



Fiddlehead Restaurant

**422 Franklin St.
Michigan City, IN
(219)210-3253**

Private Party Menus

The following menus are available to groups of 14 or more people. Selections will be made when guests arrive; there is no need to take "pre-orders". We will have printed menus at each setting before guests arrive and they can choose their entrée at this time. Prices include soft drinks, tea, or coffee but do not include multiple drinks or any alcoholic beverages. Prices do not include gratuity of 18%. A deposit of \$250 is required to book your event, which goes toward the final bill. We are more than happy to accommodate any budget and any requests you might have. Please make us aware of any special diets.

Thank you for your consideration in hosting your special event.
If you have any question please contact us at (219)210-3253.



Lunch Tier

(available between 11am and 4pm)

\$10.99 per person

served with homemade chips & pickle spear

Lunch Entrees

Chicken Salad- roasted chicken, walnuts, apples, celery, fresh herbs, mayo, topped with tomato on grilled sourdough

Open Faced Roasted Veggie- roasted mushrooms, peppers, zucchini, red onion, artichoke, with goat cheese & basil infused olive oil, grilled sourdough bread

BLT- Hickory smoked bacon; romaine, tomato, mayo, & tomato-bacon jam

Pulled Pork- homemade BBQ sauce, creamy coleslaw on split top bun

Flatbread Pizza- tomato sauce, fresh tomatoes, basil, mozzarella, basil infused olive oil

Dessert

Housemade chocolate chip cookie



Dinner Tier 1

\$19.99 per person

Appetizers (family style)

Bruschetta Plate- traditional tomato relish with crostini, drizzled with basil infused olive oil & balsamic reduction served with a bulb of roasted garlic

Entrée (choice)

Meatloaf Dinner- homemade with grass-fed beef with creamy mushroom gravy served with smashed potatoes

Glazed Chicken Breasts- Memphis-style, brown sugar, pepper, & garlic served with smashed potatoes

Spaghetti & Meatballs- spaghetti, tossed with homemade meatballs & tomato sauce, parmesan & fresh basil served with garlic bread

Veggie Marinara- roasted mushrooms, peppers, zucchini, red onion, & artichoke tossed with tomato sauce & spaghetti noodles topped with fresh basil & parmesan served with garlic bread

Dessert

Chocolate cake



Dinner Tier 2

\$24.99 per person

Appetizers (family style)

Bruschetta Plate- traditional tomato relish with crostini, drizzled with basil infused olive oil & balsamic reduction served with a bulb of roasted garlic

House Salad- Mixed greens with tomato, onion, & cucumber

Entrée (choice)

½ Slab BBQ Ribs- smoked, with homemade BBQ sauce served with coleslaw & fries

Chicken Carbonara- cavatappi noodles, bacon, mushrooms, peas, cream sauce, grilled chicken breast, parsley & parmesan served with garlic bread

Lake Perch- lightly breaded and fried, served with coleslaw, tartar sauce & fries

Veggie Marinara- roasted mushrooms, peppers, zucchini, red onion, & artichoke tossed with tomato sauce & spaghetti noodles topped with fresh basil & parmesan served with garlic bread

Dessert

Chocolate Cake



Dinner Tier 3

\$29.99 per person

Appetizers (family Style)

Spinach Artichoke Dip- served hot with parmesan crisps, carrots, celery, & cucumber

Bruschetta Plate- traditional tomato relish with crostini, drizzled with basil infused olive oil & balsamic reduction served with a bulb of roasted garlic

House Salad- Mixed greens with tomato, onion, & cucumber

Entrees (choice)

6oz Grass-Fed Filet- served with garlic butter & baked potato

Full Slab BBQ Ribs- smoked, served with BBQ sauce, coleslaw & fries

Glazed Chicken Breasts- Memphis-style, brown sugar, pepper, & garlic served with smashed potatoes

Lobster Stuffed Shrimp- butterflied shrimp with butter-poached lobster, dill, & celery, topped with garlic butter & herbed breadcrumbs served with baked potato

Stuffed Poblanos- Roasted poblanos stuffed with corn, red onion, red pepper, black beans, herbs & spices, topped with 3 cheeses & baked served with smashed potatoes

Dessert (choice)

Apple Pie ala mode, Brownie Sundae, or Crème Brulee