

HOTEL INDIGO  
*Catering Menu*  
TUSCALOOSA

111 Greensboro Ave Tuscaloosa AL 35401

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<https://www.lookouttuscaloosa.com/>

# Our Chef's Philosophy

Chef Alan Parker designed this menu with a local feel, from partnerships with businesses around the South, to herbs and honey from the hotel's own rooftop garden. We are committed to supporting our community, providing guests with a unique experience and serving fresh, delicious takes on Southern dishes.



HOTEL  
INDIGO®

## buffets

### CRIMSON CONTINENTAL

House-made muffins, Heritage House mini sweet rolls, seasonal fresh fruit tray, yogurt parfait station with berries and house-made granola, coffee and fruit juices

### BLACK WARRIOR BUFFET

Scrambled eggs, bacon, sausage, breakfast potatoes, grits, biscuits, seasonal fruit tray, coffee, hot teas and fruit juices

## beverages

Coffee, fruit juices, sweet tea, unsweet tea and lemonade

Soft drinks and bottled water

# BREAKFAST

## design your own buffet

### CHOOSE ONE

Sausage, bacon or country ham

### CHOOSE TWO

Scrambled eggs, ham quiche or vegetable quiche

### CHOOSE THREE

Seasonal fruit platter, cheese grits, breakfast potatoes, Heritage House mini sweet rolls, assorted bagels, assorted cereals with milk or biscuits

Includes coffee, hot teas and fruit juices

## stations

### FRUIT + YOGURT

Yogurt parfait station with fresh berries, cut fruit and house-made granola

### BISCUIT BAR

Fresh biscuits with chicken, sausage, cheese and sausage gravy

### GRITS BAR

Mr. Ken's famous grits with crumbled bacon, shredded cheddar, crumbled sausage, chives and butter

### OMELET STATION

Eggs, ham, cheeses, chives, mushrooms, spinach, peppers, tomatoes and jalapenos

### PANCAKES

Buttermilk pancakes served with warm syrup and berries

Blueberry or Chocolate Chip options available

### CHICKEN + WAFFLE SKEWERS

Chef's family fried chicken recipe with Belgian waffles

### STEAK + EGGS

Steak cooked to temperature with scrambled eggs

### BREAKFAST SLIDERS

Handmade ground chuck patty with fried egg, avocado and bacon on a brioche bun

# BRUNCH

*design your perfect brunch*

### CHOOSE ONE

Grits bar, Biscuit Bar, Omelet Station or Fruit + Yogurt

### CHOOSE TWO

Breakfast Sliders, Chicken + Waffle Skewers, Pancakes or Steak and Eggs

### CHOOSE TWO

Bacon, sausage, seasonal fruit, grits, Gouda grits, breakfast potatoes or biscuits with local honey and jams

Includes coffee, hot teas and fruit juices

## classics

# BREAKS

## VEGGIE BOUNTY

Assorted crudites with fresh dill dip, V-8 vegetable juice, sparkling water and bottled water

## RE-ENERGIZE ME

Yogurt parfait station with fresh berries, house-made granola, bottled water, sparkling water, assorted power bars and whole fruit

## PERFECT BALANCE

Assorted candies, chips, pretzels, brownies, cookies, premium mixed nuts, sodas and sparkling water

## *beverage break*

Coffee, hot teas, lemons, sweeteners, local honey and creamers

ALL DAY and HALF DAY options

## *a la carte*

Power bars

Assorted fresh cookies made in house

Assorted fresh brownies made in house

Seasonal fruits and berries

Assorted fresh muffins made in house

Assorted chips and pretzels

## specialty displays

### GOURMET CHEESE DISPLAY

Domestic and imported cheeses served with premium crackers and nuts served with accoutrements

### GOURMET FRUIT DISPLAY

Seasonal fruits with yogurt dip served with accoutrements

### GOURMET CHEESE & FRUIT DISPLAY

Domestic and imported cheeses including locally sourced Belle Chevre served with fresh seasonal fruit, premium crackers, nuts and accoutrements

### ASSORTED CRUDITES DISPLAY

Seasonal fresh vegetables served with dill dip

### GULF SHRIMP DISPLAY

Boiled jumbo shrimp straight from the Alabama coast served with lemons and cocktail sauce

### CAPRESE DISPLAY

Mini skewers with fresh mozzarella balls, grape tomatoes and fresh basil leaves

# DISPLAYS

### CHARCUTERIE & CHEESE BOARD

Imported cured meats and cheeses, locally sourced Belle Chevre Creamery Goat Cheese, seasoned Alabama pecans, local honey and preserves, assorted accoutrements and warm pita toast points

### SHRIMP & GRITS SHOOTERS

Bite size portion of our famous Shrimp & Grits: Gulf Shrimp and Conecuh sausage served over creamy cheese grits with a lemon beurre blanc

## mix & match canapes

BLT  
Caprese  
Chicken Salad in Phyllo  
Blue Cheese, Pear, Walnuts & Honey  
Smoked Salmon & Fresh Dill  
Cranberry Brie  
Tomato Basil

## flatbreads

### CHICKEN PESTO

Smoked chicken, house made fresh pesto, mozzarella

### CRIMSON SUPREME

Sausage, onions, peppers, mozzarella

### MARGHERITA

Fresh basil, fresh Belle Chevre mozzarella

## classic appetizers

### PORK BELLY SKEWERS

House smoked pork belly with mushroom, pineapple and red onion topped with Sweet Home Chicago's Apricot Habanero Jam

### PECAN CRUSTED CATFISH NUGGETS

Catfish raised in Greensboro, AL breaded in our pecan batter and served with lemon dill aioli

# APPETIZERS

### CHICKEN WINGS

Choose two flavors: Alabama White BBQ, Buffalo, Southern Dry Rub, BBQ, Plain or Honey Sweet Heat  
Served with ranch or blue cheese dressing and celery sticks

### PULLED PORK SLIDERS

House smoked pulled pork on a brioche bun served with candied collard greens

### CHEESEBURGER SLIDERS

Handmade ground chuck patties topped with melted cheddar and bacon dijon aioli on a brioche bun and garnished with a Wickles pickle

### SMOKED CHICKEN SLIDERS

House smoked pulled chicken drizzled with Alabama White BBQ sauce on a brioche bun

# DIPS & SALADS

## salads

### CHICKEN SALAD

House made with Chef Alan's family recipe and served with toasted french bread or premium crackers

### ROASTED CORN SALAD

Fire roasted corn, jalapenos and fresh herbs served over house fried tortilla strips

### TOMATO SALAD

Fresh heirloom tomatoes marinated in balsamic vinaigrette topped with fresh mozzarella, basil and a balsamic glaze

## dips

### SPINACH DIP

Served with tortilla chips fried in house

### SEASONAL HUMMUS

Served with warm pita toast points or toasted french bread

### FRENCH ONION DIP

Our Chef's family recipe herbed onion dip with house cooked chips

### FRESH DILL DIP

Served with house made chips or toasted french bread

### BRUSCHETTA

Diced tomatoes, fresh basil and Italian herbs served with toasted french bread

### BUFFALO CHICKEN DIP

Pulled chicken, cream cheese and blue cheese topped with ranch and served with tortilla chips

# LUNCH

## SOUP, SALAD & POTATO BAR

Chef's choice soup with your choice of fresh garden salad with 2 dressings or Caesar salad

Served with Baked Idaho and Sweet potatoes with butter, sour cream, chives, brown sugar, cinnamon and shredded cheese

Sweet and unsweet tea included

## DELI BUFFET

Assorted breads, rolls and wraps of oven roasted turkey, honey ham, roast beef, grilled veggies, American cheese, Swiss cheese, cheddar cheese, mayo, lettuce, tomatoes, onions and pickle spears

Served with house-made chips, mayo, ketchup, mustard and assorted cookies

Sweet and unsweet tea included

## *brown bag lunches*

### FOUR MEAT OPTIONS

Turkey, Ham, Roast Beef and Veggie

### CHOOSE TWO SIDES

House made chips, whole fruit or pasta salad

### CHOOSE ONE DESSERT

Assorted fresh brownies or cookies

Served with bottled water and sodas

## *design your own buffet*

### CHOOSE ONE

Beef Tips and Gravy, Southern Fried Chicken, Grilled Chicken or Herb Roasted Pork Tenderloin

### CHOOSE ONE

Garden Salad or Caesar Salad

### CHOOSE TWO

Sauteed vegetable medley, garlic mashed potatoes, rice pilaf, green beans or squash casserole

Served with rolls, butter, sweet and unsweet tea

# BUFFETS

## PASTA BAR

Marinara Meat Sauce and Chicken Alfredo Sauce served with fettucine pasta, penne pasta, Italian salad and garlic bread

Sweet and unsweet tea included

## LOW COUNTRY BOIL

Crab legs, Gulf Shrimp, Conecuh sausage, red potatoes and corn served with melted butter and lemons

Sweet and unsweet tea included

## SOUL FOOD

Grilled Pork Chops and Homestyle Fried Chicken served with mashed potatoes, collard greens, black eyed peas and corn muffins

Sweet and unsweet tea included

## SOUTHERN BBQ

House Smoked Pulled Pork with BBQ and Pulled Chicken served with White BBQ with potato salad, baked beans, coleslaw and brioche buns

Sweet and unsweet tea included

## FRESH FARE

Your choice of Grilled chicken or Chicken Salad served with fresh seasonal fruit, roasted vegetables and garden salad

Sweet and unsweet tea included

## TACO BAR

Seasoned Grilled Beef and Chicken served with chips, salsa, queso, sauteed onions and peppers, Mexican rice, refried beans, guacamole, sour cream, tomatoes, lettuce and cheese served with hard and soft tortillas

Sweet and unsweet tea included

# DINNER

*you be the chef buffet*

## SALADS

Garden salad  
Caesar Salad  
Summer Salad

## ENTREES

House smoked Southern Style Pulled Pork  
Homestyle Southern Fried Chicken  
Grilled Chicken with sauce of your choice  
Slow Roasted Pulled Pot Roast with gravy  
Beef Medallions with red wine reduction  
Baked Salmon with lemon caper cream  
Marinated Pork Tenderloin with red onion apple jam

Served with rolls, butter, sweet and unsweet tea

## VEGETABLES

Sauteed Asparagus  
Southern Green Beans  
Chef's Selection of Roasted Vegetables  
Roasted Brussels Sprouts  
Squash Casserole

## STARCHES

Garlic Mashed Potatoes  
Herb Roasted Potatoes  
Macaroni & Cheese  
Mashed Sweet Potatoes  
Gouda Grits  
Rice Pilaf

## *dressings*

Ranch  
Italian  
Balsamic Vinaigrette  
Honey Mustard  
Blue Cheese  
Caesar

## *sauces*

Honey Dijon  
BBQ  
Demi-Glace  
Béarnaise  
Beurre Blanc  
White BBQ

## *desserts*

Chocolate Cake  
Bread Pudding  
Seasonal Cobbler  
Banana Pudding  
Cheesecake

*Specialty desserts from Heritage House  
can be ordered at Market Price*