



10622 Parkview Plaza Drive
Fort Wayne, Indiana 46845
260.266.7701



VERSION 1.0

A FRESH NEW **START**

*Selections from this menu are presented buffet style.
Freshly brewed STARBUCKS® coffee, Tazo® Tea and Hot Water are included.
Services include linen-draped foodservice tables, set up and clean up.
These menu items are available for groups of 15 or more.*

ENGLISH BREAKFAST 11

seasonal fresh fruit with berries and yogurt parfaits

choose two:

assorted breakfast breads, coffee cake, mini scones, pastries, cinnamon rolls or muffins

chilled carafes of orange juice and cranberry juice

HEALTHY START 10

seasonal fresh fruit and berries

low-fat vanilla and strawberry yogurt parfaits, low-fat granola

house baked trail mix bars

whole wheat bagels, low-fat cream cheese and SMUCKER'S® jellies

chilled carafes of orange juice and cranberry juice

BREAKFAST BUFFET 13

seasonal fresh fruit with berries and yogurt parfaits

choose two:

assorted breakfast breads, coffee cake, mini scones, pastries, cinnamon rolls or muffins

choose one:

cherry wood smoked bacon, sausage links, turkey sausage

cage-free fluffy scrambled eggs

lyonnaise potatoes OR seasoned home fries

chilled carafes of orange juice and cranberry juice

EXTRAS 2

classic french toast, warm maple syrup and whipped butter

OR

second protein of your choice

A FRESH NEW **START**

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FROM THE BAKERY **per dozen**

FRESH HOUSE BAKED MUFFINS **16**

choose three:

cranberry orange, lemon poppy seed, blueberry, cappuccino chocolate, apple cinnamon, banana walnut, honey bran and sunrise carrot and raisin

BREAKFAST BREADS **16**

cinnamon streusel, lemon glazed, marble chocolate and orange poppy seed

ASSORTED GOURMET PASTRIES AND CROISSANTS **22**

SCHOLAR'S BAGELS **21**

variety of flavors, whipped butter, low-fat cream cheese, SMUCKER'S® jellies

HOUSE-BAKED TRAIL MIX BARS **20**

trail mix, triple berry

ASSORTED ROLLS AND DOUGHNUTS **15**

ASSORTED MINI SCONES **17**

CINNAMON ROLLS AND STICKY BUNS **16**

STARTERS **each**

FRUIT AND YOGURT PARFAITS **3**

SEASONAL FRESH FRUIT AND BERRIES **2**

BREAKFAST SANDWICH **2**

choose one: brioche, biscuit OR croissant

choose one: cage-free eggs OR egg whites

choose one: pork or turkey sausage patty, ham OR cherry wood smoked bacon

accompanied with wild arugula, smoked provolone and fire roasted red pepper aioli

BREAKFAST TACO **3**

choose one: cage-free eggs OR egg whites

choose one: pork or turkey sausage patty, ham, cherry wood smoked bacon OR potato

accompanied with flour tortillas, shredded cheddar cheese, pico de gallo, fresh salsa and sour cream

Starters selections are made per group, not per individual.

A FRESH NEW **START**

The following items can be added onto any of the breakfast menus to create a custom menu for any occasion. These add ons are available for groups of 15 or more.

ADD ONS **per person**

HOME FRIES WITH CARAMELIZED ONIONS AND RED PEPPERS **1**

ROASTED SWEET POTATOES **2**

INDIVIDUAL QUICHES **3**

choose two:

quiche lorraine, western quiche, sausage and cheddar, garden vegetable, egg white and spinach

BREAD PUDDING **2**

smoked bacon and cheddar, ham mushroom and swiss, apple cinnamon, garden vegetable or asparagus and feta

BANANAS FOSTER FRENCH TOAST **2**

thick cut cinnamon swirl toast, orange foster sauce and caramelized bananas

OATMEAL BAR **4**

steel cut oatmeal

choose three:

creamy peanut butter, fresh blueberries, fresh raspberries, light brown sugar, dried cranberries, pecan pieces, honey, milk, cream

OMELET STATION **8**

cage-free fluffy eggs and egg whites, ham, smoked bacon, pork sausage, turkey sausage, shredded cheddar, feta, tomatoes, seasonal garden vegetables, sweet peppers and scallions.

This selection is available for groups of 25 or more.

All will be prepared by one of our talented culinarians for a 50 dollar charge.

REFRESH AND REJUVENATE

*High quality disposable service ware OR china are available.
Services include linen-draped foodservice tables, set up and clean up.
Appropriate accompaniments provided.*

COFFEE AND TEA SERVICE 16 servings

coffee service includes freshly brewed Starbucks® coffee, decaffeinated coffee, and Tazo herbal and non-herbal teas to include decaffeinated Tazo tea with hot water

FRESHLY BREWED STARBUCKS® COFFEE AND DECAFFEINATED COFFEE 24

SEASONAL HOT OR COLD GARWOOD ORCHARDS® CIDER 25

HOT CHOCOLATE PACKETS 2 each

ALL DAY BEVERAGE SERVICE

freshly brewed STARBUCKS® coffee and decaffeinated coffee, hot tea, water service 3

COLD BEVERAGES 16 servings

ORANGE JUICE 16

CRANBERRY JUICE 16

FRESHLY BREWED ICED TEA 16

LEMONADE 16

MIRRO SIGNATURE PUNCH 18

ICE WATER SERVICE .50 per person

INFUSED WATER 2 per person

BOTTLED WATER 1 per person

ASSORTED CANNED PEPSI AND COKE PRODUCTS 1 per person

BOTTLED FRUIT JUICE 2 per person

GARDEN GREENS

*All salads are served with bottled water and a fresh baked roll with butter.
Choice of one: large cookie, specialty brownie or fresh fruit and berries,
High quality plastic service ware is included
along with linen-draped foodservice tables, set up and clean up.
These menu items are available for groups of 15 or more.*

PREMIUM SALADS per person

MIRRO HOUSE SIGNATURE SALAD 9

mixed greens, grape tomatoes, english cucumber, red onions, toasted pecans, dried tart cherries, shredded parmesan and honey dijon dressing

add grilled chicken 3

add marinated steak 4

MIRRO WEDGE SALAD 10

baby iceberg lettuce, smoked bacon, diced tomatoes, shredded cheddar, crumbled bleu, scallions, crispy kale, house-made chive peppercorn buttermilk ranch

CAESAR SALAD 8

crisp romaine lettuce, shredded parmesan, house-made herb toasted brioche croutons, classic caesar dressing

add grilled chicken 3

add marinated steak 4

GREEK SALAD 10

crisp romaine lettuce, diced tomatoes, english cucumbers, red onions, kalamata olives, crumbled feta, agean vinaigrette dressing

ASIAN CHICKEN SALAD 11

mixed greens, marinated grilled chicken, fire roasted red peppers, mandarin oranges, sliced almonds, wonton crisps, toasted sesame vinaigrette

SOUTHWESTERN GRILLED CHICKEN SALAD 11

crisp romaine, marinated chicken, roasted corn and black bean pico de gallo, queso fresco, tortilla strips, avocado chipotle dressing

DELECTABLE **FEAST**

All boxed lunches include a bag of chips, bottled water and a choice of two: seasonal fresh fruit, pasta salad, italian cucumber salad, cole slaw, fresh baked cookie or specialty brownie. High quality plastic service ware is included along with linen-draped foodservice tables, set up and clean up.

*Choose up three selections per group.
These menu items are available for groups of 15 or more.*

PREMIUM SANDWICHES OR WRAPS **per person**

SPICY ITALIAN BAGUETTE **10**

artisan baguette - geona salami, capicola, pepperoni, mozzarella, crisp lettuce, roma tomato, hot pepper aiöli

TURKEY AND SMOKED PROVOLONE **10**

buttery croissant - oven roasted turkey, smoked provolone, field greens, roma tomato, honey dijon

ROAST BEEF AND CHEDDAR **11**

brioche bun - medium rare roast beef, sharp cheddar, baby spinach, roma tomato, horseradish aiöli

TUSCAN GRILLED CHICKEN **10**

artisan baguette - balsamic grilled chicken, roasted onions and peppers, field greens, roasted red pepper and sundried tomato hummus

BUFFALO CHICKEN **10**

spinach wrap - buffalo chicken, cheddar and bleu cheeses, roma tomato, crisp romaine, celery, buttermilk ranch

BLACKENED HONEY BBQ CHICKEN **10**

jalapeno cheddar wrap - blackened grilled chicken, roasted onions, crisp lettuce, roma tomato, honey-bbq ranch

HUMMUS, AVOCADO, AND ROASTED VEGETABLE **9**

sundried tomato wrap - balsamic roasted eggplant, zucchini, yellow squash, red pepper, onion, crisp romaine, roasted red pepper hummus, avocado spread

PORTOBELLO RUSTICO **10**

whole wheat wrap - roasted balsamic portobello mushrooms, fresh mozzarella, basil, wild arugula, roasted red pepper aiöli

AT YOUR **SERVICE**

All served luncheons and dinners include signature salad starter, two accompaniments, fresh baked dinner rolls, butter and a dessert. Freshly brewed STARBUCKS® coffee, decaffeinated coffee and freshly brewed ice tea. Services include set up and clean up. Lunch portions and pricing only available between the hours of 10am and 2pm. These menu items are available for groups of 15 or more.

CHICKEN **lunch | dinner per person**

SHIITAKE CRUSTED CHICKEN **17 | 21**

brined fresh chicken breast, roasted shiitake panko crust, porcini cream, pickled red onion

CHICKEN LIMONE **14 | 18**

brined fresh chicken breast, flour dusted and lightly seared, lemon basil beurre blanc

SICILIAN CHICKEN **16 | 20**

brined fresh chicken breast, lightly seared, pepperoni tomato basil relish, parmesan cheese

CHICKEN DIJON **14 | 18**

brined fresh chicken breast, flour dusted and lightly seared, tarragon dijon cream

CAPRESE CHICKEN **16 | 20**

brined fresh chicken breast, basil panko crust, heirloom tomato, fresh mozzarella, basil cream

BEEF **lunch | dinner per person**

BRAISED SHORT RIB **25 | 27**

boneless beef braised short rib, shallots, carrots, orange juice, thyme, sauce périgueux

FILET-MIGNON **31 | 33**

davis creek angus beef tenderloin, glace de veau

GORGONZOLA FILET **29 | 31**

choice beef tenderloin, brown butter seared, gorgonzola crumbles, sweet cabernet drizzle

BRONZED TOURNEDOS **30 | 32**

choice beef tenderloin, brown butter seared, roasted shiitake cream

AT YOUR **SERVICE**

PORK [lunch](#) | [dinner per person](#)

ISLAND PORK TENDERLOIN [21](#) | [23](#)

duroc pork tenderloin medallions, smoky caribbean spice, fresh mango salsa

TRIOS COCHONS [24](#) | [26](#)

duroc pork tenderloin wrapped in cherry wood smoked bacon, maple cream

CORIANDER PORK [22](#) | [24](#)

duroc pork tenderloin, coriander spice blend, creamy dijon mustard and green peppercorn sauce

ROASTED PORK TENDERLOIN [23](#) | [25](#)

duroc pork tenderloin, savory apple and onion compote, sweet raspberry drizzle

SEAFOOD [lunch](#) | [dinner per person](#)

SMOKY SALMON [26](#) | [28](#)

ora king salmon, smoky sea salt rub, seared, fire roasted red pepper coulis

GREMOLATA SALMON [19](#) | [21](#)

faroe island salmon, lightly seared, lemon parsley garlic cream

BLACKENED WALLEYE [21](#) | [23](#)

fresh walleye, house-made blackening spice, lemon brown butter beurre blanc

CHILEAN SEA BASS [28](#) | [30](#)

sea bass, sea salt seared, tomato and yellow pepper, caper and basil chutney, béarnaise

MIRRO CRABCAKES [26](#) | [28](#)

jumbo lump crab cakes, toasted panko, lightly seared, classic remoulade

AT YOUR **SERVICE**

DYNAMIC DUO **per person**

DAVIS CREEK FILET AND ORA KING SALMON **35**

davis creek angus beef tenderloin, glace de veau,
smoky ora king salmon, fire roasted red pepper coulis

LAND AND SEA **33**

choice beef tenderloin, brown butter seared, sweet cabernet drizzle,
jumbo lump crab cakes, toasted panko, lightly seared, classic remoulade

BRAISED SHORT RIB AND SHIITAKE CHICKEN **28**

boneless beef braised short rib, shallots, carrots, orange juice, thyme, sauce périgueux,
brined fresh chicken breast, roasted shiitake panko crust, pickled red onion

FROM THE GARDEN **lunch | dinner per person**

ROASTED SEASONAL VEGETABLES **15 | 17**

seasonal roasted vegetables, risotto cake, micro basil, herb infused safi,
fire roasted red pepper coulis

ORZO AND BASIL PORTOBELLO **15 | 17**

roasted portobello, pesto orzo, sundried tomato, chevre, micro basil, safi, balsamic glaze

CHEF'S CULINARY CREATION **15 | 17**

custom culinary creation that will fit your client's special dietary requests

AT YOUR **SERVICE**

SALAD STARTERS **choose one**

MIRRO HOUSE SIGNATURE SALAD

mixed greens, grape tomatoes, english cucumber, red onions, toasted pecans, dried tart cherries, shredded parmesan and honey dijon dressing

MIRRO WEDGE SALAD

baby iceberg lettuce, smoked bacon, diced tomatoes, shredded cheddar, crumbled bleu, scallions, crispy kale, house-made chive peppercorn buttermilk ranch

CAESAR SALAD

crisp romaine lettuce, shredded parmesan, house-made herb toasted brioche croutons, classic caesar dressing

EXECUTIVE STARTERS **choose one**

CAPRESE

fresh mozzarella, bella roma tomato, sweet basil, safi, balsamic glaze, black pepper **2**

ROASTED ROOT

roasted red and golden beets, soft goat cheese, spinach, pecans, herb oil, balsamic glaze **3**

STRAWBERRY FIELDS

wild arugula, fresh strawberries, toasted pine nuts, pickled red onion, grana padano, balsamic pearls, caramel cage, honey poppy seed dressing **5**

AT YOUR SERVICE

SIDES

vegetables: *choose one*

hand peeled baby carrot, honey truffle
crispy brussels sprouts, smoked bacon jam
roasted primavera vegetables, basil oil
steamed broccoli rabe, smoky vinaigrette
roasted asparagus, lemon garlic butter
cauliflower rice, garlic, parmesan, parsley
fresh green beans, smoked bacon, onion
roasted root vegetables, rosemary, garlic
chef's choice of seasonal vegetables

starch: *choose one*

yukon gold whipped potato, roasted lily
risotto cake, roasted garlic, parmesan, saffron
mashed yukons potato, horseradish, chive
roasted fingerling potatoes, sea salt, scallions
duchess potato, roasted shallot, parmesan
yukon and sweet potato hash, sweet onion
wild rice pilaf, vegetables, chicken broth
basmati rice, turmeric, parsley, almonds
chef's choice seasonal of side pairing

DESSERT *choose one*

key lime tart, vanilla cream, candied lime
lemon curd tart, vanilla cream, blueberry
chicago cheesecake tart, fruit gastrique
gluten free cheesecake, caramel, vanilla
mountain wild berry tart, vanilla cream
driscoll berry tart, white chocolate mousse

triple chocolate tart, dark chocolate mousse
s'mores trifle, graham, chocolate, marshmallow
chocolate bombe, ganache, raspberry gel
peanut butter explosion, genoise, brownie bits
red velvet genoise, cream cheese whip
italian tiramisu, coffee liquor, mascarpone, cream

EXECUTIVE DESSERTS *choose one*

classic crème brûlée, cream, egg, caramelized turbinado sugar 2
custom flavor crème brûlée, specialty flavors, creative toppings 3
raspberry lemon drop, vanilla genoise, lemon mousse, raspberry preserves 2
chocolate marquise, coffee soaked chocolate genoise, mascarpone, butter cream 2
panna cotta, orange zest, vanilla cream, raspberry gel, chocolate quill, mint 3

BOUNTIFUL **BUFFETS**

*Selections from these menus are presented buffet style.
Freshly brewed STARBUCKS® coffee, decaffeinated coffee, water, freshly brewed iced tea OR lemonade.
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DELICATESSAN 14

roasted turkey, city ham, roast beef, genoa salami, capicola
cheddar cheese, smoked provolone cheese, swiss cheese, pepper jack cheese
crisp lettuce, bella roma tomato, sliced red onions, sweet and spicy pickles
multi-grain bread, hawaiian bread, rustic white bread
house made chips with truffle sea salt,
fresh baked cookies, brownies and bars

choose two: garden salad, fresh fruit salad, creamy cole slaw, farmhouse potato salad

BACKYARD COOKOUT 15

steak burgers, north carolina pulled pork, marinated grilled chicken
cheddar cheese, smoked provolone cheese, swiss cheese, pepper jack cheese
crisp lettuce, bella roma tomato, sliced red onion, sweet and spicy pickles
brioche buns, ketchup, mayonnaise, yellow mustard
farmhouse potato salad and creamy cole slaw
house made chips with truffle sea salt
ranch style baked beans with smoked bacon
mini dutch apple and cherry pies, brownies and bars

SOUP SALAD SANDWICH 15

tomato bisque, amish chicken noodle
mirro house salad, caesar salad
korean bbq beef - cilantro slaw, crispy onions, brioche slider
grinder - genoa salami, capicola, city ham, pepperoni, smoked provolone, lettuce, tomato, onion
triple grilled cheese - bella roma tomato, arugula, avocado aiöli, rustic white
fresh baked cookies, brownies and bars

additional soup varieties:

buffalo chicken chowder
chinese egg drop
creamy roasted shiitake
roasted vegetable
chicken tortilla
indiana roasted corn and potato chowder
seasonal selections
lobster bisque 2

BOUNTIFUL **BUFFETS**

LITTLE ITALY 16

classic caesar salad
garlic butter breadsticks
penne - grilled chicken, roasted red pepper, spinach, pesto cream
tortellini - arribatta, pork, beef, meatball
gluten free pasta - roasted primavera vegetables, safi olive oil, balsamic glaze, parmesan
cannoli's

HOPE HOSPITAL 17

mirro house salad, rolls, butter
chicken marsala - brined fresh chicken breast, floured and lightly seared,
marsala wine sauce, roasted shitake mushrooms
roasted garlic whipped yukon gold potatoes - butter, cream, chives
primavera vegetables - zucchini, squash, red pepper, red onion, mushrooms, basil
chicago cheesecake tart - blackberry cabernet, vanilla bean cream

METHODIST HOSPITAL 25

mirro wedge salad, rolls, butter
greek salad
herb crusted faroe island salmon - fresh herbs, gremolata cream
chicken caprese - fresh mozzarella, bella roma tomato, basil cream sauce
basmati rice pilaf - parsley, almonds, turmeric
hand peeled baby carrots - honey truffle glaze
wild berry mountain tart - vanilla bean cream

PARKVIEW MEMORIAL 35

wild arugula strawberry salad, rolls, butter
chicken limone - flour dusted and lightly seared, lemon basil beurre blanc
jumbo lump crab cake - toasted panko, lightly seared, classic remoulade
carved beef tenderloin - truffle demi, horseradish cream
pesto parmesan risotto
oven roasted indiana asparagus
chocolate marquise - chocolate genoise, liqueur, mascarpone, butter cream cocoa.
raspberry lemon drop - vanilla genoise, lemon mousse, european raspberry preserves, lemon glaze

CUSTOMIZABLE **BUFFETS**

SALADS *choose two:*

mirro house salad - mixed greens, grape tomatoes, english cucumber, red onions, toasted pecans, dried tart cherries, shredded parmesan and honey dijon dressing

mirro wedge salad - baby iceberg lettuce, smoked bacon, diced tomatoes, shredded cheddar, crumbled bleu, scallions, crispy kale, house-made chive peppercorn buttermilk ranch

caesar salad - crisp romaine lettuce, shredded parmesan, house-made herb toasted brioche croutons, classic caesar dressing

greek salad - crisp romaine, roasted red pepper, english cucumber, kalamata olives, feta cheese, grape tomatoes, agean dressing

includes fresh baked dinner rolls and whipped butter

ENTREES

POULTRY

chicken marsala - 16

chicken limone - 16

chicken caprese - 17

BEEF

short rib - 18

beef tenderloin - 19

beef stroganoff - 16

PORK

island pork tenderloin - 18

coriander pork tenderloin - 16

roasted pork tenderloin - 17

SEAFOOD

faroe island salmon - 19

chilean sea bass - 20

coconut shrimp - 18

CUSTOMIZABLE **BUFFETS**

SIDES

vegetables: *choose one*

hand peeled baby carrot, honey truffle
crispy brussels sprouts, smoked bacon jam
roasted primavera vegetables, basil oil
steamed broccoli rabe, smoky vinaigrette
roasted asparagus, lemon garlic butter
cauliflower rice, garlic, parmesan, parsley
fresh green beans, smoked bacon, onion
roasted root vegetables, rosemary, garlic
chef's choice of seasonal vegetables

starch: *choose one*

yukon gold whipped potato, roasted lily
risotto cake, roasted garlic, parmesan, saffron
mashed yukons potato, horseradish, chive
roasted fingerling potatoes, sea salt, scallions
duchess potato, roasted shallot, parmesan
yukon and sweet potato hash, sweet onion
wild rice pilaf, vegetables, chicken broth
basmati rice, turmeric, parsley, almonds
chef's choice seasonal of side pairing

DESSERT *choose two*

key lime tart, vanilla cream, candied lime
lemon curd tart, vanilla cream, blueberry
chicago cheesecake tart, fruit gastrique
gluten free cheesecake, caramel, vanilla
mountain wild berry tart, vanilla cream
driscoll berry tart, white chocolate mousse

triple chocolate tart, dark chocolate mousse
s'mores trifle, graham, chocolate, marshmallow
chocolate bombe, ganache, raspberry gel
peanut butter explosion, genoise, brownie bits
red velvet genoise, cream cheese whip
italian tiramisu, coffee liquor, mascarpone, cream

MAGNIFICENT MORSELS

Items from this section may be either stationed or butler passed.
These menu items are available for groups of 15 or more.

CHICKEN *per person*

- chicken tostado – lime marinated chicken, pico de gallo, mini tostado, avocado salsa 3
- curried chicken salad – garlic naan, yellow curry chicken, caramelized onions, cilantro 2
- thai chicken leaf – belgium endive, marinated chicken, vegetables, spicy peanut sauce 3
- chili lime chicken satay – marinated chicken, citrus, chili, kew pie, scallions 2
- duck confit filo – greek filo cup, mango salsa, duck confit, parsley 3
- coconut chicken – creamy jalapeno mango 2

BEEF *per person*

- beef satay – beef tenderloin, cumin rub, chimichurri 3.25
- peppered beef – pretzel crostini, boursin cheese spread, crispy onions, dijonaise 3.25
- steak burger – soft yeast roll, angus steak burger, smoked cheddar, lettuce, 57 2.5
- cocktail meatballs – bbq & crispy onion, arribatta & mozzarella, or sweet chili & scallion 2
- short rib sliders – brioche, cilantro slaw, korean bbq 2.75
- wellington shooter – beef tenderloin, duxelle, pastry cup, micros 3.5

PORK *per person*

- pork shu mi – sweet ponzu, sriracha kew pie 2.25
- smoky north carolina pork – pulled pork, mustard bbq, sweet onion marmalade, micros 2
- pork belly sliders – brioche, honey mesquite bbq glaze, crispy onions 2.75
- island pork – hawaiian crostini, jerk pork tenderloin, mango salsa, cilantro 2.5
- smoked bacon latke – potato pancake, sour cream, smoked bacon, cheddar, chives 2.25
- mini cubano – ham, pork, swiss cheese, dijonaise, sweet and spicy pickle 3

SEAFOOD *per person*

- jumbo shrimp cocktail – horseradish cocktail sauce, lemons 2.5
- chilled shrimp ceviche spoon – corn, tomato, lime, avocado cream, cilantro 2.75
- tuna poke spoon – ginger, gluten-free soy, sriracha kew pie, tempura crispy, cilantro 2.5
- mini crab cakes – jumbo lump crab, old bay remoulade 4.75
- sesame tuna – sesame seared, soy ginger glaze, fried sticky rice cake, wasabi aioli 4.25
- salmon cake – faroe island, lemon caper beurre blanc 2.5

VEGETABLE *per person*

- crispy spring rolls – vegetables, wonton, sweet chili 2.25
- caprese – grape tomato, fresh mozzarella, skewered, micro basil, balsamic, evoo 2
- spanakopita – greek filo, spinach, feta, tzatziki 2.75
- quesadilla cornucopia – corn, black bean, monterey jack cheese, creamy salsa 2.25
- risotto polpette – arborio, white cheddar, herb breaded, mojo de ajo aioli 2
- california roll – sushi rice, nori, cream cheese, avocado, cucumber, red pepper, scallion 4.75

NOT SO BOARD

These menu items are available for groups of 15 or more.

CHEESE *per person*

domestic cheese platter – cheddar, pepper jack, colby, crackers, crisps 3

imported and domestic cheese platter – market selection, breads, crackers, crisps 4

CHEESE AND CHARCUTERIE *per person*

domestic cheeses, capicola, salami, pepperoni, crackers, crisps 6

imported and domestic cheeses and charcuteries – market selection, breads, crackers, crisps 7

FRUIT PLATTERS AND CRUDITES *per person*

fruit platter - pineapple, raspberry, blueberry, strawberry, blackberry 3

crudité - broccoli, cauliflower, carrots, celery, asparagus, radish, red pepper, olive, ranch 3

DIPS *per person*

roasted red pepper hummus – pita chips 2

baba ghanoush – naan 2

sundried tomato chevre – crackers 2

tavern horseradish cheese – breads 2

french onion – house chips 2

roasted corn and black bean pico de gallo – tortilla chips 2

spinach and artichoke – breads 2

smoked gouda – breads 2

jarlsberg – crackers 2

STANDALONE *per person*

whole fruit 1

grapes and cheese cups 3

vegetable crudité cups 2

trail mix 2

elite nut mix 3

granola bars 1

trail mix bars 2

cookies 1

dessert bars 2

mini dessert bites 3

GIVE ME A **BREAK**

These menu items are available for groups of 15 or more.

SWEET AND SALTY *per person*

chocolate chip, peanut butter, sugar cookies, dessert bars, chips, pretzels, soda, water 6

HOME RUN *per person*

mini hot dogs, soft pretzel bites, cheese sauce, peanuts, crackerjacks, soda, water 7

TEA TIME *per person*

mini tea sandwiches, scones, croissants, raspberry filled cookie, coffee, tea, water 7

POWER HOUR *per person*

smoothies, trail mix, dark chocolate, house-baked granola bars, energy drinks, water 8

WELLNESS *per person*

whole fresh fruit, baked chips, trail mix, elite nut mix, water 5

POPCORN GALORE 3

choose three

chicago – cheese and caramel

triple delight – butterscotch, pecan and chocolate

white cheddar

caramel apple

puppy chow

taste the rainbow – fruity

classic butter

birthday cake – sprinkles

TRAIL MIX BAR BUFFET *per person*

peanuts, cashews, sunflower seeds, pepitas, pistachios, chocolate rocks,
chocolate covered blueberries, dried cranberries, dried kiwi, dried mango,
banana chips, golden raisins, wasabi peas 6



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 ¼ mile to Parkview Plaza Drive. Move into the turn-left 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 turn-left 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 31A.
- Stay in the right lane.
- Go north ¼ mile to exit 316.
- RIGHT onto Dupont Road. Immediately move into the turn-left lane.
- LEFT onto Parkview Plaza Drive.
- RIGHT at the first light.



Parkview Mirro Conference and Event Center
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