

 **PARKVIEW**
MIRRO CENTER
FOR RESEARCH AND INNOVATION



BREAKFAST BUFFET

Selections from this menu are presented buffet style and reflect per guest price.

CONTINENTAL BREAKFAST \$11.00

seasonal fresh fruit, yogurt parfaits, fresh baked pastries and breakfast breads
Starbucks® coffee, Tazo® tea, chilled carafes of orange juice and cranberry juice

HEALTHY START \$10.00

seasonal fresh fruit, low fat yogurt parfaits, whole wheat bagels,
low fat cream cheese, peanut butter, and jellies
Starbucks® coffee, Tazo® tea, chilled carafes of orange juice and cranberry juice

MIRRO BREAKFAST BUFFET \$13.00

seasonal fresh fruit, yogurt parfaits, fresh baked pastries and breakfast breads,
cage-free scrambled eggs, cherry wood smoked bacon and lyonnaise potatoes
Starbucks® coffee, Tazo® tea, chilled carafes of orange juice and cranberry juice

BREAKFAST À LA CARTE



mini scones	\$1.00
fresh house baked muffins	\$1.00
sweet breakfast pound breads	\$1.00
cinnamon caramel churro donuts	\$1.00
cinnamon rolls and orange maple whipped cream cheese	\$1.00
sausage link or patty, turkey sausage or vegetarian sausage	\$2.00
fresh house baked pastries and croissants	\$2.00
fruit and yogurt parfaits	\$2.00
seasonal fresh fruit	\$2.00
biscuits and gravy	\$2.00
classic french toast, warm maple syrup, whipped butter	\$2.00
breakfast sandwich	\$2.00
fruit salad or berry bowls	\$3.00
steel cut oatmeal bar	\$4.00



À LA CARTE SERVICE

Selections from this menu reflect per guest price.
Appropriate accompaniments provided.

ALL DAY BEVERAGE SERVICE \$3.00

freshly brewed Starbucks® coffee and decaffeinated coffee, Tazo® tea and water service

À LA CARTE



ice water	\$0.50
bottle water	\$0.75
lemonade	\$1.00
orange juice	\$1.00
cranberry juice	\$1.00
freshly brewed iced tea	\$1.00
infused water	\$1.50
Pepsi® and Coke®	\$1.50
mirro signature punch	\$1.50

ANYTIME SNACKS

whole fruit	\$1.00
grapes & cheese cups	\$3.00
cheese & charcuterie cups	\$3.50
vegetable crudité cups	\$2.50
trail mix snack packs	\$1.00
granola bar packs	\$1.00
mixed nuts cups	\$3.00
cookies	\$1.50

fruit cups	\$3.00
house bbq chips	\$1.00
dessert bars	\$1.50
petit fours dessert bites	\$3.50
bagged chips	\$1.00
smart pop	\$1.00
pretzels	\$1.00
candy bars	\$2.00

SWEET TOOTH PLATTER \$3.00

house baked cookies, dessert bars, brownies

POPCORN GALORE \$3.00

chicago (cheese & caramel), triple delight (butterscotch, pecan & chocolate),
taste the rainbow (fruity), birthday cake (sprinkles),
white cheddar, caramel apple, puppy chow, classic butter
choose three (bulk or bagged)



v - vegan



veg - vegetarian



gf - gluten free

ASK YOUR EVENT PLANNER ABOUT THESE OPTIONS

LUNCH SALADS

Selections from this menu may be boxed or plated.

MIRRO HOUSE SALAD \$12.00

spring greens, grape tomatoes, english cucumbers, pickled red onion, toasted pecans, dried tart cherries, shaved parmesan, honey dijon

add chicken \$2.00

add steak or salmon \$ 3.00

GARDEN SALAD \$11.00

mixed greens, grape tomatoes, english cucumbers, red onion, cheddar cheese, house made herb croutons, buttermilk ranch

add chicken \$2.00

add steak or salmon \$ 3.00

CAESAR SALAD \$10.00

crisp romaine lettuce, shaved parmesan cheese, house made herb croutons, classic caesar dressing

add chicken \$2.00

add steak or salmon \$3.00

GREEK SALAD \$12.00

crisp romaine lettuce, diced tomatoes, diced english cucumbers, red onions, kalamata olives, crumbled feta, agean dressing

add chicken \$2.00

add steak or salmon \$3.00

MIRRO WEDGE SALAD \$10.00

baby iceberg lettuce, smoked bacon, diced tomatoes, shredded cheddar, queso fresco, scallions, crispy kale, house made chive and peppercorn buttermilk ranch

CHEF'S SALAD \$12.00

crisp lettuce, turkey, ham, smoked bacon, cheddar, pepperjack, grape tomatoes, english cucumbers, hard-boiled egg, red onion, honey dijon dressing

VEGAN SALAD \$10.00

field greens, pickled red onion, toasted pecans, vegan cheese, strawberry vinaigrette

All salads accompanied with rolls and butter, cookie or dessert bar and water.



LUNCH SANDWICHES & WRAPS

Selections from this menu may be boxed, plated or buffet.

TURKEY AND SMOKED PROVOLONE \$11.00

buttery croissant – oven roasted turkey, smoked provolone, field greens, roma tomato, honey dijon

ROAST BEEF AND CHEDDAR \$12.00

brioche bun – medium rare roast beef, sharp cheddar, baby spinach, roma tomato, horseradish aiöli

SPICY ITALIAN BAGUETTE \$11.00

artisan baguette – genoa salami, capicola, pepperoni, ham, mozzarella, crisp lettuce, roma tomato, red onion, creamy italian dressing

TURKEY AND BACON CLUB WRAP \$11.00

flat out wrap – oven roasted turkey, cherry wood smoked bacon, crisp lettuce, diced tomatoes, sharp cheddar, aiöli dressing

BUFFALO CHICKEN WRAP \$11.00

flat out wrap – buffalo chicken, cheddar cheese, crisp lettuce, diced tomatoes, diced celery, buttermilk ranch dressing

CHICKEN CAESAR WRAP \$11.00

flat out wrap – grilled chicken, shaved parmesan, crisp romaine, herb croutons, classic caesar dressing

VEGETARIAN WRAP \$10.00

flat out wrap – roasted seasonal vegetables, baby spinach, marinated artichoke hearts, shaved parmesan, lemon garlic aiöli

TRADITIONAL BOXED LUNCH \$10.00 *BOXED ONLY*

chef's choice assorted breads or wraps, turkey or ham, apple, cookie, chips

All sandwiches and wraps accompanied with cookie or dessert bar, cole slaw or pasta salad, chips and water.



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LUNCH BUFFETS

Selections from this menu are buffet.

DELICATESSAN \$15.00

assorted breads - roasted turkey, city ham, roast beef, genoa salami, capicola
cheddar cheese, smoked provolone, pepperjack cheese
crisp lettuce, roma tomatoes, sliced red onion, sweet and spicy pickles
house made bbq chips, fresh baked cookies, brownies and bars

BACKYARD COOKOUT \$16.00

brioche buns – angus steakburgers, bbq chicken, all beef hot dogs
cheddar cheese, smoked provolone, pepperjack cheese
crisp lettuce, roma tomatoes, sliced red onion, sweet and spicy pickles
house made bbq chips, pork belly baked beans, farm house potato salad, cole slaw
mini dutch apple and cherry pies, brownies and bars

SOUP SALAD SANDWICH \$17.00

tomato bisque, amish chicken noodle
mirro house salad, caesar salad
korean bbq beef slider – cilantro slaw, crispy onions, baby spinach, sriracha aiöli
grinder – genoa salami, capicola, ham, pepperoni, mozzarella, lettuce, tomato, onion
triple grilled cheese – roma tomato, spring greens, avocado aiöli, sourdough
fresh baked cookies, brownies and bars

additional soup selections:

potato leek
chicken and wild rice
kale and white bean
minestrone
ginger carrot
hungarian mushroom
butternut squash and smoked bacon
sausage, potato and spinach
cauliflower chowder

chef's culinary creation



All buffets accompanied with Starbucks® coffee, Tazo® tea,
iced tea or lemonade and water.



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LUNCH BUFFETS

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PIZZERIA \$15.00

garden salad - mixed greens, grape tomatoes, english cucumbers, red onion, cheddar cheese, house made herb croutons, buttermilk ranch dressing
triple cheese pizza – mozzarella, cheddar, parmesan
pepperoni pizza – mozzarella, parmesan, pepperoni
meat lover's pizza – ham, sausage, bacon, pepperoni, capicola
supreme pizza – pepperoni, sausage, onions, mushroom, peppers, olives
veggie lover's pizza – onions, mushrooms, tomatoes, peppers, olives, artichoke hearts
breadsticks - garlic butter, parmesan
warm chocolate chip cookies

SOUTH OF THE BORDER \$16.00

mexican salad – crisp lettuce, pico de gallo, cheddar cheese, queso fresco, tortilla crisps, lime, cilantro, avocado chipotle dressing
ground taco beef - caramelized onions, cumin
diced fajita chicken - peppers, onions
soft flour tortilla, soft corn tortilla
lettuce, tomato, shredded cheese blend, jalapeno, sour cream
spanish rice, refried beans, chips and salsa
churro and chili chocolate

LITTLE ITALY \$17.00

caesar salad – crisp romaine, shaved parmesan, house made herb croutons, classic caesar dressing
tortellini chicken alfredo – cheese filled pasta, blackened chicken, creamy alfredo
penne sunday gravy – penne pasta, ground beef & pork marinara, provolone
vegan pasta primavera – roasted vegetables, olive oil, balsamic, vegan cheese
breadsticks - garlic butter, parmesan
cannoli's – pastry shell, pastry cream, pistachio, chocolate
tiramisu – espresso kahlua soaked lady finger, sweetened mascarpone, cocoa

All buffets accompanied with Starbucks® coffee, Tazo® tea, iced tea or lemonade and water.



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LUNCH & DINNER **PLATED & BUFFET**

Selections from this menu are plated or buffet.

BOURBON BBQ CHICKEN \$19.00 / \$21.00

fresh brined chicken breast, seared, roasted sweet corn relish, bourbon bbq sauce

CHICKEN MARSALA \$17.00 / \$19.00

fresh brined chicken breast, lightly floured, seared, roasted shiitake, marsala wine sauce

CHICKEN ROCKEFELLER \$18.00 / \$20.00

fresh brined chicken, caramelized onions and spinach, boursin cream sauce

CHICKEN PESTO \$19.00 / \$21.00

fresh brined chicken, basil puree, toasted pine nuts, shredded parmesan, black sesame

PORK TENDERLOIN \$20.00 / \$22.00

blackened pork tenderloin, pan seared, blackberry bbq, mango puree

ROASTED PORK CHOP \$20.00 / \$22.00

spring herb dijon seared, country pan gravy

HARVEST TENDERLOIN \$20.00 / \$22.00

sage and rosemary seared, apple cranberry compote, candied walnut crumbs

ISLAND PORK \$20.00 / \$22.00

citrus grilled pork tenderloin, caribbean spices, fresh mango salsa

BRAISED BEEF SHORT RIB \$27.00 / \$30.00

boneless beef braised short rib, shallots, carrots, thyme, sauce périgueux

FILET-MIGNON \$33.00 / \$38.00

choice beef tenderloin, garlic butter seared, cabernet drizzle, crispy fried onions

CHIMICHURRI TENDERLOIN \$33.00 / \$38.00

cumin citrus crusted beef tenderloin slices, parsley, cilantro, oregano, garlic

MARINATED FLANK STEAK \$24.00 / \$27.00

ponzu citrus marinade, seared, fresh corn salsa, roasted red pepper coulis

SALMON GREMOLATA \$23.00 / \$25.00

faroe island salmon, citrus seared, lemon parsley garlic cream

COCONUT SHRIMP \$24.00 / \$27.00 **available for plated only**

tiger prawns, lightly breaded, ginger garlic spinach, pineapple pico, mango cream

CHILEAN SEA BASS \$32.00 / \$36.00

sea bass, heirloom tomato mint basil cilantro, smoky salsa rojo

KOREAN MISO HONEY COD \$22.00 / \$24.00

cod, red miso, honey, sweet chili, enoki mushroom, scallion, white sesame



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LUNCH & DINNER **PLATED SIDES**

Selections from this menu are plated.

MIRRO HOUSE SALAD

spring greens, grape tomatoes, english cucumbers, pickled red onion, toasted pecans, dried tart cherries, shaved parmesan, honey dijon

MIRRO WEDGE SALAD

baby iceberg lettuce, smoked bacon, diced tomatoes, shredded cheddar, queso fresco, scallions, crispy kale, house made chive and peppercorn buttermilk ranch

CAESAR SALAD

crisp romaine lettuce, shaved parmesan cheese, house made herb croutons, classic caesar dressing

CAPRESE SALAD **available for plated only**

fresh mozzarella, vine ripe tomatoes. sweet basil puree, safi olive oil, balsamic reduction, micro basil, white balsamic pearls

VEGETABLE

choose one

hand peeled baby carrots, honey truffle
crispy brussels sprouts, bacon onion jam
asparagus spears, lemon garlic butter
shaved brussels sprouts, shallot, lemon
sweet roasted corn and tomato, basil
steamed broccoli, smoky vinaigrette
english pea minted cucumber puree
roasted rosemary beet puree
buttery carrot puree
available for plated only

STARCH

choose one

english pea risotto, shallots, lemon,
parmesan
yukon gold whipped potato, fresh chives
parmesan cauliflower risotto, fresh basil
lyonnaise fingerling potatoes, scallions
rosemary parmesan pomme frites
wild rice pilaf, chicken stock, parsley
basmati rice, fried onions, peas, masala
pesto risotto, basil, parmesan, pinenut
white bean cassoulet, carrot, onion, tomato

DESSERT

choose one

key lime tart, madagascar vanilla cream, lime zest, kiwi reduction
meyer lemon curd, italian meringue, blueberry gastrique
chicago cheesecake, strawberry cream, mixed berry coulis, milk chocolate pearls
vanilla bean gluten free cheesecake, orange cream, dark chocolate blossoms
triple chocolate tart, dark chocolate mousse, tuxedo quill, salted caramel pearls
italian tiramisu, kahlua coffee liqueur, mascarpone cream, chocolate espresso bean
mountain berry tart, vanilla custard, macerated berries, white chocolate cream
chocolate bomb, ganache, dark chocolate blossoms, melba glaze
s'mores trifle, fudge, graham, chocolate cream, toasted marshmallow, hersheys



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ASK YOUR EVENT PLANNER ABOUT THESE OPTIONS

MAGNIFICENT MORSELS

Items from this section may be either stationed or butler passed.
These menu items are available for groups of 15 or more.

CHICKEN *per person*

chicken tostado – lime marinated chicken, pico de gallo, mini tostado, avocado salsa \$3
curried chicken salad – garlic naan, yellow curry chicken, caramelized onions, cilantro \$2
thai chicken leaf – belgium endive, marinated chicken, vegetables, spicy peanut sauce \$3
chili lime chicken satay – marinated chicken, citrus, chili, kew pie, scallions \$2

BEEF *per person*

beef satay – beef tenderloin, cumin rub, chimichurri \$3.25
steak burger – soft yeast roll, angus steak burger, smoked cheddar, lettuce, 57 \$2.50
cocktail meatballs – bbq & crispy onion, arribatta & mozzarella, or sweet chili & scallion \$2
short rib sliders – brioche, cilantro slaw, korean bbq \$2.75

PORK *per person*

pork shu mi – sweet ponzu, sriracha kew pie \$2.25
smoky north carolina pork – pulled pork, mustard bbq, sweet onion marmalade, micros \$2
pork belly shooter – honey mesquite glaze, smoky cheddar popcorn, sriracha aioli \$2.75
mini cubano – ham, pork, swiss cheese, dijonnaise, sweet and spicy pickle \$3

SEAFOOD *per person*

jumbo shrimp cocktail – horseradish cocktail sauce, lemons \$2.5
tuna poke spoon – ginger, gluten-free soy, sriracha kew pie, tempura crispy, cilantro \$2.5
mini crab cakes – jumbo lump crab, old bay remoulade \$4.75
sesame tuna – sesame seared, soy ginger glaze, fried sticky rice cake, wasabi aioli \$4.25

VEGETABLE *per person*

crispy spring rolls – vegetables, wonton, sweet chili \$2.25
spanakopita – greek filo, spinach, feta, tzatziki \$2.75
samosa & coriander chutney \$2.5
risotto polpette – arborio, white cheddar, herb breaded, mojo de ajo aioli \$2



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NOT SO BOARD

These menu items are available for groups of 15 or more.

CHEESE *per person*

domestic cheese platter – cheddar, pepper jack, colby, crackers, crisps \$3

imported and domestic cheese platter – market selection, breads, crackers, crisps \$4

CHEESE AND CHARCUTERIE *per person*

domestic cheeses, capicola, salami, pepperoni, crackers, crisps \$6

imported and domestic cheeses and charcuteries – market selection, breads, crackers, crisps \$7

FRUIT PLATTERS AND CRUDITES *per person*

fruit platter – seasonal fresh fruits and berries \$3

crudité – seasonal fresh vegetables, ranch \$3

DIPS *per person*

roasted red pepper hummus – pita chips \$2

baba ghanoush – naan \$2

sundried tomato chevre – crackers \$2

tavern horseradish cheese – breads \$2

french onion – house chips \$2

roasted corn and black bean pico de gallo – tortilla chips \$2

spinach and artichoke – breads \$2

smoked gouda – breads \$2

jarlsberg – crackers \$2



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ASK YOUR EVENT PLANNER ABOUT THESE OPTIONS



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 ¼ mile to Parkview Plaza Drive. Move into the turn-left 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 31A.
 - Stay in the right lane.
 - Go north ¼ mile to exit 316.
 - RIGHT onto Dupont Road. Immediately move into the turn-left 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 turn-left lane.
 - LEFT onto Parkview Plaza Drive.
 - RIGHT at the first light.

