



# URICK

## 2023 INDIANA STATE FAIRGROUNDS & EVENT CENTER CATERING MENU

We take pride in being a family-owned and operated business selected to serve the Indiana State Fairgrounds & Event Center. We understand the importance of exceptional service and quality food. Our catering menu has been curated to meet the diverse needs of our clientele. Whether it's a small gathering or a large-scale event, we have a variety of options for your guests. Every event is unique, which is why we offer the option to customize a menu to fit your event. Our catering team is available to answer questions and guide you through the process, ensuring that your event exceeds your expectations.

For further inquiries or to request a customized menu, please reach out to us at [cateringteam@urickconcessions.com](mailto:cateringteam@urickconcessions.com).

### **Important**

This menu is a good faith estimate of food and beverage prices. Pricing will be confirmed with an official quote. Due to the fluctuating market prices and availability, we reserve the right to make reasonable substitutions when needed.



# BREAKFAST

Prices listed are per guest unless otherwise indicated.  
Minimum 25 guests.

## Farmers Breakfast Buffet \$18

Scrambled eggs, bacon, sausage, breakfast potatoes, assorted mini pastries, seasonal fruit, biscuits, butter, preserves, freshly brewed coffee & tea

## The Bagel Board \$16

Assorted bagels, cream cheese, sliced tomatoes, capers, avocado, cucumbers, red onion, fruit garnish, preserves, freshly brewed coffee, tea  
Add Smoked Salmon \$7

## Full Continental Breakfast \$16

Seasonal fruit tray, freshly baked mini pastries, muffins, bagels, cream cheese, butter, preserves, freshly brewed coffee, tea

## Light Continental Breakfast \$12

Freshly baked mini pastries, muffins, butter, preserves, freshly brewed coffee, tea

## Biscuits & Gravy \$10

Buttermilk biscuits with homestyle sausage gravy

## Mini Breakfast Sliders \$5

Bacon, egg, cheese on a mini brioche bun

## Yogurt Parfait \$9 each

Granola layered with lowfat vanilla yogurt, fresh fruit

## Breakfast Biscuit \$8 each

Buttermilk biscuit, egg, sausage, cheese

## Assorted Donuts \$36 per dozen

One dozen assorted donuts

## Assorted Bagels \$40 per dozen

One dozen assorted bagels served with butter and cream cheese



# LUNCH

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Boxed Lunches \$19

Includes a bag of chips, a whole piece of fruit, cookie, bottled water  
Choose one from one of the following:

- **Deli Turkey & Cheese or Ham & Cheese**  
Wrap or hoagie bun, lettuce, tomato, American or provolone cheese
- **Grilled Chicken Wrap**  
Lettuce, tomato, shredded cheddar, ranch dressing
- **Grilled Chicken Caesar Wrap**  
Romaine, tomato, shredded parmesan, Caesar dressing
- **Roasted Veggie Wrap**  
Seasonal vegetables, spinach, feta, balsamic dressing



## Cold Sandwich Spread \$23

Choose two sandwiches from the list above, choose two cold salads-  
pasta, potato, coleslaw or house salad. Served with kettle chips and  
cookies

Served with lemonade, iced tea

## Grilled Chicken Sandwich Buffet \$22

Charcoal grilled chicken breast sandwich with BBQ sauce, lettuce,  
tomato, onions, pickles, potato salad, baked beans, mixed green  
salad, chocolate chip cookie or brownie

Served with lemonade, iced tea



## Fresh Entree Salads \$19

Served with a cookie and a bottled water

Choose one from the following:

- **Grilled Chicken Salad**  
Grilled chicken breast, romaine, cherry tomatoes, cucumber,  
red onion, shredded cheddar
- **Market Salad**  
Grilled chicken breast, romaine, strawberries, blue cheese  
crumbles, red onion
- **Spinach Salad**  
Spinach, toasted almond slivers, strawberries, red onion, feta  
crumbles



# MUNCHIES

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Dip Trio \$10

Tortilla chips, hatch queso, fire roasted salsa, guacamole

## Bavarian Pretzel Bites \$9

Lightly salted served with spicy mustard  
Add hatch queso \$2

## Bottomless Popcorn \$8

Freshly popped buttered popcorn replenished throughout the event

## Buffalo Chicken Bites \$10

Served with ranch dressing

## Honey Battered Mini Corn Dogs \$10

Served with spicy mustard

## Swedish Meatballs \$12

Mini meatballs served in a savory cream sauce

## Vegetable Spring Rolls \$10

A combination of carrots, peppers and cabbage deep fried  
Served with a side of sweet and tangy Asian dipping sauce

## Bruschetta \$10

Toasted slices of French bread, topped with fresh tomatoes, garlic, basil, olive oil



## Mini Fresh Fruit Kabobs \$7

Season fruit on mini 4" skewers

## Caprese Skewers \$8

Skewered cherry tomatoes, fresh basil, mozzarella balls

## Shrimp Cocktail \$Mkt Price

Served with classic cocktail sauce, lemon wedges

## Spinach & Artichoke Dip \$9

A creamy cheesy dip served with crackers

## Packaged Grab & Go Snacks \$1.50 to \$2 each

Choose an assortment of items: granola bars, chips, popcorn





# PLATTERS

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Charcuterie Board

Assorted meats, cheeses, fruit, nuts, crackers, fruit  
Available in individual portions or platters

\$10	Individual Cups
\$105	Serves 12
\$175	Serves 25
\$345	Serves 50



## Artisan Cheese Board

Assorted cheeses, crackers, fresh fruit garnishes  
Available in individual portions or platters

\$10	Individual Cups
\$105	Serves 12
\$175	Serves 25
\$345	Serves 50

## Fresh Fruit Platter

Assortment of fresh seasonal fruit  
Available in individual portion cups, skewers and platters

\$8	Individual Cups
\$95	Serves 12
\$145	Serves 25
\$295	Serves 50



## Fresh Vegetable Platter

Fresh seasonal vegetables served with ranch dip  
Available in individual portions or platters

\$8	Individual Cups
\$95	Serves 12
\$145	Serves 25
\$295	Serves 50

A 20% Service Charge & 9% Sales tax will be added to all orders.



# BUFFETS

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Roasted Chicken Dinner \$24

Chicken quarters seasoned with our special blend of herbs and spices, veggie packed couscous, green beans, house salad with assorted dressings, dinner rolls

## BBQ Chicken Dinner \$24

Chicken quarters cooked in a charcoal smoker, marinated in a tangy vinegar based sauce, served with baby bakers, seasonal veggie mix, baked beans, tossed salad, dinner rolls

*\*Available during Indiana State Fair only*



## Grilled Chicken Teriyaki \$24

Boneless chicken breast with teriyaki & pineapple glaze, rice pilaf, Asian vegetable medley, Napa cabbage salad with honey soy vinaigrette dressing

## Citrus Chipotle BBQ Glazed Chicken \$24

Boneless chicken breast with tangy chipotle BBQ glaze, Spanish rice California vegetable medley, southwest tossed salad with chipotle ranch dressing

## Pig Out Platter \$24

Slow cooked pulled pork smothered in sweet & tangy BBQ sauce, served with buns, mac n cheese, bourbon baked beans, house salad with assorted dressings

## Grillin' and Chillin' \$22

1/4lb burgers, all beef hot dogs, condiments, lettuce, tomato, red onion, American cheese served with mac and cheese, coleslaw & potato chips

Add Baked Beans or House Salad \$4.00 per person

## Pasta Dinner \$26

Served with house salad, breadsticks

Choose Two:

- Cavatappi pasta, tomato red pepper cheese sauce, Italian sausage, peppers, onions
- Penne pasta, meatballs, grated parmesan cheese
- Tortellini, Alfredo sauce, grilled sliced chicken, spinach





# BUFFETS

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Fiesta Taco Bar \$20

Choose two: ground beef, grilled chicken, beef brisket or vegetarian

Served with cilantro lime rice, seasoned black beans

Toppings include: lettuce, diced tomatoes, shredded cheese, roasted corn relish, fire roasted salsa, jalapeños, sour cream with house-made tortilla chips.

Add guacamole or hatch queso for \$2.00 per person.



## Loaded Nacho Bar \$14

Choice of chicken or beef

Tortilla chips, hatch queso, fire roasted salsa, jalapeño, sour cream, guacamole

## Burrito Bowl Buffet \$20

Choose two: ground beef, grilled chicken, beef brisket, or vegetarian

Served with cilantro lime rice, seasoned black beans

Toppings include lettuce, diced tomatoes, shredded cheese, roasted corn relish, fire roasted salsa, jalapeños, sour cream, house-made tortilla chips

Add guacamole or hatch queso for \$2.00 per person.



## Sunday Pot Roast \$30

Slow-cooked with carrots, celery, onions, homestyle mashed potatoes, green beans, house salad with assorted dressings, corn muffins with sweet butter

## The Brisket Boss \$26

Smoked low and slow, bourbon baked beans, mac n cheese, house salad with assorted dressings, corn muffins



# DESSERTS

Prices listed are per guest unless otherwise noted.  
Minimum 25 guests.

## Strawberry Shortcake \$6

Sweet strawberries over a homestyle biscuit topped with whipped cream

## Homemade Apple Dump Cake \$7

Sliced apples baked with cinnamon & sugar topped with a tender cake-like crust served warm with vanilla ice cream  
Dozen



## Moist Iced Chocolate Cake \$5

Decadent chocolate cake with fudge chocolate icing

## Cheesecake Bars \$4

Indulgent and creamy cheesecake with a graham cracker crust

## Lemon Bars \$4

Tangy and sweet lemon bars with a buttery shortbread crust

## Assorted Dessert Bars \$42 per dozen

A mix of lemon bars, cheesecake bars, brownies & cookies



## Premium Ice Cream Bars \$4

Blue Bunny Assortment

## Brownies \$38 per dozen

Fudge brownies to satisfy your chocolate craving

## Jumbo Chocolate Chip Cookies \$38 per dozen

Delicious golden brown chocolate chip cookie

## Cupcakes Chocolate or Vanilla \$42 per dozen

Moist cupcakes with vanilla or chocolate icing



# BEVERAGES

Prices listed are per guest unless otherwise noted.

Minimum 25 guests.

## **Freshly Brewed Coffee & Hot Tea \$30 per gallon**

(includes sugar, sugar substitute, creamer)

## **Assorted Bottled Fruit Juices \$4 each**

Cranberry, orange, apple

## **Lemonade or Unsweet Iced Tea \$34 per gallon**

Served with lemon wedges, sweetener

## **Bottled Water & Soft Drinks \$4 each**

Pepsi products



## **Cash Bar \$8 - \$10 each**

All beverages are paid for using cash or credit card by guest

- Premium Spirits: Titos Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jim Beam, Makers Mark
- Deluxe Wine: Chardonnay, Moscato, Merlot, Cabernet
- Domestic Canned Beer: Budweiser, Bud Light, Mic Ultra
- Craft Canned Beer: SunKing, Metazoa, 4 Day Ray, Black Dog

## **Hosted Bar**

All beverages are paid for by the host.

One bartender per 100 guests is recommended.

Call price- \$16 first hour, \$13 second hour, \$10 each additional hour

Premium price - \$20 first hour, \$18 second hour, \$13 each additional hour

- Premium Spirits: Titos Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jim Beam, Makers Mark
- Deluxe Wine: Chardonnay, Moscato, Merlot, Cabernet
- Domestic Canned Beer: Budweiser, Bud Light, Mic Ultra

Beer, Wine & Soft Drinks only \$10 per hour

## **Draft Beer By The Keg**

Domestic \$325

Craft \$450

A bartender fee of \$160 per bartender will be applied. Fee waived if bar sales exceed \$375.



# POLICIES

## Menu Selections

Our Food & Beverage Team is ready to assist you in planning your event. We are happy to work with you to explore different options if needed. Pricing will be confirmed with an official quote. Due to the fluctuating market prices and availability, we reserve the right to make reasonable substitutions when needed.

## Contracts

In order to execute your event, a signed contract must be received by Urick Concessions before any services can be provided. The signed contract, with its terms, constitutes an agreement between Urick Concessions and Client.

## Concessions Vouchers/Concessions Cash

Vouchers can be purchased for guests to use at concessions locations for food & beverage. These must be prepaid in advance of event. Refunds for unused vouchers will not be given.

## Supplemental Staffing Fees

Unless otherwise indicated, staffing charges for your event are included in our menu prices. When additional staffing or service longer than 2 hours is requested, charges will apply as follows:  
attendant/server/bartender \$30 per hour.

## Rentals, Service Charge & Tax

Basic linens and paper goods are provided. Upgrades can be accommodated and billed to client. A service charge of 20% along with 9% sale tax will be added to your bill.

## Payments

A 50% deposit is due with signed contract. The remaining balance is due on the day before the event. Any additional charges incurred during the event is required within 7 days of the end of the event.

## Cancellation Policy

If cancellation of contracted service is less than two weeks prior to event, Urick Concessions will be reimbursed for all expenses incurred in conjunction with planning event. Cancellation less than 72 hours will result in the loss of 50% deposit.

## Guarantees

Client shall notify Urick Concessions of final guest count 7 days prior to event. If guest count falls below minimum count, additional charges may apply.

# CONCESSIONS CASH

Concessions Cash is available to provide a dining option for guests.

- Must be purchased in advance in \$5.00 denominations.
- Redeemable at the Concession Stands & Bars operated by Urick Concessions only.
- Please order 30 days prior to event.
- Vouchers are prepaid and non-refundable.
- No cash will be given back
- A 2.5% administrative fee will be added to the total

## Sample

