



*Catering Services at Winding Ridge are provided by  
Star Catering and Events.*

### **DINNER BUFFET SELECTIONS**

*Buffet I-\$13.95 Per Person (Choice of One Entrée)*

*Buffet II-\$16.95 Per Person (Choice of Two Entrees)*

**Includes Choice of One Salad, One Starch and One Vegetable with  
Warm Dinner Rolls & Butter, Coffee & Ice Tea**

#### **Entrée Selections**

##### **BEEF**

**Carved Round of Beef-** Served with Portabella Mushroom Sauce

**Beef Burgundy-**Tender Beef Tips simmered in a Burgundy Wine Sauce with Portabella Mushrooms served with Buttered Egg Noodles

##### **CHICKEN**

**Chicken Italiano** - Sautéed with an Herb Crust and topped with Basil Pesto, Tomatoes and Smoked Mozzarella

**Chicken Piccata** – Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

**Chicken Asiago** – Parmesan & Asiago Cheese Crusted and topped with Garlic Cream Sauce

**Chicken Marsala** – Chicken Breasts sautéed in Marsala Wine with Portabella Mushrooms

**Mediterranean Chicken** - Simmered in a sauce of Tomatoes, Olives, Garlic and Herbs and topped with Feta Cheese Crumbles

## FISH

**Tilapia Piccata** – Sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

**Tilapia Italiano**- Parmesan Crusted Tilapia with Basil Lemon Sauce

## PASTA

**Penne Mediterranean** – Penne Pasta tossed with Spinach, Diced Tomatoes, Red and Yellow Peppers, Black Olives sautéed and topped with your choice of Garlic Cream Sauce or Garlic Olive Oil

**Smoked Cheese Ravioli**- Topped with a Tomato or Pesto Cream Sauce

**Lasagna Bolognese**- Pasta layers of a Rich Meat Sauce with Ricotta & Mozzarella Cheeses

**Vegetable Lasagna**- Pasta layers of a Rich Marinara Sauce with Ricotta & Mozzarella Cheeses

## PORK

**Roasted Pork Loin** -Served with Spicy Peach Bourbon Sauce

**Herb Crusted Pork Loin**-Topped with Fresh Herbs and a Portabella Mushroom Sauce

**Jerk Pork Tenderloin**-Spiced Rubbed Pork Tenderloin served with Mango Salsa

## ADDITIONAL CHEF CARVED ITEMS

**Roasted Prime Rib of Beef with Au Jus & Horseradish Cream Sauce add \$4.95**

**Roasted Beef Tenderloin with Horseradish Cream Sauce or Port Rosemary Sauce add \$7.95**

## Salad Selections

### **House Salad**

Mixed Greens with Cucumbers, Shredded Carrots, Roma Tomatoes, Croutons and our House Vinaigrette Dressing or Creamy Herb Dressing

### **Caesar Salad**

Crisp Romaine with Shredded Parmesan Cheese and seasoned Croutons tossed with Creamy Caesar Dressing

### **Gourmet Greens**

Mixed Greens with Dried Cherries, Candied Pecans, Gorgonzola Crumbles and Balsamic Dressing

### **Greek Salad**

Gourmet Greens with Grape Tomatoes, Kalamata Olives, Cucumbers, Red Onions & Feta Cheese served with a Greek Vinaigrette

## Starch Items

**Garlic Redskin Smashed Potatoes**

**Roasted Garlic Whipped Potatoes**

**Three Cheese Mashed Potatoes**

**White Cheddar Au Gratin Potatoes**

**Herb Roasted Redskin Potatoes with Fresh Rosemary and Olive Oil**

**Penne Pasta with Garlic Cream sauce**

## Vegetables

**Honey Glazed Baby Carrots with Fresh Dill**

**Mediterranean Vegetable Medley**

**Fresh Green Beans with Onions and Pancetta**

**Broccolini with Asiago Cheese and Garlic**

**Roasted Asparagus drizzled with Balsamic Dressing topped with Roasted Peppers**

*\*We can customize a menu to fit your needs and budget*

*\*Choice of China or Disposable Wear available for an additional fee*

*\*Sales tax of 9% and 20% service charge are not included in the listed price*

## **Hot & Cold Hors D'Oeuvre Selections**

### **CHEESE DISPLAY**

Imported & Domestic Cheeses displayed with  
Assorted Fancy Crackers, Flatbreads & Spiced Nuts  
*\$3.25 Per Person*

### **FRESH FRUIT DISPLAY**

Fresh Fruit Tray served with a Brown Sugar Vanilla Sauce  
*\$2.75 Per Person*

### **FRESH VEGETABLE DISPLAY**

Served with Creamy Herb Dip  
*\$2.50 Per Person*

### **BRUSCHETTA DISPLAY**

Tomato with Fresh Basil served with a Balsamic dressing  
Served with toasted crostinis  
*\$2.50 Per person*  
Add Olive Tapenade *\$2.75 Per Person*

### **HUMMUS DISPLAY**

Choice of Roasted Red Pepper or Garlic & Lemon Hummus  
Served with Toasted Pita Chip and Fresh Cut Vegetables  
*\$2.95 Per Person*

### **JUMBO SHRIMP SHOOTERS**

Jumbo shrimp presented on a rim of a shot glass served with  
Spicy Cocktail Sauce  
*\$2.50 Each*

### **TRIO OF STUFFED MUSHROOMS**

Your Choice of Spinach, Gorgonzola or Sausage Stuffed  
*\$1.75 each*

### **CAPRESE SKEWERS**

Fresh Mozzarella, Cherry Tomato with Fresh Basil  
On a skewer and drizzled with Balsamic Dressing  
*\$1.50 each*

### **SPINACH ARTICHOKE DIP**

Hot Spinach Artichoke Three Cheese Dip served with Toasted Pita Chips  
*\$2.50 Per Person*

## **Winding Ridge Platinum Buffet**

*Fresh Vegetable Display with Creamy Herb Dip, Bruschetta Dip with Toasted Crostinis and Cheese and Cracker Display with Assorted Fancy Crackers.*

*Choice of a Two Entrée Buffet with two vegetables, two starch, one salad and warm dinner rolls.*

*\$23.95*

## **Winding Ridge Crystal Buffet**

*Fresh Vegetable Display with Creamy Herb Dip, Cheese and Cracker Display with Assorted Fancy Crackers.*

*Choice of a Two Entrée Buffet with one vegetable, one starch, one salad and warm dinner rolls.*

*\$19.95*

## **Room Rental Fees**

*Room Rental Rate for a Five Hour Event*

*\$400.00*

*Linen Fees: Your Choice of White, Ivory or Black Tablecloths and choice of Napkin Color. **\$1.75 per guest***

*Specialty Linens and Chair Covers and Sashes are available upon request.*

*\*For More Information Contact:*

*Event Coordinator Ann Thompson (317)915-2087*

*Email [info@starcateringindy.com](mailto:info@starcateringindy.com)*

*Contact Golf Professional Dave Scott (317)826-3020*

## **Dessert Selections**

### **Chocolate Torte Cake**

Layers of Chocolate Cake filled with Chocolate Mousse  
and garnished with Chocolate Shavings

### **Lemon Torte**

Light Vanilla Cake filled with homemade Lemon Curd with Lemon Cream Cheese

### **Raspberry Trifle**

Layers of smooth Custard, Raspberry Sauce, Pound Cake & Topped with Whipped Cream

### **Black Forest Cherry Cake**

Two Layers of Moist Chocolate Fudge Cake with Chocolate Mousse and Cherries

### **Carrot Cake**

Dense Carrot Cake filled and iced with Cream Cheese Icing

### **New York Cheesecake**

An Old-fashioned New York-style Cheesecake made with the finest ingredients, enhanced with a  
delicious Buttery Cracker Crust~~ Drizzled with Strawberry or Chocolate Sauce

***Above Dessert Selections - \$3.00 Per Person***

## **PETITE SWEETS**

### **MINI SHOT GLASS DESSERT SELECTIONS**

*Chocolate Brownie Chunks with Chocolate Sauce  
And Whipped Cream*

*Sponge Cake with Lemon Curd and Whipped Cream*

*Strawberry Shortcake with Fresh Strawberries, Pound Cake & Whipped Cream*

*Banana Cake with Banana Mousse filling, Whipped Cream and topped with Crispy  
Banana Chip*

*Pound Cake with Fresh Berries, Raspberry Sauce and  
Topped with Whipped Cream*

***\$2.00 Each***

### **MINI ECLAIRS & CREAM PUFFS**

*Cream filled bites of heaven*

***\$1.75 each***

### **BRIE. PEAR & ALMOND PURSES**

*Encased in phyllo*

***\$1.75 each***

***Lemon, Chocolate Chip or Red Velvet Mini Cupcakes***

*A Bite size treat topped with cream cheese icing*

***\$2.00 each***

***Mini Apple Crumb Pies***

*Cinnamon apples baked in a flaky tart shell with a brown sugar crumb topping*

***\$2.00 each***