



PARTY & EVENTS INFO GUIDE

CATERING, EVENTS, PARTIES AND MORE

The following menus are available to groups of 15 or more people. Selections will be made when guests arrive; there is no need to take "pre-orders" from your guests. Any changes, additions, or substitutions to any menu may result in additional charges. Prices do not include soft drinks, tea, coffee, juices, bottled beverages or any alcoholic beverages. Prices do not include gratuity of 18% or tax of 7%. We are more than happy to accommodate any budget and any requests you might have. Please make us aware of any special diet restrictions.

What do I need to do to book my party/event?

A deposit of \$250 will be required to book your event (a larger deposit is required for off-premise events or any event with 45 or more attendees). The deposit will be deducted from your final billing.

When do I need to choose my finalized menu?

A finalized menu needs to be chosen a minimum of 10 days prior to the event.

When do I need to have a final count of guests to the restaurant?

A final guest count is due 5 days prior to the event, this will be the minimum number of guests charged.

What if I need to cancel my party/event?

Deposits are non-refundable. Deposits may be transferred to a Fiddlehead gift card if we are given one week notice, in writing, for any cancellation.

Thank you for your consideration in hosting your special event!

**422 Franklin St.
Michigan City, IN
219-210-3253
FiddleheadMC.com**



FAMILY STYLE TIER

\$20/person

CHOOSE 1 APPETIZER TO BE SERVED FAMILY STYLE

Spinach Artichoke Dip *V GF*

served hot with parmesan crisps & fresh cut vegetables

Fry Bucket *V GF*

Our famous hand-cut fries with choice of 3 dipping sauces: Sriracha ketchup, garlic lemon aioli, spicy horseradish mustard, horsey sauce, BBQ, ranch, or bang-bang sauce

House Salad *V GF*

mixed greens, cucumber, onion, & tomato served with ranch and balsamic dressings on the side

CHOOSE 3 ENTREES TO BE SERVED FAMILY STYLE

The Big Salad *GF*

mixed greens, tomatoes, red onion, egg, bacon, cucumber, 3 cheese mix topped with a grilled chicken breast

Fiddlehead Salad *GF*

mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, gorgonzola dressing topped with a grilled chicken breast

Pesto Pasta *V*

spaghetti, tossed in a pesto sauce with roasted vegetables, sundried tomatoes, topped with parmesan & fresh basil

Homestyle Meatloaf

grass fed beef & a blend of herbs & spices baked and topped with a red wine-herb gravy

Chicken Carbonara

cavatappi noodles, parmesan cream sauce, peas, mushrooms, & bacon, topped with parmesan & parsley

Blue Gill *GF*

lightly breaded & fried served with lemon & tartar sauce

CHOOSE 1 SIDE DISH TO BE SERVED FAMILY STYLE

* Roasted Vegetables *V GF*

* Smashed potatoes *V GF*

* Hand cut fries *V GF*

* Mac n' Cheese *V*

CHOOSE 1 DESSERT TO BE SERVED FAMILY STYLE

Carrot Cake *V*

house made with cream cheese frosting

Apple Cake *V*

spiced butter cake with apples & vanilla cream sauce

Pavlova *V GF*

"Russian-style" meringue cookie topped with mixed berries & whipped cream

V = Vegetarian | *GF* = Gluten-Free



TIER 1

\$24/person

CHOOSE 1 APPETIZERS TO BE SERVED FAMILY STYLE

Spinach Artichoke Dip **V GF**

served hot with parmesan crisps & fresh cut vegetables

Fry Bucket **V GF**

our famous hand-cut fries with choice of 3 dipping sauces: Sriracha ketchup, garlic lemon aioli, spicy horseradish mustard, horsey sauce, BBQ, ranch, or bang-bang sauce

House Salad **V GF**

mixed greens, cucumber, onion, & tomato served with ranch and balsamic dressings on the side

CHOOSE 4 ENTRÉE CHOICES

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

The Big Salad **GF**

mixed greens, tomatoes, red onion, egg, bacon, cucumber, 3 cheese mix topped with a grilled chicken breast

Fiddlehead Salad **GF**

mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, gorgonzola dressing topped with a grilled chicken breast

The Herbivore **V**

roasted portabellas, red peppers, zucchini, red onion, artichoke, topped with goat cheese served open faced on grilled Turano bread served with fries

Bolognese

spaghetti, tossed in a homemade Bolognese sauce with fresh basil & parmesan served with garlic bread

Pesto Pasta **V**

spaghetti, tossed in a pesto sauce with roasted vegetables, sundried tomatoes, topped with parmesan & fresh basil served with garlic bread

Mac n' Cheese **V**

cavatappi noodles, a blend of gouda, cheddar, & mozzarella cheeses, cream sauce, topped with herbed breadcrumbs & parsley served with garlic bread

Homestyle Meatloaf

grass fed beef & a blend of herbs & spices baked and topped with a red wine-herb gravy served with smashed potatoes

Chicken Carbonara

cavatappi noodles, parmesan cream sauce, peas, mushrooms, & bacon, topped with parmesan & parsley served with garlic bread

CHOOSE 1 DESSERT TO BE SERVED TO EACH GUEST

Carrot Cake **V**

house made with cream cheese frosting

Apple Cake **V**

spiced butter cake with apples & vanilla cream sauce

Pavlova **V GF**

"Russian-style" meringue cookie topped with mixed berries & whipped cream

V = Vegetarian | **GF** = Gluten-Free



TIER 2

\$28/person

CHOOSE 2 APPETIZERS TO BE SERVED FAMILY STYLE

Stuffed Mushrooms **V**

3 cheeses, artichokes, spinach, shallots, garlic, breadcrumbs stuffed in button mushrooms

Bleu Cheese Kettle Chips **GF**

kettle chips topped with bleu cheese, bacon, & chives served with bleu cheese-bacon dipping sauce

Caesar Salad

chopped romaine, Caesar dressing, homemade croutons, tossed with parmesan cheese

Spinach Artichoke Dip **V GF**

served hot with parmesan crisps & fresh cut vegetables

Fry Bucket **V GF**

our famous hand-cut fries with choice of 3 dipping sauces: Sriracha ketchup, garlic lemon aioli, spicy horseradish mustard, horsey sauce, BBQ, ranch, or bang-bang sauce

House Salad **V GF**

mixed greens, cucumber, onion, & tomato served with ranch and balsamic dressings on the side

CHOOSE 4 ENTRÉE CHOICES

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

Shrimp Piccata

spaghetti, tossed in a white wine & lemon-garlic sauce, fresh tomatoes & capers, topped with grilled shrimp, parmesan & parsley served with garlic bread

1/2 Rack BBQ Baby Back Ribs **GF**

smoked, with homemade BBQ sauce served with fries

Blue Gill **GF**

lightly breaded & fried served with lemon & tartar sauce served with fries

Stuffed Chicken **GF**

3 free range chicken breasts stuffed with artichokes, spinach, a blend of cheeses & herbs, seared and baked, topped with mushroom cream sauce served with smashed potatoes

The Big Salad **GF**

mixed greens, tomatoes, red onion, egg, bacon, cucumber, 3 cheese mix topped with a grilled chicken breast

Fiddlehead Salad **GF**

mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, gorgonzola dressing topped with a grilled chicken breast

The Herbivore **V**

roasted portabellas, red peppers, zucchini, red onion, artichoke, topped with goat cheese, served open faced on grilled Turano bread served with fries

Bolognese

spaghetti, tossed in a homemade Bolognese sauce with fresh basil & parmesan served with garlic bread

Pesto Pasta **V**

spaghetti, tossed in a pesto sauce with roasted vegetables, sundried tomatoes, topped with fresh basil and parmesan served with garlic bread

*** Continued on back...**

V = Vegetarian | GF = Gluten-Free



CHOOSE 4 ENTRÉE CHOICES (Continued)

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

Mac n' Cheese *V*

cavatappi noodles, a blend of gouda, cheddar, & mozzarella cheeses, cream sauce, topped with herbed breadcrumbs & parsley served with garlic bread

Homestyle Meatloaf

grass fed beef & a blend of herbs & spices baked and topped with a red wine-herb gravy served with smashed potatoes

Chicken Carbonara

cavatappi noodles, parmesan cream sauce, peas, mushrooms, & bacon, topped with parmesan & parsley served with garlic bread

CHOOSE 2 DESSERTS

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

Chocolate Cake *V*

house made with Ghirardelli chocolate frosted with chocolate buttercream

Panna Cotta *V*

Italian custard with mixed berries & whipped cream

Carrot Cake *V*

house made with cream cheese frosting

Apple Cake *V*

spiced butter cake with apples & vanilla cream sauce

Pavlova *V GF*

“Russian-style” meringue cookie topped with mixed berries & whipped cream

TIER 3

\$32/person

CHOOSE 3 APPETIZERS TO BE SERVED FAMILY STYLE

Bang-Bang Shrimp

fried shrimp, bang-bang sauce, fresh greens, red cabbage slaw, topped with crushed wasabi peas

The Drunken Goat *V*

herbed-goat cheese on crostini, topped with strawberry-cabernet jam & sugared walnuts

Beet & Goat Cheese Salad *V GF*

pickled red & golden beets, goat cheese, sugared walnuts, served with mixed greens tossed in green goddess dressing

Caesar Salad

chopped romaine, Caesar dressing, homemade croutons, tossed with parmesan cheese

Stuffed Mushrooms *V*

3 cheeses, artichokes, spinach, shallots, garlic, breadcrumbs stuffed in button mushrooms

Bleu Cheese Kettle Chips *GF*

kettle chips topped with bleu cheese, bacon, & chives served with bleu cheese-bacon dipping sauce

Spinach Artichoke Dip *V GF*

served hot with parmesan crisps & fresh cut vegetables

Fry Bucket *V GF*

our famous hand-cut fries with choice of 3 dipping sauces: Sriracha ketchup, garlic lemon aioli, spicy horseradish mustard, horsey sauce, BBQ, ranch, or bang-bang sauce

House Salad *V GF*

mixed greens, cucumber, onion, & tomato served with ranch and balsamic dressings on the side

CHOOSE 4 ENTRÉE CHOICES

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

New England Lobster Roll

butter-poached lobster meat, celery, mayo, & a blend of herbs & spices on a grilled New England roll served with fries

Lobster Diablo

spaghetti, tossed with lobster & a spicy garlic-wine sauce, topped with parmesan & parsley served with garlic bread

Lobster Stuffed Shrimp

butterflied shrimp with butter-poached lobster, dill, & celery, lemon aioli, topped with garlic butter & herbed breadcrumbs & baked served with baked potato

Pork Chops *GF*

2 apple cider brined free range pork chops, seared & roasted with peach honey jam served with smashed potatoes

Grass-fed Filet *GF*

6oz. grass fed filet mignon with garlic butter served with baked potato

Shrimp Piccata

spaghetti, tossed in a white wine & lemon-garlic sauce, fresh tomatoes & capers, topped with grilled shrimp, parmesan & parsley served with garlic bread

1/2 Rack BBQ Baby Back Ribs *GF*

smoked, with homemade BBQ sauce served with fries

** Continued on back...*

V = Vegetarian | GF = Gluten-Free



CHOOSE 4 ENTRÉE CHOICES (Continued)

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

Blue Gill *GF*

lightly breaded & fried served with lemon, tartar sauce, & fries

Stuffed Chicken *GF*

3 free range chicken breasts stuffed with artichokes, spinach, a blend of cheeses & herbs, seared and baked, topped with mushroom cream sauce served with smashed potatoes

The Big Salad *GF*

mixed greens, tomatoes, red onion, egg, bacon, cucumber, 3 cheese mix topped with a grilled chicken breast

Fiddlehead Salad *GF*

mixed greens, apples, dried cranberries, bacon, sugared walnuts, gorgonzola cheese, gorgonzola dressing topped with a grilled chicken breast

The Herbivore *V*

roasted portabellas, red peppers, zucchini, red onion, artichoke, topped with goat cheese served open faced on grilled Turano bread served with fries

Bolognese

spaghetti, tossed in a homemade Bolognese sauce with fresh basil & parmesan served with garlic bread

Pesto Pasta *V*

spaghetti, tossed in a pesto sauce with roasted vegetables, sundried tomatoes, topped with parmesan & fresh basil served with garlic bread

Mac n' Cheese *V*

cavatappi noodles, a blend of gouda, cheddar, & mozzarella cheeses, cream sauce, topped with herbed breadcrumbs & parsley served with garlic bread

Homestyle Meatloaf

grass fed beef & a blend of herbs in spices baked and topped with a red wine-herb gravy served with smashed potatoes

Chicken Carbonara

cavatappi noodles, parmesan cream sauce, peas, mushrooms, & bacon, topped with parmesan & parsley served with garlic bread

CHOOSE 3 DESSERTS

(TO BE CHOSEN BY YOUR GUESTS WHEN THEY ARRIVE TO THE EVENT)

Cheesecake *V*

New York style cheese cake with strawberries & fresh whipped cream

Crème Brûlée *V GF*

baked custard with a caramelized sugar top

Chocolate Cake *V*

house made with Ghirardelli chocolate frosted with chocolate buttercream

Panna Cotta *V GF*

Italian custard with mixed berries & whipped cream

Carrot Cake *V*

house made with cream cheese frosting

Apple Cake *V*

spiced butter cake with apples & vanilla cream sauce

Pavlova *V GF*

“Russian-style” meringue cookie topped with mixed berries & whipped cream

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BEER & WINE OPTIONS

The following are choices for alcohol consumption at your event

Open Bar

full beer & wine menu is available for your guests, you pay all alcohol costs including tax & gratuity

Limited Bar

select 3 wine choices and 3 beer choices off our menu for your guests to choose from, guests will receive a limited menu at the table, you pay all alcohol costs including tax & gratuity

Cash Bar

full beer & wine menu is available for your guests, guests are responsible to pay all alcohol costs including tax & gratuity

Budget Bar

either full menu or limited menu of your choosing is available to you & your guests, you make us aware of your budget (including tax & gratuity), after budget is reached guests are responsible to pay all alcohol costs

