

CATERING

— MENU —

EXCEPTIONAL FOOD MEMORABLE EVENTS





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”

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 allergies 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 medical conditions.

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Contact us:

(260) 266-7730

MirroEventPlanners@parkview.com

www.parkview.com/mirro-center/event-center/

BREAKFAST

Prices are per guest. Minimum of 12 guests.

Chef's Choice selection if less than the minimum guest count.

All breakfast buffets include water, assorted fruit juices, regular and decaf coffee, and herbal teas.

CONTINENTAL BREAKFAST

Upper Crust VT 9

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

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, hardwood-smoked bacon, lyonnaise potatoes, muffins

Farm Table 13

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

The Summit 15

seasonal fresh fruit, greek yogurt parfaits, granola, cage-free scrambled eggs, hardwood-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, hardwood-smoked bacon, smoked cheddar, fresh chives

Breakfast Burrito VT-option available 4.50

cage-free scrambled eggs, herb diced potatoes, hardwood-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

Denver Omelet Bowl GF VT-option available 4.50

cage-free scrambled eggs, cubed breakfast potatoes, onions, red and green bell peppers, hardwood-smoked bacon, smoked cheddar cheese, fresh chives

A LA CARTE

Bagels VT | 2

Breakfast Breads VT | 1

Buttermilk Biscuit Breakfast Sandwich | 3

Chicken Sausage | 2

Cinnamon Rolls VT | 1

Greek Yogurt Parfait GF | 2

House Muffins VT | 1

Mini Scones VT | 1

Pastry and Danish VT | 2

Plant-Based Sausage DF VG | 2

Sausage Links DF GF | 2

Seasonal Fruit Cup DF GF VG | 2

Warm Churro Donut VT | 1

Steel Cut Oatmeal Bar DF GF VG | 5

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

SALADS

Salads may be boxed or plated and include two sides, kettle chips, and bottled water.

All salads may be prepared **DF** or **VT** upon request.

Protein may be added to any salad for an additional charge: chicken **5**, salmon **8**.

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, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Wedge **GF** 13

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

Super Spinach **GF VT** 14

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

Queso Fresco **GF** 14

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

Wildberry Fields **GF VT** 14

wild arugula, strawberries, blueberries, toasted pine nuts, shaved parmesan, honey lemon vinaigrette

Everything **GF VT** 13

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

Classic Caesar **GF** 11

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



SANDWICHES & WRAPS

Sandwiches and wraps may be boxed or plated and include two sides, kettle chips, and bottled water.

All sandwiches may be made GF for an additional 1.50

Chicken Pesto 12

pretzel bun, sliced chicken, sundried tomato pesto, lettuce, tomato, provolone, basil pesto

Chicken Herb Focaccia 12

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

Classic Caesar Wrap 11

grilled chicken, romaine, shaved parmesan, croutons, caesar, tortilla

Bavarian Ham 13

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

Turkey Croissant 12

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

Chicken Salad 12

chicken breast, dijonnaise, green onion, celery, croissant

BLT 13

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

Vegan Lovers VG 12

chef's choice seasonal vegetables, hummus, greens, vegan cheese

Buffalo Ranch Chicken Wrap 12

tortilla, romaine, buffalo ranch, cheddar, grilled chicken

California Turkey 12

croissant, greens, turkey, smoked provolone, roma tomatoes, avocado aioli

Club Wrap 12

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

Baguette 13

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

SIDES: Choose Two

Cole Slaw GF VT

Couscous Salad VT

Orzo Pasta Salad VT

Pasta Salad VT

Potato Salad GF VT

Veggies & Hummus GF VG

Berries & Fruit GF VG

Brookie VT

Ghirardelli® Brownie VT

Gluten Free & Vegan Cookie GF VG

Scholar's® Bakery Cookie VT

Scotcheroo VT

BUFFETS

All buffets include water, regular and decaf coffee, iced tea or lemonade.

Little Italy

17

caesar salad, 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, queso, salted caramel churro cookies

Soup Salad Sandwich

17

your choice of TWO soups and THREE sandwiches or wraps accompanied with garden greens salad, caesar salad, brownies, and cookies

for groups of less than 25, please select ONE soup, ONE salad and TWO sandwiches or wraps

SOUPS

Beef Vegetable DF GF

tender beef, potatoes, carrots, celery, onions, savory seasoning, beef broth

Indiana Roasted Corn Chowder VT

roasted indiana corn, potatoes, onions, celery, creamy chowder

Broccoli Cheddar VT

broccoli, creamy cheddar cheese, carrots, onions

Loaded Potato

creamy potatoes, bacon, cheddar cheese, green onions

Chicken Noodle DF

tender chicken, egg noodles, carrots, celery, onions, chicken broth

Minestrone DF GF VG

tomatoes, beans, seasonal vegetables, italian herbs, savory vegetable broth

Chili GF

hearty bean-free, seasoned ground beef, tomatoes, onions, house chili spices

Tomato Bisque DF GF VG

roasted tomatoes, onions, garlic, herbs, creamy tomato bisque

Cheeseburger Soup GF

seasoned ground beef, creamy cheddar cheese, onions

All buffets include water, regular and decaf coffee, iced tea or lemonade.

COLD SANDWICHES

Baguette

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

Bavarian Ham

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

Chicken Salad

chicken breast, dijonnaise, green onion, celery, croissant

Classic Caesar Wrap

grilled chicken, romaine, shaved parmesan, croutons, caesar, tortilla

Club Wrap

turkey, smoked bacon, fire roasted tomato jam, aged cheddar, greens, lemon aioli, tortilla

California Turkey

croissant, greens, turkey, smoked provolone, roma tomatoes, avocado aioli

Chicken Pesto

sliced chicken, sundried tomato pesto, lettuce, tomato, provolone, pesto, pretzel bun

Turkey Croissant

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

BLT

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

Buffalo Ranch Chicken Wrap

grilled chicken, tortilla, romaine, buffalo ranch, cheddar

Chicken Herb Focaccia

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

Vegan Lovers **VG**

chef's choice seasonal vegetables, hummus, greens, vegan cheese

HOT SANDWICHES

Caprese Melt **VT**

basil, tomato, greens, mozzarella, balsamic glaze

Korean BBQ Short Rib Slider

cilantro slaw, crispy onions, brioche slider

Grilled Cheese

pepper jack, colby, cheddar

Cubano

ham, pork, swiss, dijonnaise, sweet and spicy pickle

Italian Grinder

artisan baguette, geona salami, capicola, ham, pepperoni, mozzarella, lettuce, roma tomatoes, onion, creamy italian dressing

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 grapes, quince, raspberry dijon, toasted almonds, dark chocolate, crisps, breads

Fruit DF GF VG 4

seasonal fresh fruit, berries

STATIONED DIPS

Spinach Artichoke VT 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

Salsa & Guacamole Bar GF 8

fire roasted salsa, pico de gallo, guacamole, esquites, jalapeño, 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
Meatball DF GF 2 grape jelly bbq, chive	Shrimp Cocktail DF GF 3 horseradish cocktail, lemon zest
Pork Belly DF GF 3 smoked cumin, harissa honey, popcorn, gremolata	Caprese GF VT 2 cherry tomato, buffalo mozzarella, pesto, balsamic
Brussel Sprouts DF GF 2 bacon onion jam, blood orange, harissa aioli, micro	Bruschetta VT 2 roasted tomato, goat cheese, parmesan, balsamic, micro
Tuna Poke DF GF 3 rice cup, avocado, sweet soy, sesame seed, shiso	Deviled Egg GF VT 3 chef's choice, corn, chile aioli, cotija, cilantro
Crispy Spring Roll DF VT 2 vegetables, sweet chile, shiso	Korean BBQ Short Rib Slider 4 cilantro slaw, crispy onions, brioche slider
Philly Spring Roll 2 seasoned beef flank, mozzarella, onions, peppers, beer cheese sauce	Quesadilla Cornucopia VT 3 black beans, corn, red pepper, green pepper, cheddar
Buffalo Spring Roll 2 minced chicken, buffalo sauce, blue cheese, julienne celery, spices, ranch or blue cheese sauce	Mirro Signature Slider 2 house beef sliders, american cheese, pickles, onions, mirro signature sauce, brioche slider
Mac n Cheese Bites 3 cheddar, havarti, gouda, bacon	

BEVERAGES & SNACKS

ALL DAY BEVERAGE SERVICE | 3

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

BEVERAGES

Ice Water | 1

Bottle Water | 1

Orange Juice | 1

Coke® Products | 1.50

coke, diet coke, coke zero, sprite, powerade

Apple Juice | 1

Lemonade | 1

Brewed Iced Tea | 1

Signature Punch | 1.50

cranberry and pineapple juice, lemonade, ginger ale, sprite, raspberries, lemon slices

Gourmet Hot Chocolate Bar | 3

dark dutch hot cocoa, dark, white, and strawberry chocolate blossoms, cinnamon sticks, peppermint crunch, marshmallows, chocolate mint sticks, toasted coconut, dark chocolate pearls, syrups, white mocha whip crème

Hot Cider Bar | 3

hot apple cider, cinnamon sticks, diced apples, brown sugar, star anise

ANYTIME SNACKS

Seasonal Fruit Cup DF GF VG | 2

Grapes & Cheese GF VT | 3

Cheese & Charcuterie Cup GF VT | 4

Vegetable Crudit  Cup GF VT | 3

Mixed Nut Cups DF GF VG | 3

Cookies VT | 2

House-Made BBQ Chips GF VT | 1

Dessert Bars VT | 2

Sweet Tooth Platter | 3

house baked cookies, dessert bars, brownies, rice krispie treats

PRE-PACKAGED SNACKS

Pretzels VT | 1

Kettle Chips GF VT | 1

Smartfood White Cheddar GF VT | 1

Granola Bar GF VT | 1

Trail Mix GF VT | 1

Peanut Butter Crackers VT | 1

Candy Assortment | 2

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

CHEF INSPIRATION

Perfectly paired center plate entrees by Chef Will and Chef Jordan.

All Chef Inspiration entrees include a choice of salad and dessert, fresh baked rolls, whipped butter, water, regular and decaf coffee, iced tea or lemonade.

Filet GF 42

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

Pork Chop GF 22

peach chutney, roasted fingerling potatoes, hand-peeled baby carrots

Shrimp & Grits GF 23

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

Thai Curry Seabass GF 22

coconut curry broth, basmati rice, red pepper, carrots, peas

Short Ribs 28

braised short rib, creamy polenta, roasted broccolini, smoked tomato bordelaise

Oscar Filet 30

topped with jumbo lump crab, fresh asparagus, boursin whipped yukon potatoes, béarnaise sauce



ENTREES

Prices are per guest. Minimum of 15 guests.
Entrees may be plated or buffet.

CHICKEN

Creamy Dijon GF	20
brined breast, creamy dijon sauce	
Marsala DF GF	21
brined breast, shiitake, marsala demi, flatleaf	
Rockefeller GF	21
brined breast, caramelized onion, spinach, boursin cream, roasted pepper	
Parmesan GF—option available	21
brined breast, herb panko, arrabbiata, mozzarella, micro	
Herb Grilled GF	20
brined breast, pesto cream sauce	
Giardiniera GF—option available	21
brined breast, herb panko, homemade giardiniera	

BEEF & PORK

Filet Mignon DF GF	MP
beef filet, porcini, blackberry demi, chive	
Braised Beef Short Rib DF GF	30
beef short rib, mirepoix, demi, thyme, chive	
Chimichurri Flank Steak DF GF	30
beef flank, red chimichurri, lemon, flatleaf	
Meatloaf DF	19
beef and pork meatloaf, brown sugar tomato, demi, micro	
Roasted Pork Chop GF	21
pork chop, spring herb, dijon cream, chive	

Prices are per guest. Minimum of 15 guests.
Entrees may be plated or buffet.

SEAFOOD

Faroe Island Salmon GF	25
citrus seared, lemon cream, gremolata	
Atlantic Salmon GF	23
honey, roasted garlic, soy, lemon, flatleaf	
IPA Cod	21
beer battered, jalapeño tater, lemon, micro	
Pecan Walleye GF	27
toasted pecan, blood orange beurre blanc, lemon zest	

VEGETARIAN

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	
Gnocchi DF GF VG	19
castelvetro olive, tomato, peppers, gremolata, vegan mozzarella, balsamic	
Quinoa DF GF VG	19
corn, tomato, cilantro, vegan queso, black bean	
Vegetable Lasagna VT	19
spinach, broccoli, carrot, ricotta, alfredo	

SALADS

All plated and buffet selections include a 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

Garden Greens GF VT

romaine, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Wedge GF

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

Super Spinach GF VT

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

Queso Fresco GF

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

Wildberry Fields GF VT

wild arugula, strawberries, blueberries, toasted pine nuts, shaved parmesan, honey lemon vinaigrette

Everything GF VT

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

Classic Caesar GF

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



STARCHES & VEGETABLES

All plated and buffet selections include a 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, lemon

Wild Rice DF GF

pilaf

Yukon Whipped Potato GF VT

chives

Basmati DF GF VG

cilantro, lime

Scalloped Potato GF VT DF

spinach and parmesan

Red Potato DF GF VG

herb roasted, extra virgin olive oil

Couscous VT

creamy lemon couscous

Creamy Polenta GF VT

buttery polenta, grated parmesan

Sweet Potatoes GF VT

whipped sweet potato purée, maple, smoky chipotle

Chef's Choice Pasta with Sauce

CHOOSE A VEGETABLE

Asparagus DF GF VG

lemon, garlic

Green and Yellow Squash DF GF VT

ancho citrus

Indiana Sweet Corn DF GF VG

butter, salt

Green Beans DF GF VT

butter, salt

Broccolini DF GF VG

lemon, garlic

Hand-Peeled Baby Carrots DF GF VT

honey truffle

Crispy Brussels Sprouts DF GF

bacon jam

Roasted Cauliflower DF GF VT

garlic, oil, salt, pepper

DESSERT

Select up to two desserts.

CHOOSE A DESSERT

Raspberry Lemon Drop

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

Red Velvet

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

Chocolate Trilogy

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

Tiramisu

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

Strawberry Delight

yellow cake, strawberry filling, whipped cream

Tuxedo Bomb

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

Blueberry Cobbler Cheesecake

white chocolate cheesecake, vanilla-bean cream cake chunks, berry compote swirls, whipped cream, white chocolate shavings

S'mores Trifle

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

Banana Foster

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

Mountain Berry Tart

vanilla custard, macerated berries, white chocolate cream

Vanilla Bean Cheesecake GF

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

Carrot Cake

carrots, pineapple, cinnamon, cream cheese icing, walnuts

Deconstructed Black Forest GF-option

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

Flourless Chocolate Cake GF

belgian chocolate, rich chocolate ganache, chocolate décor





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
(260) 266-7730