

PRIVATE EVENTS

Menus & Facilities Rental



Our mission at Prairie Guest House is to provide nourishment for both body and soul. We strive to create an atmosphere of calm and tranquility, and we choose only the freshest and finest ingredients for the meals we carefully prepare for you, our guests. We buy from local, organic vendors whenever possible, and you will find your plates garnished with fresh herbs from our own garden! Whether you are planning an executive retreat, a shower or ladies luncheon, a wedding reception or rehearsal dinner, we, along with our staff, look forward to welcoming you and your guests, and creating an extraordinary event for you.

-- John and Karen Newton, Proprietors

--Karen Kennedy, Private Events Coordinator

"I wanted to let you all know that everyone loved the shower. They really enjoyed the food and thought the house was just beautiful. I will not hesitate to book here again if I have another event in Indy. Thank you so much for your help and please thank everyone else for me, it was all perfect!"

– Leigh, Indianapolis

"The whole evening was very special - I couldn't have asked for a better outcome. Dad was beyond touched and everyone had the nicest things to say about the Prairie Guest House. The food was great and the service was even better. Extremely attentive to our needs. Thank you for coordinating everything for us. We were very pleased."

– Brooke, Fishers

Contact Karen Kennedy, Private Events Coordinator: 317-515-7414

Email: Events@prairieguesthouse.com

13805 Allisonville Road, Fishers IN 46038

All food and beverage prices are subject to 8% sales tax and 20% gratuity.

Revision Date: 4 /01/16

Meetings and Retreats



Our spacious, sunny and beautifully appointed dining room is the perfect spot for an executive retreat. A marvelous alternative to a windowless conference room, it adjoins our sun room and is filled with natural light. The centerpiece of our dining room is the original L.S. Ayres Boardroom table to which leaves can be added to seat anywhere from eight to twenty-two. On your breaks, you can step outside into our beautiful courtyard and gardens for a bit of sunshine and a breath of fresh air.

WiFi is complimentary.

32" television is \$50.00 for all day rental.

LED Projector and 6' screen is \$75.00 for all day rental.

MEETING ROOM RATES:

All day meeting: \$200.00 per day up to 20 people for eight hours maximum.

*Room rental includes coffee, iced tea and water service throughout your meeting.

MEETING SNACK BREAKS

Whole Fruit and granola bars *\$4.00 per person*

Hummus and fresh vegetable crudité *\$4.00 per person*

Snack mix *\$2.00 per person*

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Breakfast

Continental-- \$7.00 per person

Assorted pastries, fresh fruit salad, juice and coffee

Continental Plus-- \$12.00 per person

Assorted pastries, fresh fruit salad, egg casserole, juice and coffee

Full Prairie Breakfast-- \$15.00 per person

House-made egg casserole, potatoes, breakfast meat, assorted pastries, fresh fruit, juice and coffee



Brunch Buffet

(Minimum of 20 people)

Meat, Egg and Cheese Breakfast Casserole

Vegetarian Mini Quiche

Breakfast Potatoes

Orange French Toast with Grand Marnier Glaze

Fresh Fruit Salad

Assorted Scones and Breakfast Pastries

Smoked Salmon Mousse and Bagels

\$24.00 per person

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Plated Cold Luncheons

The following luncheons can be served individually plated or buffet-style and require a minimum of 15 people. They include your choice of one side: Fresh fruit, mixed green salad, pasta salad, chips or poppy seed broccoli slaw.

Add an additional side choice for *\$2.50 per person*.

Add a cup of soup to start for *\$4.00 per person*.

Fresh Salad Quartet Plate --\$17.00 per person

Chicken Salad, Fresh Fruit Salad, Mixed greens and Pasta Salad
(Accompanied by warm rolls and butter)

Wrap Sandwich Luncheon-- \$15.00 per person

Turkey, Brie, Greens, Tomato, Garlic Aioli
Ham, Swiss, Red Onion, Greens, Spicy mustard
Veggie: Bell peppers, cucumber, feta, hummus, greens, tomato



Croissant Sandwich Luncheon-- \$15.00 per person

Tuna Salad – Albacore Tuna, celery, green onion, dill, mayonnaise, lettuce, tomato
Chicken Salad – Chicken breast, celery, onion, pecans, grapes, mayonnaise, lettuce, tomato

Plated Hot Luncheon

PLATED ELEGANT LUNCH ENTREES \$23.00 PER PERSON (MINIMUM OF 15 PEOPLE)

First Course

Mixed Green Salad or Soup and warm dinner rolls and butter

Main Course

Mediterranean Chicken: Kalamata olives, spicy tomato sauce and crumbled feta

Grilled Salmon Fillet: with lemon dill sauce

Pasta Primavera with Chicken: Penna pasta. Fresh vegetables and basil pesto

**Note: Chicken and Pork are accompanied by potato and vegetable*

Desert

Ice cream or sorbet and cookies

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Boxed Lunches \$15.00 each

Boxed lunches include: freshly made Wrap Sandwich with Fresh Fruit, Cumin Spiced Chips and a home-made Sweet.



Buffet Lunch

HEARTY GARLIC CHICKEN AND ROASTED VEGETABLE MARINARA PASTA \$24.00 PER PERSON

Prairie Salad: Field Greens with Spiced Pecans, Blue Cheese and Fruit with Garlic-Balsamic Vinaigrette
Rolls and Herbed Compound Butter
Choice of Sweet

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Afternoon Tea



\$19 per person, minimum of 10 people

- Pastries and Scones
- Chocolate dipped strawberries
- Smoked Salmon Mousse in Belgian Endive
- Stuffed Medjool Dates with pancetta and goat cheese
- Baked Brie in Puff Pastry with Grapes and Crostini
- Petit Cucumber Sandwiches
 - Cucumber, herbed goat cheese, crustless white bread, arugula
- Assortment of tea and coffee with antique china cups

Children's Tea

\$12 per child, minimum of 12

- Petit peanut butter and jelly sandwiches
- Carrots with hummus and ranch dip
- Fresh Fruit Skewers
- Mini cupcakes
- Snickerdoodles

**Assortment of tea and coffee with antique china cups*

**Includes etiquette presentation on the history of tea parties*



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Dinner



Hors d'Oeuvres Reception Packages

THE SHINDIG – \$17.00 PER PERSON

- Blackened Chicken Sliders with Apricot Chutney
- Mediterranean Trifle: Layers of hummus, feta, roasted red bell peppers and Kalamata olives
- Medjool Dates stuffed with Herbed Goat Cheese and Pancetta
- Dark Chocolate Bark with Mixed Nuts and Dried Cherries

THE SOIRÉE – \$25.00 PER PERSON

- Roasted Pork Tenderloin Sliders with Mango Chutney
- “Bacon and Eggs”- Deviled eggs with crispy pancetta
- Smoked Salmon Mousse on English Cucumber Slices
- Antipasta Bruschetta; Artichoke Hearts, Red Bell Pepper and Cippolini Onions with Crostini on the Side
- Fresh Berry and Lemon Tartlets

THE BIG BASH – \$31.00 PER PERSON

- Blackened Shrimp Shooters with Remoulade Sauce (2 per person)
- Beef Sirloin Sliders with Blue Cheese Mayo and Crispy Onions
- “Small Potatoes” – Twice-baked baby red potatoes stuffed with pancetta, cheddar and scallions
- Feta-Artichoke-Hearts of Palm Dip with Pita Chips
- Medjool Dates stuffed with Herbed Goat Cheese and Pancetta
- Dark Chocolate Truffles and Choice of Dessert Shooter

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Sliders



All of our sliders are served on delicious Hawaiian buns (or mini croissants) and designed to be easy to eat. Minimum of 24 pieces of any one kind.

- Roasted Pork Tenderloin with Homemade Garlic-Onion Jam and Arugula *\$4.50 each*
- Crab Cakes with Spicy Remoulade *\$4.50 each*
- Lobster Rolls (Creamy Langostino Salad with Butter Lettuce) *\$4.50 each*
- Real Oven Roasted Turkey with Homemade Cranberry-Tangerine Chutney *\$4.50 each*
- Pork and Olive Salad with Butter Lettuce *\$4.50 each*
- Blackened Chicken Thighs with Apricot Chutney *\$4.50 each*
- Veggie (Roasted Portabellas with Red Pepper Hummus) *\$4.50 each*
- Sliced Sirloin with Blue cheese-Black Pepper Mayo and Crispy Onions *\$5.00 each*

Party Proteins

- Antipasta Board- Assorted meats and cheeses, artichoke hearts, mixed nuts, Kalamata olives, and prosciutto-wrapped melon and asparagus with assorted crackers, grainy mustard and homemade jam *\$5.00 per person*
- Jumbo Shrimp Cocktail *\$4.00 per piece* (Available in an ice-filled bowl or as shooters)
- Blackened Shrimp with Remoulade Sauce *\$4.00 per piece* (Presented on a bed of greens or as shooters)
- Mini Crab Cakes with Remoulade Sauce *\$4.00 per piece*
- Curried Chicken Satay Thighs with Spicy Thai Peanut Sauce *\$4.00 per piece*
- Sriracha Barbeque Chicken Skewers *\$4.00 per piece*
- Baked Brie in Puff Pastry with Apricot Preserves, Fresh Fruit and Crackers *\$4.00 per person*
- Lamb and Dried Cherry Meatballs with Cucumber-Garlic Yogurt *\$4.00 per piece*
- Asian Meatballs with Soy, Ginger and Black Sesame Seed Glaze *\$4.00 per piece*
- Mini Grilled Cheese and Tomato Soup Shooters *\$6.00 per serving*
- Toasted Ravioli with Gorgonzola Cream and Walnuts (or traditional Marinara and Parm) *\$2.50 per piece*

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Finger Foods

DEVILED EGGS

- “Green Eggs and Ham” (Pesto deviled eggs topped with crispy prosciutto) *\$3.50 per piece*
- Wasabi Deviled Eggs *\$3.00 per piece*
- Guacamole Eggs (Deviled eggs with avocado) *\$3.00 per piece*
- BLT Eggs (Deviled eggs topped with cherry tomato, crispy bacon and microgreens) *\$4.00 per piece*
- Gravlox Eggs (Deviled eggs topped with smoked salmon and capers) *\$4.00 per piece*
- Black Truffle Oil Deviled Eggs *\$3.00 per piece*



OTHER FINGER FOODS

- “Small Potatoes”: Twice-baked mini potatoes stuffed with pancetta, sharp cheddar and scallions *\$3.50 per piece*
- Medjool Dates stuffed with Herbed Goat Cheese and Pancetta *\$3.50 per piece*
- Phyllo Cups with Oven-Roasted Cherry Tomatoes and Feta, finished with reduced balsamic *\$2.50 per piece*
- Phyllo Cups with Fig, Gorgonzola and Spiced Walnuts *\$2.50 per piece*
- Mini Brie and Apricot Tarts *\$2.50 per piece*
- Mini Quiche: Feta, Bell Pepper and Fresh Herbs *\$2.50 per piece*
- Smoked Salmon or Trout Mousse in Belgian Endive or Cucumber Cups *\$3.00 per piece*
- Blue Cheese BLT Bites: Bacon, Blue Cheese Mousse and Cherry Tomatoes on Belgian Endive *\$3.00 per piece*
- Crab Stuffed Tomatoes: Pearl tomatoes stuffed with creamy crab salad *\$3.50 per piece*
- Wedge Salad Skewers: Romaine, Cherry Tomato, Cucumber and Bacon; Blue Cheese Drizzle *\$3.50 per piece*

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Dips

All dips are served with the appropriate chip, cracker or crostini as well as some fresh veggies for good measure.

- Spicy Sharp Cheddar and Spanish Olive Dip *\$3.00 per person*
- Warm Crab and Jalapeno Dip *\$3.50 per person*
- Antipasta Bruschetta; Artichoke Hearts, Red Bell Pepper, Pecorino Romano and Cippolini Onions *\$3.50 per person*
- Wasabi (or plain) Hummus *\$3.50 per person*
- Mediterranean Trifle: Layers of hummus, feta, roasted red bell peppers and Kalamata olives *\$4.50 per person*
- Spicy Guacamole *\$3 per person*
- Langostino Ceviche *\$4 per person*
- Feta-Artichoke-Hearts of Palm Dip with Pita Chips *\$4 per person*

Sweet Bites

- Dark Chocolate Truffles *\$3.00 each*
- Mini Berry-Lemon Tartlets *\$3.00 per piece*
- Chocolate-Raspberry Tartlets *\$3.00 per piece*
- Dark Chocolate Bark with Nuts and Dried Cherries *\$3.00 per person*
- Lemon Bars *\$3.00 per piece*
- Fresh Fruit Skewers *\$3.50 per piece*



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Dessert Shooters

- Lemon Curd, Berry and Whipped Cream Trifle \$4.00 each
- Strawberry-Cheesecake Trifle with Grand Marnier Whipped Cream \$4.00 each
- Mango Mousse Shooter with Raspberry and Kiwi \$4.50 each
- Key Lime Pie Trifle with Graham Cracker Crumbs and Dark Rum Whipped Cream \$4.00 each
- Dark Chocolate Cake and Salted Caramel Trifle with Bourbon Whipped Cream \$4.00 each
- Candied Pecans, Pound Cake and French Vanilla Pudding Trifle with Salted Caramel Sauce \$4.00 each
- Ginger Snap Trifle with Fresh Mango and Bourbon Whipped Cream \$4.00 each
- Jar O' Smores: Graham Cracker Crumbs, Toasted Mini Marshmallows and Dark Chocolate Ganache \$5.00 each

We do allow for outside cakes desserts to be brought in, provided they have been purchased through a licensed vendor. (However, we do not have freezer space to store ice cream cakes!)

You may either:

- Provide your own disposable plates, forks and napkins and self-serve your desserts, or
- We will provide china plates and silverware and plate and serve your desserts for a *\$2.00 per person fee.*



Beverages

- Canned sodas \$2.00 each
- Lemonade \$8.00 a pitcher

Beverage Service: You are welcome to bring additional beverages for your group. You may either provide your own disposable cups and ice, or choose beverage service from Prairie Guest House. Beverage service charge is \$2.00 per person and includes linen-covered table, chilling bin with ice and stemware.

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Dinner, Continued

PLATED DINNER MENU A – \$23.00 PER PERSON

First Course

Romaine Salad

Chopped Romaine with cucumbers, tomato, croutons and shredded cheddar; ranch or Italian dressing

Main Course

Pasta Primavera with Chicken: Penne pasta, grilled chicken, fresh vegetables and basil pesto cream

Dessert:

Ice cream or Sorbet and cookies

DINNER MENU B – \$29.00 PER PERSON

First Course:

Prairie Salad

Field greens, seasonal fruit, pecans and goat cheese; balsamic vinaigrette



Main Course:

Choose one for the group, or add an additional selection for \$2.00 per person. Meal count must be received one week prior, and place cards indicating menu choices must be provided.

- ❖ Blackened Chicken with Pineapple Salsa
- ❖ Chicken Marsala
- ❖ Herb-Crusted Roast Pork Tenderloin with Mango Chutney
- ❖ Grilled Salmon with Lemon Dill Sauce
- ❖ Grilled NY Strip Steak with Balsamic-Wild Mushroom Ragout
- ❖ Vegetarian Option: Pasta Primavera with Fresh Vegetables and Basil Pesto

Dessert:

Cheese Cake, Chocolate Cake, Carrot Cake (choose one)

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Dinner, Continued

PLATED DINNER MENU C – \$36.00 PER PERSON

First Course:

Prairie Salad

Field greens, seasonal fruit, pecans and goat cheese; balsamic vinaigrette

Main Course:

Choose two for the group. Entrée count must be received one week prior and place cards indicating menu choices must be provided.

- ❖ Center Cut Filet with Wild Mushroom and Shallot Ragout
- ❖ Mediterranean Chicken: Kalamata olives, spicy tomato sauce and crumbled feta
- ❖ Seared Sea Bass with Caper Remoulade
- ❖ Grilled Shrimp with Garlic Butter
- ❖ Vegetarian Option: Stuffed Portabella Mushroom with Spinach and Feta

Dessert:

Cheese Cake, Chocolate Cake, Carrot Cake (choose one)



SUMMER COOK OUT – \$25.00 PER PERSON

Hamburgers and hotdogs (with buns and traditional condiments and garnishes)

Corn on the Cob

Fresh Watermelon Wedges

Pesto Pasta Salad with fresh veggies and chick peas OR Baked Beans

Seasoned Potato Chips

Deviled Eggs

Mini Cupcakes and Cookies

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Dinner continued...

TRADITIONAL DINNER BUFFET – \$25.00 PER PERSON

Choose Any Four of the Following: (all include rolls and butter)

- Stuffed Mini Twice Baked Potatoes with Cheddar and Bacon
- Whipped Roasted Garlic Potatoes
- Roasted Red Bliss Potatoes with Shallots and Mustard Seed
- Wild Rice Pilaf
- Quinoa Pilaf
- Penne Pasta with Marinara Sauce; Fresh Basil and Parmesan
- Roasted Vegetables: Broccoli, Zucchini, Squash and Onions
- Mixed Green Salad with Dried Cherries (fresh berries in season), Blue Cheese and Spiced Pecans
- Caesar Salad
- Romaine Salad with Carrots, Cucumbers and Cherry Tomatoes (Ranch and Balsamic on the Side)

Add Buffet Proteins

- With Carved Beef Sirloin Roast accompanied by Horseradish Cream add \$10 per person
- With Sliced Herb-Roasted Pork Tenderloin accompanied by Garlic-Onion Jam add \$7 per person
- With Sliced Garlic Marinated Chicken accompanied by Marinara Sauce add \$6 per person
- With Sliced Blackened Chicken accompanied by Fresh Pineapple-Cilantro Salsa add \$7 per person

Capacities

Our Main Dining Room Table is 4 feet wide and can have leaves added for the following capacities:

- Up to 14 people: 13 feet long
- Up to 20 people: 18 feet long

**Note: Main Dining table can only be 13 feet long if a buffet and beverage table is needed.*

Adjacent Sunroom:

One 45" Round table

Six 20"x30" rectangles OR Three 6' banquet tables

Adds seating capacity for 28 people

Maximum capacity of the Main Dining and Sunroom together: 48 people.

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Linens/Table Coverings



Photo courtesy of Jennifer Van Elk Photography

Because of the beautiful finish on the Board Room Table, we do not typically use a tablecloth on it. Instead, we use natural woven placemats. For events, tables in the Sunroom are covered with neutral linens which coordinate with the room. If you wish to have specialty linens covering all the tables and coordinating napkins, we are happy to order those for you.

****The cost is \$4.00 per person***

Notes and Other Information

- A non-refundable deposit is required to reserve any event space.
- Your menu must be selected at least three weeks before your event and your final head count and entrée/dessert count (if applicable) must be received at least one week prior to your event.
- Final bill must be paid in full one week prior to event. We accept Visa, Mastercard, cash or local checks.
- Your final head count will be your guarantee for your event. Should any guests be unable to attend, we will be happy to wrap the extra meals for you.

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