



Thank you for considering Culinary Misfits for your special event. To reserve the lounge, the event must be booked in advance and is subject to availability.

Please feel free to contact Trisha Gordon, Special Events Coordinator, at (219) 786-5275 or trisha@jkfecmgmt.com with any questions.

We look forward to working with you!

\$200 Non-Refundable Room Fee/Deposit Required

(Does not get applied to the bill)

Culinary Misfits Lounge Pricing:

Monday - Thursday

\$600.00 Food & Beverage Minimum

Friday - Sunday

\$850.00 Food & Beverage Minimum

*****Pricing does not include tax or 18% auto-gratuity*****

Time slots offered daily:

11:00 am - 2:00 pm

3:00 pm - 6:00 pm

7:00 pm - 10:00 pm

Catering Menu

Each item is a la carte pans. We offer a half pan option (Portions for 10-15 People) or full-pan option (Portions for 25-30 People)

Buffalo Shrimp w/ Buffalo Dipping Sauce

Half-Pan(60 Pieces)\$99

Full Pan (120 Pieces)\$198

Arrachera Skewers w/ Chimichurri

Half-Pan(30 Skewers)\$160

Full Pan (60 Skewers)\$299

Meatballs w/ Marinara

Half-Pan(30 Balls) \$109

Full Pan (60 Balls) \$218

Beer Battered Curds w/ Marinara

Half-Pan(100 Curds) \$69

Full Pan (200 Curds) \$138

Buffalo Chicken Wings w/ Ranch or Blue Cheese

Half-Pan(60 Wings) \$100

Full Pan (120 Wings) \$200

Southwest Chicken Egg Rolls w/ Chipotle Ranch

Half-Pan (45 Pieces) \$85

Full Pan (90 Pieces) \$169

Fried Cheese Ravioli w/ Marinara

Half-Pan (60 Ravioli) \$89

Full Pan (120 Ravioli) \$178

Bruschetta

Small Tray (30 Pieces) \$49

Large Tray (60 Pieces) \$98

House Salad w/2 Dressings

(Ranch, Bleu Cheese, Caesar, Italian, and Blueberry Vinaigrette)

Small Bowl (3 QT.) \$35

Large Bowl (6 QT.) \$65

Caesar Salad (No Chicken)

Small Bowl (3 QT.) \$49

Large Bowl (6 QT.) \$89

Caesar Salad w/Chicken

Small Bowl (3 QT.) \$59

Large Bowl (6 QT.) \$118

Party Pizzas

(Choice of pepperoni, sausage, cheese or Supreme)

Small Group 5 Pies (30 Pieces) \$90

Big Group 10 Pies (60 Pieces) \$180

Spinach & Artichoke Dip w/ Pita Chips

Half Pan (3 QT.) \$99

Full Pan (6 QT.) \$198

Short Rib Bolognese

Half Pan (3 QT.) \$129

Full Pan (6 QT.) \$258

Chicken Vesuvio

Half Pan (3 QT.) \$120

Full Pan (6 QT.) \$240

Chicken Florentine

Half Pan (3 QT.) \$120

Full Pan (6 QT.) \$240

Roasted Potatoes

Half Pan (5 lb.) \$49

Full Pan (10 lb.) \$99

Mashed Potatoes

Half Pan (5 lb.) \$49

Full Pan (10 lb.) \$99

Sauteed Broccoli

Half Pan (5 lb.) \$49

Full Pan (10 lb.) \$99

Garlic Bread

Half Pan (30 pieces) \$30

Full Pan (60 pieces) \$60

Sausage & Pretzel Platter w/ Mustard Aioli & Queso Cheese Sauce

(3 Pepper Spicy Bacon Sausage & Spinach Feta Chicken Sausage, Salted Soft Pretzel Knots)

Small Platter (60 Pretzel Bites & 60 Sausage Pieces) \$139

Big Platter (120 Pretzel Bites & 120 Sausage Pieces) \$278

Fruit Platter

(Assorted Seasonal Fruit)

(Please understand that some fruits will not always be used depending on availability, time of year and quality from our purveyors.)

Small Platter (1.5 lb. Assorted Fruit) \$49

Big Platter (3 lb. Assorted Fruit) \$98

Vegetable Platter

(Assorted Vegetables with Ranch Dipping Sauce)

(Please understand that the same vegetables will not always be used depending on availability, time of year and quality from our purveyors.)

Small Platter (1.5 lb. Assorted Vegetables) \$49

Big Platter (3 lb. Assorted Vegetables) \$98

Assorted Dessert Bars

Platter will include an assortment of these desserts, not necessarily ALL of them. Assortments are based on supply and size of party.
(Oreo Dream Bar, Dutch Apple Pie Bar, Swirled Marble Fudge, Blueberry Lemon Bar, Chocolate Pecan Pie Bar, Double Chocolate Brownie Bar)

Small Platter (30 assorted pieces) \$65

Large Platter (60 assorted pieces) \$130

Brunch Catering Menu

Each item is a la carte pans. We offer a half pan option (Portions for 10-15 People) or full-pan option (Portions for 25-30 People)

Biscuits & Gravy

Hand-Made Jumbo Biscuits Half-Pan (15 Pieces) Sausage Gravy Half-Pan (1 gallon)
\$112

Hand-Made Jumbo Biscuits Full Pan (30 Pieces) Sausage Gravy Full-Pan (2 gallon) \$224
Chicken N' Waffles W/Peach Butter & Hot Honey

Belgian Waffle Half-Pan(15 Pieces) Signature Fried Chicken Breast Half-Pan(15 Pieces)
\$135

Belgian Waffle Full-Pan(30 Pieces) Signature Fried Chicken Breast Full-Pan(30
Pieces) \$270

House-Made Pancakes W/ Whipped Butter & Maple Syrup

Fresh Griddled Pancakes Half-Pan (30 Pieces) \$65

Fresh Griddled Pancakes Full-Pan (60 Pieces) \$130

Brioche French Toast W/ Whipped Butter & Maple Syrup

Half-Pan (30 Pieces) \$95

Full-Pan (60 Pieces) \$190

Belgian Waffles W/ Whipped Butter & Maple Syrup

Half-Pan (30 Pieces) \$95

Full-Pan (60 Pieces) \$190

Scrambled Eggs W/Cheddar Cheese

Half-Pan \$60

Full-Pan \$120

Thick-Cut Sugar Cured Bacon

Half-Pan (60 Pieces) \$114

Full-Pan (120 Pieces) \$228

Home Fried Potatoes

Half-Pan (5 lbs) \$54

Full-Pan (10 lbs) \$108

Culinary Misfits Bar Options

Open Host Tab

Guests can order any drink they prefer. Tab is presented at the end of Event.

Beer & Wine Host Tab

Guests can order from a selection of domestic beers: Bud Light, Miller Lite & Corona.

Choice of house reds: Cabernet Sauvignon., Pinot Noir

Choice of house whites: Chardonnay, Pinot Grigio, Sauv Blanc.

Choice of house blush/sparkling: Moscato, Prosecco, Rose.

Cash Bar

Guests are responsible for their own drinks.

(Cash bar purchases do not count toward minimum spend)

Current Liquor Selection

Vodka: Grey Goose, Ketel One, Reyka, Tito's

Rum: Bacardi, Captain Morgan Spiced

Gin: Bombay Sapphire, Cardinal, Hendrick's

Tequila: Casamigos Blanco, Don Julio Blanco, El Mayor Blanco, El Mayor Reposado

Bourbon/Whiskey: Angel's Envy, Angel's Envy Rye, Bulleit, Bulleit Rye, Crown Royal, Fireball, Fistful of Bourbon, Henry Mckenna 10yr, Jack Daniels, Jameson, Makers Mark, Sazerac Rye, Woodford Reserve, Weller 107, Weller Special Reserve

Scotch: Famous Grouse, Johnny Walker Black

Mimosa Bar

- 5 bottles of Champagne

- 4 juices: Orange, Pineapple, Pomegranate, Mango/Peach

- Strawberries, Blackberries, Raspberries

\$225

CATERING CONTRACT

DEPOSIT

- The \$200 (room rental fees) are non-refundable and does not get applied to the bill
- A deposit must be placed to secure your event date and current pricing
- You will receive confirmation for your event once a deposit payment has been made

FOOD AND BEVERAGE MINIMUM

- Monday - Thursday: \$600 minimum food & beverage requirement
- Friday - Sunday: \$850 minimum food & beverage requirement
- The client is responsible for the difference if the food and beverage minimum is not met, which will be added to the final bill and reflected as a "Room Fee"
- Taxes and Gratuity are not calculated into the minimum spend requirement

- If tax exempt, current tax exempt form must be received three days prior to the date of the scheduled event. All state tax exemption regulations apply

FINAL PAYMENT/PAYMENT METHOD

- Please see PAYMENT METHOD below to place final payment
- Final payment in full is due at the conclusion of your event
- Payments / deposits are preferred via credit card - All major credit cards are an acceptable form of payment / deposit
- Cash payments are acceptable

COST

- The client is responsible for the invoiced amount of confirmed services
- A Gratuity of 18% and a Sales Tax of 7% will be added to the final bill

GUEST COUNT

- An accurate guest count is required from the client to ensure we are properly prepared and able to accommodate your guests
- Guest count is due 7 days prior to your event
- No more than 50 guests will be allowed at your event
- Children are permitted in the lounge and must be included in the guest count

MENU/BAR SERVICE

- The Parties have agreed to the menu and services attached to this Catering Agreement. Culinary Misfits reserves the right to make small changes to the menu and personnel if ingredients are unable to be sourced due to reasons beyond the control of the Venue.
- Culinary Misfits and Client shall confirm the menu, including necessary alterations, no later than 7 days prior to the event
- Culinary Misfits will provide bar services as requested by Client and will provide a private bartender for your event
- Culinary Misfits staff are primarily responsible for meal service
- Culinary Misfits service staff are required for all events

OUTSIDE FOOD/BEVERAGE

- No outside food, non-alcoholic beverage, or ALCOHOL in any form is permitted on Culinary Misfits premises with the exception of celebratory cake or cupcakes that are purchased through a licensed bakery

DIETARY RESTRICTIONS

- Culinary Misfits will always try to accommodate guests with dietary restrictions to our best ability, and will take the necessary precautions to avoid cross contamination whenever possible
- Special dietary needs and restrictions must be confirmed 30 days prior to ensure adequate menu options
- It is the client and guests responsibility to let the Culinary Misfits staff know about any allergies and dietary restrictions

LEFTOVERS

- Culinary Misfits reserves the right to throw away food that we feel is unfit to eat

EVENT TIME

- Event time must be confirmed upon booking of event
- Event times are firm and will not be changed

CANCELLATION BY CLIENT

- Clients may cancel their event and catering arrangements within 72 hours prior to the event
- Events canceled less than 72 hours prior days of the event date will be charged full food and beverage minimum requirement
- Room rental fees (deposit) are non-refundable

DAMAGE

- Culinary Misfits is not responsible for any damages to equipment, venue or rental items, made by outside vendors or your guests

ACCESS TO VENUE & DECORATIONS

- Client will have access to the lounge no earlier than 30 minutes prior to the event start time for set up and 30 minutes immediately following event end time for cleanup. (No exceptions)
- No confetti, glitter, or small cutout paper of any kind. A \$200 clean up fee will be added to your bill if you scatter confetti of ANY type on ANY surface.
- Nothing adhered/hung/taped/contact stripped/contact hooked to walls, windows, decorations, or tables. If items are adhered to any surface, a \$300 repair fee will be added to the final bill to cover damages
- Clients may not move any of the furniture or decorations in the lounge.
- The room layout can NOT be changed. (Tables, chairs, couches, and decorations will not be moved under any circumstances)