



Catering Menu

2024

Breakfast and Coffee Breaks

Continental Buffet

Seasonal breakfast breads and Muffins, Fresh Fruit, Individual Yogurt Cups, Gluten-Free Granola served with House Brewed Coffee (Decaf and Regular), Orange Juice and Hot Tea

Add Ons:

- **Breakfast Burritos (2 selections)** – Chorizo and Potato | Steak and Egg | Egg and Potato
- **Breakfast Sandwiches (2 selections)** – Berkwood Farms Ham or Bacon, Swiss Cheese and Egg on Brioche | Sausage, Egg and Cheese on Buttermilk Biscuit

Iowa Breakfast Buffet

Mixed Berry Stuffed Brioche French Toast with Maple Syrup and Whipped Cream, Crispy Fried Breakfast Potatoes O'Brien, Cheesy Scrambled Eggs, Fresh Fruit and Mint Salad with Chocolate Shavings, Berkwood Farms Sausage Gravy with Buttermilk Biscuits, Grilled Berkwood Farms Ham or Thick Cut Bacon

Breaks

- Coffee and Hot Tea Station
 - Coke Products and Bottled Water
 - Infused Lemonade
 - Assorted Cookies and Bars
 - Fruit and Veggie Platter with Seasonal Hummus and Yogurt Dip
 - Trail Mix, Sriracha Ranch Snack Mix, Popcorn, Fresh Whole Fruit, Granola Bars, Mini Candy Bars
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Lunch

Box Lunch (2 selections of sandwich or salad) comes with seasonal side salad, chips, fresh fruit and cookie

Lunch Buffet (choose 2 sandwiches, 2 salads, 1 soup) comes with kettle chips and assorted cookies and bars

Sandwiches – substitute focaccia for whole wheat wrap or gluten-free bread

The Artisanal Club – Smoked Turkey, Berkwood Farms Ham and Bacon, Havarti, Pesto Mayo, Shaved Romaine and Heirloom Tomato

Italian – Salami, Capicola, Pepperoni, Berkwood Farms Ham, Provolone Cheese, Black Pepper Mayo, Shaved Romaine, Heirloom Tomato, Pickled Red Onions, Red Wine Vinaigrette and Italian Seasoning

Roast Beef – Shaved Roast Beef, BBQ Horseradish Sauce, Smoked Gouda, Shaved Romaine and Tomato

Tuscan Chicken – Marinated and Grilled Bell and Evans Chicken Breast, Spinach, Roast Cherry Tomato Ricotta and Sweet Tear Drop Peppers

Spicy Chicken – Grilled Bell and Evans Chicken, Berkwood Farms Bacon, Sriracha Mayo, Pepper Jack, Heirloom Tomato and Shaved Romaine

Veggie Wrap – Red Pepper Hummus, Roasted Asparagus, Mushrooms and Tomatoes, Spinach Artichoke Cream Cheese Spread and Fresh Spinach on Whole Wheat Tortilla (Veg)

Salads (Add Grilled Chicken, Shrimp or Salmon)

Classic Caesar – Chopped Romaine, Cherry Tomatoes, Grated Parmesan Cheese, Shaved Asiago, Garlic Focaccia Croutons and Creamy Caesar Dressing

Cobb – Chopped Romaine, Roasted Sweet Corn, Hard Boiled Egg, Roast Cherry Tomatoes, Avocado, Berkwood Farms Bacon Crumbles, Prairie Breeze White Cheddar with Buttermilk Ranch

Berry Patch – Sliced Strawberries, Blueberries, Candied Pecans and Sunflower Seeds, Ancient Grain Medley, Baby Mixed Greens and Raspberry Balsamic Vinaigrette (Vegan)

Simple Salad – Red Grapes, Crushed Pistachios, Roast Fennel, Baby Mixed Greens and Honey Lemon Vinaigrette. (Vegan)

Soups

Tomato Basil | Apple Ginger Lentil | Southwest Chicken Tortilla | White Bean Chili

Appetizer Packages (priced per person):

Choose 3 light hors d'oeuvres

Choose 3 light hors d'oeuvres and 1 heavy hors d'oeuvres

Choose 3 light hors d'oeuvres and 3 heavy hors d'oeuvres

Light Hors d'Oeuvres

Chicken or Beef Satay Skewers with Peanut Dipping Sauce

Fried Avocado Deviled Eggs with Pancetta Crisp

Spanakopita Rolls with Spinach, Artichoke and Feta (Veg)

Colorado Lamb Meatballs with Mint Tzatziki Sauce

Chorizo and Potato Taquitos (GF)

Chicken Flauta with Avocado Crema

Parmesan Arancini with Spicy Arrabiata Sauce (Veg)

New Orleans Style Crab Cake with Zesty Remoulade Sauce

Heirloom Tomato Bruschetta on South Union Focaccia with Balsamic Glaze (Vegan)

Roast Tomato Caprese Bites with Burratta on Grilled Garlic Focaccia

Berkwood Farms Braised Pork Belly Skewer with Bourbon Maple Glaze (GF)

Smoked Salmon on Sweet Corn Cake with Dill Cream, pickled onion and charred sweet corn

Marinated and Grilled Shrimp Cocktail Shooters with Horseradish Cocktail Sauce (GF)

Grilled Shrimp on Wonton with Mashed Avocado and Mango Pico de Gallo

Elote Corn Salad on Grilled Focaccia

Bourbon BBQ or Swedish Meatballs (GF)

BBQ Pork Egg Rolls with Tangy Dipping Sauce

Mixed Berry and Cream Cheese Egg Rolls with Red Wine Brown Sugar Reduction

French Toast Skewers with Jalapeno Blackberry Reduction

Portobello and Wild Rice Stuffed Sweet Peppers (Vegan)

Polenta Bites with Roasted Cherry Tomato and Grilled Asparagus (Vegan)

Crimini Mushroom Pizza Bites with fresh Mozzarella and Prosciutto

Heavy Hors d'Oeuvres

Braised Pork Belly Bao Bun with Hoisin and Pickled Vegetables

Lobster Roll on Grilled Split Bun

Mini Lamb Gyro with Tzatziki Sauce, Feta, Red Onion and Tomato

Beef Barbacoa Mini Tacos

House Made Porchetta Slider with Italian Salsa Verde, Dijonnaise and Arugula

Crispy Chicken Caprese Slider with Pesto Mayo, Fresh Mozzarella and Tomato

Black Bean Slider with Red Pepper Hummus and Crispy Tortilla Strips (Vegan)

Shrimp Po Boy with Spicy Remoulade

Mini Reuben Sliders on Brioche Bun

Tarragon Chicken Salad Slider on Pretzel Bun with Butter Lettuce and Heirloom Tomato

Philly Cheese Steak with Provolone, Grilled Peppers, Onions and Mushrooms on Toasted Mini Hoagie Bun

Mini Chicago Dogs

Udon Noodle Boxes with Sauted Vegetables, Choice of Beef Chicken or Pork and Spicy Satay Sauce – Served with Chopsticks in Chinese to go box and Mini Vegetable Egg Roll

Bison Quesadilla with Roast Pepper Salsa and Lime Crema



Displays

Crudités

Carrot and Celery Sticks, Heirloom Cherry Tomatoes, Olives, Cucumber, Red Pepper, Pita Bread, Seasonal Hummus and Creamy Dill Dip

Charcuterie Display

Three Artisan Meats, Three Select Cheeses, Marinated Olives, Cornichons, Purveyor Mustard, Seasonal Chutney, Dried Fruit and Nuts, Garlic Focaccia Crostini

Hot Dips

Spicy Buffalo Chicken Dip, Spinach Artichoke, Green Chile Beer Cheese, Choriqueso, Fried Pita Points, Tortilla Chips, Soft Pretzel Bites, South Union Garlic Focaccia

BBQ Board

Smoked Pork Wings, Dry Rub Smoked Chicken Wings, Sliced Texas Style Brisket, KC Style BBQ Sauce, Spicy Carolina Mop Sauce, House Made Pickles, Elote Corn Salad and Sliced White Bread

Grilled Vegetable Antipasti Display

Marinated and Grilled Seasonal Vegetable, Seasonal Hummus, Grilled Garlic Focaccia, Basil Ricotta Flatbread Bites



Buffets

Themed Menus

Classic

Marinated and Pan Roasted Chicken Thighs with Thyme Au Jus, Garlic Chive Mashed Potatoes, Chef's Seasonal Roasted Vegetables, Garden Salad with Ranch, Garlic Focaccia Bread and Butter

Italian

Classic Caesar Salad, Marinated Tortellini Pasta Salad, Seasonal Vegetarian Lasagna Bianco, 4 Cheese Graziano Sausage Baked Rigatoni, Garlic Focaccia Bread and Butter

Smokehouse

House Smoked Pork Wings with Dr. Pepper BBQ Sauce, Smoked Andouille Sausage Baker Beans, Chipotle Red Cabbage Slaw, Smoked Gouda Mac and Cheese, Hatch Green Chile and Honey Corn Bread

Breakfast for Dinner

Mixed Berry Stuffed Brioche French Toast with Blueberry Maple Syrup and Whipped Cream, Crispy Fried Breakfast Potatoes O'Brien, Cheesy Scrambled Eggs, Fresh Fruit and Mint Salad with Chocolate Shavings, Berkwood Farms Sausage Gravy with Buttermilk Biscuits, Grilled Berkwood Farms Ham

Take Out Buffet

Beef and Broccoli with fried rice, Vegetable Lo Mein with Seasonal Vegetables and Tofu, Crab Rangoon, Egg Rolls, Ponzu Sauce, Sweet Chili Sauce

Mexican

Red Chili and Cheese Enchiladas, Chicken or Steak Fajitas, Spanish Rice, Black Bean and Cilantro Salad, Salsa Roja, Corn and Flour Tortillas, Queso Dip with Tortilla Chips

Build Your Own Buffet (choose one salad, two sides, two entrées)

Comes with South Union Bread and Butter

Salads – Classic Caesar Salad | Garden Salad | Berry Patch | Roast Beet and Squash

Vegetable Side – Garlic Butter Green Beans | Lemon Butter Asparagus | Caramelized Brussels Sprouts | Honey Bourbon Rainbow Carrots | Charred Broccolini | Garlic Butter Parsnips | Garlic Mushrooms | Chef's Seasonal Roasted Vegetables | Summer Squash and Sweet Corn |

Starch Side – Creamy Parmesan Polenta | Patatas Bravas with Romesco Sauce + | Crème Fraiche Mashed Potatoes | Herb-Roasted Fingerling Potatoes | Root Vegetable Gratin + | Wild Rice Mélange | White Wine Parmesan Risotto + | Cheesy Potato Casserole + | White Cheddar and Bacon Mashed Potatoes + | Garlic Sage Roasted Sweet Potatoes

Entrées – Three Cheese Tortellini with Almond White Wine Sauce | Penne Alfredo Primavera | Four Cheese Ravioli with Mushroom Spinach Cream Sauce | Jamaican Jerk Chicken with Pineapple Salsa | Sautéed Boneless Chicken Thighs with Roasted Cherry Tomato Sauce | Crispy Chicken Cutlet with Sundried Pesto Cream Sauce | Classic Chicken Marsala | Roast Turkey Breast with Thyme Au Jus + | Sliced Pork Loin with Au Jus | Marinated Grilled Pork Tenderloin Medallions with Chestnut Fig Sauce + | House Smoked Pork Wings with Carolina Mop Sauce | Roasted Sirloin with Red Wine Demi Glace + | Beef Tips de Burgo | Slow Braised Beef Short Ribs | Seared Salmon with Lemon Caper Sauce + | flank steak with Chimichurri +



Plated

Choose one salad, one vegetable, one starch, and up to two proteins – custom menus available upon request. Comes with bread and butter.

Pasta/Vegetarian

Spinach Ricotta Ravioli with White Wine Cream

Brown Butter Gnocchi with Butternut Squash and Sage White Wine Parmesan Risotto

Quinoa Stuffed Heirloom Tomato with Balsamic

Balsamic Grilled Portobello Mushrooms

Stuffed pepper with wild rice and sautéed mushroom

Chicken

Pan Seared Bone-in Chicken Thighs

Jerk Marinated Grilled Chicken Thighs

Pan Seared Chicken Breast

Spinach and Ricotta Stuffed Airline Chicken Breast

White cheddar bacon stuffed Airline Chicken Breast

Breaded Chicken Cutlet

Herb Marinated and Grilled Chicken Quarter

Sauces – Mushroom Marsala | Sundried Pesto Cream | Roasted Cherry Tomato Au Jus | Lemon Caper Butter | Chimichurri | Mango Pico de Gallo | Garlic Herb Cream Sauce | Blackberry Chipotle Sauce

Pork

Berkwood Farms Bacon-Wrapped Tenderloin Medallions

Garlic Basil Marinated Pork Roast

12oz. Bone-in Chop

Coffee Rubbed Roasted Pork Loin

Slow Smoked Iowa Chop with BBQ Glaze

Sauces – Chestnut Fig Sauce || Sage Au Jus | Chorizo Cream | Apple Cider Sauce | Dijon Pan Sauce | Blackberry Honey Mustard Sauce | Garlic Parmesan Cream Sauce | Italian Salsa Verde | Cherry Port Wine Demi Glacé

Beef

6oz. Iowa CAB Sirloin Medallion

6oz. Hand Cut Tenderloin Fillet

8oz Braised Short Rib

Marinated Grilled Flank Steak

16oz. Bone-in Ribeye

12oz. Hand Cut Strip Steak

Sauces – Bourbon Peppercorn Sauce | Red Wine Demi-Glace | Garlic Herb Butter | Mushroom de Burgo | Chimichurri | Dijon Horseradish Sauce | Creamy Blue-cheese

Fish

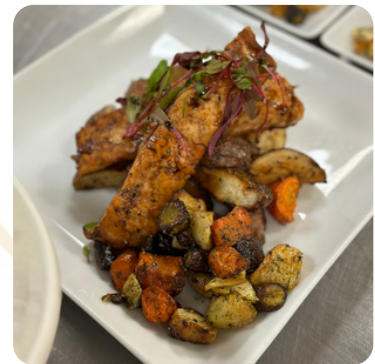
Pistachio Crusted Halibut

Seared Chilean Sea Bass

Grilled Salmon

Seared Cod

Sauces – Shallot White Wine | Lemon Butter Caper | Roast Cherry Tomato and White Wine | Seasonal Chimichurri | Lemon Herb Butter | Pesto Cream



Artisanal
Food Company

Late Night Snacks

- Walking Tacos with Choice of Doritos or Fritos
- Chicago Dogs with Toppings
- Lachelles Battle Bus Burgers
- Cereal Bar with 2% and Skim Milk – Pick your favorite 3 cereals
- Warm Assorted Cookies with Milk
- Flatbread Pizza (assortment available)

Certain menu items are subject to availability, seasonality, and market fluctuations.

There will be a 24% service charge and 7% sales tax added to all staffed meals.