GREAT CATERERS OF IOWA Menu and Contract Information



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

MENU AND CONTRACT

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Contract Attached

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

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

BREAKFAST

* 20 Person Minimum for Catering

Call us at (515) 264-8765 for additional breakfast choices.

Continental Breakfast \$5.95 Per Person Assorted pastries, donuts, muffins, and juice.

Breakfast Sandwiches:

Homemade Biscuit Sandwich \$8.00 Per Person Breakfast Burritos \$8 Per Person

All American Breakfast \$9.50 Per Person Eggs, sausage, bacon, hash browns, fruit, pastries, and juice.

Tea and water included in packages; homemade lemonade \$12 per gallon.

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, Chicken or Pork 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 Ragoon Asian Spring Rolls Grilled Polenta with Basil Creme & Diced Tomato **Bacon Wrapped Water Chestnuts** Mini Sliders (Beef or Chicken) Chicken Spiedini

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

Charcuterie Boards

Southwestern Cheesecake

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 arraigned to your customized order.

LUNCH DISHES

*20 Person Minimum for Catering

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

Lunch Buffet

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

Chicken Seafood

Beef Pasta

Pork Vegetarian

Chicken

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce Italian Roasted Chicken - Bone-in Chicken Roasted in Italian Seasonings

Bowtie Pesto Chicken - Alfredo Pesto 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 Breaded Stuffed with Ham & Swiss Cheese

Beef

*Market price. Please contact us for pricing.

Smoked Beef Brisket Beef Tenderloin Medallions in Deburgo Sauce or Mushroom Glaze

*\$13 Per Person
Baron of Beef - Slow Roasted Roast Beef
Pot Roast and Veggies - Slow Roasted Roast Beef w/ Carrots,
Celery, and Onions
Carved Beef Tri

Pork

Herb Roasted Pork Loin - Pork Loin Roasted in Fresh Herbs Smoked Pork Prime Rib Stuffed Pork Loin - Pork Loin Stuffed with Sage Dressing Bourbon Glazed Iowa Chop Pork Madera - Pork Tenderloin in a Wine Cream Sauce Pulled Pork - Slow Roasted Pork Shredded Smoked Pork Loin Meatloaf

Seafood

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

Pasta

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 Quiana

Sandwich Buffett

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

Cold Deli Buffet or Boxed Lunch

\$13 Per Person

Choice of meat: Ham, Roast Beef, and Turkey Choice of Cheese: Swiss, Colby Jack and Cheddar Cheeses Served on your choice of white, wheat, marble, ciabatta roll or croissant

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 Shaven Smoked Pork Loin with choice of salad, 2 sides and 1 dessert.

\$13 Per Person

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

<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
Tomato Mozzarella Salad
Tossed Salad with 2 Dressings
Hawaiian Coleslaw
Creamy Country Coleslaw

Starches

Garlic Mashed Potatoes
Skin on Yukon Gold Mashed Potatoes
Twice Baked Potato Casserole - Layered Seasoned
Mashed with Bacon Cheese & Green Onion
Party Potatoes - Hash Browns Casserole with Rich Cheese Cream
Sauce

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

<u>Vegetables</u>

Roasted Vegetables
Italian Green Beans
Steamed Broccoli with Light Butter Sauce
Steamed California Medley
Green Bean Almandine
Cognac Glazed Carrots
Cheesy Corn Casserole
Cowboy Beans

<u>Additional \$1 Per Person Options</u>

Steamed Asparagus w/Lemon Dill Butter

Salads

Mixed Green Salad with Two Dressings
Caesar Salad with Garlic Croutons and Parmesan Cheese
Chilled Italian Salad
Greek Salad
Spinach Salad

Mexican Taco Bar

*Mexican Specialties Available Please call us for options.

\$13 Per Person

Additional Options

Queso - \$2 Per Person

Guacamole - \$2 Per Person

Served with Shredded Chicken Spiced Ground Beef Spanish Rice

Choice of Black Beans or Refried Beans

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

Chips and Salsa

Choice of Dessert

DINNER ENTREES

*20 Person Minimum for Catering

Dinner Buffet includes mixed greens, choice of 2 appetizers, 2 accompaniments, rolls or Italian bread with butter, coffee & iced tea, and choice of white, ivory, or black linens.

Homemade lemonade is \$12 per gallon.

Everything Included (Per Person)	Without Appetizers (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 service fee) \$40

Loft China Cleaning - \$3.00 Per Person Temple China Cleaning - \$6.00 Per Person

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

Entrees

Chicken

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce Italian Roasted Chicken - Bone-in Chicken Roasted in Italian Seasonings

Bowtie Pesto Chicken – Alfredo Pesto Sauce Pecan Crusted Chicken – Breast of Chicken in Pecan Crust Chicken Spiedini

Beef

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

Baron of Beef Carved Beef Tri Tip Beef Tenderloin

Pork

Herb Roasted Pork Loin - Pork Loin Roasted in Fresh Herbs
Stuffed Pork Loin - Pork Loin Stuffed with Sage Dressing Pork
Tenderloin Medallions in Choice of Sauce
Smoked Pork Prime Rib
Bourbon Glazed Iowa Chop

Seafood

Brown Butter Salmon *Call for Chef 's Specials

Carving Station

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

Pasta

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

Starches

Cavatelli Casserole Baked Lasagna

Accompaniments

Starches

Garlic Mashed Potatoes
Skin on Yukon Gold Mashed Potatoes
Twice Baked Potato Casserole - Layered Seasoned Mashed with
Bacon Cheese and Green Onion
Party Potatoes - Hash Browns Casserole with Rich Cheese Cream
Sauce
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 with Quiana Wild Rice

<u>Vegetables</u>

Roasted Vegetables Steamed California Medley Green Bean Almandine Cognac Glazed Carrots Cheesy Corn Casserole Cowboy Beans

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

Salads

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

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 packages, homemade lemonade \$12 per gallon.

Main Fixins

Smoked Pork Loin Smoked Iowa Chop Pulled Pork Pulled Chicken Marinated Chicken Breast

Additional \$4 Per Person Tender Baby Back Ribs Smoked Pork Prime Rib

Market Price Carved Beef Tri Tip Beef Brisket

Side Fixins

Baked 3 Cheese Mac and Cheese
Party Potatoes
Mixed Green Salad w/ 2 Dressings
Cowboy Beans
Country Fried Potatoes and Onions
Au gratin Potatoes
Fried Corn
Country Potato Salad
Hawaiian Slaw
Creamy Country Slaw
Marinated Veggie Salad
Fresh Fruit Salad
Honey Glazed Cornbread Muffins

Additional \$1 Per Person Bacon Brisket Mac



DESSERTS

*20 Person Minimum for Catering

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

Assorted Sweets \$12 / Dozen

Choice of 1 or Assorted for a Dessert Tray

Fudge Brownies
Pumpkin Bars
7-Layer Bars
Pecan Caramel Bars
Chocolate Chip Cookies
Sugar Cookies
Peanut Butter Cookies
Oatmeal Chocolate Chip
Cookies
Rice Crispy Treats
Scotcheroos
Salted Nut Roll Bars
Oreo Cookie Bars
Caramel Apple Bars

Specialty Desserts Additional \$4 Per Person

New York Cheesecake w/ Fresh
Fruit Toppins or Flavor Sauces
Carrot Cake
Banana Crème Desserts
Coconut Crème Desserts
Assorted Cheesecake Shots
Chocolate Silk Cake
Apple Crisp
Cherry Crisp
Tiramisu
Crème Brule Cheesecake

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 service fee) \$40

Loft China Cleaning - \$3.00 Per Person Temple China Cleaning - \$6.00 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.

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
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:
attend. This is called a "Guarantee" or minimum number of	t) you will be given the total amount due.
venue 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	