



730 3rd Street
Des Moines, Iowa 50309
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Lions Bid 2020
Estimated Attendance 3,000

Day 1

Lunch – 3,000 People

Roasted Sliced Chicken with Mozzarella Sauce, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread
Orzo and Vegetable Pasta Salad
Whole Fresh Fruit
Cookies & Brownies
House Blend Coffee, Water & Iced Tea

\$20.00+/person
Total = \$60,000.00+

Dinner – 3,000 People

Garden Salad with Ranch & Balsamic Vinaigrette
Seared 8oz. Baseball Cut Sirloin with Garlic Whipped Potatoes, Haricot Verts & Mushroom Glace
Dinner Rolls & Butter
Alternating Chocolate Layer Cake & Lemon Layer Cake
House Blend Coffee, Water & Hot Tea

\$35.00+/person
Total = \$105,000.00+

Day 2

Lunch – 3,000 People

Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise
Individual Bags of Kettle Chips
Whole Fruit
Dessert Bars Plate
House Bland Coffee, Water, & Iced Tea

\$22.00+/person
Total = \$66,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15

Dinner – 3,000 People

*Garden Salad with Ranch & Balsamic Vinaigrette
Cider Brined Boneless Pork Chop with Wild Rice Pilaf and Seasonal Vegetables
Dinner Rolls & Butter
Alternating Pecan & Apple Pie
House Blend Coffee, Water & Hot Tea*

\$29.00+/person
Total = \$87,000.00+

Cost per Person = \$129.32

Day 1

Lunch – 3,000 People

*Roasted Sliced Chicken with Mozzarella Sauce, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread
Orzo and Vegetable Pasta Salad
Fruit Cup
Cookies & Brownies
House Blend Coffee, Water & Iced Tea*

\$24.00+/person
Total = \$60,000.00+

Dinner – 3,000 People

*Garden Salad with Ranch & Balsamic Vinaigrette
Seared 8oz. Baseball Cut Sirloin with Garlic Whipped Potatoes, Haricot Verts & Mushroom Glace
Dinner Rolls & Butter
Alternating Chocolate Layer Cake & Lemon Layer Cake
House Blend Coffee, Water & Hot Tea*

\$35.00+/person
Total = \$105,000.00+

Day 2

Lunch – 3,000 People

*Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise
Individual Bags of Kettle Chips
Fruit Cup
Dessert Bars
House Bland Coffee, Water, & Iced Tea*

\$26.00+/person
Total = \$66,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15

Dinner – 3,000 People

*Garden Salad with Ranch & Balsamic Vinaigrette
Cider Brined Boneless Pork Chop with Wild Rice Pilaf and Seasonal Vegetables
Dinner Rolls & Butter
Alternating Pecan & Apple Pie
House Blend Coffee, Water & Hot Tea*

\$29.00+/person
Total = \$87,000.00+

Cost per Person = \$139.08

Day 1

Lunch – 3,000 People

*Mixed Greens with Toppings of a 6oz. Grilled Chicken Breast, Hard Boiled Egg, Crisp Apple Smoked Bacon, Shredded Cheddar Cheese, Diced Tomatoes & Croutons served with Balsamic Vinaigrette and Ranch Dressings
Rolls & Butter
Cookies & Brownies
House Blend Coffee, Water & Iced Tea*

\$21.00+/person
Total = \$63,000.00+

Dinner – 3,000 People

*Caesar Salad
12oz. Aged New York Strip with Green Peppercorn Brandy Sauce Served with Garlic Whipped Potatoes & Asparagus
Dinner Rolls & Butter
Alternating Chocolate Overload Cake & NY Style Cheesecake
House Blend Coffee, Water & Hot Tea*

\$50.00+/person
Total = \$150,000.00+

Day 2

Lunch – 3,000 People

*Oven Roasted Medium Rare Roast Beef, topped with Provolone, Sun-dried Tomatoes, Arugula and a Basil Aioli Served on Ciabatta Bread
Individual Bags of Kettle Chips
Fruit Cup
Dessert Bars
House Bland Coffee, Water, & Iced Tea*

\$26.00+/person
Total = \$78,000.00+

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15

Dinner – 3,000 People

Arugula Salad with Bacon, Onion, Grape Tomatoes and Goat Cheese Served with Sun-dried Tomato Vinaigrette

Fire Roasted Herb and Wine Marinated Airline Chicken Breast with Asiago Cream, Creamy Orzo Pasta & Haricot Verts

Dinner Rolls & Butter

Alternating Italian Lemon and Red Velvet Bistro

House Blend Coffee, Water & Hot Tea

\$34.00+/person

Total = \$102,000.00+

Cost per Person = \$159.82

All prices subject to a 22% food and beverage management charge and prices are subject to change

Date: 12.18.15