

CATERING MENU

**LAMASCO
BAR**

1331 W. FRANKLIN ST.
(812) 437 - 0171

Catering Managers

AMY WORD
(812) 480-0323

LAMASCOCATERING@GMAIL.COM
WWW.LAMASCOBARANDGRILL.COM

Breakfast

EGGS, SAUSAGE/BACON, TOAST, HASH BROWNS

WHITE OR WHEAT TOAST, SUBSTITUTE COUNTRY HAM \$1/PERSON

(MINIMUM OF 15 PEOPLE)

- \$9.00 PER PERSON -

Lunch & Dinner

• MAIN DISH •

(CHOOSE ONE, SERVED W/ ROLL)

COUNTRY
FRIED STEAK
MEATLOAF
FRIED CATFISH
OPEN FACED
ROAST BEEF
FRIED CHICKEN

• SIDE DISH •

(CHOOSE TWO)

SALAD
MASHED POTATOES
BROWN OR WHITE GRAVY
GREEN BEANS
W/CUT BACON
CREAMY COLESLAW
MAC & CHEESE
SWEET CORN

\$13.00 PER PERSON (NO SETUP)

\$16.00 PER PERSON (WITH SETUP)

• ASSORTED PARTY TRAYS •

MEATS AND CHEESES

MED \$35.00
(15-20 PEOPLE)
LRG \$49.00
(25-30 PEOPLE)

RAW VEGGIES AND DIP

MED \$34.00
(15-20 PEOPLE)
LRG \$30.00
(25-30 PEOPLE)

FRIED APPETIZERS

MED \$47.00
(15-20 PEOPLE)
LRG \$60.00
(25-30 PEOPLE)

SANDWICH ROUNDS TRAY

CHOOSE: TURKEY, ROAST BEEF, HAM
CHICKEN SALAD, TUNA SALAD, HAM SALAD, EGG SALAD

\$13.00/DOZEN
(WITHOUT CHEESE)

\$14.00/DOZEN
(WITH CHEESE)

Drinks

STANDARD CASH BAR ITEMS

VODKA: BELLOWS & TITO'S
WHISKEY: KY TAVERN & CROWN ROYAL
GIN: SAPPHIRE
RUM: MALIBU & CAPTAIN MORGAN
TEQUILA: JOSE SILVER
SODA: SPRITE, COKE, DIET COKE
JUICE: CANBERRY, ORANGE,
PINEAPPLE

FULL SERVICE BAR

SET UP FEES - (4HR MIN)

\$20/HOUR PER BARTENDER

SUNDAYS & HOLIDAYS

\$25/HOUR PER BARTENDER

ALCOHOL PERMIT & INSURANCE
- \$150 -

TAP RENTAL

- \$35 -

BEVERAGE OPTIONS:

DOMESTIC KEGS - \$200
SERVES 194 GLASSES

CRAFT KEGS, WINE,
CHAMPAGNE

PRICES AVAILABLE UPON REQUEST

CUPS - SLEEVE OF 50 - \$10
SOFT DRINKS - 12 PACK - \$10

RESTOCKING FEE
- \$30 PER UNUSED KEG -

MINIMUM LIQUOR PURCHASE FEE
- \$200 -

IN ADDITION TO THE TAP RENTAL,
ALCOHOL PERMIT & BARTENDER'S FEE

PRICES DO NOT REFLECT A BARTENDER'S TIP

A FUEL SURCHARGE MAY APPLY
TO EVENTS OVER 25 MILES

DEPOSIT (1/2 OF BILL) DUE AT ORDERING
FINAL PAYMENT DUE DAY OF EVENT