



**HOTEL  
INDIGO**

AN IHG HOTEL  
WEST CHESTER  
DOWNTOWN



**HOTEL INDIGO  
WEST CHESTER  
SEAFOOD KITCHEN  
CATERING MENUS**

All pricing is subject to 6% Sales Tax and 23% Service Charge.

# BRUNCH BUFFET

## BRUNCH IT UP

\$60 Per Person

Includes Fresh Juices, Regular and Decaffeinated Coffee, and Assorted Hot Tea

### STARTERS

#### FRESH CUT ASSORTED FRUIT PLATTER

Display of Fresh Seasonal Fruit, Including a Variety of Melons and Berries

#### SPICY SALMON

Fresh Scottish Salmon, Spicy Aioli over Crispy Rice

#### HARVEST BOUNTY SALAD

Baby Greens, Romaine, Sweet Corn, Cucumbers, Grape Tomato, Red Onion, Chopped Eggs, Carrots, Shaved Radish, Aged Cheddar, Garlic Croutons, Buttermilk Ranch Dressing

### ENTRÉES

Choice of Two

#### CHALLAH FRENCH TOAST

Challah Bread Dipped In Cinnamon, Madagascar Vanilla Bean, Honey, and Orange Custard, with Maple Syrup, Honey-Jalapeño Butter, Powdered Sugar

#### FRESH SCRAMBLED EGGS

Farm Fresh Eggs, Aged Cheddar, Chives

#### SHRIMP PENNE

Gulf Shrimp, Calabrian Chili Cream Sauce, Parmesan Reggiano

#### ROASTED AIRLINE CHICKEN

Bone-In French Style Chicken Breast, Garlic-Herb Chimichurri Marinated

### SIDES

#### APPLEWOOD SMOKED BACON & SAGE SAUSAGE LINKS

#### FRESH SEASONAL VEGETABLES

#### BREAKFAST POTATOES

### DESSERT

#### FRESH BAKED COOKIES & BLONDIES

Guest Minimums Apply. Please Contact Sales for Full Details.

# BRUNCH BUFFET

## BRUNCH BUFFET ENHANCEMENTS

Platters Serve 15-20 People Unless Otherwise Noted

### ARTISANAL CHEESE & CHARCUTERIE BOARD

\$125 Per Platter

Variety of Cheeses and Cured Meats, Grain Mustard, Fig Jam, Honeycomb, Baguettes, Mixed Olives, Pickled Peppers and Shallots

### ASSORTED BAGEL BAR

\$60 Per Platter

Assortment of Fresh Baked Bagels, Assorted Cream Cheese, Sliced Tomato, Red Onion, Butter and Preserves

### SMOKED SALMON PLATTER

\$75 Per Platter

Assortment of Fresh Baked Bagels, Red Onion, Capers, Chopped Hardboiled Egg, Fresh Dill, Cream Cheese

### BABY CRAB CAKES

\$12 Each

Fresh Maryland Jumbo Lump Crab, Imperial Sauce, Baked Golden Brown, Served with Remoulade Sauce

### MIMOSA BAR

\$13 Per Person

Requires One Bartender per 20 Guests

### ASSORTED FRENCH PASTRIES

\$40 Per Platter

# BREAKS & BEVERAGES

## ALL DAY BEVERAGE SERVICE

\$15 Per Person

Freshly Brewed Regular and Decaffeinated Coffees • Assorted Hot Tea  
Assorted Soft Drinks, Iced Teas, and Bottled Water

## YOGURT CRAZY

\$17 Per Person

Assorted Flavored Yogurts, Granola Bars, and Trail Mix  
Assorted Fruit • Mixed Nuts  
Bottled Juices and Bottled Water

## SWEET TREATS

\$20 Per Person

Chocolate Fudge Brownies • House Fresh Baked Cookies  
Mini Dessert Bars  
Freshly Brewed Regular and Decaffeinated Coffees • Assorted Hot Tea  
Assorted Soft Drinks and Bottled Water

## DIP IT

\$18 Per Person

House Cut Fresh Potato Chips and Vidalia Onion Dip  
Warm Baked Crab and Spinach Artichoke Dip with Toasted Focaccia  
Bavarian Soft Pretzels with Grain Mustard  
Assorted Soft Drinks, Iced Teas, and Bottled Water

## ENHANCEMENTS

Platters Serve 15-20 People

### ARTISANAL CHEESE & CHARCUTERIE BOARD

\$125 Per Platter

Variety of Cheeses and Cured Meats, Grain Mustard, Fig Jam,  
Honeycomb, Baguettes, Mixed Olives, Pickled Peppers and Shallots

### FRESH CUT ASSORTED FRUIT PLATTER

\$80 Per Platter

A Display of Fresh Seasonal Fruit  
Including a Variety of Melons & Berries

### VEGETABLE CRUDITÉ DISPLAY

\$70 Per Platter

A Variety of Fresh Cut Vegetables  
Served with Buttermilk Ranch Dressing

# CHILLED LUNCH BUFFETS

## SANDWICH SYMPHONY

\$28 Per Person

### HARVEST BOUNTY SALAD

Baby Greens, Cucumbers, Heirloom Tomatoes, Carrots, Cheddar Cheese, Radishes, Croutons, Buttermilk Ranch Dressing

### CAESAR SALAD

Romaine Hearts, Parmesan Reggiano, Garlic-Herb Croutons, Classic Caesar Dressing

### ASSORTED SLICED DELI MEATS & CHEESES

Freshly Baked Sliced Breads and Rolls Lettuce, Vine Ripened Tomato, and Red Onion Condiments and Dressings

### HOUSE CUT FRESH POTATO CHIPS

### FRESHLY BAKED COOKIES

### FRESHLY BREWED ICED TEA

## MID-ATLANTIC HOSPITALITY

\$27 Per Person

### SALADS

### HARVEST BOUNTY SALAD

Baby Greens, Cucumbers, Heirloom Tomatoes, Carrots, Cheddar Cheese, Radishes, Croutons, Buttermilk Ranch Dressing

### CAESAR SALAD

Romaine Hearts, Parmesan Reggiano, Garlic-Herb Croutons, Classic Caesar Dressing

### SANDWICHES

### OVEN ROASTED TURKEY

Fresh Sliced Turkey Breast, Bibb Lettuce, Vine Ripened Tomato, Cooper Sharp American Cheese, Focaccia Bread

### SLOW ROASTED SIRLOIN

Sliced Sirloin, Vermont Cheddar, Bibb Lettuce, Vine Ripened Tomato, Italian Bread

### GRILLED VEGGIE DELIGHT

Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom, Balsamic Glaze, Bibb Lettuce, Vine Ripened Tomato, Focaccia Bread

### HOUSE CUT FRESH POTATO CHIPS

### FRESHLY BAKED COOKIES

### FRESHLY BREWED ICED TEA

Guest Minimums Apply. Please Contact Sales for Full Details.

# CHILLED LUNCH BUFFETS

## **BOXED LUNCH**

\$24 Per Person

Choice of Three

### **OVEN ROASTED TURKEY**

Fresh Sliced Turkey Breast, Bibb Lettuce, Vine Ripened Tomato,  
Cooper Sharp American Cheese, Focaccia Bread

### **LEVONI HAM**

Sliced Ham, Swiss Cheese, Bibb Lettuce,  
Vine Ripened Tomato, Red Onion, Italian Bread

### **SLOW ROASTED SIRLOIN**

Sliced Sirloin, Vermont Cheddar, Bibb Lettuce, Vine Ripened Tomato, Italian Bread

### **CHICKEN SALAD**

House-Made Free Range Chicken Salad, Applewood Smoked Bacon, Cooper Sharp  
American Cheese, Bibb Lettuce, Vine Ripened Tomato, Italian Bread

### **GRILLED VEGGIE DELIGHT**

Marinated Grilled Yellow Squash, Zucchini, Red Bell Pepper, Portobello Mushroom,  
Balsamic Glaze, Bibb Lettuce, Vine Ripened Tomato, Focaccia Bread

All Boxed Lunches Include Chips, Cookies, Fruit, Bottled Water, Utensils, and Condiments.

Assorted Soda and Bottled Water can be added to any menu for \$4 Per Person.

Guest Minimums Apply. Please Contact Sales for Full Details.

# HOT LUNCH BUFFET

\$32 Per Person

Includes iced tea, soda, coffee, and hot tea.

## SALAD

Choice of One

### HARVEST BOUNTY SALAD

Baby Greens, Cucumbers, Heirloom Tomatoes, Carrots, Cheddar Cheese, Radishes, Croutons, Buttermilk Ranch Dressing

### CAESAR SALAD

Romaine Hearts, Parmesan Reggiano, Garlic-Herb Croutons, Classic Caesar Dressing

## ENTRÉES

Choice of Two

### PAN ROASTED VERLASSO SALMON

Lemon-Dill Bechamel

### ROASTED AIRLINE CHICKEN

Bone-In French Style Chicken Breast, Garlic-Herb Chimichurri Marinated

### GULF SHRIMP MAC 'N CHEESE

Sauteed Gulf Shrimp, Emmentaler Swiss and Vermont Cheddar Mornay Sauce, Orecchiette Pasta, Garlic-Basil Crumb Topping

### SHRIMP PENNE

Gulf Shrimp, Calabrian Chili Cream Sauce, Parmesan Reggiano

## SIDES

### ROASTED BABY YUKON GOLD POTATOES SEASONAL VEGETABLES

## DESSERTS

Choice of Two

### CHOCOLATE MOUSSE CAKE • MINI FRESH PASTRIES FRESH BAKED COOKIES • MINI CHEESECAKES

Guest Minimums Apply. Please Contact Sales for Full Details.

# COCKTAIL MENUS

## PASSED HORS D'OEUVRES

Choice of Two | \$40 Per Person

Choice Of Four | \$50 Per Person

Choice Of Six | \$60 Per Person

### CARPACCIO OF AHI TUNA

Asian Seaweed Salad, Wasabi Aioli, Wonton Crisp

### MUSHROOM TOAST

Smoked Gouda and Swiss Blend, Bacon, Rosemary, Toasted Baguettes

### GRILLED CAJUN SHRIMP

Chile-Lime Aioli

### CLASSIC SHRIMP SHOOTERS

Spicy Cocktail Sauce

### SPICY SALMON

Over Crispy Rice Bites

### PEPPERCORN ENCRUSTED BEEF TENDERLOIN

Sliced Thin with Caramelized Onion on Garlic Ficelles with Whipped Boursin

### PENCIL-THIN ASPARAGUS WRAPPED IN PROSCIUTTO

Lemon Mascarpone

### DOUBLE APPLEWOOD SMOKED BACON WRAPPED SCALLOPS

Peppercorn Maple Glaze

### ROASTED PARMESAN-GARLIC OYSTERS

Fresh Virginia Oysters, Garlic-Herb Butter, Parmesan Reggiano, Basil-Calabrian Chili Crumb Topping

### BAKED STUFFED CLAMS OREGANATA

New England Middle Neck Clams, White Wine, Shallots, Garlic, Pecorino Romano, Calabrian Chili, Applewood Smoked Bacon, Fresh Oregano, Lemon Butter Crumb Topping

### SHRIMP CEVICHE CUPS

Spicy Sweet and Sour Tomato Blend, Red Onion, Serrano Chilies, Cilantro, Citrus Ginger Vinaigrette, English Cucumber, Ponzu

### CRAB CAKE BITES

Our Signature Crab, Jalapeño Remoulade

### MINI LOBSTER MAC 'N CHEESE BITES

Maine Lobster, Orecchiette Pasta, White Cheddar-Fontina Blend, Seasoned Breadcrumbs, Fried Crisp

### LOLLIPOP LAMB CHOPS

Rosemary-Parmesan Crusted, Mint Demi-Glace

### NEW ENGLAND CLAM CHOWDER SHOOTERS

Our House Recipe

# COCKTAIL MENUS

## DISPLAYED HORS D'OEUVRES

Serves 15-20 Guests Unless Otherwise Noted

### CHILLED COLOSSAL SHRIMP

\$70 Per Dozen

U-10 Texas Gulf Coast Shrimp,  
Cocktail Sauce, Chilled Cold Mustard Sauce

### OYSTERS ON THE HALF SHELL

\$40 Per Dozen

Fresh Horseradish, Daily Mignonette, Cocktail Sauce, Tobacco, Lemon

### HOUSE CUT FRESH POTATO CHIPS & DIP

\$24 Per Platter

Sea Salt, Fresh Blended Caramelized Vidalia Onion Dip, Chives

### BAKED CRAB AND SPINACH ARTICHOKE DIP

\$45 Per Platter

Fresh Jumbo Lump Crab, Emmentaler Swiss and Vermont  
Cheddar Mornay Sauce, Toasted Focaccia

### NORTH ATLANTIC CALAMARI FRITTI

\$59 Per Platter

Fried Calamari, Garlic-Herb Butter, Sauteed Pickled Banana  
and Cherry Peppers, Pimentos, Charred Lemon

### BAJA CRISPY FISH SLIDERS

\$79 Per Platter

Fresh Striped Bass, Hawaiian Sweet Bread, House Remoulade Sauce, Pickles, Asian Slaw

### ARTISANAL CHEESE AND CHARCUTERIE BOARD

\$125 Per Platter

Variety of Cheeses and Cured Meats, Grain Mustard, Fig Jam,  
Honeycomb, Baguettes, Mixed Olives, Pickled Peppers and Shallots

### FRESH CUT ASSORTED FRUIT PLATTER

\$80 Per Platter

A Display of Fresh Seasonal Fruit Including a Variety of Melons and Berries

### VEGETABLE CRUDITÉ DISPLAY

\$70 Per Platter

A Variety of Fresh Cut Vegetables Served with Buttermilk Ranch Dressing

# DINNER BUFFET

\$67 Per Person

Includes iced tea, soda, coffee, and hot tea.

## SALAD

Choice of One

### HARVEST BOUNTY SALAD

Baby Greens, Cucumbers, Heirloom Tomatoes, Carrots, Cheddar Cheese, Radishes, Croutons, Buttermilk Ranch Dressing

### CAESAR SALAD

Romaine Hearts, Parmesan Reggiano, Garlic-Herb Croutons, Classic Caesar Dressing

## ENTRÉES

Choice of Three

### PAN ROASTED VERLASSO SALMON

Lemon-Dill Bechamel

### ROASTED AIRLINE CHICKEN

Bone-In French Style Chicken Breast, Garlic-Herb Chimichurri Marinated

### GULF SHRIMP MAC 'N CHEESE

Sauteed Gulf Shrimp, Emmentaler Swiss and Vermont Cheddar Mornay Sauce, Orecchiette Pasta, Garlic-Basil Crumb Topping

### MARINATED GRILLED FLANK STEAK

Sliced and Topped with Garlic-Herb Chimichurri

### SHRIMP PENNE

Gulf Shrimp, Calabrian Chili Cream Sauce, Parmesan Reggiano

## SIDES

### ROASTED BABY YUKON GOLD POTATOES SEASONAL VEGETABLES

## DESSERTS

Choice of Two

### CHOCOLATE MOUSSE CAKE • MINI FRESH PASTRIES FRESH BAKED COOKIES • MINI CHEESECAKES

Guest Minimums Apply. Please Contact Sales for Full Details.

# PLATED PRE-FIXED DINNER

\$70 Per Person

Includes iced tea, soda, coffee, and hot tea.

## FIRST COURSE

Choice of One

### CAESAR SALAD

Romaine Hearts, Parmesan Reggiano,  
Garlic-Herb Croutons,  
Classic Caesar Dressing

### CHESTER WEDGE

Iceberg Lettuce, Applewood Smoked Bacon, Baby Heirloom Tomatoes,  
Gorgonzola, Garlic-Herb Croutons, Chopped Eggs,  
Chives, Buttermilk Ranch

## SECOND COURSE

Choice of One

### CHESAPEAKE CRAB CAKE

5 oz. Jumbo Lump Crab, Maryland Style Imperial Sauce, House-Made Remoulade,  
Grilled Asparagus, Roasted Baby Yukon Gold Potatoes in a Red Pepper Chimichurri

### MARINATED ROASTED AIRLINE CHICKEN BREAST

Bone-In French Style Chicken Breast, Garlic-Herb Chimichurri  
Marinated, Grilled Asparagus, Roasted Baby Yukon  
Gold Potatoes, Demi-Glace de Poulet

### STEAK AU POIVRE

8 oz. Center Cut Prime Beef Tenderloin, Cognac Peppercorn Sauce, Roasted  
Garlic-Herb Butter, Seasonal Vegetable, Roasted Baby Yukon Gold Potatoes

## DESSERT

Choice of One

**NY STYLE CHEESECAKE**  
**CHOCOLATE MOUSSE CAKE**

Guest Minimums Apply. Please Contact Sales for Full Details.

# DINNER ENHANCEMENTS

## FOR THE TABLE

Serves 4-6 people

### SHRIMP TOAST | 36

Gulf Coast Shrimp, Roasted Garlic Spread, Three Cheese Blend, Fresh Basil, Toasted Italian Bread

### MUSHROOM TOAST | 28

Smoked Gouda, Emmentaler Swiss, Applewood Smoked Bacon, Rosemary, Toasted Focaccia

### BAKED STUFFED NEW ENGLAND STYLE CLAMS | 38

Rhode Island Cherrystone Clams, Garlic, White Wine, Leeks, Fresh Herbs, Double Smoked Bacon, Pecorino Romano, Brown Butter Panko Crumb

### ROASTED PARMESAN GARLIC-HERB OYSTERS | 42

Baked Oysters On The Half Shell, Garlic-Herb Butter, Lemon, Pecorino Romano, Parmesan Reggiono, Basil-Calabrian Chili Crumb Topping

### NORTH ATLANTIC CALAMARI FRITTI | 34

Fried Calamari, Garlic-Herb Butter, Sautéed Pickled Banana & Cherry Peppers, Pimentos, Charred Lemon

### SPICY SALMON | 32

Fresh Scottish Salmon, Spicy Aioli over Crispy Rice

### CHILLED SEAFOOD TOWER | 95

Oysters and Clams on the Half Shell, Chilled Jumbo Shrimp, Split 1.5 Lb. Whole Maine Lobster, Fresh Jumbo Lump Blue Crab, Cocktail Sauce, Cold Mustard Sauce, Truffle Mignonette, Tabasco Sauce, Old Bay, Lemon, Drawn Butter

Guest Minimums Apply. Please Contact Sales for Full Details.