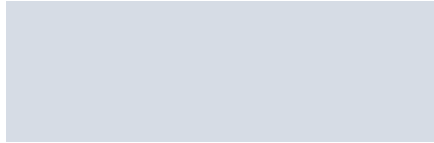


BRIGGS WOODS CONFERENCE CENTER

CORPORATE MENU

BRIGGS WOODS CONFERENCE CENTER



EVENTS PERFECTED



2501 BRIGGS WOODS TRAIL - WEBSTER CITY, IOWA 50595

PHONE: 515 832 9572

www.briggswoodsconferencecenter.com

BRIGGS WOODS CONFERENCE CENTER

BREAKFAST BUFFETS

All Breakfast buffets include juice and coffee

*2 pieces of bacon per person

Heartland \$12.00 per person

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

Farmers Market \$12.00 per person

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

Healthy Start \$12.00 per person

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

Sunrise Buffet \$12.00 per person

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

All American \$13.00 per person

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

Omelet Buffet \$14.00 per person

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, cheddar, cheddar jack, mozzarella, provolone, pepper jack, onions, peppers, mushrooms, and tomatoes. Sauce your omelet with salsa or Hollandaise Sauce. Station is accompanied with country style potatoes and breakfast pastries

A LA CARTE

Flaky Breakfast Croissant Sandwich \$5.75 per person

Sausage, Egg & Cheese Biscuit..... \$4.75 per person

Breakfast Burrito..... \$6.00 per person

Whole Fruit..... \$2.50 per person

Yogurt..... \$1.75 per person

Fresh Fruit Cup..... \$3.50 per person

Bagel/cream cheese.....\$18.00/dozen

Danishes..... \$24.00/dozen

Oversized Muffins..... \$28.00/dozen

Cinnamon Rolls..... \$28.00/dozen

Assorted Danishes..... \$22.00/dozen

Assorted Pastries..... \$24.00/dozen

Fresh Baked Cookies \$14.00/dozen

Brownies and Bars \$18.00/dozen

Trail Mix \$2.00 per person

A LA CARTE BEVERAGE ITEMS

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea \$15.00/gallon

Iced Tea \$10.00/gallon

Lemonade \$10.00/gallon

Canned Soda..... \$2.00 each

Bottled Water \$2.00 each

Bottled Tea \$2.00 each

BRIGGS WOODS CONFERENCE CENTER HORS D'OEUVRES

Hors d'oeuvres priced per person. These are served as appetizer buffets. To Switch to served appetizers please add \$1 per person.

PICK 2 - \$6.00

PICK 3 - \$9.00

PICK 5 - \$12.00

- | | |
|--|--|
| <ul style="list-style-type: none"> • Smoked Salmon & Cheese Roulade • Tuscan Brie Bake • Stuffed Cherry Tomatoes with Herbed Chevre • Shrimp Cocktail • Bacon Wrapped Asparagus with Bourbon-Mustard Drizzle • Tomato Caprese Skewer • Tomato Bruschetta Crostini with shaved Parmesan • Smoked Salmon Crostini on rye with Horseradish Dill Crema • Fresh Veggies with Dill Dip • Strawberry Soup • Roasted Red Pepper Hummus & Pita Chips • Crab Rangoon • Whiskey Glazed Scallops *Market pricing will increase* | <ul style="list-style-type: none"> • Stuffed Mushroom Caps – Sausage or Crab • Mini Chicken Wellington • Mini Meatballs – Bourbon Glazed or BBQ • Crab Meat Beignets • Cocktail Franks • Chicken Wings • Bacon Wrapped New Baby Potatoes • Grilled Chicken Skewers – Maple Whiskey or Cajun Lime • Petite Crab Cakes • Tomato, Pesto, Mozzarella Bruschetta • Smoked Salmon with crackers • Spinach/Artichoke Dip with Rye Bread & Crackers • Dried Beef Dip with Sourdough Bread & Crackers • Petit Beef & Brie Sandwiches • Bacon Jam Whiskey Sliders |
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BRIGGS WOODS CONFERENCE CENTER

HORS D'OEUVRES STATIONS & DISPLAYS

Hors d'oeuvres priced per person. Some stations require Culinary Professional Attendant.

- Charcuterie Board** **\$9.00**
Cured meats, hard and soft cheeses, savory and sweet accompaniments such as nuts, olives, pickles, dips, veggies, fruits, and spreads.
- Slider Station** **\$8.00**
Pulled pork, beef brisket, or grilled chicken, served with appropriate toppings and condiments.
- Seasonal Fruit & Berry Station** **\$6.00**
Seasonal fresh fruits and berries displayed in an eye appealing design and served with a sweet mascarpone dip.
- Crudité Display** **\$3.00**
Assorted vegetable crudités display served with a fresh dill dip.
- Smoked Salmon Platter** **\$7.00**
Cold smoked salmon, mustard-dill sauce and horseradish cream cheese paired with capers, red onions and assorted crackers
- Shrimp Station** **\$16.00**
Shrimp scampi sautéed with garlic, white wine, herbs and lemon butter, shrimp cocktail served with traditional cocktail sauce, Sticky Shrimp, and Shrimp mascarpone dip served with breads and crackers.
- Fiesta Station** **\$8.00**
Assorted tortilla chips served with salsa, guacamole, queso dip and crack corn dip.
- Assorted Dips Station** **\$8.00**
Assorted crackers and breads served with the following dips: Dried Beef Dip, Spinach Artichoke Dip, , Hot Crab Dip, Crack Corn Dip and Creamy Bacon Cheddar Dip



BRIGGS WOODS CONFERENCE CENTER

SANDWICH BUFFETS

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

Ribeye Sandwich.....\$13.95 per person

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

Club Croissant \$12.00 per person

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

Grilled Chicken Sandwich\$11.00 per person

Marinated grilled chicken topped with lettuce and tomato and served with mayo on a bun.

Chicken Salad Croissant..... \$12.00 per person

Our signature chicken salad, served on a flakey croissant.

French Dip \$12.00 per person

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

Beef Brisket Sandwich.....\$12.95 per person

Mouthwatering, thinly sliced beef brisket a top a bun.

THEME BUFFET OPTIONS

Theme Buffets include lemonade and water.

Italian Pasta Buffet.....\$14.95 per person

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.

Taco-Any Day Buffet\$15.95 per person

Southwestern salad, flour tortillas, corn tortillas, tortilla chips, grilled sliced skirt steak, char grilled chicken with cilantro and chipotle and ground beef. On the side black beans, fiesta rice, salsa, mango salsa, roasted corn salsa, lettuce, olives, onion, tomatoes, jalapenos, shredded cheddar, shredded pepper jack, sour cream, guacamole, queso, and fresh lime wedges.

South of the Border Buffet\$14.95 per person

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

Old Country Buffet\$14.95 per person

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

Brisket Buffet\$14.95 per person

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

BRIGGS WOODS CONFERENCE CENTER

BUFFET ENHANCEMENTS

Add these to your buffet.

Cup of Soup.....\$3.50 per person

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.....\$3.00 per person

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

Mixed Green Leaf Side Salad\$3.00 per person

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

Caesar Side Salad.....\$3.00 per person

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

SPECIALTY MEETING BREAKS

Ball Park\$8.00 per person

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

Fiesta\$5.00 per person

Tortilla chips with Queso, Salsa and Guacamole dip.

Sweet Tooth\$5.00 per person

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



BRIGGS WOODS CONFERENCE CENTER

ENTRÉE OPTIONS

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 1 - \$12.95 per person

Stuffed Chicken Breast

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

Chicken Milano

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

Champagne Chicken

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

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

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

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

PICK 1 - \$14.95 per person

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Chicken Marsala

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

Chicken Maderia

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

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecans

Chicken Cordon Bleu

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

BRIGGS WOODS CONFERENCE CENTER

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 1 - \$16.95 per person

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

Rolled Flank Steak

Stuffed with cheeses and served with Argentinian Chimichuri Sauce

Montreal Pork Chop

Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce

Seafood Pasta

Seafood mix 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

PICK 1 - \$24.95 per person

Prime Rib au jus

Slow Roasted to a perfect medium-medium rare

Ribeye Steak

Seasoned and grilled to perfection

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

PICK 1 - \$30.95 per person

Steak De Burgo

Seared Beef Tenderloin with creamy garlic and oregano sauce

Roasted Beef Tenderloin

Served with a bearnaise sauce

Filet Oscar

Filet Mignon topped with crab cake and an emulsified Bernese sauce

BRIGGS WOODS CONFERENCE CENTER

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$17.95 per person

*Guest receives moderated portions of both entrée

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Stuffed Chicken Breast

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

Chicken Milano

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

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

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

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecan

BRIGGS WOODS CONFERENCE CENTER

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$21.95 per person

Slow Roasted Beef

Slow roasted with a cabernet demi glaze

Stuffed Chicken Breast

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

Chicken Milano

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

Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping

Chicken Piccata

Boneless scaloppini chicken breast, with a lemon-caper sauce

Smoked Pork Chop

Seasoned and grilled to perfection

Roasted Pork Medallions

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

Tortellini Alfredo

Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce

Filled Portobello Mushrooms

Stuffed with spinach and fresh mozzarella cheese

Stuffed Acorn Squash with Quinoa

Stuffed with quinoa, cranberry, chickpeas and pecans

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

Rolled Flank Steak

Stuffed with cheeses and served with Argentinian Chimichuri Sauce

Montreal Pork Chop

Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce

Seafood Pasta

Seafood mix 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

BRIGGS WOODS CONFERENCE CENTER

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$30.95 per person

Pick one Entrée from each section below.

Pick Your First Entrée:

- | | |
|---|--|
| Prime Rib au jus | Slow Roasted to a perfect medium-medium rare |
| Salmon & Crab Cakes | Bourbon glazed salmon paired with two petit crab cakes |
| Ribeye Steak | |
| Chicken & Shrimp Rockefeller | Tasty chicken and shrimp sautéed and prepared in traditional Rockefeller style |

Pick Your Second Entrée:

- | | |
|---|---|
| Sirloin | Seared 5-ounce Beef Sirloin Medallion with Sauce Diane |
| Rolled Flank Steak | Stuffed with cheeses and served with Argentinian Chimichuri Sauce |
| Slow Roasted Beef | Slow roasted with a cabernet demi glaze |
| Stuffed Chicken Breast | Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce |
| Chicken Milano | Lightly breaded chicken breast, served in a sundried tomato and fresh basil 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 |
| Smoked Pork Chop | Seasoned and grilled to perfection |
| Roasted Pork Medallions | Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce |
| Montreal Pork Chop | Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce |
| Tortellini Alfredo | Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce |
| Filled Portobello Mushrooms | Stuffed with spinach and fresh mozzarella cheese |
| Stuffed Acorn Squash with Quinoa | Stuffed with quinoa, cranberry, chickpeas and pecans |
| Chicken Cordon Bleu | Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping |
| Chicken Piccata | Boneless scaloppini chicken breast, with a lemon-caper sauce |
| Seafood Pasta | Seafood mix 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 |

BRIGGS WOODS CONFERENCE CENTER

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.

All options are priced as buffet style. To switch to a plated meal please add \$4.00 per person.

PICK 2 - \$34.95 per person

Pick one Entrée from each section below.

Pick Your First Entrée:

- Steak De Burgo** Seared Beef Tenderloin with creamy garlic and oregano sauce
- Roasted Beef Tenderloin** Served with a bearnaise sauce
- Filet Oscar** Filet Mignon topped with crab cake and an emulsified Bernese sauce

Pick Your Second Entrée:

- Sirloin** Seared 5-ounce Beef Sirloin Medallion with Sauce Diane
- Rolled Flank Steak** Stuffed with cheeses and served with Argentinian Chimichuri Sauce
- Slow Roasted Beef** Slow roasted with a cabernet demi glaze
- Stuffed Chicken Breast** Chicken Breast stuffed with breads, herbs, cheeses and served with a white wine crème sauce
- Chicken Milano** Lightly breaded chicken breast, served in a sundried tomato and fresh basil 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
- Smoked Pork Chop** Seasoned and grilled to perfection
- Roasted Pork Medallions** Slow roasted pork tenderloin sliced into medallions then drizzled with an apple cider bourbon sauce
- Montreal Pork Chop** Boneless pork chop with Montreal Seasoning and Mushroom White Wine Sauce
- Tortellini Alfredo** Ricotta stuffed tortellini smothered in a creamy parmesan alfredo sauce
- Filled Portobello Mushrooms** Stuffed with spinach and fresh mozzarella cheese
- Stuffed Acorn Squash with Quinoa** Stuffed with quinoa, cranberry, chickpeas and pecans
- Chicken Cordon Bleu** Smothered in creamy white wine sauce with ham, swiss cheese, and bread crumb topping
- Chicken Piccata** Boneless scaloppini chicken breast, with a lemon-caper sauce
- Seafood Pasta** Seafood mix 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

**BRIGGS WOODS CONFERENCE CENTER
PLATED DESSERT SELECTIONS**

New York Style Cheesecake	\$4.00 per person
Traditional cheesecake served with assorted toppings	
Angel Food Cake	\$4.00 per person
Served with Almond custard	
Crème Brulee	\$4.00 per person
Old Fashioned Bread Pudding	\$3.00 per person
Served with a sugar sauce	
Flourless Chocolate Cake	\$5.00 per person
Chocolate Cake dressed with Dark Chocolate Ganache, garnished with Seasonal Berries	
Apple Tart	\$4.00 per person
Baked apple tart with Hazelnuts served with caramel sauce	
Chocolate Tuxedo Cake	\$6.00 per person
Vanilla chiffon cake layered with rich chocolate mousse	
Berry Mascarpone Tart	\$4.00 per person
Creamy mascarpone tart topped with seasonal berries	
Tiramisu	\$4.00 per person
coffee-flavored Italian custard dessert.	
Lemon Lèche	\$4.50 per person
Lemon cake infused with lemon cream sauce with whipped topping	

DESSERT STATIONS

Mini Assorted Cheesecake Station	\$6.00 per person
Chocolate Lovers	\$4.50 per person
Chocolate dipped Oreos, pretzels, strawberries and nuts accompanied by double fudge brownies and chocolate chip cookies	
Assorted Pie Station	\$5.00 per person
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	\$6.00 per person
Choose any 5 desserts and allow us to minimize the serving size.	

BRIGGS WOODS CONFERENCE CENTER

ALCOHOL

BEER

American Premium Beer, Imported, and Craft Beer - \$4.00 - \$5.00

Budweiser	Bud Light	Busch Light	Busch NA
Coors Light	White Claw	Michelob Ultra	Miller Light
Amberbock	Angry Orchard	Blue Moon	Corona
Heineken	Smirnoff Ice Original	Samuel Adams Boston Lager	

Kegs - \$350.00

½ Barrel Domestic Beer (16 gallon)

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

SPIRITS

House Brands

Call Brands

Premium Brands

Briggs Woods Conference Center has fully stocked bars with a wide variety of spirits ranging in price from \$3 well drinks to \$8 long Island Iced Teas and everything in between. Ask your event coordinator for a full spirit listing.

WINE LIST

Red

Drumheller Cabernet
Hahn Pinot Noir
Josh Cellars Merlot
Trivento Reserve Malbec

White

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

Toasting

Priced as a 2 ounce pour per person

Champagne.....	\$3.00
Verdi Spumante	\$3.00
House	\$3.00
Umberto Fiore Moscato d'Asti	\$3.00

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)]