



- Brisket
- Pulled Pork
- Smoked Chicken
- Mac & Cheese



- Salmon
- Shrimp
- Premium Beef
- Elevated Appetizers



- Brunch Catering
- Chicken
- Salads
- Seafood



- House-Made
Smash Burgers

Bar Packages

\$200 bar set up and tear down fee

\$29
Per Person
5 Hours

Premium Package*

Tito's Vodka
Tanqueray Gin
Buffalo Trace Bourbon
Peligroso Tequila
Captain Morgan
Bacardi Rum
1 Craft Beer
1 Domestic Beer
1 Seltzer
Soda
Mixers & Fruit
Robert Mondavi Cabernet
Voga Moscato
KJ Chardonnay

\$18
Per Person
5 Hours

Beer & Wine Bar

Choices:
2 Bottled Beer
1 Seltzer
3 Wines

\$3
Per Person

Soft Drinks

Lemonade
Pepsi
Diet
Starry
Water

Pricing & Service Information

All catering and bar package pricing is based on a minimum of 25 guests. A 20% catering service fee will be added to all events to cover the coordination, preparation, and execution of your event; this fee is not a gratuity. Bartender staffing is \$200 per bartender, with the number of bartenders determined by guest count and event needs. Bar packages are subject to a \$200 setup and breakdown fee and include standard mixers, garnishes, ice, and disposable barware. Applicable Indiana sales tax will be added to all invoices. Pricing and product availability are subject to change.

Catering Service Options

Pickup without supplies is subject to a 5% catering fee. Pickup with disposable plates, silverware, napkins and serving utensils is subject to a 10% catering fee. Delivery/drop-off with basic setup is subject to a 20% catering fee. Full-service events are subject to a 20% catering fee. Staffing is additional and based on the needs of each event. Applicable sales tax will be added. Pricing is subject to change.



CAM SNYDER
PREMIER EVENTS

PHONE
574-346-9090

EMAIL
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WEB
CAMCOCATERING.COM

Catering Packages

\$27
Per Person

Signature*

Choice of Two Entrees,
Three Side Dishes, Rolls

Add additional side for \$4pp

\$22
Per Person

Classic*

Choice of One Entree,
Two Side Dishes, Rolls

\$19
Per Person

Sandwiches

Choice of One Sandwich,
Two Side Dishes

Entrees

- Wild Mushroom Filet Tips
- Baked Chicken with a Caper Cream Sauce
- Goat Cheese Spinach Stuffed Chicken Breast
- Cajun Chicken Pasta
- Grilled Salmon with Fresh Mango Salsa
- Teriyaki Salmon
- Smoked Pulled Chicken
- Airline Chicken
- Pulled Pork
- Pork Belly Burnt Ends
- Smoked Ribs
- Smoked Chicken Quarters
- Brisket Mac & Cheese
- Pulled Chicken

Premium Entrees

- Prime Rib +\$8
- Beef Brisket +\$5
- Gulf Garlic Shrimp +\$2

Sides

- White Cheddar Mac & Cheese
- Italian Pasta Salad
- Broccoli & Craisin Salad
- Signature House Salad
- Cole Slaw
- Smoked Baby Yukon Potatoes
- Garlic Whipped Potatoes
- Cortney Chips
- Zucchini & Squash Medley
- Roasted Brussels Sprouts
- Buttery Corn
- Loaded Potato Salad
- House Chips
- Caesar Salad
- Dinner Salad
- Campfire Baked Beans
- Green Beans with Garlic or Bacon
- Elote Corn
- Asparagus
- Watermelon Feta Salad
- Caprese Salad
- Cheesy Hashbrown Casserole

Hors D'oeuvres

- Honey Ginger Chicken Bites (90) \$90
- Smoked Wings (40) \$75
- Bourbon Meatballs (90) \$85
- Brisket Sliders \$4/ea
- Pulled Pork Sliders \$2.50/ea
- Bavarian Pretzel Bites with Beer Mustard (90) \$55
- Large Cheese & Cracker Tray \$80
- Tomato Bruschetta \$65
- Bacon Cheddar Dip - 1/2 Pan \$65
- Mini Crab Cakes (40) \$160
- Mini Beef Wellingtons (40) \$120
- Ceviche \$80
- Spring Rolls (20) \$60
- Large Veggie Tray \$80
- Caprese Skewers (40) \$70
- Spinach Artichoke Dip-1/2 Pan \$65
- Roasted Red Pepper Hummus with Warm Pita Chips \$55
- Shrimp Cocktail (60 Shrimp) \$95
- Sushi Tray (12 Rolls) \$120
- Charcuterie Tray \$140
- Charcuterie Display \$9/pp
- Add Smoked Salmon +\$2/pp
- Teriyaki Chicken Skewers (40) \$80
- Pork/Chicken Pot Stickers (40) \$80
- Large Fruit Tray \$85

Please add 7% sales tax. Prices subject to change without notice. A standard 20% catering service fee will be added to all invoices. Credit card charges exceeding \$500 will be charged an additional 3%.

Sandwich Options

- Bacon Chicce
- Ranch Wrap
- Buffalo Chicken Wrap
- Pulled Pork
- Chopped BBQ Brisket
- Prime Rib Wrap
- Veggie Wrap
- Italian Wrap
- Pulled Chicken
- Brisket Ribeye Burgers

Sides By The Pan

Side Portions: Half pan 15-20 - Full pan 30-40

	Half	Full
Mac & Cheese	\$65	\$120
Baked Beans	\$45	\$90
Sweet Onion Slaw	\$35	\$72
Loaded Potato Salad	\$45	\$90
Smoked Baby Potato	\$35	\$68
Broccoli Salad	\$42	\$80
Green Beans with Bacon	\$55	\$110
Green Beans with Garlic	\$45	\$90
Dinner Salad	\$40	\$80
Italian Pasta Salad	\$45	\$90
Elote Corn	\$55	\$110
Cheesy Hashbrown Casserole	\$65	\$125
Baby Yukons	\$45	\$90

Meats By The Pound

Add Buns & BBQ \$1.25/lb

- Pulled Pork \$15
- Sliced Brisket \$32
- Chopped Brisket \$32
- Pulled Chicken \$16
- Filet Tips \$29
- Dr. Pepper Ribs \$2/ea
- Smoked Ribs \$2/ea

Desserts

Brownie Tray & Cookie Assortment
\$3/pp

>>> Ask about our seasonal desserts! <<<

