

Catering MENU



PARKVIEW
MIRRO CENTER

WELCOME

In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievements or planning future successes, it is during these moments where the power of human connectivity is elevated. This same connectivity is what makes us a premier event and conference center and we are thrilled to be your exclusive host.

We are a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on the details, service, performance and guest satisfaction throughout the entire Mirro experience.

Our event planners are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of exciting and delicious menus to fit a wide range of budgets and tastes. Our on-site audio and visual team uses state-of-the-art equipment and techniques to achieve the highest quality presentations available.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, the Mirro experience delivers fulfillment, enjoyment and peace of mind.

We will be happy to meet with you to create a signature selection that meets your specific needs.

Our Mission

The Mirro Event and Conference Center is committed to being a leader in the conference and special event industry. Centered around world class teamwork, we are committed to providing a beautifully maintained, well-appointed meeting facility combined with excellent service and professionalism.

We are driven to support Parkview's core values and local non-for-profit organizations by providing an extraordinary upscale event experience.

"Excellent Service, Every Event, Every Time"

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Contact us:
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www.parkview.com/mirro-center/event-center/

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Dietary

Gluten-free Selections GF

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

Dairy Free DF

Vegan VG

Vegetarian VT

Please inform your Event Planner of any known allergens to wheat, soy, dairy, eggs, peanuts, tree nuts, fish, shellfish or sesame.

Consuming raw or undercooked products such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain

BREAKFAST

PRICES ARE PER GUEST. MINIMUM OF 12 GUESTS. CHEF'S CHOICE SELECTION IF LESS THAN THE MINIMUM GUEST COUNT.

ALL BREAKFASTS BUFFETS INCLUDE ASSORTED FRUIT JUICES, REGULAR AND DECAF COFFEE, AND HERBAL TEAS.

CONTINENTAL BREAKFAST

Heart Healthy VT 8

seasonal fresh fruit, greek yogurt parfaits, granola, hard-boiled eggs

Upper Crust VT 9

seasonal fresh fruit, greek yogurt parfaits, granola, freshly baked pastries, muffins

The Mirro VT 11

seasonal fresh fruit, greek yogurt parfaits, granola, hard-boiled eggs, freshly baked pastries, bagels, butter, preserves, cream cheese

HOT BREAKFAST

TinCap 11

seasonal fresh fruit, buttermilk biscuits, sausage gravy, cage-free scrambled eggs, butter, preserves

The Classic 12

seasonal fresh fruit, cage-free scrambled eggs, double smoked bacon, lyonnaise potatoes, muffins

Farm Table 13

seasonal fresh fruit, buttermilk biscuits, sausage gravy, cage-free scrambled eggs, fried potatoes, hardwood smoked bacon, smoked sausage, butter, preserves, honey

The Summit 14

seasonal fresh fruit, greek yogurt parfaits, granola, cage-free scrambled eggs, double smoked bacon, sausage links, lyonnaise potatoes, freshly baked pastries, cinnamon rolls, bagels, butter, preserves, cream cheese

PRICES ARE PER GUEST. MINIMUM OF 12 GUESTS.

CHEF'S CHOICE SELECTION IF LESS THAN THE MINIMUM GUEST COUNT.

GRAB N' GO BREAKFAST

Breakfast Bowl GF VT-option available 4.50

cage-free scrambled eggs, lyonnaise potatoes, double smoked bacon, smoked cheddar, fresh chives

Breakfast Burrito VT-option available 4.50

cage-free scrambled eggs, herb diced potatoes, double smoked bacon, cheddar, salsa rojo

Muffin Grill 4

toasted english muffin, cage-free egg, sausage patty, spinach, cheese, sriracha aioli

Egg White VT 4

fresh buttermilk biscuit, egg whites, provolone cheese, wild arugula, sundried tomato aioli

A LA CARTE

Bagels VT | 2

Breakfast Breads VT | 1

Brioche Cinnamon French Toast VT | 2

Buttermilk Biscuit Breakfast Sandwich | 3

Cinnamon Rolls VT | 1

Detroit Sausage DF GF | 2

Greek Yogurt Parfait GF | 2

House Muffins VT | 1

Mini Scones VT | 1

Pastry and Danish VT | 2

Plant-Based Sausage VG | 2

Seasonal Fruit Cup DF GF VG | 2

Turkey Sausage GF | 2

Warm Churro Donut VT | 1

Steel Cut Oatmeal Bar GF VG | 5

cinnamon, brown sugar, peanut butter, toasted pecans, mixed berries, granola

ARTISAN SALADS

ALL BOXED ARTISAN SALADS ARE ACCOMPANIED WITH TWO SIDES, KETTLE CHIPS AND BOTTLED WATER.
ALL SALADS MAY BE MADE **DF** AND **VT**.

Mirro Signature **GF VT** 12

greens, shaved parmesan, dried cherries, cherry tomato, english cucumber, toasted pecans, pickled onion, honey dijon

Garden Greens **GF VT** 11

romaine, sweet kale, shaved brussels, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Caesar's Caesar **GF VT** 11

grilled romaine, shaved parmesan, fire roasted red peppers, banana peppers, udi's® croutons, zesty caesar

Super Spinach **GF VT** 14

savoy, purple kale, carrot, pickled onion, dried cherries, pistachios, goat cheese, smoked blueberry açai vinaigrette

Chop-Chomp **GF** 13

iceberg, smoked bacon, cherry tomato, aged cheddar, queso fresco, chives, cucumber ranch

Sesame Noodle **VT** 14

handmade ramen, carrot, bok choy, sugar snap peas, egg, water chestnuts, baby corn, sesame ginger vinaigrette

Chicken Queso Fresco **GF** 14

romaine, fire braised chicken, queso fresco, black beans, roasted sweet corn pico, tortilla crisps, avocado chipotle

Grains & Greens **GF VG** 14

quinoa, sweet kale, shaved brussels, roasted sweet corn, golden beet, turnip, carrot, harissa vinaigrette

Everything **GF VT** 13

sweet kale, shaved brussels, carrot, english cucumber, scallions everything seasoned croutons, chive ranch

Classic Caesar **GF** 11

crisp romaine, shaved parmesan, udi's® croutons, classic caesar

SANDWICHES & WRAPS

ALL BOXED SANDWICHES AND WRAPS ARE ACCOMPANIED WITH TWO SIDES, KETTLE CHIPS AND BOTTLED WATER. ALL SANDWICHES MAY BE MADE **GF** FOR AN ADDITIONAL 1.50

Caesar's Wrap **11**

grilled blackened chicken, romaine, shaved parmesan, fire roasted red peppers, banana peppers, croutons, zesty caesar

Club Wrap **12**

flat-out, turkey, smoked bacon, fire roasted tomato jam, aged cheddar, greens, lemon aioli

Turkey Croissant **12**

greens, turkey, smoked provolone, sundried tomato pesto, pickled red onion

BLT **13**

brioche, hydro bibb, smoked bacon, fire roasted tomato jam, avocado aioli

Classic Ham or Turkey **11**

ham, cheddar or turkey, smoked provolone

Baguette **13**

capicola, ham, pepperoni, salami, provolone, roasted red and yellow peppers, banana peppers, greens, creamy italian

Chicken Herb Focaccia **12**

grilled chicken, buffalo mozzarella, sundried tomato pesto aioli, basil pesto aioli, balsamic glaze, arugula

Bavarian Turkey **13**

pretzel bun, turkey, havarti, red cabbage slaw, horseradish mustard

Vegan Lovers **VG** **12**

chef's choice seasonal vegetables

SIDES: Choose Two

Cole Slaw **GF VT**

Orzo Pasta Salad **VT**

Pasta Salad **VT**

Potato Salad **GF VT**

Ramen Noodle Salad **VT**

Veggies & Hummus **GF VG**

Brookie **VT**

Berries & Fruit **GF VG**

Ghirardelli® Brownie **VT**

Gluten Free & Vegan Cookie **GF VG**

Scholar's® Bakery Cookie **VT**

BEVERAGES & SNACKS

ALL DAY BEVERAGE SERVICE | 3

Starbucks® regular & decaf coffee | Tazo® tea | Water service

BEVERAGES

Ice Water | 1

Orange Juice | 1

Coke® Products | 1.50

Bottle Water | 1

Cranberry Juice | 1

Infused Water | 1.50

Lemonade | 1

Brewed Iced Tea | 1

Signature Punch | 1.50

ANYTIME SNACKS

Whole Fruit DF GF VG | 1

Mixed Nut Cups DF GF VG | 3

Seasonal Fruit Cup DF GF VG | 2

Cookies VT | 2

Grapes & Cheese GF VT | 3

House-Made BBQ Chips GF VT | 1

Cheese & Charcuterie Cup GF VT | 4

Dessert Bars VT | 2

Vegetable Crudité Cup GF VT | 3

Petit Fours VT | 4

PRE-PACKAGED SNACKS

Pretzels VT | 1

Granola Bar GF VT | 1

Kettle Chips GF VT | 1

Trail Mix GF VT | 1

Smartfood White Cheddar GF VT | 1

Peanut Butter Crackers VT | 1

SWEET TOOTH PLATTER | 3

House Baked Cookies, Dessert Bars, Brownies

POPCORN GALORE | 3

choose three (bulk or bagged)

Chicago (cheese and caramel), Tripled Delight (butterscotch, pecan and chocolate), Taste the Rainbow (fruity), Birthday Cake (sprinkles), White Cheddar, Caramel Apple, Puppy Chow, Classic Butter

LUNCH BUFFETS

ALL LUNCH BUFFETS INCLUDE WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

Little Italy

17

caesar's caesar, tortellini and chicken alfredo, penne and sunday gravy, vegan pasta primavera, garlic butter breadsticks, tiramisu

Pizzeria

15

garden greens salad, garlic butter breadsticks, triple cheese, pepperoni, meat lovers, veggie, supreme, warm scholar's bakery cookies

Deli

16

turkey croissant, blt, baguette, garden greens salad, orzo pasta salad, potato salad, house-made bbq chips, dessert bars, warm scholar's bakery cookies

Backyard Cookout

17

angus steak burgers, bbq chicken, hot dogs, cheese, lettuce, tomato, onion, pickle, house-made bbq chips, pork belly baked beans, potato salad, mini dutch apple pies, brownies

South of the Border

16

taco meat, ancho chili chicken, spanish rice, refried beans, flour tortilla, corn tortilla, lettuce, tomato, sour cream, cheddar cheese, jalapeño, tortilla chips salsa rojo, salsa verde, warm churros, mexican chocolate

Golden Dragon

17

sesame noodle salad, spring rolls, orange chicken, fried rice, vegetable lo mein, fortune cookie

Soup Salad Sandwich

17

your choice of *TWO* soups and *THREE* sandwiches or wraps accompanied with garden greens salad, caesar's caesar, brownies, cookies
for groups of less than 25, please select *ONE* soup and *TWO* sandwiches or wraps

Soups

beef vegetable **GF**
broccoli cheddar **VT**
chicken noodle
indiana roasted corn chowder **VT**
kale and white bean **GF VG**
loaded potato
minestrone **GF VG**
roasted red pepper bisque **GF VT**
tomato bisque **GF VG**

Sandwiches

bavarian turkey
caesar's wrap
california turkey
caprese melt **VT**
club wrap
cubano
italian grinder
korean bbq short rib slider
nashville hot chicken slider
texas grill cheese **VT**
vegan lovers **VT**

APPETIZERS

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

BOARDS

Antipasto GF 7

genoa salami, spicy capicola, delaware fireball, lomo, olive tapenade, pesto grilled artichokes, stuffed olives, havarti, sage derby, aged cheddar, buffalo mozzarella, fire-roasted tomato relish, crisps, breads

Fromage 4

smoked gouda, aged cheddar, pepper jack, colby, blueberries, black grape, quince, raspberry dijon, toasted almonds, dark chocolate, crisps, breads

Fruit DF GF VG 4

seasonal fresh fruit, berries

STATIONED DIPS

Spinach Artichoke 3

grilled naan crostini

Guinness® Fondue 3

bavarian pretzel bites

Whipped Honey Feta 3

grilled naan crostini

Hummus GF VG 2

vegetables

French Onion 3

house-made kettle chips

Crudité GF VT 4

rainbow carrots, celery heart, radish, broccolini, peppers, grilled asparagus, cauliflower, english cucumber, tomatoes, snap peas, pesto grilled artichokes, kalamata olives, roasted garlic hummus, buttermilk ranch

Especial GF 8

fire roasted salsa, pico de gallo, guacamole, esquites, jalapeno, queso fresco, pepitas, bacon, tortilla chips



APPETIZERS

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

STATIONED or BUTLER PASSED

Chicken Satay DF GF 2 yum yum sauce, sweet soy, shiso	Risotto Polpette GF VT 2 three cheese, pesto aioli, gremolata
Chicken & Waffle 3 thigh, bubble waffle, butter bourbon maple, micro	Caprese GF VT 2 cherry tomato, buffalo mozzarella, pesto, balsamic
Meatball DF GF 2 grape jelly bbq, onion dust, chive	Spanakopita VT 2 phyllo, spinach, feta, tzatziki
Pork Belly DF GF 3 smoked cumin, harissa honey, popcorn, gremolata	Shrimp Shooter DF GF 3 horseradish cocktail, lemon zest, popcorn shoots
Brussel Sprouts DF GF 2 bacon onion jam, blood orange, harissa aioli, micro	Bruschetta VT 2 roasted tomato, goat cheese, parmesan, balsamic, micro
Pork Pastor DF GF 2 pineapple, pickled onion, cilantro	Samosa DF VG 3 coriander chutney
Crispy Spring Roll DF VT 2 vegetables, sweet chile, shiso	Mini Crab Cake 5 jumbo lump crab, old bay remoulade
Coconut Shrimp DF 3 kiwi gastrique, chile, lime, kewpie	Mini Corndogs 3 whole grain beer mustard
Tuna Poke DF GF 3 rice cup, avocado, sweet soy, sesame seed, shiso	Deviled Egg GF VT 3 avocado deviled egg, corn, chile aioli, cotija, cilantro
Mac N Cheese Bites 3 cheddar, havarti, gouda, bacon	Quesadilla Cornucopia VT 3 black beans, corn, red pepper, green pepper, cheddar

CHICKEN

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Southern	22
boneless thigh, herb breaded, buttermilk, flatleaf	
Raz	21
brined breast, panko, boursin, razzberry glaze, red shiso	
Limone GF DF—option available	21
brined breast, lemon beurre blanc, caper, gremolata	
Texan GF	20
brined breast, grape jelly bbq, roasted sweet corn relish	
Dijon GF	20
brined breast, brown butter seared, dijonnaise, micro	
Marsala DF GF	20
brined breast, shiitake, marsala demi, flatleaf	
Rockefeller GF	20
brined breast, caramelized onion, spinach, boursin cream, roasted pepper	
Parmesan GF—option available	20
brined breast, herb panko, arrabbiata, mozzarella, micro	
Pesto	20
brined breast, creamed pesto, shaved parmesan, micro	
Orange	19
tempura thigh, water chestnuts, baby corn, scallion	

SEAFOOD

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Faroe Island Salmon GF	25
citrus seared, lemon cream, gremolata	
Atlantic Salmon GF	23
honey, roasted garlic, soy, lemon, flatleaf	
BBQ Salmon GF	23
grape jelly bbq, mango salsa, pomegranate	
Spanish Cod GF	23
chorizo, avocado crème, red pepper, micro	
Bulgogi Cod	23
korean bbq, sesame, sugar snap pea	
IPA Cod	21
beer battered, jalapeño tater, lemon, micro	
Pecan Walleye GF	27
toasted pecan, jalapeño tarter, lemon zest	
Maize Walleye GF	27
sweet corn relish, chile aioli, cotija, cilantro	
Hungarian Shrimp GF	22
creamy garlic, smoked paprika, micro	
Coconut Shrimp	23
mango cream, ginger spinach, micro	

BEEF & PORK

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Mignon	<i>MP</i>
beef filet, porcini, blackberry demi, onion dust, chive	
Braised DF GF	30
beef short rib, mire poix, demi, thyme, chive	
Chimi DF GF	30
beef flank, red chimichurri, lemon, flatleaf	
Loaf DF	19
beef and pork meatloaf, brown sugar tomato, demi, micro	
Romanoff	20
beef, truffle, cream demi, pasta, english sweet pea	
Bacon DF GF	23
wrapped pork filet, grape jelly bbq, chive	
Island DF GF	23
pork tenderloin, jerk seasoning, mango salsa, cilantro	
Roasted GF	21
pork chop, spring herb, dijon cream, chive	
Harvest DF GF	22
pork tenderloin, apple compote, cranberry, walnut	

VEGETARIAN

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Risotto GF VT 18
roasted root vegetable, corn, brussels, coulis

Orzo VT 17
basil pesto, broccolini, tomato, parmesan, zest

Tortellini VT 18
sundried tomato pesto, baby spinach, fried caper

Penne DF GF VG 19
kalamata, tomato, peppers, basil, vegan mozzarella

Quinoa DF GF VG 19
corn, tomato, cilantro, vegan queso, black bean

Vegetable Lasagna VT 19
spinach, broccoli, carrot, ricotta, alfredo

ALL PLATED AND BUFFET SELECTIONS INCLUDE CHOICE OF SALAD, STARCH, VEGETABLE AND DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

CHOOSE A SALAD

Mirro Signature GF VT
greens, shaved parmesan, dried cherries, cherry tomato, english cucumber, toasted pecans, pickled onion, honey dijon

Caesar's Caesar GF VT
grilled romaine, shaved parmesan, fire roasted red peppers, banana peppers, udi's® croutons, zesty caesar

Wildberry Fields GF VT
wild arugula, strawberries, blueberries, toasted pine nuts, shaved parmesan, honey lemon vinaigrette

Classic Caesar GF
crisp romaine, shaved parmesan, udi's® croutons, classic caesar

Garden Greens GF VT
romaine, sweet kale, shaved brussels, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Chop-Chomp GF
iceberg, smoked bacon, cherry tomato, aged cheddar, queso fresco, chives, cucumber ranch

Wedge GF
baby iceberg, smoked bacon, tomato, cheddar, queso fresco, scallions, crispy kale, croutons, house-made chive peppercorn buttermilk ranch

STARCHES & VEGETABLES

ALL PLATED AND BUFFET SELECTIONS INCLUDE CHOICE OF SALAD, STARCH, VEGETABLE AND DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

CHOOSE A STARCH

Risotto GF VT

parmesan and lemon

Wild Rice DF GF

pilaf

Yukon Whipped Potato GF VT

chives

Fried Rice DF VT

egg and scallion

Scalloped Potato GF VT DF -option

spinach and parmesan

Basmati DF GF VG

turmeric and coriander

Duchess GF VT

chive cream

Red Potato DF GF VG

herb roasted, extra virgin olive oil

Pomme Frites VT

rosemary parmesan

CHOOSE A VEGETABLE

Asparagus DF GF VG

lemon garlic

Green and Yellow Squash DF GF VT

ancho citrus

Indiana Sweet Corn DF GF VG

tomato basil

Green Beans Almondine GF VT

chile lime butter

Broccoli DF GF VG

smoky vinaigrette

Vegetable Medley GF VT DF -option

pesto oil

Crispy Brussels Sprouts DF GF

bacon jam

Hand-Peeled Baby Carrots DF GF VT

honey truffle

SELECT UP TO TWO DESSERTS.

CHOOSE A DESSERT

Raspberry Lemon Drop

vanilla genoise, lemon mousse, raspberry preserves, lemon glaze, white chocolate blossoms

Chocolate Marquise

dark chocolate mousse, ganache, edible gold luster, raspberry, dark chocolate blossom

Peanut Butter Explosion

chocolate genoise, peanut butter mousse, brownie bits, ganache, roasted peanuts

Vanilla Bean Cheesecake **GF**

gluten free oat crust, vanilla bean, white chocolate whipped cream, fresh strawberries, blueberries

Key West Key Lime

sponge cake, pureed lime mousse, sweet cream cheese, lime glaze, zest

Chocolate Bomb

ganache, dark chocolate blossoms, melba glaze

Red Velvet

red velvet genoise, sweetened cream cheese, red velvet crumbs, dark chocolate blossom

Deconstructed Black Forest **GF -option**

devils food cake, dark chocolate mousse, cherry compote, crispy dark chocolate pearls, white chocolate blossom

Tiramisu

lady fingers, espresso, dark rum, mascarpone, cocoa powder, chocolate espresso

S'mores Trifle

fudge cream, graham cracker, chocolate cream, toasted marshmallow, hershey's chocolate

Tuxedo Bomb

chocolate genoise, milk chocolate mousse, white chocolate mousse, chocolate ganache

Banana Foster

banana cream pudding, graham cake, caramelized sugar, crème anglaise, banana brûlée

Chocolate Trilogy

brownie, dark chocolate, milk chocolate, white chocolate, dark chocolate blossom

Mountain Berry Tart

vanilla custard, macerated berries, white chocolate cream

CHEF INSPIRATION

PERFECTLY PAIRED CENTER PLATE ENTREES BY CHEF RYAN AND CHEF WILL. 200 PEOPLE OR LESS.

ACCOMPANIED WITH CHOICE OF SALAD, DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

Chicken Roulade **GF** 21

goat cheese, kale, bacon, wild rice, smoky broccolini, roasted red pepper coulis, micro

Pork Ramen **DF** 24

hand-made ramen, tenderloin, red cabbage, sugar snap pea, shiitake, scallion, egg, ginger, broth

Filet **GF** 42

porcini rubbed, parmesan truffle whipped kennebec, asparagus, pancetta, blackberry demi, fried onion strings

Pork Chop **GF** 22

brined, white bean ragout, peruvian peppers, italian flatleaf, harissa yoghurt, haricot vert, lemon zest

Old Fashion Coho **GF** 28

smoky salmon, roasted corn risotto, brussels sprouts, brown butter, bourbon pecans, cherry gastrique, orange zest

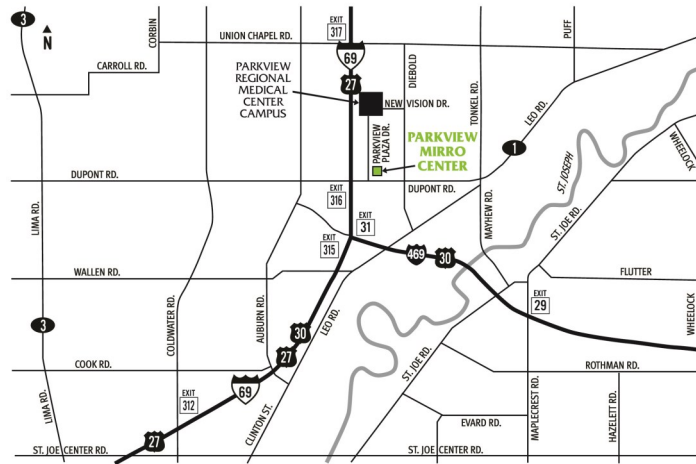
Osso Bucco **GF** 26

yukon whipped, wilted baby savoy, hand-peeled baby carrot, cabernet demi, gremolata

Shrimp & Grits **GF** 23

professor torbert's orange corn grits, smoked gouda, cajun shrimp, city ham, lobster cream, worcestershire, piquillo, scallion





From the North, I-69

- I-69 south to Fort Wayne, exit at 316.
- LEFT onto Dupont Road. Stay in the left lane.
- Go east 1/4 mile to Parkview Plaza Drive. Move into the left-turn lane.
- LEFT onto Parkview Plaza Drive.
- RIGHT at the first light.

From the South (I-69, US 27 & US 33)

- I-69 north to Fort Wayne, exit at 316.
- Right onto Dupont Road. Immediately move into the left-turn lane.
- LEFT onto Parkview Plaza Drive.
- RIGHT at the first light.

From the East, I-469 (I-469 & US 24) (Ohio)

- Go north to I-69 exit 31 A.
- Stay in the right lane.
- Go north 1/4 mile to exit 316.
- RIGHT onto Dupont Road. Immediately move into the left-turn lane.
- LEFT onto Parkview Plaza Drive.
- RIGHT at the first light.

10622 Parkview Plaza Drive | Fort Wayne, IN 46845

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