the perfect plate

SALADS

Classic Caesar / 4
Romaine, croutons, Parmesan, Caesar dressing

Mixed Greens / 4
Tomatoes, cucumbers, carrots, raspberry vinaigrette

Spinach / 4.5
Dried cranberries, candied walnuts, feta, balsamic vinaigrette

Iowa Wedge / 4.5
Iceberg lettuce, blue cheese, sweet corn, bacon, ranch dressing

Our dinner menu allows for complete customization. Pricing represented is specific to buffets.

A $3.00 surcharge will be applied to all entrées for plated receptions.

ENTRÉES

BEEF

New York Strip / 16

Flat-Iron Steak / 18

Braised Short Ribs / 17

Prime Rib / 20

Slow Cooked Brisket / 14

PORK

Roasted Pork Loin / 14

Glazed Baked Ham / 12

POULTRY

Chicken Marsala / 14

Chicken Parmesan / 14

Roasted Turkey Breast / 12

Stuffed Chicken Breast / 16

Seared Airline Chicken Breast / 14

SEAFOOD

Seared Scallops / 21

Pan Seared Walleye / 16

Seared or Blackened Salmon / 16

VEGETARIAN

Quinoa Stuffed Bell Pepper / 12

Eggplant Parmesan / 12

Grilled Vegetable Tower / 17
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 / 2

Prairie Breeze
Mashed Potatoes / 3

Rosemary Roasted Fingerling
Potatoes / 3

Parmesan Polenta / 3

Gluten Free Grain Pilaf / 3

Buttered Noodles / 3

Roasted Seasonal Vegetables / 4

Grilled Asparagus / 4

Garlic Sautéed Green Beans / 3

Pan-Fried Brussels Sprouts / 4

Glazed Heirloom Carrots / 4

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 Prairie Breeze Mashed Potatoes, Mushrooms & Greens.