

DESSERTS & BARS

- * Oreo Dirt Pudding (12-15) \$50
- * Dessert Crisp (apple, blueberry, cherry, peach) (25-30) \$85
 - * Drizzled Cherry Pie Bars (25-30) \$85
 - * Frosted Sugar Cookie Bars (25-30) \$85
 - * Peanut Butter Bars (25-30) \$85
 - * Frosted Brownies (25-30) \$85
 - * Pumpkin Cobbler (seasonal) (25-30) \$85
 - * Homestead Pie (6-8) \$28

Apple Crumb, Blueberry Crumb, Butterscotch Cream, Cherry Crumb, Coconut Cream, French Silk Chocolate, Peach Crumb, Pecan (seas), Peanut Butter Cream, Strawberry Rhubarb, Sugar Cream, Pumpkin (seas)

* Plain Cheesecake (12) \$80 topping garnishes +\$20

* 1/2 Sheet Cake with Buttercream Icing (35-40) \$85 Sheet cakes are served in a disposable cake pan with a clear lid. Minimal designs upon request. No copyrighted images.

INDIVIDUAL BOXED MEALS

Cold Water Bottle + \$1 GF Sandwich Bread + \$2

Continental Breakfast Box - \$16

Jumbo Frosted Cinnamon Roll, Fruit + Yogurt Parfait, Hard-Cooked Egg + Cheese Cubes, Peanut Butter Power Puck, OJ

Hot Breakfast Sandwich Box Lunch - \$16

Breakfast Croissant (egg, cheese, sausage or bacon) w/ Fruit Cup, Peanut Butter Power Puck

Cold Sandwich Box Lunch - \$15

Homestead Stack, Ham & Swiss, Turkey & Colby, Italian, or Chicken Salad Croissant w/ chips, cookie/bar, mayo/mustard

Hot Sandwich Box Lunch - \$16

Homestead Stack, Ham & Swiss, Turkey & Colby, Italian, Reuben, Grilled Cheese w/ chips, cookie/bar, mayo/mustard

*Veggie Salad Box Lunch - \$15

Add Grilled Chicken +\$2 w/ dressing packet, chips, cookie/bar

Personal Charcuterie - \$14

VISIT OUR RETAIL LOCATION

1550 Win Hentschel Blvd, West Lafayette, IN 47906

ADDITIONAL OPTIONAL SERVICES

Wires + Fires (2 oils, water pan, and disposable chafer) \$17/ea
Table Service (plastic plates, plasticware, clear cups) \$2/ea
Onsite Catering: Ask our staff for more details

PERFECT FOR ALL EVENTS

Whether you are planning for a birthday party, wedding, corporate event, or family reunion, our offerings are sure to make your next event a memorable one. Contact us today and someone from our team would be happy to assist you. More information about The Homestead and our catering services can be found on our website at www.homesteadbuttery.com.

SERVICE TERMS

All catering services are based soley out of our Remington Catering Department. Our catering services are subject to schedule availability, and we cannot guarantee any order. Catering services are buffet-style only. Serving sizes (noted in parenthesis) are estimates based on single-serve average consumption. Catering services only available Monday-Saturday. No Sunday catering. Serving utensils are included with your order for a single buffet line. If you plan to have more than one line, please let our staff know. Returnable item must be returned to our catering department or West Lafayette store within 2-business days, or the customer will be charged a 100% replacement fee. A credit card is required at the time of booking regardless of preferred payment. A managerial fee is automatically applied to all orders. The Homestead reserves the right for equal substitutions and price adjustments, without notice, if necessary. Pricing on confirmed invoices guaranteed for up to 30 days from date of confirmation. Prices listed do not include sales tax. There is a 3% credit card fee for all payments using a credit card. We cannot guarantee that any product is 100% free from allergens, including dairy, eggs, soy, tree nuts, wheat, and others, as we used shared equipment to prepare, store, and serve. Special requests are not guaranteed and are subject to

fees. In the event of cancellation with 72 hours of the event time, the customer is responsible for payment of total amount

due for compensation of food preparation and labor. A security

deposit of \$250 for order \$2000+ will be required. In the event

of a cancelation in this case, the security deposit will not be returned if the event is cancelled within 30 days. 15% gratuity

is automatically applied for orders \$2500 +. Orders Monday-

Friday 6PM-6AM and on Saturday are subject to an order surcharge for staffing. Surcharge bracket: \$1-500 (+\$50)

\$500-3000 (+\$100) \$3000-5000 (+\$150) \$5000+ (+\$175).



THE HOMESTEAD

WWW.HOMESTEADBUTTERY.COM

Catering

CONTACT US

Phone: (219) 208-1462
Email: catering@homesteadbuttery.com
www.homesteadbuttery.com/catering



BREAKFAST MAIN ENTREE

*+ Cheesy Scrambled Eggs (40-45) \$160
Sausage Gravy + 40 Biscuits (20-25) \$160
*+ Baked Oatmeal + Syrup (15-20) \$75 | (35-40) \$150
* Blueberry French Toast Casserole + Syrup (25-30) \$160
Sausage + Cheese Breakfast Casserole (25-30) \$160
. + Western Scrambler Breakfast Casserole (35-40) \$175
Breakfast Croissant (egg, cheese, bacon or sausage) \$13

BREAKFAST SIDES + SWEETS

+ Breakfast Sausage Links (50ct) \$75 + Chicken Sausage Patty (no pork) \$2/each Cheesy Hashbrown Casserole (15-20) \$85 | (40-50) \$180 * Frosted Cinnamon Rolls (12ct) \$25 * Caramel Pecan Rolls (12ct) \$25 * Jumbo Blueberry Crumb Muffins (8ct) \$32 *+ Fresh Fruit Tray (Sm) \$75 (Med) \$120 (Lg) \$150

APPETIZERS

* Layered Taco Dip w/ Tortilla Chips (10) \$65 BBQ Appetizer Meatballs (15-20) \$75 * Homestead Cheeseball w/ Crackers (15-20) \$65 * Chocolate Chip Cheeseball w/ Graham Pretzels (15-20) \$65 * Tortilla Pinwheel Tray - Approx 45 pc (15-20) \$75 Charcuterie Tray (35-40) \$100

COLD SLIDER SANDWICH TRAY

(Small - 12ct) \$60 (Medium - 24ct) \$120 (Large - 36ct) \$150 Homestead Stack + Turkey & Marble (with lettuce) Includes Mayo + Mustard

PARTY TRAYS

Small (20-25) Medium (35-40) Large (50-60)

Meat & Cheese Deli Tray (Sm) \$75 (Med) \$120 (Lg) \$150 *+ Fresh Fruit Tray (Sm) \$75 (Med) \$120 (Lg) \$150 *+ Fresh Veggie Tray (Sm) \$75 (Med) \$120 (Lg) \$150 Veggie Dip (16oz) \$8

Cookie Tray (30ct) \$50 (48ct) \$70 (60ct) \$90

BEVERAGES

Cold Bottled Water (Case/24) \$15
Soda - 2-Liter (4-8) \$10
Triple XXX Root Beer \$2.50/ bottle
Unsweet Tea Gallon (8-10) \$15
Sweet Tea Gallon (8-10) \$15
Lemonade Gallon (8-10) \$15
Orange Juice Gallon (8-10) \$15
Coffee Air Pot (6) \$20
Coffee 2-gallon dispenser (25-30) \$75
Note: Coffee includes cups, creamer cups + sweetener.
Ice Chest Cooler \$40

MAIN ENTREE

PORK

+Off-The-Bone Sliced Ham (15-20) \$85 - (40-50) \$180 +BBQ Pulled Pork (15-20) \$85 - (40-50) \$180 +Smoked Pork Loin (15-20) \$85 - (40-50) \$180

CHICKEN

+Marinated Smoked Chicken Breasts (30 Ct) \$160 +Smoked Pulled Chicken (15-20) \$85 - (40-50) \$180 Chicken Alfredo Casserole (15-20) \$85 - (40-50) \$180 +Smoked Boneless Chicken Thighs (40 Ct) \$180 Chicken Breast Cordon Bleu (20 Ct) \$180

BEEF

Spaghetti w/ Red Meat Sauce (20-25) \$140 +BBQ Cheddar Mini Meat Loaves (25-30) \$150 Creamy Beef Stroganoff Casserole (15-20) \$85 - (40-50) \$180 +BBQ Brisket, Sliced (25-30) \$175 Italian Beef, Shredded (30-35) - \$200

BBQ Sauce per customer request - ++\$8/ bottle

FISH

+Garlic Butter Seasoned Baked Tilapia (40 Ct) \$180

MEATLESS

* Meatless Lasagna Roll Ups (24ct) \$120 * Cheesy Marinara Pasta Casserole (15-20) \$85 | (40-50) \$180 * Veggie Alfredo Casserole (15-20) \$85 | (40-50) \$180

HOT SIDE DISHES

POTATOES

* Praline Sweet Potato Casserole (seas) (15-20) \$85 | (40-50) \$180

VEGETABLES

+ Green Beans w/ Bacon + Onion (15-20) \$75 | (40-50) \$150 *+ Roasted Vegetable Medley (15-20) \$75 | (40-50) \$150 * Cheesy Carrots (15-20) \$75 | (40-50) \$150 * Honey Buttered Sweet Corn (15-20) \$75 | (40-50) \$150 Hickory Smoked Baked Beans (15-20) \$75 | (40-50) \$150

NOODLES + DRESSING + GRAVY

* Mac + Cheese (15-20) \$80 | (40-50) \$160 Savory Stuffing (seas) (15-20) \$80 | (40-50) \$160

(*) Vegetarian



(+) Gluten-Free

SOUP

Half Gallon Soup Bucket (6-8) \$40 +Baked Potato, Gold Rush Stew, Chicken & Noodle, +Chicken & Wild Rice, *+Tomato Basil, +White Chicken Chili

> Soup Toppings (6-8) \$12 Crushed Tortilla, Shredded Cheese, Sour Cream

ROLLS & BREADS

SALADS

Small (10-12) Medium (20-25) Large (50-60)

LETTUCE SALADS

*+ Veggie Salad (Sm) \$35 (Med) \$65 (Lg) \$120 Small + Medium includes 1 bottle dressing Lg includes 2 bottes dressing (French, Ranch, or Italian) *+ Italian Salad (Sm) \$35 (Med) \$65 (Lg) \$120 *+ Strawberry Lettuce Salad (Sm) \$45 (Med) \$85 (Lg) \$150 *+ Festive Lettuce Salad (Sm) \$45 (Med) \$85 (Lg) \$150

Additional dressing \$8/bottle

VEGETABLE SALADS

* Coleslaw (Sm) \$35 (Med) \$65 (Lg) \$120 * Mustard Potato Salad (Sm) \$35 (Med) \$65 (Lg) \$120 * Garden Pasta Salad (Sm) \$35 (Med) \$65 (Lg) \$120 + Broccoli Cauliflower Salad (Sm) \$45 (Med) \$85 (Lg) \$150

FRUIT SALADS

*+ Strawberry Tapioca (Sm) \$35 (Med) \$65 (Lg) \$120 * Snicker Apple Salad (Sm) \$45 (Med) \$85 (Lg) \$150

MEAT SALAD

+Chicken Salad 5 lb. bowl (20-25) - \$40

DELIVERY BY HOMESTEAD

Remington - \$15

Wolcott - Goodland - \$25

Rensselaer - Reynolds - Brook - Fowler - Kentland - \$60

Monon - Brookston - Monticello - Oxford - \$70

Lafayette - West Lafayette - Delphi - Attica - Shadeland - \$75

Anayette - West Larayette - Depin - Attoa - Sheaten - Sh

Customer pick-up at Remington Catering Facility - No Charge