



CHARLEY CREEK INN

*2017 Banquet Menu*



111 West Market Street Wabash, IN 46992  
260-563-0111 charleycreekinn.com


# CHARLEY CREEK INN

## Ordering Guidelines

### **Multiple Entrée Choices**

If you wish to offer your guests a choice of entrees, a maximum of three (3) may be chosen. Advance entrée counts are required and the host/hostess is responsible for providing place cards for his/her guests that indicate entrée choice in order for CCI to provide proper service. If applicable, the same luncheon side, salad, vegetable, starch, and/or dessert are served to all guests.



 denotes gluten free menu offering



### **Final Guest Count**

A confirmed guaranteed minimum attendance, including final number of each entrée (if applicable) must be received three (3) business days prior to the event. In the event no timely confirmation is made the last projected number will be used.



### **Food & Beverage Policies**

CCI does not allow food or beverages to be brought into the hotel by event hosts or their guests with the exception of specialty wedding or birthday cakes (and then a \$1 per person dessert fee will be assessed). The hotel's licenses require all other food, beverages, and alcohol to be supplied and prepared on-site. Food and beverages may not be removed from the premises after an event.



### **Responsible Alcohol Service**

Minors will not be served alcohol and we reserve the right to refuse alcohol service to any guest.



### **Menu Pricing & Availability**

All menu items and prices are subject to availability and market price adjustment. Prices are subject to change without notice.



### **Taxes & Gratuities**

All non-service fees (including but not limited to food, beverage, event space rental fees, and equipment rental fees) will be taxed Indiana sales tax of 7%. A minimum gratuity of 20% will be added to the final food and beverage charges.



### **Tax Exempt Entities**

If an organization is tax exempt, a copy of the Tax Exempt Certificate must be received in advance of an event. Once tax is applied to a bill it cannot be reversed. Indiana Department of Revenue regulations now stipulate that only event space rental (under specific conditions) qualify to be tax exempt; food, beverage, and guest rooms can no longer be tax exempt.



### **Off-Site Catering**

CCI will consider offering off-site hors d'oeuvres and beverage catering in the downtown Wabash area based on anticipated business volume at the hotel and typically not on Fridays, Saturdays, and Sundays. Off-site catering requires a minimum of \$1,000 food and \$250 beverage sales; a labor charge of not less than \$250 will also be assessed. Please note that thirty (30) days' notice is required to obtain an off-site alcohol catering permit.



### **Health Department Statement**

Consuming raw or undercooked animal products may increase your risk of food borne illness.

# CHARLEY CREEK INN

## *Breakfast*

*served before 10:00 AM*

### À La Carte Breakfast Items

Priced per guest unless noted

Eggs Benedict	\$ 8
Ham steaks, cherry wood smoked bacon, ⊗ sausage links or patties	\$ 4
Pancakes or Waffles	\$ 5
Quiche—Lorraine, mushroom leek or ham leek Gruyere	\$ 7
Breakfast potatoes	\$ 3
Cinnamon rolls	\$ 4
⊗ Individual assorted yogurts	\$ 3
Assorted mini muffins & mini danish	\$14 per dozen
Mini bagels & cream cheese	\$14 per dozen

### The Continental

Carafes of chilled fruit juice & fresh fruit tray,  
mini bagels & assorted breakfast pastries,  
cream cheese, whipped butter, & preserves,  
freshly brewed coffee  
\$9 per guest

### The Eye Opener

Carafes of chilled fruit juice  
scrambled eggs, bacon & sausage, breakfast potatoes,  
sliced fresh fruit platter and assorted breakfast pastries,  
freshly brewed coffee  
\$14 per guest

### The Executive

Carafes of chilled fruit juice,  
sliced fresh fruit platter,  
scrambled eggs, bacon & sausage, breakfast potatoes  
~ choice of ~

French toast with warm maple syrup

-or-

Sausage gravy and biscuits,  
assorted muffins and breakfast pastries,  
whipped butter and preserves,  
freshly brewed coffee  
\$15 per guest

# CHARLEY CREEK INN

## *Refreshment Breaks*

### Executive Beverage Service

Priced per guest

*Freshly brewed coffee, iced tea, and assorted sodas*

Half day: \$4

Full day: \$6

### VIP Meeting Package

Executive Beverage Service • CCI Signature Bottled Water  
Polished Granny Smith Apples • Select Hard Candies from the  
Ice Cream & Candy Shoppe \$12

With a CCI deluxe leatherette embossed folder & pen \$25

Priced per guest, plus 7% tax and 20% gratuity

### À La Carte Refreshments

Freshly brewed coffee	\$ 2 per guest
Sodas	\$ 2 each
Bottled water	\$ 2 each
Chilled fruit juice	\$12 per carafe
Assorted whole fruit	\$ 2 each
Sliced fresh fruit platter	\$ 4 per guest
Brownies or cookies	\$14 per dozen
Bar snack mix (15 guest minimum)	\$ 6 per pound
Dry roasted peanuts	\$ 8 per pound
Chocolate, fruit, & nut trail mix	\$ 9 per pound

### Power Break

Nutra Grain bars, assorted whole fruit, oatmeal cookies, chilled fruit juice \$8 per guest

### The Chocolatier

Chocolate dipped pretzels, fudge brownies, chocolate chip cookies, chocolate dipped strawberries, chilled chocolate milk \$9 per guest

### Brief Intermission

Seasonal petit fruit kabobs, individual assorted yogurts, granola bars, chilled fruit juice, freshly brewed coffee \$12 per guest

### ENGLISH TEA

Scones with lemon curd & Devonshire cream,  
fresh strawberries dipped in chocolate,  
petit lemon cookies,  
assorted finger sandwiches (egg salad, cucumber, & ham salad),  
lemon slices & cubed sugar,  
freshly brewed tea  
\$12 per guest ~ 20 guest minimum, 48 guest maximum

# CHARLEY CREEK INN

## *Luncheon*

*served before 3:00 PM*

Advance entrée counts required

### Salads

#### *Chicken Cobb*

Chopped Romaine, Bibb, Endive, Grilled Chicken, Avocado, Bacon,  
Stilton Cheese, Cucumber, Hard Boiled Egg, Tomato, Chives,  
Green Goddess Dressing \$ 12

#### *Steakhouse Wedge*

Grilled Steak, Baby Iceberg Lettuce, Grape Tomatoes, Red Onion, Bacon,  
Bleu Cheese Dressing \$ 14

#### *Salmon Nicoise*

Grilled Salmon, Bibb lettuce, Grape Tomatoes, Red Potatoes, Green Beans,  
Hard Boiled Eggs, Kalamata Olives,  
House Vinaigrette \$ 14

#### *Indiana Bacon and Spinach Salad*

Fresh baby spinach topped with Grape Tomatoes, Red Onion, Dried Cranberries,  
Sliced egg, Crispy bacon, Fontinella cheese, and Croutons,  
served with a warm Bacon Vinaigrette \$ 11

#### *Charley Creek Bibb*

Bibb lettuce, Strawberries, Dried Cranberries, White Cheddar Cheese,  
Apple Walnut Dressing \$ 6

#### *Tossed Caesar*

Romaine Lettuce, Croutons, Parmesan Crisp,  
Caesar Dressing \$ 5

# CHARLEY CREEK INN

## Sandwiches

Sandwiches are served with a side of French fries, soup du jour, coleslaw, or applesauce  
(choose the same side for all guests)

### *Classic Reuben*

Sliced corned beef, sauerkraut, and Swiss cheese on marble rye bread,  
served with thousand island dressing on the side \$8

### *Pork Loin*

Char-grilled or breaded hand-pounded pork loin on a house roll,  
served with a honey creole mustard \$8

### *Croque Monsieur*

Carved Ham, Mornay Sauce, Gruyere Cheese, Brioche Bread \$8

### *Blackened Chicken*

Cajun-seasoned chicken breast, bacon, and jalapeno jack cheese on a house roll \$9

### *Cuban*

Ham, Swiss, roast pork, mustard, and pickles on a French Roll \$9

### *Shrimp Po Boy*

Pan Fried Shrimp, Shredded Iceberg Lettuce, Tomato, Dill Pickles, Creole Remoulade,  
French Baguette \$10

## Tortilla Wraps

Wraps are served with a side of French fries, soup du jour, cottage cheese, coleslaw, or applesauce  
(choose the same side for all guests)

### *Chicken Caesar Wrap*

Romaine lettuce tossed with parmesan cheese, crumbled bacon, and Caesar dressing  
with your choice of grilled or breaded chicken \$9

### *Portobello*

Grilled Portobello mushroom, Artisan Lettuce, roasted red peppers,  
caramelized onions, Bourisin cheese \$8

### *Cheddar Apple Turkey*

Shaved turkey, sliced apples, shredded cheddar cheese, and Bibb lettuce  
with a basil Dijonnaise \$9

### *Santa Fe*

A jalapeno-cheddar tortilla wrapped around grilled chicken strips, tomato, lettuce,  
avocado, jalapeno jack cheese, and chipotle ranch dressing \$9

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## Tortilla Wraps (continued)

### *Edamame Hummus*

House made hummus wrapped in a flour tortilla with fresh spinach, red peppers, shredded carrot, grape tomatoes, avocado, sliced cucumber, and feta cheese \$8

### *Honey Mustard Chicken*

Breaded or grilled chicken, honey mustard, shredded cheddar, red onion, lettuce, artisan or Bibb lettuce, tomato, bacon on a white tortilla \$8

## Luncheon Pasta

### *Pasta Primavera*

Fresh garden vegetables sautéed with slivered garlic and tossed with pasta in a parmesan cream **OR** marinara sauce with fresh basil and toasted pine nuts \$9

### *Lobster Mac & Cheese*

Langostinos, shiitake mushrooms, and cavatappi pasta baked in a cheddar & Swiss cream sauce garnished with a bread crumb topping \$10

### *Beef Tip Stroganoff*

Braised Short Rib, broccoli, mushrooms, cavatappi topped in a sour cream sauce \$11

### *Chorizo Mac N' Cheese*

Bow Tie Pasta, Chorizo, Grape Tomatoes, Caramelized Onions, Three Cheese Mornay Sauce, Panko \$8

### *Mostaccioli Bolognese*

Mostaccioli pasta, three meat tomato sauce topped with parmesan cheese \$11

### *Chicken or Shrimp Alfredo*

Choice of chicken or shrimp, fettuccini, broccoli, mushrooms tossed in a creamy white alfredo sauce. Chicken \$9 Shrimp \$11

## *Box Lunches To-Go*

(Choose the same side for all guests)

### *Economy Box Lunch*

Choice of sandwich or wrap, potato chips, and brownie \$13

### *Executive Box Lunch*

Choice of sandwich, wrap, or salad, potato chips or coleslaw, and brownie \$15

### *Deluxe Box Lunch*

Choice of sandwich, wrap, or salad, potato chips or coleslaw, whole fruit, and brownie \$16

Coke, Diet Coke, Sprite, lemonade, iced tea, & water available for \$2

# CHARLEY CREEK INN

## **Luncheon Buffets**

20 guest minimum

### ***New York Style Deli Buffet***

Sliced deli meats: honey ham, smoked turkey breast, and roast beef  
assorted breads and deli cheeses, traditional condiments,  
soup du jour, and choice of garden vegetable pasta salad or red skin potato salad  
fresh baked assorted cookies or brownies \$16

### ***Caesar Salad & Soup Buffet***

Soup du jour, romaine lettuce, homemade croutons, fresh shaved  
parmesan, sweet red onion, Caesar dressing, grilled sirloin or chicken strips,  
crackers and breadsticks or house baked rolls \$13

### ***Classic Luncheon Buffet***

Mixed green salad, house baked rolls & whipped butter, one entrée selection  
(sliced roast beef, sliced roast pork loin or chicken piccata) ,  
chef's choice seasonal vegetable and starch \$15  
with additional entrée ~ Add \$3

### ***The BBQ Buffet***

Smoked pulled pork and rolls, grilled BBQ chicken, grilled corn on the cob,  
fire roasted vegetable skewers, potato salad, coleslaw, and fresh watermelon \$15

### ***Pasta Buffet***

Choice of two pastas, with your choice of pesto, alfredo or red sauce,  
breadsticks or garlic bread and house or Caesar salad \$13

### ***Pizza Party***

Three styles of pizza (up to five toppings each), garlic bread, Italian pasta salad,  
and garden fresh tossed salad served with choice of three dressings \$13



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## *Hors d'Oeuvres*

### Hot

Priced per dozen

Bacon wrapped shrimp	\$24
Mini crab cakes with a creole remoulade	\$32
Southwest spring rolls –chipotle ranch sauce	\$26
Mini veggie spring rolls with a ginger soy sauce	\$26
Mini brie and fig puff pastries	\$28
Beef or chicken taquitos	\$24
<input checked="" type="checkbox"/> Chicken satay with peanut sauce	\$22
<input checked="" type="checkbox"/> Beef satay with teriyaki sauce	\$22
<input checked="" type="checkbox"/> Bacon wrapped dates	\$23
<input checked="" type="checkbox"/> Shrimp skewers (butter, BBQ, Cajun, or spicy Thai)	\$24
<input checked="" type="checkbox"/> BBQ pineapple pork skewers	\$24
Crab stuffed mushrooms	\$26
Cheese stuffed mushrooms	\$22
Sausage stuffed mushrooms	\$24
Brie, apple, & caramelized onion bruschetta	\$24
Burrata, basil oil & roasted pepper bruschetta	\$25
<input checked="" type="checkbox"/> Chicken wings– bone-in or (boneless, not gluten free) Choice of BBQ, teriyaki, garlic, buffalo or honey/Sriracha, served with celery and bleu cheese or ranch dressing	\$24

### Cold

Priced per dozen

Tomato bruschetta with balsamic reduction	\$22
Genoa salami stuffed with herb cream cheese	\$22
<input checked="" type="checkbox"/> Mozzarella, tomato, & basil skewer	\$18
<input checked="" type="checkbox"/> Seasonal fruit skewer	\$18
Prosciutto & asparagus roulades	\$20
Demi sandwiches turkey, ham, roast beef cucumber, ham salad	\$18
Stuffed endive w/spinach artichoke dip or boursin cheese	\$18
<input checked="" type="checkbox"/> Herb cream cheese stuffed new red potatoes	\$18
Seared tuna with avocado smear & grapefruit salad	\$24
<input checked="" type="checkbox"/> Dark & white chocolate dipped strawberries	\$22
Chicken or ham salad phyllo cups	\$18

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## Cold (continued) Priced per dozen

Ham & sun-dried tomato pinwheels	\$24
Chicken, spinach, & artichoke pinwheels	\$24
⊗ Fresh oysters on the half shell	\$36
⊗ Fresh crab claws	\$60
⊗ Shrimp cocktail (16-20 count) (per pound)	\$36

## Display Stations

Displays serve approximately 50 guests

Meatballs (Swedish, BBQ, or sweet & sour)	\$90
Hot artichoke dip	\$80
Mexican queso dip	\$75
Potato chips with French onion dip, pretzels, and tortilla chips with salsa	\$60
Buffalo chicken dip with tortilla chips	\$80

## *Fresh Shellfish*

Fresh oysters on a half shell, chilled peeled prawns, cooked mussels, and crab claws, served on ice, with fresh lemon, crackers, hot sauce, cocktail, and fresh horseradish  
\$275 (serves 50)

## *Mediterranean Anti-Pasta*

Assorted cheeses, tomatoes with basil, capicola, pepperoni, salami, prosciutto, assorted olives, peppers, capers, crostini, pitas, hummus, and dipping oils  
Small \$150 (serves 50) Large \$275 (serves 100)

## *Cheese, Fruit, & Crudités*

Selection of fine cheeses, fresh seasonal fruit, and crisp vegetables presented with a sour cream ranch dip and cherry cream cheese dip  
Small \$125 (serves 50) Large \$225 (serves 100)

## *CCI Smoked Salmon*

Smoked salmon side with cream cheese, dill, capers, hard-boiled egg, red onion, crostini's \$125 (serves 50)

## *Charcuterie*

Cured meats, crostinis, cornichons, Artisan cheeses, breads & spreads,  
\$140 (serves 50)

# CHARLEY CREEK INN

## *Dinner Entrées*

Dinner entrees include ~  
Choice of salad,  
house baked rolls & whipped butter, and  
chef's choice of appropriate starch & market fresh vegetable.  
Starch and vegetable not include with pasta entrées. **Advance entrée counts required.**

### Salad Selections

#### *Charley Creek Bibb*

Bibb lettuce leaves, strawberries, dried cranberries, candied pecans, and white cheddar cheese, served with creamy apple-walnut vinaigrette

#### *Stilton Endive*

Artisan Lettuce, Belgian Endives, Stilton Cheese, Walnuts, Grape tomatoes, Bleu Cheese Dressing (additional \$1)

#### *Parmesan Caesar*

Chopped romaine lettuce, parmesan cheese, and croutons tossed in Caesar dressing, garnished with a parmesan cheese crisp

#### *Traditional House*

Mixed greens, carrots, grape tomatoes, red onions, cucumbers, and croutons with choice of dressing

#### SALAD DRESSING SELECTIONS

*Bleu Cheese, Caesar, Ranch, French, Thousand Island,  
Apple-Walnut Vinaigrette, Balsamic Vinaigrette, and  
Italian Vinaigrette*

### Vegetarian

#### *Ratatouille Wellington*

Sautéed eggplant, zucchini, yellow squash and bell pepper in a tomato coulis wrapped in a golden puff pastry \$21

#### *Pasta Primavera*

Fresh garden vegetables sautéed with slivered garlic and tossed with pasta in a parmesan cream **OR** marinara sauce with fresh basil and toasted pine nuts \$18

#### *Borsini Stuffed Tomato Crown*

Fresh tomato stuffed with garlic and herb Gournay cheese baked, served over a bed of fettuccine tossed with house made basil pesto, finished with grated parmesan and fresh basil \$19

# CHARLEY CREEK INN

## *Dinner Entrées* (continued)

### Fresh Fish & Seafood

#### *Shrimp Scampi Linguine*

Sauteed shrimp in a garlic butter sauce with grape tomatoes tossed with linguine \$19

#### *Pretzel Crusted Walleye*

Pan fried with a Dijon mustard cream sauce \$19

#### *Atlantic Salmon*

Char-grilled and topped with a lemon dill hollandaise \$23

#### *Broiled Mahi Mahi*

Seasoned with white wine and garlic, baked under fresh diced Roma tomato, capers, lemon, and basil \$22

### Pork

#### *Pork Scaloppini*

With mushrooms, artichokes, and lemon caper reduction \$18

#### *Bone-In Pork Chop*

Grilled Chop with a seasonal sauce \$20

#### *Thyme Roasted Pork Loin*

Presented with a cranberry-apple brandy glaze \$18

### Poultry

#### *Pecan Crusted Chicken*

Pecan panko crusted with a maple cream sauce \$21

#### *Chicken Cordon Bleu*

Chicken breast stuffed with ham and Swiss cheese served with a vodka mushroom cream sauce \$22

#### *Chicken Marsala*

Sauteed chicken breast finished in a sauce made from shallot, garlic, wild mushrooms and Marsala wine \$19

#### *Chicken Rockefeller*

Chicken breast seared with seasoned flour and baked with brie cheese and a Pernod, shallot, and spinach cream \$20

#### *Chicken Piccata*

Lightly pounded chicken breast, seared in olive oil and finished in a lemon butter, and white wine sauce with capers, shallots, and fresh parsley served over a bed of angel hair pasta \$19

# CHARLEY CREEK INN

## **Beef**

All Beef selections are served **Medium**

### ***10 oz. Prime Rib of Beef***

Slow roasted and served with a rosemary jus \$27  
(Monday thru Thursday minimum order of 10 )

### ***Eye of Round Beef Roast***

Rubbed with fresh herbs, garlic, and olive oil, slow roasted and sliced \$22

### ***Grilled Tenderloin Kabobs***

Marinated tenderloin tips, skewered with red onion, sweet peppers, and mushrooms. \$22

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***The following steaks can be served with the option of  
roasted garlic & herb compound butter, Bordelaise, or Au jus***

***10 oz. New York Strip Steak \$25***

***10 oz. Delmonico Steak \$27***

***6 oz. Grilled Filet Mignon \$29***

### **Build Your Own Duos & Trios**

Choose from: Filet with compound butter, beef medallions with bordelaise, chicken marsala, lobster tail (butter poached), shrimp scampi, salmon with lemon dill hollandaise  
Duo \$32      Trio \$36      Lobster Tail add \$8

A **Wine Tasting** prior to the start of a private dinner or at the conclusion of a busy day of meetings can be a unique and even educational experience. Add gourmet cheeses or chocolates paired especially to the wines for even a more memorable event. Please visit CCI's *Wine & Cheese Shoppe*, call 260.563.0111, ext. 172, or e-mail [wine@charleycreekinn.com](mailto:wine@charleycreekinn.com) for details and pricing.



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Maximum of 25 guests, minimum of 15 guests

Begin your evening by enjoying passed hors d' oeuvres and sparkling wine in the wine cellar themed **Richard E. Ford Dining Room**.

- *Sausage Stuffed Mushroom Caps*
- *BBQ Shrimp Skewers*
- *Mini Crab Cakes*
- *Cornucopia*
- *Prosciutto & Asparagus Roulades*

*Dolce Rosso, Italy, NV*

Cocktail service available but not included in the package price.

§

Proceed to Charley Creek Inn's rooftop **Cloud Club** and enjoy our signature *Charley Creek Bibb Salad* followed by our *Classic Trio* (Grilled petite filet of beef with bleu cheese crumbles, pan-roasted breast of chicken marsala, and garlic shrimp Scampi)

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Finally, end your evening in the **Wine & Cheese Shoppe** for a cheese course followed by an array of petit chocolate desserts and tasting of fine dessert wines

\$58 per guest

# CHARLEY CREEK INN

## *Dinner Buffets*

\$22 per guest 20 guest minimum

Dinner Buffets include ~

Served traditional tossed salad, Charley Creek Inn bibb salad, or parmesan Caesar served house baked rolls & whipped butter, one entrée selection, and chef's choice of appropriate starch & market fresh vegetable.

Additional entrée choices available for \$5 per guest.

*Chicken Rockefeller*

*Chicken Marsala*

*Pork Roast with thyme*

*Pork Scaloppini*

*Broiled Salmon with citrus salsa*

*Roast Beef Au Jus*

*Beef Kabobs*

*Almond Crusted Mahi Mahi*

*Pan Seared Walleye*

## *Chef-Attended Stations*

Priced per guest in addition to your base dinner buffet price

*Smoked Ham*

Pineapple chutney \$6

*Turkey Breast*

Cranberry-orange relish \$9

*Prime Rib of Beef*

Horseradish cream \$11

*Roast Tenderloin of Beef*

Red wine Bordelaise sauce \$15

*Honey Sage Rubbed Leg of Lamb*

Honey mint crème fraîche \$10

## *Specialty Stations*

Priced per guest ~ 75 guest minimum All specialty stations are chef-attended. There is a three station minimum.

### *Caesar Salad Bar*

Romaine lettuce tossed with cracked pepper, anchovies, vinegar, olive oil, lemon juice, Worcestershire sauce, parmesan cheese, and croutons \$6

### *Italian Pasta Station*

Farfalle and penne pastas with a choice of two sauces: alfredo basil cream, tomato basil, pesto, and

Bolognese tossed with roasted vegetables and includes classic accompaniments \$8

add meatballs \$2 per person or chicken \$3 per person

assorted bruschetta, breadsticks, focaccia, and herbed oils \$2 per person

### *Stir Fry Station*

Chicken & beef stir fry with soy ginger hoisin, assorted fresh vegetables, and steamed white rice \$8

### *Fajita Bar*

Chicken breast & steak strips, warm flour tortillas & corn tortillas, cheese, onions, sweet peppers, Pico de Gallo, and sour cream \$9

# CHARLEY CREEK INN

## *Desserts*

Priced per guest

### *New York Cheesecake*

Strawberry or Turtle \$7

### *Seasonal Fruit Options*

Pies \$6

### *Tiramisu*

Classic Italian dessert composed of espresso soaked Lady Fingers, layered with whipped Mascarpone, whipped cream and topped with cocoa powder \$7

### *Chocolate Turtle Cake*

Decadent dark chocolate cake smothered in chopped pecans, caramel, and chocolate syrup \$7

### *Tuxedo Chocolate Cake*

Chocolate layer cake with chocolate sauce, ganache, and frosting garnished with whipped cream \$7

### *Charley Creek Inn Mini Sweet Sampler*

A variety of mouth watering mini sweets \$7

### *Bananas Foster*

10 guest minimum, 20 guest maximum

Fresh bananas flambéed with spiced rum, brown sugar, and butter, served atop French vanilla ice cream \$7

### *Pecan Ball Ice Cream Sundae*

One scoop of French vanilla ice cream with dark chocolate fudge \$5

*Ask to see our current **TWENTY** Dessert Menu for additional selections.*

**Candy Buffets** are a great way to add a unique sweet touch to your event. With a wide variety of delicious treats including gourmet chocolates, nostalgic candies, and fresh gummies, CCI's *Ice Cream & Candy Shoppe* can provide a delicious selection for your guests! Please visit our lobby shoppe, call 260.563.0111, ext. 171, or e-mail [candyshoppe@charleycreekinn.com](mailto:candyshoppe@charleycreekinn.com) for details and pricing.



# CHARLEY CREEK INN

## ***Kid's Menu Options***

*For our guests twelve and under*

**\$7.95**

Chicken Tenders

Mac & Cheese

Grilled Cheese

Cheeseburger

Hamburger

Hotdog

Cheese Pizza

Sides: Mandarin oranges or apple sauce  
Carrots and Celery

# CHARLEY CREEK INN

## *Beverage Service*

### House- Line I

Colonel's Pride Blended Whiskey  
Mohawk Gin  
Mohawk Vodka

Clan MacGregor Scotch  
Mohawk Rum  
Rosita Tequila

\$5 per drink

### Call - Line II

Canadian Club Whiskey  
Tanqueray Gin  
Absolut Vodka  
Jose Cuervo Gold Tequila

Johnny Walker Red Scotch  
Captain Morgan Rum  
Jim Beam Bourbon

\$6 per drink

### Premium - Line III

Crown Royal Whiskey  
Bombay Sapphire Gin  
Gray Goose Vodka  
Kettle One Vodka

Glenlivet – 12 Year Scotch  
Bacardi Superior Rum  
Makers Mark Bourbon  
Patron Tequila

\$7 per drink

### Cordials

Disaronno Amaretto • Bailey's Irish Cream • Cointreau  
Grand Marnier • Kahlúa

Other cordials available upon request

\$7 per drink

Prices include mixers and garnishes.  
Host Bars will be charged on a consumption basis (per drink).  
Specialty drinks that require multiple liquors will be  
priced accordingly.  
A \$50 Bartender Fee is assessed to bars with sales of less than \$250.  
**Charley Creek Inn will not serve "shots"  
of alcohol in a banquet setting.**

# CHARLEY CREEK INN

## Domestic Beer

Bud Light • Miller Lite • Coors Light \$4 per bottle

Coors NA \$3 per bottle

## Imported & Craft Beer

*Please inquire about our current selection offered in the **Green Hat Lounge***

\$5.00 per bottle

## Barrel (Keg) Beer

Prices quoted upon request

## Sparkling Wine

(187 ml)

Cooks Sparkling Wine, California, NV ~ \$25 per bottle  
Dolce Rosso (sparkling sweet red), Italy, NV ~ \$20 per bottle

## House Wine

House wines subject to brand change

White      Mind Bender Chardonnay, California '14  
              Casa de Campo Moscato, Argentina, '14

Zinfandel    Mountain View White Zinfandel, California, '14

Red            Casa de Campo Cabernet Sauvignon, Argentina, '14  
              Grayson Cellars Merlot, California, '14

\$20 per bottle    §    \$6 per glass

*Please inquire about **Twenty's** comprehensive Wine List*