À La Carte Catering Menu Options

Pick and Choose from our A La Carte menu to supplement your meal or build an entire feast to your liking. Amounts of food needed will depend on how many people are at your event and choices you wish to provide. Abby will be happy to discuss and recommend amounts based on your selections

Meats

Smoked Beef Brisket
Black Pepper Spice, Sliced to Order
½ pound – $13
1 pound – $24

Pulled Pork
Citrus-Brined Boston Butt, Smoked Low & Slow
½ pound – $9
1 pound – $18

Pulled Chicken
All dark meat, brined and spiced
½ pound - $9.5
1 pound – $19

Sliced Turkey
Marinated, spiced, and smoked
½ pound –$9.5
1 pound – $19

St. Louis Style Ribs
Dry-Rubbed, Glazed, Slow Smoked Over Cherry Wood
Sliced into individual ribs
Full Slab – $24

Sides
Green Beans | Vinegar Coleslaw
Ranch Potato Salad |Mac 'n Cheese
Smoked Baked Beans | Cinnamon Applesauce
By the Quart (serves 3-4) – $13

Green Salad - $2 per person

Desserts
Smoked Chocolate Chip Brownies
Serves 12 - $24

Seasonal Fruit Crisp
Spiced fruit, brown Sugar
Crumble
Serves 12 - $24

Beverages
Iced Tea and/or Lemonade (by the gallon)
Serves 16 - $16

Appetizers
Mac N Cheese Croquettes (in house events only)
$1 - each

Fried Ribs (in house events only)
$2 - each

Smoked Chicken Wings
$2 - each

Brisket Sliders
$2 - each

Chili Cheese Fries (in house events only)
$12 – Serves 4-5

Sweet Potato Nachos (in house events only)
$12 – Serves 4-5

Breads
Full Size Brioche Buns
$1.50 – each

Slider Buns
$.75 – each

Hawaiian Rolls
$12 – pk of 24

Equipment
Formal Plastic Dinner Plates
$1 – each

Formal Plastic Dessert Plates
$1 – each

Crystal Clear Plastic Cups
$.50 – each

Rolled Formal Plasticware (fork, knife, and spoon in napkin)
$1 - each

Chafing Fuel (2 needed per Chafing dish stand)
$3 - each

Chafing Dish Wire Rack Stand
$7 - each

Disposable Serving Spoons and Tongs
$1 - each

BOXED LUNCH MENU

Completed Boxes contain disposable cutlery, potato chips, fresh fruit, and a cookie
Choice of One Side is Included

Side Selection

Choose one of the following Sides
Ranch Potato Salad
Creamy Vinegar Coleslaw
Pasta Salad
Cinnamon Apple Sauce

Sandwich Selection

Available on a Brioche Roll or as a Wrap

Tier One Sandwiches | 16.00

Smoked Turkey Breast*, Lettuce, Tomato*
Country Ham*, Swiss Cheese, Lettuce, Tomato*
Chicken Salad*, Lettuce, Tomato Slices*
Vegetarian Wrap*, Tomato, Chickpeas, Crouton, Greens, Ceasar Dressing*

Tier #2 Sandwiches | 18.50

Herb Roasted Chicken*, fresh mozzarella, Rustic Tomato Jam, Pesto Mayonnaise*
Smoked Turkey*, Charred Onion Marmalade, Cheddar Cheese, Chipotle Mayonnaise, Mixed Greens*
Italian Roast Beef*, Pepperoncini-Grilled Onion Relish, Provolone, Steak Sauce, Roasted Garlic Cream Cheese*
Marinated Roasted Vegetable*, Red Pepper Hummus Spread, Mixed Greens*

Additional Add-ons Available

Bottled Spring Water - $2
Assorted Sparkling Water - $2
Assorted Soda - $2
Candy Bars - $2

Platters / Displays

Platters are created to serve 20 guests.

Seasonal Fruit Display | $70

Sliced Melon, Pineapple, Watermelon, Seasonal Berries Honey & Mint Infused Greek Yogurt Dipping Sauce

Cheese Display | $ 80

Locally Sourced Cheese Assortment Served with Baguette and Crackers, Local Jam, Seasonal Mustards

Seasonal Crudités Display | $70

Selection of Locally Procured Vegetables Roasted Garlic Hummus, Peppercorn Ranch Dressing

Artisan Charcuterie Display | $90 (serves 10)

Selection of locally sourced Charcuterie, Country Pates, Pickled Vegetables, House Mustards, Chutneys, Crackers, Grilled Bread

Displayed Stations

Stations are created to serve 20 guests.

Chip and Dip | $100

House Made Sea Salt Dusted Potato Chips
Chili Dusted Corn Tortilla, Garlicky Fried Pita Wedges
Caramelized Onion Dip, Traditional Salsa, Spinach & Artichoke Dip

GUACAMOLE STATION | $120

Hand-Crushed Haas Avocado Guacamole
Pico de Gallo, Salsa Verde, Cilantro Crema, Corn Salsa
House-Made Tortilla Chips
Sea Salt Dusted Tostones

Hoosier Gameday Break | $120

Soft Pretzel Bites: "Everything" Salted IPA Mustard, Whole Grain Mustard
Mini Hotdogs with Relish & Yellow Mustard
Tortilla Chips and Spicy Queso Sauce
Flavored Popcorn

Ledgeview Smokehouse Buffets (price available upon request)

Smokehouse Dinner #1

Includes Selection of Ledgeview Barbeque Sauces

Hawaiian Rolls
Crisp Lettuce, Tomato, Cucumber, Shaved Carrot
Ledgeview Ranch, Maple Balsamic

Four Cheese Smothered Potatoes
Indiana Bacon & Onion Green Beans
Hickory Smoked Turkey Breast
Brown Sugar-Mustard Glazed Pork Loin

Warm Apple-Cranberry Crisp, Vanilla Whipped Cream

Smokehouse Dinner #2

Includes Selection of Ledgeview Barbeque Sauces

Crisp Lettuce, Tomato, Cucumber, Shaved Carrot
Ledgeview Ranch, Maple Balsamic
Red Bliss Potato Salad

Cheddar Cornbread

"4 Cheese" Macaroni and Cheese
Indiana Bacon & Onion Green Beans

Smoked Chicken Thigh
Citrus Brined Pulled Pork
12 Hour Smoked Beef Brisket

Seasonal Berry Cheesecake
Chocolate Bread Pudding, Vanilla Whipped Cream

Seasonal Inspired Buffet(price available upon request)

Summer Buffet

Classic New England Clam Chowder
Artisan Rolls and Sea Salt Butter

Classic Creamy Coleslaw
Romaine Lettuces, Shaved Vegetables
Lemon Tarragon Vinaigrette

Slow Roasted Haddock, Corn Succotash
Spice Crusted Flank Steak, Creamed Spinach, Grain Mustard Jus
Roasted Breast of Chicken, Cider Braised Cabbage

Boston Baked Beans, Apples and Molasses
Roasted Market Vegetables

Chef Inspired New England Style Small Desserts

Winter Buffet

Mixed Greens, Shaved Root Vegetables, Chevre Cheese
Ranch Dressing, Balsamic Dressing
Wild Rice Salad, Celery, Red Onion, Dried Cranberry
Sweet Onion Dressing
Artisan Rolls and Butter

Citrus Brined Chicken Thigh, Cranberry-Charred Onion Relish
Molasses & Garlic Pork Loin, Roasted Apples, Maple-Pepper Glaze
Oak Smoked Beef Brisket, Turnip & Rye Stuffing. Wild Mushroom Ragout

Sea Salt Roasted New Potatoes
Roasted Market Vegetables, Herb Brown Butter

Seasonal Berry Cheesecake
Caramelized Banana Pudding

Thank you for choosing Ledgeview Brewing Co. to cater for your event! Chef Craig has multiple years of experience working events such as yours and can't wait to start planning for your big day. Whether it's a wedding, a graduation, or a business event; Ledgeview has you covered! After making your selections, give Abby a call at 574-376-4445 Wednesday-Sunday and she'll walk you through the process. Cheers!

Available Catering Options

Off-Site

Pick up

We make all of your food and have it ready for you in appropriate sized containers here at the restaurant. You pick it up and take it back to your party. Please see attached price list if you're in need of catering equipment. We can also provide boxed lunch/dinner. Cost: cost of food, tax, gratuity appreciated

Drop off

We make all of your food, pack it to go, deliver it to you in disposable containers, set it out for you, and then we leave. You hold any extra food and serve as you see fit. Please see attached price list if you're in need of catering equipment. We can also provide boxed lunch/dinner. Cost: cost of food, tax, 18% gratuity for delivery with a $100 cap.

Catered Event

We make all of your food, bring it to your party site, set it up using our chafing equipment and fuel, maintain levels of food throughout your party, and at the end of the event we break down and remove all equipment leaving area looking as it did before we arrived. Cost: cost of food, tax, 18% gratuity, $30 per hour/per attendant, minimum 4 hours.

In house

Patio buy out (5 hours, does not include restaurant)

Cost: $1,500 minimum food and beverage spend any day, + tax, + 18% gratuity. $375 per extra hour. If minimum F&B spend is not met, the difference will be considered a space rental fee.

Restaurant buy out (5 hours, includes patio space)

Cost: $2,000 minimum F&B spend Wednesdays and Thursdays, $3,000 minimum F&B spend Sundays, $4,000 minimum F&B spend Fridays and Saturdays; + tax, + 18% gratuity. $1,000 per extra hour. If the minimum F&B spend is not met, the difference will be considered a space rental fee.