Our award-winning catering staff is here to serve you!

Revised 11-2-12
Instructions & Guidelines

INFORMATION
Our menu is designed for your quick and easy planning, yet if you do not find your favorite foods or something you have been dreaming of, please do not hesitate to ask our experienced catering team for assistance. We have a wide variety of menu options that range from the very simple, to the very elegant and we can custom design any menu to fit your needs. Allow us the opportunity to thank you in advance for this chance to serve you.

ISU Catering provides catering services for campus as well as customers outside of Iowa State University. We are the primary provider of services at the Iowa State Center and the Memorial Union. Our offices are located in the Memorial Union.

Contact Information:
ISU Catering
Phone: 515-294-2103
Fax: 515-294-6004

Steps to booking a successful catering event:
1. Call ISU Catering with the following information:
   a. Name of event or conference
   b. Type of function
   c. Time and location
   d. Name of responsible party
   e. Phone number
   f. Estimated guest count

   To assist us in completing your arrangements, please provide us with your departmental account number or other method of payment at the time of booking.

2. Submit a final menu to ISU Catering or Memorial Union Catering no less than
   Weddings/Anniversaries: 1 month prior to the event
   Breakfast/Lunch/Dinner: 3 weeks prior to the event
   Refreshment/Breaks: 2 weeks prior to the event

   Menus submitted less than (10) ten days prior to the event are subject to availability and a $20.00 service charge.

   A final guaranteed count is due for all pre-booked events by 12:00 p.m. three (3) full business days prior to the date of your event. Any changes made to the contract by the client after the final guarantee time may be assessed a charge of 10% of the final bill.

FOOD AND BEVERAGE POLICY:

All food and beverage service in the Memorial Union and the Knapp Storms Dining Complex is the responsibility of ISU Dining. No food or beverage products may be brought into either building.

In accordance with Iowa Code Section 123.49(2)(H) no one shall sell or supply any alcoholic beverage to any person knowing or having reasonable cause to believe her/him to be under 21 years of age, or permit any underage person to consume any alcoholic beverages. Id’s that we believe to be altered or fraudulent will be
confiscated and turned over to ISU Department of Public Safety. We reserve the right to refuse service to any person without acceptable proof of age or limit the time of bar service for cause. Accepting this proposal for Beverage Service means that you understand and accept these policies.

Alcoholic beverages will be served in accordance with the Code of the State of Iowa, Ames City Ordinance and social hosting guideline of Iowa State University. All alcoholic beverages will be served by ISU Dining.

Special requests for particular products not on our menu require 14-day advance notice.

The full cost of special order items will be charged to the client. No credit will be given for unopened bottles or cases.

- Hosted Bar: The total amount sold at the bar is billed to the host on a separate invoice.
- Cash Bar: Payment in cash when cocktail is served.
- Hosted & Cash: Items determined by host will be invoiced separately and all other items will be paid in cash at time of service.
- Set up/labor fees will appear on the food bill.

Security patrol may be retained for large events.

No credit will be issued for any items purchased by a client, including canned or bottled beverages. Beverages associated with meal events shall be served during the period the meal is scheduled. This period shall be defined as the service start and service end times identified on the Food Service Order provided by the manager.

Buffet events that exceed one (1) hour in service time shall be subject to an additional five percent (5%) charge for each additional one-half (1/2) hour of service.

Buffet events that are fewer than twenty-five (25) meals in count shall be charged the minimum buffet charge, which is based upon a meal count of twenty-five (25). Menu substitutions that cause higher product or service costs may result in an additional charge upon notification to the manager.

Decorations
Arrangements for floral centerpieces and special props may be made with the catering manager. All decorations must meet with the approval of the local fire code. Most rooms will be available to decorate prior to the event, although you must confirm this with the catering department. Please confirm all deliveries of decorations with the catering office. Due to other events in the buildings, storage is unavailable prior to the day of your event. Any decorations provided by ISU Dining not returned after event will have a replacement charge assessed.
Security and Liability
Iowa State University will not assume any responsibility for the damage to or loss of any merchandise or articles left at the function prior to, during, or following an event. If valuable items are to be left in the banquet area, it is recommended that a security patrol be retained.

In accordance with state regulations and ISU Risk Management guidelines, ISU Dining does not allow any perishable food items to be removed from the location of service by our guests. No food or beverage may be brought into the Memorial Union or Knapp Storms Dining Complex with the intent of distributing it to other patrons without the prior consent of ISU Dining.

Delivery
Deliveries on-campus: $10 one-way
Deliveries off-campus: $20 one-way
On or off campus pickups after hours may be subject to additional charges.

Memorial Union Catering does not offer a delivery service. However, inquire about carry outs.

Cancellation Policy
If cancellations are made less than three (3) business days prior to the event, fifty percent (50%) for the charges will apply. If cancellations are made less than twenty-four (24) hours prior to the event, a one hundred percent (100%) charge will apply. Specialty items will be charged at one hundred percent (100%).

Exceptions may be made if a weather emergency is declared by the National Weather Service. In this case the client will be charged for any expenses incurred.

Service Charges – for ISU Dining Catering

Prices included in the menu do not include an eighteen percent (18%) service charge. Weddings and Executive events are assessed a 22% service charge.

For ISU Catering customers a drop off no set up – delivery charge only
Memorial Union customers also pay a 10% facility fee which is added to the subtotal of the bill received from ISU Dining. This covers the set up and cleaning of the reserved space.

This menu supersedes all other menus. Valid through July 1, 2013.

Any and all food and beverage prices are subject to change without notice.

Please see our value meals located on page 17 and 18.
Bakery To Go

Build A Cake

**Choose Cake Size**
- Cupcake (2 dozen min)
- 9” Round
- Half Sheet
- 9” Round
- Full Sheet

**Choose Number of Layers**
- One or Two
  - (not available in cupcake)

**Choose Cake Flavor**
- Chocolate
- Marble
- Yellow
- White

**Cupcake Flavors**
- Chocolate, Yellow, White

**Choose Frosting Flavor**
- White Buttercream
- White Decorator
- Chocolate Buttercream
- Chocolate Decorator
- White Bettercream (whipped)

<table>
<thead>
<tr>
<th>Cake Size</th>
<th>Servings</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcake</td>
<td>24</td>
<td>$24.00</td>
</tr>
<tr>
<td>9” Round 1 Layer</td>
<td>8</td>
<td>$14.25</td>
</tr>
<tr>
<td>9” Round 2 Layer</td>
<td>16</td>
<td>$16.35</td>
</tr>
<tr>
<td>Half Sheet 1 Layer</td>
<td>30</td>
<td>$29.00</td>
</tr>
<tr>
<td>Half Sheet 2 Layer</td>
<td>40</td>
<td>$38.50</td>
</tr>
<tr>
<td>Full Sheet 1 Layer</td>
<td>60</td>
<td>$57.75</td>
</tr>
<tr>
<td>Full Sheet 2 Layer</td>
<td>80</td>
<td>$77.25</td>
</tr>
</tbody>
</table>

Deluxe and Special Cyclone Cakes are 9” Round and 2 layer

**Deluxe**
- Chocolate Ganache, Lemon, German Chocolate, Italian Crème, Oreo, Snickers, Carrot
  - $22.75

**Special Cyclone**
- Champagne, Fresh Strawberry, Irish Creme
  - $34.00

**10” Cheesecakes**
- Divine, Oreo, Turtle, Decadent
  - $35.00

**10” Pies**
- Apple, Cherry, Strawberry Rhubarb, Dutch Apple, Lemon Meringue, Pecan, Pumpkin
  - $15.60

**Tarts**
- Apple, Caramel Apple, WEISHEA Cherry, Lemon Meringue, Pecan, Pumpkin
  - $2.80
Bakery To Go
By the Dozen

Cookies and Bars

Assorted Fresh Cookies ............................................................ $8.00 Standard

Iced Sugar Cutouts ................................................................. $16.00

ISU & CY Bird Set .................................................................. $13.00
*ISU will be decorated with red and gold sugar; CY Bird will be outlined in frosting*

CY Bird ..................................................................................... $19.40

Assorted Deluxe Tea Cookies .................................................. $9.00

Assorted Bars .......................................................................... $12.00
*Petite or Regular Sized*

ISU Dining Signature Brownies .............................................. $10.00

Assorted Petite Cream Puffs ................................................. $14.75

Assorted Petite Cheesecakes ............................................... $17.40
Beverages

By the gallon...

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ISU Coffee</td>
<td>$22.00</td>
</tr>
<tr>
<td>Regular or Decaffeinated</td>
<td></td>
</tr>
<tr>
<td>Premium Coffee</td>
<td>$30.00</td>
</tr>
<tr>
<td>Roasterie or Starbucks</td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td>$15.00</td>
</tr>
<tr>
<td>Iced or Hot with Lemons</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>$15.75</td>
</tr>
<tr>
<td>Juice</td>
<td>$18.00</td>
</tr>
<tr>
<td>Orange, Tomato, Grape, Cranberry, Apple</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$17.75</td>
</tr>
<tr>
<td>With marshmallows</td>
<td></td>
</tr>
<tr>
<td>Apple Cider (seasonal)</td>
<td>$22.00</td>
</tr>
<tr>
<td>Iced or Hot</td>
<td></td>
</tr>
<tr>
<td>Punch</td>
<td>$26.25</td>
</tr>
<tr>
<td>Cyclone, Strawberry, Lime, Strawberry Rhubarb, Cranberry Fizz, Golden</td>
<td></td>
</tr>
<tr>
<td>Ice Water without food order</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

By the bottle...

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>$1.85 each</td>
</tr>
<tr>
<td>2%, Skim, Chocolate</td>
<td></td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>$2.50 each</td>
</tr>
<tr>
<td>ISU Logo Water</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Assorted Canned Sodas</td>
<td>$1.50 each</td>
</tr>
<tr>
<td>Coca-Cola Products Only</td>
<td></td>
</tr>
</tbody>
</table>
# Fresh from the Bakery

*By the Dozen unless otherwise stated*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Biscotti</td>
<td>$16.75</td>
</tr>
<tr>
<td>Assorted Brueggers® Bagels</td>
<td>$18.50</td>
</tr>
<tr>
<td><em>With cream cheese and jelly</em></td>
<td></td>
</tr>
<tr>
<td>Sweet Rolls</td>
<td>$10.00 Mini</td>
</tr>
<tr>
<td><em>Cinnamon, Pecan Sticky, or Caramel Sticky</em></td>
<td>$14.40 Standard</td>
</tr>
<tr>
<td>Pastry Braid</td>
<td>$19.25 Braid</td>
</tr>
<tr>
<td><em>Flavor of the Day</em></td>
<td></td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>$10.50</td>
</tr>
<tr>
<td><em>Plain or Chocolate drizzle</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$8.50 Mini</td>
</tr>
<tr>
<td><em>With butter</em></td>
<td>$14.50 Standard</td>
</tr>
<tr>
<td>Assorted Mini Fruit Turnovers</td>
<td>$10.20</td>
</tr>
<tr>
<td>Coffeecake</td>
<td>$10.20</td>
</tr>
<tr>
<td><em>Flavor of the Day</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Fruit Breads</td>
<td>$16.00 loaf</td>
</tr>
<tr>
<td><em>One order include 40—1/2 slices of bread</em></td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Cookies</td>
<td>$8.50 Standard</td>
</tr>
<tr>
<td>Iced Sugar Cutouts</td>
<td>$16.00</td>
</tr>
<tr>
<td>ISU &amp; CY Bird Set</td>
<td>$13.00</td>
</tr>
<tr>
<td><em>ISU will be decorated with red and gold sugar; CY Bird will be outlined in frosting</em></td>
<td></td>
</tr>
<tr>
<td>CY Bird</td>
<td>$19.40</td>
</tr>
<tr>
<td>Assorted Deluxe Tea Cookies</td>
<td>$9.00</td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>$12.00</td>
</tr>
<tr>
<td><em>Petite or Regular Sized</em></td>
<td></td>
</tr>
<tr>
<td>ISU Signature Buttermilk Brownies</td>
<td>$10.00</td>
</tr>
</tbody>
</table>
Build A Breakfast

**Cold**

Comes with 3 cold sides and 2 beverages; additional cold sides $0.50 each

$7.95 per guest

<table>
<thead>
<tr>
<th>Cold Sides</th>
<th>Beverages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yogurt</td>
<td>Coffee (Regular and Decaf)</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>Bottled Milk</td>
</tr>
<tr>
<td>Fresh Fruit Tray with Dip</td>
<td>Assorted Bottled Juice</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>Assorted Soda</td>
</tr>
<tr>
<td>Fruit Cup</td>
<td>Bottled Water</td>
</tr>
<tr>
<td>Cereals (Milk)</td>
<td></td>
</tr>
<tr>
<td>Granola Bars</td>
<td></td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td></td>
</tr>
<tr>
<td>Mini Croissants</td>
<td></td>
</tr>
<tr>
<td>Assorted Brueggers® Bagels (cream cheese and jelly)</td>
<td></td>
</tr>
</tbody>
</table>

**Hot**

*25 guest minimum*

Comes with 1 entrée, 1 meat, 1 hot side, and 2 beverages; Also includes fresh fruit tray, muffins or croissants with butter, and ice water; additional hot sides or meats $.80 each

1 entrée .......... $ 9.95 per guest
2 entrée .......... $10.95 per guest

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Hot Sides</th>
<th>Beverages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesy Scrambled Eggs</td>
<td>Sour Cream Potato Casserole</td>
<td>Coffee (Regular and Decaf)</td>
</tr>
<tr>
<td>Eggs Monterey</td>
<td>Herbed Roasted Potatoes</td>
<td>Hot Water with Tea Bags</td>
</tr>
<tr>
<td>Egg Beaters</td>
<td>Shredded Hash Browns</td>
<td>Milk</td>
</tr>
<tr>
<td>Ham and Cheese Strata</td>
<td>Breakfast Potatoes</td>
<td>Orange Juice</td>
</tr>
<tr>
<td>Sausage, Egg and Cheese Sandwich</td>
<td>French Toast (with syrup)</td>
<td>Apple Juice</td>
</tr>
<tr>
<td>Bacon, Egg and Cheese Sandwich</td>
<td>Pancakes (with syrup)</td>
<td>Cranberry Juice</td>
</tr>
<tr>
<td>Ham, Egg and Cheese Sandwich</td>
<td></td>
<td>Assorted Sodas</td>
</tr>
<tr>
<td>Personal Quiche</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Biscuits and Sausage Gravy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage Breakfast Pizza</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| Hot Meats | | |
|-----------| | |
| Sausage Links | | |
| Sausage Patties | | |
| Bacon Slices | | |
| Sliced Ham | | |
| Ham Balls | | |
Lunches To Go

Three entrée Maximum

Economy Box Lunch .......................................................... $7.25 per guest
Choice of entrée, potato chips, two fresh cookies, and ISU bottled water

♦ Cheese Hero with lettuce, tomato, green pepper, and red onion
♦ Chicken Pecan Salad with lettuce, tomato, and green onion on croissant
♦ Ham and Swiss with leaf lettuce
♦ Peanut Butter and Grape Jelly
♦ Roast Beef and Cheddar with leaf lettuce
♦ Turkey with leaf lettuce and tomato

Corporate Box Lunch ......................................................... $9.75 per guest
Choice of entrée, fresh fruit salad, pretzels or potato chips, two fresh cookies and ISU bottled water

Beef Selections
♦ Beef Chipotle Wrap
  Roast beef with a chipotle cream cheese spread with tomatoes, red onions and munster cheese in a tomato basil tortilla
♦ Philly Sub
  Roast beef, provolone cheese, red onions, and green peppers, with horseradish sauce
♦ Southwest Beef
  Roast beef, cream cheese, green chili salsa, Dijon mustard, cheddar cheese, lettuce in a tomato basil Wrap garnished with red peppers

Pork Selections
♦ BLT Wrap
  Salsa cream cheese spread, bacon, lettuce, tomato, and Swiss cheese in a sun-dried tomato tortilla
♦ The Sicilian Ciabatta
  Ham, salami, artichoke hearts, provolone, mixed greens and balsamic vinaigrette on a ciabatta
♦ Ham & Apple Slaw Sandwich
  Sliced ham with apple slaw, swiss cheese, Dijon mustard, wheat bread
♦ Italian Olive Ciabatta
  Olive cream cheese spread, pepperoni, ham, provolone, spring mix salad and banana peppers
Lunches To Go

Continued...

**Poultry Selections**

- **Apple Walnut Chicken Ciabatta**
  Sliced chicken with apples, spring mix and a honey walnut cream cheese spread

- **“Award Winning” Blueberry Turkey Sandwich**
  Smoked turkey breast, bacon, caramelized onions, spring mix lettuce and blueberry cream cheese on a homemade cracked wheat bread

- **Chicken Verona Wrap**
  Fajita style chicken with red and green peppers, tomatoes, mozzarella cheese, and pesto mayonnaise all in a tomato basil tortilla

- **Greek Chicken Wrap**
  Grilled chicken strips, feta and parmesan cheese, black olives, lettuce, and balsamic vinaigrette in a sun-dried tomato tortilla

- **Italian Ciabatta**
  Smoked turkey, salami, tomatoes, and mixed greens with a cream cheese pesto spread

- **Stromboli**
  Turkey breast, salami, grilled veggies, pepper jack cheese, and lettuce, on sub bun

**Vegetarian Selections**

- **Asian Garden Wrap**
  Shredded cabbage, chow mein noodles, julienned red pepper strips, shredded carrots, water chestnuts, sliced almonds, plum mayonnaise on a multi grain tortilla

- **Spinach Sunflower Wrap**
  Fresh julienned, shredded carrots, sliced tomatoes, shredded lettuce, sunflower seeds and cream cheese on a spinach tortilla

- **Veggie Wrap**
  Broccoli, green and red peppers, mushrooms, shredded carrots, sliced red onions, and Swiss cheese in a spinach tortilla

- **Mediterranean Veggie Wrap**
  Cucumbers, black olives, red onions, feta cheese, green peppers, on a wheat tortilla
Lunches To Go

Continued...

Professional Lite Lunch ................................................................. $10.75 per guest
Choice of entrée, crackers, and ISU bottled water

♦ Balsamic Vinaigrette Salad
  Romaine lettuce with tomato wedges, red onions, mandarin oranges, toasted walnuts, croutons,
  parmesan cheese and balsamic vinaigrette dressing

♦ Bistro Steak Salad
  Flank steak with achiote sauce with mixed greens, blue cheese crumbles, grape tomatoes,
  walnuts, red onions, and balsamic vinaigrette

♦ “Award Winning” Blueberry Salad
  Mixed greens, blue cheese crumbles, cashews, caramelized onions, and blueberry vinaigrette

♦ Caesar Salad
  Romaine lettuce topped with tomato wedges, parmesan cheese, black olives, croutons, and
  Caesar dressing
  
  Add chicken $no charge          Add salmon $2.00

♦ Chef’s Salad
  Tossed lettuce, American cheese, tomato wedges, carrots, radishes, ham, turkey, and hard boiled
  eggs. Your choice of dressing

♦ Cobb Salad
  Crisp romaine lettuce topped with mounds of freshly diced roast beef, ham, smoked turkey, and
  grilled chicken breast, with cheddar, Swiss, and Monterey jack cheeses, bacon bits, and
  tomatoes. Your choice of dressing

♦ Mandarin Chicken Salad
  Mixed greens topped with mandarin oranges, toasted almonds, rice noodles, grilled chicken,
  with oriental sesame dressing

♦ Romaine Apple Pear Salad
  Chopped red delicious apples, pears, pecans, green onions, raisins, shredded Swiss cheese on a
  bed of romaine lettuce with poppy seed dressing

♦ Southwestern Salad
  Mixed greens with corn relish, grilled chicken, green onions, tomato wedges, red and yellow
  peppers, black olives, and shredded cheddar accompanied by chipotle lime vinaigrette

Preset and served on china at the Memorial Union
Great Breaks
15 guests or more

Extras by the Pound (1 pound is ~ 20 servings)

**Chips & Popcorn**
2-1/2 foot submarine sandwich platter sliced into ten pieces with condiments, chips, and assorted sodas

**Munchies**
Gardettos®, Gold Fish crackers®, Chex Mix® or Cheese Munchies®

**Snacks**
Trail mix, Mixed nuts

**Chips and Dip**
Potato chips with French onion dip
Tortilla chips with salsa

**Pillow Mints**
Pastel or yellow

**ISU Mints**

$6.25
$11.50
$15.75

Delivery or pickup only

**Sub Sandwich Party Platter**
2-1/2 foot submarine sandwich platter sliced into ten pieces with condiments, chips, and assorted sodas

**Pizza and Pop**
2 pieces of pizza per person with assorted sodas; Pizza choices include pepperoni, sausage, cheese, hamburger, or vegetable

**Cy’s Snack Pack**
Individual servings of cubed cheese, veggies, carrots, pretzels, and ISU bottled water

Ala Carte Items

**Pizza** (sold by the pizza 12” Round)

**Soup** (sold by the 8oz cup)
(4oz. Serving accompanies salad and sandwich)

**Root Beer Float**

$63.00
$5.50
$4.75 per guest
$13.00 each
$3.75 serving
$1.75 serving
$2.20 each
Tapas (Hors D’oeuvres)
Minimum of 50 portion order per item

Ahi Tuna .......................................................... $2.10 each
Seared with a spicy wasabi paste in a phyllo cup

Aloo Tikki .......................................................... $1.55 each
Potato pancakes with mint Chutney (recipe from India)

Artichoke and Spinach Dip .......................................................... $1.15 serving
Chopped artichoke hearts, spinach, garlic, parmesan and mozzarella cheeses; served with baguette coins

Beef Canapé .......................................................... $2.50 each
With walnuts and kiwi

Blackened Pork Tenderloin Croustade .......................................................... $2.50 each

Broccoli Slaw in a Phyllo Cup .......................................................... $1.00 each

Chicken Cordon Bleu Swirls .......................................................... $1.45 each
Served on rye baguette coins with Dijon mustard

Chilled Grilled Salmon .......................................................... Market price
With crackers and dill sauce

Chocolate Dipped Strawberries .......................................................... $2.10 each

Cocktail Barbeque Meatballs .......................................................... $1.10 each

Continental Cheese Board with Fruit .......................................................... $4.50 serving
Maytag blue cheese, goat cheese, Brie or Camembert, aged white cheddar, apples, grapes, and table water crackers

Crab Cakes with Remoulade Sauce .......................................................... $1.90 each

Cream Cheese and Amaretto Stuffed Strawberries (seasonal) .......................................................... $2.50 each

Crepe Wrapped Asparagus (seasonal) .......................................................... $1.90 each

Cucumber Sandwiches .......................................................... $1.35 each

Empanadas .......................................................... $1.70 each
**Savory or Beef (recipe from South America), with Chipotle sauce

Fiesta Dip .......................................................... $0.95 serving
Layer after layer of fresh guacamole, refried beans, salsa, shredded cheddar cheese, sour cream, black olives, green onions, tomatoes, and jalapeños served with tortilla chips

** Minimum of 50 per flavor
**Tapas** (Hors D’oeuvres)

*Minimum of 50 portion order per item*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fontina Risotto Balls</td>
<td>$1.15 each</td>
</tr>
<tr>
<td>Fresh Fruit Tray</td>
<td>$1.80 serving</td>
</tr>
<tr>
<td><em>With pina colada or yogurt dip</em></td>
<td></td>
</tr>
<tr>
<td>Fruit Canapés</td>
<td>$1.35 each</td>
</tr>
<tr>
<td><em>Assorted flavors</em></td>
<td></td>
</tr>
<tr>
<td>Fruit Kabobs</td>
<td>$1.80 each</td>
</tr>
<tr>
<td>Garden Fresh Vegetable Basket</td>
<td>$1.30 serving</td>
</tr>
<tr>
<td>Garlic and Roasted Tomato Crostini</td>
<td>$1.35 each</td>
</tr>
<tr>
<td>Great Plains Cheese Tray with Crackers</td>
<td>$2.65 serving</td>
</tr>
<tr>
<td>Jumbo Stuffed Seafood Shells</td>
<td>$1.80 each</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>$2.00 each</td>
</tr>
<tr>
<td>Masala Vadei</td>
<td>$1.25 each</td>
</tr>
<tr>
<td><em>Recipe from Sri Lanka</em></td>
<td></td>
</tr>
<tr>
<td>Mashed Potini Bar</td>
<td>$4.80 serving</td>
</tr>
<tr>
<td><em>Creamy mashed potatoes with assorted toppings served in martini glasses</em></td>
<td></td>
</tr>
<tr>
<td>Meat and Cheese Platter</td>
<td>$2.30 serving</td>
</tr>
<tr>
<td><em>ISU summer sausage with pepper jack, cheddar, and Colby jack cheeses</em></td>
<td></td>
</tr>
<tr>
<td>Mini Quiche</td>
<td>$1.30 each</td>
</tr>
<tr>
<td><strong>Bacon, Ham, Vegetable, Broccoli, Spinach &amp; Feta</strong></td>
<td></td>
</tr>
<tr>
<td>Olive Tapenade</td>
<td>$1.15 each</td>
</tr>
<tr>
<td>Puff Pastry Triangles</td>
<td>$1.55 each</td>
</tr>
<tr>
<td><strong>Savory Mushroom, Curried Walnut Chicken, Spinach &amp; Feta</strong></td>
<td></td>
</tr>
<tr>
<td>Red Pepper Hummus with Pita Points</td>
<td>$1.15 serving</td>
</tr>
<tr>
<td>Sesame Chicken Bites</td>
<td>$1.60 serving</td>
</tr>
<tr>
<td><em>Choose two sauces: peanut sauce, honey mustard, BBQ or garlic mayonnaise</em></td>
<td></td>
</tr>
<tr>
<td>Shrimp Asian Spring Rolls</td>
<td>$2.30 each</td>
</tr>
</tbody>
</table>

**Minimum of 50 per flavor**
Tapas (Hors D’oeuvres)
Minimum of 50 portion order per item

Shrimp Baguette ................................................................. $2.45 serving
Avocado spread on sourdough coin with a large shrimp garnished with mango chutney

Shooters ................................................................. $2.50 each
**Sweet Corn & crab, vichyssoise or Virgin Bloody Mary with Shrimp

Silver Dollar Sandwiches ........................................ $1.80 each

Stuffed Mushroom Caps ........................................ $1.15 each
**Ham & cheese, Cream Cheese & Walnuts, Seafood, Spinach & Feta

Tandoori Chicken ................................................................. $1.55 each
Recipe from India

Tomato Basil Bruschetta ............................................... $1.20 each

Tortilla Rollups with Salsa ............................................... $0.85 each

** Minimum of 50 per flavor
Tapas Receptions

During the two hour reception the serving of Tapas is designed to encourage conversation so that people are not focused upon eating an entire meal that is set before them. Due to the size of Tapas it is customary for diners to stand and move about while enjoying them.

**Standard (Select 4)……………………………………………………………………………………………………….. $6.50 Per Guest**

- Tortilla Rollups
- Tomato Basil Bruschetta
- Garlic & Roasted Tomato Crostini
- Cocktail Barbeque Meatballs
- Mini Quiche—Spinach & Feta
- Mini Quiche—Ham & Cheese
- Red Pepper Hummus with Pita Points
- Cream Cheese & Walnut Stuffed Mushrooms
- Spinach & Feta Stuffed Mushrooms
- Artichoke & Spinach Dip

Exchange any of the “Standard” items for “Upgraded” items at an additional charge.

**Upgraded ……………………………………………………… $1.50 Additional Per Item, Per Guest**

- Sesame Chicken Bites with Peanut Sauce, Honey Mustard, BBQ or Garlic Mayonnaise
- Silver Dollar Sandwiches
- Crab Cakes with Remoulade Sauce
- Empanadas
- Curried Walnut Chicken Puff Pastry Triangles
- Spinach & Feta Puff Pastry Triangles
Spectacular Receptions

Cake & Punch Reception *(increments of 30 guests)* ................................................................. $4.35 per guest
One layer sheet cake, your choice of punch, and mixed nuts; Cake choices include white, chocolate, marble, or yellow

Candy Island *(50 guest minimum)* ........................................................................................................ $4.25 per guest
Choose six: Fun size Heath bar, fun size Snickers, fun size Milky Way, Peanut Butter Cups, Gummie Bears, Skittles, Mike & Ike, Red Licorice Twists, Peanut M&Ms, Plain M&Ms, Jolly Ranchers, Jelly Beans, Lemon Drops or Sour Cherry Balls

Chocolate Fountain Dessert Table *(100 guest minimum)* ................................................................. $6.75 per guest
Served with assorted fresh fruit dippers

Death by Chocolate ................................................................................................................................. $4.50 per guest
Chocolate dipped strawberries, brownies, assorted chocolate cookies, M&M candies

Ice Cream Social *(50 guest minimum)* .................................................................................................. $5.10 per guest
Vanilla ice cream, chocolate, strawberry and caramel sauce, nuts, bananas, cherries, whipped topping, buttermilk brownies, sugar cones and bowls

Pineapple Tree with Assorted Fruit ........................................................................................................ $3.10 per guest
Value Buffets

Minimum of 25 guests

Across the Border …………………………………………………………………………… $12.00 Per Guest
Choose Two: Beef, Chicken, or Pork
Choose Two: Soft Flour Tortilla, Hard Corn Tortilla, Tortilla Chips or Nacho Chips
Includes: Grilled Vegetables, Refried Beans, Assorted Cold Toppers, Fresh Fruit Salad, Churros, Iced Tea and Lemonade

Build It Your Way …………………………………………………………………………… $11.75 Per Guest
Choose Two: Fresh Fruit, Potato Salad, Spring Salad, Mixed Salad Greens
Includes: Sliced Deli Meats and Sliced Cheeses with White and Wheat buns; Relish Platter, Potato Chips and Assorted Sodas

Chef Salad ………………………………………………………………………………… $10.75 Per Guest
Includes: Mixed Salad Greens with Julienne Meat Platter, Shredded Cheese, Assorted Vegetable Toppers, Fresh Fruit Salad, Cottage Cheese, Assorted Dressings, Dinner rolls, Butter, Iced Tea, Coffee and Water

Feast of Italy ………………………………………………………………………………… $12.75 Per Guest
Choice of: Mixed Salad Greens or Caesar Salad
Choice of: Riviera Blend, Broccoli or Whole Petite Green Beans
Choice of: Garlic Bread or Breadsticks
Choose Two: ISU Lasagna, Vegetarian Lasagna, Pork Cavatini, Pasta Primavera, Pasta with Marinara Sauce or Pasta with Alfredo Sauce
Includes: Iced Tea, Coffee and Water

Hickory Smoked Buffet ……………………………………………………………………… $11.25 per guest
Slow cooked smoked pork roast or Turkey topped with a Hickory barbeque sauce served on a fresh baked Kaiser bun.
Includes: Coleslaw, Relish Platter, Potato Chips, Lemonade, Iced Tea, water and our famous buttermilk brownie.

Summertime Picnic …………………………………………………………………………… $11.75 Per Guest
Choose Two: BBQ Beef, Pork or Turkey, Hamburger Patty, Black Bean Burger, ISU Bratwurst, Fried Chicken, Seasoned Chicken Breast
Includes: Potato Salad, Baked Beans, Coleslaw, Relish Platter, Potato Chips, Lemonade and Iced Tea

Top Our Potato Bar ………………………………………………………………………… $10.75 Per Guest
Choice of: Baked or Mashed Potatoes
Choose Two: Vegetarian Chili, Meat Chili, Beef Stroganoff or Broccoli Cheese
Includes: Assorted Cold Toppers, Fresh Fruit Salad, Mixed Salad Greens, Dinner Rolls, Butter, Iced Tea, Coffee and Water

Please ask coordinator about the availability of Iowa products
Value Served Meals

Perfect Pair (choose two) .............................................................. $10.00 per guest
Cup of soup: Soup of the day or Chili
Side Salad: Tossed salad or Balsamic Salad
Sandwich: Turkey, Ham or Vegetable
Pizza: Pepperoni, Sausage or Cheese
Includes: Iced Tea and water

Honey Rosemary Chicken ............................................................. $12.75 per guest
Tossed salad with dressing, baked chicken breast with a honey rosemary sauce, wild rice, Riviera vegetables, dinner rolls and butter. Served with Iced Tea, Coffee and Water

ISU Lasagna or Vegetarian Lasagna ............................................ $12.75 per guest
Tossed salad, with dressing, Graziano sausage lasagna, green beans and garlic bread Served with Iced Tea, Coffee and Water
Heartland Buffet
Minimum of 25 guests

Entrée(s)
Three Hot Sides
Two Salads
Dinner Rolls with Butter
Iced Tea, Coffee, and Water

Per Guest
1 entrée $15.50
2 entrée $18.50
3 entrée $20.75

Entrees
Blackened Chicken Breast
Cajun Pork
Champagne Cashew Chicken
Chicken Alice Springs
Chicken Cordon Bleu
Continental Beef Tips over Noodles
Grilled Pork Chop (6 oz)
Herb Roasted Turkey
Lemon Pepper Tilapia
Meatloaf
Pasta Primavera
Pecan Parmesan Chicken
Pit Ham
Roast Beef with Horseradish Sauce
Roast Pork
Tuna Filet
Vegetarian Lasagna

Hot Sides
Asparagus (Spring and Summer Only)
Baked Potato with Sour Cream and Butter
Broccoli Buds
California Vegetable Medley
Cinnamon Apples
Epicurean Wild Rice
Garden Risotto
Garlic Mashed Potatoes
Glazed Baby Carrots
Green Bean Casserole
Herb Roasted New Potatoes
Mashed Potatoes with Gravy
Parmesan Scalloped Potatoes
Riviera Blend
Roasted Corn Mashed Potatoes
Scalloped Corn
Sour Cream Potato Casserole
Stir fry Vegetables
Squash Medley
White Rice
Whole Kernel Corn
Whole Petite Green Beans Almandine

Salads
Asian-style Coleslaw
Broccoli Supreme
Caesar Salad
Creamy Coleslaw
Fresh Fruit
Macaroni Salad
Marinated Vegetable
Mixed Salad Greens
Potato Salad
Spring Pasta Salad
Vegetable Basket

International Flair

Entrees
Brazilian—Bobo de Camarao
Indian—Chicken Tikka Masala
Indian—Tandoori Chicken
Jamaica—Jerk Cod
Japanese—Yakitori Chicken
Malaysia—Beef Rendang
Malaysia—Satay Flavored Roasted Chicken
Nigeria—Jollof Rice
Pakistan—Chicken Karahi
Puerto Rico—Beans and Rice
Russia—Pilaf
Brazilian Lazy Rice

Sides
Bulgur Wheat Pilaf
Indian Vegetable Pulav
Indian Aloo Matar
Basmati Rice
Turkish Wheat Pilaf

Latino Yucatan Chicken Lime Soup
Brazilian Three Bean Salad
Naan (Bread)

Please ask coordinator about the availability of Iowa products
Served Meals

25 guests or less choose a maximum of 2 entrée choices
25 guests or more choose a maximum of 3 entrée choices

Mixed Salad Greens
Your Entrée Choice(s)
Your Choice of Potato or Rice
Fresh Seasonal Vegetables
Dinner Rolls with Butter
Iced Tea, Coffee, and Water

Pork $19.50
- Black Forest Pork
- Iowa Pork Loin Marsala
- Spiced Pork Loin with Fruit Salsa
- Stuffed Iowa Pork Chop

Chicken $17.75
- Champagne Cashew Chicken
- Chicken Cordon Bleu with Mushroom Sauce
- Pecan Parmesan Chicken with Honey Mustard Sauce
- Marinated Chicken Kabob

Fish $18.50
- Grilled Salmon with Fruit Salsa
- Lemon Pepper Tilapia

Beef $21.75
- New York Strip Steak
- Prime Rib with Au Jus and Horseradish (add $1.00)
- Roast Beef with Port Wine Sauce

Pork $19.50
- Black Forest Pork
- Iowa Pork Loin Marsala
- Spiced Pork Loin with Fruit Salsa
- Stuffed Iowa Pork Chop

Chicken $17.75
- Champagne Cashew Chicken
- Chicken Cordon Bleu with Mushroom Sauce
- Pecan Parmesan Chicken with Honey Mustard Sauce
- Marinated Chicken Kabob

Fish $18.50
- Grilled Salmon with Fruit Salsa
- Lemon Pepper Tilapia

Beef $21.75
- New York Strip Steak
- Prime Rib with Au Jus and Horseradish (add $1.00)
- Roast Beef with Port Wine Sauce

Vegetarian $17.50
- Vegetable Wellington
- Eggplant Parmesan
- Vegetable Lasagna
- Stuffed Portabella Mushroom
- Roasted Vegetable Napoleon

Pasta $17.50
(Potato, rice, or vegetable not included)
- Chicken Alfredo Florentine
- Shrimp and Crab Primavera
- Yellow Pepper and White Bean Pasta
- Sun Dried Tomato Ravioli

Specialty $ Market Price
- Bacon Wrapped Sirloin
- Filet Mignon
- Lobster Tail
- 12oz Ribeye Steak

Please ask coordinator about the availability of Iowa products
Sweet After Thoughts
Supplies and service included

Cheesecake ................................................................. $4.25 per guest
Turtle, Oreo, Divine with Fruit Sauce, Decadent Chocolate

Fruit Crisp ................................................................. $2.80 per guest
Apple, Blueberry, Cherry, Peach, Strawberry Rhubarb

Fruit Pie ................................................................. $3.10 per guest
Apple, Cherry, Dutch Apple, Strawberry Rhubarb

Layered Cake .......................................................... $3.35 per guest
Lemon, Raspberry Crème, Snicker, Chocolate Raspberry, Oreo,
Angel Food, German Chocolate

Mousse ................................................................. $3.20 per guest
Chocolate, White Chocolate, Raspberry, Strawberry, Peanut Butter

Petite Sweet Assortment .............................................. $4.60 per guest
Assorted Tea Sizes Dessert Bars, Mini Cheesecakes, Cream Puffs & Silver Spoon Desserts

Tart ................................................................. $2.80 per guest
Apple, Caramel Apple, VEISHEA Cherry, Lemon Meringue, Pumpkin
Bar & Beverages

$75 bar Setup Fee per bar,
$100 minimum for each hour with a maximum of 5 hours

**Hosted Bar**

Top Shelf Liquor ................................................................. $5.50

House Wine ................................................................. $5.00
Red—Jacob’s Creek Merlot or Harlow Ridge Cabernet
White—Red Diamond Chardonnay
Blush—Beringer White Zinfandel

Premium Bottled Beer .................................................. $4.50
Killian’s Irish Red, Sam Adams, Corona, Boulevard

Bottled Beer ................................................................. $4.00
Budweiser, Bud Light, Coors Light, MGD, Miller Lite, O’Doul’s

Keg Beer ................................................................. $240.00
Bud Light, Miller Lite (additional options available)

Soft Drinks (Coke products) ........................................... $1.50

Italian Sodas ................................................................. $2.50

Bottled Water ................................................................. $2.00

**Cash Bar**

Top Shelf Liquor ................................................................. $6.00

House Wine ................................................................. $5.50
Red, White, and Blush

Premium Bottled Beer .................................................. $5.00
Killian’s Irish Red, Sam Adams, Corona, Boulevard

Bottled Beer ................................................................. $4.50
Budweiser, Bud Light, Coors Light, MGD, Miller Lite, O’Doul’s

Soft Drinks (Coke products) ........................................... $1.75

Italian Sodas ................................................................. $2.75

Bottled Water ................................................................. $2.25

**Wine Service Only will be subject to a modified set up fee of $30.00**

**Bar and beverages subject to a service fee**
Enhancements

- Sparkling Grape Juice Toast (half pour) $3.00 per guest
- Champagne Toast (half pour) $3.00 per guest
- Glass of Sparkling Grape Juice (full pour) $6.00 per guest
- Glass of Champagne (full pour) $6.00 per guest
- Mirror (12”x12”) $2.00 each
- Votive Candles $1.00 each
- Fish Bowl centerpiece with candles or fresh flower $5.00 each
- Bud Vases centerpiece with single silk flower $2.00 each
- Charger Plates $2.00 each
- Chocolate Fountain with fruit dippers $6.75 per guest
- Lighting and Tulle for head table $25.00 per table
- Lighted Backdrop $150.00 per event
- Cake Cutting & Plates $1.50 per guest
- Ice Sculpture Start at $250.00 each

Make Your Big Day Memorable!
Ask us about:
- Premium Linen options
- Wedding Cakes made by ISU’s Bakery
- Signature Drink options