

CLAY COUNTY REGIONAL EVENTS CENTER

# CATERING MENU

---

DELIVERING *Outstanding* EXPERIENCES



---

Clay County Regional Events Center  
800 W 18th St Spencer IA 51301  
712-580-3000  
[www.spencerevents.com](http://www.spencerevents.com)



## Executive Chef Eric

---

Chef Eric graduated from le Cordon Bleu with his Certificate in Culinary Arts, in Minneapolis, Minnesota. Chef Eric gained his experience working through the culinary field in some regional favorites as he is originally from the Spencer area.

While in Kansas City, Missouri he was named Chef De Cuisine at Redstar Bistro. In 2008 and 2009 Chef Eric was Executive Chef at Sedona Restaurant and Lounge in Las Vegas, Nevada. While making his way back towards Spencer, Iowa Chef Eric accepted a Sous Chef position at Grille 26 in Sioux Falls, South Dakota.

The Clay County Regional Events Center and Clay County Fair Association is proud to have Chef Eric on staff and are excited to showcase his capabilities in our dynamic and growing community. Chef Eric's skills, experience, and expertise will be a great asset to the Clay County Regional Event Center's kitchen and menu.

"I'm proud to be a part of the Clay County Regional Event Center team, and for the opportunity to give the community a taste of experience, through the art of cooking", Chef Eric.

## Table of Contents

---

Cover	1
Meet Chef Eric	2
Table of Contents	2
Breakfast Buffets	3
Breaks	3
Pizza Buffets	3
Kids Menu	3
Lunch Buffets	4
Lunch on the Go	4
Plated Lunches	4
Displays and Platters	5
Hot hors d'oeuvres	5
Plated Dinners	6
Dinner Buffets	7
Specialty Buffets	7
A la Carte	8
Dessert Buffets	8
Desserts	8
Alcoholic Choices	8
Catering Guidelines	9
Contact Us	9



## BREAKFAST BUFFET

Served with fresh brewed gourmet coffee, orange juice, apple juice, cranberry juice, and water.

**EYE OPENER** **7**  
Homemade caramel rolls, pastries, muffins, and fresh seasonal fruit

**EARLY BIRD** **9**  
Fresh seasonal fruit, yogurt, boxed cereal and milk. Assorted rolls, pastries and muffins

**BREAKFAST PIZZA** **9**  
Crispy crust, cheese sauce, scrambled eggs, mozzarella, cheddar, bacon, sausage, caramelized onions, fire-roasted bell peppers, assorted pastries, and fresh seasonal fruit

**BAJA BREAKFAST BURRITOS** **9**  
Southwestern style scrambled eggs, breakfast burritos, sausage, ham, bacon, green chili hash browns, and fresh seasonal fruit

**CLUCK N' ROLL** **7**  
Gourmet egg casserole, smoked country ham, fresh seasonal fruit, assorted rolls, pastries and muffins



## BREAKS

**SUBARU** **6**  
Fresh seasonal fruit, yogurt, and granola bars

**CARNIVAL** **5**  
Assorted gourmet Otis Spunkmeyer cookies, freshly popped popcorn, Planter's trail mix

**AFTERNOON DELIGHT** **5**  
Potato Chips, French onion dip, tortilla chips, guacamole, salsa, Gardetto's snack mix

**MARKET FRESH** **7**  
Fresh vegetables, ranch dipping sauce, Wisconsin dairy cheese, pita chips, hummus, tomato-basil bruschetta

**CONCESSION** **6**  
Freshly popped popcorn, build your own nacho bar, assorted candy



## KIDS MENU

Available for children 12 and under. All options served with French fries

**MAC & CHEESE** **6**  
**CHICKEN STRIPS** **6**  
**CHEESEBURGER** **6**  
**HOT DOG** **6**  
**CHILDREN'S BUFFET** **10**

Two entrees listed above. Mandatory for all events with 15+ children



## PIZZA BUFFETS

Choose any 2 pizzas listed below. Includes a house salad

**BRICK ROAD** **12**  
Marinara sauce, pepperoni, Italian sausage, basil, sundried tomatoes, red onions, portabella mushrooms, fresh mozzarella

**CHEESE STEAK** **12**  
Béchamel cheese sauce, sliced thin flank steak, fire roasted bell peppers, red onions, fresh mozzarella

**CARRIBEAN KITCHEN** **12**  
Orange marmalade, Jamaican jerk chicken, red onions, roasted garlic, fresh mozzarella, parmesan, and cilantro

**PAD PHAI** **12**  
Sweet chili sauce, garlic chicken, zucchini, red onions, fire roasted bell peppers, pineapple, fresh mozzarella, and cilantro

**HARVESTER** **12**  
Vegan marinara sauce, fresh tomatoes, sundried tomatoes, portabella mushrooms, red onions, zucchini, fire roasted bell peppers, artichoke hearts, black olives, garlic, basil, fresh mozzarella



## LUNCH BUFFETS

Served with choice on cookies or brownies, gourmet coffee, iced tea or lemonade, and ice water

### **TRADITIONAL DELI** **12**

French rolls, honey baked ham, smoked turkey, Angus roast beef, American & Swiss cheese, mustard, mayonnaise, Chef Eric's choice deli salad, garden salad, homemade kettle potato chips

### **CLAY COUNTY BBQ** **14**

Brioche buns, certified Angus beef brisket, pulled pork, southern style baked beans, homemade kettle potato chips, Georgia peach coleslaw, and bacon & chive potato salad, assorted bbq sauces

### **CLAY COUNTY PICNIC** **12**

Hamburger and brat buns, angus burgers, fresh beer bratwurst, American & Swiss cheese, lettuce, tomatoes, onions, pickles, mustard, mayonnaise, sriracha, ketchup, sweet pickle relish, braised sauerkraut, kettle potato chips, French onion dip

### **ITALIAN EXTRAVAGANZA** **14**

Blackened chicken, caramelized onions, portabella mushrooms, sundried tomatoes, artichoke hearts, fire roasted red peppers, chipotle parmesan cream sauce, fresh mozzarella, shaved parmesan, asiago & Romano cheese, Caesar salad, garlic butter breadsticks

### **SIZZLE & SPICE** **12**

Fajita & taco bar, hard and soft shell tortillas, carne asada (grilled beef strips), shredded smoked chicken, black beans, Chef Eric's spicy rice, caramelized onions & bell peppers, shredded lettuce, fire roasted tomatoes, black olives, pickled jalapenos, chipotle sour cream, salsa fresca, guacamole, tortilla chips

### **RUSSET RANGE** **10**

Baked potato bar, seasoned ground beef, pulled pork, Applewood smoked bacon, shredded cheddar cheese, pico de gallo, fire roasted bell peppers, sour cream, real butter, salsa

### **CHEF ERIC'S BOX LUNCH** **12**

Choice of smoked chicken salad, ham, turkey, or roast beef sandwich. American & Swiss cheese, lettuce, tomato, mayonnaise, mustard. Chef Eric's choice deli salad, kettle potato chips, Otis Spunkmeyer cookies, 12 oz. can of soda or 20 oz. bottle of water



## PLATED LUNCHES

Served with choice of thick cut french-fries, or kettle potato chips, Chef Eric's choice of deli salad or soup

### **PULLED PORK SANDWICH** **11**

Brioche bun, Boston pork butt, Carolina style bbq sauce, Georgia peach coleslaw

### **PORK TENDERLOIN** **11**

Brioche bun, golden fried pork cutlet, mayonnaise, lettuce, tomato, red onion, pickles

### **CUBANO** **10**

French roll, smoked country ham, pulled pork, Swiss cheese, mustard, pickles

### **PHILLY CHEESESTEAK** **11**

French roll, certified Angus roast beef, caramelized bell peppers and onions, Béchamel cheese sauce

### **ALL-AMERICAN BURGER** **11**

Soft pretzel bun, 1/3 lb. certified angus steak burger, American & Swiss cheese, Applewood smoked bacon, lettuce, herb mayonnaise, tomato, red onion, pickles

### **LIL' KIX BURGER** **11**

Soft pretzel bun, 1/3 lb. certified Angus steak burger, herb cream cheese, pickled jalapenos, raspberry chipotle sauce

### **FRENCH DIP BURGER** **11**

Soft pretzel bun 1/3 lb. certified Angus steak burger, roast beef, caramelized onions and mushrooms, Swiss cheese, burgundy au jus

### **CAPRESE CHICKEN CIABATTA** **11**

Ciabatta roll, grilled chicken breast, basil pesto, fire roasted tomatoes, mozzarella and provolone cheese, balsamic aioli

### **ITALIAN SOCIAL CLUB** **11**

Ciabatta roll, turkey, Applewood smoked bacon, Swiss cheese, fire roasted red peppers, pepperoncini peppers, mayonnaise

### **GRILLED CHICKEN BISTRO SPINACH SALAD** **13**

Fresh baby spinach, grilled chicken, candied pecans, sweet raspberries, blue cheese crumbles, poached pears, artisan bread, balsamic vinaigrette

### **BLACKENED SALMON PASTA** **15**

Grilled Atlantic salmon, farfalle pasta, artichoke hearts, sundried tomatoes, Applewood smoked bacon, fire roasted red peppers, onions artisan bread, poblano chili cream sauce, house salad

## DISPLAYS & PLATTERS

Priced per 50 people. No substitutions please.

<b>CRUDITÉS DISPLAY</b>	<b>90</b>
Fresh vegetables, buttermilk dill ranch dip	
<b>FRESH FRUIT DISPLAY</b>	<b>150</b>
Fresh seasonal fruit, honey cream dipping sauce	
<b>DOMESTIC CHEESE DISPLAY</b>	<b>140</b>
Assorted domestic cheese, artisan crackers	
<b>INTERNATIONAL CHEESE DISPLAY</b>	<b>175</b>
Assorted whole, sliced and cubed fine imported cheeses, artisan crackers, wild berry compote	
<b>THE BUTCHER BLOCK</b>	<b>150</b>
Sliced cured sausage, assorted domestic cheeses, artisan crackers	
<b>ANTIPASTO PLATTER</b>	<b>150</b>
Sliced cured Italian deli meats, assorted domestic cheeses, olives, pickled and grilled vegetables, artisan crackers	
<b>COCKTAIL SANDWICHES</b>	<b>140</b>
Smoked turkey, certified Angus roast beef, honey baked ham, American & Swiss cheese, lettuce, tomato, red onion, mayonnaise, mustard	
<b>ICED COCKTAIL SHRIMP</b>	<b>160</b>
Fresh lemon wedges, homemade cocktail sauce, mignonette sauce	
<b>CERTIFIED PRIME RIB SLIDERS</b>	<b>150</b>
Slider rolls, slow cooked prime rib, onions, horseradish spinach slaw	
<b>TOMATO BASIL BRUSCHETTA</b>	<b>70</b>
Toasted artisan garlic cheese bread, pico de gallo, fire roasted red peppers, basil shaved parmesan, asiago & Romano cheese	
<b>CAPRESE SALAD SKEWERS</b>	<b>75</b>
Fresh mozzarella, tomatoes, basil balsamic vinegar, olive oil, sea salt	
<b>SRIRACHA DEVILED EGGS</b>	<b>70</b>
Chili garlic mayonnaise, egg filling, farm fresh eggs, chives, smoked paprika	
<b>BLT TORTILLA PINWHEELS</b>	<b>75</b>
Sundried tomato tortillas, herb cream cheese, Applewood smoked bacon, lettuce, tomatoes, garlic aioli	

## HOT HORS D'OEUVRES

Priced per 50 people. No substitutions please.


<b>SPINACH ARTICHOKE DIP</b>	<b>160</b>
Homemade creamy cheese dip, spinach, toasted artisan bread	
<b>SMOKED CHICKEN DIP</b>	<b>160</b>
Homemade queso sauce, smoked jerk chicken, tortilla chips	
<b>BACON WRAPPED LIL SMOKIES</b>	<b>70</b>
Applewood smoked bacon, smoked beef sausages, maple bourbon glaze	
<b>SWEDISH MEATBALLS</b>	<b>150</b>
Certified Angus meatballs, sweet & savory herb cream sauce, and bacon	
<b>STUFFED MUSHROOMS</b>	<b>100</b>
Choice of king crab meat and brie or Graziano Brothers sausage with parmesan cheese soufflé stuffed portabella mushrooms	
<b>CHICKEN WINGS</b>	<b>110</b>
Choice of buffalo or Thai chili jumbo fried chicken wings	
<b>CHEESE CURDS</b>	<b>140</b>
Golden breaded cheese curds, ranch dipping sauce	
<b>PORK RIBLETS</b>	<b>130</b>
Baby back pork ribs, homemade bbq glaze	
<b>BEER BATTERED ONION RINGS</b>	<b>120</b>
Thick cut lager battered rings, chipotle, and ranch dipping sauce	
<b>PORK EGG ROLLS</b>	<b>150</b>
Soy sauce, Thai peanut sauce, sweet chili sauce	
<b>COCONUT SHRIMP</b>	<b>150</b>
Coconut breaded fried gulf shrimp, remoulade sauce	
<b>SPINACH ARTICHOKE DIP</b>	<b>160</b>
Homemade creamy cheese dip, spinach, toasted artisan bread	
<b>CRAB CAKES</b>	<b>150</b>
Pan seared king crab cakes, sriracha aioli	
<b>LOADED BAKED POTATO SKINS</b>	<b>150</b>
Idaho potato shells, taco meat, shredded cheddar, mozzarella, pico de gallo, chive sour cream, bacon	



# PLATED DINNERS

Served with fresh baked dinner rolls, house salad, and choice of dressing. Also included are gourmet coffee, iced tea or lemonade, and iced water

<b>BAYOU BEEFSTEAK</b>	<b>19</b>
8 oz. grilled Cajun seasoned baseball cut sirloin, nantua cream sauce, sweet potato mash, sweet corn	
<b>PAN SEARED RIBEYE</b>	<b>25</b>
12 oz. aged ribeye, portabella mushrooms, onion, thyme, butter, cream smashed potatoes, sweet corn	
<b>NEW YORK STRIP</b>	<b>24</b>
10 oz. grilled bone-in NY strip, bordelaise, parmesan crusted baked potato, sautéed seasonal vegetables	
<b>MANHATTAN CHOP</b>	<b>35</b>
14 oz. grilled bone-in center cut filet, roasted garlic hollandaise, parmesan crusted baked potato, sautéed seasonal vegetables	
<b>FILET MIGNON</b>	<b>39</b>
8 oz. grilled aged tenderloin, cognac demi-glace, roasted fingerling potatoes, and sautéed seasonal vegetables	
<b>STEAK AU POIVRE</b>	<b>39</b>
8 oz. pan seared pepper crusted tenderloin, brandy-Worcestershire cream sauce, roasted fingerling potatoes, sautéed seasonal vegetables	
<b>PORK TENDERLOIN</b>	<b>17</b>
8 oz. grilled all natural corn fed pork tenderloin, apple and brandy cream, creamed smashed potatoes, sautéed seasonal vegetables	
<b>PORTERHOUSE CHOP</b>	<b>18</b>
10 oz. grilled bone-in pork steak, mustard cream, creamed smashed potatoes, and sautéed seasonal vegetables	
<b>STRAIGHT RIBS</b>	<b>20</b>
Hickory smoked baby back ribs, southern style baked beans, bacon mac & cheese, Georgia peach coleslaw, cornbread	
<b>CHICKEN MARSALA</b>	<b>16</b>
8 oz. grilled butterflied chicken breast, sweet Marsala wine & portabella mushroom cream sauce, creamed smashed potatoes, sautéed seasonal vegetables	
<b>CAPRESE CHICKEN</b>	<b>16</b>
8 oz. grilled butterflied chicken breast, basil pesto, fire roasted tomatoes, fresh mozzarella, parmesan cheese risotto, sautéed seasonal vegetables	
<b>HAWAIIAN CHICKEN</b>	<b>16</b>
8 oz. teriyaki glazed grilled butterflied chicken breast, pineapple chutney, caramelized bell peppers and onions, coconut island rice, sautéed seasonal vegetables	
<b>CHICKEN CORDON BLEU</b>	<b>16</b>
8 oz. grilled butterflied chicken breast, smoked country ham, Swiss cheese, sweet potato mash, sweet corn	
<b>BAYOU BEEFSTEAK</b>	<b>19</b>
8 oz. grilled Cajun seasoned baseball cut sirloin, nantua cream sauce, sweet potato mash, sweet corn	
<b>CORNMEAL CRUSTED WALLEYE</b>	<b>22</b>
8 oz. deep fried Great Lakes hand breaded walleye, sweet pesto beurre blanc, Minnesota wild rice, sautéed seasonal vegetables	
<b>TUSCAN SALMON</b>	<b>20</b>
8 oz. pan seared Atlantic salmon filet, basil pesto, pico de gallo, mushroom risotto, sautéed seasonal vegetables	
<b>DAY BOAT SCALLOPS</b>	<b>25</b>
Seared scallops, macon and mushroom hash, chive mashed potatoes, corn coulis	
<b>BLACKENED RED SNAPPER</b>	<b>27</b>
8 oz. pan seared red snapper filet, creole grits, and Cajun style sweet corn	
<b>SHRIMP POMODORO</b>	<b>19</b>
Seared shrimp, heirloom tomatoes, fresh basil garlic, shallots, linguine, light olive oil	
<b>GRILLED GARDEN PASTA</b>	<b>13</b>
Char grilled bell peppers, onion, asparagus, mushrooms, farfalle, and orange saffron butter sauce	
<b>SANTA FE CHICKEN PASTA</b>	<b>14</b>
Farfalle pasta, blackened chicken, corn, black beans, fire roasted bell peppers, red onion, sundried tomatoes, bacon, cilantro-ancho chili cream sauce	
<b>LASAGNA</b>	<b>13</b>
Lasagna pasta, marinara sauce, ground beef, Italian sausage, ricotta cheese, fresh mozzarella, bell peppers, onions	
<b>BOLOGNESE</b>	<b>17</b>
Rigatoni, Bolognese sauce, fire roasted tomatoes, ground beef, ground pork, Italian sausage, parmesan cheese	



# DINNER BUFFETS

Served with fresh baked dinner rolls. Also included are gourmet coffee, iced tea or lemonade, and iced water

<b>ONE ENTRÉE BUFFET</b>	<b>16</b>
<b>TWO ENTRÉE BUFFET</b>	<b>18</b>
<b>THREE ENTRÉE BUFFET</b>	<b>20</b>
<b>CHEF CARVING STATION</b>	<b>25</b>

## **CERTIFIED ANGUS ROAST BEEF**

Burgundy au jus, horseradish cream sauce, bordelaise sauce

## **ROASTED PORK LOIN**

Georgia peach chutney, apple brandy cream, Carolina style bbq sauce

## **GRILLED CHICKEN BREAST**

Marsala sauce, Jamaican jerk bbq sauce, wild berry compote

## **FRIED FISH**

Homemade tartar sauce, citric aioli, béarnaise sauce

## **CHOICE OF ONE ITEM FROM EACH SECTION BELOW**

### **CLASSIC SALAD SELECTIONS**

House salad with choice of 3 dressings (French, ranch, Italian, blue cheese, balsamic vinaigrette, honey mustard poppy seed, raspberry vinaigrette)  
Macaroni salad  
Mustard potato salad  
Coleslaw  
Three bean salad  
Italian pasta salad

### **CLASSIC VEGETABLE SELECTIONS**

Green beans amandine  
Brown sugar glazed carrots  
Buttered sweet corn  
Roasted seasonal vegetables  
Broccoli & cauliflower with cheese sauce  
Caribbean blend vegetables

### **CLASSIC STARCH SELECTIONS**

Mashed potatoes and gravy  
Minnesota wild rice  
Au gratin potatoes  
Cheesy hash browns  
Roasted baby red potatoes  
Baked potato with butter & sour cream

Available for additional charge per person

<b>CAROLINA STYLE SMOKED PULLED PORK</b>	<b>3</b>
<b>BBQ BABY BACK PORK RIBS</b>	<b>4</b>
<b>CEDAR PLANK FILET OF SALMON</b>	<b>5</b>
<b>CERTIFIED ANGUS PRIME RIB</b>	<b>7</b>

### **PREMIER SALAD SELECTIONS**

Bistro spinach salad (choice of 3 dressings)	1
Seafood macaroni salad	1
Steakhouse potato salad	1
Southwestern black bean and corn salad	1
BLT pasta salad	2

### **PREMIER VEGETABLE SELECTIONS**

Cajun style sweet corn	2
Southern style baked beans	2
Bacon wrapped asparagus bundles	3
Grilled vegetable medley	2
Seasonal vegetables	2

### **PREMIER STARCH SELECTIONS**

Creamed smashed potatoes	2
Bacon mac & cheese	2
Loaded mashed potatoes	3
Sweet potato mash	2
Twice baked potatoes	2
Roasted fingerling potatoes	3
Coconut island rice	2

### **SPECIALTY BUFFETS**

#### **RED ZONE 18**

Hamburger and brat buns, angus burgers, fresh beef bratwurst, American & Swiss cheese, lettuce, tomatoes, onions, pickles, mustard, mayonnaise, sriracha, ketchup, sweet pickle relish, braised sauerkraut, coleslaw, Chef Eric's choice deli salad, fried Wisconsin cheese curds, beer battered onion rings, chili cheese fries

#### **TUSCAN TRADITION 20**

Chicken parmesan, marinara sauce, fresh mozzarella, shaved parmesan, asiago & Romano cheese, pasta carbonara or pasta Bolognese, white wine lemon butter caper sauce, Caesar salad, garlic butter breadsticks, tiramisu

#### **SOUTHERN COMFORT 21**

Carolina style pulled pork, bbq baby back ribs, slow smoked Texas beef brisket, assorted bbq sauces, buttermilk biscuits, and corn on the cob, southern style baked beans, coleslaw

#### **TEX-MEX CLASSIC 16**

Build your own fajita & taco bar, tortillas, carne asada, ground beef pork carnitas or shredded smoked chicken, corn & black beans, rice, queso sauce, caramelized onions, & bell peppers, lettuce, fire roasted tomatoes, black olives, pickled jalapenos, shredded cheddar, chipotle sour cream, salsa fresca, guacamole, tortilla chips

#### **CHINESE EXPRESS 16**

Choose 2: chicken, beef, or pork stir fry, broccoli florets bell peppers, julienne carrots, water chestnuts, sugar snap peas, mushrooms, toasted peanuts, onions, fried rice, egg rolls, crab rangoons, choice of 3 sauces (teriyaki, soy, Thai chili, sweet & sour, peanut)

## A LA CARTE

### BEVERAGES

Gourmet coffee (regular, decaf)	18/gallon
Cappuccino	20/gallon
Hot Chocolate	16/gallon
Hot Apple Cider (seasonal)	7/gallon
Iced Tea, Lemonade, or Fruit Punch	16/gallon
Strawberry or Raspberry Lemonade	18/gallon
Assorted 20 oz. bottled soda & water	2.50/each
Assorted 12 oz. canned coke products	1.50/each
Assorted carafes of juice	12/carafe
Assorted bottles of juice	2.50/each
Carafes of milk	10/carafe

### BAKERY FRESH

Danish, Muffins, Caramel, Cinnamon Rolls	18/dozen
Coffee cake, Scones, or Dessert Bars	19/dozen
Homemade brownies	17/dozen
Assorted Fresh Cookies	18/dozen
Biscuits & gravy	3/each

### SNACKS

Fresh Seasonal fruit	3/each
Granola bars	1.50/each
Assorted candy bars	1.75/each
Assorted individual bags of chips	1.50/each
Popcorn	1.50/each
Gardettos snack mix	8/pound
Planters mixed nuts	12/pound
Snyders of Hanover pretzels	7/pound
Chips, guacamole, salsa	9/pound
Potato chips and French onion dip	7/pound

## DESSERT BUFFETS

### SWEET TOOTH 150

Assorted mini royal cheesecakes, cream puffs, petit-fours, chocolate dipped strawberries, Belgian chocolate fondue station, fruit skewers, assorted cookies

### CHOCOLATE FONDUE DISPLAY 125

Fruit skewers, assorted cookies, pound cake, pretzels

### SWEET SAMPLINGS 130

Assorted mini royal cheesecakes, cream puffs, petit-fours, Belgian chocolate covered strawberries

All food and beverage prices are subject to a 20% service charge. The CCREC is tax exempt. Prices are subject to change. No outside food or beverage permitted.

## DESSERTS

NY CHEESECAKE	5
CRÈME BRÛLÉE CHEESECAKE	7
STRAWBERRY LEMON SHORTCAKE	6
TURTLE MOLTEN BUNDT CAKE	7
RED VELVET LAYER CAKE	5
CARROT LAYER CAKE	4
BREAD PUDDING	4
FRUIT PIE	5
TIRAMISU	6

## ALCOHOLIC CHOICES

### BEER

Domestic	4
Non-alcoholic	4
Imported and Craft	5
Draught domestic keg	250

### LIQUOR

Well	5
Call	6
Top Shelf	7

### WINE

House wine glass	5
House wine bottle	20
(white zinfandel, cabernet sauvignon, chardonnay, merlot)	
Champagne & sparkling wine	22
(Andre, Asti Summate, Lucio Moscato d'asti, Barefoot Bubbly)	
Non-alcoholic champagne	10

Bars with less than \$250 in sales will be charged \$75 set up fee. Hosted bars are subject to service charge.





# 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. 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 AND SALES TAX

All food and beverage prices are subject to a 20% service charge, and no sales tax.

## CATERING MENU PRICES

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

## ALCOHOLIC BEVERAGE SERVICE

All alcohol consumed on the property must be supplied and served by the CCREC. The CCREC reserves the right to request a photo ID of any person to verify age and to refuse alcoholic beverage service to anyone. Alcohol service must end in accordance to Iowa Alcoholic Beverage Laws and is at exclusive determination of the CCREC.

## 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 CCREC will prepare and serve all of the food and beverages for your event. No outside food & beverages are permitted in the facility unless it is a specialty item (wedding cake). Prior approval is required through our Event Coordinator 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.

## BUFFETS

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

## BARS

Bar set up fee of \$75 per bar will be added to all bars with sales less than \$250



## EVENT COORDINATOR

Alicia Hinrickson alicia@spencerevents.com

## EXECUTIVE CHEF

Chef Eric eric@spencerevents.com

## BUSINESS MANAGER

Wendy Stein wendy@spencerevents.com

## CLAY COUNTY REGIONAL EVENTS CENTER

800 W 18<sup>th</sup> St Spencer IA 51301

712-580-3000

[www.spencerevents.com](http://www.spencerevents.com)

[www.facebook.com/ClayCountyRegionalEventsCenter](https://www.facebook.com/ClayCountyRegionalEventsCenter)