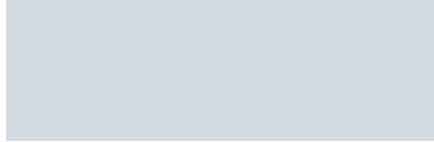


OFF SITE CATERING MENU

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

BREAKFAST 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

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

- 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
- Whiskey Glazed Scallops *Market pricing will increase*
- Bacon Jam Whiskey Sliders
- 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



BRIGGS WOODS CONFERENCE CENTER

THEME BUFFET

Taco Bar \$12.00 per person

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.

The Delicatessen \$10.95 per person

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

Old Country Buffet \$12.95 per person

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

Octoberfest Buffet \$14.95 per person

Brats and Kraut with Irish stew, corn bread, pretzel bites, beer cheese, and a chopped salad.

Asian Buffet \$17.95 per person

Beijing beef, orange chicken, and sweet and sour pork served with fried or sticky rice, stir fry vegetables, and cream cheese rangoons.

Friendsgiving Buffet \$16.95 per person

Roast turkey with mashed potatoes and gravy, green bean casserole, stuffing, dinner rolls, and pumpkin dessert.

Italian Pasta Buffet \$12.95 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 \$14.95 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.

Greek Buffet \$14.95 per person

Chicken Gyros with tzatziki sauce with red pepper hummus, pita chips, and cucumbers, Greek salad, and lemon roasted baby potatoes

The Godfather \$17.95 per person

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 \$11.95 per person

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

Southern Buffet \$14.95 per person

Baby Back Ribs paired with fried chicken, jambalaya rice, fried potatoes, fresh greens, rolls and butter.

Backyard BBQ Buffet \$12.95 per person

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

Brisket Buffet \$12.95 per person

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

BRIGGS WOODS CONFERENCE CENTER

SANDWICH BUFFETS

Sandwiches served with your choice of garden salad, pasta salad or cup of soup and potato chips.

Ribeye Sandwich.....\$12.50 per person

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

Club Croissant\$9.50 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\$10.00 per person

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

Chicken Salad Croissant\$10.00 per person

Our signature chicken salad, served on a flakey croissant.

Beef Brisket Sandwich\$12.00 per person

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

Beef Burger Buffet\$9.00 per person

Beef Burgers, potato salad, cowboy beans and coleslaw.

BOXED MEALS

Planning a quick meal and don't want any service interruptions? Choose one of our quick and easy boxed meals.

All boxed meals include the following: Bag of potato chips and a chocolate chip cookie.

Assorted Deli Boxed Lunches.....\$10.00 per person

Roasted turkey, ham, or roast beef

Chicken Bacon Ranch Wrap\$12.00 per person

Fried chicken and bacon wrapped with provolone cheese, lettuce, tomato, and ranch dressing.

Chicken BLT Wrap\$12.00 per person

Grilled chicken and bacon wrapped with provolone cheese, lettuce, tomato, and mayo.

BRIGGS WOODS CONFERENCE CENTER
BUFFET ENTRÉE OPTIONS

Entrees served with choice of salad, starch, vegetable, breads & rolls.
Please choose one salad, starch, and vegetable option for your entire group.
All options are priced as buffet style.

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

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

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

Chicken Cordon Bleu

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

PICK 1 - \$16.95 per person

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

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

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

BRIGGS WOODS CONFERENCE CENTER

Entrees served with choice of salad, starch, vegetable, breads & rolls. Please choose one salad, starch, and vegetable option for your entire group. All options are priced as buffet style. *Guest receives moderated portions of both entrée

PICK 2 - \$17.95 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

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

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

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

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

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

Sirloin

Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

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

BRIGGS WOODS CONFERENCE CENTER

Entrees served with choice of salad, starch, vegetable, breads & rolls.

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

All options are priced as buffet style

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

Ribeye Steak Grilled to a Medium

Pick Your Second Entrée:

Sirloin Seared 5-ounce Beef Sirloin Medallion with Sauce Diane

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

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

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

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

**BRIGGS WOODS CONFERENCE CENTER
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	
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	
Fresh Baked Cookies	\$12.00/dozen
Brownies	\$16.00/dozen

<p>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.’</p> <p style="text-align: right;">[Iowa Code Section 137F.2(10)]</p>

BRIGGS WOODS CONFERENCE CENTER

OFF SITE CATERING POLICIES

- A. Food and Beverage charges are based upon the guaranteed number of guests or the actual number of guests, whichever is greater.
- B. A final guarantee is needed seven full business days prior to your function. The final bill will be based on that number or the actual guest count should it exceed your guarantee. You may not minimize your guest count after your guarantee is given, however you may increase it. If a guarantee is not given, we will charge based on your estimated count.
- C. Disposable table service is provided for all items catered by Briggs Woods Conference Center. This table service is white plastic and Styrofoam. To upgrade to disposable table service that looks like china please see additional options below.

PICK UP CATERING

- a. Your catering will be prepared and ready for you to pick up at your designated time.
- b. Once the catering is picked up by the client the food control is in the hands of the client and Briggs Woods Conference Center is no longer liable for quality control/temperature control of the food throughout the duration and following your event.
- c. Client is responsible for returning any equipment the following day.
- d. Your costs for pick up catering:
Food + 7% Sales Tax

DROP OFF CATERING

- a. Your catering will be prepared, dropped off and set up per your designated time and location.
- b. A delivery fee of \$15 per trip is incurred for drop off catering within a 15-mile radius of Briggs Woods Conference Center. For drop off catering outside our 10-mile radius, please ask about delivery fees.
- c. Once Briggs Woods Conference Center drops off the catering, food control is in the hands of the client and Briggs Woods Conference Center is no longer liable for quality control/temperature control of the food throughout the duration and following your event.
- d. Your costs for drop off catering:
Food + 7% Sales Tax + Delivery Fee

PARTIAL SERVICE CATERING

- a. Your catering will be prepared, set-up and buffet will be tended/filled by Briggs Woods Conference Center Staff.
- b. Applicable left overs will be packaged and left for client.
- c. Partial Service Caterings incur a \$1.00 per person service fee or \$50 minimum service fee.
- d. Your costs for partial service catering:
Food + 7% Sales Tax + Service Fee + 10% gratuity

FULL SERVICE CATERING

- a. Your catering buffet will be prepared, set-up, and tended by Briggs Woods Conference Center Staff. Your guests will enjoy service to their tables in the form of drink and roll service along with clearing of tables.
- b. Applicable left overs will be packaged and left for client.
- c. Full Service Caterings incur a \$3.00 per person service fee. Service Fee may be waived for groups of 200 or more.
- d. Your costs for full service catering:
Food + 7% Sales Tax + Service Fee + 18% gratuity

OPTIONAL ADD-ONS

- 1. Upgrade to disposable table service that looks like China.....\$1.00 per person
- 2. Linen Table Cloth Rental\$4.00 each
- 3. Linen Table Skirting with clips\$15.00 each
- 4. Linen Napkins.....\$0.50 each