GREAT CATERERS OF IOWA Menu and Contract Information



1480 Sloans Way Pleasant Hill, Iowa 50327 phone. (515) 264-8765 fax. (515) 262-6370

https://greatcateresofiowa.com

MENU AND CONTRACT

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Contract Attached

You will find our contract on the last page. Please fill out and email to joni@greatcaterersofiowa.com or fax to (515) 262-6370.

Down payments and invoices may be paid on our website at <u>https://greatcaterersofiowa.com/contract-and-pricing</u>

BREAKFAST * 20 Person Minimum for Catering

Call us at (515) 264-8765 for additional breakfast choices. We have a large menu available for breakfast.

Continental Breakfast \$5.95 Per Person

Assorted pastries, donuts, muffins, and juice.

Add fruit, yogurt and granola to continental breakfast for \$6.50 per person.

Breakfast Sandwiches \$8.00 Per Person

Homemade Biscuit Sandwich with scrambled egg, choice of bacon, sausage or ham, or cheese only. \$8.00 Per Person

Breakfast Burritos – scrambled eggs with bacon, sausage, ham or chopped brisket, hash browns and cheese rolled in 12" tortilla, served with salsa and sour cream. \$8.00 Per Person

All American Breakfast \$9.50 Per Person

Scrambled eggs, sausage links, bacon, hash browns, fruit, pastries, and juice. \$9.50 Per Person

Egg Strata Bakes with fruit and pastries. \$9.50 Per Person

Coffee and juice included in breakfast packages with full service.

APPETIZERS *20 Person Minimum for Catering

Appetizers may be purchased as a package. You may choose six (6) appetizers for \$20 per person for warm and cold appetizers. Charcuterie boards priced per person upon request. Additional appetizers available for an additional charge. A minimum 20-person order for catering. Charcuterie Boards, warm and cold appetizers available.

Served Warm

Sliders - Choice of Beef Tri Tip, Pulled Chicken, Pulled Pork or Smoked Shaved Pork Loin **Bacon Wrapped Andouille** Swedish Meatballs Hot & Spicy Meatballs Asian Chicken Skewers Spinach & Artichoke Dip with Chips Bacon Parmigiano Dip with Crostini Chicken Enchilada Dip with Tortillas Chesapeake Crab Dip with Garlic Pita Points **Boursin Stuffed Mushrooms** Italian Stuffed Mushrooms Ham & Swiss Crostini Crab Rangoon **Asian Spring Rolls Raspberry Wontons Bacon Wrapped Water Chestnuts Chicken Spiedini Skewers**

Served Cold

Honey Goat Cheese Lavash Mexican Corn Dip with Frito Scoops Three Cheese Olive Spread with Crostini Assorted Veggies with Dill Dip Smoked Gouda with Flatbreads & Crackers Parmigano Cheesecake with Crostini & Crackers Assorted Cheese & Crackers Jumbo Shrimp Cocktail (Counts as 2 Selections) Assorted Finger Sandwiches Ham, Roast Beef, Turkey, Chicken, Ham & Egg Salad Assorted Fresh Fruits of the Season (with Fondue or Dip) Fresh Herb Potato Chips with Assorted Dips Bruchetta Southwestern Cheesecake

Charcuterie Boards (counts as 2)

All Charcuterie boards are custom order and priced per person upon order.

Our Charcuterie boards have a wide variety of assorted meats, cheeses, olives, pickles, hummus, tapendes, flatbreads and crackers. Gluten Free crackers upon request.

LUNCH BUFFET MENU SELECTIONS *20 Person Minimum for Catering

Choices include Lunch Buffet, Sandwich Buffet, Hot Sandwich Buffet and Mexican Taco Bar. Leed Tea and water are included in full-service packages, homemade lemonade is \$12 per gallon.

<u>Lunch Buffet</u>

One Entrée – \$13 Per Person or Market Price for Beef Options Additional Entrées – \$4 (each) Per Person

Chicken	Seafood
Beef	Pasta
Pork	Vegetarian

<u>Chicken</u>

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce Italian Roasted Chicken - Breast Chicken Roasted in Italian Seasonings Bowtie Pesto Chicken - Alfredo Pesto Cream Sauce Pecan Crusted Chicken - Breast of Chicken in Pecan Crust Chicken Spiedini - Marinated chicken breast rolled in Parmesan and Romano Chicken Cordon Bleu - Breast of Chicken topped with Ham & Swiss Cheese, served over bed of pasta with marinara.

<u>Beef</u>

*Market price. Please contact us for pricing.

Smoked Beef Brisket \$3 per Person Beef Tenderloin Medallions in Deburgo Sauce or Mushroom Glaze \$5 per Person

*\$13 Per Person Baron of Beef – Slow Roasted Roast Beef Pot Roast and Veggies – Slow Roasted Roast Beef w/ Carrots, Potatoes, Celery, and Onions with a rich beef gravy Carved Beef Tri with choice of BBQ Sauce or Horseradish Cream Sauce

<u>Pork</u>

Grilled or Hand Breaded Pork Tenderloin Herb Roasted Pork Loin - Pork Loin Roasted in Fresh Herbs Smoked Pork Prime Rib or Center Cut Loin Stuffed Pork Loin - Pork Loin Stuffed with Sage Dressing Grilled Iowa Chop Pork Madera - Pork Tenderloin in a Wine Cream Sauce Pulled Pork - Slow Roasted Pork Shredded Meatloaf with Brown Sugar Ketchup Glaze

<u>Seafood</u>

Brown Butter Salmon - Additional \$2 per Person Baked Lemon Cod Fish Encrusted Over Roasted Tilapia Shrimp Scampi

<u>Pasta</u>

Baked Lasagna Fettuccini Alfredo Bowtie Pesto Pasta Cavetti Casserole Cajun Pasta - Choice of Chicken or Seafood.

<u>Vegetarian / Vegan</u>

Vegetable Lasagna - Roasted Vegetables layered with Noodles & Alfredo Sauce Bowtie Pesto Pasta Pasta Pomodora Roasted Vegetable with Quinoa Penne in Marinara Sauce

Sandwich Buffett

*We also customize box lunches. Please call us for options.

Cold Deli Buffet or Boxed Lunch

\$13 Per Person

Choice of meat: Smoked Ham, Slow Roasted Roast Beef, and Oven Roasted Turkey Choice of Cheese: Swiss, Colby Jack and Cheddar Cheeses Served on your choice of white, wheat, marble, ciabatta roll or croissant Choice of 2 sides and dessert

Additional Choices

Club Sandwich on Ciabatta Chicken Caesar Wrap Smoked Chicken Salad

Choice of 2 sides and 1 dessert

Hot Sandwich Buffet

\$12 Per Person

Choice of Pulled Pork, Pulled Chicken or Shaved Smoked Pork Loin with choice of salad, 2 sides and 1 dessert. Grilled Burgers, Brats, Hot Dogs, Pork Tenderloin and Chicken Breast

\$13 Per Person

Beef Brisket with choice of salad, 2 sides and 1 dessert.

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<u>Sides</u>

Fresh Fruit of the Season Oriental Slaw Garlic Pasta Salad Carmel Apple Salad Mostaccioli Salad Macaroni Salad Country Potato Salad Pea Salad Broccoli Salad Vegetable Pasta Salad Marinated Vegetable Salad Creamy Country Coleslaw Tossed Salad with 2 Dressings Hawaiian Coleslaw

Tomato Mozzarella Salad – Additional \$1 per Person

<u>Starches</u>

Garlic Mashed Potatoes Yukon Gold Mashed Potatoes Twice Baked Potato Casserole - Layered Seasoned Mashed with Bacon Cheese & Green Onion Cheesy Potato Casserole Gratin Dauphinois - Layered Sliced Potatoes with Cheese & Cream Roasted New Potatoes with Garlic Herbed Butter Baked Three Cheese Macaroni Penne Pasta in Red Sauce Wild Rice

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Vegetables

Vegetable Succotash Roasted Vegetables Italian Green Beans Steamed Broccoli with Light Butter Sauce Steamed California Medley Farm Style Green Beans Italian Green Beans Cognac Glazed Carrots Cheesy Corn Casserole Cowboy Beans

<u>Additional \$1 Per Person Options</u> Steamed Asparagus w/Lemon Dill Butter

<u>Salads</u>

Mixed Green Salad with Two Dressings - Choice of Ranch, Italian Vinaigrette, French, Blue Cheese, Caesar or Creamy Parmesan Caesar Salad with Garlic Croutons and Parmesan Cheese Chilled Italian Salad Greek Salad Spinach Salad Creamy Parmesan Salad

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Mexican Taco Bar

*Mexican Specialties Available Please call us for options.

\$13 Per Person

Served with Shredded Chicken Spiced Ground Beef Spanish Rice Refried Beans

Served with Flour and Corn Tortillas and Taco Salad Bowls Shredded Cheese, Sour Cream, Sliced Black Olives, and Jalapenos

Steak and Chicken Tacos - Additional \$1 per Person

Chips and Salsa

Choice of Dessert

Additional Options

Queso - \$1 per Person Guacamole - \$1 per Person Carne asada - \$1 per Person Diced Chicken - \$1 per Person Pork Camitas - \$1 per Person Vegan Chorizo - \$1 per Person

DINNER ENTREES *20 Person Minimum for Catering

Dinner Buffet includes mixed greens, choice of 2 appetizers, 2 accompaniments, mixed green salad, rolls or Italian bread with butter, coffee & iced tea, with fullservice catering.

Homemade lemonade is \$12 per gallon.

Everything Included	Without Appetizers	
(Per Person)	(Per Person)	
Choose One Entrée - \$19	Choose One Entrée - \$16	
Choose Two Entrées - \$22	Choose Two Entrées - \$19	
Choose Three Entrées - \$25	Choose Three Entrées - \$22	
Additional Services		

China Service (Buffet) – Additional \$5 Per Person China Service (Sit-Down) – Additional \$6 Per Person Acrylic Disposable Service – \$2 Per Person includes Plate and Silverware Chaffing Dishes (drop off and pickup service fee) \$40

The Loft Event Center China Service Cleaning Fee - \$3.00 Per Person

The Temple Event Center China Service Cleaning Fee - \$3.00 Per Person

Travel Fee: Applies to radius of 30 miles or more from Pleasant Hill, Iowa.

Entrees

<u>Chicken</u>

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce Italian Roasted Chicken - Chicken Roasted in Italian Seasonings Bowtie Pesto Chicken - Alfredo Pesto Sauce Pecan Crusted Chicken - Breast of Chicken in Pecan Crust Chicken Spiedini

<u>Beef</u>

All beef entrees are market price. Please contact us for pricing.

Slow Roasted Baron of Beef Carved Beef Tri Tip Beef Tenderloin

<u>Pork</u>

Herb Roasted Pork Loin – Pork Loin Roasted in Fresh Herbs Stuffed Pork Loin – Pork Loin Stuffed with Sage Dressing Pork Tenderloin Medallions – Slow Roasted in choice of Glaze, Demi or Marsala Sauce Smoked Pork Prime Rib Grilled Iowa Chop

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<u>Seafood</u>

Brown Butter Salmon Shrimp Scampi

Carving Station

Pecan Glazed Ham, Maple Glazed Turkey, Smoked Pork Loin, Beef Tri Tip Prime Rib of Beef – Market price (additional per person) Brisket – Market price (additional per person)

<u>Pasta</u>

Baked Lasagna Fettuccini Alfredo Bowtie Pesto Pasta Cavatelli Casserole Cajun Pasta – Choice of Chicken or Seafood

<u>Vegetarian / Vegan</u>

Vegetable Lasagna - Roasted Vegetables layered with Noodles and Alfredo Sauce Bowtie Pesto Pasta Pasta Pomodora Roasted Vegetable with Quinoa

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Accompaniments

<u>Starches</u>

Garlic Mashed Potatoes Skin on Yukon Gold Mashed Potatoes Twice Baked Potato Casserole - Layered Seasoned Mashed with Bacon Cheese and Green Onion Party Potatoes Gratin Dauphinois - Layered Sliced Potatoes with Cheese & Cream Roasted New Potatoes with Garlic Herbed Butter Baked Three Cheese Macaroni Penne Pasta in Red Sauce Roasted Vegetable over Quinoa Wild Rice Pilaf

<u>Vegetables</u>

Veggie Succotash Roasted Vegetables Steamed California Medley Green Bean Farm Style Cognac Glazed Carrots Cheesy Corn Casserole Cowboy Beans Fried Corn Steamed Broccoli Spears with light butter sauce Brown Buttered Brussel Sprouts

<u>Additional \$1 Per Person</u> Steamed Asparagus w/Lemon Dill Butter

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<u>Salads</u>

Mixed Green Salad with two Dressings Caesar Salad with Garlic Croutons and Parmesan Cheese Chilled Italian Salad Greek Salad Spinach Salad Creamy Parm Salad

BBQ BUFFETS *20 Person Minimum for Catering

One Lunch Entrée - \$12 Per Person or Market Price for beef options One Dinner Entrée - \$13 Per Person or Market Price for beef options

Additional Entrée – \$4 Per Person Ribs – Additional \$4 Per Person Beef Brisket – Market Price. Please contact us for pricing.

Entrée Choices

Smoked Center Cut Pork Loin Smoked Ham Smoked Turkey Carved Beef Tri Tip Pulled Pork Pulled Chicken

Includes choice of entrée, 2 side fixins, rolls with butter and choice of dessert. All our BBQ Fixins Entrées will be smoked and served with BBQ sauce on the side.

A carving station is available for our meat items.

Tea and water are included in full service packages, homemade lemonade \$12 per gallon.

Main Fixins

Side Fixins

Smoked Beef Tri Tip Smoked Pork Loin Smoked Iowa Chop Pulled Pork Pulled Chicken Marinated Chicken Breast Smoked Turkey

Additional \$4 Per Person

Tender Baby Back Ribs Smoked Pork Prime Rib

Market Price Beef Brisket Baked 3 Cheese Mac and Cheese Cheesy Potato Casserole Broccoli Salad Cowboy Beans Country Fried Potatoes and Onions Au gratin Potatoes Fried Corn Country Potato Salad Mixed Greens with 2 Dressings Hawaiian Slaw Creamy Country Slaw Marinated Veggie Salad Fresh Fruit Salad Honey Glazed Cornbread Muffins

Additional \$1 Per Person

Bacon Brisket Mac



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DESSERTS *20 Person Minimum for Catering

Wedding packages do not include desserts. For wedding events, contact us for dessert options and pricing.

Assorted Sweets Specialty Desserts \$12 / Dozen Additional \$4 Per Person New York Cheesecake Choice of 1 or Assorted for a **Dessert** Tray with Fresh Fruit Topping's **Red Velvet Bars** Fudge Brownies Carrot Cake Banana Crème Desserts Pumpkin Bars **Coconut Crème Desserts** 7-Layer Bars Pecan Caramel Bars Assorted Cheesecake Shots **Chocolate Chip Bars** Chocolate Silk Cake Salted Nut Roll Bars Apple Crisp **Caramel Apple Bars Cherry Crisp** Oreo Cookie Bars Tiramisu **Rice Crispy Treats** Crème Brule Cheesecake Scotcheroos **Sugar Cookies Peanut Butter Cookies** Cheesecake Bars with Fruit Oatmeal Chocolate Chip Toppings - \$14 Per Dozen Cookies **Chocolate Chip Cookies** No Bake Cookies **Gluten Free Monster Cookies**

Gluten Free and Dairy Free Upon Request

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Additional Services

China Service (Buffet) – Additional \$5 Per Person China Service (Sit-Down) – Additional \$6 Per Person Acrylic Disposable Service – \$2 Per Person includes Plate and Silverware Chaffing Dishes (drop off and pickup service fee) \$40 The Loft Event Center China Service Cleaning Fee - \$3.00 Per

Person The Temple Event Center China Service Cleaning Fee - \$3.00 Per Person

Guest Counts and Event Dates

Weddings on Friday, Saturday and Sunday have a 100-guest count minimum.

Final event guest counts must be provided 7 days before the event.

Events that have China services must provide final guest counts 2 weeks in advance.

Full Bar Service – Ask us about our bar packages for all your bar needs.

Travel Fee: Applies to radius of 30 miles or more from Pleasant Hill, Iowa.



Rec'd

Great Caterers of Iowa 1480 Sloans Way Pleasant Hill, IA 50327 **Phone** 515-264-8765 **Fax** 515-262-6370

RESERVATION REQUEST - SPECIAL EVENT BOOKING SHEET

Complete this form and return with \$500 deposit. Deposits are NON-Refundable.

Credit Cards Accepted - 3% Credit Card Processing Fee Applies

Name	Type of Event
Address	
Telephone (Home)	(Work)
Requested Date of Affair	Approximate Number of Guests*
Location of Affair	Serving Time
Guest Counts: 1. Please be advised that when needing C 2. Final guest counts for events must be p 3. Friday, Saturday, and Sunday weddings	
Please Describe Location:	
Are there any stairs? Yes No Is t	there a kitchen? Yes No
Is there a kitchen door to the parking lot? Yes	No Type of Tables: 8' long 60" rounds
Please List Menu Selection and Price: (20%	Service Charge and 7% Sales Tax will be added)
Selection(s)	
Price (s)	
Briefly describe affair and any special requests	s or needs you may have:
Signature	
attend. This is called a "Guarantee" or minimum number of	t) you will be given the total amount due.
Credit Cards Accepted - 3% Credit Card Processing Fee / Venue / Location Fee - Certain venues and locations requivenue fees. DO NOT WRITE BELOW THIS LINE - FOR O	ire a 10% Venue Fee. Please inquire about your selected venue or location for applicable
Reserved by	