

Photo Courtesy of Sophisticated Living Indianapolis



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brkfast - lunch - cater

MEETING PACKAGES

OPEN MON-FRI 7AM TO 2PM & SAT-SUN 7AM TO 3PM

2721 E 86TH ST SUITE 120 | INDIANAPOLIS, INDIANA

RIZE@CRGDINING.COM

317.843.6101 | RIZE-RESTAURANT.COM



BREAKFAST

Priced per person

THE RIZE \$20

FARM FRESH SCRAMBLED EGGS*

BISCUITS vg
butter | preserves

CINNAMON ROLLS vg
brioche | orange glaze

BACON & SAUSAGE gf

THE RIZE & SHINE \$24

CHOICE OF:

EGG TART vg
egg custard | hibiscus mustard |
spinach | pickled onion |
seasonal roasted vegetables

POTATO EGG TART
egg custard | bacon |
bacon fat potato |
tillamook white cheddar |
crème fraîche | chive

POP TARTS vg
seasonal

CROISSANTS vg
butter | preserves

CHOOSE ONE SIDE: additional side +2

FRUIT v gf

RIZE SALAD vg gf
mixed greens | gruyère | heart of palm | sliced red onion |
maple vinaigrette

v | vegan vg | vegetarian gf | gluten free

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE RISK OF
FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES OR CONCERNS.

BREAKFAST

Priced per person

BREAKFAST BOWLS \$17

CHOOSE ONE BOWL OPTION

YOGURT v g f or CHIA PUDDING v g f

TOPPINGS: choose three, each additional +1

- SEASONAL PRESERVES v g f
- LOCAL HONEY v g f
- HOUSEMADE GRANOLA v g
- DRIED FRUIT v g f
- SEASONAL BERRIES v g f
- PEANUT BUTTER v g f

LOX & BAGEL BAR \$24

COLD-SMOKED SALMON* g f

TOMATO v g f

PICKLED RED ONION v g f

red wine vinegar | hibiscus | lime juice | sugar

ASSORTED BAGELS v g

plain cream cheese | garlic cream cheese

CHOOSE ONE SIDE: additional side +2

SEASONAL FRUIT v g f

RIZE SALAD v g f

mixed greens | gruyère | heart of palm | sliced red onion | maple vinaigrette

v | vegan v g | vegetarian g f | gluten free

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BREAKFAST

Priced per person

PASTRY BAR \$12

CHOOSE THREE: each additional pastry +3

POP TART vg

seasonal

BISCUIT vg

butter | preserves

CINNAMON ROLL vg

brioche | orange glaze

CROISSANT vg

butter | preserves

CREPE vg

macerated strawberry | honey-whipped ricotta

BREAKFAST & LUNCH ADDITIONS

PRICED PER PERSON

BREAD & PASTRIES

POP TART vg 5

seasonal

CINNAMON ROLL vg 7

brioche | orange glaze

ASSORTED TOAST vg 4

butter | preserves

CROISSANT vg 6

butter | preserves

BISCUIT vg 4

butter | preserves

COOKIE vg 3

chocolate chunk

SAVORY

BREAKFAST SAUSAGE gf 4

CHICKEN SAUSAGE gf 5

BACON gf 4

RIZE SALAD vg gf 4

WHOLE GRAIN CHIPS vg 3

YOGURT | FRUIT | CHIA

YOGURT vg gf 4

FRUIT v gf 4

CHIA PUDDING v gf 5

v | vegan vg | vegetarian gf | gluten free

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LUNCH

Priced per person

RIZE SANDWICHES & WRAPS \$20

Assortment of sandwiches, wraps, & sides

CHOOSE TWO SANDWICHES/WRAPS:

BLT

tomato | mixed greens | garlic aioli | thick-cut bacon |
thai basil vinaigrette | water bread

CHICKEN MELT

sautéed chicken | bacon | honey mustard | gruyère | water bread

CHICKEN SALAD

black currant | mixed greens | blueberry spread |
pickled red onion | croissant

SPICY MANGO CHICKEN WRAP

mixed greens | carrot | pickled onion | corn | avocado |
mango slaw | tortilla strips | spicy sauce | mango vinaigrette |
flour tortilla

AVOCADO WRAP ^{vg}

avocado | fennel slaw | pickled onion | tomato | spring mix |
pistachio | spicy sauce | flour tortilla

CHOOSE ONE SIDE: additional side +2

SEASONAL FRUIT ^v

WHOLE GRAIN CHIPS ^{vg}

RIZE SALAD ^{vg gf}

mixed greens | gruyère | heart of palm | red onion |
maple vinaigrette

LUNCH

Priced per person

SOUP & SALAD \$25

CHOOSE ONE SALAD:

RIZE SALAD vg gf

mixed greens | gruyère | heart of palm | sliced red onion | maple vinaigrette

GREEN GODDESS vg

mixed greens | radish | heart of palm | sliced avocado | poached egg | marinated olive | garlic crouton | green goddess dressing

SPICY MANGO CHICKEN

mixed greens | carrot | pickled onion | corn | avocado | mango slaw | tortilla | spicy sauce | mango vinaigrette

CHOPPED CHICKEN SALAD gf

red onion | heart of palm | sun-dried tomato | roasted carrot | avocado | gruyère | thai basil vinaigrette

CHOOSE ONE SOUP: additional soup +3

TOMATO BASIL vg

BUTTERNUT SQUASH

CHICKEN TORTILLA

CHICKEN & RICE

CHOOSE ONE SIDE: additional side +2

FRUIT v gf

WHOLE GRAIN CHIPS vg

ASSORTED BREAD vg

v | vegan vg | vegetarian gf | gluten free

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BREAK SELECTION

SNACK BREAK

CHOOSE THREE \$12 each additional item \$3

HOUSE BAKED COOKIES v g
chocolate chunk | peanut butter |
white chocolate macadamia

POP TART v g
seasonal

YOGURT v g f

CHIA PUDDING v g f

SEASONAL FRUIT v g f

TRAIL MIX v g

WHOLE GRAIN CHIPS v g

BROWNIE v g

BEVERAGE STATIONS

HOT BEVERAGE

priced per person - each additional hour +\$1

freshly brewed regular, decaffeinated coffee and hot tea selection

2 HOURS - \$6 | 4 HOURS - \$8 | 6 HOURS - \$10 | 8 HOURS - \$12

COLD BEVERAGE

priced per person - each additional hour +\$1

assorted soft drinks, bottled, sparkling and still waters

2 HOURS - \$6 | 4 HOURS - \$8 | 6 HOURS - \$10 | 8 HOURS - \$12

HOT & COLD BEVERAGE

priced per person - each additional hour +\$1

2 HOURS - \$8 | 4 HOURS - \$10 | 6 HOURS - \$12 | 8 HOURS - \$14

WATER STATION

minimum 10 ppl

iced purified water | infused upon request choose: citrus or cucumber-mint

0-4 HOURS - \$25 | 4-8 HOURS - \$40

A LA CARTE BEVERAGES

brewed coffee - \$50 | gallon

iced tea - \$25 | gallon

fresh-squeezed oj* - \$25 | 32oz carafe

hot tea - \$3.5 | ea

pepsi - assorted cans - \$3.5 | ea

bottled water - \$3 | ea

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