

































# DINNER

## GRANDVIEW CONFERENCE CENTER DINNER BUFFET

20 guest minimum. Prices based on your choice of a seasonal soup, two garden selections, two seasonal sides, two entrée minimum and two desserts. Must choose a minimum of two entrées. Add price of each entrée selected for per person cost.

### SOUP

Choose one from our soup selection.

### FRESH FROM THE GARDEN

Choose 2:

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

#### HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

#### GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing.

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

#### BIG CEDAR CHOPPED SALAD

Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

### ENTRÉE SELECTIONS

Choose 2:

#### ROTISSERIE CHICKEN.....\$21 Per Person

All Natural Chicken Stuffed with Roasted Lemons, Fresh Herbs & Lemon Thyme Sauce

#### GENNY MORRIS'

#### BUTTERMILK FRIED CHICKEN... \$20 Per Person

Creamy Thyme Gravy

#### BROWN SUGAR GLAZED SALMON... \$27 Per Person

Creamed Spinach

#### PAN ROASTED HALIBUT.....\$41 Per Person

Garlic & Herb Crust

#### GRILLED BEEF TENDERLOIN..... \$56 Per Person

Blackberry Port Wine Reduction, Buttermilk Blue Cheese, Caramelized Shallots

#### SEAFOOD & GRITS..... \$56 Per Person

Pan Roasted Halibut, Shrimp, Bay Scallops, Creole Spiced White Wine Butter Sauce, Green Chili Grits

#### BRAISED BEEF SHORT RIBS..... \$29 Per Person

Roasted Forest Mushrooms

#### BLACKENED BONE-IN LOCALLY RAISED

#### PORK CHOPS..... \$36 Per Person

Apple Pecan Chutney

#### GARLIC & HERB CRUSTED

#### BEEF STRIPLOIN..... \$37 Per Person

Red Wine Sauce, Roasted Tomatoes

### SIDES

Choose two from our seasonal side selection.

### DESSERT

Choose two from our bakeshop desserts selection.

#### MIXED BREAD BASKET

#### FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

#### MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



# DINNER

## GRANDVIEW CONFERENCE CENTER CHILI COOK-OFF

*\$62 Per Person*

Guests will be able to break out into a maximum of 10 teams (20 guest minimum) and create their version of chili.

### FIXINGS FOR CHILI

Kidney, White, Chili & Black Beans, Green & Yellow Onions, Garlic, Celery, Ground Beef, Chopped Beef, Chicken, Andouille Sausage, Diced Tomatoes, Tomato Juice, Tomato Puree, Fresh Tomatoes, Chicken Broth, Beef Broth, Peppers, Green Chilies, Fresh Jalapeños, Chipotle Chili Powder, Chipotle with Adobo Sauce, Chili Powder, Salt, Pepper, Cayenne Pepper, Red Pepper, Flakes, Cumin, Paprika, Oregano, Chorizo, Cilantro, Sugar, Chives

### TOPPINGS

Tortilla Chips, Fritos, Hot Sauce, Cheddar Cheese, Sour Cream, Scallions, Black Olives, Corn Bread, Rolls, Butter, Honey Butter





# DINNER

## CEDAR HOLLOW COOKOUTS

20 Guest Minimum

### TIER 1 BUFFET

\$72 Per Person. Price includes one steak per person.

#### SOUTHERN STYLE POTATO SALAD

#### HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

#### HARDWOOD GRILLED 14OZ K.C. STRIP STEAKS

#### CHARRED CORN ON THE COB

Maple Thyme Butter

#### BURNT END BAKED BEANS

Grilled Red Onion

#### SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

#### FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

### TIER 2 BUFFET

\$82 Per Person

#### ROASTED SWEET CORN SALAD

Black Beans, Green Chilies, Baby Spinach, Chipotle Vinaigrette

#### HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

#### CARVING STATION: HARDWOOD SMOKED PORK SHOULDER

Blackberry BBQ Sauce

#### GRILLED FRESH ATLANTIC SALMON

Brown Sugar Glazed

#### 12-HOUR SMOKED SPICE RUBBED BRISKET

Big Cedar BBQ Sauce, House Pickled Jalapeños & Onions

#### CHARRED CORN ON THE COB

Maple Thyme Butter

#### CREAMY GREEN CHILI GRITS

Jalapeño Cheese

#### SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

#### FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

### TIER 3 BUFFET

\$95 Per Person

#### MARINATED TOMATO & CUCUMBER SALAD

Red Onion, Sweet Apple Cider

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

#### BLACKENED BONE-IN BERKSHIRE PORK CHOPS

Apple Pecan Chutney

#### SEAFOOD & ANDOUILLE JAMBALAYA

Shrimp, Scallops & Andouille Sausage, Cooked in a Heavy Dutch Oven with Rice to Create this Traditional Creole Dish

#### SOUTHERN FRIED SEAFOOD

Fried Catfish, Clams, Oysters, Housemade Hushpuppies, Ancho Pepper Remoulade, Spicy Cocktail Sauce

#### CHARRED CORN ON THE COB

Maple Thyme Butter

#### FRIED YUKON GOLD POTATOES

Caramelized Onion

#### SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

#### FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

### ALL TIERS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA

- Prices include transportation to and from our wooded outdoor site.
- A backup room is reserved for inclement weather.



# DINNER

## ARNIE'S BARN RESTAURANT

*20 guest minimum. Location fees apply, please ask your Conference Services Manager for details.  
Arnie's Barn Restaurant is available for dinner Sunday - Thursday only.*

### TIER 1 BUFFET

*\$56 Per Person*

#### GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

#### SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

#### Black Bean & Corn Salad

Chopped Romaine Lettuce, Roasted Corn, Black Beans,  
Queso Fresco, Pico de Gallo, Avocado Buttermilk Dressing

#### TACOS

Served with Corn & Flour Tortillas, Roasted & Green Salsa

#### OVERNIGHT SMOKED CARNITAS

#### CHILI RUBBED SEASONAL FISH

#### GROUND ANGUS BEEF & CHORIZO

#### CREAMED CORN WITH PEPPERJACK CHEESE

#### ROASTED TOMATO & GREEN CHILI RICE

#### REFRIED PINTO BEANS

#### CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

### TIER 2 BUFFET

*\$68 Per Person*

#### GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

#### SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

#### BLACK BEAN & CORN SALAD

Chopped Romaine Lettuce, Roasted Corn, Black Beans, Queso Fresco,  
Pico de Gallo, Avocado Buttermilk Dressing

#### MEXICAN CORN CHOWDER

Green Chili, Cilantro, Buttermilk

#### SKILLET FAJITAS

Combination of Carne Asada, All Natural Chicken Breast,  
Grilled Vegetables, Charred Peppers & Onions, Warm Flour Tortillas

#### GRILLED SALMON

Sweet Ancho Glaze

#### CREAMED CORN WITH PEPPERJACK CHEESE

#### ROASTED TOMATO & GREEN CHILI RICE

#### REFRIED PINTO BEANS

#### CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

### TIER 3 BUFFET

*\$79 Per Person*

#### GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

#### SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

#### BLACK BEAN & CORN SALAD

Chopped Romaine Lettuce, Roasted Corn, Black Beans, Queso Fresco,  
Pico de Gallo, Avocado Buttermilk Dressing

#### MEXICAN CORN CHOWDER

Green Chili, Cilantro, Buttermilk

#### ALL NATURAL CHICKEN ENCHILADAS

Roasted Tomatillo Sauce, Queso Fresco, Cilantro

#### WOOD ROASTED SEA BASS

Salsa Verde

#### CARNE ASADA

Roasted Tomato Chipotle Sauce

#### CREAMED CORN WITH PEPPERJACK CHEESE

#### ROASTED TOMATO & GREEN CHILI RICE

#### REFRIED PINTO BEANS

#### CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

### ALL TIERS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND  
DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND  
BREWED ICED TEA



# DINNER

## SHOOTING ACADEMY

*20 Guest Minimum*

### TIER 1 BUFFET

*\$68 Per Person*

#### SEASONAL CHOPPED SALAD

Housemade Buttermilk Dressing

#### YUKON GOLD POTATO SALAD

#### APPLE CIDER SLAW

#### GRILLED HOT LINKS

Roasted Potatoes & Onions

#### BOURBON GLAZED ST. LOUIS STYLE RIBS

Jalapeño Grits

#### SMOKED CHICKEN

Herb Infused Brine, Big Cedar BBQ Glaze

#### 12-HOUR SMOKED SPICE RUBBED BRISKET

Big Cedar BBQ Sauce, House Pickled Jalapeños & Onions

#### CHARRED CORN ON THE COB

Maple Thyme Butter

#### BURNT END BAKED BEANS

Grilled Red Onion

#### SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

#### FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

### TIER 2 BUFFET

*\$89 Per Person*

#### SOUP

Choose one from our soup selection.

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese,  
Strawberries, Toasted Pine Nuts, Served with  
Strawberry White Balsamic Vinaigrette

#### GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus,  
Vine Ripened Roma Tomatoes, Tossed with  
Housemade White Balsamic Dressing

#### PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved,  
Served with Horseradish Cream, Whole Grain Mustard  
& House Baked Silver Dollar Rolls

#### GENNY MORRIS' FRIED ALL NATURAL CHICKEN

Creamy Pan Gravy

#### GRILLED FRESH ATLANTIC SALMON

Brown Sugar Glazed

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### TIER 3 PLATED DINNER

*Choice Of One Entrée*

*\$105 Per Person*

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,  
Shaved Parmesan, Housemade Caesar Dressing

#### GRILLED QUAIL

Raspberry BBQ Glaze

#### PAN ROASTED DUCK BREAST

Blackberry & Port Wine Reduction

#### GRILLED BACON WRAPPED FILET OF BEEF

Roasted Wild Mushroom & Red Wine Demi

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### ALL TIERS INCLUDE:

#### MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND  
DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND  
BREWED ICED TEA



# DINNER

## THE WORMAN HOUSE

20 Guest Minimum

### TIER 1 BUFFET

\$78 Per Person

#### SOUP

Choose one from our soup selection.

#### HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

#### GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

#### CARVING STATION: BONE-IN BERKSHIRE PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

#### BRAISED BEEF SHORT RIBS

Wild Mushroom Ragù

#### WOOD GRILLED ATLANTIC SALMON

Baby Spinach, Roasted Tomatoes, Caramelized Lemon Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### TIER 2 BUFFET

\$88 Per Person

#### SOUP

Choose one from our soup selection.

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

#### GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

#### CARVING STATION: PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

#### GENNY MORRIS' FRIED ALL NATURAL CHICKEN BREAST

Light Thyme Gravy

#### BAKED SEAFOOD PASTA

Poached Gulf Shrimp, Scallops, Fresh Little Neck Clams, Roasted Tomato & Herb Sauce with Penne Pasta

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### TIER 3 BUFFET

\$129 Per Person

#### SOUP

Choose one from our soup selection.

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

#### TOMATO & SPINACH SALAD

Heirloom Cherry Tomatoes, Baby Spinach, Fresh Seasonal Vegetables, Tossed in Housemade Balsamic Vinaigrette

#### ROASTED BEEF TENDERLOIN

Port Wine Reduction Sauce, Sautéed Mushrooms

#### PAN SEARED POTATO & LEEK CRUSTED ALASKAN HALIBUT

Roasted Lemon Pan Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



# DINNER

## THE WORMAN HOUSE

20 Guest Minimum. Choice Of One Entrée Per Person.

### TIER 1 PLATED

*\$78 Per Person*

#### GRILLED SHRIMP COCKTAIL

Chili Crusted Jumbo Shrimp,  
Roasted Corn Black Bean Salsa, Tequila Lime Cocktail

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,  
Shaved Parmesan, Housemade Caesar Dressing

#### FRESH ATLANTIC SALMON

Grilled Over Hardwood Coals, Glazed with  
Local Honey and Brown Sugar

#### ROASTED ALL NATURAL CHICKEN BREAST

Stuffed with Sundried Tomato, Spinach,  
Boursin Cheese, Capicola Ham

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### TIER 2 PLATED

*\$88 Per Person*

#### BLUE CHEESE & ROASTED WALNUT CROUSTADE

Buttermilk Blue Cheese & Roasted Walnut  
Wrapped in a Savory Pastry Crust

#### BABY SPINACH & STRAWBERRY SALAD

Feta Cheese, Pine Nuts,  
Strawberry Balsamic Vinaigrette

#### SEAFOOD & GRITS

Creamy Monterrey Jack & Green Chili Grits,  
Topped with Cold Water Lobster,  
Pan Seared Scallops & Grilled Jumbo Shrimp

#### BRAISED SHORT RIBS

Tender Braised Beef Short Ribs with  
Roasted Garlic Mashed Potatoes & Red Wine Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### TIER 3 PLATED

*\$128 Per Person*

#### PAN SEARED SEA SCALLOPS

Hazelnut Brown Butter

#### BUTTER LETTUCE & BLUE CHEESE SALAD

Heirloom Grape Tomatoes, Candied Pecans

#### PAN SEARED POTATO & LEEK CRUSTED

#### ALASKAN HALIBUT

Roasted Lemon Pan Sauce

#### HARDWOOD GRILLED FILET OF BEEF

Port Wine Reduction

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### TIER 4 PLATED

*\$155 Per Person*

#### PAN SEARED SEA SCALLOPS

Hazelnut Brown Butter

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,  
Shaved Parmesan, Housemade Caesar Dressing

#### HARDWOOD GRILLED FILET & BUTTER

#### POACHED LOBSTER

Forest Mushroom Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### ALL TIERS INCLUDE:

#### MIXED BREAD BASKET

#### FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

#### MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



# DINNER

## END OF THE TRAIL ALL-AMERICAN WINE CELLAR

20 Guest Minimum

### TIER 1 BUFFET

\$78 Per Person

#### SOUP

Choose one from our soup selection.

#### HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

#### TORTELLINI SALAD

Genoa Salami, Red Onion, Pickled Peppers, Heirloom Grape Tomatoes, Ricotta Cheese, Tortellini, Topped with Parmegiano Reggiano

#### CARVING STATION: BONE-IN BERKSHIRE PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

#### ROTISSERIE CHICKEN

All Natural Chicken Stuffed with Roasted Lemons, Fresh Herbs & Lemon Thyme Sauce

#### GRILLED ATLANTIC SALMON

Glazed with Brown Sugar & Locally Harvested Honey

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### TIER 2 BUFFET

\$88 Per Person

#### SOUP

Choose one from our soup selection.

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

#### GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

#### CARVING STATION: PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

#### SEAFOOD & GRITS

Fresh Shrimp, Bay Scallops, Andouille Sausage, Cajun Spiced White Wine Butter Sauce, Creamy Monterey Jack Cheese, Roasted Green Chili Grits

#### CREOLE GRILLED CHICKEN BREAST

All Natural Chicken, Red Beans & Rice

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### TIER 3 BUFFET

\$128 Per Person

#### SOUP

Choose one from our soup selection.

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

#### ROASTED VEGETABLE SALAD

Brussels Sprouts, Baby Carrots, Parsnips, Butternut Squash, Tossed in Aged Balsamic & Locally Harvested Honey

#### CARVING STATION: BONE-IN BERKSHIRE

#### PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

#### PAN ROASTED HALIBUT

Garlic & Herb Crust

#### GRILLED BEEF TENDERLOIN

Blackberry Port Wine Reduction, Buttermilk Blue Cheese, Caramelized Shallots

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose two from our bakeshop desserts selection.

### ALL TIERS INCLUDE:

#### MIXED BREAD BASKET

#### FRESHLY GROUND DUBUQUE REGULAR AND

#### DECAFFEINATED COFFEE

#### MIGHTYLEAF SPECIALTY TEAS AND

#### BREWED ICED TEA



# DINNER

## END OF THE TRAIL ALL-AMERICAN WINE CELLAR

*20 Guest Minimum. Choice Of One Entrée Per Person.*

### TIER 1 PLATED

*\$78 Per Person*

#### WILD MUSHROOM & GOAT CHEESE TART

Wild Mushrooms, Fresh Herbs, Roasted Garlic,  
Locally Made Goat Cheese, Toasted Walnuts, Chives

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,  
Shaved Parmesan, Housemade Caesar Dressing

#### GRILLED ATLANTIC SALMON

Glazed with Brown Sugar & Locally Harvested Honey

#### ROTISSERIE CHICKEN

All Natural Chicken Stuffed with Roasted Lemons,  
Fresh Herbs & Lemon Thyme Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### TIER 2 PLATED

*\$88 Per Person*

#### ANDOUILLE STUFFED OYSTERS

Fresh Shucked Oysters, Topped with  
Andouille Sausage Stuffing & Toasted Herb  
Breadcrumbs

#### SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion,  
Feta Cheese, Strawberries, Toasted Pine Nuts,  
Served with Strawberry White Balsamic Vinaigrette

#### POTATO & LEEK CRUSTED HALIBUT

Ricotta Puree, Blood Orange Mint Sauce

#### ROASTED ALL NATURAL CHICKEN

Wild Mushroom Cream Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### TIER 3 PLATED

*\$128 Per Person*

#### LOBSTER POT PIE

Maine Lobster & Vegetables with Flakey Pastry Crust

#### SPINACH & POACHED PEAR SALAD

Fresh Baby Spinach, Tender Greens, Candied Pecans,  
Artisan Blue Cheese, Merlot Poached Pear,  
Apple Cider Herb Vinaigrette

#### SEAFOOD & GRITS

Pan Roasted Halibut, Shrimp, Bay Scallops Creole,  
Spiced White Wine Butter Sauce, Green Chili Grits

#### GRILLED BEEF TENDERLOIN

Pan Roasted Wild Mushrooms, Green Peppercorn &  
Bourbon Pan Sauce

#### SIDES

Choose two from our seasonal side selection.

#### DESSERT

Choose one from our bakeshop desserts selection.

### ALL TIERS INCLUDE:

#### MIXED BREAD BASKET

#### FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

#### MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



# SOUPS

## HOUSEMADE SOUP SELECTIONS

New England Clam Chowder

Creamy Potato & Ham with Aged Cheddar

Butternut Squash with Roasted Pumpkin Seeds & Kale

White Bean & Country Ham

Old Fashioned Vegetable

Tomato Basil

Chicken Tortilla

Classic Roasted Chicken & Noodle

Smoked Sausage & Tortellini

Roasted Chicken with Barley, Wild Mushroom & Kale

Creamy Italian Sausage, Potato & Greens

Hearty Beef & Mushroom Stew





# SIDES

## SEASONAL SIDE SELECTIONS

### SPRING

*(March - May)*

Butter Poached Baby Carrots with Honey & Dill  
Sugar Snap Peas with Red Bell Peppers & Feta Cheese  
Grilled Asparagus with Green Beans,  
Spring Peas & Mint  
Honey & Balsamic Roasted Baby Carrots with  
Creamed Spinach  
Buttered Fingerling Potatoes with  
Green Onions & Basil  
Gratin Potatoes with Grafton Cheddar Cheese  
Steamed Asparagus with Charred Onions  
Crushed Yukon Gold Potatoes  
Steamed Spring Greens with Shaved Parmesan  
Buttermilk Chive Mashed Potatoes  
Country Style Mashed Potatoes & Gravy  
Steamed Rice with Slow Cooked Red Beans

### SUMMER

*(June - August)*

Heirloom String Beans with Country Ham  
& Roasted Shallots  
Sautéed Summer Squash with  
Roasted Heirloom Tomatoes  
Butter Poached Cauliflower with Baby Bok Choy  
Rosemary & Lemon Roasted Fingerling Potatoes  
Steamed Broccoli with Roasted Cauliflower  
Charred Corn with Maple Thyme Butter  
Creamed Corn with Green Chilies & Jack Cheese  
Burnt End Baked Beans  
Gratin Potatoes with Grafton Cheddar Cheese  
Country Style Mashed Potatoes & Gravy  
Steamed Rice with Slow Cooked Red Beans  
Creamed Yukon Gold Potatoes with Chives

### FALL

*(September - November)*

Honey Balsamic Brussel Sprouts with  
Roasted Butternut Squash  
Baby Bok Choy with Roasted Cauliflower  
Roasted Acorn Squash with Sautéed Kale &  
Toasted Pumpkin Seeds  
Sautéed Green Beans with Roasted Shallots &  
Toasted Almonds  
Butternut Squash Casserole with  
Butter Toasted Thyme Breadcrumbs  
Country Style Mashed Potatoes & Gravy  
Gratin Potatoes with Grafton Cheddar Cheese  
Parmesan & Thyme Roasted Fingerling Potatoes  
Roasted Carrots with Cinnamon & Orange  
Maple Roasted Sweet Potatoes  
Steamed Rice with Slow Cooked Red Beans  
Jalapeño Cheese Grits

### WINTER

*(December - February)*

Roasted Root Vegetables with Baby Bok Choy  
Roasted Brussel Sprouts with Smokey Bacon &  
Red Onions  
Gratin Potatoes with Grafton Cheddar Cheese  
Country Style Mashed Potatoes & Gravy  
Honey Roasted Parsnips  
Creamed Brussel Sprouts with  
Butter Toasted Breadcrumbs  
Steamed Rice with Slow Cooked Red Beans  
Roasted Baby Beets & Creamed Spinach with  
Toasted Walnuts & Blue Cheese  
Jalapeño Cheese Grits  
Roasted Potatoes with Rosemary & Garlic  
Caramelized Cauliflower with Herbs & Capers  
Creamed Yukon Gold Potatoes with Boursin Cheese



# DESSERTS

## BAKESHOP DESSERT SELECTIONS

### COBBLERS

*Served with Vanilla Bean Custard.*

Mix Berry

Strawberry

Peach

### PIES

Chocolate Cream

Pumpkin

Strawberry Rhubarb

S'mores

Peaches & Cream

Strawberries & Cream

### CAKE BOMBS

Dark Chocolate Raspberry

Peanut Butter & Chocolate

Key Lime

Lemon Lavender

### CAKES

Boston Cream

Red Velvet

Chocolate Cream

Lavender Salted Caramel

Tres Leche

### CHEESECAKE

Caramel Apple

Raspberry

Chocolate Strawberry

Chocolate

### BREAD PUDDING

Rum Raisin

Maple Brown Sugar

Double Chocolate

Cranberry Almond

### MOUSSE

Peanut Butter

Butterscotch

### KIDS' OPTIONS

Cookie Sandwich

Mud Pies

Baked Apples

Cookie Dough Cannoli



# KIDS' MENU

## KIDS' PLATE OPTIONS

*All options come with choice of Macaroni & Cheese, Fries or Fresh Fruit.*

*Chicken Strips – \$10.95 Per Child*

*Kid-size Cheeseburger – \$10.95 Per Child*

*Hotdog – \$10.95 Per Child*

## KIDS' BUFFET OPTIONS

*From plated dinner menu (see above). Buffets require a 15 child minimum.  
French Fries or Tater Tots are included when customizing kids' buffet dinners.*

*One Selection – \$13.95 Per Child*

*Two Selections – \$15.95 Per Child*

*Three Selections – \$17.95 Per Child*

*All plated and buffet options include classic "Worms In Dirt" Parfait*

*Drink choices include Milk, Hot Chocolate and Juice Boxes.*



# BEVERAGES

## BAR SELECTIONS

*Cash bar prices include service charge and tax.*

### PREMIUM BRANDS

*Host Bar \$7.50 | Cash Bar \$9.50*

J & B (Scotch)

Jack Daniels (Bourbon)

Tanqueray (Gin)

Crown Royal (Whiskey)

Captain Morgan (Rum)

Tito's (Vodka)

José Cuervo Gold (Tequila)

### CALL BRANDS

*Host Bar \$7.00 | Cash Bar \$8.75*

Dewars (Scotch)

Jim Beam (Bourbon)

Beefeater (Gin)

Seagrams 7 (Whiskey)

Bacardi Silver (Rum)

Absolut (Vodka)

Juarez (Tequila)

### STANDARDS

Cordials & Liqueurs - \$8.00

Domestic Beer - \$5.50

*(Bud Light, Miller Lite, Coors Light, Michelob Ultra)*

Premium Beer - \$6.50

*(Heineken, Corona, Selection of Missouri Craft Beer)*

House Wine - \$6.50

Soft Drinks - \$4.00

Bottled Water - \$4.00

### PREMIUM MARGARITAS

*On the Rocks, Host Bar Only - \$7.50*

### LABOR CHARGES

**Bartender:** \$75 per hour (full hours of service only). One hour Bartender charge waived per \$300 in sales per hour.

**Host Bars:** One Bartender per 75 guests. **Cash Bars:** One Bartender per 100 guests.



# BEVERAGES

## WINE LIST

### SPARKLING WINES

Kenwood Yulupa Brut .....	\$29
Martini & Rossi Asti Spumante .....	\$38
Jordan "J" Brut .....	\$79

### WHITE WINES

#### CHARDONNAY

Chateau Ste. Michelle .....	\$27
Beaulieu Vineyards Coastal.....	\$29
Toasted Head.....	\$30
Kendall-Jackson.....	\$32
Simi.....	\$42
Sterling.....	\$44
Sonoma Cutrer .....	\$49
Stag's Leap .....	\$65
Far Niente.....	\$129

#### SAUVIGNON BLANC

Geysler Peak .....	\$28
Simi.....	\$33
Kim Crawford.....	\$41
Cakebread.....	\$55

#### OTHER WHITES

Hogue, Riesling .....	\$26
New Age White.....	\$26
Beringer, White Zinfandel.....	\$27
King Estate, Pinot Gris .....	\$37

### RED WINES

#### MERLOT

Columbia Crest.....	\$28
Beringer, Founder's Estate .....	\$32
Noble Vines.....	\$32
Kendall-Jackson.....	\$36
Estancia.....	\$40
Alexander Valley.....	\$44
Sterling.....	\$53

#### CABERNET SAUVIGNON

Beringer, "Founder's Estate" .....	\$29
Kendall-Jackson, "Vintner's Reserve" .....	\$42
Beaulieu Vineyards, "Napa".....	\$45
Alexander Valley Vineyard.....	\$50
Franciscan Cabernet .....	\$61

#### PINOT NOIR

Clos du Bois.....	\$27
Estancia.....	\$33
J. Hoffstatter .....	\$46
La Crema, Sonoma .....	\$54

#### ZINFANDEL

Ravenswood, Sonoma .....	\$37
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#### SHIRAZ

Ravenswood .....	\$33
Pensfold .....	\$62

#### HOUSE WINES

*Big Cedar private label bottled by Rutherford.*

Cabernet Sauvignon .....	\$28
Chardonnay .....	\$28
Merlot.....	\$28
White Zinfandel.....	\$28
Pinot Grigio.....	\$28
Pink Moscato.....	\$28

*Please see your Conference Services Manager for the most updated selection and pricing.*

*Please ask your Conference Services Manager for additional wine & liquor lists.*



# CATERING GUIDELINES

## **ALCOHOLIC BEVERAGES**

The sale and service of all alcoholic beverages is regulated by the Missouri State Liquor Commission. Big Cedar is responsible for the administration of those regulations. It is policy, therefore, that no alcohol may be brought into the resort and served in public areas for the purpose of hospitality entertainment.

## **AUDIO VISUAL EQUIPMENT**

A complete inventory of audio visual aids and equipment is available. Arrangements may be made through your Conference Services Manager.

## **BARTENDER CHARGE**

There is a charge of \$75.00 per hour, per bartender. This charge will be waived if the sales per bartender exceed \$300.00 per hour.

## **BILLING**

A deposit and signed contract are required to reserve banquet space. All wedding receptions and catering events require a deposit of 50% of the estimated food & beverage minimum requirement. The remaining balance is due thirty business days prior to the event. Corporate accounts may be billed for all banquet charges with approval of a credit application.

## **BUFFET**

Prices listed are based on two continuous hours of buffet service for adults.

## **CAKES**

Cakes may also be ordered from our Big Cedar Bakery and will be made fresh to your specifications. Please see your Conference Services Manager for pricing and any advance requirements.

## **CORKAGE**

A fee of \$15.00 per bottle will be applied only when wine is not available through Big Cedar and is requested to be served at a banquet or catering event. Subject to service charge and taxes.

## **DAMAGE**

Big Cedar is not responsible for any damage to or loss of merchandise, articles, or valuables belonging to the host or their guests, located in the resort prior to, during or subsequent to any function. The host is responsible for any costs incurred by the resort resulting from any function, including those utilizing independent contractors arranged by the host or their representatives. catering guidelines

## **FOOD SERVICE**

Food brought by guests into a cabin or guest room that is prepared and served by guests is permitted. The service of such food will be limited to the maximum number of people designated on the rate card for the respective room type. Guests may not supply or prepare food for service in public areas.

## **GUARANTEES**

A guarantee for the number of persons attending your function is due 72 hours in advance of the first function day. For functions which occur on Monday or Tuesday, the guarantee is due the preceding Thursday. You will be charged for the guarantee or the number attending, whichever is greater. The resort will set for 5% above the guarantee of attendance. If no guarantee is provided, the number on the banquet event order will be considered the final guarantee of attendance.

## **IDENTIFICATION OF MEETING**

If the group is to be identified by a name or division other than that stated on the contract, please notify your Conference Services Manager.

## **MEETINGS**

Please advise your Conference Services Manager of your exact requirements for meeting room set-ups no later than 30 days prior to your arrival.

*Continued on next page.*



# CATERING GUIDELINES

## MENU SELECTION

Kindly advise your Conference Services Manager of your menu selection no later than 30 days prior to your scheduled arrival.

## MENUS

Although the Conference Services Manager has printed menu suggestions, we welcome the opportunity to create that special menu. We will design it to comply with the theme of your party, special tastes and diets.

## MINIMUMS

Certain menus carry minimum charges based on the number of adult guests. Should your actual charges fall below the minimum per person required, you will be billed for the difference. The minimum charge does not include service charge or tax.

## OUTDOOR FUNCTIONS

All outdoor functions will have an indoor back-up room. In the event of inclement weather, the decision as to whether the function will remain outdoors or moved to the indoor back-up location is the sole discretion of Management and will be made 4 hours prior to the scheduled function. Any existing buffet menu in the menu packet can be serviced at the Big Cedar Chuckwagon Site for an additional charge of \$15.00 Per Person. This will include the outdoor catering fee and transportation to and from the site. See your Conference Services Manager for more details.

## PACKAGES/SHIPPING

In the event you will be shipping materials to the resort prior to the function, please label the packages with your Conference Service Manager's name and the name and date of your meeting. Packages can be stored at Big Cedar for a maximum of 7 days for \$10 per box per day. Big Cedar does not receive overnight packages due to being located outside the city limits. We do receive UPS, Fed Ex and US Postal Service, once a day between 1:00pm-3:00pm. There are handling charges for all outgoing packages. Please contact your Conference Services Manager for details and pricing. Multiple cases or heavy shipments may result in a handling fee.

## PLATED AND BUFFET MINIMUMS

Minimums are based on full price adult guests. Children's pricing will be in addition to the minimum full price charge for adults. Children's pricing for an adult buffet is half the buffet price for children 4-12 years old and complimentary for children 0-3 years old, plus the service charge and tax, after the full price minimum has been met. Two children can equal one adult to meet the menu minimum. Plated menus for children will always be at the menu price for any age.

## PRICE CHANGES

Due to constant fluctuation of wholesale food prices, we are unable to guarantee prices for more than 30 days prior to the function.

## ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. In our attempt to best accommodate all groups, the resort reserves the right to change any function to a different room at any time.

## SIGNAGE

Big Cedar will post the name of your event on the reader boards in the Registration Building and outside of the meeting rooms. Banners may be hung inside the meetings rooms, ask your Conference Services Manager for more information. Clients requesting banners to be hung outside of the meeting rooms and in the Registration Building will need to be approved by the General Manager.