



*Cloister in
the Woods*

At St Pauls

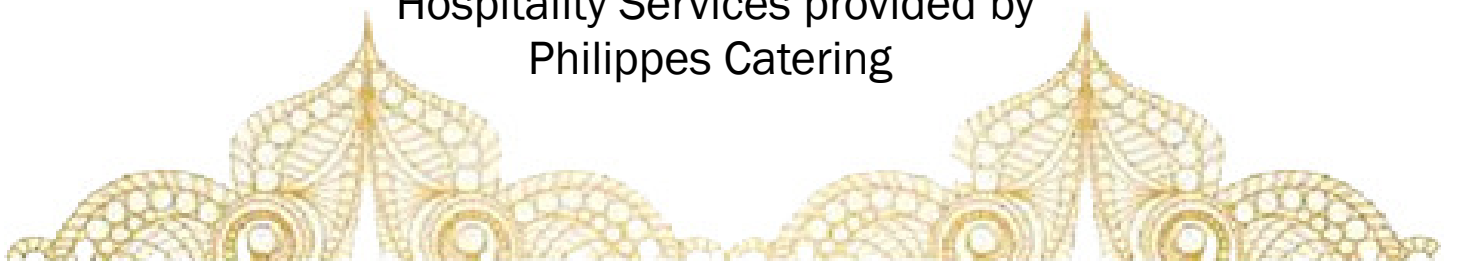
1101 Park Drive
Munster, Indiana

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www.cloisterinthewoods.com

Hospitality Services provided by
Philippe's Catering

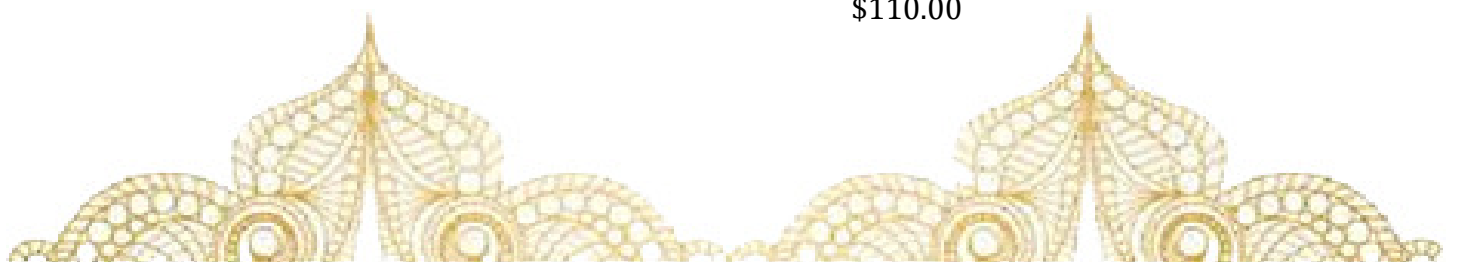




Hors d'oeuvres

All hors d'oeuvres and appetizers are priced per 50 pieces when served with dinners unless otherwise noted. They are served attractively with appropriate decoration, dipping sauces, and garnishes. (An "all hors d'oeuvres" event requires special pricing and will be quoted upon request.)

Assorted Cheese and Cracker Tray \$40.00	Mini Crab Cakes with Bistro Sauce \$75.00
Bacon Wrapped Scallops Market Price	Mini Quiche \$55.00
Bacon Wrapped BBQ Water Chestnuts \$45.00	Oriental Egg Roll \$60.00
Braised Italian Sausage Bites with Peppers \$40.00	Shrimp Cocktail with Tangy Cocktail Sauce \$80.00
Chicken Bites (Plain or Sauced) \$40.00	Spanakopita Or Tirokopita \$55.00
English Cucumber Brochettes with Cherry Tomato & Vodka Dill Sauce \$75.00	Stuffed Potato Skins with or without Bacon \$75.00
Fried Ravioli with Marinara \$50.00	Tomato Bruschetta with Fresh Basil Crostini \$50.00
Mushroom Caps with Sausage & Cheese or Seafood \$60.00	Caprese picks \$75.00
Meatballs (Plain, BBQ, Swedish, Sweet/Sour) \$40.00	Mini Brochettes (Chicken or Shrimp) \$98.00
	Tenderloin (Beef or Pork) \$110.00





DINNER MENU





Amenities

All Evening events include:

Exclusive use of our private facility. No room rental fee. Use of the venue for 6-hour time frame. Dance floor and two beautiful and private outdoor spaces for guests.

Ceremony On-Site: \$500 (with meal \$300)

Includes 60 garden chairs for ceremony on our scenic back patio Use of the bridal room. Set-up & clean-up with 1 hour rehearsal.

Minimums:

Fridays/Sundays: 100 minimum guarantee

Saturdays: 150 minimum guarantee

Security:

An event serving alcohol requires our private security personnel.

One required for up to 130 guests. Two are needed for 130+ guests.

Each personnel needed requires \$25.00 cash payment per hour.

Deposit:

A \$500 deposit is required to reserve your date. The deposit will be deducted from your final bill. The deposit is non-refundable and non-transferable.

****Extra Touches: (please contact us for a price quote)**

Chair covers with or without sash, table runners, floor length linen in an array of colors, ceiling and room draping, etc.





Menu

Plated (choose 1)

CHICKEN SPECIALTIES

- Fried, crispy (bone in) \$21.50
- Baked (boned in) \$21.50
- Grecian (boned in or boneless) \$22.50
- Marsala (boneless) \$24.50
- Vesuvio (boneless) \$24.50
- Piccata (boneless) \$24.50

BEEF SPECIALTIES

- Roast Sirloin \$22.50
- Stroganoff \$22.50
- Jumbo Meatball w/marinara \$22.50
- Tenderloin Medallions \$32.50
(topped w/tarragon and white wine sauce)

PORK SPECIALTIES

- Roasted Loin Medallions \$22.50
- Stuffed Roasted Loin \$24.50
(stuffed w/Spinach and Sun Dried Tomatoes
topped w/Rosemary Wine Sauce)

SEAFOOD SPECIALTIES

- Herb Crusted Tilapia \$22.50
- Fresh Grouper Baked w/Mediterranean Spices \$28.50
- Shrimp Italiano \$26.50

Combination Plated

Your choices can be selected from the menu. Ask about pricing.

Family Style

- Choose 2 Meats \$26.99-\$30.99
- Choose 3 Meats \$28.99-\$32.99

All meals include::

- Garden salad with tomato, cucumber, radish and croutons.
- 1 choice of Vegetable
- 1 choice of Potato, Rice or Pasta
- Rolls & Butter

Children Meals

(Ages 5-10 years old \$8.00)

Chicken Tenders, Homemade Macaroni & Cheese,
Vegetable and Fresh Fruit Cup

Vegetables (choose 1):

- California Blend
- Candied Carrots
- Green Beans Almondine
- Green Beans with Bacon and Onion
- Corn with Butter Sauce
- Broccoli Spears with Butter Sauce
(with cheese add \$1.35)
- Fire Roasted Vegetables (add \$1.35)
- Asparagus with Hollandaise (add \$2.60)

Potato/Rice (choose 1):

- Double Baked Potato
- Garlic Mashed Potatoes
- Mashed Potatoes
- Grecian Oven Roasted New Red Potatoes
- Oven Roasted White Potatoes
- Pasta with Marinara sauce
- Rice Pilaf
- Wild Rice Blend
- White Wine, Herb & Chicken Risotto (add \$1.50)


Beverages included: Ice Tea, Water, Coffee

**Selections of soups available upon request
(add \$1.25 per person)

**Something you are looking for but not on menu.
Please just ask.

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Prices do not include tax (7%) or service charge (18%).





Bar

All Packages Include: 4.5 hours of service

Wines

Cabernet Sauvignon
Merlot
Pinot Noir
Chardonnay
Moscato
Pinot Grigio
Riesling
White Zinfandel

Bottled Beers

Bud
Bud Light
Coors Light
MGD
Miller Lite
Heineken
Corona

Soda bar package \$ 6.00

Beer & Wine package \$10.00

Call package \$18.50

Bacardi
Beefeaters
Canadian Club
J&B
Jim Beam
Jose Cuervo Tequila
Kamora Coffee Liqueur
Seagrams 7
Smirnoff Vodka
Southern Comfort
Tanqueray
Absolut Vodka
Captain Morgan
Dewars Scotch
Disaronno Amaretto
JB Scotch
Jack Daniels
Christian Brothers Brandy
Malibu
V.O.

Premium Package \$21.50

Amaretto
Jim Beam Black
Kahlua
Avion Silver Tequila
Bailey's Irish Cream
Bombay Sapphire
Bushmills
Crown Royal
Gran Marnier
Grey Goose
Hennessey
Jameson
Johnnie Walker Black
Kettle One Vodka
Premium Package Sambuca





LUNCH MENU





Amenities

All Afternoon events include:

Exclusive use of our private facility. No room rental fee. Use of the venue for 4-hour time frame. Dance floor and two beautiful and private outdoor spaces for guests.

Ceremony On-Site: \$400

Includes 60 garden chairs for ceremony on our scenic back patio Use of the bridal room. Set-up & clean-up with 1 hour rehearsal.

Minimums:

50 minimum guarantee

Security:

An event serving alcohol requires our private security personnel. One required for up to 130 guests. Two are needed for 130+ guests. Each personnel needed requires \$25.00 cash payment per hour.

Deposit:

A \$250 deposit is required to reserve your date. The deposit will be deducted from your final bill. The deposit is non-refundable and non-transferable.

Flat labor fee of \$100.00

****Extra Touches: (please contact us for a price quote)**

Chair covers with or without sash, table runners, floor length linen in an array of colors, ceiling and room draping, etc.





Menu

Plated (choose 1 entrée) \$14.99

Buffet (choose 2 entrees) \$16.99

Family Style (choose 2 entrees) \$18.99

Beef Bourguignon

Braised beef in red wine and beef broth, flavored with garlic, onions and mushrooms.

Roast Sirloin of Beef

Tender sliced sirloin with your choice of beef gravy or bordelaise sauce.

Italian Parmesan Chicken

Boneless chicken breast breaded with Romano cheese and herbs, topped with mozzarella served with marinara sauce.

Chicken Vesuvio

Romano breaded boneless skinless chicken breast sautéed then drizzled with lemon and white wine then finished in oven. Sauce is of rich chicken stock, white wine, lemon juice, Romano and fresh parsley.

Stuffed Chicken Breast

Individual moist and tender portion of roulade sliced onto the plate. Stuffed with either a savory bread dressing or Italian cheese risotto and spinach.

Tri-Salad Cold Plate

Homemade chicken salad and tuna salad with your choice of cottage cheese, potato salad or pasta salad, fresh fruit, garnish, roll or croissant.


Lasagna

Made with Ricotta, Mozzarella, Provolone and Parmesan cheese, Served with garlic bread.

Pasta Primavera Aioli

Garden veggies (broccoli, zucchini, carrots, yellow squash, red and green peppers) and garlic stir fried with olive oil and seasoning with pasta.

(No starch or vegetable sides included) (Vegetarian friendly)





Menu

All meals include:: Garden Salad with tomato, cucumber, radishes and croutons
1 choice of Vegetable
1 choice of Potato or Rice
Rolls & Butter

Vegetables (choose 1):

California Blend
Candied Carrots
Green Beans Almondine
Green Beans with Bacon and Onion
Corn with Butter Sauce
Broccoli Spears with Butter Sauce
(with cheese add \$1.35)
Fire Roasted Vegetables (add \$1.35)
Asparagus with Hollandaise (add \$2.60)

Potato/Pasta/Rice (choose 1):

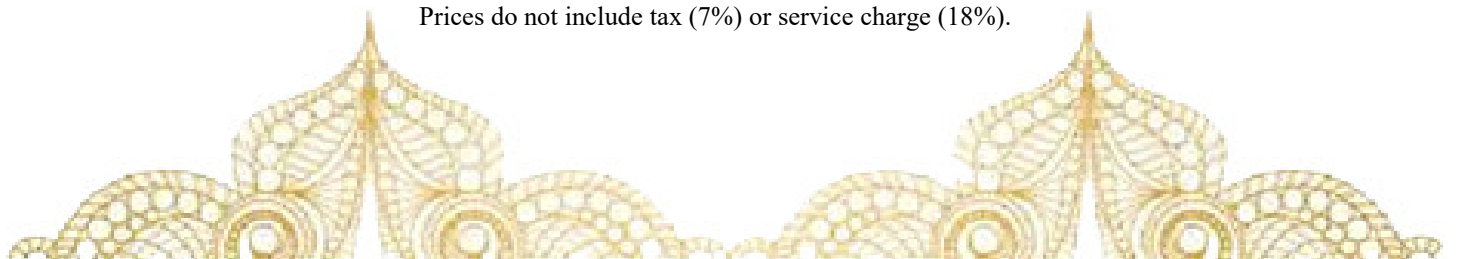
Double Baked Potato
Garlic Mashed Potato
Mashed Potato
Grecian Oven Roasted New Red Potatoes
Oven Roasted White Potatoes
Pasta with Marinara
Rice Pilaf
Wild Rice Blend
White Wine, Herb & Chicken Risotto (add \$1.50)

Children Meals (ages 5-10 years old \$8.00)

Chicken Tenders, Homemade Macaroni & Cheese, Vegetable and Fresh Fruit Cup

**Something you are looking for but not on menu. Please just ask.

Prices do not include tax (7%) or service charge (18%).





Beverages

All luncheons include Ice Tea, Water and Coffee

Additional beverages available

Citrus Punch	\$19.00 per gallon
Champagne Punch	\$25.00 per gallon
Mimosa Bar	\$1.50 per person plus \$10.00 per bottle
Soft Drink package	\$5.00 per person
Wine	\$8.00 per carafe \$14.00 per bottle
Beer/Wine/Soda	\$10.00 per person
Standard Brand Bar	\$17.00 per person
Call Brand Bar	\$18.50 per person
Premium Brand Bar	\$21.50 per person
Tab Bar	\$20.00 per hour (includes bartender fee and tab)
Corkage Fee	\$5.00 per bottle (when bringing in own bottle of wine or champagne)

\$5.00 soda bar package for anyone 20 years old or younger when purchasing an open bar

