All prices subject to a 21% catering supplemental fee and prices are subject to change.
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*All prices subject to a 22% management charge and prices are subject to change*
BREAFKST SELECTIONS

Continental Breakfast

All Continental Breakfasts are served with Water, House Blend Coffee and Hot Tea

Good Morning Des Moines
Assorted Chilled Fruit Juices, Fresh Sliced Seasonal Fruit and Berries, House Made Granola Bars, Assortment of Breakfast Breads and Muffins served with Whipped Butter
15.00/person

Deluxe Continental
Assorted Chilled Fruit Juices, Fresh Sliced Seasonal Fruit and Berries, Assortment of Danishes, Muffins and Bagels with Cream Cheese
13.00/person

Classic Continental
Orange Juice, Bakery Assortment with Whipped Butter
9.00/person

Plated Breakfast

All Breakfast Entrées are served with Water, Orange Juice, House Coffee and Hot Tea

Omelet
Delightful combination of Cheddar and Provolone Cheeses with Grilled Garden Vegetables folded into a Fluffy Omelet, Served with Breakfast Potatoes, Link Sausage and Bakery Assortment
17.00/person

Scrambled Eggs
Fluffy Scrambled Eggs topped with Sharp Cheddar Cheese and Scallions, Accompanied by Crisp Bacon, Ranch Potatoes and a Bakery Assortment
16.00/person

French Toast
Thick sliced Cinnamon Vanilla French Toast topped with Cinnamon Sugar and Candied Pecans, Served with Thick Sliced Bacon, Sugared Berries and Syrup
15.00/person

Breakfast Quiche
Quiche made with Spinach, Roasted Red Peppers and Goat Cheese, Served with a side of Fresh Fruit and Bakery Assortment
12.00/person

Strata
Strata made with Eggs, Mushroom, Green Onions, Bacon and Cheddar Cheese, Served with Country Breakfast Potatoes and Bakery Assortment
15.00/person

All prices subject to a 22% management charge and prices are subject to change
Breakfast Buffets

All Buffets are served with Water, House Blend Coffee and Hot Tea
Minimum of 100 Guests

Classic
Assorted Chilled Fruit Juices
Fresh Sliced Seasonal Fruit
Breakfast Skillet with Egg, Bacon, Peppers, Green Onion and Sharp Cheddar Cheese
Ranch Potatoes
Grilled Ham Steaks and Sausage Links
Bakery Assortment
17.00/person

Deluxe
Assorted Chilled Fruit Juices
Sliced Seasonal Fruits and Fresh Berries
Assorted Yogurts
Fluffy Scrambled Eggs topped with Scallions
Buttermilk Biscuits and Sausage Gravy
Breakfast Potatoes with Peppers and Onions
Crisp Bacon and Maple Sausage
Danish, Muffins and Scones with Whipped Butter
18.00/person

Supreme
Assorted Chilled Fruit Juices
Sliced Seasonal Fruits and Fresh Berries
Breakfast Skillet with Egg, Sharp Cheddar Cheese and Fresh Grilled Seasonal Vegetables
Crisp Bacon and Grilled Ham Steaks
Red Bliss Potatoes
Assorted Breakfast Breads
Basket of Chef’s Selected Baked Goods with Cream Cheese and Whipped Butter
19.00/person
### A La Carte Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Danish</td>
<td>39.00/dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls with Icing</td>
<td>39.00/dozen</td>
</tr>
<tr>
<td>Assorted Bagels and Cream Cheese</td>
<td>43.00/dozen</td>
</tr>
<tr>
<td>Jumbo Muffin Assortment</td>
<td>38.00/dozen</td>
</tr>
<tr>
<td>Raisin Bran Muffins</td>
<td>38.00/dozen</td>
</tr>
<tr>
<td>Mini Muffin Assortment</td>
<td>14.00/dozen</td>
</tr>
<tr>
<td>Breakfast Breads</td>
<td>38.00/dozen</td>
</tr>
<tr>
<td>Scones with Preserves and Butter</td>
<td>38.00/dozen</td>
</tr>
<tr>
<td>Assorted Fruit Yogurts</td>
<td>29.00/dozen</td>
</tr>
<tr>
<td>Bakery Assortment (Includes Pastries, Muffins and Scones)</td>
<td>34.00/dozen</td>
</tr>
<tr>
<td>Hot Breakfast Sandwiches</td>
<td>65.00/dozen</td>
</tr>
</tbody>
</table>

(Choice of Ham or Sausage with Egg and Cheese on a Biscuit)

### Breakfast Enhancements

**Omelet Station**  
*Choose from an array of ingredients to include—Swiss and Sharp Cheddar Cheeses, Diced Ham and Bacon, Mushrooms, Red Peppers, Spinach, Tomatoes and Red Onions*  
*Chef Attendants are $60 per Attendant*  
*Require 1 Attendant per 50 Guests*  
10.00/person  

**Deluxe Breakfast Burritos**  
*Sundried Tomato Tortilla wrapped around a blend of Chorizo, Roasted Sweet Peppers, Cilantro, Cheddar Cheese, Diced Breakfast Potatoes and Scrambled Eggs*  
8.00/piece  

**Breakfast Burritos**  
*Flour Tortilla wrapped around Diced Breakfast Potatoes, Scrambled Eggs, Bacon or Sausage and Cheddar Cheese*  
5.00/piece  

**Cereal Bar**  
*Assortment of Individually Packaged Cereals, Skim and 2% Milk, Sliced Bananas and Strawberries*  
7.00/piece  

**Yogurt Parfaits**  
*Refreshing Layers of Vanilla Yogurt, Mixed Berries and Granola in an attractive Parfait Glass*  
6.00/piece  

**Oatmeal Bar**  
*Traditional Style Oatmeal served with Bananas, Strawberries, Raisins, Brown Sugar, Milk and Butter*  
7.00/person

*All prices subject to a 22% management charge and prices are subject to change*
LUNCH SELECTIONS

Lighter Luncheons

All Entree Salads are served with Water, House Blend Coffee and Iced Tea, Rolls, Cookies and Brownies

Steak Salad
Mixed Greens topped with a Grilled Bistro Tenderloin, Blue Cheese Crumbles, Diced Tomatoes, Red Onion and Roasted Garlic Vinaigrette
18.00/person

Cobb Salad
Mixed Greens with Toppings of Hard Boiled Egg, Crisp Apple Smoked Bacon, Smoked Turkey, Blue Cheese Crumbles, and Diced Tomatoes, all tossed with Green Goddess Dressing
17.00/person

Caesar Salad
Romaine Hearts finished with Romano Cheese, Grape Tomatoes and Garlic Herb Croutons. Served with Caesar Dressing
14.00/person

With Sliced Chicken 17.00/person
With 3 Jumbo Shrimp 20.00/person
With Salmon 18.00/person

Chicken Panzanella Salad
Cucumber, Tomato, Red Onion, Crusty Bread and Fresh Basil Topped with Char Grilled Chicken. Served with Roasted Garlic Vinaigrette
15.00/person

Farmhouse BLT Salad
Mixed Greens, Crisp Iowa Bacon, Diced Tomato and Local Blue Cheese, Served with Housemade Buttermilk Ranch Dressing
14.00/person

All Sandwiches served cold with House Blend Coffee and Iced Tea, Cookies and Brownies

Roast Beef Sandwich
Oven Roasted Medium Rare Roast Beef, topped with Brie, Sun-dried Tomatoes, Arugula and a Basil Aioli. Served on Ciabatta Bread with Kettle Chips
21.00/person

Club Wrap
Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise and Kettle Chips
19.00/person

Chicken Sandwich
Roasted Sliced Chicken with Mozzarella, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread with Orzo and Vegetable Pasta Salad
19.00/person

All prices subject to a 22% management charge and prices are subject to change
Plated Lunch Entrees are Served with Water, House Blend Coffee and Iced Tea, Rolls, Garden Salad or Fruit and Dessert

Dessert Selections can be found on Page 20

**Plated Lunches**

Basil and Mozzarella Chicken
*Lightly Breaded Chicken Breast served on a bed of Linguini with a blend of Ricotta and Mozzarella Cheeses with Asparagus, Sundried Tomato Sauce and Fresh Basil*
25.00/person

Provolone and Lemon Garlic Chicken
*Sautéed Chicken Breast Topped with Aged Provolone, served with Herb Roasted Potatoes, Green Beans, Sweet Bell Peppers and Lemon Garlic Cream Sauce*
22.00/person

Chicken Marsala
*Sautéed Chicken Breast over Lemon Pepper Linguini with Green Beans and Marsala Wine Sauce*
23.00/person

Chicken Teriyaki
*Teriyaki Glazed Grilled Chicken Breast over Fried Rice with Snow Peas, Sautéed Red Peppers and Roasted Pineapple Salsa*
22.00/person

Southwestern Chicken
*Spicy Grilled Chicken Breast over Penne Pasta with Mushrooms, Peppers, Onions and Garlic Cream Sauce*
21.00/person

Iowa Chop
*Grilled Boneless Pork Chop with Whipped Potatoes, Green Beans and Herb Velouté*
23.00/person

Pork Loin
*Sea Salt Rubbed Pork Loin with Rosemary Roasted Potatoes, Seasonal Vegetables and Garlic Herb Pan Jus Lie*
25.00/person

Bistro Tenderloin
*Seared Bistro Tenderloin with Garlic Mashed Potatoes, Fresh Seasonal Vegetables and Mushroom Red Wine Glace*
25.00/person

French Dip
*Sliced Roast Beef on Ciabatta with Grilled Onions and Peppers, Italian Vegetables and Classic Au Jus*
21.00/person

Lasagna
*Traditional Style Lasagna with Mozzarella and Ricotta Cheeses served with Sautéed Green Beans and Garlic Bread Sticks*
22.00/person

Vegetable Ziti
*Ziti Pasta tossed with Portobello Mushrooms, Red Peppers, Eggplant, Yellow Squash and White Wine Cream Sauce finished with Sundried Tomatoes and Feta Cheese*
21.00/person

All prices subject to a 22% management charge and prices are subject to change
Lunch Buffets

Minimum of 100 Guests
Presented in Station Arrangements
Accompanied by Water, House Blend Coffee and Iced Tea

Iowa Flavors
Garden Green Salad with Tomato, Cucumber, Carrot and Cheddar
Southwestern Ranch and Balsamic Vinaigrette
Penne Pasta with Tomato, Pepper, Onion, Black Olives and Parmesan
Garlic Herb Rubbed Pork Loin with Pan Sauce
Grilled Chicken with Roasted Corn Nage
Roasted Red and Yukon Gold Potatoes
Seasonal Vegetable Medley with Butter and Herbs
Fresh Baked Rolls and Butter
Assorted Pies
24.00/person

Italian
Tossed Caesar Salad with Caesar Dressing
Mixed Greens with Tomatoes, Onion, Goat Cheese, Cucumber and Sundried Tomato Vinaigrette
Eggplant Parmesan with Garlic Herb Marinara, Mozzarella and Basil
Sautéed Chicken with Pesto Cream Sauce and Roasted Peppers
Baked Penne Florentine with Fresh Spinach and a Five Cheese Blend
Breadsticks and Bakery Fresh Rolls
Chef’s Choice Dessert
25.00/person

Deli
Crisp Garden Greens with Sliced Cucumbers, Tomatoes, Shredded Carrots and Shredded Cheddar Cheese
Ranch Dressing and Balsamic Vinaigrette
Red Bliss Potato Salad
Grilled Chicken Avocado Salad
Display of Turkey, Ham, Genoa Salami and Roast Beef
Display of Aged Swiss, Sharp Cheddar, American and Pepperjack Cheeses
Sliced Tomatoes, Lettuce and Dill Pickle Spears
Assortment of Bakery Fresh Bread and Rolls
Gourmet Condiments including Whole Grain Mustard and Mayonnaise
Assorted Dessert Bars and Cookies
23.00/person

Barbecue
Iceberg Lettuce topped with Fresh Garden Vegetables
Honey Mustard and Peppercorn Ranch
Mustard Potato Salad with Scallion, Bacon and Egg
Lemon Pepper Cole Slaw
Slow Smoked Barbecue Beef Brisket
Smoked Pulled BBQ Chicken
Barbecue Shredded Pork
Buttered Corn with Pepper and Onions
Brown Sugar Baked Beans
Bakery Fresh Rolls
Corn Bread and Whipped Honey Butter
Assorted Pies
27.00/person

All prices subject to a 22% management charge and prices are subject to change
Boxed Lunches

All Boxed Lunches are served with Gourmet Potato Chips or Pretzels, Crisp Apple and a Soft Cookie or Granola Bar

Club
Layers of Smoked Turkey, Ham and Crisp Bacon with Sharp Cheddar and Swiss Cheeses, Lettuce and Tomato on Thick Sliced Vienna Bread
18.00/person

Roast Beef
Thinly Sliced Roast Beef, Served Medium Rare with Caramelized Onions and Pepperjack Cheese on Ciabatta Bread
18.00/person

Smoked Turkey Wrap
Smoked Turkey Breast with Boursin and Swiss Cheeses, Romaine Lettuce and Tomato in a Sundried Tomato Tortilla
16.00/person

Grilled Chicken Wrap
Herb Rubbed Grilled Chicken with Pesto Mayonnaise and Romaine Lettuce in a Spinach Tortilla
16.00/person

Veggie Wrap
Roasted Squash, Zucchini, Sweet Bell Peppers, Mushrooms, Tomato and Red Onion with Provolone Cheese in a Whole Wheat Tortilla
16.00/person

Chicken Salad Croissant
Chopped Chicken, Grapes, Apple and Walnuts on a Flaky Croissant
16.00/person

Three Foot Submarine Sandwich
Shaved Ham, Turkey Breast and Italian Deli Meats are stacked with Provolone, Swiss and American Cheeses on a three foot long Italian Loaf, topped with Lettuce, Tomatoes, Pickles and Onion. Served with Condiments
95.00/sandwich

Soup

Midwestern Corn Chowder
68.00/gallon
Tomato Basil
56.00/gallon
Chicken Noodle
56.00/gallon
Potato Pepperjack
68.00/gallon

One Gallon Yields Approximately 12 Cups

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## Snacks by the Dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Cookie Assortment</td>
<td>43.00</td>
</tr>
<tr>
<td>Café Cookie Assortment</td>
<td>30.00</td>
</tr>
<tr>
<td>Double Fudge Brownies with Icing</td>
<td>30.00</td>
</tr>
<tr>
<td>Ice Cream Novelty Assortment</td>
<td>38.00</td>
</tr>
<tr>
<td>Rice Krispie Treats</td>
<td>22.00</td>
</tr>
<tr>
<td>Soft Pretzels with Spicy Mustard</td>
<td>32.00</td>
</tr>
<tr>
<td>Peanut Butter Blondies</td>
<td>30.00</td>
</tr>
<tr>
<td>Chocolate Covered Strawberries</td>
<td>38.00</td>
</tr>
<tr>
<td>String Cheese</td>
<td>12.00</td>
</tr>
<tr>
<td>Whole Fresh Fruit</td>
<td>26.00</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>22.00</td>
</tr>
<tr>
<td>House Baked Granola Bars</td>
<td>25.00</td>
</tr>
<tr>
<td>Chocolate Drizzled Rice Krispie Treats</td>
<td>26.00</td>
</tr>
</tbody>
</table>

## Snacks by the Pound

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salted Peanuts</td>
<td>17.00</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>27.00</td>
</tr>
<tr>
<td>Trail Mix</td>
<td>29.00</td>
</tr>
<tr>
<td>Snack Mix</td>
<td>27.00</td>
</tr>
<tr>
<td>M&amp;M's</td>
<td>18.00</td>
</tr>
</tbody>
</table>

## Snack Bowls

25 Servings Each

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Regular Popcorn</td>
<td>15.00</td>
</tr>
<tr>
<td>Gourmet Kettle Chips</td>
<td>17.00</td>
</tr>
<tr>
<td>Pretzels</td>
<td>14.00</td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>17.00</td>
</tr>
<tr>
<td>Pita Chips</td>
<td>17.00</td>
</tr>
<tr>
<td>Assorted Miniature Candy Bars</td>
<td>27.00</td>
</tr>
<tr>
<td>Local Gourmet Kettle Corn</td>
<td>55.00</td>
</tr>
<tr>
<td>Local Gourmet Caramel Corn</td>
<td>55.00</td>
</tr>
<tr>
<td>Local Gourmet Cheddar Popcorn</td>
<td>55.00</td>
</tr>
</tbody>
</table>

## Dips and Sauces

By the Quart

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Onion Dip</td>
<td>17.00</td>
</tr>
<tr>
<td>Ranch Dip</td>
<td>17.00</td>
</tr>
<tr>
<td>Salsa</td>
<td>19.00</td>
</tr>
<tr>
<td>Nacho Cheese Sauce</td>
<td>20.00</td>
</tr>
<tr>
<td>Pico De Gallo</td>
<td>20.00</td>
</tr>
<tr>
<td>Guacamole</td>
<td>26.00</td>
</tr>
<tr>
<td>Hummus Dip</td>
<td>22.00</td>
</tr>
<tr>
<td>Spinach Dip</td>
<td>20.00</td>
</tr>
<tr>
<td>Chile Con Queso</td>
<td>22.00</td>
</tr>
</tbody>
</table>

## Fresh Displays

25 Servings Each

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Seasonal Fruit Display</td>
<td>150.00</td>
</tr>
<tr>
<td>Vegetable Crudité with Ranch Dip</td>
<td>110.00</td>
</tr>
<tr>
<td>Domestic Cheeses with Crackers</td>
<td>160.00</td>
</tr>
<tr>
<td>Domestic Cheese and Smoked Sausage with Crackers</td>
<td>190.00</td>
</tr>
</tbody>
</table>

*All prices subject to a 22% management charge and prices are subject to change*
All Hors d' oeuvres are priced per 100 Pieces

Chilled Hors D' oeuvres

Chicken and Avocado Canapé ..... 275.00
Ancho Spiced Chicken, Avocado, Cilantro and Key Lime on a Tortilla Crisp

Buffalo Chicken Crostini ..... 300.00
Buffalo Chicken served with Crostini and Blue Cheese Aoili

Southwest Chicken Bouchée ..... 325.00
Chili Rubbed Chicken with Avocado, garnished with Roasted Peppers and Cilantro in a Bouchee Shell

Turkey and Avocado Tortilla ..... 275.00
Roast Turkey, Colby Cheese and Avocado rolled in a Spinach Tortilla

Mango Pork ..... 275.00
Roasted Pork Tenderloin brushed with a Mango Puree and served atop Ciabatta Crackers

Miniature Croissant Assortments ..... 375.00
Shaved Mango Glazed Pork, Ham Salad and Shaved Roast Beef with Stone Ground Mustard

Beef Tenderloin Canapé ..... 350.00
Rare Beef Tenderloin with Fresh Brie and Horseradish on a French Baguette

Roast Beef Pinwheel ..... 300.00
Roast Beef, Pickled Onion and Grain Mustard on Rosemary Flat Bread

Tuscan Rolls ..... 300.00
Salami, Capicola, Provolone and Sun-Dried Tomato Pesto wrapped in a Tortilla

Crostini Tapenade ..... 275.00
Tapenade of Spanish and Kalamata Olives on a Sourdough Round

Grilled Vegetable Roulade ..... 300.00
Portobello Mushroom, Red Pepper, Carrot and Basil Mayonnaise in a Sun-Dried Tomato Wrap

Crab Stuffed Cherry Tomato ..... 350.00
New Orleans Style Blue Crab Salad in a Cherry Tomato

Smoked Salmon Canapé ..... 350.00
Peppercorn Encrusted Salmon, Crème Fraiche and Capers on a Crostini

Savory Shrimp Canapé ..... 375.00
Spicy Shrimp and Crawfish Salad Served in a Flaky Pastry Shell

Shrimp Shooters ..... 450.00
Fresh Large Shrimp served with a shot of Cocktail Sauce

Smoked Salmon Lollipops ..... 750.00
Smoked Salmon Lollipop served with Bagel Dust

All prices subject to a 22% management charge and prices are subject to change
Hot Hors D’ oeuvres

Pistachio Chicken Roll ..... 375.00
Tender Chicken, Pistachios, Sun-Dried Tomato in Crispy Phyllo

Sesame Chicken Strips ..... 275.00
Chicken Tenders dusted with Panko and Sesame Seeds served with Chipotle Aioli

Boneless Buffalo Wings ..... 300.00
Tossed in our House Cayenne Pepper Sauce and served with Celery and Blue Cheese

Turkey Sliders ..... 300.00
Ground Turkey burgers served with Swiss Cheese, Lettuce, Sage Aioli and Sriacha Mayonnaise on a Mini Bun

Pork Pot Sticklers ..... 250.00
Ginger Ground Pork and Asian Vegetables in a Rice Flour Wrapper served with a Soy Dipping Sauce

Petite Pork Wings ..... 300.00
Slow Cooked Pork Shanks Brushed with Peach and Hoisin Glaze

Bacon Wrapped Scallops ..... 375.00
Marinated Sea Scallops Glazed in Mirin and wrapped with Smoked Bacon

Crispy Egg Rolls ..... 300.00
Filled with Seasoned Pork, Napa Cabbage and Asian Vegetables accompanied with a Soy Dipping Sauce

Austin Blue BBQ Roll ..... 325.00
Slices of Slow Smoked Brisket Wrapped around Sweet Pepper and Onion Glazed with BBQ Sauce

Beef or Chicken Satay ..... 375.00
Marinated Beef or Chicken Strips on a Bamboo Skewer served with Asian Dipping Sauce

Santa Fe Spring Rolls ..... 300.00
Taco Meat, Black Beans, Tomatoes and Green Chile combined in a crispy Wrapper

Mini Beef Wellingtons ..... 500.00
Tender Beef and Mushroom Duxelle in a Flaky Puff Pastry

Mini Pretzel Dogs ..... 300.00
Miniature Franks in a warm Pretzel Bun

Slider Bar ..... 300.00
Assortment of Ground Beef and Chicken Sliders served with American Cheese, Pickles, Ketchup, Mustard and Blue Cheese Aioli on a Mini Bun

Parmesan Artichoke Hearts ..... 300.00
Artichoke Heart stuffed with Goat Cheese and a light Parmesan Breading

Spanikopitas ..... 325.00
Phyllo Pastry Pocket, stuffed with Spinach, Feta and Ricotta Cheeses

Tomato Basil Shots and Grilled Cheese ..... 350.00
Tomato Basil Soup Shots with Mini Brie Grilled Cheese

Hot Corn Fritters ..... 175.00
Tempura Style Sweet Corn served with Ranch Dressing

Fiesta Poppers ..... 175.00
Fried Red Jalapeno Pepper stuffed with Zesty Chili and Cheddar Cheese

Stuffed Mushroom Cups ..... 375.00
Large Mushroom Cap filled with Tomato, Graziano Sweet Italian Sausage and Feta Cheese

Coconut Shrimp ..... 425.00
Jumbo Shrimp dusted with Shredded Coconut accompanied by Mango Cocktail Sauce

Flavored Mac N Cheese Spoons ..... 300.00
Assorted flavored gourmet Mac N Cheese served on a warm spoon
Reception Displays

**Charcuterie Board**
- Large (100 servings) - $750.00
- Small (50 servings) - $400.00

*Hard Salami, Prosciutto, Capicola and Andouille Sausage paired with Sharp and Aged Cheeses to include Cheddar, White Cheddar, Swiss, Pepperjack, Smoked Gouda and Blue Cheese. Served with Assorted Breads and Crackers*

**Artisan Cheese Display**
- Large (100 servings) - $700.00
- Small (50 servings) - $375.00

*Imported and Domestic Artisan Cheese Selection of Havarti Dill, Smoked Gouda, Blue Cheese, Sharp Aged Cheddar, Brie and Boursin garnished with Fresh Berries, Dried Fruits and Grapes. Served with French Bread and Assorted Crackers*

**Grilled Vegetable Display**
- Large (100 servings) - $425.00
- Small (50 servings) - $250.00

*Balsamic Glazed and Fire Roasted Garden Vegetables to include Asparagus, Sweet Red and Yellow Peppers, Carrots, Portobello Mushrooms, Squashes and Eggplant, Served with Gourmet Crackers and Crispy Lavosh*

**Fresh Sliced Fruit**
- Large (100 servings) - $475.00
- Small (50 servings) - $300.00

*A Refreshing Combination of Sliced Tropical and Domestic Fruits*

**Fresh Vegetable Crudité**
- Large (100 servings) - $400.00
- Small (50 servings) - $225.00

*Crisp Veggies arranged on a large marble display and served with Assorted Dips to include Ranch and Creamy Chipotle*

**Petite Dessert Display**
*Beautiful array of Chocolate Dipped Strawberries, Cheesecakes, Gourmet Brownies, Lemon Bars and Select Petite Desserts (100 Pieces)*
- 300.00

**Wheel of Brie Baked En Croute**
*Soft Imported Brie Cheese topped with Fresh Berries, wrapped in a Flaky Pastry Crust and then baked to perfection, Served with Colossal Grapes, Crusty French Baguettes and Assorted Crackers (Approximately 35 Servings)*
- 135.00

**Spinach and Artichoke Dip**
*Traditionally Blended Hot Spinach and Artichoke Dip served with Cumin Dusted Pita Chips (Approximately 100 Servings)*
- 220.00

**Hummus and Baba Ganoush Bar**
*Traditional with Sesame, Garlic, Lemon and Parsley garnished with Cucumber and Pita Roasted Red Pepper with Sweet Bell Pepper Sticks and Pita Baba Ganoush, Roasted Eggplant with Garlic, Sesame and Herbs (100 Servings)*
- 500.00

*All prices subject to a 22% management charge and prices are subject to change*
Plated Dinner Entrees are Served with Water, House Blend Coffee, Hot Tea, Rolls, Salad and Dessert

Dessert Selections can be found on Page 20

Salad Selections

Caesar Salad
Crisp Romaine Hearts tossed with Grated Parmesan and Garlic Herbed Croutons

Greek Salad
Delicate Mixed Greens, Baby Tomatoes, Roasted Sweet Peppers and Kalamata Olives topped with Feta Cheese

Garden Salad
Chopped Romaine and Iceberg Lettuce, Grape Tomatoes, Carrots, Sharp Cheddar and Croutons

Strawberry Spinach Salad
Spinach Salad paired with Sliced Strawberries, Feta Cheese and Golden Tomatoes

Spinach Salad
Spinach Salad with Bacon, Onion, Tomato and Parmesan Cheese

Dressing Selections

Balsamic Vinaigrette
Raspberry Vinaigrette
Chipotle Ranch
Buttermilk Ranch
Golden Italian
Creamy Italian
Honey Mustard
French
Creamy Caesar
Blue Cheese
Roasted Garlic
Plated Dinners

**Airline Chicken**  
*Fire Roasted Herb and Wine Marinated Airline Chicken Breast with Asiago Cream, Herb Roasted Red Potatoes and Seasonal Vegetables*  
25.00/person

**Char Grilled Chicken Breast**  
*Char Grilled Chicken Breast with Tomato, Capers and Garlic with Orzo Pasta and Seasonal Vegetables*  
24.00/person

**Florentine Chicken**  
*Seared Chicken Breast with Spinach, Served with Sun Dried Tomato Whipped Potatoes and Root Vegetables*  
26.00/person

**Maple Glazed Pork**  
*Maple Glazed Pork Loin with Roasted Fuji Apples and Calvados Pork Velouté, Rice Pilaf and Seasonal Vegetables*  
24.00/person

**Bone In Pork Chop**  
*Grilled Bone in Pork Chop with Chasseur Sauce Served with French Green Beans and Garlic Mashed Potatoes*  
24.00/person

**Flame Grilled Pork Chop**  
*Flame Grilled Cider Brined Boneless Pork Chop with Roasted Fingerling Potatoes, French Green Beans with Sweet Bell Peppers, topped with Herb Butter Sauce*  
26.00/person

**Seared Sirloin**  
*Seared 8oz Baseball Cut Sirloin with Blue Cheese Torte, Grilled Asparagus, Seared Grape Tomatoes and Mushroom Glace*  
35.00/person

**New York Strip Au Poivre**  
*12oz Aged New York Strip with Green Peppercorn Brandy Sauce, Herb Roasted Potatoes and Parsley Baby Carrots*  
47.00/person

**Pan Seared Salmon**  
*Pan Seared Salmon with Capers and Lemon Butter Sauce served with a Parmesan Herb Polenta Cake, Sautéed Asparagus and Roasted Tomato*  
36.00/person

**Mahi Mahi**  
*Citrus Marinated Grilled Mahi Mahi with Ginger Mango Sauce over Basmati Rice with Snow Peas and Sweet Peppers*  
35.00/person

**Mushroom Bouchée**  
*Forest Mushrooms and Orzo Pasta tossed with a Charred Tomato and Roasted Red Pepper Coulis in a Puff Pastry Shell accompanied by Roasted Asparagus and Fresh Herbs*  
23.00/person

**Grilled Seasonal Vegetable Plate**  
*A Selection of Fresh Seasonal Grilled Vegetables accompanied by Smoked Grape Tomatoes, Roasted Yukon Potatoes and a Vegetable Nage*  
22.00/person

All prices subject to a 22% management charge and prices are subject to change
Plated Combination Dinners

Char Grilled Mignon and Roasted Chicken
Center Cut 6 oz Filet Mignon with Green Peppercorn Demi Glace and a Marinated Roast Chicken with Alouette Cream, accompanied by Herb Garlic Roasted Red and Yukon Potatoes with Grilled Asparagus and Holland Pepper
65.00/person

Marinated Sirloin and Tiger Shrimp
Red Wine Marinated Sirloin with Roasted Garlic Rosemary Glace paired with Two Garlic Herb Grilled Jumbo Black Tiger Shrimp over Whipped Red Skin Potatoes with Roasted Seasonal Vegetables
53.00/person

Create-Your-Own Dinner Buffets

Minimum of 100 Guests
2 Entrees - 32.00/person
3 Entrees – 37.00/person

Includes Rolls and Butter, Water and Hot Tea Service, House Blend Coffee, Hot Tea and Dessert Selection (Pg.20)

Salad Selections – Choice of One
Classic Caesar Salad with Aged Parmesan, Croutons and Caesar Dressing
Arugula Salad with Tear Drop Tomatoes, Onion, Goat Cheese, Cucumber and Sundried Tomato Vinaigrette
Garden Salad with Tomato, Cucumber, Carrot and Cheddar Cheese
Penne Pasta with Grape Tomato, Peppers, Onion, Black Olives and Parmesan
Chopped Caprese Salad
Roasted Corn and Black Bean Salad with Peppers, Onion and Cilantro

Accompaniments – Choice of Two
Potatoes Gratin
Haricot Verts with Buerre Noisette and Sweet Peppers
Roasted Seasonal Vegetables with Olive Oil and Fresh Herbs
Garlic Mashed Potatoes with Cheddar Cheese and Scallions
Green Beans with Almonds and Tomato
Garlic Herb Roasted Red Potatoes

Entrées – Choice of Two
Roasted Airline Chicken Provençal with Tomato, Olive and Herb Sauce
Sautéed Chicken with Pesto Cream Sauce and Roasted Peppers
Char Grilled Marinated Chicken Breast with Roasted Iowa Corn and Herb Nage
Maple Glazed Apple Brined Iowa Pork Loin with Fruit Chutney
Beef Bourgeon with Mushrooms, Red Wine and Demi Glace
Traditional Lasagna with Ricotta and Herbs
Parmesan Crusted Tilapia with Tomato, Capers, Kalamata Olives and Herbs
Eggplant Parmesan with Garlic Herb Marinara, Fresh Mozzarella and Basil
Baked Penne Florentine with Fresh Spinach and a Five Cheese Blend

All prices subject to a 22% management charge and prices are subject to change
Dinner Presentations

Midwest
BLT Salad with Crisp Iceberg, Grape Tomato, Aged Cheddar, Herb Croutons and Ranch Dressing
Roasted Vegetable Salad with Zucchini, Squash, Bell Peppers and Carrots over Baby Spinach with an Herb Vinaigrette
Carved Slow Roasted Garlic Rosemary Beef with Artisan Rolls and Condiments
Char Grilled Marinated Chicken Breast with Roasted Iowa Corn and Herb Nage
Maple Glazed Apple Brined Iowa Pork Loin with Seasonal Fruit Chutney
Garlic Mashed Potatoes with Cheddar Cheese and Scallions
Green Beans with Almonds and Tomatoes
Fruit Cobbler
Pecan Pie and Whipped Cream

38.00/person

European
Baby Arugula Salad with Roasted Root Vegetables, Chevre and Balsamic Vinaigrette
Spinach Salad with Shaved Onion, Feta, Grape Tomato and Roasted Garlic Dressing
Potato Gnocchi with Prosciutto in Garlic Parmesan Cream with Peas
Roasted Chicken with Herbed Velouté and Seared Tomato
Parmesan Crusted Tilapia with Tomatoes, Capers, Kalamata Olives and Herbs
Potatoes Gratin
Haricot Verts with Beurre Noisette and Sweet Peppers
Chef’s Selection of Assorted Cakes and Tortes

39.00/person

Latin America
Tijuana Caesar with Romaine, Croutons, Parmesan and Traditional Caesar Dressing
Roasted Corn and Black Bean Salad with Peppers, Onion and Cilantro
Sizzling Beef Skirt Steak Fajitas with Lime, Peppers and Onion
Chili Lime Marinated Charred Chicken Fajitas
Spanish Rice
Borracho Beans with Bacon, Onion, Garlic and Cerveza
Flour Tortillas, Warm Pita, Shredded Lettuce, Tomatoes, Olives, Cheese, Onion, Scallions, Cilantro, Salsa Roja, Salsa Verde, Pico De Gallo and Chips
Berry Flan, Churros and Sapodillas

35.00/person

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All prices subject to a 22% management charge and prices are subject to change
Carving Stations

Minimum of 50 Guests per Station
Chef Attendants $60.00 per Attendant
Minimum of 1 Attendant per 50 Guests

Garlic Prime Rib
Garlic Studded Prime Rib of Beef Cooked Medium Rare
Accompanied by Silver Dollar Rolls, Creamy Horseradish and Chipotle Mayonnaise
(Approximately 70 Servings)
750.00

New York Strip
Whole New York Strip Loin rubbed with Pink Himalayan Salt and Cracked Pepper Mélange, cooked Medium Rare
Served with Silver Dollar Rolls, Pommery Mustard, Horseradish and Chipotle Mayonnaise
(Approximately 50 Servings)
500.00

Bourbon Maple Ham
Bourbon and Maple Glazed Bone In Smithfield Ham
Served with Buttermilk Biscuits, Peach Chutney and Stone Ground Mustard
(Approximately 70 Servings)
425.00

Fire Roasted Pork Loin
Fire Roasted Boneless Pork Loin Marinated in Merlot and Fresh Herbs
Served with Mini Croissants, Rich Pork Velouté and Stone Ground Mustard
(Approximately 40 Servings)
350.00

Black Angus Beef Tenderloin
Certified Black Angus Beef Tenderloin rolled in Fresh Herbs and Roasted to a perfect Medium Rare
Served with Silver Dollar Rolls, Peppercorn Demi Glace, Rosemary Aioli and Fresh Horseradish
(Approximately 20 Servings)
350.00

Boneless Breast of Turkey
Whole Boneless Breast of Turkey Roasted to a Golden Brown and infused with Cajun Seasonings
Served with Multi Grain Rolls, Cranberry Mayonnaise and Stone Ground Mustard
(Approximately 60 Servings)
300.00
Please select one option from this menu to accompany your Lunch and Dinner Entrée Selections

**Lunch Selections**

**New York Style Cheesecake**
Topped with a Strawberry or Blueberry Sauce and Whipped Cream

**Carrot Cake**
Traditional Cream Cheese Icing, topped with Coconut and Pecans

**Chocolate Layer Cake**
Three Layers of Moist Chocolate Cake, frosted with Delicious Chocolate Icing

**Caramel Apple Pie**
Old fashioned Style, with Toffee and a Flaky Shortbread Crust

**Lemon Layer Cake**
Delicate Lemon Cake layered with a Tangy Lemon Crème and finished with a Mango Coulis

**Dinner Selections**

**Double Chocolate Cheesecake**
Semisweet and Milk Chocolate flavored Cheesecake with a Dark Chocolate Crust Topped with Chocolate Ganache

**Bistro Cakes**
Selections Include: Red Velvet, Lemon Crème, Turtle Crème Pie, Tiramisu, Chocolate Peanut Butter Crème Pie

**Bourbon Street Pecan Pie**
Shortbread Crust with Bourbon Infused Brown Sugar Filling and Colossal Pecan Topping

**Tiramisu**
Delicate Espresso-Soaked Sponge Cake layered with Marscapone Mousse, Whipped Cream and Cocoa

**German Chocolate Cake**
Layers of Moist Dark Chocolate Cake with Rich Coconut Filling and Dark Chocolate Butter Cream, Topped with Bourbon Caramel Sauce

**Sabayon and Berries**
Fresh Seasonal Berries Macerated in Marsala Wine, layered with Sabayon and Topped with Kahlua Whipped Cream

**Premium Desserts**

**Flourless Chocolate Torte**
Decedant Chocolate Torte served with Kahlua Whipped Cream and Fresh Raspberries

*All prices subject to a 22% management charge and prices are subject to change*
BEVERAGE SELECTIONS

By the Gallon
(One Gallon Yields approximately 20 servings)

Freshly Brewed Starbucks Coffee ..... $40.00
Freshly Brewed House Coffee ..... $32.00
Hot Chocolate ..... $32.00
Brewed Iced Tea ..... $29.00
(Flavors Available Upon Request)
Brewed Hot Tea ..... $32.00
Orange, Apple and Cranberry Juices ..... $29.00
Home Style Lemonade ..... $29.00
Fruit Punch ..... $32.00
Arnold Palmer ..... $29.00
Infused Water ..... $45.00
Infused Water Refill ..... $25.00
(Cucumber, Lemon or Orange)

Priced Per Each
Dasani 12oz Bottle Water ..... $2.50
Assorted Canned Coca-Cola Products ..... $2.50
Red Bull ..... $5.00
Sugar Free Red Bull ..... $5.00
Assorted Bottle Juices ..... $3.50
Half Pint Milk ..... $2.25

Gourmet Starbucks Coffee Bar
Brewed Starbucks Regular and Decaffeinated Premium Coffees
Whipped Cream, Cinnamon Sticks and Assorted Flavorings

$6.50/person

All prices subject to a 22% management charge and prices are subject to change
## Host and Cash Bars

### Premium Brands

*A sample of the selections on our Premium Bar Shelf*

- Absolut, Tanqueray, Jack Daniels, Captain Morgan, J&B, Dewars

### Prices

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Host Bar</th>
<th>Cash Bar</th>
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</thead>
<tbody>
<tr>
<td>$5.50 Bartender set-up fee</td>
<td>$140.00</td>
<td>$100.00</td>
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<tr>
<td>$100.00 Per attendant fee</td>
<td>$100.00</td>
<td>$5.00</td>
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### Premium Brands

- Absolut
- Tanqueray
- Jack Daniels
- Captain Morgan
- J&B
- Dewars

### House Wines by Glass

<table>
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<tr>
<th>Price</th>
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<tbody>
<tr>
<td>Host Bar: $5.50</td>
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<tr>
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### Assorted Can Sodas

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<tr>
<th>Price</th>
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<tbody>
<tr>
<td>Host Bar: $2.50</td>
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### Domestic Bottle Beer

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<tr>
<th>Price</th>
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<tr>
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<td>Cash Bar: $5.00</td>
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### Import Beer

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<th>Price</th>
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<tr>
<td>Host Bar: $5.50</td>
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<td>Cash Bar: $6.00</td>
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### Bottle Water

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<tr>
<td>Host Bar: $2.50</td>
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<td>Cash Bar: $2.50</td>
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### Juice

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<tr>
<td>Host Bar: $2.50</td>
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<td>Cash Bar: $3.00</td>
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</table>

### Domestic Kegs of Beer

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<tr>
<th>Price</th>
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<tbody>
<tr>
<td>$350.00</td>
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### Micro Brew & Import Kegs

*Check with Catering Sales Manager for exact pricing*

### House Wine by the Bottle

<table>
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<th>Price</th>
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<tbody>
<tr>
<td>Host Bar: $20.00</td>
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### House Champagne by the Bottle

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<th>Price</th>
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<tbody>
<tr>
<td>Host Bar: $20.00</td>
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*Please see our wine menu for additional options*

### Non Alcoholic Fruit Punch by Gallon

<table>
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<th>Price</th>
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<tbody>
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<td>Host Bar: $32.00</td>
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### Champagne Punch by Gallon

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<th>Price</th>
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### Sparkling Apple Cider by the Bottle

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<th>Price</th>
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<tr>
<td>Host Bar: $20.00</td>
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### Bartender Services

- $140.00 Bartender set-up fee for first four hours or less
- $100.00 Per attendant for first four hours or less
- Fee can be waived for every $500 in revenue per bar (applies to both cash and host bars)
- Labor fees will apply for additional hours above four

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Canyon Road Winery
Cabernet Sauvignon
Chardonnay
Merlot
Sauvignon Blanc
Pinot Grigio
Pinot Noir
Moscato
White Zinfandel

Sparkling Option: William Wycliff Brut
$20

Mirassou Winery
Cabernet Sauvignon
Chardonnay
Merlot
Sauvignon Blanc
Pinot Grigio
Pinot Noir
Moscato
Riesling

Concannon Conservancy
Chardonnay, Cabernet Sauvignon, Merlot, Crimson and Clover

Sparkling Option: Zonin Prosecco
Malbec Option: Alamos Malbec
$25

Premium Selections
Louis M. Martini, Sonoma County Cabernet Sauvignon
William Hill Winery, Central Coast Chardonnay
White Haven, Marlborough Sauvignon Blanc
Maso Cannali, Trentino Pinot Grigio
Mac Murray Ranch, Sonoma Coast Pinot Noir

Sparkling Option: Freixenet Cordon Negro Brut
Malbec Option: Don Miguel Gascon Malbec
Red Blend Option: Ghost Pines Red Blend
$30

All prices subject to a 22% management charge and prices are subject to change
Exclusive Caterer
All food and beverage items served at the Iowa Events Center are selected, prepared, and served by Spectra Food Services & Hospitality as the exclusive manager of food and beverage operations. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

Outside Food and Beverages
No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from Iowa Events Center; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at Spectra Food Services & Hospitality’s sole discretion.

Food and Beverage Sampling
Iowa Events Center exhibitors may distribute food and beverage samples in authorized booth space and must not be in competition with products or services offered by Spectra Food Services & Hospitality. Samples must be representative of products manufactured or distributed by the company exhibiting. Free samples are limited to 3 ounce of beverage and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to Spectra Food Services & Hospitality for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed.

Alcoholic Beverage Service
In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by Spectra Food Services & Hospitality. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the Iowa Events Center. There is a two drink maximum per person per transaction.

Linens
All banquet prices include standard sized white or black table linens and your choice of five pre-selected napkin colors. Additional colors and styles are available for both table linens and napkins. Ask your Catering Sales Manager for details.

Dietary Considerations
Spectra Food Services & Hospitality will address special dietary requests with a 72 hour advance notice. Spectra Food Services & Hospitality will automatically prepare vegetarian dinners for plated and served meal services in a ratio of 1:100 meals.

Menu Selections
Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. All menu items may not be available for orders placed within 10 business days of your event. Your sales manager will notify you if item substitutions are required on your desired menu. For plated and served meals, a maximum of two (2) entrée choices is permitted.

Guarantees
A minimum guarantee of the number of guests to be served is required by 12:00pm, Noon, five business days prior to the actual function. A la Carte orders require a guarantee for quantity ordered of each food item on the order. If this number is not received, your original estimates will be considered the final guarantee and you will be billed accordingly. The number is not subject to reduction.

Meals will be prepared for your final guarantee. We will provide additional seating and settings for 3% over the guarantee, to a maximum of 30 settings. Spectra Food Services & Hospitality reserves the right to make substitutions to the menu to serve your additional guests.

Late Fees
All food and beverage orders must be made with your Catering Sales Manager 10 business days prior to the first day of your event or your food and beverage charges are subject to a 10% late fee.

All prices subject to a 22% management charge and prices are subject to change
Food and Beverage Charges

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party’s costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Tax will be charged for Wells Fargo Arena events only. All Spectra Food Services & Hospitality listed menu prices are subject to change. Spectra Food Services & Hospitality will not guarantee price quotes more than 90 days prior to the event date.

Cancellations

Cancellation of a food function must be sent in writing to your Spectra Food Services & Hospitality Sales Manager. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges, plus any expenses incurred in preparing for the event at the time of cancellation. Spectra Food Services & Hospitality shall not be responsible for any losses resulting from the cancellation of an event.