

Catering MENU



PARKVIEW
MIRRO CENTER

WELCOME

In a world where time is at a premium, those instances where people come together deserve to be special. Whether celebrating achievements or planning future successes, it is during these moments where the power of human connectivity is elevated. This same connectivity is what makes us a premier event and conference center and we are thrilled to be your exclusive host.

We are a team of dedicated professionals who are united by a common passion to deliver a successful catering experience. Building on a legacy of hospitality excellence, we leverage our vast expertise to create engaging events that exceed the expectations of everyone we serve. We accomplish this by focusing on the details, service, performance and guest satisfaction throughout the entire Mirro experience.

Our event planners are specially trained to assist you with planning your event, focusing on every aspect to ensure quality and consistency. Our culinary team has created a variety of exciting and delicious menus to fit a wide range of budgets and tastes. Our on-site audio and visual team uses state-of-the-art equipment and techniques to achieve the highest quality presentations available.

From the on-trend creations of our talented chefs to the interactive support of our management team to the attentive service of our well-trained staff, the Mirro experience delivers fulfillment, enjoyment and peace of mind.

We will be happy to meet with you to create a signature selection that meets your specific needs.

Our Mission

The Mirro Event and Conference Center is committed to being a leader in the conference and special event industry. Centered around world class teamwork, we are committed to providing a beautifully maintained, well-appointed meeting facility combined with excellent service and professionalism.

We are driven to support Parkview's core values and local non-for-profit organizations by providing an extraordinary upscale event experience.

"Excellent Service, Every Event, Every Time"

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Contact us:
(260) 266-7730
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www.parkview.com/mirro-center/event-center/

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Dietary

Gluten-free Selections GF

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free preparation or service space. Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.

Vegetarian VT

Vegan VG

Please inform your Event Planner of any known allergens to wheat, soy, dairy, eggs, peanuts, tree nuts, fish, shellfish or sesame.

Consuming raw or undercooked products such as meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BREAKFAST

PRICES ARE PER GUEST. MINIMUM OF 12 GUESTS. CHEF'S CHOICE SELECTION IF LESS THAN THE MINIMUM GUEST COUNT.

ALL BREAKFASTS BUFFETS INCLUDE ASSORTED FRUIT JUICES, REGULAR AND DECAF COFFEE, AND HERBAL TEAS.

CONTINENTAL BREAKFAST

Upper Crust VT 9

freshly baked scones, cinnamon rolls, muffins, bagels, butter, preserves, cream cheese

Heart Healthy VT 10

seasonal fresh fruit, greek yogurt parfaits, granola, whole wheat bagels, peanut butter, low-fat cream cheese, preserves

The Mirro VT 12

seasonal fresh fruit, greek yogurt parfaits, granola, hard-boiled eggs, freshly baked pastries, cinnamon rolls, bagels, butter, preserves, cream cheese

HOT BREAKFAST

TinCap VT 11

freshly baked scones, cinnamon rolls, cage-free scrambled eggs, bagels, butter, preserves, cream cheese

Farm Table 13

seasonal fresh fruit, buttermilk biscuits, sausage gravy, cage-free scrambled eggs, fried potatoes, hardwood smoked bacon, smoked sausage, butter, preserves, honey

The Summit 14

seasonal fresh fruit, greek yogurt parfaits, granola, cage-free scrambled eggs, double smoked bacon, sausage links, lyonnaise potatoes, freshly baked pastries, cinnamon rolls, bagels, butter, preserves, cream cheese

PRICES ARE PER GUEST. MINIMUM OF 12 GUESTS.

CHEF'S CHOICE SELECTION IF LESS THAN THE MINIMUM GUEST COUNT.

GRAB N' GO BREAKFAST

Breakfast Bowl **GF VT-options available** 4.50

cage-free scrambled eggs, lyonnaise potatoes, double smoked bacon, smoked cheddar, fresh chives

Muffin Grill 4

toasted english muffin, cage-free egg, sausage patty, spinach, cheese, sriracha aioli

Egg White 4

fresh buttermilk biscuit, egg whites, provolone cheese, wild arugula, sundried tomato aioli

A LA CARTE

Greek Yogurt Parfait | 2

Seasonal Fruit Cup | 2

Buttermilk Biscuit Breakfast Sandwich | 3

Brioche Cinnamon French Toast | 2

Pastry and Danish | 2

Detroit Sausage | 2

Bagels | 2

Turkey Sausage | 2

Plant-Based Sausage | 2

Mini Scones | 1

House Muffins | 1

Warm Churro Donut | 1

Breakfast Breads | 1

Cinnamon Rolls | 1

Steel Cut Oatmeal Bar **GF VG** | 5

cinnamon, brown sugar, peanut butter, toasted pecans, mixed berries, granola

ARTISAN SALADS

ALL BOXED ARTISAN SALADS ARE ACCOMPANIED WITH TWO SIDES, KETTLE CHIPS AND BOTTLED WATER.

Mirro Signature GF 12

greens, shaved parmesan, dried cherries, cherry tomato, english cucumber, toasted pecans, pickled onion, honey dijon

Garden Greens GF VT 11

romaine, sweet kale, shaved brussels, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Caesar's Caesar GF 11

grilled romaine, shaved parmesan, fire roasted red peppers, banana peppers, udi's® croutons, zesty caesar

Super Spinach GF VT 14

savoy, purple kale, carrot, pickled onion, dried cherries, pistachios, goat cheese, smoked blueberry açai vinaigrette

Chop-Chomp GF 13

iceberg, smoked bacon, cherry tomato, aged cheddar, queso fresco, chives, cucumber ranch

Nashville Chicken GF 14

iceberg, croutons, fire braised chicken, red cabbage, white cheddar, nashville jalapeño ranch

Chicken Queso Fresco GF 14

romaine, fire braised chicken, queso fresco, black beans, roasted sweet corn pico, tortilla crisps, avocado chipotle

Sesame Noodle VT 14

handmade ramen, carrot, bok choy, sugar snap peas, egg, water chestnuts, baby corn, sesame ginger vinaigrette

Everything GF VT 13

sweet kale, shaved brussels, carrot, english cucumber, scallions everything seasoned croutons, chive ranch

Grains & Greens GF VG 14

quinoa, sweet kale, shaved brussels, roasted sweet corn, golden beet, turnip, carrot, harissa vinaigrette

Classic Caesar GF 11

crisp romaine, shaved parmesan, udi's® croutons, classic caesar

SANDWICHES & WRAPS

ALL BOXED SANDWICHES AND WRAPS ARE ACCOMPANIED WITH TWO SIDES, KETTLE CHIPS AND BOTTLED WATER.

Club Wrap

12

flat-out, turkey, smoked bacon, fire roasted tomato jam, aged cheddar, greens, lemon aioli

Baguette

13

capicola, ham, pepperoni, salami, swiss, roasted red and yellow peppers, banana peppers, greens, creamy italian

Buttery Croissant

12

greens, turkey, smoked provolone, sundried tomato pesto, pickled red onion

Texas Grill

13

fire braised beef, pepperjack, grape jelly bbq aioli, fried onion strings, arugula

BLT

13

brioche, hydro bibb, smoked bacon, fire roasted tomato jam, avocado aioli

Bavarian

13

pretzel bun, pastrami, havarti, red cabbage slaw, horseradish mustard

Herb Focaccia

12

grilled chicken, buffalo mozzarella, sundried tomato pesto aioli, basil, balsamic glaze, arugula

Veggie Lovers

12

flat-out, shaved brussels, roasted root vegetables, shiitake, peruvian pepper, hummus

Caesar's Wrap

11

grilled blackened chicken, romaine, shaved parmesan, fire roasted red peppers, banana peppers, croutons, zesty caesar

Vegan Lovers

12

romaine leaf, vegetable medley straw, shiitake, silken tofu, sesame ginger

SIDES: Choose Two

Orzo Pasta Salad **VT**

Cole Slaw **GF VT**

Veggies & Hummus **VG**

Quinoa Salad **GF**

Ramen Noodle Salad **VT**

Scholar's® Bakery Cookie

Gluten Free & Vegan Cookie

Ghirardelli® Brownie

Brookie

Berries & Fruit **VG**

BEVERAGES & SNACKS

ALL DAY BEVERAGE SERVICE | 3

Starbucks® regular & decaf coffee | Tazo® tea | Water service

BEVERAGES

Ice Water | 1

Orange Juice | 1

Coke® Products | 1.50

Bottle Water | 1

Cranberry Juice | 1

Infused Water | 1.50

Lemonade | 1

Brewed Iced Tea | 1

Signature Punch | 1.50

ANYTIME SNACKS

Whole Fruit | 1

Mixed Nut Cups | 3

Fruit Cup | 3

Cookies | 2

Grapes & Cheese | 3

House-Made BBQ Chips | 1

Cheese & Charcuterie Cup | 4

Dessert Bars | 2

Vegetable Crudité Cup | 3

Petit Fours | 4

PRE-PACKAGED SNACKS

Pretzels | 1

Granola Bar | 1

Kettle Chips | 1

Trail Mix | 1

Smartfood White Cheddar | 1

Peanut Butter Crackers | 1

SWEET TOOTH PLATTER | 3

House Baked Cookies, Dessert Bars, Brownies

POPCORN GALORE | 3

choose three (bulk or bagged)

Chicago (cheese and caramel), Tripled Delight (butterscotch, pecan and chocolate), Taste the Rainbow (fruity), Birthday Cake (sprinkles), White Cheddar, Caramel Apple, Puppy Chow, Classic Butter

LUNCH BUFFETS

ALL LUNCH BUFFETS INCLUDE WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

Backyard Cookout

16

angus steak burgers, bbq chicken, hot dogs, cheese, lettuce, tomato, onion, pickle, house-made bbq chips, pork belly baked beans, cole slaw, mini dutch apple pies, brownies

South of the Border

16

taco meat, ancho chili chicken, spanish rice, refried beans, flour tortilla, corn tortilla, lettuce, tomato, sour cream, cheddar cheese, jalapeño, tortilla chips salsa rojo, salsa verde, warm churros, mexican chocolate

Pizzeria

15

garden greens salad, garlic butter breadsticks, triple cheese, pepperoni, meat lovers, veggie, supreme, warm scholar's bakery cookies

Little Italy

17

caesar's caesar, tortellini and chicken alfredo, penne and sunday gravy, vegan pasta primavera, garlic butter breadsticks, tiramisu

Soup Salad Sandwich

17

your choice of *TWO* soups and *THREE* sandwiches or wraps accompanied with garden greens salad, caesar's caesar, brownies, cookies
for groups of less than 25 please select *ONE* soup and *TWO* sandwiches or wraps

Soups

tomato bisque **GF VG**

chicken noodle

broccoli cheddar **VT**

indiana roasted corn chowder **VT**

egg drop **VT**

minestrone **GF VG**

beef vegetable **GF**

roasted red pepper bisque **GF VT**

kale and white bean **GF VG**

Sandwiches

korean bbq short rib slider

cubano

caprese melt **VT**

bavarian turkey sandwich

texas grill cheese **VT**

caesar's wrap **VT**

veggie lovers **VT**

club wrap

italian grinder

APPETIZERS

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

BOARDS

Antipasto GF 7

genoa salami, spicy capicola, delaware fireball, lomo, olive tapenade, pesto grilled artichokes, stuffed olives, havarti, sage derby, aged cheddar, buffalo mozzarella, fire-roasted tomato relish, crisps, breads

Fromage 4

smoked gouda, aged cheddar, pepper jack, colby, blueberries, black grape, quince, raspberry dijon, toasted almonds, dark chocolate, crisps, breads

Crudit  GF VT 4

rainbow carrots, celery heart, radish, broccolini, peppers, grilled asparagus, cauliflower, english cucumber, tomatoes, snap peas, pesto grilled artichokes, kalamata olives, roasted garlic hummus, buttermilk ranch

Especial GF 8

fire roasted salsa, pico de gallo, guacamole, esquites, jalapeno, queso fresco, pepitas, bacon, tortilla chips

STATIONED DIPS

Spinach Artichoke 3

grilled naan crostini

Guinness® Fondue 3

bavarian pretzel bites

Whipped Honey Feta 3

grilled naan crostini

Hummus GF VG 2

vegetables

French Onion 3

house-made kettle chips



APPETIZERS

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

STATIONED or BUTLER PASSED

Chicken Satay yum yum sauce, sweet soy, shiso	2	Coconut Shrimp kiwi gastrique, chile, lime, kewpie	3
Chicken Lollipop tikka masala, yoghurt, turmeric, coriander	2	Tuna Poke rice cup, avocado, sweet soy, sesame seed, shiso	3
Chicken & Waffle thigh, bubble waffle, butter bourbon maple, micro	3	Deviled Egg GF VT avocado deviled egg, corn, chile aioli, cotija, cilantro	2
Meatball grape jelly bbq, onion dust, chive	2	Risotto Polpette GF VT three cheese, pesto aioli, gremolata	2
Beef Satay GF red chimichurri, cilantro	3	Spanakopita VT phyllo, spinach, feta, tzatziki	2
Empanada beef short rib, manchego, demi, queso fresco, micro	3	Caprese GF VT cherry tomato, buffalo mozzarella, pesto, balsamic	2
Pork Belly GF smoked cumin, harissa honey, popcorn, gremolata	3	Shrimp Shooter horseradish cocktail, lemon zest, popcorn shoots	3
Brussel Sprouts GF bacon onion jam, blood orange, harissa aioli, micro	2	Bruschetta VT roasted tomato, goat cheese, parmesan, balsamic, micro	2
Pork Pastor GF pineapple, pickled onion, cilantro	2	Samosa VG coriander chutney	3
Crispy Spring Roll VT vegetables, sweet chile, shiso	2	Jackfruit Cake GF VG mango salsa, lime, cilantro	3

CHICKEN

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Southern	22
boneless thigh, herb breaded, buttermilk, flatleaf	
Raz	21
brined breast, panko, boursin, razzberry glaze, red shiso	
Limone GF	21
brined breast, lemon beurre blanc, caper, gremolata	
Texan GF	20
brined breast, grape jelly bbq, roasted sweet corn relish	
Dijon GF	20
brined breast, brown butter seared, dijonnaise, micro	
Marsala GF	20
brined breast, shiitake, marsala demi, flatleaf	
Rockefeller GF	20
brined breast, caramelized onion, spinach, boursin cream, roasted pepper	
Parmesan	20
brined breast, herb panko, arrabbiata, mozzarella, micro	
Pesto	20
brined breast, creamed pesto, shaved parmesan, micro	
Orange	19
tempura thigh, water chestnuts, baby corn, scallion	

SEAFOOD

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Faroe Island GF	25
salmon, citrus seared, lemon cream, gremolata	
Atlantic GF	23
salmon, honey, roasted garlic, soy, lemon, flatleaf	
BBQ GF	23
salmon, grape jelly bbq, mango salsa, pomegranate	
Spanish GF	23
cod, chorizo, avocado crème, red pepper, micro	
Bulgogi	23
cod, korean bbq, sesame, sugar snap pea	
IPA	21
cod, beer battered, beet malt tater, lemon, micro	
Pecan GF	27
walleye, toasted pecan, jalapeño tarter, lemon zest	
Maize GF	27
walleye, sweet corn relish, chile aioli, cotija, cilantro	
Hungarian GF	22
shrimp, creamy garlic, smoked paprika, micro	
Coconut	23
shrimp, mango cream, ginger spinach, micro	

BEEF & PORK

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Mignon	<i>MP</i>
beef filet, porcini, blackberry demi, onion dust, chive	
Braised GF	<i>30</i>
beef short rib, mire poix, demi, thyme, chive	
Chimi GF	<i>30</i>
beef flank, red chimichurri, lemon, flatleaf	
Loaf	<i>19</i>
beef and pork meatloaf, brown sugar tomato, demi, micro	
Romanoff	<i>20</i>
beef, truffle, cream demi, pasta, english sweet pea	
Bacon GF	<i>23</i>
wrapped pork filet, grape jelly bbq, chive	
Island GF	<i>23</i>
pork tenderloin, jerk seasoning, mango salsa, cilantro	
Roasted GF	<i>21</i>
pork chop, spring herb, dijon cream, chive	
Harvest GF	<i>22</i>
pork tenderloin, apple compote, cranberry, walnut	

VEGETARIAN

PRICES ARE PER GUEST. MINIMUM OF 15 GUESTS.

ENTREES MAY BE PLATED OR BUFFET.

Risotto GF VT **18**
roasted root vegetable, corn, brussels, coulis

Penne GF VG **19**
kalamata, tomato, basil, vegan mozzarella, peppers

Orzo VT **17**
basil pesto, broccolini, tomato, parmesan, zest

Quinoa GF VG **19**
corn, tomato, cilantro, vegan queso, black bean

Tortellini VT **18**
sundried tomato pesto, baby spinach, fried caper

Vegetable Lasagna VT **19**
spinach, broccoli, carrot, ricotta, alfredo

ALL PLATED AND BUFFET SELECTIONS INCLUDE CHOICE OF SALAD, STARCH, VEGETABLE AND DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

CHOOSE A SALAD

Mirro Signature GF VT
greens, shaved parmesan, dried cherries, cherry tomato, english cucumber, toasted pecans, pickled onion, honey dijon

Garden Greens GF VT
romaine, sweet kale, shaved brussels, cherry tomato, english cucumber, radish, cheddar, udi's® croutons, buttermilk ranch

Caesar's Caesar GF VT
grilled romaine, shaved parmesan, fire roasted red peppers, banana peppers, udi's® croutons, zesty caesar

Chop-Chomp GF
iceberg, smoked bacon, cherry tomato, aged cheddar, queso fresco, chives, cucumber ranch

Wildberry Fields GF VT
arugula, blueberries, toasted pine nuts, shaved parmesan, honey lemon vinaigrette

Classic Caesar GF
crisp romaine, shaved parmesan, udi's® croutons, classic caesar

STARCHES & VEGETABLES

ALL PLATED AND BUFFET SELECTIONS INCLUDE CHOICE OF SALAD, STARCH, VEGETABLE AND DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

CHOOSE A STARCH

Risotto GF VT

parmesan and lemon

White Bean Ragout GF VG

peruvian pepper

Yukon Whipped Potato GF VT

chives

Wild Rice GF

pilaf

Scalloped Potato GF VT

spinach and parmesan

Fried Rice VT

egg and scallion

Duchess GF VT

chive cream

Basmati GF VG

turmeric and coriander

Pomme Frites VT

rosemary parmesan

CHOOSE A VEGETABLE

Asparagus GF VG

lemon garlic

Haricot Vert Almondine GF VT

chile lime butter

Indiana Sweet Corn GF VG

tomato basil

Butternut Squash GF VT

brown sage butter

Broccoli GF VG

smoky vinaigrette

Vegetable Medley GF VT

pesto oil

Crispy Brussels Sprouts GF

bacon jam

Hand-Peeled Baby Carrots GF VT

honey truffle

Sunburst & Patty Pan GF VT

ancho citrus (fall season)

SELECT UP TO TWO DESSERTS.

CHOOSE A DESSERT

Raspberry Lemon Drop

vanilla genoise, lemon mousse, raspberry preserves, lemon glaze, white chocolate blossoms

Chocolate Marquise

dark chocolate mousse, ganache, edible gold luster, raspberry, dark chocolate blossom

Peanut Butter Explosion

chocolate genoise, peanut butter mousse, brownie bits, ganache, roasted peanuts

Vanilla Bean Cheesecake

gluten free oat crust, vanilla bean, white chocolate whipped cream, fresh strawberries, blueberries

Key West Key Lime

sponge cake, pureed lime mousse, sweet cream cheese, lime glaze, zest

Chocolate Bomb

ganache, dark chocolate blossoms, melba glaze

Red Velvet

red velvet genoise, sweetened cream cheese, red velvet crumbs, dark chocolate blossom

Deconstructed Black Forest

devils food cake, dark chocolate mousse, cherry compote, crispy dark chocolate pearls, white chocolate blossom

Tiramisu

lady fingers, espresso, dark rum, mascarpone, cocoa powder, chocolate espresso

S'mores Trifle

fudge cream, graham cracker, chocolate cream, toasted marshmallow, hershey's chocolate

Tuxedo Bomb

chocolate genoise, milk chocolate mousse, white chocolate mousse, chocolate ganache

Banana Foster

banana cream pudding, graham cake, caramelized sugar, crème anglaise, banana brulé

Chocolate Trilogy

brownie, dark chocolate, milk chocolate, white chocolate, dark chocolate blossom

Mountain Berry Tart

vanilla custard, macerated berries, white chocolate cream

CHEF INSPIRATION

PERFECTLY PAIRED CENTER PLATE ENTREES BY CHEF RYAN AND CHEF WILL. 200 PEOPLE OR LESS.

ACCOMPANIED WITH CHOICE OF SALAD, DESSERT, FRESH BAKED ROLLS, WHIPPED BUTTER, WATER, REGULAR AND DECAF COFFEE, ICED TEA OR LEMONADE.

Chicken Roulade 21

goat cheese, kale, bacon, wild rice, smoky broccolini, roasted red pepper coulis, micro

Pork Ramen 24

hand-made ramen, tenderloin, red cabbage, sugar snap pea, shiitake, scallion, egg, ginger, broth

Filet **GF** 42

porcini rubbed, parmesan truffle whipped kennebec, asparagus, pancetta, blackberry demi, fried onion strings

Pork Chop **GF** 22

brined, white bean ragout, peruvian peppers, italian flatleaf, harissa yoghurt, haricot vert, lemon zest

Old Fashion Coho **GF** 28

smoky salmon, roasted corn risotto, brussels sprouts, brown butter, bourbon pecans, cherry gastrique, orange zest

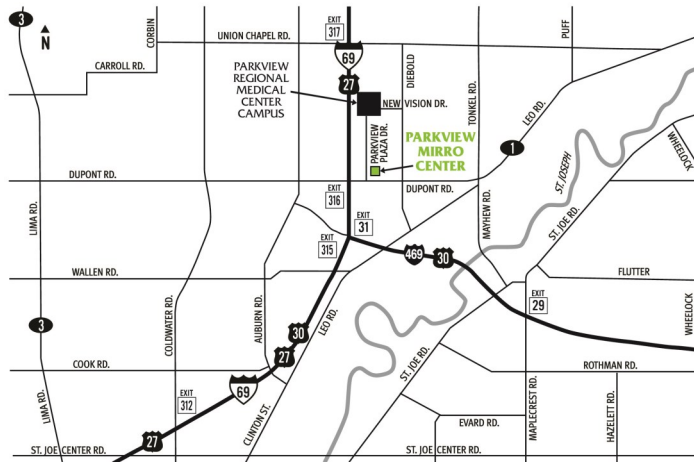
Osso Bucco **GF** 26

yukon whipped, wilted baby savoy, hand-peeled baby carrot, cabernet demi, gremolata

Shrimp & Grits **GF** 23

professor torberts® orange corn grits, smoked gouda, cajun shrimp, city ham, lobster cream, worcestershire, piquillo, scallion





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 1/4 mile to Parkview Plaza Drive. Move into the left-turn 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 left-turn 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 31 A.
- Stay in the right lane.
- Go north 1/4 mile to exit 316.
- RIGHT onto Dupont Road. Immediately move into the left-turn lane.
- LEFT onto Parkview Plaza Drive.
- RIGHT at the first light.

10622 Parkview Plaza Drive | Fort Wayne, IN 46845

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