# GREAT CATERERS OF IOWA Menu and Contract Information 



1480 Sloans Way<br>Pleasant Hill, Iowa 50327 phone. (515) 264-8765<br>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 https://greatcaterersofiowa.com/contract-and-pricing

# BREAKFAST <br> * 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<br>*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 20person 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
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## 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

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 <br> *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
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## 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.

## Vegetarian / Vegan

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.

## Sides

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

## Vegetables

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

## Additional \$1 Per Person Options

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 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 <br> *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 <br> (Per Person)

Choose One Entrée - $\$ 19$
Choose Two Entrées - \$22
Choose Three Entrées - $\$ 25$

## Without Appetizers

(Per Person)
Choose One Entrée - $\$ 16$
Choose Two Entrées - $\$ 19$
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<br>Carved Beef Tri Tip<br>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 <br> Brown Butter Salmon <br> *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

## Vegetarian / Vegan

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

## Vegetables

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<br>Caesar Salad with Garlic Croutons and Parmesan Cheese Chilled Italian Salad<br>Greek Salad<br>Spinach Salad

## BBQ BUFFETS

*20 Person Minimum for Catering

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

Additional Entrée - \$4 Per Person<br>Ribs - Additional \$4 Per Person<br>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.

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

# 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 $\qquad$ Type of Event $\qquad$
Address $\qquad$
Telephone (Home) $\qquad$ (Work)

Requested Date of Affair $\qquad$ Approximate Number of Guests* $\qquad$
Location of Affair $\qquad$ Serving Time $\qquad$

## Guest Counts:

1. Please be advised that when needing China Service, we need a final guest count 2 weeks in advance.
2. Final guest counts for events must be provided at least 7 days in advance.
3. Friday, Saturday, and Sunday weddings have a minimum of 100 guest counts.

Please Describe Location:
Are there any stairs? Yes $\qquad$ No $\qquad$ Is there a kitchen? Yes $\qquad$ No $\qquad$ Is there a kitchen door to the parking lot? Yes $\qquad$ No $\qquad$ Type of Tables: 8' long $\qquad$ 60 " rounds $\qquad$
Please List Menu Selection and Price: (20\% Service Charge and 7\% Sales Tax will be added)
Selection(s) $\qquad$
Price (s) $\qquad$
Briefly describe affair and any special requests or needs you may have: $\qquad$

## Signature

$\qquad$
Remember to call our office at least 7 days before the date of your event (unless other arrangements have been made) with final number of guests to attend. This is called a "Guarantee" or minimum number of guests you agree to pay for. All prices are per person. Additional fee will be charged if event goes over $11 / 2$ hours serve time for buffet at the rate of $\$ 100.00$ per hour. PRICES ARE SUBJECT TO CHANGE. PAYMENT MUST BE MADE IN FULL 3 DAYS PRIOR TO THE DAY OF THE EVENT. PERSONAL CHECKS OR CREDIT CARDS ACCEPTED.
When you call in your guarantee ( 5 days prior to the event) you will be given the total amount due.
DEPOSITS ARE NON-REFUNDABLE. $\$ 500$ deposit amount will be deducted from the total amount due.
Credit Cards Accepted - 3\% Credit Card Processing Fee Applies
Venue / Location Fee - Certain venues and locations require a 10\% Venue Fee. Please inquire about your selected venue or location for applicable venue fees.
DO NOT WRITE BELOW THIS LINE - FOR OFFICE USE ONLY
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