



**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.
A 25% Surcharge Applies for Groups That Do Not Meet Guest Minimum Requirements.

BREAKS & BEVERAGES

ALL DAY BEVERAGE SERVICE

\$15 Per Person

Freshly Brewed Regular Coffee • Assorted Hot Tea
Assorted Soft Drinks 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 Coffee • Assorted Hot Tea
Assorted Soft Drinks and Bottled Water

DIP IT

\$18 Per Person

House Cut Fresh Potato Chips and Vidalia Onion Dip
Classic Hummus with Crudites & Pita
Bavarian Soft Pretzels with Grain Mustard
Assorted Soft Drinks 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

FRESHLY BAKED COOKIES

\$60 Per Dozen

CHOCOLATE FUDGE BROWNIES & BLONDIES

\$60 Per Dozen

CHILLED LUNCH BUFFETS

SANDWICH SYMPHONY

\$28 Per Person

Minimum of 10 Guests Required

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

Minimum of 10 Guests Required

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

CHILLED LUNCH BUFFET

THE GARDEN PARTY

\$22 Per Person

Minimum of 10 Guests Required

FRESHLY BAKED ROLLS

BASE GREENS

Choice of Two

BABY GREENS • ICEBERG LETTUCE
ROMAINE HEARTS • BABY ARUGULA • BABY KALE

DRESSING

Choice of Two

BUTTERMILK RANCH • APPLE CIDER VINAIGRETTE
CAESAR • CHAMPAGNE VINAIGRETTE • TRUFFLE VINAIGRETTE

TOPPINGS

GARLIC-HERB CROUTONS • CUCUMBERS
BABY HEIRLOOM TOMATOES • CHOPPED EGGS
APPLEWOOD SMOKED BACON BITS • CARROTS
RED ONION • SHREDDED CHEDDAR CHEESE
PARMESAN REGGIANO

PROTEINS

ADD-ON CHICKEN -OR- SHRIMP +\$8 Per Person

DESSERT

CHOCOLATE FUDGE BROWNIES & BLONDIES

FRESHLY BREWED ICED TEA

CHILLED LUNCH BUFFETS

BOXED LUNCH

\$24 Per Person

Minimum of 10 Guests Required

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

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.**

HOT LUNCH BUFFET

\$32 Per Person

Minimum of 20 Guests Required

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

FRESHLY BREWED ICED TEA

COCKTAIL MENUS

PASSED HORS D'OEUVRES

Choice of Two | \$40 Per Person • Choice Of Four | \$50 Per Person • Choice Of Six | \$60 Per Person

Minimum of 15 Guests Required

CARPACCIO OF AHI TUNA

Asian Seaweed Salad, Wasabi Aioli, Wonton Crisp

MUSHROOM TOAST

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

SEARED BLACKENED AHI TUNA CRISPS

Wonton Chips, Chili Crisp Aioli, Wakame Seaweed Salad, Cucumber, Scallion, Ginger-Soy Vinaigrette, Sushi Sauce, Sriracha Aioli

CRISPY FIRECRACKER SHRIMP

Gulf Coast Shrimp, Buttermilk, Seasoned Flour, Chili-Garlic Sauce, Thai-Chili Aioli, Scallions, Toasted Sesame Seeds, Fresno Peppers, Micro Cilantro

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

TUNA POKE

Fresh Ahi Tuna, Sushi Rice, Edamame, Radish, Cucumbers, Carrots, Seaweed Salad, Cilantro, Spicy Mayo, Sesame Seeds, Asian Vinaigrette

BEEF CARPACCIO

Thinly Sliced Angus Beef Tenderloin, Espresso Black Garlic Crema, Pickled Shallots, Crispy Leeks, Micro Arugula, Sea Salt, Truffle Oil, Shaved Parmesan Reggiano, Garlic Crostini

SEAFOOD CEVICHE

Gulf Coast Shrimp, Maine Bay Scallops, Maryland Blue Crab, Vine Ripe Tomato, Avocado, Cilantro, Fresh Chilis, Cucumber, Lime Juice, Tajin, Crispy Tortillas

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

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

Minimum of 20 Guests Required

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

FRESHLY BREWED ICED TEA

REGULAR COFFEE AND ASSORTED HOT TEA

PLATED PRE-FIXED DINNER

\$70 Per Person

Includes non-alcoholic beverages (mocktails not included).

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

Guest 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

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