

Special Events Buffet menu

The Budget Gourmet

Pork Loin in Sage Brown-Butter Sauce
Roasted Potatoes
Mixed Greens with Balsamic Vinaigrette
Fresh Vegetables & Dip
Seasonal Vegetable
Artisan Breads
Water & Iced Tea

Vineyard

Mixed Greens tossed in Balsamic Vinaigrette
Vegetable Salad with Pecorino Cheese and Extra Virgin Olive Oil.
Roasted Chicken Wrapped in Prosciutto with Lemon, Basil and Artichokes
Roasted New Potatoes
Fresh Fruit drizzled with an Orange Blossom Syrup
Fresh Vegetables & Dip
Artisan Breads
Water & Iced Tea

Add Garlic Prime Rib & Mashed Potatoes

The Gourmet Vineyard (The Vineyard plus...)

Crostini with Choice of 2 Toppings
Tomato Cheese Tartlet
New Potato topped with Blue Cheese, Bacon, and Caramelized Onion

Pasta Buffet

Baked 3-Cheese Macaroni with Prosciutto
Penne Bolognese (rich meat sauce)
Rotini Pasta with Alfredo Sauce or Tomato Sauce
Mixed Green Salad
Fresh Vegetables & Dip
Meatballs in Marinara
Artisan Breads
Water & Iced Tea

Add Garlic Prime Rib & Mashed Potatoes

The Gourmet Pasta Buffet (Pasta Buffet plus...)

Tomato-basil topped Bruschetta
Assorted Vegetables with Roasted Red Pepper mousse
Gourmet Stuffed Mushrooms



Iowan

Sage-Butter Pork Loin
Port-Cherry Glazed Ham
White Cheddar Mashed Potatoes
Wild Rice Stuffing
Roasted Seasonal Vegetables
Artisan Breads
Mixed Greens
Crudite & dip
Water, Iced Tea

Add Garlic Prime Rib

The Gourmet Iowan (the Iowan plus...)

Maytag Blue Cheese toasts
Beef Skewers
Tomato tartlet

Classic Buffet

Chef Carved Garlic Beef
Lemon-Rosemary Roasted Chicken
Roasted Potatoes with Blue Cheese Cream
Penne with Classic Tomato Sauce
Seasonal Vegetable
Mixed Greens with Balsamic Vinaigrette
Vegetables & Dip
Artisan Breads
Water & Iced Tea

Add Salmon with an Orange Basil Glaze

The Gourmet Classic (Classic Buffet plus...)

Olive Topenade on Crostini
Chicken skewers
Mini mozzarella basil skewers



Seafood Buffet

Salmon with Orange Basil glaze
Prosciutto Wrapped Tiger Shrimp
Tuna and Shrimp Cakes with Lemon Sauce
Mashed Potatoes
Fettuccine with Herbs and Oil
Seasonal Vegetable
Mixed Greens, Lemon Vinaigrette
Vegetables & Dip
Artisan Breads
Water & Iced Tea

Add Garlic Prime Rib

Gourmet Seafood Buffet (Seafood Buffet plus...)

Wild Mushroom Crostini
Tartlet shells with herbed goat cheese
Macaroni & Cheese Bite

The Appetizer Buffet

Select appetizers to create your own unique menu.
Appetizer Stations throughout your reception make for a unique event!
Let Taste! Help you create the perfect menu.

Shrimp Boil

Jumbo Shrimp, Corn on the Cob, New Potatoes, Sausage
& Lots of Bread
Served with Hot Sauce & Creamy Garlic Aioli
We Spread out all of the food right on the table!
Great for outside summer parties.

All Iowa Dinner

Iowa has a lot to offer! From the meat to the produce & even the wine.
Everything on this menu is produced right here in Iowa!
We will create a seasonal menu using all local Ingredients.