

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 – \$32
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
\$.60 – each

Formal Plastic Dessert Plates
\$.50 – each

Crystal Clear Plastic Cups
\$.30 – 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, \$15 per hour/per attendant

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.