



Student Organization Catering Menu

Menu Selections

Menus are not limited to the listed selections. Our Chefs will be pleased to create a special menu to meet your specific catering needs. Menu pricing is subject to change.

Service Charge

A service fee will be added to all catered events. Rates vary based on client: members 19%, non-members 21%. No sales tax will be added to catering or facility fees.

Guarantee of Attendance

Your guarantee is due 72 hours (3 business days) prior to your event, this will aid us in appropriately setting up your room and in preparation of food & beverage you have ordered. In the event a guarantee is not received, we will use your estimated number for the guarantee. We will prepare for 5% over the guaranteed number to accommodate the last minute guests. You will be charged for the guarantee or the number served, whichever is greater. Catered events going more than 5% over their guarantee will be accommodated in the best manner possible.

Deposits & Payment Procedures

A deposit is required to confirm your reservation within 7 business day of making your reservation in the amount of the full room rental. The estimated event costs will be due in full 30 days prior to your event. Should your event costs be more than your estimate an invoice will be sent within 7 business days and is due upon receipt. Should your estimate be more than your actual costs a refund will be issued in the same way payment was provided. University of Iowa departments may provide a blue requisition as their form of payment and these will be held and billed in the correct amount after the event is completed.

Members are not required to pay any deposits for catered events and all catering charges will be invoiced within 14 business days of your event. Charges will be due upon receipt.

Cancellation or No Attendance

Room rental deposits are not refundable to the general public at any time. UI departments may cancel reservations and receive a full refund one year before the event date. Once a catering deposit is made no refund will be allowed. The club does work to reschedule events should weather or other unforeseeable circumstances require an event to cancel.

Room Capacities

Room	Plated Meal	Buffet Meal	Reception
Half of East Ballroom (East 1 or 2)	120	90	150
East Ballroom	270	240	300
East Ballroom & Adjoining NE Room	330	300	350
Iowa Room	50	40	50

UI Student Organization Room Rental Fee Schedule

Room	Non-Student Org Rate	January-March (Free)	April-August (50% Off)	September-December (25% Off)
Half of East Ballroom (East 1 or 2)	\$500	FREE	\$250	\$375
East Ballroom	\$1,000	FREE	\$500	\$750
Sun Porch (Used in conjunction with East 2)	\$500	FREE	\$250	\$375
Iowa Room	\$125	FREE	\$75	\$30

Beverages

(20 servings per gallons)

Coffee	\$15/gallon	\$9/half gallon
Decaffeinated Coffee	\$15/gallon	\$9/half gallon
Tea, Hot or Iced	\$15/gallon	\$9/half gallon
Fruit Punch	\$15/gallon	\$9/half gallon
Lemonade	\$15/gallon	\$9/half gallon
Fruit Juice (Orange and Apple)	\$15/gallon	\$9/half gallon
Vegetable Juice	\$15/gallon	\$9/half gallon
Sparkling and Bottled Waters		\$1.50/each
Soft Drinks		\$1.50/each
Milk (half pint)		\$1.50/each

Breakfast

Breakfast Buffet *(20 guest minimum)*

The Continental **\$8**
 Assorted Pastries: Cinnamon Rolls, Muffins, Danish
 Fresh Fruit Salad
 Chilled Orange and Apple Juices
 Coffee, Tea and Milk

Yogurt Bar **\$4**
 Vanilla Yogurt
 House Made Granola
 Fresh Blueberries, Strawberries, and Blackberries
Choose 1 of the following: Sliced Almonds, Walnuts or Pecans

Cold Hors d'oeuvres

BLT Stacks with Roasted Red Pepper Aioli, Smoked Turkey, Crispy Bacon, and Baby Heirloom Tomatoes	\$18 dozen
Caprese Stacks with Pesto, Fresh Mozzarella and Tomato	\$17 dozen
Bruschetta:	\$17 dozen
Traditional: Tomato, Basil, and Mozzarella	
Savory Onion: Goat Cheese with Caramelized Onion	
Cheese Tray with Sliced Domestic Cheeses & Crackers	
Small (serves 25)	\$40 each
Large (serves 75)	\$100 each
Fresh Fruit Tray with Select Season Fresh Fruit and Yogurt Dip	
Small (serves 25)	\$40 each
Large (serves 75)	\$100 each
Vegetable Tray with Mushrooms, Broccoli, Cauliflower, Carrots, Cherry Tomatoes, and Celery with Ranch Dip	
Small (serves 25)	\$40 each
Large (serves 75)	\$100 each
Sliced Meat Party Tray with Hard Salami, Ham, Turkey and Cheddar Cheese served with Assortment of Crackers	
Small (serves 25)	\$40 each
Large (serves 75)	\$100 each
Potato Chips with House Made Dip	
Small (serves 25)	\$20 each
Large (serves 75)	\$40 each

Hot Hors d'oeuvres

Tarts (2" square)	\$16 dozen
Vegetable Caponata Tart with Squash, Zucchini, Red Onion, Eggplant and Tomato	
Spinach Artichoke Tart made with House Made Spinach Artichoke Dip	
Curried Roasted Vegetable Tart with Potatoes, Carrots and Peas	
Chicken Wings (plain or spicy)	\$20 dozen
Cocktail Egg Rolls	\$15 dozen
Pigs in a Blanket	\$9 dozen
Phyllo covered Hot Dog Bites with Dipping Sauces	
Pizza made to order 16" (8 slices, can also be cut into smaller squares)	\$14 each
Cheese, Sausage, Pepperoni, Vegetable	
Meatballs with Choice of Sauce	\$12 dozen
BBQ or Spicy Marinara	
House Made Artichoke and Spinach Dip with Pita Triangles	\$15 dozen

Appetizer Stations

Minimum of 20 People Required

Bacon, Bacon Station \$8.75/person

BLT Bites
Bacon wrapped Dates
Bacon wrapped Scallops and Shrimp
Prosciutto wrapped Asparagus
Prosciutto wrapped Melon with Balsamic

Tasty Taco Station \$6.00/person

Seasoned Ground Beef
with Hard & Soft Shell Corn Tortillas
Lettuce, Tomato, Cheddar Cheese, Jalapeño,
Salsa, Corn and Black Bean Relish,
Sour Cream and Guacamole

Baked Potato or Mashed Potato Bar \$5.50/person

Fresh Baked Potatoes or Creamy Mashed Potatoes
Toppings: Chili, Queso, Butter, Bacon,
Broccoli, Sour Cream, Jalapeno,
Cheddar Cheese and Green Onions

Chicken Wings Bar \$6.75/person

Chicken Wings and Tenders
Sauces: Buffalo, Honey BBQ, Honey Mustard,
Teriyaki, House Made Sweet Chili Mustard

Asian Station \$9.75/person

Meat or Veggie Egg Rolls
Potstickers
Crab Rangoon
Wonton Wrapped Shrimp
Chicken and Veggie Lettuce Wraps
Dipping Sauces: Soy, Sweet Chili, Hot Mustard

Big Puff Appetizer Station \$8.00/person

(Choose 5 out of 7)

***All items are wrapped in Puff Pastry*

Beef Wellington
Filet Mignon Bites with Horseradish Cream
BBQ Pulled Pork and Caramelized Onion
Smoked Salmon with Cream Cheese & Fresh Herbs
Classic Pigs in a Blanket
Brie with Fresh Berries and Honey
Buffalo Chicken Bites with Bleu Cheese
Artichokes in Puff Pastry

Antipasto Bar \$5.00/person

Sliced Salami, Prosciutto & Pancetta
Balsamic Marinated Zucchini,
Yellow Squash & Red Peppers
Fresh Made Stuffed Mushrooms
Goat Cheese Truffles, Mozzarella Balls tossed in Pesto
Fig and Shallot Jam
Fresh Baked Crostini

Pasta Station \$8.00/person

Tossed Green Salad *with choice of two Dressings*
Pasta *with Choice of Two Sauces:*
Marinara, Bolognese, Alfredo, Pesto Cream
Basil and Tomato Skewers with Fresh Mozzarella
Garlic Bread

Carving Station

Sliced to order by one of our chefs

Choice of:

Beef Tenderloin-**\$22pp**
Prime Rib-**\$14pp**
Iowa Pork Loin-**\$12pp**
Roast Turkey or Baked Ham-**\$10pp**

Special Sauces and Silver Dollar Rolls/Sliders
Tossed Green Salad with 2 Dressings

Plated Entrees

Plated entrees include Tossed Green Salad with Choice of Two Dressings, Rolls and Butter, Coffee and Tea

Grilled Breast of Chicken \$15

with Mushroom Marsala Sauce, Loaded Mashed Potatoes (with Bacon & Chives) & Green Beans Almandine

Roasted Flatiron Steak \$16

New York Cut Flatiron Steak with Bordelaise Sauce, Roasted Garlic Potatoes and Honey Glazed Carrots

Atlantic Salmon \$16

Pan Seared Atlantic Salmon Filet with Honey Mustard Sauce, Roasted Herb Potatoes and Roasted Asparagus

Quinoa Tabouleh Bowl \$14

with Asparagus, Tomatoes, Scallions, Feta and Herbs tossed with Citrus Vinaigrette

Buffets

Buffets include Coffee and Tea

Melrose Deli Buffet \$12

Mixed Greens with Assorted Dressings
Fresh Fruit Salad (seasonal fruits)
Shaved Roast Beef, Ham, Turkey, and Tuna Salad
Sliced Cheddar, Gouda, Swiss, and Provolone Cheeses
Lettuce, Tomato, Onion and Pickles
Mayonnaise, Dijon Mustard, Horseradish
Wheat, Rye, and Ciabatta Rolls
Potato Chips

Pantry Chef Pleaser \$13

Spinach Berry Salad *with Grilled Chicken Slices, Fresh Berries, Kiwi, Shaved Almonds and Creamy Poppy seed Vinaigrette*
Cold Pasta Salad
Tuna Salad
Egg Salad
Slider Buns

BBQ Buffet \$14

Beef Burgers, Grilled Chicken, Beer Brats
Grilled Portabella Sandwiches
Choice of Hamburger OR Slider Buns
Cheddar Cheese, Lettuce, Tomatoes, Red Onion
Ketchup, Mustard, Mayo
Coleslaw, Potato Salad and
UC Baked Beans

Pasta Buffet \$15

Choice of: Lasagna (Beef, Chicken or Vegetarian)
OR Meatballs
Pasta with *Choice of Two Sauces:*
Marinara, Bolognese, Alfredo, Pesto Cream
Chef's Choice of Vegetable
Fresh Fruit Salad
Tossed Greens with Ranch and Italian Dressings
Garlic Bread

Herky's Favorite \$15

Fresh Fruit Salad
Grilled Chicken Caesar Salad
Baked Penne Pasta with Creamy Roasted Red Pepper Sauce,
Artichoke Hearts and Asparagus
Chef's Choice of Vegetable
Dinner Rolls

The Good Time Buffet

Choice of *one* entrée \$13 Choice of *two* entrees \$20

Entrees:

Grilled Chicken Breast with Mushroom Marsala Sauce
Roasted Flatiron Steak with Bordelaise Sauce
Herb Crusted Pork Loin with Maple Dijon Sauce
Quinoa Tabouleh Bowl

Mixed Greens with Assorted Dressings
Roasted Potatoes
Green Beans
Dinner Rolls

Choice of Dressings: Ranch, French, Italian, Raspberry Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette

Desserts

Desserts by the Dozen

Assorted Cookies (3" assorted)	\$12 dozen
Bar Cookies	\$12 dozen
Lemon Bars	\$12 dozen
Chocolate-Dipped Shortbread Cookies	\$13 dozen
French Macarons (Custom color and flavor options)	\$13 dozen
Brownies, Party Cut	\$13 dozen
Lemon Cookies with Cream Cheese Frosting	\$15 dozen
Petit Fours (3 dozen minimum order)	\$20 dozen
Chocolate-Dipped Strawberries	\$20 dozen

Sheet Cake (Half 36-48 pieces, Whole 64-77 pieces)

Half \$30
Whole \$45

Ice Cream Sundae Bar

Vanilla and Chocolate Ice-Cream

Toppings:

Hot Fudge OR Warm Caramel Sauce

Strawberry Sauce

Nuts, Sprinkles, M&M's and Oreo's

\$4 per person