



Catering Menu

Box Lunches: \$9.95

Sandwich choices:

Chef's Club (smoked pork loin, bacon, Swiss, dijonnaise, lettuce and tomato on Kaiser)

Chicken salad croissant (Herb seared chicken with almonds and grapes)

Southwest Turkey wrap (Smoked turkey with fresh vegetables and a spicy chipotle cream cheese spread)

Pepper roast beef and provolone (on a hoagie with a horseradish mayonnaise)

All box lunches include:

Chips, cookie, apple, bottle water and napkin.

"Hot" sandwich buffet: \$11.95

Sandwich choices:

Pork Philly (Thinly sliced pork roast topped with sautéed peppers, onions and Swiss cheese on a toasted bun)

Cajun Chicken (Seared chicken breast topped with spicy cole slaw and fried onions)

Mushroom and steak (grilled flank steak topped with sautéed mushrooms, Swiss cheese and a bourbon demi-glaze on a sourdough baguette)

Buffet includes;

Garlic/pepper roasted red potatoes

BLT salad (lettuce, bacon, tomato, croutons tossed with a BBQ ranch)

Marinated Vegetable Salad

Double fudge brownies

Disposable dinnerware

We are happy to customize a menu for your special event. Call us at 515/243-2747 to schedule your next event.



Catering Menu

BBQ Menu:

1 meat and 2 sides \$7.95

2 meats and 2 sides \$9.95

- Additional sides add \$1 per person

Meat selection;

Chopped Pork

BBQ chicken pieces

Sliced Beef Brisket

Sliced Smoked Turkey

Sliced smoked pork loin

St. Louis ribs (4 bones per person) * add \$1.50 per person

Smoked sausage

Side selection;

Potato salad

Cole slaw

Baked Beans

Potato Casserole

Pasta salad

Cucumber & Onion slaw

Mac & Cheese

BBQ menu includes:

Buns & sauce

Disposable dinnerware

Wrap buffet: \$12.95

Grilled Vegetable and Boursin cheese wrap

Smoked Salmon and cucumber/ginger slaw wrap

Steak and onion with blue cheese wrap

Tossed Greek salad

Fresh Fruit Salad

Roasted Herb Yukon potatoes

Assorted Dessert bars

Disposable dinnerware



Catering Menu

Soup & Sandwich Buffet: \$12.95

Mini Chicken salad croissants
Ham and Swiss baguette with Dijon spread
Fresh vegetable wrap with ranch spread

Creamy Potato & Bacon Soup
Vegetable Stew

Garden Vegetable Salad tossed with Italian vinaigrette

Strawberry Shortcake
Disposable dinnerware

Southwest buffet: \$14.95

Grilled Steak Fajitas
Pepper jack chicken enchiladas

Roasted corn salad
Cucumber and orange salad
Spanish style red beans and rice

Dulce leche cheesecake
Disposable dinnerware

Italian buffet: \$16.95

Chicken Marsala
Seared Grouper with tomato onion relish
Caesar salad
Antipasto tray
Assorted breads
Potato Gnocchi
Eggplant Parmesan

Tiramisu
Disposable dinnerware



Catering Menu

Chop or Steak Buffet: \$18.95

Choice of either a:

12 oz Iowa Chop or

12 oz Rib eye steak

Apple and walnut salad (greens, sautéed apples, walnuts, blue cheese and a walnut vinaigrette)

Pasta salad

Corn O'Brien

Twice Baked Potato Casserole

Bread and butter

New York Cheesecake

Disposable dinnerware

Prime Rib Buffet: \$21.95

Pepper crusted Prime rib

With horseradish sauce and aujus

Sautéed Herb Chicken with supreme sauce

Mixed greens w/ garden vegetables and champagne vinaigrette

Tomato and onion salad

Roasted baby potato medley

Country style green beans

Sautéed mushrooms

Bread and butter

Chocolate mousse cake

Disposable dinnerware



Catering Menu



Chef's Selection Dinner buffet: \$17.95

Choose two of the entrees;

Grilled Flank steak with hunter sauce
Pot roast with caramelized vegetables
Teriyaki sirloin steak
Apple cured pork loin with apple raisin chutney
Steamship of pork *carving station required
Herb roasted chicken
Chicken Piccata
Cajun seared chicken breast with tasso sauce
Chicken Alfredo penne
Seafood enchiladas
Seared salmon with orange/onion relish
Vegetable lasagna

Buffet includes:

Tossed Salad with ranch and Italian dressing
Bowtie pasta salad
Fresh fruit salad
Roasted Vegetable medley
Parmesan Au gratin potatoes
Bread and butter
Chocolate confusion cake
Disposable dinnerware



Catering Menu

Hors d'oeuvre Selections

Party Trays:

Antipasto Tray	\$45.00
Vegetable crudite.....	\$25.00
Grilled and Chilled Vegetable.....	\$30.00
Domestic cheeses.....	\$30.00
Imported cheeses.....	\$45.00
Cured meats and cheese.....	\$35.00
Seasonal Fruit.....	\$30.00
Cherry Smoked Salmon.....	\$75.00
Spinach/Artichoke dip.....	\$30.00
Baked Seafood dip.....	\$40.00
Grilled Pita Platter.....	\$35.00

**All trays serve 15 people

Cold items:

Southwest Turkey Pinwheels.....	\$call for pricing
BLT dip with crostinis.....	\$call for pricing
Prosciutto wrapped melon.....	\$call for pricing
Blue cheese and bacon tarts.....	\$call for pricing
Basil/tomato crostinis.....	\$call for pricing
Dijon Beef tenderloin	\$call for pricing
Fresh Mozzarella skewer.....	\$call for pricing



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Hot items:

- Smoked wings.....\$call for pricing
- Spanakopitas.....\$call for pricing
- Assorted Pita pizzas.....\$call for pricing
- Glazed Beef skewer.....\$call for pricing
- Southwest style crab cakes.....\$call for pricing
- Sausage stuffed Mushrooms.....\$call for pricing