



Cold Appetizers

FRESH FRUIT KABOBS
Seasonal fruits threaded on skewers - \$90 (36 skewers)

FRESH FRUIT TRAY
Fresh assortment of fruit, beautifully displayed- \$3 per person

HOUSE MADE POTATO CHIPS & DIP
Home-made crispy chips, house-made chipotle ranch dip - \$2 per person

CHIPS & SALSA
House-made tortilla chips with our house made salsa- \$1.50 per person

FIESTA DIP
Festive layers of refried beans, seasoned cream cheese, house made salsa, cheddar cheese, topped with fresh lettuce, tomatoes & jalapeños. Served with our house-made tortilla chips - \$75

BRUSCHETTA
Italian classic tomato basil bruschetta served on a crostini drizzled with balsamic vinegar reduction - \$75 (50 pieces)

CAPRESE SKEWERS
Fresh mozzarella, grape tomatoes and basil drizzled with house-made balsamic glaze - \$2 each

ANTIPASTO SKEWERS
Marinated mozzarella, pepperoni, provolone, pepperoncinis and green olives - \$90 (40 skewers)

SHRIMP COCKTAIL
Shrimp served with our tangy cocktail sauce and lemon wedges- \$1 per shrimp

VEGETABLE TRAY
Seasonal fresh vegetables along with house pickled vegetables served with our very own ranch dressing - \$3 per person

CHEESE & CRACKER TRAY
Chef selected cheeses alongside a mix of crackers - \$3 per person

DELI TRAY
Savory meats & cheeses, piled high & served with assortment of crackers, mini croissants or rolls - \$5 per person

ROAST BEEF CROSTINI
Delicately toasted rounds topped with herbed cream cheese and tender roast beef garnished with a horseradish sauce, chives and diced red peppers - \$125 (50 pieces)

STUFFED CAMPARI TOMATOES
Boursin cheese & bacon stuffed Campari tomatoes, topped with fresh basil then drizzled with a balsamic reduction - \$2.50 each (minimum of 40)

HUMMUS TRAY
House made hummus served with warm naan bread and julienned sweet peppers, zucchini and carrots - \$3 per person (minimum 30 people)

SMOKED SALMON BRUSCHETTA
Duck Trap Salmon from Maine served with a roasted garlic chevre spread and topped with tomato gremolata - \$2 each

CHARCUTERIE
Assorted fine meats such as La Quercia Prosciutto, Serrano ham, salami, pepperoni, capicola, peppered turkey, sopressata, dry-cured meats. Served with Chef-inspired artisanal cheeses, such as Prairie Breeze by Milton Creamery, Gorgonzola, Bleu, Manchego, Chevre, Asiago, Parmigiano Reggiano, smoked Gouda, aged Provolone, with Sharp and Aged Cheddar. This Chefs favorites are served with hummus, house-made pickled vegetables, toasted and candied nuts, baguette and crackers - \$10 per person

Carving Station

DUROC BONE-IN PORK RACK
This is the Prime Rib of Pork. Chef starts with a brine of orange and apple cider, then slow-roasted and carved to order, served with house made pork jus.

ROSEMARY ROASTED PORK LOIN
Served with a white wine Dijon cream sauce.

SEARED & ROASTED BEEF TENDERLOIN
Carved to order, served with horseradish cream, au jus, mustard, crostini and fresh baguette.

PRIME RIB
Slow roasted ribeye, seasoned and cooked to a medium-rare, carved to order and served with house made au jus and creamy horseradish sauce.

Dessert

DESSERT MENU MADE CUSTOM.

IF YOU ARE BRINGING OUTSIDE DESSERT IN THE BUILDING, PLEASE SPEAK WITH THE CATERING MANAGER AS CHARGES MAY APPLY.

Hot Appetizers

SPINACH & ARTICHOKE DIP
A tasty blend of leafy spinach, artichokes, and savory cheeses served piping hot with fresh house made tortilla chips- \$120 (Serves 50)

QUESO DIP
Creamy, melted white cheese served with fresh house made tortilla chips - \$2 per person

EGGROLLS
Your choice of house made BBQ pork, Southwest or Reuben eggrolls served with dipping sauce - \$2.25 each

JALAPEÑO POPPERS
- \$1.50 each

CRAB STUFFED MUSHROOM CAPS
Stuffed with jumbo lump crab filling - \$125 (50 pieces)

SWEET SAUSAGE STUFFED MUSHROOMS
Stuffed crimini mushrooms with sweet sausage stuffing, with a roasted red pepper cream sauce - \$75 (50 pieces)

CHICKEN WINGS
Fresh fried wings tossed in your choice of Red Hot sauce, house made BBQ or Spicy BBQ sauce- \$1 each

CHICKEN SATAY
Seared, seasoned chicken skewers served with Thai-inspired peanut sauce - \$2.50 each

BACON-WRAPPED SMOKIES
120 bacon-wrapped smokies baked with a brown sugar glaze - \$80

MEATBALLS
House made meatballs served Swedish-style, Italian in our house made red sauce, or tossed in our house BBQ sauce - \$1 each

FIRECRACKER SHRIMP
Succulent sweet and spicy shrimp wrapped in a wonton and fried golden brown. Served with spicy apricot dipping sauce - \$2.50 each

GRILLED VEGETABLE PLATTER
Delicious seasonal vegetables including: zucchini, asparagus, red pepper, yellow squash and portabella mushrooms served either alongside OR drizzled with aged balsamic reduction, pesto and olive oil - \$4 per person

CHEF'S HOUSE-MADE CRAB CAKES
Jumbo lump crab served with a house-made Cajun remoulade sauce - \$3 each

CHEESEBURGER SLIDERS
Served with pickle, onion, ketchup, mustard and mayo - \$2.50 each, (minimum 20)

GYRO SLIDERS
Lamb, served with feta cheese, red onion, and Tzatziki sauce- \$3 each (minimum 20)

BBQ PORK SLIDERS
House smoked pork, served with pickle & onion topped with our house made sweet or spicy BBQ sauce - \$2 each (minimum 20)

Lunch Buffet

LUNCH MENU FOR NON-PROFIT ORGANIZATIONS AVAILABLE

PENNE PASTA W/ ITALIAN SAUSAGE
Mushrooms and spinach, served with salad and garlic bread - \$13 per person

TACO
Soft flour tortillas, ground beef, shredded chicken, Spanish rice, refried beans, chips and salsa, lettuce, tomatoes, onions, black olives, jalapeños, pico de Gallo, and sour cream - \$15 per person; add guacamole for \$2 per person

DELI SANDWICH
Sliced turkey, ham, and roast beef, sliced tomatoes, onions, lettuce, sliced cheeses (swiss, provolone, cheddar, pepper jack, american-choose 3), house chips, cole slaw, potato salad- \$13 per person

CHICKEN ENCHILADAS
With a green chile cream sauce, served with Spanish rice, refried beans, chips and salsa, lettuce, tomatoes, onions and sour cream - \$15 per person; add guacamole for \$2 per person

BBQ PICNIC
(Choose 2: BBQ pulled pork, BBQ chicken, brisket, or ribs). Served with potato salad, coleslaw, house made bbq chips, com bread w/ honey butter and house made BBQ sauce on the side - \$18 per person

CHICKEN ALFREDO W/ PENNE PASTA
Served with salad and garlic bread - \$16 per person

Entrées

Salads PICK ONE.

HOUSE SALAD

Fresh greens, cucumbers, tomatoes, and croutons, tossed with house made creamy Parmesan dressing.

CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing finished with Parmesan cheese and croutons.

SPINACH SALAD

Fresh spinach with hard-boiled egg, red onion and fresh mozzarella with a warm bacon marmalade dressing.

Side Choices PICK TWO

WHIPPED SWEET POTATOES

Sweet potatoes whipped with butter and maple syrup (add \$1 per person to top with bacon)

HONEY GLAZED CARROTS

Fresh Carrots glazed with local honey sourced from Dixon Farms, south of Norwalk, Iowa.

ROASTED VEGETABLE

MEDLEY - zucchini, yellow squash, carrots, red peppers and red onions

STEAMED GREEN BEANS

sautéed in butter and garlic (add \$2 per person for almandine style, with sliced almonds, bacon and red onion)

SOUTHWEST SKILLET CORN

Sweet corn sautéed with southwest spices, peppers, onions, garlic and butter.

ROASTED GARLIC MASHED POTATO

WILD RICE

Flavorful wild rice perfectly seasoned

RISOTTO

Creamy Arborio rice cooked with herbs and Parmesan cheese

RICE PILAF

White rice with carrots, celery, red bell pepper and onion

PASTA

Served with house made red sauce

POTATOES AU GRATIN

Layers of potatoes and cheese baked to golden brown

ROSEMARY ROASTED RED POTATOES

Roasted red potatoes seasoned with rosemary and garlic oil

Entrées

BRUSCHETTA CHICKEN

Seared chicken breast topped with fresh mozzarella, tomatoes, basil and balsamic glaze - \$28 per person.

CHICKEN PICCATA

Lightly breaded chicken breast topped with capers in a delicate white wine lemon sauce - \$25 per person.

CHICKEN MARSALA

Golden chicken breast smothered with fresh crimini mushrooms and Marsala wine sauce - \$28 per person.

CHICKEN ALFREDO

Chicken breast complimented with in a rich and creamy Parmesan sauce - \$28 per person.

CHICKEN DEBURGO

Chicken breast smothered in a spice blend and sautéed in garlic butter - \$30 per person.

GARLIC LOBSTER CHICKEN

Lightly breaded chicken, savory lobster, and a creamy blend of three Italian cheeses drizzled with garlic cream sauce, topped with Parmesan breadcrumbs - \$36 per person.

FILET MIGNON

8 oz. tender filet mignon topped with a robust Cabernet mushroom sauce - \$ market price

GRILLED SIRLOIN

8 oz. sirloin seared to perfection topped with our homemade mushroom cream sauce- \$34 per person.

POT ROAST

The All-American classic: fork-tender, slow-cooked beef roast like you remember \$26 per person.

PORK PORTERHOUSE

Thick-cut, bone-in pork chop finished with a warm sun-dried cherry glaze - \$32 per person.

ROASTED PORK LOIN

Tender pork loin perfectly roasted and topped with our white wine and mushroom demi-glaze- \$32 per person

SURF & TURF

A delightful grilled pair: 4 oz. juicy beef tenderloin in a rich Cabernet mushroom sauce accompanied by a 4 oz. salmon filet finished with roasted red pepper cream sauce - \$ market price.

DIJON PORK

Pan-seared pork medallions simmered in a Dijon cream sauce and topped with bacon and candied pecans - \$29 per person.

BRAISED SHORT RIBS

Seared with a rich & hearty beef and vegetable sauce. These ribs will melt in your mouth - \$32 per person.

Vegetarian

ROASTED RED PEPPER PENNE

Penne topped with fresh spinach and roasted red peppers covered in our basil pesto cream sauce garnished with Parmesan - \$28 per person

SPINACH TORTELLINI

Roasted garlic and spinach-filled tortellini tossed with sun-dried tomatoes in a garlic cream sauce. Garnished with fresh Parmesan - \$29 per person

STUFFED PORTABELLA

Roasted portabella mushroom stuffed with fresh mozzarella, basil, spinach and pine nuts finished with a roasted red pepper cream glaze sauce and Balsamic reduction, served with asparagus (GF) - \$32 per person

Pasta

3-PEPPER SMOKED CHICKEN

Penne pasta with roasted red and poblano peppers in a chipotle cream sauce - \$28 per person; sub blackened shrimp \$30 per person.

BLACKENED CHICKEN

Penne pasta in a Cajun cream sauce finished with fresh tomatoes and green onions - \$28 per person

LASAGNA

Heavenly layers of pasta, sausage, Ricotta, Parmesan and Mozzarella cheeses with our house-made marinara sauce - \$28 per person

ITALIAN SAUSAGE

Penne pasta with crimini mushrooms and roasted red peppers in a house-made marinara sauce with fresh basil and Parmesan cheese - \$26 per person

CHICKEN ALFREDO

Penne pasta in a creamy white wine sauce finished with Parmesan and Romano cheeses - \$28 per person, can also substitute a pesto cream sauce; (may add mushrooms, spinach or roasted red peppers for \$1 each)

Seafood

SALMON

Seared perfectly, topped with roasted red pepper cream OR soy ginger sweet chili glaze. \$18 per person - 4 oz. or \$26 per person - 8 oz. portion.

SEARED SHRIMP SKEWER

Finished with citrus butter - 5 shrimp per skewer (GF) - \$28 per person.

SEARED SCALLOPS

Diver scallops, fresh, never frozen are one of the sweetest treats to come from the sea, topped with citrus butter (GF) - \$35 per person.

*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.