

The perfect plate

SALADS

Classic Caesar

Romaine, croutons, Parmesan, Caesar dressing

Mixed Greens

Tomatoes, cucumbers, carrots, raspberry vinaigrette

Spinach

Dried cranberries, candied walnuts, feta, balsamic vinaigrette

Iowa Wedge

Iceberg lettuce, blue cheese, sweet corn, bacon, ranch dressing

Our dinner menu allows for complete customization.

Plated dinners include a salad course and start at \$30/person.

Inquire with an event manager for buffet pricing, or if you would like something you do not see.

ENTRÉES

BEEF

New York Strip

Flat-Iron Steak

Braised Short Ribs

Prime Rib

Tender Braised Beef

PORK

Roasted Pork Loin

Glazed Baked Ham

POULTRY

Chicken Marsala

Chicken Parmesan

Stuffed Chicken Breast

Seared Airline Chicken Breast

SEAFOOD

Seared Scallops

Seared or Blackened Salmon

VEGETARIAN

Eggplant Parmesan

Falafel with Hummus & Fattoush

Brown Butter & Sage Cheese Ravioli

Grilled Vegetable Tower

Plated option only

SAUCES

Red Wine Demi

Bourbon Demi

Charred Shallot Demi

Chimichurri

Herb Cream Sauce

Blackberry BBQ Sauce

Citrus Beurre Blanc

Arrabbiata

Marinara

Pesto

Marsala

Seasoned Compound Butter

SIDES

**Roasted Garlic
Mashed Potatoes**

**Rosemary Roasted Fingerling
Potatoes**

Parmesan Polenta

Gluten Free Grain Pilaf

Buttered Noodles

Roasted Seasonal Vegetables

Grilled Asparagus

Garlic Sautéed Green Beans

Pan-Fried Brussels Sprouts

Glazed Heirloom Carrots

**Personalize Your Own Menu
Or Allow Our Talented Team
To Guide You.**

**We Have An Array Of Options
From Classic Chicken
Parmesan, To Braised Short
Ribs With Charred Shallot
Demi, Served With Rosemary
Roasted Fingerling Potatoes.**