



URICK

Catering Menu

Indiana State Fair & Event Center

We are excited to serve you at the Indiana State Fairgrounds & Event Center. Urick is family owned and operated. We are motivated by our personal pride to do our very best for our guests and clients. Our commitment to service, attention to detail and quality food will ensure the success of your event. Our catering menu includes a variety of options designed to suit the needs of different types of events. The catering team is available to assist you throughout the planning process. Our team will help you create a menu that meets your needs and the needs of your guests. Please contact us at cateringteam@urickconcessions.com, and a member of our staff will reach out to you to answer any question that you have.

We look forward to getting started with your event!

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, english muffins, butter, preserves & freshly brewed coffee, tea

The Bagel Board \$16

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

Full Continental Breakfast \$15

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 \$8

Buttermilk biscuits with homestyle sausage gravy

Mini Breakfast Sliders \$4 each

Bacon, egg, cheese on a mini brioche bun

Yogurt Parfait \$6 each

Granola layered with lowfat vanilla yogurt, fresh fruit

Breakfast Biscuit \$6 each

Buttermilk biscuit, egg, sausage, cheese

Assorted Donuts \$36 dozen

One dozen assorted donuts

Assorted Bagels \$40 dozen

One dozen assorted bagels served with butter and cream cheese



LUNCH

Prices listed are per guest. Minimum 25 guests.

Boxed Lunches \$18

Boxed lunches include a bag of chips, a whole piece of fruit & cookie
Choose one from one of the following:

- **Deli Turkey & Cheese**
Wrap or hoagie bun, lettuce, tomato, american 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



Fresh Entree Salads \$16

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



Soup & Sandwich Bar \$20

Choose one sandwich from list above, choose one soup selection.
Served with crackers, chips and cookies

Sandwich Spread \$20

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

Fresh Salad Bar \$18

Grilled chicken, boiled eggs, crumbled bacon, assorted cheeses, lettuce, tomato, cucumber, red onion, green peppers, pepperocini, mushrooms, garbanzo beans, strawberries
Served with assorted dressings & breadsticks

Add a Soup Selection \$8



MUNCHIES

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

Dip Trio \$10

Tortilla chips, hatch queso, fire roasted salsa & guacamole

Cheesy Tots \$10

Crispy tater tots served with hatch queso & jalapeños

Wisconsin Cheese Curds \$10

Breaded cheese curds deep fried served with spicy ranch

Bavarian Pretzel Bites \$8

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

Crispy Fried Pickles \$8

Served with spicy ranch

Honey Battered Mini Corn Dogs \$8

Served with spicy mustard

Bottomless Popcorn \$7

Freshly popped buttered popcorn replenished throughout the event

Charcuterie Board \$12

Assorted meats, cheeses, fruit, nuts, crackers & fruit
Also available in individual portions

Fresh Vegetable Platter \$8

Fresh seasonal vegetables served with ranch dip
Also available in individual portions

Cheeseburger Sliders \$4.50 each

Mini burger on a brioche bun topped with American cheese, condiments

Pulled Pork Sliders \$4.50 each

BBQ Pulled Pork on a brioche bun served with pickles



BUFFETS

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

Pasta Dinner \$20

Served with tossed salad, breadsticks

Choose from the following:

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

Roasted Chicken Dinner \$20

Chicken quarters lightly marinated served with roasted baby bakers, seasonal veggie, tossed salad, dinner rolls, butter

Americana Cook Out \$18

1/4lb Burgers, all beef hot dogs, condiments, lettuce, tomato, red onion and american cheese served with mac and cheese & coleslaw



Slider Bar \$17

Choose from mini cheeseburgers or BBQ pulled pork sliders served with pickles, fries, condiments

Fiesta Taco Bar \$16

Choice of chicken or beef, flour or corn tortillas, hatch queso, fire roasted salsa, jalepeno, sour cream and guacamole served with spanish rice, black beans

Loaded Nacho Bar \$14

Choice of chicken or beef, tortilla chips, hatch queso, fire roasted salsa, jalepeno, sour cream, guacamole

Chili Bar \$14

Hearty blend of beef, beans, onions and signature spices served with a toppings bar: tortilla strips, sour cream, shredded cheddar, Fritos





DESSERTS

Jumbo Chocolate Chip Cookies \$38

Dozen

Brownies \$38

Dozen

Cupcakes Chocolate or Vanilla \$42

Dozen



Assorted Dessert Bars \$42

Dozen

Sliced Seasonal Fruit \$7

Per Person

Premium Ice Cream Bars \$5

Each

Cakes Available Upon Request

Price based on size and number of guests





BEVERAGES

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

Freshly Brewed Coffee & Hot Tea \$30 gallon
(includes sugar, sugar substitute, creamer)

Assorted Bottled Fruit Juices \$4 each
Cranberry, orange, apple

Lemonade or Unsweetened Iced Tea \$34 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.

Contracts

In order to execute your event, a signed contract must be received by Urick before any services can be provided. The signed contract, with its terms, constitutes an agreement between Urick 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 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 of final guest count 7 days prior to event. If guest count falls below minimum count, additional charges may apply.

MEAL VOUCHERS

Meal Vouchers are available to provide a dining option for guests.

- Meal Vouchers can be purchased in advance in \$1.00, \$5.00 or \$10.00 denominations.
- Meal Vouchers are redeemable at the Concession Stands only
- We will include your Company Name, Logo, Location of Event and the Event Dates.
- Vouchers should be ordered 30 days prior to event.
- Vouchers are prepaid and non-refundable.
- There is a minimum quantity of 10 vouchers. A Printing Fee of \$2.50 per page will be added to invoice. Vouchers are printed 10 per page.
- Fees will apply if changes are made after printing.

Sample Voucher

