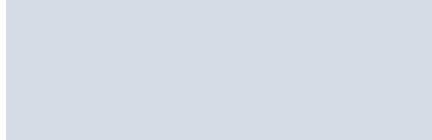


CULINARY MENU

BRIGGS WOODS CONFERENCE CENTER



EVENTS PERFECTED



2501 BRIGGS WOODS TRAIL - WEBSTER CITY, IOWA 50595

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www.briggswoodsconferencecenter.com

BRIGGS WOODS CONFERENCE CENTER

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BEVERAGES

All beverages	18-19
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PLATED BREAKFAST ENTREES

All entrees include juice, coffee, and decaffeinated coffee

Heartland

Fluffy scrambled eggs, Applewood smoked bacon, farmer's style red bliss potatoes and mini-croissants.

Farmers Market

Fresh fruit cup, scrambled eggs & ham, sausage links, hash browns and a biscuit.

Carolina

Flaky croissant topped with scrambled eggs, ham and American cheese. Served with a fresh fruit cup.

BREAKFAST BUFFETS

All Breakfast buffets include juice, coffee, and decaffeinated coffee

Healthy Start

Sliced fruit & berry tray, assorted yogurts with granola, assorted bagels with cream cheese, preserves and muffins.

Sunrise Buffet

Scrambled eggs, biscuits & gravy, bacon and fresh fruit.

Continental

Assorted breakfast pastries, seasonal fresh fruit, assorted yogurts.

All American

Scrambled eggs, crispy bacon, sausage links, country fried potatoes and fresh fruit.

BREAKFAST STATIONS

All Breakfast stations include juice, coffee, decaffeinated coffee and herbal teas

Waffle Station

Freshly made station style waffles with an enormous selection of mouthwatering toppings including; Maple syrup, whipped butter, dark chocolate sauce, caramelized apple pieces, raspberry sauce, strawberry sauce, blueberry sauce, bananas, whip cream, honey, powdered sugar, lemon curd, sweet almond sauce, candied almonds and pecans, cinnamon sugar and drizzle frosting. \$25.00 per culinary professional required.

Omelet Station

Freshly made omelets prepared station style to your guests' request. Have your omelet prepared with your choice of the following ingredients; Eggs, sausage, bacon, ham, pepperoni, cheddar, Colby jack, mozzarella, provolone, pepper jack, onions, peppers, mushrooms, tomatoes and assorted herbs. Sauce your omelet with salsa, Hollandaise Sauce or French cream sauce. Station is accompanied with country style potatoes. \$25.00 per culinary professional required.

Breakfast Burrito Station

Warm flour tortillas prepared station style to your guest liking. Fill your burrito with your choice of the following ingredients; Eggs, bacon, sausage, ham, assorted cheeses, tomatoes, peppers, onions, spinach, herbs and salsa. \$25.00 per culinary professional required.

BREAKFAST ENHANCEMENTS

Order enhancements individually or add to your plate or buffet

Berry, Granola & Yogurt Parfait

Flaky Breakfast Croissant Sandwich

Sausage, Egg & Cheese Biscuit

Breakfast Burrito

Bagel with smoked salmon & cream cheese

A LA CARTE BREAKFAST

Order items individually or add to your plate or buffet

Whole Fruit

Bagel/cream cheese

Yogurt

Danishes

Muffins

Oversized Muffins

Cinnamon Rolls

Sticky Rolls

BRUNCH BUFFET

All Brunch buffets include juice, coffee, decaffeinated coffee, and lemonade.

Traditional Brunch

The Traditional Brunch includes a Culinary Professional attended omelet station featuring a selection of fresh seasonal gourmet vegetables, cheeses and meats made to order in addition to pancakes and waffles served with mouthwatering toppings. Accompanying the Traditional Brunch is Applewood smoked bacon, sausage links, breakfast potatoes and seasonal fresh fruit.

Elegant Brunch

The Elegant Brunch features a Culinary Professional attended carving station serving roasted pork loin with apple chutney, classic Eggs Benedict, a selection of soft, semi-soft, hard and washed rind cheeses. Rounding out the Elegant Buffet is grilled asparagus, herbed potatoes and Caprese salad.

Exquisite Brunch

The Exquisite Brunch begins with seasonal fruits and berries, breads and pastries, followed by mixed greens salad and spinach strawberry salad in addition to an Artisan cheese plate. This brunch features a Culinary Professional attended carving station serving Slow Roasted Beef with Au Jus and Horseradish Mousseline. Additional items include Amaretto French toast, dill seasoned potatoes, smoked salmon, eggs strata and Applewood smoked bacon.

SPECIALTY MEETING BREAKS

Ball Park

Freshly Popped Popcorn, nachos with cheese, variety pack peanuts, Chex mix bags and soft pretzels.

Fiesta

Tortilla chips with Queso, Salsa and Guacamole dip.

Healthy Choice

Trail mix, assorted power bars and assorted yogurt.

Sweet Tooth

Assorted fresh baked cookies, brownies and chocolate dipped pretzel sticks.

Coffee Lovers

Coffee station, including Regular Coffee, Decaf Coffee, Assorted Flavors of Syrups, Shaved Chocolate, Lemon and Orange Zest, Cinnamon Sticks and Whipped Cream. This coffee bar is accompanied by donut hole skewers and biscotti.

A LA CARTE BREAK ITEMS

Assorted Donuts
Fresh Baked Cookies
Brownies and Bars
Bagels with cream cheese
Cinnamon Rolls
Sticky Rolls
Muffins
Assorted Whole Fruit
Rice Krispy Treats
Assorted Granola Bars
Trail Mix
Breakfast Breads

A LA CARTE BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea
Lemonade
Canned Soda
Bottled Water
Bottled Tea

Coffee Service Half Day
Coffee Service Full Day

BRIGGS WOODS CONFERENCE CENTER | LUNCH
PLATED LUNCH-ENTRÉE SALADS

All luncheons include water and lemonade.

Grilled Chicken Caesar Salad

Crisp Romaine lettuce tossed with grilled chicken, parmesan cheese, tomato wedges, toasted croutons and creamy parmesan dressing. Served with an Italian breadstick.

Cobb Salad

Marinated and grilled chicken breast over romaine and iceberg lettuce with cucumber, smoked bacon, diced tomatoes, crumbled blue cheese, red onions, hard boiled eggs and chives. Served with a red wine vinaigrette dressing and dinner roll.

Poached Pear & Spinach Strawberry Salad

Spinach tossed with an abundance of strawberries, poached pears and candied pecans topped with a sweet strawberry vinaigrette dressing and served with a dinner roll.

Chef Salad

Crisp iceberg lettuce topped with ham, turkey, boiled eggs, tomato wedges, cucumber medallions, Colby jack cheese, seasoned croutons and your choice of dressing. Served with garlic bread sticks.

Fall Harvest Salad

Garden greens tossed with fresh strawberries, blueberries, raspberries, crisp apple slices, candied almonds and cinnamon sugar croutons. Served with a raspberry vinaigrette or poppy seed vinaigrette dressing. Served with a dinner roll.

PLATED LUNCH-SANDWICHES

All luncheons include water and lemonade. Sandwiches served with your choice of garden salad, pasta salad or cup of soup and potato chips.

Ribeye Sandwich

Mouthwatering grilled ribeye sandwich, topped with grilled mushrooms & onions served on a hoagie.

Turkey Club Croissant

Thinly sliced turkey breast served on leaf lettuce with sliced tomatoes, bacon, provolone cheese and cranberry mayo on a flakey croissant.

Grilled Chicken Sandwich

Marinated grilled chicken topped with lettuce and tomato and served with chipotle mayo on a sourdough roll.

Roast Beef Sandwich

Roast Beef with French onion spread, lettuce, tomato and cheddar cheese, served on a sour dough hoagie.

Chicken Salad Croissant

Our signature chicken salad, served on a flakey croissant.

French Dip

Tender slow roasted beef topped with sautéed onions and swiss cheese on a hoagie bun with a side of savory Au Jous.

Beef Brisket Sandwich

Mouthwatering, thinly sliced beef brisket a top a Crusty Kaiser roll.

PLATED LUNCH-ENTRÉE

All luncheons include water and lemonade

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce served over pasta with garden salad, green beans almandine and bread sticks.

Chicken Madeira

Sautéed chicken breast in a madeira cream sauce with mushrooms. Served with garden salad, asparagus spears, whipped chive potatoes and a roll.

Pork Chop

Pork chop drizzled with balsamic BBQ syrup and served with garden salad, buttered corn, baked potato and a roll.

Beef Bourguignon

Red wine sauce braised beef with baby carrots, pearl onion and mushrooms, with chive whipped potatoes and a roll.

BUFFET LUNCH

All luncheons include water and lemonade

Italian Pasta Bar

Hearty lasagna served with pasta chicken alfredo, Caesar salad and garlic bread.

Little Italy

Caprese salad, Umbrian bread salad, broiled garden vegetables with parmesan crust, classic chicken cacciatore, Peposo braised beef and pepper sauce, Cavatappi pasta with spinach and mascarpone sauce, porcini ravioli and Italian bread sticks.

Taco Bar

Delicious hard and soft-shell tacos served with taco meat, cheese, lettuce, tomato, refried beans, black olives, onions, salsa and taco sauce. Served with Spanish rice and garden salad.

Fiesta Buffet

Tortilla soup, served with tortilla chips, salsa and sour cream. Chicken fajitas with roasted red onions and peppers with warm soft tortillas, chicken mole, refried beans, Mexican red tomato rice, and a spicy blend of Mexican veges.

The Delicatessen

Assorted deli meats, cheeses, breads, lettuce, tomato and condiments to build your own sandwich. Served with garden salad, coleslaw and potato chips.

Barbeque Buffet

Fresh roasted pulled pork sandwiches served with baked beans and potato salad.

Backyard Grill

Grilled Angus burgers and brats served with baked beans, potato salad and chips.

Old Country Buffet

Pan fried chicken served with mashed potatoes and chicken gravy, green bean casserole, coleslaw and buttermilk biscuits.

LUNCH ENHANCEMENTS

Add lunch enhancements to your plate or buffet.

Cup of Soup

Bowl of Soup

Soup choices include: Roasted Vegetable Soup, Minestrone, Vegetable Beef Soup, Beef & Noodle, Chicken Noodle, Chicken and wild rice, Wisconsin Cheese, Hearty Tomato Basil, Baked Potato Soup, Tortilla Soup, French Onion Soup, Chili, Broccoli Cheese Soup, Ham & Bean Soup, Seafood Bisque, Strawberry Soup, Chicken & Dumpling Soup, French Market Soup.

Garden Side Salad

Classic iceberg lettuce tossed with shredded carrots, tomatoes and cucumbers. Your choice of dressing.

Mixed Green Leaf Side Salad

Mixed greens tossed with tomatoes, cucumbers, shredded parmesan, herb croutons and your choice of dressing.

Caesar Side Salad

Crisp Romaine tossed with tomatoes, garlic croutons, shredded parmesan cheese and topped with a creamy parmesan dressing.

Fresh Fruit Cup

Seasonal fresh fruit *Check availability

Salad Bar

An assortment of lettuces and greens available to begin your salad plate. Toppings include: tomatoes, cucumbers, eggs, ham bits, bacon bits, croutons, sunflower seeds, shredded cheeses, cottage cheese, mushrooms, olives and assorted dressings. (replaces the assigned salad)

Rice Pilaf

Wild Rice

A LA CARTE BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

Iced Tea

Lemonade

Canned Soda

Bottled Water

Bottled Tea

Coffee Service Half Day

Coffee Service Full Day

BOXED LUNCHES

Planning a quick lunch and don't want any service interruptions. Choose one of our quick and easy boxed lunches.

All boxed lunches include the following: Bag of potato chips, chocolate chip cookie, bottled water

Turkey and Pepper Jack Sandwich

Roasted turkey with pepper jack cheese, leaf lettuce and tomato on a roll.

Ham and Swiss Sandwich

Honey baked ham with aged swiss, leaf lettuce and tomato on Sourdough bread.

Roast Beef and Cheddar Sandwich

Herbed roast beef with mild cheddar, leaf lettuce and tomato on a roll.

Chicken Salad Croissant

Our signature chicken salad sandwich on a flaky croissant.

Turkey with Pesto Mayonnaise Wrap

Roasted turkey breast with provolone cheese, leaf lettuce and tomato in a tomato basil tortilla.

Southwest Roast Beef Wrap

Peppered roast beef with sharp cheddar, leaf lettuce and tomato in a sundried tomato wrap with chipotle mayonnaise.

COLD HORS D'OEUVRES

Hors d'oeuvres priced to serve 25 guests

Smoked Salmon & Cheese Roulade

Smoked salmon rolled with cream cheese, sesame seeds and parsley

Brie En Croute

Flaky puff pastry filled and baked with brie, sweet apples, dried cherries, walnuts and brown sugar. Served with crackers.

Sliced Melon & Prosciutto

Sweet cantaloupe wrapped with prosciutto ham.

Stuffed Cherry Tomatoes with Herbed Chevre

Shrimp Cocktail

Delicious jumbo shrimp served with a traditional cocktail sauce

Assorted Mixed Nuts

Prosciutto Wrapped Asparagus

A trio of crisp asparagus tips wrapped in prosciutto ham

Bacon Wrapped Asparagus with Bourbon-Mustard Drizzle

Asparagus tips wrapped in bacon and drizzled with a bourbon-mustard.

Tomato Caprese Skewer

Cherry tomatoes, fresh mozzarella and fresh basil brushed with a balsamic reduction

Tomato Bruschetta Crostini with shaved Parmesan

Smoked Salmon Crostini on rye with Horseradish Dill Crema

Assorted Silver Dollar Sandwiches

Choose (3) of the following choices: Ham, turkey, roast beef, Italian, cucumber, chicken salad, tuna salad, creamy pesto chicken, peppered roast beef with horseradish sauce

Crudités

Individual servings of assorted fresh cut seasonal vegetables served in a shooter glass with dill dip.

Strawberry Soup

The perfect chilled strawberry soup served in a shooter glass

Roasted Red Pepper Hummus & Pita Chips

Filled Strawberries

Strawberries placed upside down and filled with a sweetened mascarpone filling

Deviled Eggs

Guacamole & Salsa with Tortilla Chips

HOT HORS D'OEUVRES
Hors d'oeuvres priced to serve 25 guests

Crab Rangoon

Crisp fried won tons stuffed with a creamy crab filling

Bacon Wrapped Scallops

Sea Scallops wrapped in bacon, seasoned and broiled

Stuffed Mushroom Caps

Choice of spinach, crab or sausage filling

Mini Chicken Wellington

A delicate marriage of tender chicken breast and mushroom duxelle wrapped in a French-style pastry

Mini Meatballs

Choice of honey barbeque, bourbon glaze, Swedish, Thai style or sweet & sour

Lobster Tempura

Lobster tail bites battered in tempura batter, fried and served with a dipping sauce

Crab Meat Beignets

Crunchy on the outside with luxuriously crab meat-filled inside. Served with a creamy White Remoulade Sauce

Cocktail Franks

Chicken Wings

Bacon Wrapped New Baby Potatoes

Soft new baby potatoes, wrapped in bacon and broiled with an Italian butter drizzle

Skewers

Juicy Cajun marinated chicken skewers served with lime pork skewers

Petite Crab Cakes

Classic petite crab cakes served with a tangy roasted pepper coulis

Tomato, Pesto, Mozzarella Bruschetta

Smoked Salmon Cucumber Bites

Cucumber coins topped with herb chevre and thinly sliced smoked salmon

Spinach/Artichoke Dip with Rye Bread & Crackers

Dried Beef Dip with Sourdough Bread & Crackers

Petit Beef & Brie Sandwiches

Mouthwatering beef sliders topped with melted brie, spinach, herbs and caramelized onions

Tomato Soup Shooter

Hearty tomato basil soup shooter garnished with a mini grilled cheese dipper

HORS D'OEUVRES STATIONS & DISPLAYS

Hors d'oeuvres priced to serve 25 guests. Some stations require Culinary Professional Attendant.

Antipasto

Marinated mushrooms, olives, artichokes, tomatoes and grilled vegetables, Italian sliced meats, cheeses, and an olive tapenade. Served with lavosh

Quesadilla Statio

Quesadillas made to your guests liking. Ingredient choices include: chicken, assorted cheeses, assorted sautéed vegetables, herbs, pesto, sour cream & salsa. Culinary Professional Required \$25.00

Slider Station

Choice of pulled pork, beef brisket, or grilled chicken, served with appropriate toppings and condiments. Ask for pricing on more than one selection.

Seasonal Fruit & Berry Station

Seasonal fresh fruits and berries displayed in an eye appealing design and served with a sweet mascarpone dip

Crudité Display

Assorted vegetable crudités display served with a fresh dill dip.

Imported & Domestic Cheese Station

An array of domestic and imported cheeses, garnished with grapes and strawberries and served with dried fruit chutney, assorted sliced breads and crackers

Smoked Salmon Platter

Cold smoked salmon, mustard-dill sauce and horseradish cream cheese paired with capers, red onions and assorted crackers

Shrimp Station

Shrimp scampi sautéed with garlic, white wine, herbs and lemon butter, shrimp cocktail served with traditional cocktail sauce and Shrimp mascarpone fondue dip served with breads and crackers

Fiesta Station

Assorted tortilla chips served with salsa, guacamole, queso dip and bean dip

Assorted Dips Station

Assorted crackers and breads served with the following dips: Dried Beef Dip, Spinach Artichoke Dip, Roasted Red Pepper Dip, Hot Crab Dip, and Creamy Bacon Cheddar Dip

A LA CARTE BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea
Lemonade
Canned Soda
Bottled Water
Bottled Tea

PLATED DINNER OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls, water, and lemonade
Please choose one salad, starch, and vegetable option for your entire group.

BEEF

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Prime Rib au jus

Slow Roasted to a perfect medium-medium rare

Steak De Burgo

Seared Beef Tenderloin with creamy garlic and oregano sauce

Roasted Beef Tenderloin

Served with a bearnaise sauce

Ribeye Steak

Seasoned and grilled to perfection

Rolled Flank Steak

Stuffed with aromatic vegetables, cheeses and served with Argentinian Chimichuri Sauce

CHICKEN

Stuffed Chicken Breast

Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce

Chicken Piccata

With lemon caper sauce

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce

Champagne Chicken

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc

Chicken Maderia

Lightly breaded airline chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

PORK

Herb Crusted Pork Loin

Herb crusted pork loin with an herb and butter cream sauce

Smoked Pork Chop

Seasoned and grilled to perfection

Montreal Pork Chop

Bacon Wrapped boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce

Roasted Pork Medallions

Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce

Maple Glazed Ham

Spinach Rolled Pork Loin

PLATED DINNER OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls
Please choose one salad, starch, and vegetable option for your entire group.

SEAFOOD

Seafood Pasta

Shrimp, salmon, and scallops in a creamy Parmesan cheese sauce atop a bed of angel hair pasta

Bourbon Glazed Salmon

Fresh cut salmon steak marinated and grilled, served with a bourbon glaze

Hazelnut Crusted Salmon

Center cut filet encrusted with a hazelnut breading and served with a pan reduction

Salmon & Crab Cakes

Bourbon glazed salmon paired with two petit crab cakes

Chicken & Shrimp Rockefeller

Tasty chicken and shrimp sautéed and prepared in traditional Rockefeller style

VEGETARIAN

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

Broccoli Tofu Stir Fry

Crispy tofu stir fried with broccoli

Spinach & Cheddar Strata

Succulent spinach, cheddar and egg strata

Penne & Grape Tomato Pasta

Penne pasta tossed with grape tomatoes, spinach, basil and a balsamic reduction

CHILDRENS MEALS

Each children's meal is served with one main dish, one side dish, a fruit cup, and a juice box.

MAIN DISH

Hot dog

Chicken strips

Persona Cheese Pizza

Macaroni & Cheese

Grilled Cheese Sandwich

SIDE DISH

Mashed potatoes

Chips

Macaroni & Cheese

French Fries

Cottage Cheese

PLATED DINNER ENHANCEMENTS OPTIONS

Plated Dinner Entrees served with choice of salad, starch, vegetable, breads & rolls
Please choose one salad, starch, and vegetable option for your entire group.

SALAD OPTIONS

House Salad

Iceberg lettuce tossed with tomato wedges, shredded carrots, herb croutons and choice of dressing

Mixed Green Leaf Salad

Mixed greens, tossed with tomato wedges, cucumber coins, garlic croutons and choice of dressing

Caesar Salad

Romaine lettuce tossed with shredded parmesan, garlic croutons and a tomato wedge

SPECIALTY SALAD OPTIONS (Add \$2.00 per plate)

Caprese Salad

Spinach topped with fresh tomatoes, fresh mozzarella, basil and a balsamic vinaigrette dressing

Poached Pear & Strawberry Salad

Fresh Spinach topped with sugar poached pears, fresh strawberries and candied almonds. Served with a strawberry vinaigrette dressing

Fall Harvest Salad

Mixed Greens tossed with thinly sliced apples, strawberries, blueberries, raspberries, cinnamon-sugar croutons and a raspberry vinaigrette dressing.

Spinach Salad

Fresh Spinach garnished with shaved red onion, chopped egg and grape tomatoes with a hot bacon dressing

Greek Salad

Romaine lettuce with olives, pepperoncini, and feta cheese with a lemon-oregano dressing

STARCH OPTIONS

Red Chive Mashed Potatoes

Garlic Butter Mashed Potatoes

Baked Potato

Rosemary Bliss Potatoes

Twice Baked Potatoes

Parsley Buttered Roasted Reds

Cheesy Hash browns

Sautéed fingerling potatoes with sundried tomato basil

VEGETABLE OPTIONS

Buttered Corn

Candied Bourbon Carrots

Green Beans Almandine

Buttered Broccoli Florets

Green Bean Casserole

Asparagus Spears with Garlic & Pine Nuts

Scalloped Brussel Sprouts

BUFFET DINNER OPTIONS

Buffet Dinner Entrees served with House Salad or Mixed Green Leaf Salad, one starch, one vegetable, breads & rolls, lemonade or iced tea

Please choose one salad, starch, and vegetable option for your entire group.

BEEF

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Beef Bourguignon

Tender beef mingling with carrots, onions and mushrooms in a rich, savory stock.

Rolled Flank Steak

Stuffed with aromatic vegetables, cheeses and served with Argentinian Chimichuri Sauce

CHICKEN

Stuffed Chicken Breast

Chicken Breast stuffed with

Chicken Piccata

With lemon caper sauce

Chicken Marsala

Sautéed boneless chicken breast with onions and mushrooms in a creamy Marsala Sauce

Champagne Chicken

Lightly dusted with seasoned flour and pan fried golden brown, covered with a sweet and creamy Champagne Beurre Blanc

Chicken Maderia

Lightly breaded chicken breast, sautéed mushrooms, crispy prosciutto and Maderia Wine Sauce

Chicken Milano

Lightly breaded chicken breast, served in a sundried tomato and fresh basil sauce

PORK

Herb Crusted Pork Loin

Herb crusted pork loin with an herb and butter cream sauce

Smoked Pork Chop

Maple Glazed Ham

STARCH OPTIONS

Garlic Butter Mashed Potatoes

Baked Potato with Butter & Sour Cream

Rosemary Bliss Potatoes

Twice Baked Potatoes

Parsley Buttered Roasted Reds

Cheesy Hash browns

Red Chive Mashed Potatoes

VEGETABLE OPTIONS

Candied Bourbon Carrots

Green Beans Almandine

Buttered Broccoli Florets

Green Bean Casserole

Vegetable Medley

Baked Beans

Scalloped Brussel Sprouts

Buttered Corn

THEME DINNER BUFFET OPTIONS

Theme Buffets include lemonade or iced tea

Italian Pasta Buffet

Lasagna accompanied by a deconstructed pasta bar including Penne & Fettuccini noodles, Marinara and Alfredo Sauce, meatballs and grilled chicken. Also includes Caesar Salad and Garlic Bread.

Italian Dinner Buffet

Italian Wedding Soup, Roma Tomatoes, Fresh Mozzarella and Basil with Balsamic Drizzle, Chicken Bruschetta, Tuscan Sausage with Peppers and Onions tossed in a Robust Bolognese, Fettuccine Alfredo, Sicilian Vegetable Blend, and assorted Artisan Rolls with Olive Oil

The Godfather

Chicken Piccata paired with Linguini with Clam Sauce and fried Ravioli, served with Antipasto Salad, Caesar Salad, and Garlic Bread

South of the Border Buffet

Pan Style Burritos, Chicken Enchiladas, Hard shell tacos, Spanish Rice, and Refried beans

Southern Buffet

Country Style Ribs paired with oven roasted chicken, jambalaya rice, fried potatoes, fresh greens, rolls and butter.

Backyard BBQ Buffet

Pulled Pork Sandwiches, fried chicken, potato salad, coleslaw, cowboy beans, and fresh fruit

Brisket Buffet

Tender Beef Brisket Sandwiches served with cheesy hash browns, buttered corn and pasta salad.

CULINARY ATTENDED ACTION STATION

Add an action station to compliment your meal or build a buffet around an action station

Top Round of Beef Carving Station

Au jous, Horseradish cream, Dijon mustard sauce, and herb mayonnaise, served with fresh baked rolls

Herb Butter Turkey Roast Carving Station

Basil mayonnaise and orange cranberry compote served with fresh baked rolls

Glazed Ham Carving Station

Grain mustards and mayonnaise served with fresh baked rolls

CEREMONY DRESSING ROOM PACKAGE

Ladies

Party Sandwiches
Fresh Fruit & Cheese Tray
Chocolate Covered Strawberries
Coffee, Lemonade & Water
*Add a round of mimosas - \$4.00 per person

Men

Party Sandwiches
Fresh Fruit & Cheese Tray
Cookies & Chex Mix
Coffee, Lemonade & Water
*Add a round of Beers - \$3.50 per person

INTERMEZZON

Served after the salad course; add \$2.50 per person
Choice of Mango, Raspberry, Orange or Lemon Sorbet

PLATED DESSERT SELECTIONS

New York Style Cheesecake

Traditional cheesecake served with a Dulce de Leche Sauce, garnished with Strawberries

Angel Food Cake

Served with Almond custard

Crème Brulee

Topped with Chantilly Crème and Fresh Berries

Fruit Cobbler

Choose between apple, peach, blueberry and cherry, served with vanilla bean ice cream

Old Fashioned Bread Pudding

Served with a sugar sauce

Flourless Chocolate Cake

Chocolate Cake dressed with Dark Chocolate Ganache, garnished with Seasonal Berries

Apple Tart

Baked apple tart with Hazelnuts served with caramel sauce and a scoop of Cinnamon ice Cream

Pumpkin Cheesecake Dessert

Layers of graham crackers, cheesecake, spice pumpkin puree and whipping crème.

Chocolate Tuxedo Cake

Vanilla chiffon cake layered with rich chocolate mousse

Apple Pavlovas

crisp meringue base with baked apples and the caramel sauce

Berry Mascarpone Tart

Creamy mascarpone tart topped with seasonal berries

Tiramisu

coffee-flavored Italian custard dessert.

DESSERT STATIONS

Mini Assorted Cheesecake Station

Build Your Own Sundae Station

Premium Vanilla Bean Ice Cream with assorted toppings and assorted sweet sauces

Chocolate Lovers

Chocolate dipped Oreos, pretzels, strawberries and nuts accompanied by double fudge brownies and chocolate chip cookies

Assorted Pie Station

Your choice of 4 flavors: Apple, Cherry, Pumpkin, Pecan, Blueberry, Strawberry, Raspberry, Banana Crème, Coconut Crème, Custard, Lemon Meringue, Butterscotch, Strawberry Rhubarb.

Mini Indulgences Station

Choose any 5 desserts and allow us to minimize the serving size.

NON-ALCOHOLIC BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea
Iced Tea
Lemonade
Canned Soda
Bottled Water
Bottled Tea

Coffee Service Half Day
Coffee Service Full Day

BEER

American Premium Beer - \$3.00

Budweiser	Bud Light	Busch Light	Busch NA
Coors Light	Michelob Golden	Michelob Ultra	Miller Light

Imported & Craft Beer - \$4.00

Amberbock	Angry Orchard	Blue Moon	Corona
Heineken	IPA	Leinenkugel	White Claw
Samuel Adams Boston Lager			

Kegs - \$325.00

½ Barrel Domestic Beer (16 gallon)

1/6 Barrel Imported & Craft Beer (quoted based on request)

SPIRITS

House
Call Brand
Premium Brands

WINE LIST

Red

Drumheller Cabernet
Freakshow Cabernet
Josh Cellars Merlot
Trivento Reserve Malbec
Hahn Pinot Noir

White

Belle Ambiance Chardonnay
Josh Cellars Sauvignon Blanc
Cavit Pinot Grigio
Chateau Ste Michelle Riesling
Jacob's Creek Moscato

BACKCOUNTRY WINERY WINE

Brianna
Ladies Best Friend

Toasting

Priced as a 2 ounce pour per person

Champagne
Verdi Spumante
House
Umberto Fiore Moscato d'Asti

Consumer Advisory: 'Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.' [Iowa Code Section 137F.2(10)]