

CORNELL COLLEGE  
2015-2016

# catering guide



Bon Appétit at Cornell College  
600 First Street SW  
Mount Vernon, IA 52314

LEARN HOW FOOD CHOICES IMPACT THE ENVIRONMENT,  
COMMUNITY AND YOUR WELL BEING AT  
[cornell.cafebonappetit.com](http://cornell.cafebonappetit.com)

**BON APPÉTIT**  
MANAGEMENT COMPANY  
*food service for a sustainable future®*

# Welcome to Catering by Bon Appétit

## ABOUT BON APPÉTIT

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well being of our guests, communities and the environment.

For more information about the healthy foods that we serve, visit our website at [www.bamco.com](http://www.bamco.com). Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation and professional hands on service.

Bon Appétit is a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and environment.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

## BON APPÉTIT CATERING AT CORNELL COLLEGE

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested menus to guide your planning but we'll gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

## MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

## PLACING YOUR ORDER

Please contact Jennifer Howell, Catering Director, at 319-895-4420 or [jennifer.howell@cafebonappetit.com](mailto:jennifer.howell@cafebonappetit.com) to place your catering order. Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least three business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Late requests will incur a 25% service fee and may be subject to limited menu offering and/or customer pick up may be required.

# Catering by Bon Appétit

## EVENT CONFIRMATION, GUARANTEES, AND CANCELLATIONS

Final guest count guarantees must be received at least three business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater.

All cancellations should be made no later than 72 hours prior to the scheduled event. Any event that is not canceled within this period will result in 50% payment of the total amount of the contracted event. Events that are canceled within a 24-hour time frame will result in 100% payment of the total contract amount, with exception of cancellations due to weather-related conditions.

EVENT DAY	GUARANTEE DUE DATE
Saturday, Sunday or Monday	Noon Wednesday
Tuesday	Noon Thursday
Wednesday	Noon Friday
Thursday	Noon Monday
Friday	Noon Tuesday

## PAYMENT & BILLING

Upon confirmation of your event you will receive a copy of the Banquet Event Order listing all estimated charges. It is necessary that a signed contract be returned to the Bon Appétit Catering Office to confirm the order. Upon receipt of the signed contract, an order will be entered into the system. Bon Appétit must have a secured form of payment prior to any event. A department charge number, credit cards and checks are all valid payment methods. Non-college clients must provide a 50% event deposit, upon confirmation of the contract and balance paid in full prior to start of event. Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

## SERVICE FEE

All college events will incur a 10% service fee on food and beverage. All third party events will incur a 20% service fee on food and beverage and 7% tax where applicable.

## ALCOHOLIC BEVERAGE SERVICE

Wine and/or Beer Services are available for your event through Bon Appétit. All host and cash bars must meet a minimum sales of 350.00 per bar, per function or the client will be billed 150.00 service fee per bar. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. If the event requires more than our standard number of bartenders, labor will be charged at the rate of 25.00 per hour with a four hour minimum. Bon Appétit offers a wide variety of beer and wine selections. Pricing is dependent upon the selections chosen. Please inquire with the catering department regarding availability and pricing.

# Catering by Bon Appétit

## STAFFING

Catering prices include a minimum service staff determined by the service option chosen:

- **Passed Service**—Three (3) hours of service provided for your event. One hour set up, one hour service, one hour of breakdown. Any additional time will be billed per hour.

\* 1 Attendant per 50 guests

- **Buffet Service**—Three (3) hours of service provided for your event. One hour set up, one hour buffet and one hour breakdown. Any additional time will be billed per hour.

\* 1 Attendant per 35 guests

- **Table Service**—Four (4) hours of service provided for your event. One and a half hours of set up, one hour table service, one and a half hours of breakdown. Any additional hours will be billed per hour.

\* 1 Attendant per 25 guests

- **Reception and Dinner Service**—Five (5) hours of service provided for your event. One and a half hours of set up, one hour reception, one hour table/buffet service, and one and a half hours of breakdown. Any additional hours will be billed per hour.

\* 1.5 Attendant per 25 guests

## LABOR CHARGES

If needed additional service staff will be billed at the following rates:

- Attendant Wait Staff 25.00 per hour 4 hour minimum\*
- Beverage Server 25.00 per hour 4 hour minimum\*
- Chef/Carver 30.00 per hour 3 hour minimum\*\*

\* 1 hour set up, 2 hours service, 1 hour breakdown

\*\* 1 hour set up, 1 hour service, 1 hour breakdown

## CHINA SERVICE

China, glassware and silverware are included with events up to 100 guests, at no additional charge. Events over 100 will incur additional rental fees. Disposable ware is included with all off site catering. China may be rented at an additional cost. Please inquire with the catering department regarding pricing.

## LINENS

Linens are complimentary for Bon Appétit food and beverage set-up tables. Additional linens are available for an additional fee.

Linen Napkin	1.00 each
Oblong Tablecloth (54 X 120)	6.00 each
Square Tablecloth (85 X 85)	6.00 each

Specialty linens and colors are available upon request. Please inquire with the catering department regarding availability and pricing. For linens that you have provided or rented that you would like catering staff to install, an additional fee will apply.

# Beverages

## HOT BEVERAGES

Fresh Brewed Coffee

14.95 per gallon

Regular or Decaffeinated

9.95 per pump pot

Assorted Teas

1.25 per person

*With Hot Water and Lemon*

## COLD BEVERAGES

Ice Water

5.00 per gallon

Iced Tea

12.95 per gallon

Lemonade

12.95 per gallon

House Sparkling Punch

12.95 per gallon

Spa Water

12.95 per gallon

*Choose from Lemon-Strawberry or Mint-Blueberry*

Orange Juice

14.25 per gallon

Apple or Cranberry Juice

14.25 per gallon

## BOTTLED BEVERAGES

Soft Drinks

1.50 each

Bottled Water

1.50 each

# Bakery

## MORNING TREATS - PER DOZEN

Assorted Breakfast Breads	12.95
Assorted Muffins	16.95
Assorted Danish	16.95
Assorted Scones	16.95
Bagels with Cream Cheese	16.95
Croissants Cinnamon Rolls	16.95
Donuts	16.95

*Choose from Frosted, Cinnamon Sugar or Powdered Sugar*

## AFTERNOON DELIGHTS - PER DOZEN

Sweet Petites	12.95
<i>Mini Eclairs, Mini Crème Puffs, Mini Fruit Tarts, Mini Lemon Tarts, Mini Macaroons, Mini Pecan Tarts</i>	
Fresh Baked Cookies	13.95
House-Made Brownies and Bars	13.95
Cake Bites	13.95
<i>Assorted Cake Bites Frosted and Artfully Decorated</i>	
Cupcakes	17.95
<i>Chocolate, Vanilla, Red Velvet, Marble, Carrot</i>	
Cake Pops	23.95

## ANYTIME

Vanilla Cheesecake, Serves 16	24.95
Vanilla Cheesecake with Topping	34.95
Macerated Strawberries or Blueberries, Turtle, or Chocolate Sauce and Shavings	
Round Cake, Serves 8-16	22.95
Half Sheet Cake, Serves 40	34.95
Full Sheet Cake, Serves 80	64.95

*Cake - Choose From: White, Yellow, Chocolate, Marble, Red Velvet, or Carrot*  
*Icing - Choose From: Vanilla, Chocolate, or Cream Cheese*

# Breakfast Buffets

## 10 PERSON MINIMUM, PRICED PER PERSON

CONTINENTAL BREAKFAST	5.95
Muffins, Orange Juice, Fresh Brewed Coffee, Assorted Teas	

*Add the Following for an Additional Cost Per Person*

Yogurt	1.00
Yogurt with Granola	2.00
Fresh Fruit	2.00

BAKED QUICHE	8.95
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*Served with Fresh Fruit and Breakfast Potatoes*

Choice of Two:

- Three Cheese
- Spinach and Goat Cheese
- Smoked Bacon with Onions and Swiss
- Seasonal Vegetable and Swiss
- Smoked Ham and Cheddar
- Seasonal Vegetable

SOUTH OF THE BORDER	8.95
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*Southwestern Scramble with Chorizo, Breakfast Potatoes, Cheddar Cheese, Roasted Tomato Salsa, Assorted Hot Sauces, Flour and Corn Tortillas*

BUILD YOUR OWN BREAKFAST BUFFET	8.95
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*Includes Biscuit, Fresh Brewed Coffee, and Ice Water*

*Choice of One:*

- Cage Free Scrambled Eggs
- Cage Free Scrambled Eggs with Cheese
- Vegetarian Greek Scramble
- Denver Scramble

*Choice of One:*

- Heartland Fresh Family Farms Smoked Bacon
- Heartland Fresh Family Farms Pork Sausage Links
- Vegetarian Sausage Patties
- Pit Ham Steak
- Chorizo Patty

*Choice of One:*

- Hash Brown Potatoes
- House Griddle Potatoes with Peppers and Onions
- Vegetarian Breakfast Fried Brown Rice
- Potato Hash with Sweet Potatoes and Roasted Red Peppers

\* Add a second meat option for an additional 1.50 per person



# Deli

10 PERSON MINIMUM, PRICED PER PERSON

**EXECUTIVE BOXED LUNCH (Choose from sandwiches and wraps below) 12.95**  
*Includes Fresh Fruit Cup, Bottled Water and a Cookie. Also includes your choice of Roasted Potato Salad, Italian Pasta Salad, Greek Orzo Salad, or American Potato Salad. All Boxed Lunches Include Condiments, Napkins and Cutlery.*

**TURKEY AND BRIE SANDWICH**  
*Ferndale Farms Smoked Turkey Breast, Brie, Mixed Greens, Tomato, Aioli, Ciabatta*

**ROAST BEEF AND CHEDDAR SANDWICH**  
*House Roasted Beef, WW Homestead Dairy Sharp White Cheddar, Spinach, Dijon-Mayonnaise, Pretzel Roll*

**CHICKEN SALAD SANDWICH**  
*House Made Chicken Salad with Celery and Grapes, Mixed Greens, Tomato, Croissant*

**CHICKEN CLUB SANDWICH**  
*Grilled Chicken Breast Sliced and Served with Crisp Bacon, Mixed Greens, Tomato, Avocado Spread, Ciabatta*

**VEGETARIAN HOAGIE SANDWICH**  
*House Made Roasted Red Pepper Hummus, Spinach, Roasted Eggplant, Zucchini, Yellow Squash, Portabella Mushrooms, Whole Wheat Hoagie*

**CHICKEN CAESAR WRAP**  
*Roasted Chicken, Romaine Lettuce, House Made Caesar Dressing, Parmesan Cheese, Spinach Wrap*

**CHIPOTLE TURKEY WRAP**  
*Ferndale Farms Smoked Turkey Breast, Pepper Jack Cheese, Chipotle Mayonnaise, Leaf Lettuce, Tomato, Chipotle Wrap*

**CAPRESE SALAD WRAP**  
*Roasted Red Peppers, Fresh Mozzarella Cheese and Sun-Ripened Roma Tomatoes, Fresh Basil, Mesclun Greens, Sundried Tomato Mayonnaise, Sun Dried Tomato-Basil Wrap*

**BUILD YOUR OWN DELI BUFFET, Chef's Choice of Bread**

Choice of two sandwich options 11.95  
Choice of three sandwich options 13.95

**Sandwich Options:**  
*Served with Swiss and Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion, Pickles, Dijon, Aioli, Kettle Chips*  
- Smoked Turkey - House Roast Beef - Roasted Vegetables  
- Smoked Pit Ham - Genoa Salami

**Salad Option, Choice of One:**  
- Classic Potato Salad - Garden Green Salad - Deli Style Coleslaw  
- Traditional Caesar - Garden Pasta Salad - Fresh Fruit Salad  
- Tabbouleh - Curried Lentil Salad with Dried Fruit

**Beverage Option, Choice of One:**  
- Lemonade  
- Ice Tea

**DELI BOX LUNCH 9.75**

*Includes Whole Fresh Fruit, Chips, Bottled Water, and a Cookie. All Boxed Lunches Include Condiments, Napkins, Cutlery*  
**Sandwich Options:**  
- Shaved Turkey, Provolone Cheese, Lettuce, Tomato, Wheat Bread  
- Sliced Ham, Swiss Cheese, Lettuce, Tomato, Wheat Bread  
- Roast Beef, Cheddar Cheese, Lettuce, Tomato, Wheat Bread  
- Roasted Vegetable, Hummus, Spinach Tortilla Wrap

# Entrée Salads

PRICED PER PERSON

Served with Fresh Baked Roll and Creamery Butter, Water, Lemonade or Iced Tea

**CAESAR SALAD 9.95**  
*Romaine Lettuce, House Croutons, Shredded Parmesan, Traditional Caesar Dressing*  
Add Grilled Chicken Breast 1.50

**FAR EAST SALAD 9.95**  
*Napa Cabbage, Field Greens, Carrot, Sweet Bell Pepper, Crisp Wontons, and House Ginger-Soy Vinaigrette*  
Add Grilled Chicken Breast 1.50  
Add Grilled Shrimp 2.50

**SOUTHWESTERN SALAD 9.95**  
*Romaine Lettuce, Black Beans, Petite Tomatoes, Roasted Corn Salsa, Tortilla Strips, Avocado Vinaigrette*  
Add Grilled Chicken Breast 1.50

**MELON BACON SALAD 10.45**  
*Mixed Greens, Grilled Chicken, Melon, Bacon, Scallion, White Wine Vinaigrette*

**WATERMELON FETA SALAD 10.45**  
*Arugula, Grilled Chicken, Watermelon, Feta, Cracked Black Pepper, White Balsamic Vinaigrette*

**TRADITIONAL CHEF'S SALAD 10.95**  
*House Roasted Turkey, Smoked Ham, Cheddar Cheese, Swiss Cheese, Tomatoes, Hard Boiled Egg, Red Onions, and Creamy Buttermilk Dressing*

## Break Items

WHOLE FRUIT SELECTION	1.25 Per Piece
COUNTRY VIEW DAIRY GREEK YOGURT PARFAIT with Fruit and Local Honey	3.45 Each
HOUSE MADE PARMESAN-GARLIC POTATO CRISPS	
10-15 Servings	18.75
20-30 Servings	37.50
40-50 Servings	62.50
HOUSE MADE RANCH DIP	
10-15 Servings	18.75
20-30 Servings	37.50
40-50 Servings	62.50
HOUSE MADE CHIPS AND CILANTRO-TOMATO SALSA AND SALSA VERDE	
10-15 Servings	26.75
20-30 Servings	52.50
40-50 Servings	87.50
HOUSE MADE PRETZELS <i>Choice of Cheddar or Cajun</i>	
10-15 Servings	18.75
20-30 Servings	37.50
40-50 Servings	62.50
SWEET AND SALTY <i>Trail Mix, Gold Fish, and Dry Fruit</i>	14.95 Per Pound
MIXED NUTS	16.95 Per Pound
BUTTER POPCORN	1.50 Per Person
CARAMEL POPCORN	3.50 Per Person

## Hors d'oeuvres - Displays

FRUIT AND CHEESE <i>Selection of Domestic, Local and Artisanal Cheeses with Crackers and Fresh Fruit</i>	
10-15 Servings	35.00
20-30 Servings	65.00
40-50 Servings	120.00
FRESH CUT FRUIT SELECTION OF SEASONAL FRUIT	
10-15 Servings	35.00
20-30 Servings	70.00
HUMMUS PLATTER <i>Traditional and Roasted Red Pepper Hummus Served with Toasted Pita Points and Fresh Vegetables</i>	
10-15 Servings	35.00
20-30 Servings	65.00
40-50 Servings	125.00
ANTIPASTO PLATTER <i>Roasted Vegetables, Marinated Olives, Pepperoncini, Salami, Capicola, Marinated Fresh Mozzarella</i>	
20-30 Servings	90.00
40-50 Servings	140.00
BRUSCHETTA BAR <i>Tomato-Basil, Sun-Dried Tomato and Olive Tapenade, White Bean Hummus with Mint Oil and Feta Cheese, House Crostini</i>	
20-30 Servings	50.00
40-50 Servings	95.00
FARMERS MARKET VEGETABLE DISPLAY <i>Selection of Fresh and Roasted Vegetables with Creamy Dill Dressing</i>	
10-15 Servings	36.00
20-30 Servings	65.00
40-50 Servings	120.00

## Hors d'oeuvres - Displays

### SALSA TRIO AND CHIPS

*Pico de Gallo, Roasted Tomato and Tomatillo Salsas with House Fried Tortilla Chips*

*\* Seasonal Salsas and Guacamole Available Upon Request*

Small Serves 25	35.00
Large Serves 50	65.00

### CLASSIC SHRIMP COCKTAIL, ONE DOZEN

*Jumbo Poached Shrimp with House Cocktail Sauce and Lemon*

Market Price

### BAKED BRIE WITH TOASTED PITA

Serves 25-30	50.00
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### HONEY-PECAN BAKED BRIE WITH TOASTED PITA

Serves 25-30	65.00
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### BAKED BRIE WITH STRAWBERRY PRESERVES AND TOASTED PITA

Serves 25-30	65.00
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### SPINACH AND ARTICHOKE DIP WITH TOASTED PITA

Small Serves 25	75.00
Large Serves 50	140.00

### SMOKED SALMON DISPLAY

*Lemon-Herb Cream Cheese, Capers, Red Onions, Diced Tomato, Lemon Wedges, Bagel Chips*

20-30 Servings	90.00
40-50 Servings	140.00

### FRUIT PIZZA

20-30 Servings	35.00
50-60 Servings	65.00

## Hors d'oeuvres - Cold

PRICED PER DOZEN

MINI FRUIT SKEWERS	12.95
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GRILLED AVOCADO TOAST	15.95
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BRUSCHETTA OF TOMATO AND BASIL	15.95
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*Fresh Tomato, Basil and Garlic Tossed with Extra Virgin Olive Oil and Balsamic on French Bread Crostini*

STRAWBERRY BRIE BRUSCHETTA (SEASONAL)	15.95
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CHARRED ONION POLENTA CAKE	15.95
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*Tomato Basil Jam*

CAPRESE SKEWERS	16.95
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*Sweet Basil, Fresh Mozzarella, Petite Tomato and Balsamic Reduction*

BACON, LETTUCE, TOMATO TARTLET	16.95
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PEAR AND PECAN CHICKEN SALAD TARTLET	16.95
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BANGKOK SPRING ROLLS	18.95
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*Rice Paper, Cellophane Noodles, Shredded Vegetables, Soy Vinaigrette and Sweet and Spicy Dipping Sauce*

KOREAN FLANK STEAK WONTON	18.95
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*Daikon Kim'chi*

CHIMMICHURI BEEF	18.95
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*Marinated Grilled Flank Steak, Corn Relish, Chimmichuri Sauce on Crostini*

BAJA SHRIMP CRISPS	18.95
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*Chili-Citrus Marinated Shrimp, Avocado Crème, Cucumber Slaw and Crisp Wonton*

CHILLED PROSCIUTTO WRAPPED SHRIMP	23.95
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*Lemon-Arugula Pesto*

DUCK CONFIT BLINI	23.95
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*Duck Confit, Butternut Squash Blini, Cranberry Coulis, Cinnamon Crème Friache*

## Hors d'oeuvres - Hot

PRICED PER DOZEN

<b>JALAPENO POPPERS</b> <i>Raspberry Coulis or Ranch Dressing</i>	16.95
<b>MAC AND CHEESE BITES</b> <i>Homemade Mac and Cheese with Panko Breading</i>	16.95
<b>STUFFED MUSHROOMS</b> <i>Chorizo and Parmesan</i>	16.95
<b>MINI TACO CUPS</b> <i>Avocado Crème, Smoked Chili Coulis</i>	16.95
<b>HEARTLAND FRESH FAMILY FARMS BEEF GYRO MEATBALLS</b> <i>Country View Dairy Tzatziki</i>	17.95
<b>ARTICHOKE PARMESAN HEARTS</b> <i>Artichoke Hearts Topped with Goat Cheese Wrapped in a Parmesan Breading</i>	17.95
<b>THAI PEANUT CHICKEN SATAY</b> <i>Peanut Sauce</i>	17.95
<b>BRIE EN CROUTE WITH RASPBERRY</b> <i>Brie Cheese and Raspberry Puree Wrapped in Puff Pastry</i>	17.95
<b>FUSION HOISIN PORK PETITE TACOS</b> <i>Sesame Slaw</i>	18.95
<b>COCONUT SHRIMP</b> <i>Thai Sweet Chili Sauce</i>	19.95
<b>PETITE BEEF WELLINGTON</b> <i>Mushroom Duxelle and Caramelized Shallot</i>	19.95
<b>CHESAPEAKE BAY CRAB CAKES</b> <i>Smoked Chili Aioli</i>	19.95

## Buffet

10 PERSON MINIMUM, PRICED PER PERSON  
Buffets Include Coffee, Ice Water, Iced Tea, or Lemonade

<b>FARMER'S MARKET SALAD</b> <i>Choice of One Protein Choice of One Cheese Choice of Two Dressings</i> <i>Includes Two Types of Greens, Six Toppings, Hard Cooked Eggs and Fresh Baked Rolls and Butter</i>	11.95
<b>SOUTHEAST ASIAN</b> <i>Teriyaki Chicken Stir Fry Vegetarian Lo Mein Jasmine Rice Pork Spring Rolls with Thai Sweet Chili Sauce Sesame Green Beans Fortune Cookies</i>	15.95
<b>Substitute Beef</b>	2.00
<b>MIDWEST PRAIRIE BUFFET</b> <i>Herb Roasted Turkey Breast with Turkey Gravy Sage Dressing or Mashed Potatoes Seasonal Vegetable House Cranberry Sauce Fresh Baked Rolls and Butter Spiced Apple Cake with Cream Cheese Frosting</i>	15.95
<b>ALL AMERICAN PICNIC</b> <i>Includes Rolls, Cheese, Condiments, Lettuce, Tomato, Onions, House Baked Cookies</i>	15.95
<i>Choose Two:</i>	
<i>- Grass Fed Beef Hamburgers</i>	
<i>- Garden or Black Bean Burger</i>	
<i>- Grilled Chicken Breast</i>	
<i>- All Beef Hot Dog</i>	
<i>Choose Two:</i>	
<i>- Vegan Baked Beans</i>	
<i>- Creamy Coleslaw</i>	
<i>- Classic Potato Salad</i>	
<i>- Potato Chips</i>	
<b>SOUTHERN AMERICANA</b> <i>Buttermilk Fried Chicken Baked Mac and Cheese Sautéed Green Beans and Onions Honey Corn Bread Caramel Peach Cobbler with Cinnamon Whipped Cream</i>	15.95
<b>TASTE OF ITALY</b> <i>Meat or Vegetable Lasagna Ratatouille Classic Caesar Salad or Garden Salad with Ranch Garlic Bread Sticks Chocolate Cake with Espresso Chocolate Sauce</i>	15.95
<b>Add a Second Pasta Option</b> <i>Choose From Baked Chicken or Broccoli Alfredo, or Spaghetti Bolognese</i>	2.00
<b>FAJITAS</b> <i>Grilled Marinated Chicken Carne Asada Spanish Rice Simmered Pinto Beans, Peppers and Onions Pico de Gallo and Roasted Tomato Salsa Sour Cream, Cheddar Cheese Flour and Corn Tortillas Fried Churros</i>	17.95



# Plated Options

Includes choice of 1 salad, 1 starch, 1 vegetable,  
rolls and butter, coffee, ice water, iced tea or lemonade

## Choice of One Salad:

Garden Salad with House Ranch Dressing or Balsamic Vinaigrette

Classic Caesar Salad

"RAMS" Salad with Spring Greens, Dried Cranberry, Blue Cheese, Toasted Walnuts, Champagne Vinaigrette

Greek Salad with Olives, Red Onion, Sun Dried Tomato, Cucumber, Feta, Green Vinaigrette

## Choice of One Starch:

Buttermilk mashed potatoes

Roasted red potatoes

Whipped sweet potatoes

Citrus orzo

Wheatberry pilaf

## Choice of One Vegetable:

Sauteed Green Beans

Grilled Asparagus

Roasted Root Vegetables

Steamed Broccoli

## TIER ONE - 15.95

### CHICKEN MARSALA

herbed mushroom marsala

### GARLIC – OREGANO CHICKEN BREAST

piperade

### PAN ROASTED PORK CHOP

roasted shallot – thyme veloute

### PARMESAN PANKO CRUSTED TILAPIA

pesto vinaigrette

### ROAST BEEF

caramelized onion jus

## VEGETARIAN ENTRÉES: (NO STARCH INCLUDED)

### CRISPY VEGAN POLENTA

rustic tomato sauce with house made seitan Italian sausage and roasted peppers and onions

### STUFFED ZUCCHINI

herbed quinoa pilaf, braised chickpeas with wilted spinach, roasted red pepper coulis

## TIER 2 - 18.95

### CRISPY RATATOUILLE CHICKEN

local chicken breast with crispy skin, stewed ratatouille, lemon orzo, roasted asparagus, fresh grated parmesan, basil micro greens

### SAGE DRESSING AND SAUSAGE STUFFED PORK CHOP

cinnamon braised Iowa apples, caramelized onion spaetzle, chef's choice vegetable

### PAN ROASTED ALASKAN SALMON

local honey – orange glaze, pistachio, braised bok choy, toasted quinoa pilaf

### GRILLED CHIMICHURRI FLANK STEAK

roasted Yukon gold potatoes with roasted garlic, grilled Dijon glazed red onions, chef's choice vegetable

### CRAB CAKE

lump crab cake, zucchini "noodle" pasta primavera, micro greens, aioli

## VEGETARIAN ENTRÉES:

### PORTABELLA MUSHROOM NAPOLEON

### ROASTED VEGETABLE STRUDEL

sweet pea – parmesan puree, chef's choice vegetable, roasted red pepper coulis

## TIER 3 - 22.95

### CARAMELIZED SCALLOPS

crispy pork belly, cauliflower puree, asparagus tips, pea shoots, lemon vinaigrette

### ROAST HEARTLAND FARM'S PORK TENDERLOIN

mashed sweet potatoes, caramelized Brussels sprouts, apple cider gastrique

### ROASTED BLACK PEPPER AND GARLIC BEEF TENDERLOIN

bordelaise, chef's choice vegetable, roasted fingerling potatoes

### PAN SEARED DUCK BREAST

port wine – cherry reduction, couscous, braised kale

## FROM THE GRILL – MARKET PRICE PER POUND. STEAKS CUT TO GUEST PREFERENCE:

Filet Mignon

Ribeye

New York Strip

Sirloin

Atlantic Salmon

\*add red wine and herb braised mushrooms to any steak for \$2

## FROM THE GRILL STARCH OPTIONS:

Dijon roasted fingerling potatoes with tarragon

Buttermilk mashed potatoes

Mashed Sweet Potatoes

Herb roasted red potatoes with blue cheese

Quinoa

Wild Rice

## Pizza

PRICED PER PIZZA, 8 SLICES PER PIZZA

CHEESE	12.95
SAUSAGE	13.95
PEPPERONI	13.95
VEGETARIAN <i>Mushrooms, Black Olives, Green Peppers, Onions and Tomatoes</i>	13.95
PESTO <i>Grilled Chicken, Roma Tomato and Fresh Mozzarella</i>	13.95
SUPREME <i>Pepperoni, Sausage, Onions, Mushrooms, Black Olives and Bell Peppers</i>	14.25
HAWAIIAN <i>Smoked Ham and Pineapple</i>	14.25
BUFFALO CHICKEN <i>Spicy Buffalo Sauce, Grilled Chicken, Red Onions, Mozzarella Cheese and Blue Cheese</i>	14.25
CHICKEN, BACON RANCH <i>House Made Ranch Dressing, Grilled Chicken and Smoked Bacon</i>	14.95
MAC AND CHEESE PIZZA	14.95

## Dessert

3.25 PER PERSON

VANILLA CHEESECAKE <i>Fresh Berries, Caramel or Chocolate</i>
FLOURLESS CHOCOLATE CAKE <i>Raspberry Sauce and Whipped Cream</i>
BANANA CAKE <i>Cream Cheese Icing</i>
WHITE CHOCOLATE CHERRY BREAD PUDDING <i>Brandied Cream</i>
RED VELVET CAKE <i>Cream Cheese Icing</i>
CHOCOLATE LOVER'S MOUSSE <i>Fresh Raspberries</i>
SPICED CARROT CAKE <i>Cream Cheese Icing</i>
LEMON CURD POUND CAKE BERRY TRIFLE
SEASONAL PIE