

Delivering *Outstanding* Experiences



# *Catering Services* Menu Selections



clay county  
**regional events center**  
catering services

# Executive Chef

Chef Adam graduated with honors from Le Cordon Bleu College of Culinary Arts in Minneapolis/St. Paul, and continued his training at the prestigious Biltmore Estate in Asheville, NC. Adam most recently mentored under an award-winning Chef, a graduate from the Culinary Institute of America, at The Cottage on Broad in Story City, Iowa. Adam is excited to showcase his talents and specializes in American fare with French influences. Adam has a food forward outlook on culinary arts and welcomes the diversity of clients' needs and the events at the Clay County Regional Events Center. Adam is a proud native of Iowa.

"I am dedicated to *'Delivering Outstanding Experiences'* and appreciate your business. I realize you, as our customer and guest, are our number one asset. I will never take you for granted and understand the success of the Clay County Regional Events Center depends on your happiness. Thank you for your patronage, and I look forward to serving you and your guests!"

~ **Executive Chef, Adam Hunt**



# General Manager

Thank You for choosing the Clay County Regional Events Center as the site for your event – where we *"Deliver Outstanding Experiences!"* We understand you have numerous choices as a site for your special events, so we appreciate and value your business and are proud to have the opportunity to serve you and your guests. Our professional and dedicated staff is here to assist you throughout the entire planning process – every step of the way. We will do everything possible to ease the planning process and enhance your event. We offer an extensive menu and it features a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. However, should the selections featured in our catering menu not fit your needs, please let us know and we welcome the opportunity to customize a menu unique to your special event or adaptable to your budget.

Please contact our Sales & Catering team at 712-580-3000 with any questions – we are here to help!

~ **General Manager, Scott Hallgren**

Managed by:

  
**VenuWorks**  
management | events | consulting



# Plated Breakfasts

All breakfast entrées served with fresh brewed coffee, orange juice, and water.

## AM Classic | \$4.99

The Classic American Breakfast: scrambled eggs, served with hash browns and choice of sausage patties, ham or bacon.

## Eggs Benedict | \$4.99

Two freshly toasted English muffin topped with ham or Canadian bacon, poached eggs, and smothered in creamy Hollandaise sauce. Served with a side of breakfast potatoes.

## Egg Casserole | \$3.99

A wonderful blend of eggs, hash browns, pit ham, cherry-wood smoked bacon, cheddar cheese, bell peppers, onions and mushrooms. Freshly prepared.

## Country Fried Steak | \$8.29

Certified Angus Beef country fried steak with our homemade pepper gravy, scrambled eggs, and breakfast potatoes.

## Quiche | \$3.99

Eggs, gruyere cheese, spinach, zucchini, yellow squash, and cherry-wood smoked bacon, encased in a flaky pie crust.



\* All food and beverage prices are subject to a 18% service charge and 7% sales tax.

# Breakfast Buffets

## Continental Breakfast Buffet | \$6.99

Fresh fruit display, Yoplait yogurt, assorted boxed cereal and milk, assorted rolls, pastries and muffins served with fresh brewed coffee and carafes of orange, cranberry and apple juices.

## Executive Breakfast Buffet | \$7.99

Specialty breakfast egg bake, baked pit ham, seasonal fresh fruit, assorted muffins, fresh brewed coffee and carafes of orange, cranberry and apple juice.

## Classic Breakfast Buffet | \$7.99

Scrambled eggs, choice of meat (bacon, sausage link, sausage patty, or ham), potatoes O'Brien, assorted pastries, fresh brewed coffee, and carafes of orange juice, cranberry juice, and apple juice.

## Clay County Breakfast Buffet | \$8.49

Scrambled eggs, choice of meat (bacon, sausage link, sausage patty, or ham), potatoes O'Brien, biscuits and gravy, fresh brewed coffee, and carafes of orange juice, cranberry juice, and apple juice.

## Breakfast Pizza Buffet | \$7.99

A morning twist on the classic pizza: featuring scrambled eggs, cheese sauce, mozzarella and cheddar cheeses, bacon, onions, bell peppers, and sausage. Served with assorted pastries and fresh brewed coffee.

## Breakfast Buffets Additions

Assorted Individual Boxed Cereal and Milk | \$1.50

Biscuits and Sausage Gravy | \$1.75

Mixed Fresh Fruit Display | \$2.00

## Breakfast Buffet Action Station

### Omelet Station | \$10.99

Fluffy omelets cooked to order and filled with your choice of bacon, ham, bell peppers, onions, mushrooms, cheese, artichoke hearts, tomatoes, salsa, sour cream, and more. Served with fresh brewed coffee and carafes of orange juice, cranberry juice, and apple juice.

Breakfast buffets suggested for 30 people or more. For those less than 30 people, a \$25 set-up fee may be applied.

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# Breaks

## *The Continental* | \$5.99

Assorted breakfast pastries and caramel rolls, carafes of orange, cranberry and apple juices and fresh brewed coffee (unlimited 2 hours).

## *The Continental featuring Fresh Fruit* | \$6.99

The Continental with the addition of an assortment of seasonal fresh fruit.

## *Healthy Start* | \$4.99

Assorted seasonal fresh fruit, Yoplait yogurt, and granola bars.

## *The Snack Pack* | \$4.99

Assorted gourmet Otis Spunkmeyer cookies, freshly-popped popcorn, and trail mix.

## *Munchies* | \$3.99

Potato chips with onion dip, tortilla chips with guacamole and salsa, and Gardetto's snack mix.

## *Go Fresh* | \$6.99

Crudités display with herb dipping sauce, domestic cubed cheese served with crackers, and garden fresh bruschetta served on crostinis.

## *The Big Screen Break* | \$4.99

Freshly-popped popcorn, tortilla chips served with cheddar cheese sauce, and assorted candy.

## *The Polar Express* | \$4.99

Vanilla ice cream with all the fixings, and fruit sorbet.



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# Plated Luncheons

All sandwiches served with one of the following: Chef's choice soup, French fries, sweet potato fries, Brew City beer-battered fries, deli salad, or garden salad. Also included are fresh brewed coffee, iced tea or lemonade, and water.

## French Dip | \$8.99

Slow-roasted, thinly-sliced Certified Angus Beef piled high on a fresh hoagie bun with Swiss cheese and au jus for dipping.

## All American Burger | \$9.99

1/3 lb. Certified Angus Beef burger topped with Swiss cheese, American cheese, cherry-wood smoked bacon, lettuce, tomato, onion and mayonnaise on a fresh Kaiser roll.

## Soup and Sandwich | \$8.99

Ciabatta bun filled with your choice of chicken salad, egg salad, ham salad, sliced roast turkey breast, ham, or roast beef served with a cup of homemade tomato bisque, steak and vegetable, cheddar vegetable medley, or chicken tortilla soup.

## Philly Cheese Steak | \$9.99

Slow-roasted, thinly-sliced Certified Angus Beef served on a fresh hoagie bun and topped with sautéed onions, bell peppers, and our homemade cheese sauce.

## Reuben | \$8.49

Corned beef, fresh sauerkraut, Swiss cheese and Thousand Island dressing on griddled marble rye bread.

## Iowa Pork Tenderloin | \$8.49

All natural Iowa raised pork, hand-tenderized and breaded atop a fresh Kaiser roll, served with lettuce, tomato, onion, pickles and bacon aioli.

## Beer Battered Pork Loin | \$8.49

Hand-battered Iowa pork loin, fried to a golden brown and topped with honey Dijon sauce on a fresh Kaiser roll.

## Iowa BBQ Sandwich | \$8.49

Choice of shredded BBQ beef or BBQ pulled pork served on a Kaiser roll.

## Chicken Bacon Swiss Sandwich | \$9.99

Grilled chicken breast topped with bacon, pepper jack cheese, lettuce, sliced tomato, and garlic mayonnaise on a fresh ciabatta roll.

## Spinach and Artichoke Chicken Sandwich | \$9.99

Grilled chicken breast smothered with our homemade spinach and artichoke dip on a fresh ciabatta roll.



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## Plated Luncheons Continued

All sandwiches served with one of the following: Chef's choice soup, French fries, sweet potato fries, Brew City beer-battered fries, deli salad, or garden salad. Also included are fresh brewed coffee, iced tea or lemonade, and water.

### *Tuscan Chicken Sandwich* | \$9.99

Grilled chicken breast topped with pesto sauce, sweet peppers, and mozzarella and parmesan cheese on a fresh ciabatta roll.

### *Turkey Ciabatta* | \$8.99

Shaved turkey breast, crisp cherry-wood smoked bacon, Swiss cheese, roasted red peppers, pepperoncini peppers, and mayonnaise served on a fresh ciabatta roll.

### *Croissant Sandwich* | \$8.99

Flaky croissant filled with your choice of chicken salad, egg salad, ham salad, sliced roast turkey breast, ham, or roast beef.

### *Banh Mi Saigon* | \$9.99

Traditional Vietnamese pork sandwich, shaved garlic-ginger pork loin, pickled carrots, cucumber slices, hot peppers, cilantro, and soy aioli on a buttered French baguette.

### *Kentucky Hot Brown's* | \$8.99

Texas toast smothered in our homemade béchamel cheese sauce, topped with cherry-wood smoked bacon, shaved turkey, and grilled roma tomatoes.

### *Taste of Italy* | \$9.99

Choice of chicken penne Alfredo or pasta Bolognese, served with a mixed green salad and garlic bread.

### *Petite Pasta* | \$9.99 (shrimp) or \$7.99 (chicken)

Penne pasta with choice of shrimp or blackened chicken, in a white wine pesto sauce with roma tomatoes. Served with a side salad and freshly-baked breadstick.

### *Chicken Caesar Salad* | \$9.99

Grilled chicken breast on top a bed of fresh romaine lettuce and topped with croutons and parmesan cheese, tossed in Caesar dressing, and served with fresh baked rolls and butter.

### *Blackened Salmon Salad* | \$10.99

Bed of mixed greens topped with blackened Atlantic salmon, roma tomato wedges, hard-boiled eggs, crisp bacon, and bell peppers and onions, and served with choice of dressing on the side and a fresh baked breadstick.

## *Lunch on the Go...*

### *Executive Box Lunch* | \$9.99

Your choice of blackened chicken caesar wrap or deli-style sandwich piled high with turkey, ham, roast beef, or corned beef and cheese. Served with Chef's choice of pasta salad, bag of Lay's chips, Otis Spunkmeyer cookie, and your choice of bottled water or soda.

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# Classic Lunch Buffets

All buffet selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard) or choice of one deli salad, choice of potato or rice, choice of vegetable, and fresh baked dinner rolls with butter. Also included are fresh brewed coffee, iced tea or lemonade, and ice water.

*One Entrée Buffet* | \$9.99

*Two Entrée Buffet* | \$10.99



## Entrée Selections

### *Slow Roasted Certified Angus Roast Beef*

(Au Jus, Horseradish Cream Sauce, Cognac Demi-Glaze)

### *Roasted Pork Loin*

(Raspberry Coulis, Apple Chutney, Honey Dijon Sauce, country-style Mustard Crusted, Apple-Brandy Cream Sauce)

### *Grilled Chicken Breast*

(Marsala Sauce, Pesto Cream Sauce, Florentine, Honey Mustard Cream Sauce, Lemon Caper Sauce)

### *Almond-Crusted Fried Chicken* (Honey-Mustard Poppy Seed Dressing)

### *Roasted Pit Ham* (Honey, Maple, or Apricot Glaze)

### *Chicken and Bacon Penne Alfredo*

### *Chef Carving* | \$25.00 per station



## Upgraded Entrée Selections

Upgrade entrée selections are available at an additional per person charge. No chef carving fee applies for upgrade selections on a buffet.

### *Grilled Cedar Plank Filet of Salmon* | \$3.99 per person

### *Chef Carved Prime Rib* | \$5.99 per person

### *Salad Selections*

Seasonal Fruit  
Macaroni Salad  
Potato Salad  
Coleslaw  
Italian Pasta Salad  
Waldorf Salad  
Oreo Cookie Fluff Salad

### *Vegetable Selections*

Green Beans Amantine  
Honey Glazed Carrots  
Broccoli with Cheese Sauce  
Cut Sweet Corn  
Cheesy Creamed Corn  
Key West Blend  
Prince Edward Blend  
Fresh Asparagus (\$2.00 pp)

### *Starch Selections*

Cream Smashed Potatoes  
Mashed Potatoes & Gravy  
Loaded Mashed Potatoes  
Sweet Potato Mash  
Roasted Baby Red Potatoes  
Parmesan Crusted Baked Potato  
Twice-Baked Potato  
Au Gratin Potatoes  
Wild Rice Pilaf  
Gourmet Macaroni & Cheese  
Roasted Fingerling Potatoes (\$2.00 pp)

Buffets suggested for 30 people or more. For those less than 30 people, a \$25 set-up fee may be applied.

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# Specialty Lunch Buffets

## New York Deli | \$9.99

Assorted cold cuts (ham, turkey and roast beef) with American and Swiss Cheese on fresh hoagies with Dijon mustard and mayonnaise, one deli salad, potato chips, tossed garden salad with choice of three dressings, and assorted cookies and brownies.

## Iowa BBQ | \$9.99

Shredded BBQ beef or BBQ pulled pork served on Kaiser rolls, paired with baked beans with bacon and onion, potato chips, fresh coleslaw, and assorted cookies and brownies.

## The Tailgater | \$9.99

Your choice of Charbroiled Angus burgers, brats, or both. Burgers are served on Kaiser rolls with American and Swiss cheese, lettuce, tomatoes, onions, sliced pickles, mustard, mayonnaise, and ketchup. Brats served with sauerkraut, onions, chili, cheese, sweet relish, jalapenos, mustard, and ketchup. Buffet includes potato chips with onion dip, one deli salad, and assorted cookies and brownies.

## Mexican Fiesta | \$9.49

Hard and soft shell tortillas, seasoned ground beef or shredded chicken, refried beans, Spanish rice, shredded cheddar cheese, shredded lettuce, diced tomatoes, sliced black olives, jalapenos, diced onions, sour cream, and salsa, with tortilla chips, and assorted cookies and brownies.

## Chef Adam's Pizza Buffet | \$9.99

An assorted variety of Chef's homemade pizzas including chicken-bacon-alfredo, pepperoni and sausage with a bolognese sauce, pesto-cream andouille sausage and blackened chicken, or a custom-made creation of your choosing. Served with Caesar salad.

## Little Italy | \$11.99

Chicken tortellini with onions, mushrooms, roasted red peppers, cheese stuffed tri-colored tortellini, blackened chicken breast, tossed in a chipotle parmesan cream sauce. Hand-breaded chicken breast topped with marinara sauce, fresh mozzarella, and parmesan cheese. Both pastas are served with Caesar salad, freshly baked garlic breadsticks, and assorted cookies and brownies.

## Spud Spread | \$8.99

A loaded baked potato bar with all the fixings: seasoned ground beef, bacon, cheese, onion, pico de gallo, bell peppers, sour cream, butter, and salsa. Served with assorted cookies and brownies.



All Lunch Buffets are served with fresh brewed coffee, iced tea or lemonade, and water. Buffets suggested for 30 people or more. For those less than 30 people, a \$25 set-up fee may be applied.

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# Plated Dinners

All dinner selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard) or choice of one deli salad, choice of potato or rice, choice of vegetable, and fresh baked dinner rolls with butter. Also included are fresh-brewed coffee, iced tea or lemonade, and ice water.

## Top Sirloin | \$14.99

8oz. center cut of Certified Angus Beef served with a marchand de vin sauce.

## Beef Bourguignon | \$14.99

A French dish associated with the cuisine of the Burgundy region. This dish is characterized by braising meats with red wine and garnished with mushrooms, onions, and bacon.

## New York Strip | \$18.99

10oz. cut of Certified Angus Beef served with Jack Daniel's green peppercorn sauce.

## Prime Rib | \$18.99

10oz. cut of Certified Angus Beef served with choice of one sauce: au jus, horseradish cream sauce, or cognac demi-glaze.

## Steak Diane | \$18.99

A French preparation method for sautéed or broiled steak; the steak is garnished with Worcestershire sauce, cream and butter; variations include the addition of sherry, shallots, brandy and/or pate.

## Filet Mignon | \$22.99

8oz. tenderloin filet, topped with a portabella mushroom demi-glaze.

## Steak Au Poivre | \$25.99

2 – 4oz. pan-seared beef tenderloin medallions finished with a peppered, brandy-cream sauce.

## Steak De Burgo | \$22.99

2 – 4oz. pan-seared beef tenderloin medallions finished with a white wine, basil butter cream sauce.

## Cowboy Cut Bone-In Ribeye | \$38.99

16 – 18oz. Certified Angus Beef steak with béarnaise sauce and paired with a lemon-pepper shrimp skewer.

## Veal Parmesan | \$17.99

Topped with marinara sauce, fresh mozzarella, parmesan cheese, and Italian herbs.

## American Rack of Lamb | \$29.99

Pan seared, roasted lamb finished with a pinot noir demi glaze.



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## Plated Dinners Continued

All dinner selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard) or choice of one deli salad, choice of potato or rice, choice of vegetable, and fresh baked dinner rolls with butter. Also included are fresh-brewed coffee, iced tea or lemonade, and ice water.

### *Roasted Pork Tenderloin* | \$16.99

8 – 10oz. hand-cut tenderloin served with raspberry coulis.

### *Iowa Rib Chop* | \$23.99

8oz. chop topped with flame-roasted Fuji apple chutney.

### *Prime Rib of Pork* | \$23.99

10oz. to 12oz. of pork served with a Calvados brandy, apple cream sauce.

### *BBQ Baby Back Ribs* | \$22.99

All-natural Iowa raised pork ribs, center-cut to melt in your mouth and cooked all day in our Kansas City style BBQ sauce.

### *Chicken Marsala* | \$14.99

Finished in a silky marsala wine cream sauce with sautéed mushrooms and onions.

### *Chicken Parmesan* | \$14.99

Topped with marinara sauce, fresh mozzarella, parmesan cheese, and Italian herbs.

### *Chicken Florentine* | \$14.99

Grilled chicken breast topped with a creamy spinach alfredo sauce.

### *Chicken Chasseur* | \$14.99

French for hunter and used to describe a dish of sautéed chicken served with a brown sauce flavored with shallots and white wine and garnished with mushrooms.

### *Chicken Cordon Bleu* | \$14.99

Butter-fried chicken breast stuffed with ham, herb butter and Swiss cheese.

### *Stuffed Cornish Game Hen* | \$19.99

Roasted game hen stuffed with Minnesota wild rice and assorted mushrooms, served with rosemary jus.

### *Honey Walnut Salmon* | \$20.99

8oz. fresh Atlantic salmon fillet grilled to perfection and finished in a honey-walnut glaze.

### *Curried Chilean Sea Bass* | \$27.99

8 oz. sea bass fillet dredged in a curried butter crouton breading and roasted to a golden brown, served with fresh lemon and garlic butter.

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## Plated Dinners Continued

All dinner selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard) or choice of one deli salad, choice of potato or rice, choice of vegetable, and fresh baked dinner rolls with butter. Also included are fresh-brewed coffee, iced tea or lemonade, and ice water.

### *Mahi Mahi* | \$17.99

Grilled to perfection and topped with sundried tomato champagne basil cream sauce.

### *Orange Roughy* | \$21.99

Broiled with garlic butter and lemon.

### *Fresh Canadian Walleye Fillet* | \$17.99

Pan seared or broiled fillet served with an amandine sauce.

### *Sea Scallops* | \$21.99 (fresh) \$16.99 (frozen)

Pan-seared or grilled sea scallops finished in a Meyer lemon cream sauce.

## *Pasta Entrees*

All pasta selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard), fresh baked bread with butter, fresh-brewed coffee, iced tea or lemonade, and water.

### *Chicken Tortellini* | \$13.99

Onions, mushrooms, roasted red peppers, cheese, tortellini, and blacked chicken breast tossed in a chipotle parmesan cream sauce and finished with freshly-grated parmesan cheese.

### *Blackened Chicken Pasta* | \$13.99

Barilla penne rigate, tomatoes, mushrooms, and artichoke hearts tossed in a pesto cream sauce and finished with freshly-grated parmesan cheese.

### *Chicken and Bacon Penne Alfredo* | \$12.99

Barilla penne rigate with grilled chicken breast, cherry-wood smoked bacon, tossed in a creamy alfredo sauce and finished with freshly-grated parmesan cheese

### *Shrimp Scampi Pasta* | \$18.99

Barilla penne rigate with shrimp and roma tomatoes, and tossed in a white wine, garlic butter, basil, cream sauce and finished with freshly-grated parmesan cheese.

### *Butternut Squash Ravioli* | \$12.99

Ravioli tossed over a bed of fresh spinach and sweet fire-roasted red peppers in a white wine, brown-butter basil sauce and finished with freshly-grated parmesan cheese.

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# Classic Dinner Buffets

All buffet selections are served with a house salad with choice of three dressings (French, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, or Poppy Seed Honey Mustard) or choice of one deli salad, choice of potato or rice, choice of vegetable, and fresh baked dinner rolls with butter or olive oil. Also included are fresh brewed coffee, iced tea or lemonade, and ice water.

*One Entrée Buffet* | \$12.99      *Two Entrée Buffet* | \$14.99  
*Three Entrée Buffet* | \$16.99

## Entrée Selections

### *Slow Roasted Certified Angus Roast Beef*

*(Au Poivre Sauce, Jack Daniels Green Peppercorn Sauce, Marchand De Vin, De Burgo, Bordelaise, Portabella, Au Jus, Horseradish Cream Sauce, Cognac Demi-Glaze)*

### *Roasted Pork Loin*

*(Raspberry Coulis, Apple Chutney, Honey Dijon, country-style Mustard Crusted, Bordelaise)*

### *Grilled Chicken Breast*

*(Marsala Sauce, Pesto Cream Sauce, Florentine, Honey Mustard Cream Sauce, Port Wine Reduction, Lemon Caper Sauce)*

### *Almond-Crusted Fried Chicken* (Honey-Mustard Poppy Seed Dressing)

### *Roasted Pit Ham* (Honey, Maple, or Apricot Glaze)

### *Chicken and Bacon Penne Alfredo*

### *Chef Carving* | \$25.00 per station

## Upgraded Entrée Selections

Upgrade entrée selections are available at an additional per person charge. No chef carving fee applies for upgrade selections on a buffet.

### *Grilled Cedar Plank Filet of Salmon* | \$3.99 per person

### *Chef Carved Prime Rib* | \$5.99 per person

### *Salad Selections*

Seasonal Fruit  
Macaroni Salad  
Potato Salad  
Coleslaw  
Italian Pasta Salad  
Waldorf Salad  
Oreo Cookie Fluff Salad

### *Vegetable Selections*

Green Beans Amandine  
Honey Glazed Carrots  
Broccoli with Cheese Sauce  
Cut Sweet Corn  
Cheesy Creamed Corn  
Key West Blend  
Prince Edward Blend  
Fresh Asparagus (\$2.00 pp)

### *Starch Selections*

Cream Smashed Potatoes  
Mashed Potatoes & Gravy  
Loaded Mashed Potatoes  
Sweet Potato Mash  
Roasted Baby Red Potatoes  
Parmesan Crusted Baked Potato  
Twice-Baked Potato  
Au Gratin Potatoes  
Wild Rice Pilaf  
Gourmet Macaroni & Cheese  
Roasted Fingerling Potatoes (\$2.00 pp)

Buffets suggested for 30 people or more. For those less than 30 people, a \$25 set-up fee may be applied.

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# Themed Dinner Buffets

## Taste of Thailand | \$18.99

Mini banh mi saignons, beef and chicken satay, Viet duck rolls, Asian slaw, Pho soup, orange-chili, volcano pork shanks, fragrant jasmine rice, Thai tea, mango-lime cheesecake or fried bananas over green tea ice cream for dessert.



## The Tailgater | \$18.99

Burgers, brats, and choice of BBQ pulled pork or shredded beef, served with all the fixins', coleslaw, loaded potato salad, fried Wisconsin cheese balls, beer-battered onion rings, and fried mushrooms with dipping sauces. Strawberry shortcake for dessert.



## The French Connection | \$24.99

Roast rib of beef, au jus with raifort sauce, chicken chasseur, braised pork shanks with soubise sauce, lyonnaise potatoes, ratatouille, nicoise salad, French baguettes, butter, salmon confit spread, and crème brulee for dessert.

## A Tuscan Tradition | \$19.99

Chicken parmesan, pasta Bolognese, chicken and bacon alfredo, Caesar salad, garlic cheese bread, anti-pasto platter, and tiramisu for dessert.

## Southern Hospitality | \$18.99

Candied-almond fried chicken with honey mustard poppy seed dressing, BBQ baby back ribs, smoked beef brisket, Carolina slaw, cheesy smoked grits, BBQ baked beans with bacon and onion or black-eyed peas with bacon, and peach cobbler or pecan pie for dessert.

## The Oceanside Breeze | \$27.99

Cedar plank salmon, coconut shrimp with mint-cilantro chutney, lobster rolls, garden salad, roasted fingerling potatoes, sautéed asparagus, and assorted mini-royal cheesecakes for dessert.

## The Bourbon Street Buffet | \$18.99

Blackened chicken andouille sausage gumbo, jambalaya, black beans with bacon and onion, dirty rice, jicama slaw, mini-fried oyster po-boy sandwiches, creole shrimp, and bananas foster for dessert.

## South of the Border | \$15.99

Enchiladas, fajita bar, Spanish rice, refried beans, roasted corn and black bean avocado salad, fish tacos with salsa verde, and empanadas or churros for dessert.

## The Big Greek | \$19.99

Spanakopita, Moussaka Greek casserole, Mediterranean seafood stew, Greek salad, white beans with olive mélange, saffron rice, gyro flat-bread pita pizza, lamb ka-bobs, and yogurt parfait for dessert.

## The Sweet Tooth | \$10.99

Assorted cheesecakes, bon-bons, petit-fours, chocolate mousse tarts, chocolate-dipped strawberries, gourmet cupcakes, and the chocolate fondue station with fruit skewers and cookies.

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# Action Stations

## Omelet Station | \$10.99

Fluffy omelets cooked to order and filled with your choice of bacon, ham, bell peppers, onions, mushrooms, cheese, artichoke hearts, tomatoes, salsa, sour cream, and more.

## Specialty Salads | \$9.99

Executive Chef Adam and his team will custom mix, blend, and prepare a salad for each of your guests, demonstrating their culinary skills. A choice of one of the following salads, each salad served with your choice of a breadstick or fresh baked rolls.

**Asian:** Lettuce blend, carrots, water chestnuts, wasabi peas, chow mein noodles, red onion, golden mushrooms, ginger-curry chicken breast, tossed in a tangy Thai dressing.

**Cobb:** A salad of chopped chicken or turkey, tomatoes, avocado, bacon, hard-boiled eggs, scallions, Cheddar and lettuce, your choice of dressing.

**Spinach:** Baby spinach, cherry tomatoes, bacon, feta cheese, dried cranberries, candied almonds, lemon pepper chicken breast, with raspberry vinaigrette.

**Caesar:** Romaine lettuce, sun dried tomatoes, sliced button mushrooms, herb croutons, red onions, artichoke hearts and freshly grated parmesan cheese, tossed in our creamy classical Caesar dressing.

**Greek:** Lettuce blend, cucumber, red onion, pepperoncini peppers, sun dried tomatoes, feta cheese, kalamata and black olives, and your choice of dressing. Served with pita bread on the side.



## Mashed Potato Martini Bar | \$9.99

Your choice of two kinds of mashed potatoes piped to order into glasses, with all the fixings including bacon, onion, tomatoes, butter, sour cream, cheese, and chives.

## Asian/Stir-Fry Station | \$14.99

Chicken, beef, or pork, assorted vegetable medley, teriyaki sauce, Thai chili sauce, or peanut sauce sautéed to order. Served with fried rice and egg rolls on the side.

## Saucier | \$8.99

Sauces and sides made to order as an accompaniment to the main entrée. Any sauce from the menu along with sautéed assorted vegetables like squash, eggplant, or asparagus, rice dishes like risotto or pilaf, or wild mushrooms, onions or bell peppers.

## Oyster Bar | \$13.99

Hand shucked oysters served over crushed ice, with mignonette sauce, hot sauce, vodka sauce, cocktail sauce, fresh lemon, and crackers or crostinis.

## Flambé Station | \$6.99

Custom made to order Flaming Cherries Jubilee or Flaming Bananas Foster. Served with ice cream.

All Action Stations are suggested for 30 people or more. For those less than 30 people, a \$25 set-up fee may be applied.

\* All food and beverage prices are subject to a 18% service charge and 7% sales tax.

# Children's Menu

Available for our special guests 12 and under. One choice per event. Beverages included.

## Chicken Strips | \$5.99

Served with French fries.

## Bacon Cheeseburger Mac & Cheese | \$5.99

Served with garlic toast.

## Mexican Grilled Cheese | \$5.99

Cheese quesadilla served with French fries.

## Cheeseburger | \$5.99

Served with French fries.

## Hot Dog | \$5.99

Served with macaroni and cheese.

## Children's Buffet | \$7.99

Two entrees listed above, served with French fries. Price subject to change, based on entrees offered.



\* All food and beverage prices are subject to a 18% service charge and 7% sales tax.

# Hors D' Oeuvres Displays & Platters

All appetizers priced per 50 people. Half orders available on select items.

## Crudités Display | \$70.00

Crisp Vegetables with herb dipping sauce.

## Fresh Fruit Display | \$120.00

Assortment of fresh seasonal fruit served with a fruit dipping sauce.

## Cheese Display | \$100.00

Assortment of domestic cheeses served with crackers.

## International Cheese Display | \$130.00

Selection of whole, sliced and cubed fine imported cheeses served with crackers.

## The Butcher Block | \$130.00

Assortment of domestic cheeses and sliced cured sausage served with crackers.

## Antipasto Platter | \$100.00

Assortment of olives, cured meats, roasted vegetables, marinated vegetables, assortment of cheeses, and spreads.

## Cocktail Sandwiches | \$135.00

Display of small cocktail sandwiches filled with an assortment of turkey, roast beef, and ham. Condiments include cheese, lettuce, tomato, mayonnaise, and mustard.

## Iced Cocktail Shrimp | \$130.00

Served with fresh lemon and our homemade cocktail sauce.

## Creole Shrimp | \$130.00

Shrimp simmered in a spicy Cajun wine broth and served with garlic bread for dipping.

## Smoked Atlantic Salmon | \$100.00

A side filet of smoked salmon served with all the condiments: red onions, bell peppers, capers, hardboiled eggs, lemon slices, cream cheese and crackers.



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# Hot Hors D' Oeuvres

All appetizers priced per 50 people. Half orders available on select items.

*Spinach Artichoke Dip* | \$80.00

*Hot Crab Dip* | \$90.00

*Bacon-Wrapped Lil' Smokies* | \$25.00

*Bacon-Wrapped Water Chestnuts* | \$50.00

*Swedish Meatballs* | \$50.00

Executive Chef Adam's signature hors d'oeuvre featuring his special sauce..

*Crab Stuffed Mushrooms* | \$75.00

*Stuffed Mushrooms* | \$50.00

Your choice of Maytag bleu cheese or queso stuffed portabella mushrooms.

*Chicken Wings* | \$50.00

Choice of BBQ, Buffalo or Wild Turkey Asian Glaze

*Mini Angus Burgers* | \$75.00

Served with all the fixins'—ketchup, mustard, mayonnaise, lettuce, tomato, onion, and pickles.

*Mini Hot Dogs* | \$50.00

Served with all the fixins'—ketchup, mustard, onion, and pickle relish.

*Wisconsin Fried Cheese Curds* | \$30.00

Served with ranch dressing.

*Beer-Battered Onion Rings* | \$20.00

Served with ranch dressing.

*Pork Egg Rolls* | \$30.00

Served with soy sauce and sweet and sour sauce.

*Stuffed Sausage Roll* | \$75.00

*Chicken Satay* | \$60.00

Served with a Thai chili peanut sauce.

*Beef Satay* | \$75.00

Served with a Thai chili sauce.



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## Hot Hors D' Oeuvres Continued

### *Spanikopita* | \$50.00

*Classic Greek appetizer featuring spinach and cheese layered between flaky pastry dough*

### *Greek Pork Kabobs* | \$75.00

### *Crab Cakes* | \$90.00

*Served with a remoulade sauce.*

### *Calamari* | \$60.00

*With olive salad and pomodoro sauce*

### *Coconut Shrimp* | \$75.00

*With mint-cilantro chutney sauce*

### *Loaded Potato Skins* | \$30.00

*Served with pico de gallo and herb sour cream.*

### *Idaho Nachos* | \$65.00

*Served with pico de gallo and herb sour cream.*

### *Asian-Style Beef Ribs* | \$95.00

### *Bacon-Wrapped Sea Scallops* | \$95.00

\* All food and beverage prices are subject to a 18% service charge and 7% sales tax.

# Cold Hors D' Oeuvres

All appetizers priced per 50 people. Half orders available on select items.

## *Assorted Canapés/Crostinis* | \$75.00

Mini bite sized open faced sandwiches on artisan breads, including cucumber tea, smoked salmon, carpaccio, shrimp, andouille sausage, candied almond chicken salad, prosciutto melon ball, or ham and cheese. Your choice of three.

## *Bruschetta* | \$60.00

Toasted artisan Italian herb bread with fresh mozzarella and parmesan cheese and topped with pico de gallo and fire roasted red peppers.

## *Deviled Eggs* | \$50.00

## *Boursin Cheese Stuffed Cherry Tomatoes* | \$50.00

## *Tortilla Pinwheels* | \$60.00

## *Cucumber Tea Sandwiches* | \$50.00

## *Ceviche* | \$80.00

Minced shrimp, avocado, red onion, tomato, and cilantro, marinated in lime or lemon juice, and sprinkled with sea salt. Served with tortilla chips.

## *Crostinis* | \$75.00

Toasted artisan Italian herb bread with garlic butter and parmesan cheese, used for dipping or topped with various ingredients, including pico de gallo and tapenade.

## *Smoked Salmon Rolls* | \$100.00

## *Prosciutto Wrapped Melon* | \$65.00

Fresh honeydew or cantaloupe melon wrapped in dry aged Italian ham and drizzled with olive oil and sprinkled with sea salt.

## *Carpaccio Rolls* | \$75.00

Seared filet of beef, herb cream cheese, wrapped around a bread stick, and drizzled with olive oil.

## *Chocolate-Dipped Strawberries* | \$60.00



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# À la Cart Items

## Beverages

**Fresh-Brewed Mexican Altura Organic Coffee** | 17.00 per gallon

Regular or Decaf

**French Vanilla Cappuccino** | \$18.00 per gallon

**Hot Chocolate** | \$15.00 per gallon

**Hot Apple Cider** | \$16.00 per gallon

**Fruit Punch, Iced Tea, Lemonade** | \$15.00 per gallon

**Flavored Lemonade** | \$16.00 per gallon

Choose from strawberry or raspberry.

**Assorted 20oz. Bottled Soda & Water** | \$2.00 each

**Assorted Carafes of Juice** | \$10.00 per carafe

Orange | Apple | Grapefruit | Grape

**Assorted Bottles of Juices** | \$2.25 each

Orange | Apple | Cran-Grape | Cran-Apple Raspberry | Ruby Red Grapefruit

**Carafes of Milk** | \$10.00 per carafe

Skim or 2%

## Bakery Fresh

**Morning Delight** | \$15.00 per dozen

Assortment of bakery fresh items including Danishes, muffins, assorted breakfast breads, caramel rolls, cinnamon rolls, or coffee cake. Your choice of any two items. Served by the dozen.

**Assorted Dessert Bars** | \$18.00 per dozen

**Homemade Brownies** | \$14.00 per dozen

**Assorted Gourmet Otis Spunkmeyer Cookies** | \$15.00 per dozen



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## Ala Cart Items Continued

### Snacks

*Assorted Yoplait Yogurt* | \$1.50 each

*Whole Fruit* | \$1.00 each

*Seasonal Fruit Display* | \$2.50 per person

*Assorted Candy Bars* | \$1.00 each

*Assorted Individual Bags of Lay's Chips* | \$1.00 each

*Popcorn* | \$1.50 each

*Gardetto's Snack Mix* | \$6.00 per pound

*Planter's Mixed Nuts* | \$8.00 per pound

*Rold Gold Pretzels* | \$6.00 per pound

*Tortilla Chips and Salsa* | \$6.00 per pound

*Chips with Homemade Onion Dip* | \$6.00 per pound

*Blue Bunny Ice Cream Treats* | \$1.50 each



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# Sweet Endings

*New York Cheesecake* | \$3.99

Assorted gourmet sauces or fruit toppings.

*Turtle Cheesecake* | \$6.99

*Tiramisu* | \$3.99

*Variety Cakes* | \$2.49

Choose from chocolate, apple spice, lemon poppy seed, and carrot or a variety.

*Molten Lava Chocolate Cake* | \$5.99

*Carrot Layer Cake* | \$3.49

*Red Velvet Layer Cake* | \$3.49

*Key Lime Pie* | \$5.49

*Fruit Pie* | \$3.99

Choose from apple, cherry, and peach or a variety.

*Homemade Apple Crisp* | \$2.99

*Homemade Crème Brûlée* | \$4.99

*Chef Adam's Made-From-Scratch Chocolate Mousse* | \$3.99

*Chocolate Fondue Display* | \$75.00

25 pieces of each (strawberries, pineapple, Nutter Butter cookies, pound cake, and pretzels)

*Sweet Samplings* | \$100.00

25 pieces of each (assortment of mini cheesecakes, petit-fours, bon bons, and tarts)

## Themed Dessert Buffet

*The Sweet Tooth* | \$10.99

Assorted cheesecakes, bon-bons, petit-fours, chocolate mousse tarts, chocolate-dipped strawberries, gourmet cupcakes, and the chocolate fondue station with fruit skewers and cookies.



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# Alcoholic Beverages

## Hosted or Cash Bar Drink Prices

*Domestic and Non-Alcoholic Beer* | \$4.00

*Imported and Craft Beer* | \$5.00

*Call Liquor Brands* | \$5.00

*Premium Liquor Brands* | \$7.00

*Wine Coolers / Malt Beverages* | \$5.00

*House Wine* | \$5.00 per glass

*House Wine* | \$18.00 per bottle

*Fountain Soda* | \$1.00



## Hosted Keg Beer, Wine, and Champagne

*Draught Beer* | \$220.00

16 gallon keg

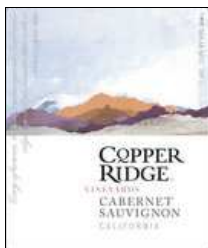
*Champagne and Sparkling Wine* | \$20.00 bottle

*Non-Alcoholic Champagne* | \$8.00 bottle

*House Wine* | \$18.00 bottle

Chardonnay | White Zinfandel | Cabernet Sauvignon | Merlot

We proudly feature Copper Ridge wine.



\* All food and beverage prices are subject to a 18% service charge and 7% sales tax.

## Alcoholic Beverages Continued

### *Alcoholic Drink Selections*

*Prices may vary depending on selection.*

#### ***Domestic and Non-Alcoholic Beer Selections:***

*Budweiser, Bud Light, Bud Light Lime, Michelob Golden Light, Michelob Ultra, Coors Light, Miller Light, and O'Doul's.*

#### ***Imported and Craft Beer Selections:***

*Corona, Fat Tire, Blue Moon, Heineken, Hoegaarden, Leinenkugel's Honey Weiss, Michelob Amber Bock, and Samuel Adams.*

#### ***Call Liquor Selections:***

*Absolute Vodka, Absolute Citron Vodka, Bacardi Light Rum, Black Velvet Whiskey, Captain Morgan Rum, Christian Brothers Brandy, Cuervo Gold Tequila, Dekuyper Peachtree Schnapps, Dewar's Scotch, Five O' Clock Gin, Five O' Clock Vodka, Jack Daniels Bourbon, Malibu Rum, Opulent Vodka, Paramount Amaretto, Sour Apple Pucker, Southern Comfort Bourbon, Tanqueray Gin, and UV Blue Vodka.*

#### ***Premium Liquor Selections:***

*Chivas Scotch, Crown Royal Whiskey, Grey Goose Vodka, Jagermeister, and Kahlua.*

#### ***Malt Beverage Selections:***

*Mike's Hard Lemonade, Mike's Hard Black Cherry Lemonade, and Bartles and Jaymes Exotic Berry Wine Cooler.*

#### ***House Wine Selections:***

*Cabernet Sauvignon, Chardonnay, Merlot, and White Zinfandel. Proudly featuring Copper Ridge wine.*

#### ***Champagne Selections:***

*Andre, Asti Spumate, and Luccio Moscato D' Asti*

#### ***Fountain Soda Selections:***

*Coke, Diet Coke, Sprite.*

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# *Catering Guidelines*

## **Catering Guarantee / Final Guest Count**

Final guest count must be received three (3) business days prior to the event. If a guaranteed count is not received within three (3) business days, the highest estimated guest count will become the guaranteed number. Once received, the guarantee count cannot be reduced. Final catering charges will be computed based on the guaranteed number or number actually served, whichever is greater.

Food and beverages will be prepared for your final guarantee, and we will set your room for 5% over the guarantee. For events over 400, the room will be set for 3% over the guarantee. If you exceed your guarantee and have additional guests our Executive Chef will make every effort to duplicate your menu for the additional guests. If this cannot be done, we will provide a substitute entrée comparable to your menu. We reserve the right to request a final guarantee earlier than three (3) business days on special order or difficult to purchase items. You will be informed of any exceptions at the time of your menu selection.

## **Payment Schedule**

50% of the total estimated catering bill, including service charge and sales tax, is due upon signing the catering contract once food & beverage selections have been made. The remaining 50% of the catering bill is due three (3) business days prior to the event unless special arrangements have been made with our Sales & Catering team. In the case of a hosted bar where the actual cost exceeds the estimated cost, the balance is due upon receipt of the invoice.

## **Service Charge & Sales Tax**

All food and beverage prices are subject to an 18% service charge and 7% sales tax.

## **Catering Menu Prices**

All menu pricing is subject to change with notification prior to your event.

## **Alcoholic Beverage Service**

All liquor, beer, or wine consumed on the property must be supplied and served by the Clay County Regional Events Center. The Events Center reserves the right to request a photo ID of any person to verify their age and to refuse alcoholic beverage service to minors, intoxicated persons, or those who cannot produce a valid ID or proof of age. Under no circumstances may liquor, beer, or wine be brought onto the Clay County Regional Events Center property. Alcohol service must end in accordance to Iowa Alcoholic Beverage Laws and is at the exclusive determination of the Clay County Regional Events Center.

## **Cancellations**

Cancellation of a catering function must be sent in writing to our Catering & Sales team. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated catering charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated catering charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated catering charges. Clay County Regional Events Center shall not be responsible for any losses resulting from the cancellation of an event.

## **Outside Food & Beverage**

The Clay County Regional Events Center will prepare and serve all of the food and beverages for your event. No outside food and beverages are permitted in the facility unless it is a specialty item (wedding cake). Prior approval is required thru our Sales & Catering team for any specialty items.

## **Iowa Health Department Regulations**

Due to State of Iowa Health Department regulations, **clients and guests are not allowed to take extra or leftover food from the facility.**

Delivering *Outstanding* Experiences

**For more information or to book your event,  
please contact one of the following**

**Amanda Doar, Event/Marketing Coordinator**  
amanda@spencerevents.com

**Adam Hunt, Executive Chef**  
adam@spencerevents.com

**Scott Hallgren, General Manager**  
scott@spencerevents.com

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