



Catering Menu

Catering@sahms.com

317-536-1305

5301 Winthrop Avenue, Suite B

Indianapolis, IN 46220



CATERING MENUS

Half Liter provides complete food and beverage service for a variety of events. The following menus are suggested for our convenience and can be customized to meet your specific needs. All pricing includes disposable tableware, serving utensils and metal chaffing dishes if needed. For large events, menu selections should be finalized fourteen (14) days prior to your event. All applicable prices will be subject to the appropriate food and beverage tax.

MINIMUMS

Half Liter catering does not have an overall guest or food and beverage minimum, however there are noted items and packages that do require a minimum of guests. Any orders over 30 miles from our SoBro location must reach a minimum of \$300 in food and beverage before taxes.

DEPOSITS

We require a 25% deposit for all business and private functions exceeding 75 guests. Deposits are considered a down payment for the event and will be credited to your final bill. Deposits are refundable if we are notified at least fourteen (14) business days prior to the event.

BILLING

Payment is due on the day of the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash and personal or business checks. Visa, MasterCard, Discover and American Express are also accepted.

TAX EXEMPT CLIENTS

Clients and/or organizations that are tax exempt are required by law to provide Liter House with a tax-exempt certificate on the date the event is booked.

FACILITIES

Liter House/Sahm's is a preferred and recommended vendor at several venues in and around the extended metro area of Indianapolis. We do travel up to 75 miles, but full menu availability is subject to chef and coordinators' discretions. Ask your coordinator or look at sahmscateringcompany.com for a list of approved venues.

SPECIAL MENUS

Do you have something in mind that is not on our menu? We can arrange a custom menu to fit your needs! We have catered over 40,00 events since 1986, and we have the culinary experience to make your special menu just that – special. We are always happy to accommodate any dietary restrictions your guests may have; however, we are not a nut, gluten, dairy, soy or shellfish free facility and cannot guarantee there will not be cross-contamination.



BBQ BOX LUNCHES

(MINIMUM OF 10 FOR DELIVERY)

Pricing Per Guest:

10-19 Guests	\$16.99	51-100 Guests	\$13.99
20-50 Guests	\$15.99	101+ Guests	\$12.99

Sandwiches are served on Bun
Sandwiches come with 1 Side, Potato Chips & Dessert
Choice of BBQ sauce (Texas BBQ, Carolina Mustard or Cola BBQ).

BBQ Sauce & Bun served on side.

Smoked Chicken	Hot Ham & Cheese
Smoked Brisket	Pastrami & Swiss
BBQ Pulled Pork	Smoked Sliced Turkey

**Gluten free buns are available for an additional \$1*

SIDES

Redskin Potato Salad	Collard Greens
Four Cheese Mac (+\$1)	Slaw
Fresh Fruit Salad	Apple/Banana/Orange
Pasta Salad w/ Ranch	Farmhouse Green Beans
Celery Sticks + Hummus	

SALADS

Salads come with Dessert

Veggie Chopped Salad with Feta Vinaigrette Dressing
Pesto Bruschetta Salad with Creamy Pesto Dressing
Turkey Mandarin Salad with Honey Vinaigrette Dressing
Smokehouse Salad with Ranch Dressing
BBQ Chop Salad with Ranch Dressing

CHOICE OF DESSERT:

Homemade Cookie or Sahn's Sour Cream Coffee Cake
Fudge Brownie or Tollhouse Square



HALF LITER TACO BAR

Pricing Per Guest:

10-19 Guests \$20.99
20-50 Guests \$19.99
51-100 Guests \$18.99
101 + Guests \$17.99

Choice of 2 Meats:

Pulled Pork, Chopped Chicken Thighs, Brisket

Includes: Shredded Cheese, Diced Onion, Cilantro, Verde Salsa,
Crema, Black Beans, Verde Rice, Homemade Tortilla Chips,
Guacamole, Queso, Flour & Corn Tortillas,
Fresh Fruit Salad & Cornbread Muffins

BBQ PACKAGE

Pricing Per Guest:

10-19 Guests \$20.99 51-100 Guests \$16.99
20-50 Guests \$18.99 101 + Guests \$15.99

Choice of 2 meats from The Smoker:

Texas Hot Links	Soy Curls
Smoked Pulled Chicken	Brisket (+\$2)
Smoked Pulled Pork	Baby Back Pork Ribs (+\$3)

Choice of 2 Homemade Sauces

Choice of 3 Sides

Pickles & Red Onion

Served with your choice of Cornbread Muffins or Slider Buns



BACKYARD BBQ PACKAGE

Pricing Per Guest:

10-19 Guests	\$20.49	51-100 Guests	\$17.49
20-50 Guests	\$18.49	101 + Guests	\$15.49

Choice of 2:

Texas Hot Link	Half Liter 50/50 Burger
Smoked Chicken Thighs	Hot Dog

Includes Choice of 3 Sides

Includes Buns, Lettuce, Tomato, Onion & Condiments

SAUCES

All Half Liter sauces are vegetarian & gluten free

COLA BBQ | TEXAS BBQ | CAROLINA MUSTARD



SIDES

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| Farmhouse Green Beans | Simple Green Salad |
| Collard Greens | Fresh Fruit Salad |
| Pasta Salad with Ranch | Twice Baked Mashed Potatoes |
| Four Cheese Mac | Hot Honey Brussel Sprouts |
| Sahm's Slaw | Texas Chili +\$2 |
| Fried Biscuits & Apple Butter | |

DESSERTS

Pricing Per Guest:

One Dessert \$2.99

Two Deserts \$3.99

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|-------------------------|------------------------|
| Cheesecake Squares | Tollhouse Squares |
| Key Lime Bars | Fresh Fruit Salad |
| Fudge Brownies | Lemon Bars |
| Carrot Cake Squares | Homemade Cookies |
| Raspberry Streusel Bars | Sour Cream Coffee Cake |



APPETIZERS

SLIDER BAR

Pricing Per Guest: \$13.99 per person

Choice of 2 Sliders:

Cheeseburger

Chicken Thighs

Buffalo Chicken

Pulled Pork

Brisket

PRETZEL BAR

Pricing Per Guest: \$9.99 per person

Assortment of pretzel bites & sticks

Pimento cheese, beer mustard, ranch & cinnamon cream cheese

BEVERAGES

Sweet & Unsweet Iced Tea & Lemonade

\$2.99 per guest

Includes lemons & sweeteners

In need of bar service? Ask your coordinator for pricing!

Looking for more options?

Ask for the full Sahm's Catering menu





HALF LITER SMOKED WINGS

PRICING PER WING:

? Per Wing

PRICING PER PAN:

? Per Pan

Includes x amount of wings per pan

Pricing Includes: 2 kinds of wing sauce,
ranch & bleu cheese, celery & carrot sticks

WING SAUCE OPTIONS:

Buffalo (mild), Nashville (hot), Garlic Parmesan