



2330 E 250 N – Bluffton IN – 46714 – 260-452-4572

tnuttle75@gmail.com

\$1000 on-site minimum

*\$10 Delivery fee *

Facility Rental Friday and Saturday \$800

Facility Rental Monday -Thursday \$600

Break out rooms (accommodate 70 each) \$300

*Off Site catering includes disposable plates, silverware and utensils *

Tax and gratuity not included

Breakfast and lunch available until 2pm

Regular Business hours are 9am-9pm - Before / after hour fee \$100

\$250 security deposit required to secure the date

14-day minimum required for cancellation/ after 14 days \$50 cancellation fee/deposit non-refundable

All food purchased for in house events remains property of Timber Ridge Catering

To Go boxes will not be prohibited

Prices are subject to change

Facility rentals include: room set up and clean up - linens – China – silverware – glassware - service staff – select house centerpieces - beverage station

offsite Chafer rental \$10 each when available/ sterno fuel \$3 each

Offsite staff available upon request. \$10 per hour

BUFFET STYLE BREAKFAST

All on-site breakfast includes coffee station

Available 9am-2pm (Before business hours - fee will apply)

CONTINENTAL \$6.95

Assorted muffins-Assorted pastries- Fresh fruit - orange juice

250 BREAKFAST \$10.95

Scrambled eggs with cheese - Bacon - Roasted redskin potatoes - Fresh fruit

HOLE IN ONE \$12.95

Scrambled eggs with cheese - Bacon - Sausage gravy/biscuits - Assorted muffins -

Assorted pastries - Fresh Fruit

BREAKFAST SANDWICH \$9.95

Bacon, egg and cheese on a large buttery croissant - Fresh fruit - Orange juice

ALA CARTE

\$200 minimum required unless accompanied with existing order

Serves approximately 25

SCRAMBLED EGGS WITH CHEESE \$65

BACON \$100

ROASTED REDSKIN POTATOES \$50

FRESH CUT FRUIT \$75

SAUSAGE GRAVY WITH BISCUITS \$130

ASSORTED MUFFINS \$15 per dozen

ASSORTED PASTRIES \$15 per dozen

BREAKFAST SANDWICH \$7 each

COFFEE \$2 per person

ORANGE JUICE \$2 per person

LUNCH

Available Monday-Saturday 11am -2pm 48-hour minimum notice required

Minimum of 20 required for delivery

* Add bottled water \$1 per person* *additional sides \$2 per person*

COLD BOX LUNCH

(Served with Chips and cookies)

ASSORTED DELI SANDWICHES \$9.95

6oz. of deli meat on gourmet bread with assorted cheese- lettuce - condiments

COLD CHICKEN WRAP \$10.95

5oz. of seasoned grilled chicken – cheddar cheese – lettuce –honey mustard

CHICKEN SALAD \$11.95

House made chicken salad and leaf lettuce- heaped on an oversized buttery croissant

HOT LUNCH

MEATBALL MARINARA \$11.95

garlic bread – chef choice dessert

CHICKEN ALFREDO \$12.95

garlic bread – chef choice dessert

PULLED PORK BBQ SANDWICH \$11.95

mac and cheese - cookies

BACON CHEESE BURGER \$12.95

chips- cookie

LARGE SALADS

250 \$11.95

Grilled chicken -spinach and romaine blend – feta cheese – spiced walnuts – bacon
red onion – fresh strawberries- raspberry vinaigrette

BBQ COBB \$11.95

BBQ grilled chicken – romaine and iceberg blend -bleu cheese crumble – bacon
tomato – red onion – egg – house made ranch

HAM AND CHEESE CHEF \$9.95

Diced ham – romaine and iceberg blend - shredded cheddar cheese – bacon – egg
grape tomatoes – red onion –house made ranch

CELEBRATION PACKAGES

HOT SANDWICH BUFFET

*Choice of 2 sides - 1meat \$15.95 - 2 meat 17.95

Additional meat \$3.00 per person

PROTEIN

Steak Pub Burgers

Brats

Shredded Pork BBQ

Chicken breast

Beef hotdogs

SIDES

Mac and cheese - Broccoli salad – Slaw - Baked beans

Cheesy mashed potatoes - Garlic bacon green beans

House salad – Caesar salad - Potato salad – Chips and Pretzels

Assorted Cookies – Gourmet frosted brownies

COLD SANDWICH BUFFET \$13.95

Choice of 2 sides

ASSORTMENT OF DELI MEAT – BREADS - ASSORTED CHEESE TRAY – LETTUCE –
TOMATO ONION – PICKLES – CONDIMENTS

ADD ON CHICKEN SALAD SLIDERS FOR \$4 PER PERSON

Additional sides \$2.00 per person

HOT DINNER BUFFET

TRADITIONAL

SERVED WITH YEAST ROLLS/BUTTER - HOUSE SALAD – CHEF CHOICE DESSERT

1 ENTRÉE \$21.50 - 2 ENTRÉE \$24.50

Up charge for Prime Rib will be determined by the current market price.

This is in addition to the above pricing. Prices will vary.

CHOICE OF: 2 SIDES

MEAT

Prime Rib (MARKET PRICE) ++

Parmesan crusted chicken

Smothered chicken

Marinated chicken breast

Honey glazed ham

Oven roasted pork loin

Parmesan crusted fish

SIDES

Cheesy mashed potatoes - Rice medley - Bowtie pasta - Baked potato

Roasted redskin potatoes

Garlic bacon green beans - Corn on the cobb - Glazed baby carrots - String beans

California blend

Mac and cheese - Broccoli salad – Slaw - Baked beans

Cheesy mashed potatoes - Garlic bacon green beans

House salad-Caesar salad – Potato salad – Chips and Pretzels – Assorted Cookies

Gourmet frosted brownies

ITALIAN

SERVED WITH GARLIC BREAD – CAESAR SALAD – BOWTIE PASTA – CHEESECAKE

1 ENTRÉE \$18.95 – 2 ENTRÉE \$21.95

CHOICE OF: VEGETABLE

*Garlic bacon green beans – Corn on the cobb – Glazed baby carrots – String beans
California blend*

ENTRÉES

Meatball marinara

Chicken alfredo

Shrimp alfredo (+\$3 per person)

Baked chicken parmesan

Vegetable primavera alfredo

Lasagna (+\$2 per person)

MEXICAN

SERVED WITH SOFT SHELLS – CHIPS – SALSA – QUESO – GUACAMOLE –
RICE – BEANS – LETTUCE – SHREDDED CHEESE – PICO – ONIONS – TOMATO
JALAPENO PEPPERS – SOUR CREAM – ASSORTMENT OF COOKIES AND BROWNIES

1 MEAT \$17.95 – 2 MEAT \$20.95

MEAT

Ground beef

Shredded chicken

Shredded pork

Steak fajita (+\$2 per person) Chicken fajita (+\$2 per person)

Fajita meat served with peppers

ALA CARTE PER PAN

CHEF T'S SIGNATURE CANDIED BACON 50-60 PIECES \$100

(Approximate servings)

(40) ITALIAN PINWHEEL PLATTER \$90

(25-30) PULLED PORK- \$175 *includes buns and sauce*

(50) BBQ MEATBALLS - \$80

(40) Fruit SKEWERS - \$100

(50) FRUIT BOWL - \$75

(50) VEGETABLE PLATTER - \$95

(50) CHEESE/GRAPES/CRACKERS \$110

(25-30) SHRIMP COCKTAIL \$195

(25) STUFFED MUSHROOMS \$75

(50) BUFFALO CHICKEN DIP \$85

(20) CHICKEN WINGS *market price*

(50) BEEF TACO MEAT \$195

(50) SHREDDED CHICKEN TACO MEAT \$225

Tacos include soft shells, cheese, lettuce, tomatoes, onions, sour cream and salsa

(10) or (25) GREEN BEANS \$25 or \$60

(10) or (25) CHEESY POTATOES \$30 or \$65

(25) BAKED BEANS \$60

(20) CARROTS \$40

(10) BROCCOLI SALAD \$25 *

(10) SLAW \$15 *

Starting at \$5.99 per person (10 person minimum)

DESSERTS

CHERRY CHEESE PIE - \$20 (gf \$22)

PEANUTBUTTER CANDY PIE - \$25 (gf \$27)

CARROT CAKE - \$50 (10 inch) \$60 (12 inch)

FROSTED GOURMET BROWNIES - \$35

ASSORTMENT OF COOKIES - \$9 per dozen

OREO PIE (regular or mint) - \$22

CHEESECAKE (assortment of toppings)- \$47 (8 slices)

ASSORTMENT OF MINI CHEESECAKES \$75 (serves approximately 10 ppl)

DUTCH APPLE PIE \$40

STRAWBERRY PIE (seasonal) \$30

(Assorted flavors) BOURBON BALLS \$17 per dozen

(Assorted flavors) DESSERT SHOOTERS \$20 per dozen

CUPCAKES (PER DOZEN)

VANILLA/CHOCOLATE \$20

STRAWBERRY - \$22

CHOCOLATE FILLED WITH OREO BUTTERCREAM FROSTING- \$22

RED VELVET WITH CREAM CHEESE FROSTING - \$22

PEANUT BUTTER REESE'S CUP - \$24

MAPLE BACON WITH BOURBON MAPLE BUTTERCREAM

TOPPED WITH CANDIED BACON - \$24

PISTACHIO - \$22

LEMON - \$20

SNICKERDOODLE - \$22

CARROT - \$24

Other flavors available upon request. Prices may vary.

CUSTOM CAKES STARTING AT \$50

OFF SITE ALCOHOL CATERING

MINIMUM 1 WEEK NOTICE REQUIRED

- \$150 SET UP FEE
- \$15 PER HOUR PER BARTENDER
- 4 HOURS MAXIMUM FOR BAR PACKAGES - \$10 per person after 3 hours

PACKAGE #1 - \$15 per person

Domestic can beer, house wine, soft drinks

PACKAGE #2 - \$19 per person

Domestic can beer, house wine, well liquor, soft drinks

PACKAGE #3 - \$23 per person

Domestic can beer, house wine, CALL liquor, soft drinks

PACKAGE #4 - \$28 per person

Domestic and premium beer, house wine, call and premium liquor, soft drinks

CASH BAR \$75

Full bar available. 3-hour minimum required

Cash bar can accompany any purchased package for no charge

IN HOUSE BAR PACKAGES

PARTIES OVER 50 INCLUDES 1 BARTENDER
PARTIES OVER 100 RECOMMEND 2 BARTENDERS
PARTIES UNDER 50 -\$75 PER BARTENDER
ADDITIONAL BARTENDER -\$75 PER BARTENDER
Additional SATELLITE BAR \$100 SET UP FEE

PACKAGE #1 - \$18 per person

Domestic draft beer, house wine, soft drinks

PACKAGE #2 - \$22 per person

Domestic draft beer, house wine, well liquor, soft drinks

PACKAGE #3 - \$26 per person

Domestic draft beer, house wine, CALL liquor, soft drinks

PACKAGE #4 - \$32 per person

Domestic and premium beer, house wine, call and premium liquor, soft drinks

CASH BAR SET UP FEE \$100

Full bar available. 3-hour minimum required

Cash bar can accompany any purchased package for no charge

GRADUATION PACKAGES

Feeds up to 50 guests – exclusively designed for graduation parties

(Graduation parties only-NO exceptions)

\$600 inclusive *tax and gratuity not included*

4 hours facility rental, disposable plates and silverware, house linens, plastic cups, set up and clean up, lemonade

Monday – Thursday / Sunday
(Friday and Saturdays additional \$200 when available)

TACO BAR

BEEF TACO MEAT
BEANS
QUESO
CHIPS AND SALSA
SOFT SHELLS
TOPPINGS
ASSORTMENT OF COOKIES

PICNIC

SLOW COOKED BBQ PORK
BUNS
CONDIMENTS
CHIPS
MAC AND CHEESE
ASSORTMENT OF COOKIES

ITALIAN

MEATBALL MARINARA OR CHICKEN ALFREDO
BOWTIE PASTA
CAESAR SALAD
GARLIC BREAD
ASSORTMENT OF COOKIES

Add a second protein for \$3 per person

Bar options available

Cash bar set up/ bartender fee \$75

