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 18%, non-members 20%, and weddings 22%. No sales tax will be added to catering or facility fees.

 Guarantee of Attendance
Your guarantee is due 72 hours (3 business days) or for weddings 8 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.
### Beverages

**Non-Alcoholic Beverages**

(20 servings per gallons)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price/gallon</th>
<th>Price/half gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Tea, Hot or Iced</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Fruit Juice (Orange and Apple)</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Vegetable Juice</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Sparkling and Bottled Waters</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$18</td>
<td>$11</td>
</tr>
<tr>
<td>Milk (half pint)</td>
<td>$1.50</td>
<td>$1.50</td>
</tr>
</tbody>
</table>

**Alcoholic Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price/each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Beer</td>
<td>$4.75</td>
</tr>
<tr>
<td>House Wine by the glass</td>
<td>$5.75</td>
</tr>
<tr>
<td>House Wine by the bottle</td>
<td>$21</td>
</tr>
<tr>
<td>House Champagne by the bottle</td>
<td>$22</td>
</tr>
<tr>
<td>Call Brands</td>
<td>$6/6 and $7.50/8.50</td>
</tr>
<tr>
<td>Premium Brands</td>
<td>$7/7 and $8/8.50</td>
</tr>
</tbody>
</table>

| Keg of Beer – Tier 1 (Ex: Bud Light, Miller Lite, Coors Light) | $295/keg |
| Keg of Beer – Tier 2 (Ex: Sam Adams, Heineken, Goose Island 312) | $325/keg |
| Keg of Beer – Tier 3 (Ex: New Castle, Blue Moon, Fat Tire, Guinness, Slingshot Dunkel) | $375/keg |

*There is a $75 handling fee for each keg ordered. The fee is waived for each keg used. Additional beers are also available.

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**Beverage Service Policy for Alcohol**

University policy and state law stipulates that the University Club must be the sole provider of alcoholic beverages served in the building. Under no circumstances may any alcoholic beverage be taken out of designated service areas.

A bar set up fee of $75 will be charged for each bar requested. If sales at each bar meet the $75 set up fee is waived. Service is provided on a cash or hosted basis: in either case the minimum sales requirements apply. A guaranteed number of guests is required and must be made three business days prior to the event date.

Service of alcohol will not exceed six hours in length. Alcohol will not be served where the majority of the guests will be under the legal drinking age. Service must end 30 minutes before the event end time. The end of service policy overrides the length of service policy should an event be shorter than 6 hours.

All bar orders must be accompanied by an appropriate food order and non-alcohol beverages must be provided. The University Club reserves the right to increase food orders to meet appropriate food requirements.
Breakfast

Breakfast Buffet  
(20 guest minimum)

**The Continental**  
$10  
Assorted Pastries: Cinnamon Rolls, Muffins, Danish  
Chilled Orange and Apple Juices  
Coffee, Tea and Milk  
*Add Fresh Fruit Salad $11.50 per person*

**Yogurt Bar**  
$6.50  
Vanilla Yogurt  
House Made Granola  
Fresh Blueberries, Strawberries, and Blackberries  
*Choose 1 of the following: Sliced Almonds, Walnuts or Pecans*

**The Melrose Feast**  
$16.50  
Fruit  
Pastries  
Scrambled Eggs  
Bacon/Sausage  
Hashbrowns  
Biscuits and Gravy  
Pigs in a Blanket or Petit Quiche  
OJ, Coffee, Tea and Milk

**Brunch Club Signature**  
$24.50  
Salad Bar  
Toppings  

Fruit Tray  
Pastries  

Scrambled Eggs  
Bacon/Sausage  
Hashbrown Casserole  

Vegetable  
Herbed Roasted Potatoes  
Cod, Grilled Chicken and Prime Rib--Chef’s Sauces  
Horseradish Cream Sauce

**Brunch Deluxe**  
$20  
Quiche- Meat or Vegetarian  
French Toast Casserole  
Bacon/Sausage  
Hashbrowns  
Grilled Chicken with Herb Tomato Butter Sauce  
Vegetable Medley  

Caesar Salad  
Fruit Salad  
Sticky Buns
Served Breakfast

The Black & Gold $16
Vegetarian OR Ham & Cheese Quiche
Country Fried Potatoes
Fresh Fruit Wedge
Apple Tea Cake
Chilled Orange Juice
Coffee, Tea, and Milk

*Add Crisp Bacon Strips or Iowa Sausage Patties for $1.00 per person*

Breakfast Pastries

Cinnamon Rolls $15 dozen
Caramel Pecan Rolls $16 dozen
Muffins (assorted) $17 dozen
Danish (assorted) $17 dozen
Apple Tea Cake $17 dozen
Pullman Breads (assorted) $17 dozen
Scones (assorted) $17 dozen
Bagels (assorted) with House Made Cream Cheeses $17 dozen

Choose up to 3 Cream Cheeses: Plain, Herbed with Fresh Chives and Dill, Smoked Salmon, Raspberry, Strawberry, Caramelized Onion, Garden
Lunch

(Not served after 3:00pm)

Plated Salad Entrees
Served Salad Entrees include a Cup of the House Soup, Rolls and Butter, Coffee and Tea

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken Caesar</td>
<td>$17</td>
<td>Crisp Romaine Lettuce tossed with Creamy Caesar Dressing, topped with Sliced Breast of Chicken, Red Onions, Toasted Croutons and Freshly Grated Parmesan Cheese</td>
</tr>
<tr>
<td>Coconut Shrimp</td>
<td>$17</td>
<td>Golden Coconut Breaded Shrimp on Spinach and Romaine with Fresh Strawberries, Oranges &amp; Sun-Dried Cranberry Vinaigrette</td>
</tr>
<tr>
<td>Very Berry Spinach</td>
<td>$15</td>
<td>Fresh Bed of Spinach Leaves topped with Fresh Blackberries, Strawberries and Blueberries; Blue Cheese Crumbs, Toasted Walnuts drizzled with Strawberry Vinaigrette</td>
</tr>
<tr>
<td>Spiced Salmon Salad</td>
<td>$17</td>
<td>Herb Crusted Smoky Salmon Salad with Chipotle Ranch Dressing</td>
</tr>
</tbody>
</table>

Plated Hot Entrees
Served Luncheons include Tossed Green Salad with Choice of Two Dressings, Rolls and Butter, Coffee and Tea

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Breast of Chicken</td>
<td>$19</td>
<td>with Mushroom Marsala, Tomato Vodka OR Pesto Cream Sauce, Party Potatoes (with Bacon &amp; Chives) &amp; Green Beans Almandine</td>
</tr>
<tr>
<td>Atlantic Salmon</td>
<td>$19</td>
<td>Pan Seared Atlantic Salmon Filet with Crispy Sweet Potato, Edamame and Corn Succotash with Crispy Onion Strips</td>
</tr>
<tr>
<td>Roasted Striploin Steak</td>
<td>$19</td>
<td>New York Cut Striploin Roasted Garlic Potato Puree, Garlic Brown Sugar Carrots with Crispy Leeks</td>
</tr>
<tr>
<td>Roasted Red Pepper Risotto</td>
<td>$16</td>
<td>Creamy Risotto with Roasted Red Bell Peppers. Prepared Using House Made Vegetable Stock</td>
</tr>
</tbody>
</table>

Buffets (prices as marked)
Buffet Luncheons include Coffee and Tea

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Melrose Deli Buffet</td>
<td>$15</td>
<td>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</td>
</tr>
<tr>
<td>BBQ Buffet</td>
<td>$21</td>
<td>Beef Burgers, Grilled Chicken, Beer Brats Chickpea Lentil and Wild Mushroom Veggie Burgers Choice of Hamburger OR Slider Buns Cheddar Cheese, Lettuce, Tomatoes, Red Onion Ketchup, Mustard, Mayo Red Cabbage Slaw and UC Baked Beans</td>
</tr>
<tr>
<td>Gourmet Sandwich Buffet</td>
<td>$17</td>
<td>Choose any of the following Freshly Pre-made Sandwiches: Roast Chicken with Crispy Bacon, Lettuce, Tomatoes, Brie and Red Pepper Aioli on Focaccia Roast Beef and Cheddar Cheese, Lettuce, Tomatoes with Creamy Horseradish Mayo on Ciabatta Roll Wild Mushroom, Roasted Squash, Zucchini, Eggplant, Spinach, Daikon Radish Sprouts, Provolone with Horseradish Aioli on Multigrain Bread Includes Pasta Salad, Chips and Assorted Cookies</td>
</tr>
<tr>
<td>Pasta Buffet</td>
<td>$18</td>
<td>Choice of: Lasagna (Beef, Chicken, or Vegetarian) OR Meatballs and Baby Shrimp Pasta with Choice of Two Sauces: Marinara, Bolognese, Alfredo, Pesto, Creamy Garlic Chef’s Choice of Vegetable Fresh Fruit Salad Tossed Greens with Ranch and Italian Dressings Garlic Bread</td>
</tr>
<tr>
<td>Herky’s Favorite</td>
<td>$18</td>
<td>Fresh Fruit Salad Grilled Chicken Caesar Salad Baked Penne Pasta with Creamy Roasted Red Pepper Sauce, Artichoke Hearts, and Asparagus Chef’s Choice Vegetable and Rolls</td>
</tr>
</tbody>
</table>
Cold Appetizers and Canapés

Iced Jumbo Shrimp with Cocktail Sauce $31 dozen

Assorted Canapés with Shrimp and Smoked Salmon $24 dozen

Chilled Tropical Baby Shrimp & Crab Salad with Crostini $20 dozen

BLT Stacks $22 dozen
with Roasted Red Pepper Aioli, Smoked Turkey, Crispy Bacon, and Baby Heirloom Tomatoes

Bruschetta’s: $20 dozen

Traditional: Tomato, Basil, Mozzarella
Mediterranean: Prosciutto, Melon and Balsamic Vinaigrette
Savory Onion: Goat Cheese with Caramelized Onion

Deviled Eggs-Bacon Jalapeno $16 dozen

Zucchini Spring Rolls $15 dozen
Filled with Herb Cheese and Seasonal Fresh Vegetables

Party Cut Sandwiches $16 dozen
With Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, and/or Egg Salad

Cheese Tray with Sliced Domestic Cheeses & Crackers
Small (serves 25) $49 each
Large (serves 75) $114 each

Gourmet Cheese Board (serves 50) $118 each
Imported and Domestic Cheeses, beautifully decorated and served with Cracker assortment and Sliced Baguettes

Fried Tortilla Chips with Mango-Chipotle Crab Salsa $44 each
Small (serves 25)
Large (serves 75) $95 each

Fresh Fruit Tray with Select Season Fresh Fruit and Yogurt Dip $49 each
Small (serves 25)
Large (serves 75) $114 each

Vegetable Tray with Mushrooms, Broccoli, Cauliflower, Carrots, Cherry Tomatoes, and Celery with Ranch Dip $49 each
Small (serves 25)
Large (serves 75) $114 each

Sliced Meat Party Tray with Ham, Turkey, Hard Salami, and Cheddar Cheese served with Assortment of Crackers
Small (serves 25) $50 each
Large (serves 75) $124 each

Potato Chips with House Made Dip $34 each
Small (serves 25)
Large (serves 75) $48 each

Antipasto Platter $50 each
Genoa Salami, Grilled Zucchini, Grilled Mushrooms, Artichoke Hearts, Roasted Peppers, Olives, Chèvre with Pesto
Small (serves 25)
Large (serves 75) $116 each

Mediterranean Cheese Platter $50 each
International Cheese Assortment, with Fresh Fruits, Assortment of Nuts and Dried Fruits with Cracker assortment
Small (serves 25)
Large (serves 75) $116 each

Hummus Party Platter
Hot Appetizers and Canapés

Southwest Style Smoked Duck Quesadilla $22 dozen

Wonton Wrapped Shrimp $20 dozen
with Mango Chipotle Cocktail Sauce

Zingy Shrimp $25 dozen
Served hot with Zesty House Made Sauce

Phyllo Cups $20 dozen
Pesto and Wild Rice with Roasted Heirloom Tomatoes

Flaky Puff Pastry Bites $25 dozen
Choose from Beef Wellington, Greek Spinach or Artichoke enclosed in Flaky Puff Pastry Shell

Smoked Salmon Bites $25 dozen
Delicate House-Smoked Atlantic Salmon, Cream Cheese, Dill, and Pink Peppercorns, enclosed in Flaky Puff Pastry Shell, topped with Caraway Seeds

Crab Cakes $22 dozen
Northwestern with Shrimp Mousse, Fennel, and Apple IPA with Spring Onions, Roasted Red Peppers and IPA Beer Reduction

Tarts (2" square) $19 dozen
Kale, Cranberry and Pine Nut
Caramelized Onion, Rosemary and Roasted Garlic
Wild Mushroom and Roasted Chicken

Bacon Wrapped Scallops $25 dozen

Sliders $26 dozen
BBQ Pulled Pork with sides of Pickles and Caramelized Onions
Grilled Salmon with Pickled Radish and Dill Aioli
Beef Filet with Blue Cheese
Grilled Chicken with Candied Bacon and Chipotle Sauce
Veggie with Sweet Potato Black Eyed Pea Croquette, Kale Pesto and House Made Blackberry Compote

Meat Skewers $25 dozen
Choose Beef, and/or Chicken Skewers (minimum 1 dozen per type)
Choose up to 3 Sauces: Spicy Brown Sugar BBQ, Sesame Ginger, Thai Peanut, Honey Mustard

Chicken Wings (plain or spicy) $23 dozen

Cocktail Egg Rolls $22 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) $16 each
Cheese, Sausage, Pepperoni, Vegetable

Meatballs with Choice of Sauce $17 dozen
BBQ, Spicy Marinara, or Sour Cream and Dill

House Made Artichoke and Spinach Dip with Pita Triangles $19 dozen

Roast Beef Platter-Hot $75 each
Small (serves 25)
Large (serves 75)
Plated Dinners

All Plated Dinners include a Tossed Green Salad with choice of Two Dressings, Rolls and Butter, and Coffee and Tea.
The Non-Vegetarian Entrées also include a choice of Starch and Chef’s choice of Vegetable.

Chicken Entrées for $25 per person

6 oz. Grilled Breast of Chicken
with Mushroom Marsala, Pesto Cream, or Dill Mustard Sauce

Almond Crusted Chicken
with Lemon Butter

Chicken Roulade
Sun-Dried Tomato, Fresh Basil, and Goat Cheese with choice of Pesto or Sun-Dried Tomato Sauce

Tuscan Chicken
Stuffed with Fontina Cheese and Fresh Sage, Wrapped in Prosciutto. Served with Madeira Wine Sauce

Pork Entrées for $27 per person

Apple and Gruyere Stuffed Pork Loin
with Bourbon Mustard Demi-Glaze

Herb Crusted Pork Loin
with Caramel Ginger Glaze

Herb Rubbed Pork Roulade
with Seasonal Sauce

Seafood Entrées (prices as marked)

Grilled Salmon
$32
with Lemon Dill Butter or Maple Mustard Glaze

Pan-Seared Atlantic Salmon
$33
with Dill Caper Sauce

Broiled Orange Roughy
$37
with Red Onion and Tomato Confit

Beef Entrées (prices as marked)

Roast Prime Rib of Beef
$37

6oz Grilled Filet Mignon
$40

Herb Roasted Tenderloin of Beef
$40
with Merlot Demi-Glaze or Wild Mushrooms

Roasted Striploin Steak
$39

Vegetarian Entrées (prices as marked)

Roasted Vegetable Lasagna (minimum order 15)
$27

Wild Mushroom and Mixed Grain Pilaf Turnover
$26
with Shiitake Lemon Sauce

Caramelized Onion and Wild Mushroom Tart
$22

Sweet Onion, Rosemary and Garlic Tart $22

Vegetable Pesto Pasta
$17
Farfalle Pasta with Home Made Pesto Sauce, Asparagus, Peas, Sautéed Red Onion, and Baby Heirloom Tomatoes

Vegetable Neapolitan Terrine
$17
Sweet Potato Black Eyed Pea Croquette, Wild Mushrooms, Tomato Confit, Goat Cheese, Roasted Beets, and Shaved Asparagus with a Balsamic Reduction

Choice of Starch: Garlic Mashed Potatoes, Loaded Mashed Potatoes (Bacon & Chives), Roasted Fingerling Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

Choice of Dressings: Ranch, French, Italian, Raspberry Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette
Buffet Dinners
Minimum of 20 people required

The Club Deluxe Buffet
Choice of two entrées $32  Choice of three entrées $35

Entrées:
- Roasted Striploin Steak
- Herb-Crusted Pork Loin with Seasonal Sauce
- Pan Seared Atlantic Salmon with Dill Caper Sauce
- Grilled Breast of Chicken with Mushroom Marsala Sauce

Tossed Green Salad with Choice of Two Dressings
Choice of Starch (see below)
Chef’s Choice of Vegetable
Rolls and Butter
Coffee and Tea

BBQ Buffet

Beef Burgers
Grilled Chicken
Beer Brats
Chickpea Lentil and Wild Mushroom Veggie Burgers

Choice of Hamburger OR Slider Buns
Cheddar Cheese, Lettuce, Tomatoes, Red Onion
Ketchup, Mustard, Mayo
Red Cabbage Slaw
UC Baked Beans

Italian Buffet $28
Beef Lasagna
Pasta with Choice of two Sauces:
- Bolognese, Pesto, Pesto Cream, Marinara, Alfredo
Breast of Chicken with Choice of Sauce:
- Roasted Garlic Cream or Marsala Mushroom Sauce

Tossed Green Salad with Choice of Two Dressings
Chef’s Choice of Vegetable
Garlic Bread
Coffee and Tea

Family Style Buffet $27
Braised Chuck Roast w/ Red Wine Braising Jus
Roasted Salmon with Fennel Cream Sauce
Caramelized Onion and Gruyere Tart
Beans Amandine
Herbed Potatoes
Quinoa Salad with Grape Tomatoes, Roasted Red Onions, Fresh Apples, Chives with a Balsamic Reduction

Seasonal Salad:
- Harvest Salad (Sept-March)
  - Mixed Greens, Roasted Butternut Squash, Dried Bing Cherries,
    - Toasted Pecans, Blue Cheese Crumbles, with Maple Cider Vinaigrette
- Spring Berry Salad (April-Aug)
  - Mixed Greens with Mandarin Oranges, Assorted Berries, and
    - Toasted Almonds in a Creamy Poppy Seed Vinaigrette

Rolls and Butter
Coffee and Tea

Fajita Bar $23
Sliced Beef and Chicken
Sautéed Peppers and Onions
Spanish Rice
Guacamole, Sour Cream and Salsa
Flour Tortillas
Tossed Green Salad with Diced Tomatoes, Onions and Shredded Cheese
Chipotle Ranch and Sundried Tomato Vinaigrette

Choice of Starch: Garlic Mashed Potatoes, Loaded Mashed Potatoes (Bacon & Chives), Roasted Fingerling Potatoes, Herb Roasted Potatoes, Parsley Buttered Potatoes, Wild Rice

Choice of Dressings: Ranch, French, Italian, Raspberry Vinaigrette, Honey Mustard, Blue Cheese, Poppy Seed Vinaigrette
Dinner and 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, Jalapeno, Salsa, Corn and Black Bean Relish, Sour Cream and Guacamole

Big Puff Appetizer Station   $8.00/person
(Choose 5 out of 7)
**All items are wrapped in Puff Pastry**
Beef Wellington: Filet Mignon Bite 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 Bite 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

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, Sour Cream, Cheddar Cheese and Green Onion

Chicken Wings Bar   $6.75/person
Chicken Wings and Tenders
Sauces: Buffalo, Honey BBQ, Honey Mustard, Teriyaki
Or 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 and Hot Mustard
Iowa Heartland  $11.50/person
Roasted Cumin Sliced Pork Tenderloin Mini Sandwiches with Peach Marsala Marmalade
Roasted Red Pepper Cakes with Red Pepper Aioli or Roasted Red Pepper Risotto
Amana Colonies Sausage Platters with Black Bread and Assorted Mustards

Pasta Station  $8.00/person
Rigatoni served with Marinara and
Three Cheese Sauce (Gorgonzola, Asiago and Parmesan)
Eggplant or Beef Lasagna
Basil and Tomato with Fresh Mozzarella Skewers
Garlic Bread

Carving Station
*Sliced to order by one of our chefs*
Beef Tenderloin-$22pp
Prime Rib-$14pp
Iowa Pork Loin-$12pp
Roast Turkey or Baked Ham-$10pp
Comes with Special Sauces and Silver Dollar Rolls/Sliders and
Tossed Green Salad with 2 Dressings
**Desserts**

### Individual Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake</td>
<td>$6</td>
</tr>
<tr>
<td>Chocolate Layer Cake</td>
<td>$8</td>
</tr>
<tr>
<td>Coconut Cake</td>
<td>$8</td>
</tr>
<tr>
<td>Key Lime Cake</td>
<td>$8</td>
</tr>
<tr>
<td>Red Velvet Cake</td>
<td>$8</td>
</tr>
<tr>
<td>Cheesecake: NY Style with topping, Pistachio, Key Lime, White Chocolate Raspberry, Pumpkin (fall only)</td>
<td>$8</td>
</tr>
<tr>
<td>Italian Apple Torte</td>
<td>$7</td>
</tr>
<tr>
<td>Fruit Pie</td>
<td>$7</td>
</tr>
<tr>
<td>Cream Puffs with Custard Filling</td>
<td>$8</td>
</tr>
<tr>
<td>Bread Pudding with Bourbon Sauce</td>
<td>$7</td>
</tr>
<tr>
<td>Pavlova with Fresh Berries</td>
<td>$6</td>
</tr>
<tr>
<td>Fruit Tart (shortbread crust, cream filling, topped with seasonal fresh fruits)</td>
<td>$9</td>
</tr>
<tr>
<td>Custom Sugar Cookies (3.5”, decorated to your preference)</td>
<td>$5</td>
</tr>
</tbody>
</table>

### Desserts by the Dozen

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies (3” assorted)</td>
<td>$17</td>
</tr>
<tr>
<td>Bar Cookies</td>
<td>$17</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$17</td>
</tr>
<tr>
<td>Chocolate-Dipped Shortbread Cookies</td>
<td>$17</td>
</tr>
<tr>
<td>French Macarons (Custom color and flavor options)</td>
<td>$17</td>
</tr>
<tr>
<td>Brownies, Party Cut</td>
<td>$19</td>
</tr>
<tr>
<td>Linzer Cookies with Jam Filling</td>
<td>$19</td>
</tr>
<tr>
<td>Petit Fours (3 dozen minimum order)</td>
<td>$27</td>
</tr>
<tr>
<td>Chocolate-Dipped Strawberries</td>
<td>$25</td>
</tr>
<tr>
<td>Mini Cakes (2” round, 2 dozen minimum order per flavor: Chocolate, Carrot, Coconut, Red Velvet)</td>
<td>$30</td>
</tr>
<tr>
<td>Mini Cream Puffs with Custard Filling</td>
<td>$28</td>
</tr>
<tr>
<td>Apple Tartlets with Salted Caramel Sauce</td>
<td>$20</td>
</tr>
</tbody>
</table>

### Sheet Cake

*Half 36-48 pieces, Whole 64-77 pieces*

Priced to Order

### 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

### Fruit Pizza Bar

Sugar Cookie Crust (4”)

Bavarian Vanilla Cream, Whipped Cream, and Sweet Cream Cheese

Seasonal Fresh Fruits (no melons)

$6 per person