

MEETING PACKAGES
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{RĪZE}
brkfast - lunch - cater

OPEN MONDAY – FRIDAY • 7AM TO 2PM
SATURDAY – SUNDAY • 7AM TO 3PM

2721 E 86TH ST SUITE 120, INDIANAPOLIS, IN • 317.843.6101
RIZE@CRGDINING.COM • RIZE-RESTAURANT.COM

Breakfast

buffet style • priced per person

includes coffee (regular or decaf), assorted hot tea, fresh orange juice & iced water*

The RIZE • 23

FARM FRESH SCRAMBLED EGGS*

BISCUITS **VG**

butter, preserves

{R} CINNAMON ROLLS **VG**

brioche, orange glaze

BACON & SAUSAGE **GF**



The RIZE + Shine • 27

CHOOSE ONE

{R} EGG TART **VG**

baked egg custard,
topped w/ spinach, &
seasonal roasted veggies

on side: pickled red onion &
hibiscus mustard



POTATO EGG TART

baked egg custard, bacon,
crème fraîche, bacon fat potato,
tillamook white cheddar, chive

SERVED WITH

{R} POP TARTS *Seasonal* **VG**

CROISSANTS **VG**

butter, preserves

CHOOSE ONE SIDE

additional side **+2**

SEASONAL FRUIT **V+GF**

RIZE SALAD **VG+GF**

mixed greens, tillamook white cheddar,
hearts of palm, sliced red onion, maple vinaigrette

{R} RIZE SIGNATURE ITEM

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.

Custom menu available. All packages require a minimum of (10) guests.

Only food stations and packages are attended for 60 minute intervals.

All food and beverage is subject to local tax and service charges. Prices are subject to change.

Breakfast

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includes coffee (regular or decaf), assorted hot tea, fresh orange juice & iced water*

Lox + Bagel Bar • 27

COLD-SMOKED SALMON* GF
ASSORTED BAGELS VG
**PLAIN &
GARLIC CREAM CHEESE** VG+GF
TOMATO V+GF
PICKLED RED ONION V+GF

CHOOSE ONE SIDE
additional side +2
SEASONAL FRUIT V+GF

RIZE SALAD VG+GF
mixed greens,
tillamook white cheddar,
hearts of palm, sliced red onion,

Breakfast Bowlz • 20

CHOOSE ONE
YOGURT VG GF

{R} **CHIA PUDDING** V GF

TOPPINGS - CHOOSE THREE
each additional +1

SEASONAL PRESERVES V+GF

HOUSEMADE GRANOLA VG

SEASONAL BERRIES V+GF

LOCAL HONEY VG+GF

DRIED CHERRY V+GF

PEANUT BUTTER V+GF



Pastry Bar • 15

CHOOSE THREE | *each additional +3*

{R} **POP TARTS** *seasonal* VG

CROISSANTS VG
butter, preserves

BISCUITS VG
butter, preserves

{R} **CINNAMON ROLLS** VG
brioche, orange glaze

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Lunch

buffet style • priced per person

includes iced tea & iced water

Sandwiches + Wraps • 23

CHOOSE TWO

each additional sandwich +8

RIZE BURGER*

served medium well

fischer farms beef patty, tillamook white cheddar, lettuce, tomato, red onion, smoked bacon aioli, brioche-potato bun

HAM & CHEESE PANINI

cherrywood smoked ham, swiss, pickle, apricot mostarda, mayo, sourdough

TUSCAN CHICKEN PANINI

tomato, pesto, pickled red onion, swiss, garlic aioli, sourdough

CHICKEN SALAD CROISSANT

black currant, mixed greens, blueberry spread, pickled red onion

SPICY MANGO CHICKEN WRAP

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

BLT

bacon, lettuce, tomato, garlic aioli, sourdough

MEDITERRANEAN WRAP VG

lemon hummus, olive-feta relish, spinach, romaine, tomato, red onion, cucumber, champagne vinaigrette, flour tortilla

CHOOSE ONE SIDE

additional side +2

SEASONAL FRUIT V

BROAD RIPPLE CHIP CO. VG+GF

RIZE SALAD VG+GF

mixed greens, tillamook white cheddar, hearts of palm, sliced red onion, maple vinaigrette

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Lunch

buffet style • priced per person

includes iced tea & iced water

Soup + Salad • 28

CHOOSE TWO

each additional salad +8

RIZE SALAD VG+GF

mixed greens, tillamook white cheddar, hearts of palm, sliced red onion

GREEN GODDESS VG

mixed greens, radish, hearts of palm,
sliced avocado, poached egg, marinated olive, garlic crouton

{R} SPICY MANGO CHICKEN

mixed greens, carrot, pickled onion, corn, avocado,
pickled freso, mango slaw, tortilla, spicy sauce

CHOPPED CHICKEN GF

mixed greens, red onion, hearts of palm, sun-dried tomato,
roasted carrot, radish, avocado, tillamook white cheddar

FARMHOUSE COBB

romaine, kale, ham, bacon, hard-boiled egg,
avocado, cucumber, tomato, radish, red onion, gruyère

• *served with choice of dressing* **CHOOSE THREE** •

*green goddess dressing, maple vinaigrette, spicy mango vinaigrette,
thai basil vinaigrette, lemon-poppysseed vinaigrette, ranch*

CHOOSE ONE SOUP

each additional +3

TOMATO BASIL VG

BUTTERNUT SQUASH

CHICKEN TORTILLA

CHICKEN + RICE

SOUP OF THE DAY

CHOOSE ONE SIDE

additional side +2

SEASONAL FRUIT V

BROAD RIPPLE CHIP CO. VG+GF

ASSORTED BREAD VG

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Breakfast + Lunch Enhancements

priced per person

BREAD + PASTRIES

POP TART *seasonal* VG 5

CINNAMON ROLL VG 7

brioche, orange glaze

ASSORTED TOAST VG 4

butter, preserves

CROISSANT VG 6

butter, preserves

BISCUIT VG 4

butter, preserves

COOKIE OR BROWNIE VG 3

SAVORY

BREAKFAST SAUSAGE GF 4

CHICKEN SAUSAGE GF 5

BACON GF 4

RIZE SALAD VG+GF 4

BROAD RIPPLE CHIP CO. VG+GF 3

MORE

YOGURT & GRANOLA VG+GF 6

FRUIT V+GF 4

PB & J CHIA PUDDING V+GF 7

SOUP OF THE DAY 6

Snack Break

CHOOSE THREE • 12 | *each additional +3*

HOUSE BAKED COOKIE VG

chocolate chunk • peanut butter •

white chocolate macadamia

BROWNIE VG

POP TART *seasonal* VG

BROAD RIPPLE CHIP CO. VG+GF

TRAIL MIX VG

FRUIT V+GF

Beverage Stations

priced per person • *each additional hour +1*

HOT BEVERAGE freshly brewed regular, decaffeinated coffee, assorted hot tea

two hours 6 • four hours 8 • six hours 10 • eight hours 12

COLD BEVERAGE assorted pepsi products, bottled, sparkling and still waters

two hours 6 • four hours 8 • six hours 10 • eight hours 12

HOT + COLD BEVERAGE

two hours 8 • four hours 10 • six hours 12 • eight hours 14

WATER STATION iced purified water, infused upon request

choice of citrus or cucumber-mint

one - four hours 25 • four - eight hours 40

A LA CARTE BEVERAGE

brewed coffee **50 per gallon** | iced tea **25 per gallon** | orange juice* **25 per carafe**

assorted pepsi products **3.50 per can** | hot tea **3.50 per bag** |

bottled water **3 per bottle**

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