



GATEWAY HOTEL
& CONFERENCE CENTER
AT
IOWA STATE UNIVERSITY

Banquet Menu



Welcome

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Policies

The Gateway Staff is committed to providing you the best service experience in the Midwest. Please let us know if there is anything we can do to make your stay more enjoyable.

Food and Beverage

Gateway Hotel and Conference Center takes great pride in serving the freshest foods available. Our menus are designed as a guide for quick and easy meal planning. Should your event require special menus, our experienced team of Catering Managers and Chefs will assist you in planning a memorable event to exceed your imagination.

All food and beverage is provided by the hotel, with the exception of wedding cakes and mints. No personal food or beverage is allowed outside the residential area of the hotel. Dietary substitutions can be accommodated with advanced request.

All food and beverage prices are guaranteed 60 days prior to your event. Gateway states that at the time of contract signing, any increase in food and beverage will not exceed 10%. All Conference Services charges are subject to 21% service charge and 7% sales tax.

Gateway is required by law to abide by the Iowa Liquor Control Act. We reserve the right to take reasonable action to honor state rules and regulations. When liquor is served we will monitor the legal age requirements closely. We reserve the right to refuse service to any person

who is under age or appears to have reached their drinking limit. If necessary, we will stop the distribution of liquor as determined by the Conference Services Manager on duty.

Off Site Catering

Our full menu is offered for off site meal service. Please inquire with your Sales Manager for pricing, service options and requirements.

Guarantees

Final menu selections are due two weeks prior to your event, and a guaranteed number of guests is due 5 business days before the event.

Payment

All food and beverage charges are based upon the guaranteed number of guests or the actual number of guests, whichever is greater. Please note that a service charge of 21% and sales tax (currently 7%) is added to all Conference Service charges.

It is necessary to establish a payment method prior to your event; please discuss your preferred payment method with your Catering Manager. If your group is tax exempt, please provide an Iowa Tax Exemption Certificate before your event to ensure proper billing.

CALL US

Main Hotel
515/292-8600

Sales & Catering
515/268-2200

Reservations
800/367-2637

WRITE US

2100 Green Hills Dr.
Ames, Iowa 50014

VISIT US

U.S. 30 and
University Blvd.
(Exit 146)
Ames, Iowa

ON THE WEB

GatewayAmes.com
info@GatewayAmes.com



Beverages

Freshly Brewed, Locally Roasted
Coffee / \$45 per gallon

Freshly Brewed Ice Coffee / \$45 per gallon

Hot Organic Tea / \$30 per gallon

Iced Tea / \$30 per gallon

Lemonade / \$30 per gallon

Soft Drinks / \$2.50 per can

Bottled Water / \$3 each

Apple Cider / \$30 per gallon (hot or cold)
(When in season)

Fruit Juices / \$3.50 per bottle or \$30 per gallon

Fruit Punch / \$26 per gallon

Fruit Infused Water Station / \$10 per
gallon

Milk / \$2.50 per carton or \$15 per gallon

Hot Chocolate with
Mini Marshmallows / \$30 per gallon



Breakfast

GATEWAY CONTINENTAL BUFFET

/ \$13 per guest

- House Baked Danish and Muffins
- Freshly Prepared Seasonal Fruit Display
- Flavored Yogurts
- Freshly Brewed, Locally Roasted Coffee
- Hot Organic Tea & Chilled Juices

IOWA BREAKFAST BUFFET

/ \$18 per guest/ 25 guest minimum

- House Baked Danish and Muffins
- Farm Fresh Scrambled Eggs
- Freshly Prepared Seasonal Fruit Display
- Skillet Potatoes with Bell Peppers and Onions
- Choice of Sausage or Ham (select both for an additional \$2 per guest), Substitute for Bacon at an additional \$2 per guest, Choice of Ham and Bacon OR Sausage and Bacon at an additional \$4 per guest
- Freshly Brewed, Locally Roasted Coffee
- Hot Organic Tea & Chilled Juices

HEALTHY CHOICE BUFFET

/ \$15 per guest / \$15 per hour when Chef attended guest minimum

- Farm Fresh Scrambled Eggs with Tomatoes
- Freshly Prepared Seasonal Fruit Display
- Toasting Station with Whole Wheat Bread, Assorted Bagels and Cream Cheese
- Yogurt and Housemade Granola
- Freshly Brewed, Locally Roasted Coffee
- Hot Organic Tea & Chilled Juices

Enhance your breakfast buffet with the following options:

OATMEAL BAR / \$3.50 per guest added to any breakfast buffet / \$7 per guest without buffet purchase / \$15 per hour when Chef attended.

Freshly prepared steel cut oatmeal with assorted toppings to create the perfect breakfast treat. Toppings include: brown sugar, cinnamon, dried cranberries, raisins, pecans, apple cinnamon compote and fresh blueberries.

BUILD YOUR OWN YOGURT

PARFAIT / \$7 per guest / \$15 per hour when Chef attended

Vanilla and strawberry yogurt with housemade granola, strawberries, blueberries, walnuts, pecans, dried cranberries and golden raisins.

WAFFLE STATION / \$7 per guest / \$15 per hour when Chef attended

Have your guests create their own masterpiece. Fresh made waffles served with strawberry, apple or blueberry topping, whipped cream, chocolate chips, nuts and warm syrup.

OMELET STATION / \$9 per guest / \$15 per hour when Chef attended

Let our Chefs create fresh omelets to your guests' liking. Toppings include ham, bacon, sausage, onions, peppers, mushrooms, tomatoes and cheese.



Breakfast / Breaks

Enhance your guests' breakfast with these exciting additions to your preselected buffet:

- Scrambled Eggs / \$3 per guest
- Crème Brûlée French Toast / \$4 per guest
- Pancakes / \$4 per guest
- House Baked Biscuits and Sausage Gravy / \$6 per guest
- Applewood Smoked Bacon, Ham or Sausage / \$4.50 per guest
- Assorted Yogurts / \$3 each
- Assorted Bagels with Cream Cheese / \$30 dozen
- Fresh Baked Scones / \$32 dozen
- Muffins and Danish / \$28 dozen
- Toasting Station - White & wheat bread, assorted bagels, butter, jellies & cream cheese / \$4 per guest
- Breakfast Sandwiches - Choice of bacon, ham or sausage with egg and cheese on a freshly baked biscuit / \$7 each

BREAKS

8-10-2 Break Package / \$24 per guest
8 am

- Muffins and Danish
- Freshly Prepared Fruit Display
- Flavored Yogurts
- Chilled Fruit Juices, Fresh Brewed Coffee and Hot Tea

10 am

- Fresh Brewed Coffee and Assorted Sodas

2 pm

- Cookies and Brownies
- Whole Fresh Fruit
- Fresh Coffee and Assorted Sodas

A LA CARTE SELECTION / by the pound

- Snack Mix / \$16
- Chocolate Covered Raisins / \$24
- Chocolate Covered Peanuts / \$32
- Mixed Nuts / \$32

A LA CARTE SELECTION / by the guest

- Fresh Cut Fruit Display / \$4.50
- Fresh Vegetable Crudit  with Ranch Dip / \$4.50
- Cheese and Cracker Display / \$5.50
- Housemade Potato Chips and French Onion Dip / \$4

A LA CARTE SELECTION / by the dozen

- Whole Fresh Fruit / \$18
- Assorted Granola Bars / \$18
- Fresh Baked Muffins & Danish / \$30
- Assorted Scones / \$34
- Pecan Rolls / \$32
- Cinnamon Rolls / \$32
- Cookies / \$24
- Brownies / \$26
- Housemade Scotcheroos / \$26
- Assorted Full Size Candy Bars / \$38
- Old Fashioned Rice Krispy™ Treats / \$26
- S'mores Bars / \$26
- Chocolate Covered Strawberries / \$38
- Vanilla or Chocolate Cupcakes / \$38

Theme Breaks

THEME BREAKS / minimum 25 guests
Break times are limited to
30 minutes maximum

Soft Pretzel Break - Salted pretzels
with nacho cheese and sweet cinnamon
pretzels with caramel dip / \$5 per guest

Bake Shop Break - Freshly baked
cookies & brownies served with milk
and coffee / \$6 per guest

Nacho Bar Break - Fresh housemade
tortilla chips with nacho cheese, diced
tomatoes, shredded lettuce, jalapeños,
olives, salsa and sour cream / \$6 per guest /
\$8 with chicken or ground beef

Movie Theater Break - Freshly popped
popcorn with assorted flavor toppings
and assorted candies. / \$9 per guest

Ballpark Break - All your favorites from
the ballpark - soft pretzels, popcorn,
nachos with cheese sauce and peanuts in
the shell / \$11 per guest

Fit & Fun Break - Fresh whole fruit,
assorted granola bars and housemade
trail mix / \$10 per guest

Sundae Bar Break - minimum 50
guests - Build your own ice cream
sundae, cone or float. Includes vanilla
ice cream, chocolate and caramel
sauces, whipped cream, nuts, sprinkles,
crushed cookies, candies, cones and
root beer / \$11 per guest



Lunch

PLATED LIGHT LUNCHES:

All plated light lunches are served with water, iced tea and coffee. Family style cookies will be preset on the tables for your dessert.

For groups fewer than 25 guests, please make one menu selection. If your group is over 25 guests, you may choose up to two selections.

Sandwiches - All sandwiches are served with housemade potato chips and Chef's Choice Cookie

BBQ Pulled Pork - Topped with coleslaw on a Kaiser bun / \$18 per guest

BBQ Brisket Sandwich - With fried onions and BBQ Sauce on a kaiser bun / \$20 per guest

Santa Fe Chicken - Marinated grilled chicken breast with sautéed peppers and onions, topped with pepper jack cheese and chipotle mayo on a Kaiser bun / \$17 per guest

Shaved Roast Beef - Roasted beef with horseradish, blue cheese spread and swiss on crusty roll / \$18 per guest

Vegan Hummus Wrap - Flour tortilla with red pepper hummus, herb roasted portabella, romaine and bell peppers / \$17 per guest

LUNCH ENTRÉE SALADS:

Served with housemade bread

Grilled Chicken Caesar - Sliced, grilled and marinated chicken breast, romaine hearts, housemade croutons, shredded parmesan cheese and Caesar dressing / \$17 per guest

Classic Cobb Salad - Field greens, tomatoes, blue cheese, turkey, bacon, hard boiled egg and Ranch dressing / \$22 per guest

Steak Salad - Sliced, blackened beef shoulder served on top of fresh field greens, cherry tomatoes, roasted Yukon potatoes, blue cheese crumbles, red onions, cucumbers and Balsamic vinaigrette / \$25 per guest

Boxed Lunches - We offer an assortment of boxed sandwiches, wraps and salads. All are accompanied with whole fruit, chips and cookie. Beverages served a la carte / \$16 per meal / no minimum order / 100 meal maximum / groups under 25 guests choose up to 2 selections / groups over 25 choose up to 3 selections

Lunch Buffets

All buffet lunches are served with water, iced tea and coffee.

PASTA BAR

/ \$24 per guest / 25 guest minimum / one meat, one sauce for \$22

- Caesar salad with house made croutons
- Choice of penne, rigatoni or spaghetti pasta (choose one)
- Choice of two sauces: Marinara, alfredo, bolognese, pesto cream or roasted tomato cream
- Choice of two meats: Sliced grilled chicken breast, Italian meatballs or sliced Italian sausage links
- Italian style vegetables
- Garlic bread
- Grated parmesan cheese
- Housemade rum cake and Biscotti cookies

SOUTHWESTERN BUFFET

/ \$24 per guest / 25 guest minimum

- Mixed greens topped with crispy tortilla strips and poblano vinaigrette
- Chips and salsa
- Spanish rice
- Refried beans
- Seasoned shredded chicken and seasoned ground beef
- Flour tortillas and crispy taco shells
- Sour cream, salsa, tomatoes, lettuce, black olives, jalapeños, guacamole and cheddar cheese
- Tres Leches cake

NY DELI BUFFET

/ \$22 per guest / 25 guest minimum

- Chef's daily soup
- Garden salad with Ranch and Balsamic dressing
- Italian marinated pasta salad or home-style potato salad (choose one)
- Housemade potato chips
- Cookies and Brownies

Choice of three:

- Vegan Hummus Wrap - Flour tortilla with red pepper hummus, herb roasted portabella, romaine and bell peppers
- Deli Sub - Thinly sliced turkey, ham and roast beef with cheddar on a Hoagie roll
- Pub Roll - Roast beef with horseradish, whole grain mustard and swiss on a pretzel bun
- Turkey Club - Sliced turkey, bacon and provolone on wheat bread
- Ham & Swiss - Sliced ham & swiss on chef's choice bread
- Chicken Salad on Wheat - Classic chicken salad on wheat bread
- Grilled Chicken Pita - Tomato, cucumber and feta tossed in tzatziki sauce on pita bread



Lunch Buffets

TWISTED MAC

/ \$22 one meat / \$24 both meats

/ 25 guest minimum

Everyone's favorite Mac & Cheese made your way

- Garden or Caesar salad
- Cucumber & tomato salad
- Garlic bread
- Cavatappi mac & cheese
- Lemon bars and Scotcheroos

Mix-ins include:

- Seasoned ground beef or sliced chicken
- Diced tomatoes, sliced green onions,baconbits,parmesan cheese, breadcrumbsandshreddedcheddar
- Creamy cheddar cheese sauce
- Steamed broccoli

COUNTRY PICNIC

/ \$24 per guest / 25 guest minimum

- Garden salad with Ranch and French dressing
- Corn bread muffins
- Creamy home-style coleslaw
- Baked beans
- Country fried chicken
- Pulled pork with slider buns
- Apple crisp

TAILGATE GRILL

/ \$22 per guest / 25 guest minimum

- One portion per guest /\$22
- Two portions per guest / \$26
- Garden salad with Ranch and French dressing
- Homestyle potato salad
- Creamy coleslaw
- Baked beans
- Rice Krispy™ treats and brownies

Choose two:

- Grilled hamburgers, grilled chicken breasts, beef hot dogs or brats
- Hamburgers and grilled chicken served with buns, lettuce, tomato, onion, pickle, sliced cheese, ketchup, mustard and mayonnaise
- Beef hot dogs and brats served with buns, diced onion, jalapeños, relish, ketchup and mustard

CAESAR SALAD BUFFET

/ \$24 per guest / 25 guest minimum

- Caesar salad made to your liking:
Fresh romaine hearts, shredded Parmesan cheese, housemade croutons and Caesar dressing
- Grilled sliced chicken breast
- Grilled sliced steak and grilled vegetables / \$4 per guest
- Chef's bread display
- Assorted dessert bars
- Add Chef's soup of the day / \$2 per guest

Lunch Buffets

CLASSIC LUNCH BUFFET

/ \$24 one entrée / \$28 two entrée / get an extra 2 oz of protein for each guest for \$3

/ 25 guest minimum

- Garden or Caesar salad (choose one)

Choose one salad:

- Tomato & cucumber salad, pasta salad, home-style potato salad, creamy coleslaw, bacon & broccoli salad, lemon quinoa with tomato, parsley and red onion salad or cucumbers, parsley & onion salad

Entées choices:

- Breaded Chicken Piccata - Breaded chicken breast with a lemon and caper wine sauce
- Roasted Chicken Mediterranean - Extra virgin olive oil, sundried tomatoes and Kalamata olives
- Mahi Mahi Romesco - Mahi Mahi filet baked with roasted red pepper pesto
- Sweet Chili Salmon - Baked salmon filet with sweet chili sauce
- Braised Pot Roast Jardinière - Tender beef pot roast slow roasted with carrots, celery and onions, finished with red wine and chopped herbs
- Grilled Tavern Steak - Grilled sirloin with a creamy pepper corn demi-glaze (additional \$5 per guest)
- Raspberry Chipotle Pork Tenderloin - Pork tenderloin seasoned with sweet and spicy raspberry chipotle sauce
- Apple Soy Boneless Pork Chops - Boneless pork loin chops marinated in an apple and soy glaze

- Stuffed Ravioli - Three cheese stuffed ravioli with roasted vegetables
- Vegetarian - Ask for seasonal options

Vegetable choices: Select one

- Broccoli with brown butter
- Corn O'Brien
- Glazed carrots
- Green beans almandine
- Italian roasted vegetables
- Roasted root vegetables
- Vegetable medley

Starch choices: Select one

- Cheddar mashed potatoes
- Roasted garlic mashed potatoes
- Herb roasted new potatoes
- Spinach potato gratin
- Twice baked potatoes
- Wild rice pilaf

Dessert: Select two

Cookies, Brownies, Apple Pie, Cherry Pie, Chocolate Cake, Carrot Cake, Rice Krispies, Scotcheroos, S'mores Bars, Assorted Dessert Bars

Dessert upgrades:

- Turtle or Berry Compote Topped Cheesecake / \$3.50 per guest
- Crème Brûlée (Family style) / \$1.50 per guest
- Individual Pineapple Upside Down Cake / \$2 per guest



Plated Lunch

All plated lunches are served with your choice of garden salad with Ranch & French dressing OR Classic Caesar, housemade bread & butter, dessert, water, iced tea and coffee.

Additional salad selections:

- Baby Greens - With roasted sun dried tomatoes and feta cheese with lemon vinaigrette / \$1 per guest
- California Greens - With dried cranberries, candied pecans, blue cheese crumbles and Balsamic vinaigrette / \$1.50 per guest
- Field Greens - With sliced strawberries, toasted pine nuts and chèvre cheese with raspberry vinaigrette / \$2 per guest
- Iceberg Wedge - With blue cheese, apple wood smoked bacon, pickled red onions and cherry tomatoes with buttermilk Ranch dressing / \$2.50 per guest

For groups fewer than 25 guests, please make one menu selection. If your group is over 25 guests, you may choose up to three selections.

- Lasagna - Beef or vegetarian - baked to golden perfection, served with Italian vegetables / \$21 per guest
- Grilled Chicken Chardonnay - Grilled chicken breast with Chardonnay cream sauce, topped with red onion confit served with garlic mashed potatoes and Chef's seasonal vegetables / \$22 per guest

- Herb Roasted Pork Loin - Dijon cream sauce, roasted red potatoes and Chef's seasonal vegetables / \$23 per guest
- Roasted Salmon - With pink peppercorn beurre blanc, Israeli couscous and sautéed green beans / \$25 per guest
- Grilled Tavern Steak au Poivre - Grilled sirloin with creamy peppercorn sauce, garlic mashed potatoes and Chef's seasonal vegetables / \$26 per guest
- Wild Mushroom Ravioli - With blistered cherry tomato and wilted spinach (Vegetarian) / \$22 per guest
- Broiled Cod - With herbed butter heirloom wild rice blends and Chef's Choice Seasonal Vegetables / \$24 per guest

Dessert selections:

- Cookies or Brownies - served family style at each table
- Apple Pie
- Cherry Pie
- Chocolate Mousse
- Chocolate Cake - With raspberry sauce and whipped cream / \$2 per guest
- Turtle or Berry Compote Topped Cheesecake / \$3.50 per guest
- Pound Cake - With lemon curd and fresh berries / \$3 per guest

Plated Dinners

All plated dinners are served with your choice of garden salad with Ranch & French dressing OR Classic Caesar, housemade bread & butter, dessert, water, iced tea and coffee.

Additional salad selections:

- Baby Greens - With sun dried tomatoes and feta cheese with lemon vinaigrette / \$1 per guest
- California Greens - With dried cranberries, candied pecans, blue cheese crumbles and Balsamic vinaigrette / \$1.50 per guest
- Field Greens - With sliced strawberries, toasted pine nuts and chèvre cheese with raspberry vinaigrette / \$2 per guest
- Iceberg Wedge - With blue cheese, apple wood smoked bacon, pickled red onions and cherry tomatoes with buttermilk Ranch dressing / \$2.50 per guest

For groups fewer than 25 guests, please make one menu selection. If your group is over 25 guests, you may choose up to three selections.

- 10 oz. Grilled NY Strip Steak - With Cajun steak butter, seared sweet potatoes and French green beans / \$45 per guest
- 6 oz. Grilled Filet of Beef - With mushroom demi-glace, cheddar mashed potatoes and vegetable medley / \$50 per guest

- 6 oz. Blue Cheese Crusted Terres Major Steak - Black pepper demi-glace, roasted fingerling potatoes and broccoli with brown butter / \$45 per guest
- Seared Sliced Sirloin - Port wine demi-glace, mashed red bliss potatoes and French green beans / \$35 per guest
- Chardonnay Chicken - Grilled chicken breast with Chardonnay cream sauce and red onion confit, roasted red potatoes and vegetable medley / \$32 per guest
- Chicken Wellington - Chicken breast stuffed with mushroom duxelles and wrapped in flaky puff pastry, served with supreme sauce, wild rice pilaf and glazed carrots / \$38 per guest
- Honey Chipotle Pork Tenderloin - Cheddar mashed potatoes and broccoli with brown butter / \$36 per guest
- Oven Roasted Pork Loin - Dutch mustard demi-glace, dauphinoise potatoes and vegetable medley / \$34 per guest
- Pumpernickel and Apple Stuffed Pork Loin - Apple soy pork loin with roasted red potatoes and French green beans / \$36 per guest

Plated Dinners

- Seared Salmon Filet - Citrus buerre blanc, rice pilaf and asparagus / \$39 per guest
- Broiled Cod - With herbed butter heirloom wild rice blends and Chef's Choice Seasonal Vegetables / \$31 per guest
- Roasted Vegan Tofu - Tofu in traditional curry sauce with roasted vegetables and rice pilaf / \$28 per guest

Grilled Vegetable Risotto - Chef's selection of vegetables combined with traditional Italian risotto, finished with Parmesan cheese / \$30 per guest

Dessert selections: Select two for groups of 50 or more

- Apple Pie
- Cherry Pie
- Chocolate Mousse
- Cream Puffs with Fruit Coulis
- Chocolate Cake - With raspberry sauce and whipped cream / \$2 per guest
- Turtle or Berry Compote Topped Cheesecake / \$3.50 per guest
- Pound Cake - With lemon curd and fresh berries / \$3 per guest



Classic Dinner Buffet

All buffet dinners are served with housemade bread, Garden OR Caesar salad, water, iced tea and coffee.

CLASSIC DINNER BUFFET

/ \$41 one entrée / \$45 two entrée / get an extra 2 oz of protein for each guest for \$3

Choose one salad:

Tomato & cucumber salad, pasta salad, home-style potato salad, creamy coleslaw, bacon & broccoli salad, lemon quinoa with tomato, parsley and red onion salad or cucumbers, parsley & onion salad

Entrée choices:

- Breaded Chicken Marsala - Breaded chicken breast with mushroom marsala wine sauce
- Grilled Chicken Chardonnay - Grilled chicken breast with Chardonnay cream sauce and red onion confit
- Broiled Cod - With herbed butter heirloom wild rice and Chef's choice seasonal vegetables
- Seared Salmon - Seared salmon filet with shallot brown butter
- Roasted Beef Tenderloin - Sliced and served with horseradish demi-glace (additional \$10 per guest)
- Seared Sliced Sirloin - With port wine demi-glace
- Roasted Pork Tenderloin - With rosemary demi-glace
- Wild Mushroom Ravioli - With blistered cherry tomatoes and wilted spinach (Vegetarian)

Vegetable choices: Select one

- Broccoli with brown butter
- Southwest roasted corn
- Glazed carrots
- Green beans
- Italian roasted vegetables
- Roasted root vegetables
- Vegetable medley

Starch choices: Select one

- Cheddar mashed potatoes
- Curried couscous with walnuts and dried fruits
- Roasted garlic mashed potatoes
- Herb roasted new potatoes
- Spinach potato gratin
- Heirloom wild rice

Dessert: Select two

- Cream Puffs
- Carrot Cake
- Apple Pie
- Cherry Pie
- Chocolate Cake

Dessert upgrades:

- Turtle or Berry Compote Topped Cheesecake / \$3.50 per guest
- Pineapple Upside Down Cake / \$2 per guest

Dessert Stations

- **Mini Dessert Station**
 / \$11 per guest / 50 guest minimum / \$7.50 without coffee station
 An assortment of mini desserts including cream puffs, petit fours, truffles, mini cheesecakes and chocolate covered strawberries. Coffee station with assorted syrups, whipped cream and chocolate shavings included
- **Sundae Bar**
 / \$11 per guest / 50 guest minimum
 Build your own ice cream sundae, cone or float. Includes vanilla ice cream, chocolate and caramel sauces, whipped cream, nuts, sprinkles, crushed cookies, candies, cones and root beer
- **S'mores Bar**
 / \$4 per guest / 50 guest minimum
 Let your guests recreate this campfire classic at your event. Guests can create their own twist of this classic with an assortment of marshmallows, chocolate candy bars and graham crackers for a fun filled dessert option
- **Deluxe Coffee Station**
 / \$4 per guest
 Freshly brewed, locally roasted coffee and decaf with a selection of add-ins for your guest to make it their own. Add-ins include: whipped cream, flavored coffee syrups, chocolate and caramel sauces, chocolate chips & cinnamon. Organic hot tea is included for non-coffee drinkers as well

Hors D'Oeuvres

COLD HORS D'OEUVRES - 100 pieces

- Assorted Gourmet Canapés / \$160
/ \$90 per half order
- Bruschetta Duet (one traditional,
one seasonal) / \$160
/ \$90 per half order
- Curried Chicken Salad on
Crostiti / \$160
/ \$90 per half order
- Beef and Asparagus Roulades / \$160
/ \$90 per half order
- Deviled Eggs / \$160
/ \$90 per half order
- Peppered Pork Tenderloin / \$200
/ \$110 per half order
- Fresh Fruit Kabobs with Honey
Yogurt Dipping Sauce / \$200
/ \$110 per half order
- Jumbo Shrimp / Market Price
- Prosciutto with Melon / \$200
/ \$110 per half order
- Ciliegine Skewer / \$200
/ \$110 per half order

HOT HORS D'OEUVRES - 100 pieces

- Boursin or Sausage Stuffed
Mushrooms / \$200
/ \$110 per half order
- Meatballs - Barbeque, Swedish
or Thai Chili / \$200
/ \$110 per half order
- Chicken or Pork Satay / \$200
/ \$110 per half order
- Pork or Vegetable Spring Rolls with
Sweet and Sour Sauce / \$250
/ \$130 per half order
- Breaded Mozzarella with Marinara /
\$300 / \$160 per half order
- Prosciutto Wrapped Shrimp with
Barbeque / Market Price
- Spanakopita - Classic Greek phyllo
dough stuffed with Spinach and
Feta cheese / \$300
/ \$160 per half order
- Fried Mac & Cheese / \$200
/ \$110 per half order
- Crab Wontons with Sweet
Chili Sauce / \$300
/ \$160 per half order

Displays

DISPLAYS - serve 100

- Smoked Salmon Display - Capers, red onion, dill crème fraîche and toast crisps / \$275
- Hummus Platter - Roasted red pepper and roasted garlic hummus with pita chips / \$180
- Spinach Artichoke Dip - With pita chips / \$200
- Fresh Fruit Display - Assorted freshly cut fruit displayed with yoghurt honey dip / \$4.75 per guest
- Antipasto Display - A variety of classic Italian cold meats and cheeses accompanied by marinated vegetables and artisan bread / \$6 per guest
- Garden Fresh Vegetable Display - An array of farm fresh vegetables with Ranch dip / \$4.50 per guest
- International Cheese Board - An arrangement of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers / \$7 per guest

CARVING STATION

subject to availability
/ 3 oz. meat per person / includes one carver
attende per 150 guests

Hors D'Oeuvre size portion.

All carving stations are accompanied by cocktail rolls.

- Herb Roasted Beef Tenderloin - With horseradish cream sauce / \$14 per guest
- Smoked Brown Sugar Glazed Ham - With honey mustard / \$8 per guest
- Grilled Herb Roasted Pork Loin - With tarragon mustard / \$8 per guest
- Roasted Black Angus Top Sirloin - With horseradish cream sauce / \$10 per guest
- Slow Roasted Turkey Breast - With cranberry mayo / \$8 per guest

SNACK FAVORITES

- Housemade Potato Chips and French Onion Dip / \$4 per guest
- Snack Mix / \$16 per pound (serves 6-8)
- Mixed Nuts / \$27 per pound (serves 10-15)

Beverages

HOST BAR - Total amount sold at the bar is billed to the host.

CASH BAR - Individual cash payment is required when the drink is served.

All bars are subject to a \$125 set up fee if bar does not meet \$300 in sales. If bar surpasses \$300 in sales, bar fee is waived.

CALL: \$5.50 HOSTED: \$6 CASH

- Smirnoff® Vodka
- Seagram s® Dry Gin
- Bacardi Lt.® Rum
- Seagram s® 7
- Jim Beam® Whiskey
- Black Velvet® Whiskey
- Apple Pucker®
- Paramount Amaretto®
- Peachtree Schnapps®

PREMIUM: \$6.50 HOSTED: \$7 CASH

- Tito s® Vodka
- Tanqueray® Gin
- Malibu Rum®
- Captain Morgan® Rum
- Jameson s®
- Crown Royal®
- Jack Daniel s® Whiskey
- Bailey s®
- Kahlua®
- Midori®
- Desert Long Island Mix®

DELUXE: \$7.50 HOSTED: \$8 CASH

- Grey Goose® Vodka
- Maker's Mark® Whiskey
- Glenlivet® 12 Year Scotch
- Silver Patron®
- Templeton Rye®
- Bombay Sapphire® Gin

HOUSE WINE

Host \$27 per bottle / \$6.50 per glass

Cash \$29 per bottle / \$7 per glass

Bottles serve five (5)

- Chardonnay
- Pinot Grigio
- Moscato
- Pinot Noir
- Cabernet Sauvignon
- Brut Champagne (bottle only)

All house wines are by Trinity Oak with the exception of the Moscato and Champagne. Trinity Oak vows to plant a tree for every bottle of wine sold. Enjoy!

BEER

Domestic Bottled Beer \$4.50 host / \$5 cash

Premium Bottled Beer \$5.50 host / \$6 cash

Iowa Craft Beer \$5.50 host / \$6 cash

Domestic Kegs \$375

Premium Kegs - Please speak with your Catering Manager for current selections

SODAS / JUICES

\$1.75 host / \$2 cash



Glossary

Au Poirve ūohPWAAHV-rh ū Classic French sauce incorporating French cracked black peppercorns and brandy.

Boursin ūboor-SAHN ū Smooth, white triple-cream cheese flavored with herbs and garlic.

Beurre Blanc ūburr-BLAHNK ū A thick sauce of butter, white wine and vinegar.

Bordelaise ūbohr-dl-AYZ ū A French sauce made with red or white wine, brown stock, bone marrow, shallots, parsley and herbs.

Canapé ūkan-UH-PAY ū Small, decorative pieces of bread topped with savory garnishes.

Cavatappi ūkah-vah-TAH-pee ū Corkscrew pasta spirals.

Chèvre ūSHEHV-ruh ū Pure white goat's milk cheese.

Couscous ūKOOS-koos ū A staple in North African cuisine, cous cous is granular semolina pasta.

Crème Fraîche ūkrehm-FRESH ū Cultured, thickened cream with a slightly tangy, nutty flavor and a velvety rich texture.

Crostini ūkroh-STEE-nee ū Thin slices of toasted bread brushed with olive oil.

Crudité ūKROO-dih-TAY ū Raw seasonal vegetables.

Demi-Glace ūDEHM-eeglāhs ū Brown sauce enriched with wine and veal stock.

Duxelles ūdook-SEHL; due-SEHL ū A mixture of finely chopped mushrooms, shallots and herbs slowly cooked in butter until it forms a thick paste. It's used to flavor sauces, soups and other mixtures, as well as a garnish.

En Croute ūahn-KROOT ū Thick hollowed-out slice of toasted bread filled with food.

Fricassee ūFRIHK-uh-see ū A dish that has been sautéed before being stewed with vegetables. The end result is a thick, chunky stew, often flavored with wine.

Gratin ūGRAH-tn ū A dish made with cheese, butter and bread crumbs, cooked under a broiler until golden brown and bubbly.

Hummus ūHOO-uhs ū A thick Middle Eastern sauce made with ground chick peas, seasoned with lemon juice, garlic and spices.

O'Brien ūO-Brien ū Vegetables mixed with cooked peppers and onions.

Polonaise ūpoh-loh-NEHZ ū Made in the way of Poland. Referring to cooked vegetables topped with chopped hard cooked eggs and toasted bread crumbs.

Remoulade ūray-muh-LAHD ū Classic French sauce made by combining mayonnaise with mustard, capers, chopped gherkins, herbs and anchovies.

Romesco ūroh-MEHS-koh ū A classic sauce from Catalonia, Spain made with finely ground tomatoes, peppers, onion, garlic, almonds and olive oil. It's typically served on grilled fish or chicken.

Satay ūsa ta ū An Southeast Asian dish consisting of small pieces of meat grilled on a skewer and served with a spiced sauce that typically contains peanuts.







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