



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

Wedding Receptions Rehearsal Dinners Corporate Receptions Special Events

Special Event Dinner: starting at \$ 32 per guest
Includes Salad, Assorted Dinner Rolls, Two Entrée Selections & Two Side Dishes

Special Event Dinner Package: starting at \$46 per guest
Includes Four Hors d' Oeuvres Selections,
Salad, Assorted Dinner Rolls, Two Entrée Selections & Two Side Dishes

Hors d' Oeuvres Reception
Minimum Charge in lieu of Dinner Package: \$36 per guest
Minimum Charge for Cocktail Receptions: \$ 24 per guest
Estimate \$3 - \$5 per selection

Buffet or Plated Service – same charge

19% Service Charge
\$2.00 per Person Servingware and Linen Fee
9% Sales Tax

Signed Booking Sheets and Deposits are required for events to be Confirmed.



HORS D' OEUVRES SELECTIONS
ACTION STATIONS & SIGNATURE COURSES

CHICKEN / POULTRY

- Marinated Chicken Bites, Andouli Sausage & Grape Tomato Skewers with Mustard Dipping Sauce \$3
- Pancetta wrapped Chicken Skewers with Lemon Sage Sauce \$4
- Marinated Thai Chicken Skewers with Pineapple Sauce \$3
- Sesame Chicken Cake with Asian Garlic Ginger Sauce \$3
- Curry Chicken Satay with Thai Peanut Sauce \$3
- Mini Chicken Wellingtons \$3
- Ricotta Chicken & Wild Mushroom Fried Wonton \$3
- Buffalo Chicken Wings \$3
- Spicy Chicken Stuffed Phyllo Cups \$3
- Chicken en Croute with Duxcel Mushroom Sauce \$4
- Mini Corn Muffin with Southwest Chicken & Cheddar \$3
- Pina Colada Chicken Rumaki \$3
- Cucumber Cups filled with Fire Roasted Chicken & Corn Salsa with Cilantro Sour Cream \$3
- Coconut and Macadamia Nut Chicken stuffed Phyllo Cup \$3
- Cashew Chicken Skewer with Red Wine Cherry Sauce \$3
- Thai Chicken Cake with Teriyaki Glaze \$3
- Cheddar Biscuit Cake with Southwestern Chicken and Honey Butter \$3
- Chinese Five Spice Chicken Satay with Wasabi Mayonnaise \$3
- Grilled Bacon Wrapped Jalapeno Chicken Skewer with Sweet Corn and Cilantro Dip \$3
- Chicken Euro with Ranch Tzatziki \$3
- Teriyaki Chicken Bites with Spiced Vegetable Salad \$3
- Grilled Bourbon Chicken Satay with White Sesame Seeds \$3
- Super Sweet Pepper Stuffed Chicken Pesto \$3
- Ostrich Medallions on Polenta Crisps with Marsala \$4
- Pan Seared Ostrich bites wrapped in Pancetta with Blueberry Reduction \$5
- Skewered Muscovy Duck Breast with Fig Demi-Glace \$5
- Grilled Muscovy Duck Slices on Petit Ginger Risotto Cake with Fig Reduction \$4
- Barbeque Duck Quesadillas with Achiote Dipping Sauce \$4
- Roast Duck on Fried Biscuit Layers with Hoi sin Sauce tied with a blanched scallion \$4
- Duck Crostini with Nacho Chili Glaze \$4
- Walnut and Turkey Red Pepper Pinwheel \$3



SEAFOOD - Pricing for Scallops, Lobster, Chilean Sea Bass & Crab are subject to change based on Market Rates.

▪ Smoked Salmon on Apple Potato Pancakes with Horseradish Coulis	\$3
▪ Mini Salmon Wellingtons	\$3
▪ Cajun Tuna Canapés w Rare Tuna & Cajun Tarragon Mayo in Cucumber Cups	\$ 4
▪ House-cured Salmon Tartar on Potato Crisps	\$3
▪ Herbed Cream Cheese Mold topped w Salmon, Lemon Zest, Eggs, Green Onion	\$4
▪ Crab Cakes with Traditional Remo lade Sauce	\$5
▪ Asian Crab Cakes with Ginger & Mustard Sesame Remo lade	\$5
▪ Jicama wedges topped with Spicy Crab Salad	\$4
▪ Bacon wrapped Shrimp with Tangy Barbeque Sauce	\$4
▪ Basil Encrusted Scallops with Roasted Red Pepper Crème Sauce	\$5
▪ Bacon Wrapped Scallops	\$5
▪ Pan Seared Scallops with Citrus Beurre Blanc & Raspberry Drizzle	\$5
▪ Coconut Prawns with Fresh Mango Salsa	\$5
▪ Traditional Shrimp Cocktail with Horseradish Tomato Cocktail Sauce	\$5
▪ Crispy Prawns wrapped in Pancetta with Marsala Glaze	\$5
▪ Green Onion Shrimp Cakes with Plum Crème Fraiche	\$5
▪ Shrimp De Jonghe	\$4
▪ Mango Shrimp Stuffed Phyllo Shells	\$3
▪ Lobster Cakes with Macadamia Nuts & Tropical Fruit Slaw	\$5
▪ Asian Pear Lobster Rolls with Lobster Chardonnay Reduction & Raspberry Drizzle	\$5
▪ Shitake Mushroom Caps with Ahi Tuna Tartar, Yuzu Sauce & Avocado	\$5
▪ California Rolls	\$4
▪ Seared Ahi Stuffed Cucumber marinated in Wasabi Ginger Sauce with Watercress & Cilantro	\$4
▪ Hot Crab Dip Fondue with Baked Pita Chips	\$4
▪ Skewered Salmon Ribbons with Honey Soy Sesame Glaze	\$4
▪ Mango & Red Pepper Cilantro Barbeque Shrimp	\$4
▪ Seared Ahi Tuna served on Endive with Wasabi Soy Dipping Sauce	\$4
▪ Smoked Salmon & Roasted Corn Cake with Red Pepper Crème Fraiche	\$4
▪ Black Pepper Brioche Slice topped w Smoked Salmon, Capers & Orange Crème Fraiche	\$4
▪ Asian Nachos – Seared Ahi with Teriyaki Glaze & Wasabi Cream Cheese	\$4
▪ Crispy Wontons stuffed with Ahi Tuna	\$4
▪ Chilled Pesto Shrimp Skewer	\$4
▪ Chipotle Honey Glazed Shrimp	\$4
▪ Andoulli Sausage with Grilled Jumbo Shrimp served w Creole Aioli Sauce	\$5
▪ Crab & Goat Cheese Phyllo Triangles	\$4
▪ Lobster Claw, Fennel and Mango Tostado	\$5
▪ Shrimp Salad Scoops	\$3
▪ Crayfish Puff Pastry Crescent	\$4
▪ Lobster Fried Wonton with Hoisin Barbeque Sauce	\$5
▪ Chorizo Shrimp Skewers with Gazpacho Mayo Dipping Sauce	\$4
▪ Baked Crab and Artichoke Portobello Wedges	\$4



PROTIENS

▪ Chorizo Sausage Cocktail Sandwiches	\$3
▪ Mini Ruebens	\$3
▪ Lamb & Pistachio Nut stuffed Phyllo Cups with Dijon Sauce	\$3
▪ Caribbean Meatballs	\$3
▪ Traditional Rumaki with Chicken Livers & Water Chestnuts	\$3
▪ Blue Cheese & Bacon Sandwiches w Arugula & Red Onions	\$3
▪ Date & Chorizo Sausage Rumaki	\$4
▪ Polenta Rounds with Balsamic Marinated Flank Steak & Grilled Red Peppers	\$4
▪ Ham Stuffed Risotto Balls	\$3
▪ Adouille Sausage Skewer with Baby Mozzarella & Basil Honey Mustard Glaze	\$3
▪ Thai Meatball Lettuce Wrap with Orange Vinaigrette	\$3
▪ Beef & Pablano Pepper Empanadas with Fiery Tomato Salsa	\$3
▪ Grecian Lamb Skewers wrapped with Pita (Saffron Taziki Sauce)	\$5
▪ Beef Tenderloin served atop a Black Pepper or Blue Cheese Shortbread Wafer with a Horseradish Cream Sauce	\$5
▪ Mini Flatbread Pizzas – two selections	\$4
▪ Spicy Ham Pinwheel	\$3
▪ Blue Cheese Meatballs	\$4
▪ Sausage Puff with Dijon & Green Apple Glaze	\$3
▪ Mini Blue Cheese Beef Wellington topped with Marinated Mushroom	\$4
▪ Marinated Teriyaki Flank Steak Skewer	\$4
▪ Pepperoni Mac & Cheese Bite	\$3
▪ Flank Steak & Roasted Red Pepper Stuffed Cherry Tomato	
▪ Lotus Flower Shell filled with Chorizo Sausage, Broccoli and Pepper Jack Cheese	\$3
▪ Roasted Barbeque Pork with Jalapeno Polenta Crisp	\$3
▪ Grilled Filet, Mushroom, and Cheddar Cheese Bruschetta	\$3
▪ Potato Stuffed Crispy Onion Ring topped with Steak and Blue Cheese	\$4

VEGETABLES, CROSTINIS, CHEESE & FRUITS

▪ Empanadas wrapped with Spinach & Feta Cheese in Phyllo	\$3
▪ Zucchini & Feta Cake with Olive Tapenade	\$3
▪ Cheese Tortellini & Vegetable Skewer tossed with Pesto & Pepperoni	\$3
▪ Plantain Empanadas	\$3
▪ Individual Fiery Carrot Queso dip with Pita Chips	\$3
▪ Eggplant Rolls stuffed with Ricotta Cheese & Basil / light Tomato Sauce	\$3
▪ Stuffed Mushrooms (pick two)	\$4
- Spinach & Mozzarella Cheese	
- Sausage Stuffed Cremini Mushrooms / Fontina Cheese & Spinach	
- Crab Stuffed	
- Sausage Stuffed with Fontina Cheese & Spinach	
- Artichoke Stuffed	
▪ Hummus, Tabouli & Pita Bread	\$3
Hummus Flavors – Traditional, Roasted Red Pepper or Asparagus, Basil	



- Roasted Eggplant Dip served with Pita \$3
- Grilled Eggplant Caponata served in an Endive Spear \$3
- Hot Dips with assorted Tortillas Chips, Crackers & Flatbreads (pick two) \$3
 - Spinach & Artichoke Dip
 - Queso
 - Artichoke & Roasted Garlic
 - Hot Crab Dip Fondue \$4
- Teriyaki Portobello Wrapped Pot sticker \$3
- Toasted Crostini Display (pick two) \$4
 - Baked Brie with Pesto & Sundried Tomato
 - Rare Seared Beef Tenderloin with Horseradish Cream Sauce & Watercress Garnish
 - Apricot Preserves & Baked Brie
 - Tomato, Black Olive & Arugula Relish
 - Balsamic Goat Cheese with Roasted Pepper & Crispy Prosciutto
 - Tapenade of Braised Artichoke, Leeks, & Mascarpone
 - Smoked Salmon, Caper-Chive Cream Cheese
 - Traditional Brushcetta
 - Flank Steak & Herbed Crème Cheese with Roasted Red Peppers
 - Sweet Corn & Avocado garnished with cilantro
 - Fire Roasted Tomato & Feta Cheese Roasted Garlic, Brie & Red Grape Halves
 - Asparagus, Feta & Yellow Tomato
 - White Bean, Oregano & Parmesan Cheese
 - Walnut, Arugula, Gorgonzola Puree topped with Marinated Tomatoes
- Baked Figs stuffed with Goat Cheese, Pecans & Bacon (seasonal) \$5
- Fried Artichoke Bottom topped Triple Cream Brie, Tangerine Aioli, & Chives \$5
- Grape Tomato Skewer with Pesto Marinated Mozzarella \$3
- Spicy Vegetable Phyllo Cups topped with a Yogurt Crème Sauce \$3
- Spring Rolls – Pork or Vegetable with Cashew Nut Dipping Sauce \$3
- Crispy Vegetable Wonton with Ginger Soy Sauce \$3
- Crispy Risotto balls filled with Mozzarella Cheese \$3
- Dried Apricots with Chevre & toasted Pistachios \$3
- Caramelized Onion, Chevre & Apricot Tartlet \$3
- Herbed Cream Cheese crusted with Toasted Pine Nuts & Hot Pepper Jam \$4
- Baked Brie dusted with Curry, Mango Chutney & crushed Cashews \$3
- Baby Mozzarella & Asparagus stuffed Phyllo Cups \$4
- Endive Stuffed with Apple Chutney, Gorgonzola Cheese & Walnuts \$3
- Brie crusted Artichoke Hearts studded with Rosemary \$4
- Honey Dew Melon, Mint & Prosciutto Skewers \$4
- Pesto, Euro crème, & Sundried Tomato Layered Dip with Flatbread \$3
- Cantaloupe soaked in a Ginger Glaze with Julienne Red Delicious Apples \$3
- Assorted Melon & Seasonal Berries with Mint Bourbon Glaze \$3
- Assorted Cheese Display \$3
- Assorted Vegetable Display or Individual Crudités \$3
- Assorted Fruit Display \$3
- Antipasto Display \$6
- Fried Apple Rings served with Cinnamon Glaze \$3



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

- Monchego Cheese stuffed Date wrapped with Prosciutto \$4
- Ratatouille Crepes stuffed with Cream Cheese \$3
- Brie Cheese encrusted with Garlic Croutons served with Dijon Raspberry or Blackberry Mayo \$3
- Cucumber Canapés with Blue Cheese Cream Cheese, Sundried Apricot and Spiced Walnuts \$3
- Wrapped Asparagus and Hearts of Palm Display – assorted Prosciuttos and Cured Meats \$5
- Cheesy White Bean & Garlic Dip served with Fried Pita Wedges \$3
- Mushroom & Artichoke Endive Spear \$3
- Marinated Tomato & Blue Cheese Endive Spear \$3
- Eggplant & Humus Stack \$3
- Soy Soba Noodle Pasta with Stir Fried Tofu \$3
- Roast Asparagus Hummus with baked Pita Chips \$3
- Asian Deviled Egg with Endive Spears and Enoki Mushroom Garnish \$4
- Baked Pastry Brie Bites with Honey Apple Chutney \$3
- Strawberry Goat Cheese Herbed Bruschetta \$3
- Artichoke Phyllo Rolls with Spicy Spinach Mayo \$ 4



SIGNATURE COURSES

- Soup \$4
 - Puree of Butternut Squash
 - Puree of Red Pepper Soup with Sour Cream Pesto
 - Chicken Consommé with Baby Vegetables
 - Shrimp Bisque
 - Chilled Gazpacho Tomato Cucumber & Pepper in Vegetable Broth
 - Cream of Cauliflower
 - Minestrone
 - Cream of Carrot Cappuccino
 - Leeks, Carrot & White Bean
 - Chicken Orzo
 - Asian Mushroom & Bok Choy
 - Rustic Vegetable and Lentil
 - Bacon Egg Drop

- Starter Plates
 - Assorted California Rolls served with Soy Sauce, Wasabi & Ginger \$4
 - Baked Brie with Red Grapes & Crackers \$3
 - Traditional Bruschetta served with Assorted Olives \$3
 - Herbed Cream Cheese Round with Hot Pepper Jam & Toasted Pinenuts served with Crackers \$4
 - Jumbo Shrimp Cocktail with Homemade Cocktail Sauce \$5
 - Basil Encrusted Scallops with Roasted Red Peppers Crème Sauce \$5
 - Pan Seared Scallops with Citrus Buerre Blanc & Raspberry Drizzle \$5
 - Jumbo Crab Cake with Roulade Sauce \$4
 - Crab Stuffed Mushroom \$3
 - Crab Stuffed Mushroom \$4

- Appetizer Platters
 - Asian Trail Mix \$2
 - Artesian Bread with Herbed Butters & Pesto infused Oils \$2
 - Antipasto Platter \$5
 - Baked Brie Round with Sliced Pear, Red Grapes & Assorted Crackers \$3
 - Baked Brie Round with Sliced Pear, Red Grapes & Assorted Crackers \$4
 - Crostini Platter (pick 2 toppings) \$3
 - Tabouli, Humus & Pita Wedges

- Initial Plates – same as the Starter Course Selection but your Initials are incorporated into our presentation Add \$1
To Starter Plate
Cost



- Intermezzo
- Sorbets - Champagne, Melon, Pineapple, Lemon, Strawberry, Mandarin Orange \$ 2
- Pink Grapefruit with Jicama Relish \$2
- Late Night Snacks
 - Mini Burgers, Fries, Vegetable Crudités, Chips & Queso \$ 10
 - Upscale Taco Bar with shredded Pork, Crab or Tilapia, Chicken \$8
 - Chicago Style Hot Dog Bar \$4
 - "Coffee and Donuts" - shots of chilled Mocha Frappachino topped with Donut Holes or Chocolate Covered Crème Puffs \$4
 -
- Flavored Coffee Bar \$ 5

ACTION STATIONS

Note: Portion sizes will be similar to hors d'oeuvres selections.

- Carving Station - Beef Tenderloin or Pork Tenderloin, Prime Rib, Duck, Roast Ham or Turkey served with Complimentary Potato or Vegetable Selection \$ 13 - \$ 15
- Pasta Bar - Two Pasta Selections, Chicken or Shrimp, Three Sauce Selections (White Wine & Olive Oil, Marinara, Vodka, Asiago Cheese, Pesto Crème, Parma Rosa, Alfredo or Clam Sauce) \$10 - \$13
- Asian Wok Station- served with Vegetable Fried Rice, Ginger & Soy sauces \$10
- Mashed Potato Bar - choice of potatoes & toppings \$ 10
- Shaken Chopped Salad Station \$ 7
- Fear Factor - Oysters, Sushi, Ostrich \$ 14
- Chocolate Fountain \$ 650 - \$ 1250
- Flaming Dessert Station \$ 7
- Edible Martini Bar
- Sweet: Assorted Melons & Berries served with Alcohol Infused Glazes (seasonal pricing) \$ 6
- Savory: Shrimp Cocktail, Guacamole & Homemade Chips, Vegetable Crudités \$ 8



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

DINNER SELECTIONS

SALADS

- Boston Bibb Lettuce, Baby Arugula, Crumble Blue Cheese, Marinated Cherry Tomatoes with a Black Pepper Shallot Vinaigrette
- Spring Mix Lettuce, Chopped Melon, Crispy Prosciutto, Strawberries with Raspberry Vinaigrettes
- Summer Salad Blend with Fresh Corn & Red Peppers, shredded Monchego Cheese & Avocado Saffron Vinaigrette
- Mesclun Blend with Blueberries, Strawberries, Flaked White Chocolate served with Mandarin Orange & Vanilla Vinaigrette
- Mesclun Blend with Watermelon, Red Onion, Feta & Red Wine Vinaigrette
- Strawberries, Mandarin Oranges, & Pepper Coated Fried Tortilla Chips on Napa Cabbage with Poppy Seed Dressing
- Baby Spinach, Romaine and Grilled Asparagus stacked with Goat Cheese, Green Apple and Parmesan Cheese dressed with homemade, Pink-Peppercorn Buttermilk Dressing. Scented with Fennel Pepper
- Grilled artichokes tossed with Garbanzo Beans and Portobello Mushrooms, Red Onion, Feta Cheese and roasted Red Bell Pepper. Served with a Balsamic Reduction, grilled Pita Bread and Frisée
- French Country Salad with Bibb Lettuce, Bacon, Croutons, Goat Cheese & Balsamic Vinaigrette
- Mixed Greens with Feta, Toasted Pine Nuts, Whole Wheat Croutons & Sundried Tomato Vinaigrette
- Mexican Style Caesar Salad, Ancho Chilies, Cortija Cheese Dressing, grilled Pineapples, Crispy Chorizo Sausage, Baked Croutons with Romaine Hearts
- Arugula & Watercress Salad with Hearts of Palm, Candied Saffron Cauliflower with Tomato Vinaigrette
- Classic Caesar salad with Romano Cheese & Jumbo Croutons
- Spicy Caesar with Chorizo Croutons, Crispy Tortilla Chips, Catija Cheese & Pablano Pepper Dressing
- Spinach Blend with Strawberries, Mandarin Oranges, Mushrooms, Red Onion and Hot Bacon Dressing
- Napa Cabbage with Crumbled Blue Cheese, Strawberry, Mandarin Oranges in Poppy Seed Dressing
- Spring Mix with Lemon Thyme Vinaigrette, Cajun Sunflower Seeds, Cherry Tomatoes & Croutons
- Iceberg Lettuce Wedge with Tomato & Crumbled Blue Cheese Dressing
- Tossed Mixed Green Salad with Tomato Cucumber & Grated Jicama, Carrots, Red Cabbage
- Caprice Salad Sliced Ripe Tomato, Fresh Buffalo Mozzarella in Basil Oil
- Marinated Green Bean Salad in Asian Vinaigrette with Sesame Seed Dressing
- Nicoise Salad with sliced Ahi Tuna, Kalamata Olives, Hard Boiled Eggs, Potatoes Wedges & Tomatoes
- Spinach salad with Bacon, sliced Onions, chopped Eggs in warm Bacon Vinaigrette
- Bibb Lettuce with Dried Cranberries & Spiced Pecans and Julienne Carrots
- Parmesan Wedge with Mixed Greens, diced Cucumbers & Tomatoes
- Julienne Cucumber Salad
- Beluga Lentil Salad
- Dikon Chop Salad, julienne Carrots, Red Onion, and Bok Choy, with Wasabi Buttermilk dressing
- Caprice Salad with Mesclun Mix, sliced Tomatoes, Pesto Marinated Baby Mozzarella and Lemon Thyme Vinaigrette
- Mixed Greens with Tropical Raspberry Vinaigrette, White Chocolate Almond Brittle, Sliced Strawberries, Cherry Tomatoes and Shredded Carrot
- Spring Mix with Feta Cheese Crumbles, Sunflower Seeds, & Strawberry Champagne Vinaigrette
- Romaine Blend Salad with Chunky Tomato, Cucumber and Avocado Garnish, Ricotta Cheese, Honey Lemon Thyme Dressing and Crispy Pita Strings
- Romaine Lettuce Salad – Charred Grilled Asparagus, Cajun Corn Ranch Dressing, Cucumber, Shredded Carrot and Tomato



BEEF / LAMB / VEAL (assume 3-4 oz. portions as part of two entrée selections)

- Shitake Mushroom Crusted Beef Tenderloin Filet
- Sliced Beef Tenderloin with Andouille Sausage & Sweet Corn Jus
- Slice Beef Tenderloin with Orange & Bacon Jus
- Pepperoni crusted sliced Beef Tenderloin with Blue Cheese Butter
- Date Crusted Beef Tenderloin Filet with Salsafy Quinoa & Ginger Infused Demi Glace
- Tenderloin of Beef Medallions with Port Wine Sauce
- Grilled Filet Medallions topped with Roasted Pepper Pesto & Horseradish Butter
- Sliced Tenderloin served with Portobello Tomato & Cognac Demi Glace
- Hoi sin Marinated Beef Tenderloin Slices
- Beef Tenderloin with Shallot & Cognac Sauce
- Beef Tenderloin served with Tarragon Cream Sauce
- Beef Tenderloin finished with Traditional Demi-glace
- Beef Tenderloin served with a Red Thai Curry Sauce
- Beef Tenderloin served with a Hoi sin BBQ Glaze
- Szechwan Pepper Crusted Flank Steak & Teriyaki Jus
- Blackened Beef Tenderloin topped with Crab & Bourbon Crème - ** add \$2 per person*
- Grilled Filet Mignon with Brandy Reduction & Braised Leeks
- Grilled Filet Mignon with Foie Gras Fig Reduction
- Flank Steak Roulades stuffed with Prosciutto, Spinach, Dried Black Olives, Topped with Sweet Basil Jus
- Roast Beef Tenderloin with Hazelnut Butter Cappuccino Sauce
- Strip Loin served with Au Jus & Horseradish Crème Sauce
- Black Pepper Crusted Strip Loin with Red Wine and Braised Fennel
- Shitake Mushroom Crusted Beef Tenderloin topped with Blue Cheese
- Beef Tenderloin Filet browned with Compound Garlic Butter & topped with sautéed Mushrooms
- Beef Tenderloin served with Blue Cheese Vinaigrette
- Beef Tenderloin with Roasted Red Pepper Jus
- Sliced Tenderloin with Smoked Corn & Tomato Butter
- Szechwan Pepper Crusted Beef Tenderloin with Teriyaki Jus
- Sausage Stuffed Filet Medallion with Veal Jus
- Sliced Beef Tenderloin with tart Bing Cherry Glaze
- Sliced Beef Tenderloin with Caramelized Onion Date Demi Glace
- Sliced Beef Tenderloin with Black Peppercorn, Shallot Bacon Jus
- Veal Piccata - seared Veal Cutlets with Lemon Wine Caper Sauce
- Veal Loin Chops Sautéed with Shitake Mushrooms - ** add \$4 per person*
- Veal Medallions with Corn Truffle Reduction - ** add \$4 per person*
- Grilled Veal Chop with Pink & Green Peppercorn Dressing - ** add \$4 per person*
- Walnut Crusted Veal Tenderloin with Zinfandel Cranberry Sauce - ** add \$8 per person*
- Lamb Chops served with Spicy Sweet Risotto & Garlic Mint Jus - **add \$2 per person*
- Lamb Chops with Rhubarb or Cranberry Reduction - **add \$2 per person*
- Sliced Eye Lamb Loin over Caramelized Onion & Raisin Sauté



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

FRESH FISH / SEAFOOD

- Salmon Wellingtons stuffed with Lump Crab & served with light Lemon Sauce
- Grilled Shrimp & Scallop Skewers served with Cajun Butter - *add \$2 per person*
- Onion Bread Crumb Tilapia with a Manhattan Chowder Sauce
- Grilled Swordfish Medallions served with Sweet & Sour Shitake Mushrooms & topped with Pineapple Coconut Sauce - *add \$2 per person*
- Coriander Crusted Ahi Tuna topped with Citrus Vinaigrette - *add \$2 per person*
- Almond Crusted Grouper with Citrus Fruit Butter Sauce
- Pan Seared Salmon over Lump Crab, Artichoke & Fava Bean Forma with Arugula Nage - *add \$4 per person*
- Baked Tilapia with Creole Seasonings & Panko Bread Crumbs
- Grilled Tilapia with Mango Salsa
- Pan Roasted Salmon topped with Fresh Dill Crème Sauce
- Seared Ahi Tuna Steak coated with White & Black Sesame Seeds - *add \$2 per person*
- Shrimp de Jonghe
- Grilled Shrimp with Tequila, Lime & Cilantro Seasoning
- Entrée Sized Crab Cakes served with Spicy Aioli - *add \$3 per person*
- Baked Basa Encrusted with Almonds, Panko Bread Crumbs, topped with diced tomatoes & drizzled with Lemon Butter
- Chilean Sea Bass with Mushrooms & Marsala Wine Sauce - *add \$8 per person*
- Sweet Onion Crusted Yellowtail Snapper with Vanilla Buerre Blanc
- Grilled Ahi Tuna Medallions with an Orange Sesame Glaze - *add \$2 per person*
- Prosciutto wrapped Chilean Sea Bass - *add \$8 per person*
- Salmon & Spinach Lasagna with Ricotta Cheese, Sundried Tomatoes & Pesto Space
- Tortilla Crusted Salmon topped with Jalapeno Peach Compote
- Baked Tilapia served with Shrimp Gazpacho Sauce
- Pesto Marinated Salmon
- Shrimp & Andouille Sausage served with Cream Sauce
- Swordfish with Orange Ginger Reduction - *add \$2 per person*
- Sesame Seared Salmon with Orange Soy Butter Sauce
- Shrimp with Red Pepper Alfredo Sauce
- Pan-seared Scallops with Nectarine Reduction & Macadamia Nuts - *add \$4 per person*
- Grilled Filet of Salmon with Citrus Buerre Blanc
- Hazelnut Encrusted Chilean Sea Bass - *add \$8 per person*
- Salmon grilled & served with Saffron Heirloom Tomato Relish
- Chilean Sea Bass served with Lime Cilantro Buerre Blanc - *add \$8 per person*
- Esclolar with Saffron Chardonnay Reduction
- Grilled Prawns with Roasted Apples & Vanilla Bean Chardonnay Drizzle - *add \$2 per person*
- Pan-seared Grouper with Cabernet Buerre Rouge
- Pineapple & Coconut Crusted Shrimp served with Pina Colada Sauce

Pricing for Scallops, Lobster, Chilean Sea Bass & Crab are subject to change based on Market Rates.



CHICKEN / POULTRY

- Pancetta wrapped Chicken Breast pan-seared with Lemon Sage Sauce
- Roast Chicken with Apricot & Macadamia Nut Compote
- Pecan Crusted Chicken Breast with Honey Mustard Sauce
- Peach Crusted Baked Chicken Breast served with Gewurztraminer Buerre Blanc Sauce
- Andoulii Sausage & Mushroom Stuffed Chicken
- Grilled Chicken Breast with Raisins, Apple Chutney & Honey Bourbon Glaze
- Crisp Airline Chicken breast with Prosciutto di Parma, Heirloom Tomato Sauce & Crispy Basil
- Rolled Chicken Breast with Apple Cider Reduction Sauce
- Grilled Chicken Breast served with Riesling Reduction Sauce & Red Flame Grapes
- Roast Chicken over Truffle Sage Sauce & Pancetta
- Rolled Chicken Breast with Fontina, Prosciutto, Spinach & Dijon reduction
- Roasted Chicken stuffed with Main Lobster & Boursin Cheese Sauce - *add \$3 per person*
- Rolled Chicken Breast with Artichoke hearts, Kalamata Olives, Feta, Tomatoes & Pinenuts
- Pesto Cream Cheese Capicola Ham stuffed Chicken Breast with Roasted Tomato & Olive Sauce
- Chicken Piccata - Seared Breast of Chicken in Lemon, Wine & Caper Sauce
- Crispy Chicken Breast with Pear & Green Peppercorn Sauce
- Marinated & Grilled Chicken with Tarragon-Tomato-Balsamic Sauce
- Grilled Chicken with Meyer Lemon Sage Sauce
- Plum & Olive Chicken with Sweet Wine – Brown Sugar Glaze & Fried Caper Berries
- Roasted Chicken Roulade with Spring Asparagus, Brie, Toasted Pistachios, topped with a Beet Reduction
- Grilled Chicken Breast topped with Asparagus & Corn Alfredo Sauce
- Roasted Chicken Breast with Gouda Cream Sauce
- Sautéed Chicken Breast with Maple Glazed Apples
- Sautéed Chicken Breast with Granny Smith Apple & Bacon Jus
- Ancho Chili Rubbed Chicken Breast, stuffed with herbed Goat Cheese & topped with Cilantro Pesto
- Mustard Glazed Breast of Chicken
- Grilled Chicken Breast with Cranberry BBQ Sauce
- Sausage & Mushroom Stuffed Chicken Breast with Fontina Cream Sauce
- Chicken Roulade with Grand Marnier Stuffing & Rosemary Demi-Glace
- Chicken roasted with Grape Tomato & Watermelon
- Baked Airline Chicken Breast topped with a Champagne & Mushroom Crème Sauce
- Honey Lemon Thyme Glazed Chicken
- Szechwan Crusted Chicken topped with creamy Mandarin Orange Sauce
- Garlic Rosemary Chicken with Lemon
- Chicken Dijon with Tarragon
- Zinfandel Glazed Breast of Chicken with Roasted Grape Dijon
- Almond Crusted Chicken Breast coated with Havarti Cheese Sauce
- Grilled Chicken Breast with Apple Cranberry Relish
- Mushroom Lemon Dill Chicken
- Walnut Cranberry Crusted Chicken
- Citrus Mandarin Orange Rum Chicken
- Lemon Oregano Almond Chicken
- Parmesan & Acorn Squash Encrusted Chicken with Prosciutto Sage Jus
- Baked Chicken Breast with Macadamia Nut and Apricot Compote
- Crusted Chicken with Grilled Peach & Blue Cheese Cream Sauce
- Baked Chicken Breast with Pineapple, Ham and Provolone Cheese topped with Coconut Cream Sauce



- Beef Steak Tomato encrusted Chicken with Smoky Gouda Cream Cheese Sauce
- Oregano & Garlic Marinated Turkey Medallions served with a Lemon Caper Gremollata
- Marsala Grilled Turkey Tenders with Wild Mushroom Gravy
- Pan-Seared Muscovy Duck Breast with Fig Demi-Glace
- Pan-Seared Muscovy Duck Breast with Summer Berry & Pinot Reduction
- Cinnamon Quail with Pomegranate Tamarind Reduction stuffed with Sonoma Foie Gras
- Grilled Ostrich Medallions Sauces with Strawberry Rhubarb toasted Anise Reduction
- Grilled Ostrich Medallions with Raspberry & Port Demi-Glace

PORK

- Roasted Pork Loin with Southern Comfort Glaze served over grilled Peaches
- Rosemary Pork Chops topped with Bacon & Cannelloni Bean Ragout
- Slice Ground Mustard Rubbed Pork Tenderloin served with Veal Jus
- Tamarind Glazed Pork Loin
- Soy Honey Grilled Pork Chops
- Stuffed Apple Pork Chop wrapped with Pancetta & topped with Pear Reduction
- Roast Pork Tenderloin seared with an Ancho Chili rub & then topped with Apricot Raisin Compote
- Roast Pork Tenderloin topped with Caramelized Onions & seasoned with Fennel Pepper
- Roasted Pork Tenderloin topped with Sauce Robert
- Sliced Apple Smoked Ham topped with Dijon-Pineapple Glaze
- Black Pepper Crusted Pork Loin served with Caramelized Endive/ Tarragon infused Cider Broth
- Herb Crusted Pork Tenderloin with Apple Brandy Reduction
- Jerk Pork with Whiskey Maple Sauce
- Adobo Pork Tenderloin with Cilantro Butter
- Roasted Pork Tenderloin with Bourbon Pumpkin Sauce & Walnut Pesto
- Jerk Pork Tenderloin Medallions with Coconut Marsala Reduction
- Ham Roast with Maple Chipotle Glaze
- Brown Sugar cured Pork Tenderloin with Cranberry Demi-Glace
- Slice Pork Loin with Raisin Apple Chutney and Honey Bourbon Glaze
- Sliced Pork Tenderloin with Roasted Green Apple, Shrimp and Goat Cheese Sauce

VEGETARIAN ENTRÉE SELECTIONS

- Basil & Pesto Vegetable Ratatouille - Sautéed eggplant, squash, zucchini, tomato, basil & onions topped with pesto, goat cheese & balsamic reduction served with polenta
- Grilled Portobello Mushroom
- Rolled Vegetable Lasagna
- Eggplant Parmesan



VEGETABLES

- Grilled Zucchini, Yellow Squash, Red & Yellow Peppers
- Caramelized Baby Carrots with Orange Zest
- Honey Braised Carrots with Rosemary
- Corn, Leeks & Shitake Mushrooms
- Eggplant Fondue
- Parsnip Puree
- Spaghetti Squash
- Parmesan Roasted Tomatoes
- Sugar Snap Peas
- Spinach Lemon Spaetzel
- Bourbon Glazed Butternut Squash
- Broccoli, Carrots with herbed butter
- Green Beans with toasted almonds
- Brussell Sprouts infused with Orange Zest
- Grilled Asparagus
- Asparagus Mushroom Crepes – *add \$2 per guest*
- Julienne Asian Vegetables
- Eggplant Parmesan
- Baked Sweet Potato Fries
- Green Beans & Acorn Squash Blend (seasonal)
- Braised Spinach & Fennel
- Roasted Zucchini & Yellow Squash Pearl Onion Sauté
- Pineapple, Carrots & Broccoli
- Roasted or Grilled Black Figs (seasonal)
- Sautéed Brussell Sprouts, Sweet Corn and Lemon Orzo

STARCH SELECTIONS

- Polenta – Traditional, Sweet Leek, Roasted Tomato
- Risotto – Choice of Olive, Basil, Sweet Corn, or Almond
- Whipped Sweet Potatoes
- Whipped Sweet / White Potato Blend
- Parmesan Baked Potatoes
- Baked Sweet Potatoes stuffed with Maytag Blue Cheese
- White Cheddar & Saffron glazed Fingerling Potatoes
- Parmesan Potato Cone
- Crab Stuffed Twice Baked Yukon Gold Potatoes
- Bing Cherry Rice Pilaf
- Mini Soufflés
- Olive Oil infused Pasta – Bowtie, Penne
- Sweet Potato & Eggplant Terrine
- Orzo & Corn Jalapeño Cake (seasonal)
- Warm Greek Potato Salad
- Apple & Shallot Stuffing Cake
- Spaetzle – Lemon/Basil, Sundried Tomato, Beer/Mustard
- Dauphinoise Potatoes with Gruyere Cheese & Garlic
- Whipped / Mashed Potatoes – Traditional, Garlic, Goat Cheese, Carrot, Oregano, Green Onion Buttermilk
- Parmesan Stuffed New Potatoes



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

- Roasted Redskin Potatoes with Rosemary
- Cous Cous with Peas, Grape Tomato & Mint
- Cous Cous with Zucchini, Raisins & Apricots
- Steamed Rice with Fermi celli & Fried Onion
- Sage Rice
- Basmati Rice
- Sesame Rice
- Coconut Rice
- Adobo Spiced Rice
- Tomato & Cheddar Rice
- Cream Conchiglie Rigate Pasta
- Lemon Orzo
- Olive Oil and Herbed Tagliatelle Pasta



The Terrace at Market Tower
Murat Shrine Temple
Indiana Square
www.oasiseventsindy.com
Oasis Events – (317) 348-0006

DESSERTS

- Assorted Cheesecakes \$3 per Person
- Fruit Cobblers
- Pecan-encrusted Strawberries
- Chocolate Dipped Strawberries
- Lemon Cake
- Chocolate Cake
- German Chocolate Cake
- Strawberry Shortcake Layer Cake
- Carrot Cake
- Assorted Fruit Pies
- Lemon Bars
- Assorted Cookies
- Assorted Brownies
- Crème Brule (small)
- Crème Fraiche and Berry Shooters
- Dulce de Leche and Berry Shooters
- Amaretto Cream Cheese Stuffed Strawberries with Chocolate Drizzle
- Whipped Cream Stuffed Strawberries with Decadent Chocolate
- Molten Brownie Minis with Cream Cheese Frosting
- Pineapple Date Bread Pudding Bite

- Crème Brule \$4 per Person
- Blueberry Crème Brule with Chocolate Twille
- Flavored Crème Fraiche and Seasonal Berries served in Martini Glasses
- Bread Pudding with Raisins & Vanilla Cream Sauce
- Fried Cheesecake Sticks dipped in Chocolate and Nuts
- Fruit Tarts
- Tropical Fruit Bruschetta

- Bette Noire \$5 per Person
- Individual Assorted Cheesecakes
- Individual Entremets
 - Tiramisu
 - White Chocolate & Hazelnut
 - Lemon
 - Orange Blossom
 - Strawberry
- Chocolate Zuccotto
- Miniature Éclairs
- Miniature Cannolis