

Special Event Catering

2025





Breakfast



Breakfast Tables



HEALTHY START

Individual Yogurts, Fresh Cut Melon & Berries
House-Made Granola, Assorted Muffins & Danish
Overnight Cinnamon Oats
16.00 per person

EUROPEAN CONTINENTAL

Vanilla Greek Yogurt, Melon & Berries
House-Made Granola, Assorted Breakfast Breads, Croissants & Fruit Danish
Meat & Cheese Display, Imported Cheese, Salami, Prosciutto, Water Cracker & Toast Points,
Assorted Jams & Marmalades, Kalamata Olives, Red Seedless Grapes & Berries
Scrambled Skillet with Wild Mushrooms, Chives & Oven Dried Tomatoes
22.00 per person

BACK HOME IN INDIANA

Market Fruit & Berries
Danish & Croissants
Garlic Paprika Crisp Potatoes with Peppers & Onions
Fluffy Scrambled Eggs, Cheddar Cheese & Salsa
Country Fried Chicken with White Gravy
Apple Wood Smoked Bacon
Thick French Toast with Warm Syrup
28.95 per person

ADD ON

Bacon 4.00
Sausage Links 4.00
Roasted Breakfast Potatoes 3.00
Thick Cut French Toast 3.00
Buttermilk Pancakes 3.00
Belgium Waffles 3.00

Lunch



Lunch Plated

SALADS

Mixed Green Salad - Grape Tomatoes, Carrots, Croutons, Chef's Choice of Dressing

Classic Caesar Salad - Romaine Hearts, Parmesan, Focaccia Croutons, Nelly's Caesar Dressing

Spinach & Bibb - Blue Cheese, Crimini Mushrooms, Shaved Red Onion, Classical Hot Bacon Dressing

ENTRÉE

Entrée Salad

Mesquine Mix, Cubed Chicken, Smoked Bacon Bits, Diced Tomatoes, Sliced Egg, Blue Cheese Crumbles 28.00

Asian Chicken Noodle Salad

Tossed with Buckwheat Soba Noodles, Napa Cabbage, Toasted Almonds, Diced Mango, Roasted Red Bell Pepper, Fried Wonton Sticks with Sesame Dressing 28.00

Herb Roasted Chicken Breast

Herb Roasted Chicken Breast, Sour Cream Mashed Potatoes, Sautéed French Beans 32.00

Miso Glazed Cod

Lemon Caper Sauce, Wild Mushroom Risotto, Seasonal Vegetables 34.00

Herb Roasted Bone-In Chicken Breast

Herb Roasted Bone-In Chicken Breast, Crispy Parmesan Potatoes, Seasonal Vegetables, Roasted Chicken Jus 34.00



Lunch **BOXED**

BOXED LUNCHES

Kettle Chips, Apple Slices and a Chocolate Chip Cookie

Smoked Turkey - Provolone Cheese, Butter Lettuce, Sliced Tomato on Wheat Bread

Honey Ham - Swiss Cheese, Butter Lettuce, Sliced Tomato on Sourdough Bread

Roasted Beef - Vermont Cheddar Cheese, Butter Lettuce, Sliced Tomato on 7 Grain Bread

Chicken Salad - Apple Bacon, Butter Lettuce, Sliced Tomato on White Bread

Veggie Delight - Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom, Hummus, Butter Lettuce, Sliced Tomato on Focaccia

26.00 per person



Pricing subject to 23% service charge and tax

Lunch Tables



ITALIAN TABLE

Chicken Minestrone Soup
Spinach & Frisee

Strawberry, Pine Nuts, Goat Cheese, Cucumbers, Tomato, Parmesan Cheese, Lemon-Oregano Vinaigrette

Orzo Salad

Olives, Arugula, Roasted Red Peppers, Italian Dressing

Seared Atlantic Salmon

Sautéed Spinach, Tomato, Caper Beurre Blanc

Rosemary & Citrus Marinade Roasted Bone-in Chicken Breast - *Preserved Lemons, Chicken Jus*

Sautéed Squash with Toasted Walnuts

Parmesan Risotto *Tuscan Kale & Mushrooms*

Assorted Mini Cannoli *Chocolate Chip, Cherry, Pistachio*

Tiramisu Cups

36.00 per person

BBQ TABLE

Poppyseed Dressed Slaw

Red Bliss Potato Salad

Aged Cheddar Mac & Cheese

Brown Sugar Baked Beans

Char-Grilled Hamburgers & Caramelized Onions

BBQ Grilled Chicken Breast

Sliced Cheddar, Swiss & American Cheeses, Lettuce, Tomatoes, Shaved Red Onion, Bread & Butter Pickle Chips

Ketchup, Dijon Mustard, Mayonnaise, Spicy Brown Mustard, Pretzel Buns & Brioche Buns

Chocolate Chip Cookies & Brownies

Banana Pudding Shooter

Apple Tart Tatin

36.00 per person

SOUTHWEST TABLE

Southwest Bean Soup

with Crispy Tortilla Strips

Hearts of Romaine Salad

Queso Fresco, Grape Tomatoes, Buttermilk Poblano Dressing

Avocado Corn Salad

Cilantro Marinated Skirt Steak and Chicken Fajitas

Sautéed Peppers & Onions with Warm Flour Tortillas

Pico de Gallo, Sour Cream, Pickled Jalapeño, Guacamole, Red Onions, Shredded Lettuce, Cheddar Cheese

Spanish Rice & Black Beans

Jalapeno Cornbread

Warm Churros & Chocolate Sauce

Tres Leches Cake served with slices strawberries and whip cream

34.00 per person

Dinner



Chef's Tables

INDY DINNER TABLE

Local Corn & Bacon Chowder

Garden Green Salad, Cucumbers, Carrots, Tomatoes with Chef's Choice of Dressing

Sliced Flat Iron Steak with Braised Cabbage & Demi-Glace

Roasted Chicken with Wild Mushroom Ragout

Herb Crusted White Fish with Citrus Salsa

Sweet Potatoes with Honey Lavender Drizzle

Roasted Garlic Yukon Puree

Vegetable Medley

Fried Biscuits with Indiana Honey Butter

Chocolate Fudge Cake with Chocolate Ganache

Blondie Bars

46.00 per person

BACK HOME TABLE

Savory Chicken Noodle Soup with Saltine Crackers

Crisp Romaine Hearts Herb Croutons, Parmesan, Grape Tomatoes, Garlic Caesar Dressing

House Made Buttermilk Fried Chicken

Indiana Pork Breaded Tenderloin Apricot Mustard Spread, Pickled Red Onions, Brioche Buns

Cornmeal Dusted Catfish Filets with Tarter Sauce

Creamy Cole Slaw

Golden Mac and Cheese

Baked Beans

Sweet Corn Bread

Mini Hoosier Pies

Mini Gooey Butter Cake

44.00 per person



Dinner PLATED

SALADS

Poach Pear Salad

*Boston Bibb Lettuce, Blue Cheese Crostini, Sweet Potatoes,
Dried Cranberries, Citrus Vinaigrette*

Tomato Salad

*Red, Yellow Beefsteak Tomatoes, Buffalo Mozzarella, Olive
Oil, Fresh Basil*

Caesar Salad

*Crisp Romaine, Pancetta, Parmesan Crisp, Classic
Caesar Dressing*

Wedge Salad

*Baby Iceberg Pear Tomatoes, Red Onion, Cucumbers,
Bacon, Grilled Flat Bread, Blue Cheese Dressing*

DESSERTS

Crème Brulee

Chocolate Fudge Cake

Tres Leches Crème Cake

Creamy Cheesecake with Strawberry topping

Fresh Fruit Flan

Classic Carrot Cake

Lemon Crème Cake



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Dinner **PLATED**

ENTREES

All Entrees come with Chef's Choice of Seasonal Vegetables

Vegetable Napoleon

Marinated Grilled Vegetables Stacked with Tomato Coulis
30.00 per person

Stuffed Chicken Breast

*Sun-Dried Tomato, Baby Spinach, Boursin Cream Stuffed
Breast of Chicken, Parmesan Risotto, Marsala Sauce*
40.00 per person

Citrus Chicken

*Citrus Roasted French Cut Chicken Breast, Rosemary-Infused
Smashed Potatoes, Red Citrus Vodka Sauce*
42.00 per person

Pork Loin

*Asian Five Spice Pork Loin, Jasmine Rice with Lemon Ginger
Cream Sauce*
40.00 per person

Seared Salmon

Orzo Pasta, Creamy Sun-Dried Tomato Sauce
40.00 per person

Grilled Flat Iron Steak

*Yukon Gold Mascarpone Whipped Potatoes, Leak &
Mushroom Ragout, Red Wine Demi-Glace*
42.00 per person



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Reception



Appetizers

COLD CANAPÉ

- Tomato, Basil & Olive Oil Bruschetta 5.00 each
- Slice Beef Tenderloin on Blue Cheese Crostini with Port Reduction 6.00 each
- Sesame Mango Tuna Tartar on Wonton Crisp 6.00 each
- Jumbo Cocktail Shrimp Shooter with Horseradish Sauce 6.00 each
- Antipasto Skewer with Basil-Oil Pesto 5.00 each
- Crisp Wonton stuffed with Asian Chicken Salad 6.00 each

HOT APPETIZERS

- Jerk Chicken Skewer with Tropical Fruit Glaze 6.00 each
- Mini Beef Wellingtons with Sherry Cream Sauce 5.00 each
- Artichoke Boursin Beignet 5.00 each
- Jumbo Lump Crab Cake with Spicy Remoulade 7.00 each
- Shrimp Skewer with Lemon Aioli 7.00 each
- Seared Scallop Topped with Lemon Cream Butter Sauce 7.00 each
- Grilled Chicken Sate with Peanut Dipping Sauce 5.00 each
- Vegetarian Spring Roll with Asian Dipping Sauce 5.00 each
- Lamb Chop Lollipops with Mint Jelly Demi 7.00 each



Platters Display

DOMESTIC & INTERNATIONAL CHEESES

Maytag Bleu, Gorgonzola, Sharp Cheddar,
Smoked Gouda, Boursin, Brie, Camembert,
Pepper Jack, Havarti, Manchego and Fontina Cheeses,
Garnished with Fruits and Berries,
Crostoni and French Baguette

14.00 per person

FRESH VEGETABLES

Green Asparagus, Baby Carrots, English
Cucumbers, Baby Zucchini, Baby Sweet Peppers,
Baby Yellow Squash, Baby Heirloom Tomatoes,
Broccolini, Purple-Yellow-Green Cauliflower Florets with
Chef's Selection of Dips

13.00 per person

ITALIAN ANTIPASTA

Prosciutto, Soppressata, Genoa Salami, Capicola,
Gourmet Olives, Fire Roasted Artichoke Hearts,
Pepperoncini, House Made Giardinera,
Fresh Mozzarella, Provolone
Crusty Italian Bread & Flavored Italian Oils

16.00 per person



Stations

Reception



NOT YOUR NORMAL GRILLED CHEESE

Assortment of Sandwiches:

Spinach, Basil Pesto, Tomato, Fresh Mozzarella, Herb Focaccia
Grilled Chicken, Herb Marinated Tomato, Provolone Cheese, Ciabatta
Caramelized Onion, Peppered Bacon, Gruyere, Cheddar, Whole Grain

16.00 per person

PASTA STATION

Cavatappi, Penne, Cheese Tortellini, Rich Tomato Sauce, Alfredo, Vodka Sauce
Chicken, Shrimp, Italian Sausage, Fresh Spinach, Roasted Red Pepper, Mushrooms, Caramelize Onion,
Kalamata Olives, Julienne Vegetables, Parmesan Cheese & Garlic Breadsticks

18.00 per person

SOUTH OF THE BORDER

Spicy Seared Chicken, Marinated Skirt Steak,
Sautéed Onions & Peppers, Pico de Gallo, Guacamole, Sour Cream, Jalapeños, Shredded Cheese,
Lettuce, Diced Tomatoes, Salsa Verde, Queso Fresco, Flour Tortillas

18.00 per person

SLIDER SANDWICH STATION

Grilled Hamburgers, Indiana Pork Loin, Roasted Mushrooms & Red Peppers, Herb Spread, Whole Grain Mustard,
Bread & Butter Pickles, Roma Tomatoes, Cheddar Cheese, Sweet Onions, Buttery Brioche Buns

16.00 per person

Stations

Reception

WARM BROWNIE & COOKIE SUNDAE STATION

Warm Cookie or Brownie Topped with Ice Cream and a Topping Bar with Assorted Toppings: Chocolate Sauce, Caramel Sauce, Sprinkles, Whip Cream, Cherries

13.00 per person

HOME STYLE SWEETS TABLE

Assorted Cookies, Brownies, Blondies, Lemon Bars, Hoosier Pies

8.00 per person

ELEVATED SWEETS TABLE

Seasonal Dessert Shooter, Chocolate Mousse Shooter, Fresh Fruit Tart, Mini Goopy Butter Cakes

8.00 per person

DESSERT NACHOS STATION

Fresh Fried Cinnamon Sugar Chips, Fruit Salsa, Chocolate Sauce, Caramel Sauce, Sprinkles, Whip Cream, Cherries

10.00 per person



Beverages



Non Alcoholic

BY THE GALLON

Starbucks Coffee

*Served with Cream, Almond Milk, Non-Dairy Creamers,
& Assorted Sweeteners*
52.00 Per Gallon/3 Gallon Minimum

Teatime

*An Assortment of Caffeinated & Herbal Teas,
& Assorted Sweeteners*
50.00 Per Gallon/3 Gallon Minimum

Freshly Brewed Iced Tea

Served with Assorted Sweeteners & Lemon Wedges
45.00 Per Gallon



A LA CARTE BEVERAGES

Aquafina Bottled Water - 5.50 per bottle

Life Water 6.00 per bottle

Bottled Soft Drinks 5.50 per bottle - *Pepsi, Diet Pepsi, Starry, Mountain Dew*

Tropicana Bottled Lemonade 5.50

Bottled Tropicana Juices 5.00 per bottle *Apple, Orange, Cranberry*

BEVERAGE PACKAGES

Starbucks Coffee Station

*Served with Cream, Almond Milk, Non-Dairy Creamers,
& Assorted Sweeteners*
11.00 per person for 2 hours of service

Teatime Station

*An Assortment of Caffeinated & Herbal Teas,
& Assorted Sweeteners*
11.00 per person for 2 hours of service

Hot Chocolate Station

*Rich Hot Chocolate Infused with Cinnamon & Vanilla
with Freshly made Whipped Cream*
11.00 per person for 2 hours of service

\$5.00 per person for additional hours of service

Bar Package



PREMIUM LIQUOR PACKAGE

Club Soda, Tonic Water, Sweet & Sour Mix, Grenadine, Tropicana Juices, Sodas & Mixers included will all hosted bars
49.00 per person for 4 hours, 10.00 per person for each additional hour

DELUXE LIQUOR PACKAGE

Club Soda, Tonic Water, Sweet & Sour Mix, Grenadine, Tropicana Juices, Sodas & Mixers included will all hosted bars
39.00 per person for 4 hours, 9.00 per person for each additional hour

DELUXE LIQUOR

Svedka Vodka, Bombay Dry Gin, Bacardi Superior Rum, Jose Cuervo, Jim Beam White Label Whiskey, Jack Daniel's Black Label, Dewars White Label

12.00 per drink

PREMIUM LIQUOR

Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Hornitos Anejo, Woodford Reserve Bourbon, Maker's Mark Whiskey, Johnnie Walker Black Scotch

14.00 per drink

DOMESTIC BEER

Select 2 - Bud Light, Michelob Ultra, Budweiser

10.00 per drink

PREMIUM BEER & SELTZER

Select 2 - Stella Artois, Sun King Selection, High Noon
Non-Alcoholic Beer Available Upon Request

12.00 per drink

HOUSE WINE

Select 3 - Proverb Cabernet Sauvignon, Chardonnay, Merlot, Pinot Noir, Pinot Grigio, Sauvignon Blanc, Dry Rose

10.00 per glass

CUSTOM SPECIALTY COCKTAILS

Building on the unique traits and themes of your event, allow our expert beverage team to craft a specialty cocktail designed specifically for your guests using the highest quality of locally sourced ingredients.

250.00 per concept designed & 17.00 per drink served

The Levy Difference

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

EXCLUSIVITY EXPECTATIONS

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at The Children's Museum of Indianapolis.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date.

Your Catering Sales Manager will assist you in selecting the exciting menu items to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MUSEUM GUIDELINES

In our unique event space, the following items listed are prohibited: Balloons, glitter, stickers, latex. Toys that are choking hazards and must have sufficient amount of toys to distribute; All handouts are subject to the Museum's review and approval; Distributing political or religious materials; Asking for signatures on petitions; Asking for financial contributions; LCH required; Vendor's children under the age of 18 are not permitted in the Museum without an adult; Museum staff must meet and sign-in vendors at Security Check-In.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

PRICING

Prices quoted are in US Dollars. Please note that all food, beverage and related items are subject to a 23% service charge plus applicable sales tax. The service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your own discretion.

LABOR CHARGE

Each event requires a minimum of 4 hours staffing fees to ensure event set up and tear down. Attendant requirements are as follows; 1 Bartender per 75 guests; 1 attendant per 40 guests (disposable service); 1 attendant per 20 guests (china service). Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

SECURITY

Additional security may be required for certain functions. Please contact your Catering Sales Manager for additional information.

BAR SERVICE

Bar Service for all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from The Children's Museum

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

EVENT ENHANCEMENTS

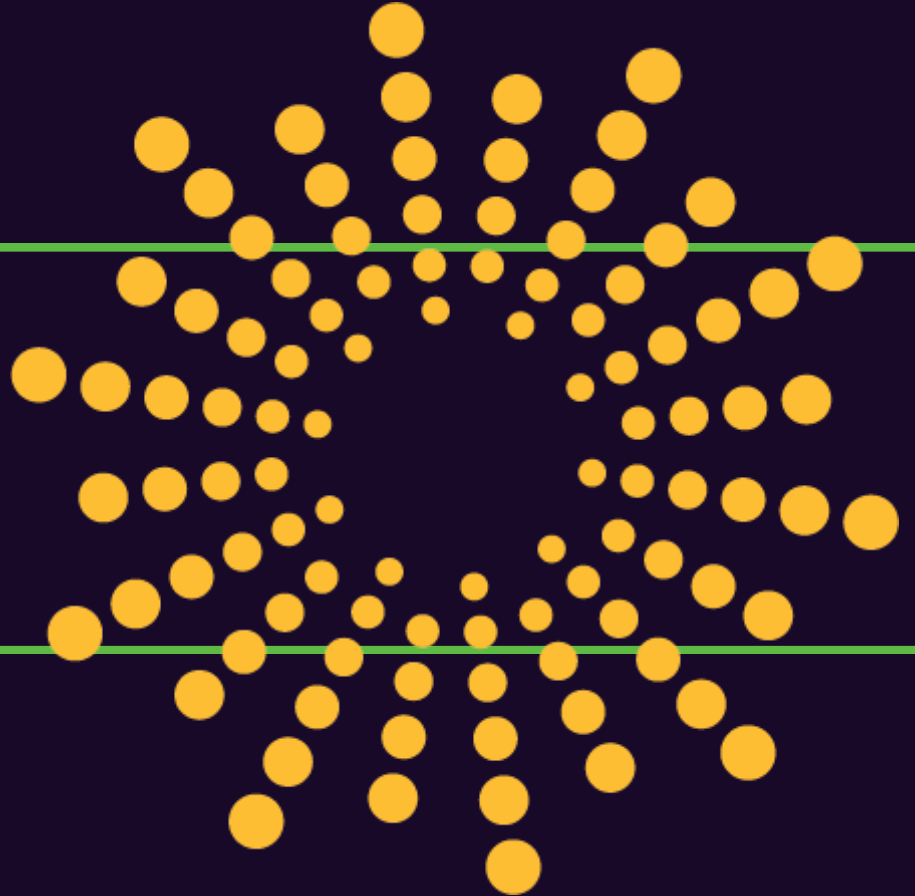
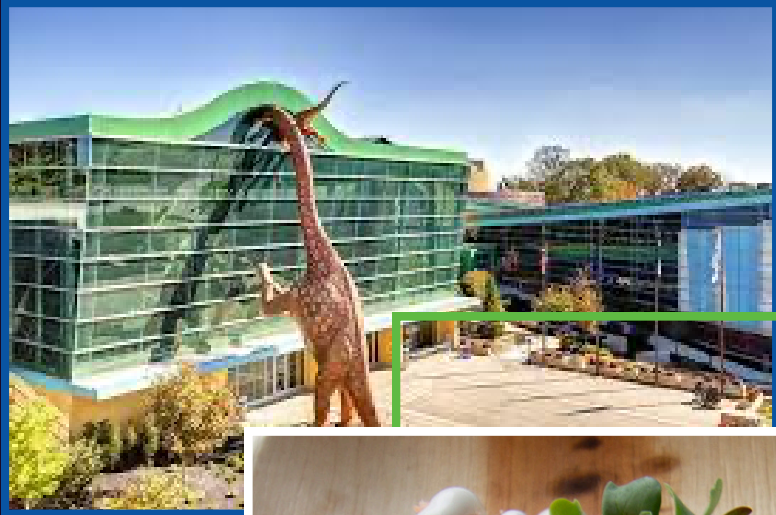
Your Catering Manager will work with you on unique event experience upgrades such as galleries, AV needs, dancefloors (under 100 guests), red carpet, pipe and drape, valet and parking.

RESTAURANTS & CAFES

Event specific concession service is available upon request with a minimum sales requirement based upon Event specifics.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption. Additional Guests counts added within 5 business days of the event default to full menu/market pricing.



CHILDREN'S
MUSEUM
INDIANAPOLIS®

