

Red Fez Catering

The Hadi Shriner's facilities offer succulent menu selections and superior service all in one convenient location that is designed to make your event a top notched affair. We are the exclusive food and beverage provider for our facility. You will quickly see that our experienced Staff is dedicated to achieving all of your catering needs. Our events include business meetings, breakfast gatherings, luncheons, formal dinners, receptions, family reunions, or any special occasion that you want to be memorable. Our attention to the smallest of details is what will make your event extra special for your guests.

The Hadi Shriners want to make the entire process of planning your event as simple as possible. We can meet one-on-one with you to discuss *exactly* what you want to have concerning room layouts, audio/video equipment along with your choice of food and beverages. It is our feeling that our facility offers and provides our guests with the best value available anywhere. We welcome the opportunity to provide you and your guests with exceptional service. If you have any questions, or need additional information, please let us know. We want to thank you for considering the Hadi Shriners and Red Fez Catering for your upcoming Event and we look forward to talking to you in the near future.

Cordially,

Fayla Pemberton
Catering Coordinator
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SNACKS A LA CARTE

Snacks

Deluxe Mixed Nuts	\$ 12.95 per Pound
Potato Chips & Herb Dip	\$ 11.95 per Pound
Pretzels	\$ 8.95 per Pound
Party Mix	\$ 10.95 per Pound
Tortilla Chips & Salsa	\$ 12.95 per Pound
Whole Fresh Fruit	\$ 1.00 Each
Seasonal Fresh Sliced Fruit	\$ 2.00 per Person

DELUXE REFRESHMENT BREAKS

Breaks are priced for a minimum of (15) guests for a maximum period of half an hour or additional charges will apply

The Basic \$1.50 per Person
Coffee (Regular & Decaffeinated)
Orange & Grapefruit Juices
Assorted Soft Drinks

Fruit & Cheese Break \$4.95 per Person
Sliced Seasonal Fruits
Imported & Domestic Cheeses
Bottled Water & Assorted Soft Drinks

Vending Machine Break \$3.25 per Person
Popcorn & Pretzels
Chex Party Mix
Assorted Soft Drinks

Tex-Mex Break \$4.95 per Person
Corn & Flour Tortilla Chips
Salsa, Guacamole & Bean Dip
Assorted Soft Drinks

Cookie & Soda Break \$5.00 per Person
Home-Style Cookies
Double Fudge Brownies
Assorted Soft Drinks



WORKING LUNCHES

All menus served with Freshly Brewed Ice Tea and Coffee (Regular & Decaffeinated)

Croissant Sandwich \$ 7.95 per Person
Chicken or Tuna Salad, Lettuce, Tomato & Fresh Fruit Garnish
Potato Chips
Freshly Baked Cookie or Brownie

Grilled Chicken Breast \$ 8.95 per Person
Served on a Croissant with Monterey Jack Cheese & Potato Chips
Freshly Baked Cookie or Brownie

Chef Salad \$ 7.95 per Person
Seasonal Greens topped with julienne of baked Ham, roasted Turkey,
American and Swiss Cheese. Served with your choice of Dressing, Rolls & Butter
Freshly Baked Cookie or Brownie

Grilled Chicken Caesar Salad \$ 8.95 per Person
Crisp Romaine tossed with Caesar Dressing, Herb Croutons and Parmesan Cheese
Freshly Baked Cookie or Brownie
Ice Tea and Coffee (Regular & Decaffeinated)

LUNCH BUFFETS

Classic Deli Buffet (Minimum 25) \$ 9.95 per Person
Pasta & Potato Salad
Roast Beef, Turkey & Ham
Assorted Cheeses, Condiments, Fresh Bread & Rolls
Potato Chips
Freshly Baked Cookies

Hot Lunch Buffet (Minimum 50) \$ 10.95 per Person
Garden Salad with Selection of Dressings
Choice of One: Honey-Baked Ham, Fried Chicken or Savory Meatloaf
Buttered Sweet Corn
Mashed Potatoes & Gravy
Warm Rolls & Butter
Cheesecake with Choice of Topping

Additional Entrées \$ 3.00 per Person



LUNCHEON ENTRÉES

Served With:
Garden Salad with Selection of Dressings
Starch, Vegetable and Dessert
Warm Rolls with Butter
Ice Tea and Coffee (Regular and Decaffeinated)



Any Luncheon Entrée can be upgraded to Dinner-Sized Portions for an
Additional \$4.00 per Person

BEEF

Savory Meatloaf Delicious with Mashed Potatoes and Gravy	\$ 10.95 per Person
Sliced Roast Top Round of Beef Au Jus With Garlic Mashed Potatoes	\$ 13.95 per Person

PORK

Honey-Baked Ham	\$ 11.95 per Person
Roasted Pork Loin Slow-Roasted and great with Garlic Mashed Potatoes	\$ 11.95 per Person
Grilled Sirloin Pork Chops Tender and Seasoned-To-Perfection	\$ 12.95 per Person

POULTRY

Apricot Chicken Sautéed Breast of Chicken Topped with Honey-Apricot Glaze	\$ 11.95 per Person
Chicken Princess Covered with a Supreme Sauce containing Mushrooms & Asparagus Spears	\$ 11.95 per Person
Chicken with Red Pepper Sauce Sautéed Breast of Chicken excellent over a bed of Wild Rice	\$ 11.95 per Person

PASTA

Pasta Primavera Garden-Fresh Vegetables Smothered in Alfredo Sauce	\$ 10.95 per Person
Add Breast of Chicken	\$ 13.95 per Person
Stuffed Pasta Shell Baked with a Blend of Italian Cheeses, Fresh Herbs and Tomato Sauce	\$ 10.95 per Person

SEAFOOD

Broiled Tilapia Broiled with White Wine, Fresh Lemon Juice and Spices	\$ 13.95 per Person
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DINNER ENTREES

Served With:
Garden Salad with Selection of Dressings
Your Choice of Starch, Vegetable and Dessert
Warm Rolls with Butter
Ice Tea and Coffee (Regular and Decaffeinated)

BEEF

Beef Stroganoff Creamy Mushroom Sauce Served over Tender Noodles	\$ 17.95 per Person
Prime Rib Au Jus Ten-ounces Slow Roasted with Garlic & Cracked Black Pepper and Served with Au Jus	\$ 15.95 per Person
Medallions of Beef Tenderloin Six-ounces Sautéed and Flamed with Rum then Seasoned with Black Pepper, Cream and Chervil	\$ 19.95 per Person
Mignonettes of Monte Carlo Beef Tenderloin Sautéed with Mushrooms, Flamed with Brandy and Finished with a Light Cream Sauce	\$ 24.95 per Person

POULTRY

Breast of Chicken Supreme Covered in a Light Cream Sauce	\$ 15.95 per Person
Chicken Marsala Boneless Chicken Breast Floured and Sautéed in Butter and Served with Mushroom Marsala Sauce	\$ 16.95 per Person
Queen of England Sautéed Breast of Chicken Lightly Glazed in a Brown Sugar Sauce then Crowned with Grapes and English Walnuts	\$ 16.95 per Person
Chicken Cordon Bleu Boneless Breast of Chicken Stuffed with Hickory Ham and Swiss Cheese then topped with a Creamy Champagne Sauce	\$ 16.95 per Person



PORK

Pork Chasseur Pork Loin Roasted and Served with Tomato Mushroom Demi-glace Sauce	\$ 15.95 per Person
Pork Loin Madeira Roasted with Fresh Herbs then Sliced and Topped with a Rich Madeira Sauce, Mushrooms and Shallots	\$ 16.95 per Person
Stuffed Pork Chop Stuffed with Herb Sage Dressing and Topped with a Rich Demi-Glace	\$ 16.95 per Person

PASTA

Manicotti Pasta Filled with Four Cheeses and Topped with Basil Marinara	\$ 15.95 per Person
Vegetarian Lasagna Served with Fresh Tomato Basil Sauce	\$ 15.95 per Person
Lasagna Layers of Ricotta & Mozzarella Cheeses, Italian Sausage, Ground Beef and Marinara Sauce	\$ 15.95 per Person

SEAFOOD

Fresh Filets- Choice of: Sole or Halibut Broiled-to-perfection and Smothered in a Dill Mustard Sauce and Served with Almond Rice	\$ 16.95 per Person
Halibut Grand Marnier Fillet Sautéed with Peeled Mandarin Oranges and Almonds then Finished with a Splash of Grand Marnier	\$ 18.95 per Person
Filet of Norwegian Salmon Poached Salmon Filet with a rich Lemon Caper Beurre Blanc Sauce	\$ 19.95 per Person
By the Sea "Shrimp Scampi" Jumbo Gulf Shrimp Sautéed in Garlic White Wine Butter Sauce Covering a bed of Rice Pilaf.	\$ 19.95 per Person

VEGETABLE, STARCH AND DESSERT SELECTIONS

Starches

Mashed Potatoes & Gravy
Herb-Roasted Red Potatoes
Garlic Mashed Potatoes

Rice Pilaf
Au Gratin Potatoes

Herb-Sage Dressing
Macaroni & Cheese

Additional Selections \$1.75 Each

Vegetables

Peas & Pearl Onions
Buttered Sweet Corn
Green Beans Amandine

Vegetable Medley
Honey-Glazed Baby Carrots
Broccoli & Cauliflower Florets

Broccoli Spears with Cheese
Southern-Style Green Beans

Additional Selections \$1.75 Each

Desserts

Cheesecakes~ *Always* creamy & delicious...Served Plain or with your Choice of Topping: Strawberry, Raspberry, Cherry or Chocolate

Pies~ Apple Lemon Cherry Carmel Apple
 Coconut Pumpkin Pecan Peach

Cakes~ German Chocolate Chocolate Lemon Supreme
 24 K (Carrot) Cake Coconut

Cobblers~ Peach Cherry Apple Blackberry

Chef's Sweet Table (Our Standard Desserts elegantly displayed at your Buffet Area)

Up to (4) Selections
(5) Selections and above

\$ Buffet Price plus \$2.95 per Person
\$ 1.00 per Selection per Person

DINNER BUFFETS

All menus served with Freshly Brewed Ice Tea and Coffee (Regular & Decaffeinated)

Portland Buffet (Minimum 50) \$ 15.95 per Person

Tossed Garden Greens with a Selection of Dressings

Choice of (1) Entrée:

Sliced Roast Top Round of Beef Au Jus

Sliced Turkey & Gravy

Honey-Baked Ham

Southern-Fried Chicken

Roasted Pork Loin

Meat Loaf

Mashed Potatoes & Gravy

Buttered Sweet Corn

Warm Rolls & Butter

Dessert Selection

Additional Meat Entrées

\$ 3.00 Each

Arlington Buffet (Minimum 50) \$ 22.95 per Person

Tossed Garden Greens with Selection of Dressings

Choice of (2) Entrées:

Smoked Pork Chops

Pasta Primavera

Breast of Chicken with Saffron Sauce

Roasted Pork Loin with Duxelle Sauce

Apricot Chicken

Choice of Starch

Choice of Starch or Vegetable

Choice of Vegetable

Warm Rolls & Butter

Dessert Selection

Meadowlands Buffet (Minimum 50) \$ 26.95 per Person

Gourmet Garden Salad with Selection of Dressings

Choice of (3) Entrées:

Breast of Chicken Princess

Chicken Cordon Bleu

Beef Stroganoff

Chicken Marsala

Pork Loin Madeira

Seafood Newburg

Choice of Starch

Choice of Starch or Vegetable

Choice of Vegetable

Warm Rolls & Butter

Dessert Selection



Deluxe Carving Stations

Carved Prime Rib Add \$ 7.00 per Person

Carved Tenderloin of Beef Add \$ 11.00 per Person

Deluxe Carving Stations may be added to any of our Buffets

● One Carver is required for every (75) guests

● \$75.00 fee per Carver for up to a two-hour session

PREMIUM HORS D' OEUVRES

Serving Guidelines: 5 – 6 pieces per person per hour for a reception followed by a meal.
10 – 12 pieces per person per hour for a reception that will NOT be followed with a meal.

Hot Selections

	per 100 pieces
Swedish Meatballs	\$ 90.00
Buffalo Chicken Wings	\$ 90.00
Cream Cheese Jalapeno Peppers	\$ 90.00
Cocktail Franks en Croute	\$ 90.00
Chicken Tenderloins w/Honey Mustard Sauce	\$ 110.00
Deep Dish Mini Pizzas	\$ 140.00
Oriental Spring Rolls w/Sweet n' Sour Sauce	\$ 160.00
Petite Quiche	\$ 160.00
Rumaki	\$ 160.00
Chicken Pineapple Kabobs	\$ 200.00

Cold Selections

	per 100 pieces
Celery Stuffed with Bleu Cheese	\$ 90.00
Salami Coronets	\$ 160.00
Silver Dollar Ham or Turkey Sandwiches	\$ 185.00
Assorted Fancy Canapés	\$ 210.00
Assorted Miniature Desserts	\$ 190.00

Seafood

	per 100 pieces
Stuffed Shrimp (Monterey Jack Cheese)	\$ 175.00
Breaded Shrimp w/Cocktail Sauce & Lemon	\$ 175.00

CULINARY DISPLAYS

Vegetable Crudités \$ 100.00 per Tray for 50
Array of Deluxe Raw Vegetables with Traditional Ranch Dip

Fruit Display \$ 125.00 per Tray for 50
Rainbow of Seasonal Fresh Fruits with Rachel Sauce for dipping

Imported & Domestic Cheeses \$ 150.00 per Tray for 50
Garnished with Fresh Fruit & Assorted Gourmet Crackers

BANQUET COCKTAILS & BEVERAGES

Beverages for Your Event may be Purchased on a Cash or Hosted Basis

Cash Bar Service

*Prices based on current Hadi Shrine bar prices.

Cash Bar Setup Fee

† One bartender is needed for every (150) guests on a cash bar and for every (100) guests on a hosted bar. This will allow for better alcohol awareness for all of our guests.

Hosted (Open) Bar Service

Consumption-Based

Charges are calculated based on individual consumption of each beverage. The same prices and charges apply as with a cash bar plus service charge. The amount(s) consumed will be posted on the final invoice. This invoice should be picked-up and paid in full at the front desk at the conclusion of the event.



