black Angus Tenderloin of Beef

With Horseradish Cream & Sliced French Baguette

\$250

Tenderloin of Beef

With Caramelized Onions, Crumbled Bleu Cheese, Smoked Gouda & Two Dozen Fresh Baked Rolls

\$275

A 3.5% processing fee will be added to all credit card charges greater than \$600.00









FRESH FROM THE GARDEN

Included with your dinner; please choose one

Summer Salad

With Strawberries, Bleu Cheese, Pecans & Honey Mustard Dressing

Traditional House Salad

With Tomatoes, Black Olives & English Cucumbers With Italian & Ranch Dressings

Southern Belle Salad

With Mandarin Oranges, Raisins, Tomatoes & Apple Cider Vinaigrette

Greek Salad

With Kalamata Olives, English Cucumbers, Tomatoes, Feta Cheese & Mediterranean Vinaigrette

Classic Caesar Salad

With Shaved Parmesan Cheese, Homemade Croutons & Caesar Dressing

Baby Spinach Salad

With Gorgonzola, Tomatoes, Spiced Candied Walnuts & Roasted Pear Vinaigrette

Balsamic Salad

With Feta, Sun-Dried Tomatoes, Spiced Candied Walnuts & Balsamic Dressing

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KID'S PLATTERS

Served with Macaroni & Cheese, & Applesauce

Chicken Fingers

Mini Cheeseburger Slider

Peanut Butter & Jelly Sandwich

Peanut Butter & Grape Jelly on White Bread

\$8.95





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POULTRY

Italian Chicken Cutlet

With Marinara, Bell Peppers, Onion, Asiago & Provolone

Chicken Marsala

With Mushrooms & Marsala Wine Sauce

Chicken Queen of England

With Grapes, Walnuts & Sherry-Honey Glaze

Chicken Dijonnaise

With Onions, Tomatoes & Dijon Cream

Chicken Picatta

With Artichokes, Capers & Lemon Sauce

Chicken Italy

With Basil & Sun-Dried Tomato Pesto, Parmesan & Provolone

Chicken Florentine

With Baby Spinach & Mornay Sauce

Grilled Chicken

With Pineapple, Bell Peppers & Cilantro Relish



SEAFOOD

Tilapia Florentine

With Baby Spinach & Mornay Sauce

Grilled Norwegian Salmon

White Wine, Butter & Lemon

Kalamata Olive & Sun Dried Tomato Tapenade

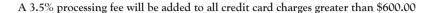
Basil & Parmesan Pesto

Fresh Catch of the Day

Mahi Mahi, Grouper, Halibut or Chilean Sea Bass (market price)













Pork

Teriyaki Grilled Pork Tenderloin

Marinated in Sesame Seed Oil, Garlic & Ginger

Grilled Pork Tenderloin

With Mushroom Sherry Sauce

Pecan Encrusted Pork Tenderloin

With Sesame Aioli

Euro Stuffed Pork Loin

With Baby Spinach, Onions, Sun Dried Tomatoes, Feta & Burgundy Sauce

Kay's Stuffed Pork Loin

With Fresh Apples, Onions, Raisins, Ground Cloves & Cinnamon Apple Cider Glaze

Stuffed Homestyle Pork Loin

With Herb Stuffing & Roasted Brussels Sprouts

ALL DINNERS

\$24 buffet, per person

\$26 plated, per person

BEEF

Beef Tenderloin, Rib Eye Steak & Prime Rib are available upon request (market price).

Special menus are available upon request.

Dietary restrictions can be accommodated.

If you e-mail your order, please call to verify we received it.

Due to the market, prices are subject to change without notice.





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All entrées come with your choice of starch, vegetable & bread.

STARCH

Included with your dinner; please choose one

Basmati Rice

With Sun Dried Tomatoes & Parsley

Whipped Red Potatoes

Pasta Rigatoni

With Marinara & Asiago Cheese

Au Gratin Potatoes

With Cheddar & Asiago

Traditional Macaroni & Cheese

Euro Roasted Potatoes

With Oregano, Cumin, Olive Oil, Balsamic Syrup & Parmesan



VEGETABLES

Included with your dinner; please choose one

French Green Beans

With Toasted Almonds

Just Rennie's Signature Medley of Grilled Seasonal Vegetables

Zucchini, Yellow Squash, Baby Carrots, Mushrooms, Grape Tomatoes & French Green Beans













WEDDING FAVORS

Individually Sealed Just Rennie's Cookies

\$2 each

Two-Count Just Rennie's Cookie Gift Box

Includes your choice of white, red or black boxes

\$5.95 per box

FROM THE COOKIE SHOP

Two-Ounce Just Rennie's Cookies

To go along with your wedding cake

Chocolate Chunk Snickerdoodle Oatmeal Raisin Peanut Butter Peanut Butter Chocolate

\$15 per dozen

JUST RENNIE'S GOURMET BARS

Chess Bars
Diabetic Chess Bars
Lemon Chess Bars
Chocolate Chess Bars
Diabetic Chocolate Chess Bars
Candy Bar Creations
Cookies & Cream Bars
Pineapple Coconut Bars
Oatmeal Toffee Bars
Snickerdoodle Bars

\$21 per dozen













JUST RENNIE'S GOURMET PETITE DESSERTS

Priced per dozen, minimum two dozen per item

Tiny Pecan Pies
\$18 per dozen

Pecan Torte with Chocolate Ganache
Key Lime Tartlets
Crème Brulée Fruit Tarts
Coconut Pies
Chocolate Cream Pies
\$24 per dozen

Mini Cheesecakes
Mini Apple Spice Cakes
Mini Deep Chocolate Tortes
\$30 per dozen

JUST RENNIE'S SIGNATURE CHEESECAKES

Traditional New York Style
Citrus
\$42

Traditional with Chocolate Ganache
Cherry
Turtle with Chocolate Ganache & Pecans
\$48











JUST RENNIE'S SIGNATURE 9" Two-Layer Cakes

Serves 16

Chocolate with Chocolate Cream Cheese Icing
Lemon with Cream Cheese Icing

Red Velvet

Coconut

Italian Cream

Strawberry

Pumpkin (Seasonal)

Orange Chiffon

\$42

Chocolate Ganache
Gourmet Carrot with Raisins & Walnuts
\$48



JUST RENNIE'S SIGNATURE 6" ONE-LAYER CAKES

Strawberry

Italian Cream

Red Velvet

Chocolate

Coconut

Pumpkin (Seasonal)

\$12

Gourmet Carrot with Raisins & Walnuts Chocolate Ganache

\$15













Deposit

A \$500 food and beverage deposit is due when booking your event in order to reserve the date. The deposit is nonrefundable, but it can be transferred to a different date within 6 months of the original date.

PLEASE NOTE

The food and beverage deposit paid to Just Rennie's Catering ONLY covers Just Rennie's Catering costs. A separate deposit is required to reserve the Old Post Office facility. Please contact Bashar Hamanni at 812-760-3879 (cell) to reserve the Old Post Office for your event BEFORE contracting with Just Rennie's for catering services.

Payment Policies

A downpayment of 50% of the total invoice is due 14 days prior to your event. Final payment is due at the conclusion of the event, less the 50% downpayment and the \$500 food and beverage deposit. Cash, check, Visa, Master Card and Discover are accepted. There is a 3.5% service charge for credit card use and a \$50 charge on any returned check. All corporate events will be invoiced and must be paid within 10 business days. Any collection, attorney or court fees incurred are the responsibility of the person(s) signing the reservation agreement.

Taxes

The state of Indiana requires that we add 7% sales tax and 1% local food tax to all invoices.

Guaranteed Attendance

A guaranteed attendance total is required one week prior to the event date. The guaranteed attendance number will be considered the minimum attendance amount for billing purposes. The guaranteed number is not subject to reduction. Increase after this time will be accommodated to the best of our ability.

Cancellation Policy

Cancellations must be in writing and must be signed by the person(s) signing the reservation agreement.

Bar Service

We are fully licensed to handle all of your alcoholic beverage service. Bar set-up is provided at no additional charge. Indiana State liquor regulations do not allow you to bring your own alcoholic beverages into any public facility. Alcohol cannot be taken out of the building.

Wedding Receptions

Off-duty police officer required. Please pay the police officer directly at the end of the event.

\$40 per hour, minimum 4 hours

Staff for Old Post Office

Professional Wait Staff **20%** of total invoice

Licensed Bartender for All Bar Services
Fee will be charged for an additional
30 minutes before and 30 minutes after your event
for set up and breakdown.
\$20 per hour, minimum 4 hours

| I have read and understand all of the statements above. | | |
|---|------|--|
| | | |
| Customer Signature | Date | |

