



Welcome to The Indiana FFA Leadership Center

It's our goal for all of our guests to have a touch of home experience while they are dining in our facility. We offer a variety of options from easy on the go choices, to snacks, to a dinner plate loaded with dishes prepared with quality ingredients and prepared to please your appetite. We have planned our menu to try and accommodate as many areas of your dining experience as needed. Please take a moment to review all our menu options. Complimentary water is available upon request.

Normal Serving Times:

Breakfast: 8:00 a.m.

Lunch: 12:00 p.m.

Dinner: 6:00 p.m.

Any alternate serving times must go through Client Relations and Kitchen Manager. We will do our best to accommodate your schedule. Kitchen Manager can also set alternate serving times according to events being served on same days.

****FFA Kitchen can no longer accommodate special health related diet requests. Upon request, our kitchen staff will try to accommodate your special food preference, such as gluten free.**

****Groups of 10 or less will be limited on their drink choices.**

Please fill out all options available for your menu choice. If you will be staying longer than 3 meals and/or snacks please submit 1 event menu plan for each day. This will eliminate extra work on your part as well as ours and clarify your needs for meals each day. To do meals we also ask you have at least 10 minimum. We also offer tastings for weddings/receptions. One entrée plus a side is complementary with a paid deposit on your booked date. For \$25.00 you are able to have 2 entrees and 2 sides per couple. Feel free to email Client Relations with any questions or concerns. Take your time to read all options available for your stay here at the center.

(Continue)

Breakfast Bar \$10 Per Person

Breakfast is served with Fresh Brewed Coffee, Juice, and Water

Date:	Time: 8:00a.m. Unless alternate time is approved.
Location:	# of Guest:

Breakfast Entree

Check to Select

Choose One for Bar

	Scrambled Eggs	Fluffy scrambled eggs with a touch of cheddar cheese
	Breakfast Casserole	A mixture of eggs, cheese and cream, your choice of meat and/or veggies cooked on top of a layer of crescent crust. Circle (choice of Ham, Bacon, or Sausage.) Veggies include onions, peppers, spinach, and mushrooms on request.
	Pancakes (3)	Pancakes served with syrup (add whipped cream, strawberries, or chocolate chips) Add \$1 per person
	French Toast (2) Sticks (6)	French toast sticks served with syrup (add whipped cream and strawberries) Add \$1 per person
	Milk/Cereal	Chef's choice of 2 Cereals and Milk

Breakfast Meat

Choose One for Bar

Additional Meat \$2 per serving

Check to Select

	Sausage Patty (2)	Pork	Turkey
	Sausage Links (4)	Pork	Turkey
	Bacon (3)	Pork	Turkey
	Ham Slices (2)		
	Pork Sausage Gravy		

Breakfast Sides

Choose One for Bar

Additional Sides \$1 per serving

Check to Select

	Fresh Fruit	Chef's choice of fresh, seasonal, or whole fruits
	Sweet Muffins	Chef's choice of assorted sweet muffins (blueberry, banana etc.)
	Coffee Crumble Cake	Tender and moist yellow cake topped with cinnamon sugar topping
	Potatoes	Chef's choice of hashbrown patty or hashbrown chunk style
	Potato Casserole	Shredded potatoes seasoned in a creamy cheese sauce with choice of sausage, ham, or bacon. (Please circle choice)

(Continue)

Breakfast Bread Sides**Choose One for Bar****Additional Bread \$1 per serving**

Check to Select

	Whole Wheat Toast (2)	Served with Butter and Jellies/Jams
	White Toast (2)	Served with Butter and Jellies/Jams
	Bagels (1)	Served with Cream Cheese
	Biscuits (2)	Served with Butter and Jellies/Jams
	8' Soft Tortillas (1)	
	Fried Biscuits (2 per person)	Served with Apple Butter

Simple Continental Breakfast \$7 Per Person**Served with Fresh Brewed Coffee, Juice, and Water**

Date:	Time: 8:00a.m. Unless alternate time is approved.
Location:	# of Guest:

Warm breakfast options are served on a steam table. Servings will be a mixture of all four chosen options, not 1 serving of each choice per guest.

Check to Select

Choose Four

	Assorted Muffins
	Assorted Fresh Donuts
	Assorted Pastries
	Cereal and/or Granola Bars
	Chef's Choice of Fresh or Whole Fruits
	Assorted Yogurt with Granola

(Continue)

Breakfast On the Go \$6 Per Person

Date:	Time: 8:00a.m. Unless alternate time is approved.
Location:	# of Guest:

Check to Select

Choose One plus Drink

	Egg, Sausage, and Cheese		Biscuit		English Muffin
	Egg, Bacon, and Cheese		Biscuit		English muffin
	Veggie Style - Egg and Cheese		Biscuit		English Muffin
	Granola Bar and Whole Fruit (choice of banana, apple, or orange)				
	Vanilla Yogurt with Granola				
	Choice of Drink		Milk		Orange Juice

Sack Lunch \$8

Date:	Time: 12:00 p.m. Unless alternate time is approved.
Location:	# of Guest:

Choose One Option on Each Column

Check to Select

Served with Bottled Water, Mayo, and Mustard Packets

	Deli Ham/Cheese		Fresh Bread		Chips (Assorted)		Cookies
	Deli Turkey/Cheese		10" Flour Wrap		Veggies/Ranch		Granola Bars
	1/2 Ham 1/2 Turkey		Mini Sub Bun		Potato Salad		Fruit/Fruit Cup
	Uncrustable		Lettuce				Applesauce

(Continue)

All American Cookout \$9 per person

Lunch or dinner options available

Date:	Time:
Location:	# of Guest:

Check to Select We supply all items, including paper products. Available for lunch or dinner.

<input type="checkbox"/>	Uncooked Hot Dogs (2 per person) and Buns with Roasting Sticks
<input type="checkbox"/>	Assorted Potato Chips, Mustard, Ketchup, and Relish Packets
<input type="checkbox"/>	Smores Kit Per Guest Included (chocolate bar, marshmallow, and graham cracker)
<input type="checkbox"/>	Included with meal is Bottled Water

Snack Time

If your group arrives after an evening meal or between meals, we can cater a quick snack to hold you over.

Date:	Time: 8:00a.m. Unless alternate time is approved.
Location:	# of Guest:

Snack Choices \$4 or \$5 Per Person

Check to Select

Choose One

<input type="checkbox"/>	Fresh Baked Cookies and Drink	Chef's Choice
<input type="checkbox"/>	Assorted Chips and Drink	Chef's Choice
<input type="checkbox"/>	Brownies and Drink	
<input type="checkbox"/>	Granola Bars, Fruit, and Drink	Chef's Choice
<input type="checkbox"/>	\$5 Ice Cream Sundae Bar and Drink	Vanilla Ice Cream (choc and caramel syrup, sprinkles, whipped cream, and cherries etc.) Chef's Choice of extra toppings.
<input type="checkbox"/>	\$5 Veggie Tray with Ranch and Drink	Chef's Choice Assorted Veggies
<input type="checkbox"/>	\$5 Celery and Apples and Drink	Served with Peanut Butter
<input type="checkbox"/>	\$5 Nachos and Cheese and Drink	Served with Jalapenos
<input type="checkbox"/>	\$5 Grapes and Cheese Sticks and Drink	
<input type="checkbox"/>	\$4 Smores Kit per person with Drink	Comes w/ chocolate bar, marshmallow, graham cracker, drink and sticks
<input type="checkbox"/>	Circle Drink Sweet Tea Unsweet Water Provided	Milk Coffee Lemonade

(Continue)

Lunch or Dinner on the Lighter Side \$12 per Person

Date:	Time: 12:00 p.m. or 6:00 p.m. Unless alternate time is approved.
Location:	# of Guest:

Can add a side for an additional \$2 Per Person

	Baked Potato Bar (1)	Sour Cream, Bacon Bits, Cheese, Onions, Jalapenos, and Ranch
	Taco Bar Ground Beef	Flour Tortillas, Nacho Chips, Salsa, Lettuce, Tomatoes, Cheese, Sour Cream, Jalapenos (Available as Dinner option w/rice and beans for 15.00 per person)
	Taco Bar Chicken (Shredded)	Flour Tortillas, Nacho Chips, Salsa, Lettuce, Tomatoes, Cheese, Sour Cream, Jalapenos (Available as Dinner option w/rice and beans for 15.00 per person)
	Pulled Pork Sandwich	Served on bun, BBQ sauce on the side, Assorted Chips, and Dill Pickles
	Sloppy Joes	Served on bun, Assorted Chips, and Sweet Pickles
	Chicken Strips (2 pc)	Served with Tater Tots and Fruit Cup
	Grilled Hamburgers (1)	Served on bun, Assorted Chips, (lettuce, tomatoes, onions, and pickles)
	Grilled Hotdogs (2)	Served on bun, Assorted Chips, (mustard, ketchup, and relish)
	Coney Dog Bar	Served on bun, Choice of Tortilla Chips or Assorted Chips, (coney sauce, nacho cheese, jalapenos, onions, mustard, ketchup, relish)
	Pizza Meal (2 pcs)	Cheese, Pepperoni, and Sausage choices. Served with Side Salad or Breadsticks (Available as a Dinner option w/ salad and breadsticks for 15.00 per person)
	Deluxe Chicken Salad (grapes, nuts, and apples added)	Choose Bread (circle) Fresh Croissant Hearty Wheat Bread (comes with lettuce, dill pickle, and assorted chips)
	Drink options (1)	Sweet Tea UnSweet Tea Lemonade

(Continue)

Soup and Salad Options Choose 1 Salad and 1 Soup \$10 Per Person**Soup a La-carte \$6 Per Person**

Caesar Salad (romaine lettuce, parmesan cheese, croutons, and dressing)	Cheesy Broccoli Soup (chopped broccoli in a cheesy sauce with onion, celery, and real butter)
Garden Salad (lettuce, cucumbers, tomatoes, red onion, cheddar cheese, and dressing)	Hearty Vegetable Soup (light tomato based soup with tender home-style veggies)

Full Lunch or Dinner Options \$15 Per Person**Can add a side for an additional \$2 Per Person**

Date:	Time: 12:00 p.m. or 6:00 p.m. Unless alternate time is approved
Location:	# of Guest:

Comes with choice 1 Side, Side Salad, Bread, and Drink

Homestyle Meatloaf	Ground beef seasoned with spices and onions covered in a smooth, sweetened tomato sauce
Chicken Breast Strips	Crunchy chicken breast strips served with sauces (BBQ, Ranch, Honey Mustard, and Buffalo)
Meatless Lasagna	Layers of noodles, veggies (mushrooms, onions, garlic, roasted peppers, zucchini, squash), and layer of cheese mixture. Topped with Italian cheeses and baked.
Turkey Manhattan	Slow-cooked turkey breast served with mashed potatoes on top of fresh white bread (Potatoes are considered a side and the white bread is considered your bread option)
Chicken and Noodles	Creamy seasoned sauce with tender chicken served over buttered egg noodles
Drink options (2)	Sweet Tea UnSweet Tea Lemonade

(Continue)

Premium Lunch or Dinner Options \$18 Per Person

Date:	Time: 12:00 p.m. or 6:00 p.m. Unless alternate time is approved
Location:	# of Guest:

Comes with choice of 2 Sides, Side Salad, Bread, and Drink

Signature FFA Pork Chops	Charcoal Grilled Tender Smoked Pork Chops
Slow Roasted Roast beef	Tender, Sliced, Top Round Roast Beef served with Au Jus gravy
Meat Filled Lasagna	Layers of ground beef and sausage combo, cheese mixture and marinara sauce, topped with Italian cheeses and baked
Baked Pasta Supreme	Pasta with seasoned ground beef and sausage mix, pepperoni, mushroom, onion, green peppers and pasta sauce. Covered in Italian Cheeses and baked
Zesty Italian Chicken	Baked Chicken breast filet topped with crispy panko and parmesan with a touch of Italian seasoning and drizzled with garlic butter
Drink Options (2)	Sweet Tea Un Sweet Tea Lemonade

Choice of Sides

Additional sides \$2 and \$3 per person

Homestyle Green Beans	Cooked slow and seasoned with bacon, onion, and a touch of real butter
Buttered Corn	Yellow corn seasoned with real butter
Veggie Combo	Cauliflower, broccoli, and carrots, roasted with butter and ranch seasoning
Mashed Potatoes	Buttery potatoes served with a side of gravy
\$3 Loaded Mashed Potatoes	Creamy mashed potatoes, layered and topped with cheddar cheese, crispy bacon bits, real butter, and a sprinkle of sliced green onions
Parmesan Roasted Potatoes	Potatoes roasted with real butter, parmesan, and garlic
French Fries	Deep fried golden brown and served with ketchup
\$3 Baked Potatoes	Baking potatoes served with butter and sour cream
Au-gratin Potatoes	Sliced potatoes baked in a creamy, seasoned cheese sauce
Macaroni and Cheese	Macaroni with milk, cheeses, and butter then baked with seasoned, buttery, cracker crumbs on top
Baked Beans	Baked and seasoned with bacon and sweet tomato sauce
Potato Salad	Tender chunks of roasted red potatoes with bacon, dill pickle, and onion then mixed together with a creamy real mayo and mustard sauce

	Cole Slaw	Chopped cabbage mixed with a sweetened creamy sauce and chopped carrots
	Asian Coleslaw	Shredded Green/Red Cabbage with green onions and bell peppers then tossed in a light Asian sauce.
	Side Salad	Iceberg/Romaine lettuce served with tomatoes, cucumber, and a variety of dressings
	Fresh Fruit Cup	A blend of seasonal fruits and/or melons

Choice of Breads

	Yeast rolls/Butter	Biscuits /Butter
	Breadsticks	White Bread/Butter
	Garlic Bread	Wheat Bread/Butter
	Fried Biscuits/Apple Butter (2)	Combo White and Wheat Rolls

Desserts

Add \$2 per guest

	Fresh Baked Cookies	Choc Chip, Peanut Butter, Oatmeal Raisin
	Fresh Baked Cupcakes	White, Chocolate, Lemon, and Funfetti
	Fresh Baked Brownies	Brownies with choc chips and sprinkled with powdered sugar

Premium Desserts

Add \$3 per guest

	Baked Caramel Apple Crumble	Apples baked with caramel and a buttery pecan crumble mixture on top
	Baked Cherry Crumble	Cherries and pineapple baked with a buttery pecan crumble mixture on top
	Dirt Pudding	Our version with layers of choc cookie crumbs, vanilla and choc pudding, and whipped topping to fluff it up

(Continue)



A Few Words from our Kitchen Manager: *"It is very important to me that your dining experience with us at the center is an enjoyable part of your visit here. I will put forth every effort to accommodate your wants, needs, and requests. Please feel free to reach out to me through our Client Relations Manager if you have other menu items on your mind and we can discuss our options. Our bottom line is that you walk away pleased with your experience here with us at the Indiana FFA Leadership Center and share that with others."*

Thank You,

Pam Roy

FFA Leadership Center

Kitchen Manager