



IOWA EVENTS CENTER | FOOD SERVICES



**SPECTRA**  
BY COMCAST SPECTACOR

CATERING & PRIVATE EVENTS MENU

# ◆ TABLE OF CONTENTS ◆



## BREAKFAST SELECTIONS

Continental Breakfast .....	3
Plated Breakfast .....	3
Breakfast Buffets .....	4
A La Carte Breakfast .....	5
Breakfast Enhancements .....	5

## LUNCH SELECTIONS

Lighter Luncheons .....	6
Plated Lunches .....	7
Lunch Buffets .....	8
Boxed Lunches .....	9
Soup .....	9

## BREAK SELECTIONS

Snacks by the Pound .....	10
Snacks by the Dozen .....	10
Dips and Sauces .....	10
Fresh Displays .....	10

## HORS d' OEUUVRES

Cold Hors d' Oeuvres .....	11
Hot Hors d' Oeuvres .....	12
Reception Displays .....	13

## DINNER SELECTIONS

Dinner from Start to Finish .....	14
Plated Dinners .....	15
Plated Combination Dinners .....	16
Create-Your-Own Dinner Buffets .....	16
Dinner Presentations .....	17
Action Stations .....	18
Carving Stations .....	19

## DESSERT SELECTIONS

Lunch Desserts .....	20
Dinner Desserts .....	20

## BEVERAGES AND BARS

Beverage Selections .....	21
Host and Cash Bars .....	22
Wine Selections .....	23

## SERVICES AND POLICIES

All information .....	24
-----------------------	----

# ◆ BREAKFAST SELECTIONS ◆

## Continental Breakfast

---

*All Continental Breakfasts are served with Water, House Blend Coffee and Hot Tea*

### **Good Morning Des Moines**

*Assorted Chilled Fruit Juices, Fresh Sliced Seasonal Fruit and Berries, House Made Granola Bars, Assortment of Breakfast Breads and Muffins served with Whipped Butter*

15.00/person

### **Deluxe Continental**

*Assorted Chilled Fruit Juices, Fresh Sliced Seasonal Fruit and Berries, Assortment of Danishes, Muffins and Bagels with Cream Cheese*

13.00/person

### **Classic Continental**

*Orange Juice, Bakery Assortment with Whipped Butter*

9.00/person

## Plated Breakfast

---

*All Breakfast Entrées are served with Water, Orange Juice, House Coffee and Hot Tea*

### **Omelet**

*Delightful combination of Cheddar and Provolone Cheeses with Grilled Garden Vegetables folded into a Fluffy Omelet, Served with Breakfast Potatoes, Link Sausage and Bakery Assortment*

17.00/person

### **Scrambled Eggs**

*Fluffy Scrambled Eggs topped with Sharp Cheddar Cheese and Scallions, Accompanied by Crisp Bacon, Ranch Potatoes and a Bakery Assortment*

16.00/person

### **French Toast**

*Thick sliced Cinnamon Vanilla French Toast topped with Cinnamon Sugar and Candied Pecans, Served with Thick Sliced Bacon, Sugared Berries and Syrup*

15.00/person

### **Breakfast Quiche**

*Quiche made with Spinach, Roasted Red Peppers and Goat Cheese, Served with a side of Fresh Fruit and Bakery Assortment*

12.00/person

### **Strata**

*Strata made with Eggs, Mushroom, Green Onions, Bacon and Cheddar Cheese, Served with Country Breakfast Potatoes and Bakery Assortment*

15.00 /person

## Breakfast Buffets

---

*All Buffets are served with Water, House Blend Coffee and Hot Tea  
Minimum of 100 Guests*

### **Classic**

*Assorted Chilled Fruit Juices*

*Fresh Sliced Seasonal Fruit*

*Breakfast Skillet with Egg, Bacon, Peppers, Green Onion and Sharp Cheddar Cheese*

*Ranch Potatoes*

*Grilled Ham Steaks and Sausage Links*

*Bakery Assortment*

17.00/person

### **Deluxe**

*Assorted Chilled Fruit Juices*

*Sliced Seasonal Fruits and Fresh Berries*

*Assorted Yogurts*

*Fluffy Scrambled Eggs topped with Scallions*

*Buttermilk Biscuits and Sausage Gravy*

*Breakfast Potatoes with Peppers and Onions*

*Crisp Bacon and Maple Sausage*

*Danish, Muffins and Scones with Whipped Butter*

18.00/person

### **Supreme**

*Assorted Chilled Fruit Juices*

*Sliced Seasonal Fruits and Fresh Berries*

*Breakfast Skillet with Egg, Sharp Cheddar Cheese and Fresh Grilled Seasonal Vegetables*

*Crisp Bacon and Grilled Ham Steaks*

*Red Bliss Potatoes*

*Assorted Breakfast Breads*

*Basket of Chef's Selected Baked Goods with Cream Cheese and Whipped Butter*

19.00/person

## A La Carte Breakfast

---

Assorted Danish.....	39.00/dozen
Cinnamon Rolls with Icing.....	39.00/dozen
Assorted Bagels and Cream Cheese.....	43.00/dozen
Jumbo Muffin Assortment.....	38.00/dozen
Raisin Bran Muffins.....	38.00/dozen
Mini Muffin Assortment.....	14.00/dozen
Breakfast Breads .....	38.00/dozen
Scones with Preserves and Butter.....	38.00/dozen
Assorted Fruit Yogurts.....	29.00/dozen
Bakery Assortment.....	34.00/dozen
<i>(Includes Pastries, Muffins and Scones)</i>	
Hot Breakfast Sandwiches.....	65.00/dozen
<i>(Choice of Ham or Sausage with Egg and Cheese on a Biscuit)</i>	

## Breakfast Enhancements

---

### Omelet Station

*Choose from an array of ingredients to include—Swiss and Sharp Cheddar Cheeses, Diced Ham and Bacon, Mushrooms, Red Peppers, Spinach, Tomatoes and Red Onions*

*Chef Attendants are \$60 per Attendant*

*Require 1 Attendant per 50 Guests*

10.00/person

### Deluxe Breakfast Burritos

*Sundried Tomato Tortilla wrapped around a blend of Chorizo, Roasted Sweet Peppers, Cilantro, Cheddar Cheese, Diced Breakfast Potatoes and Scrambled Eggs*

8.00/piece

### Breakfast Burritos

*Flour Tortilla wrapped around Diced Breakfast Potatoes, Scrambled Eggs, Bacon or Sausage and Cheddar Cheese*

5.00/piece

### Cereal Bar

*Assortment of Individually Packaged Cereals, Skim and 2% Milk, Sliced Bananas and Strawberries*

7.00/piece

### Yogurt Parfaits

*Refreshing Layers of Vanilla Yogurt, Mixed Berries and Granola in an attractive Parfait Glass*

6.00/piece

### Oatmeal Bar

*Traditional Style Oatmeal served with Bananas, Strawberries, Raisins, Brown Sugar, Milk and Butter*

7.00/person

# ◆ LUNCH SELECTIONS ◆

## Lighter Luncheons

---

*All Entree Salads are served with Water, House Blend Coffee and Iced Tea,  
Rolls, Cookies and Brownies*

### **Steak Salad**

*Mixed Greens topped with a Grilled Bistro Tenderloin, Blue Cheese Crumbles, Diced Tomatoes, Red Onion and Roasted Garlic Vinaigrette*

18.00/person

### **Cobb Salad**

*Mixed Greens with Toppings of Hard Boiled Egg, Crisp Apple Smoked Bacon, Smoked Turkey, Blue Cheese Crumbles, and Diced Tomatoes, all tossed with Green Goddess Dressing*

17.00/person

### **Caesar Salad**

*Romaine Hearts finished with Romano Cheese, Grape Tomatoes and Garlic Herb Croutons. Served with Caesar Dressing*

14.00/person

*With Sliced Chicken 17.00/person*

*With 3 Jumbo Shrimp 20.00/person*

*With Salmon 18.00/person*

### **Chicken Panzanella Salad**

*Cucumber, Tomato, Red Onion, Crusty Bread and Fresh Basil Topped with Char Grilled Chicken. Served with Roasted Garlic Vinaigrette*

15.00/person

### **Farmhouse BLT Salad**

*Mixed Greens, Crisp Iowa Bacon, Diced Tomato and Local Blue Cheese, Served with Housemade Buttermilk Ranch Dressing*

14.00/person

*All Sandwiches served cold with House Blend Coffee and Iced Tea, Cookies and Brownies*

### **Roast Beef Sandwich**

*Oven Roasted Medium Rare Roast Beef, topped with Brie, Sun-dried Tomatoes, Arugula and a Basil Aioli. Served on Ciabatta Bread with Kettle Chips*

21.00/person

### **Club Wrap**

*Club Wrap with Ham, Turkey, Bacon and Swiss Cheese in a Spinach Tortilla with Herb Mayonnaise and Kettle Chips*

19.00/person

### **Chicken Sandwich**

*Roasted Sliced Chicken with Mozzarella, Fresh Basil, Plum Tomato and Pesto Aioli on Ciabatta Bread with Orzo and Vegetable Pasta Salad*

19.00/person

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

## Plated Lunches

---

*Plated Lunch Entrees are Served with Water, House Blend Coffee and Iced Tea  
Rolls, Garden Salad or Fruit and Dessert  
Dessert Selections can be found on Page 20*

### **Basil and Mozzarella Chicken**

*Lightly Breaded Chicken Breast served on a bed of Linguini with a blend of Ricotta and Mozzarella Cheeses with Asparagus, Sundried Tomato Sauce and Fresh Basil*

25.00/person

### **Provolone and Lemon Garlic Chicken**

*Sautéed Chicken Breast Topped with Aged Provolone, served with Herb Roasted Potatoes, Green Beans, Sweet Bell Peppers and Lemon Garlic Cream Sauce*

22.00/person

### **Chicken Marsala**

*Sautéed Chicken Breast over Lemon Pepper Linguini with Green Beans and Marsala Wine Sauce*

23.00/person

### **Chicken Teriyaki**

*Teriyaki Glazed Grilled Chicken Breast over Fried Rice with Snow Peas, Sautéed Red Peppers and Roasted Pineapple Salsa*

22.00/person

### **Southwestern Chicken**

*Spicy Grilled Chicken Breast over Penne Pasta with Mushrooms, Peppers, Onions and Garlic Cream Sauce*

21.00/person

### **Iowa Chop**

*Grilled Boneless Pork Chop with Whipped Potatoes, Green Beans and Herb Velouté*

23.00/person

### **Pork Loin**

*Sea Salt Rubbed Pork Loin with Rosemary Roasted Potatoes, Seasonal Vegetables and Garlic Herb Pan Jus Lie*

25.00/person

### **Bistro Tenderloin**

*Seared Bistro Tenderloin with Garlic Mashed Potatoes, Fresh Seasonal Vegetables and Mushroom Red Wine Glace*

25.00/person

### **French Dip**

*Sliced Roast Beef on Ciabatta with Grilled Onions and Peppers, Italian Vegetables and Classic Au Jus*

21.00/person

### **Lasagna**

*Traditional Style Lasagna with Mozzarella and Ricotta Cheeses served with Sautéed Green Beans and Garlic Bread Sticks*

22.00/person

### **Vegetable Ziti**

*Ziti Pasta tossed with Portobello Mushrooms, Red Peppers, Eggplant, Yellow Squash and White Wine Cream Sauce finished with Sundried Tomatoes and Feta Cheese*

21.00/person

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

## Lunch Buffets

---

*Minimum of 100 Guests  
Presented in Station Arrangements  
Accompanied by Water, House Blend Coffee and Iced Tea*

### **Iowa Flavors**

*Garden Green Salad with Tomato, Cucumber, Carrot and Cheddar  
Southwestern Ranch and Balsamic Vinaigrette  
Penne Pasta with Tomato, Pepper, Onion, Black Olives and Parmesan  
Garlic Herb Rubbed Pork Loin with Pan Sauce  
Grilled Chicken with Roasted Corn Nage  
Roasted Red and Yukon Gold Potatoes  
Seasonal Vegetable Medley with Butter and Herbs  
Fresh Baked Rolls and Butter  
Assorted Pies  
24.00/person*

### **Italian**

*Tossed Caesar Salad with Caesar Dressing  
Mixed Greens with Tomatoes, Onion, Goat Cheese, Cucumber and Sundried Tomato Vinaigrette  
Eggplant Parmesan with Garlic Herb Marinara, Mozzarella and Basil  
Sautéed Chicken with Pesto Cream Sauce and Roasted Peppers  
Baked Penne Florentine with Fresh Spinach and a Five Cheese Blend  
Breadsticks and Bakery Fresh Rolls  
Chef's Choice Dessert  
25.00/person*

### **Deli**

*Crisp Garden Greens with Sliced Cucumbers, Tomatoes, Shredded Carrots and Shredded Cheddar Cheese  
Ranch Dressing and Balsamic Vinaigrette  
Red Bliss Potato Salad  
Grilled Chicken Avocado Salad  
Display of Turkey, Ham, Genoa Salami and Roast Beef  
Display of Aged Swiss, Sharp Cheddar, American and Pepperjack Cheeses  
Sliced Tomatoes, Lettuce and Dill Pickle Spears  
Assortment of Bakery Fresh Bread and Rolls  
Gourmet Condiments including Whole Grain Mustard and Mayonnaise  
Assorted Dessert Bars and Cookies  
23.00/person*

### **Barbecue**

*Iceberg Lettuce topped with Fresh Garden Vegetables  
Honey Mustard and Peppercorn Ranch  
Mustard Potato Salad with Scallion, Bacon and Egg  
Lemon Pepper Cole Slaw  
Slow Smoked Barbecue Beef Brisket  
Smoked Pulled BBQ Chicken  
Barbecue Shredded Pork  
Buttered Corn with Pepper and Onions  
Brown Sugar Baked Beans  
Bakery Fresh Rolls  
Corn Bread and Whipped Honey Butter  
Assorted Pies  
27.00/person*



## Boxed Lunches

---

*All Boxed Lunches are served with Gourmet Potato Chips or Pretzels,  
Crisp Apple and a Soft Cookie or Granola Bar*

### **Club**

*Layers of Smoked Turkey, Ham and Crisp Bacon with Sharp Cheddar and Swiss Cheeses, Lettuce and Tomato on Thick Sliced Vienna Bread*

18.00/person

### **Roast Beef**

*Thinly Sliced Roast Beef, Served Medium Rare with Caramelized Onions and Pepperjack Cheese on Ciabatta Bread*

18.00/person

### **Smoked Turkey Wrap**

*Smoked Turkey Breast with Boursin and Swiss Cheeses, Romaine Lettuce and Tomato in a Sundried Tomato Tortilla*

16.00/person

### **Grilled Chicken Wrap**

*Herb Rubbed Grilled Chicken with Pesto Mayonnaise and Romaine Lettuce in a Spinach Tortilla*

16.00/person

### **Veggie Wrap**

*Roasted Squash, Zucchini, Sweet Bell Peppers, Mushrooms, Tomato and Red Onion with Provolone Cheese in a Whole Wheat Tortilla*

16.00/person

### **Chicken Salad Croissant**

*Chopped Chicken, Grapes, Apple and Walnuts on a Flaky Croissant*

16.00/person

---

### **Three Foot Submarine Sandwich**

*Shaved Ham, Turkey Breast and Italian Deli Meats are stacked with Provolone, Swiss and American Cheeses on a three foot long Italian Loaf, topped with Lettuce, Tomatoes, Pickles and Onion. Served with Condiments*

95.00/sandwich

## Soup

---

### **Midwestern Corn Chowder**

68.00/gallon

### **Tomato Basil**

56.00/gallon

### **Chicken Noodle**

56.00/gallon

### **Potato Pepperjack**

68.00/gallon

*One Gallon Yields Approximately 12 Cups*

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

# ◆ BREAK SELECTIONS ◆

## Snacks by the Dozen

---

Jumbo Cookie Assortment .....	43.00
Café Cookie Assortment .....	30.00
Double Fudge Brownies with Icing .....	30.00
Ice Cream Novelty Assortment .....	38.00
Rice Krispie Treats .....	22.00
Soft Pretzels with Spicy Mustard .....	32.00
Peanut Butter Blondies .....	30.00
Chocolate Covered Strawberries .....	38.00
String Cheese .....	12.00
Whole Fresh Fruit .....	26.00
Granola Bars .....	22.00
House Baked Granola Bars .....	25.00
Chocolate Drizzled Rice Krispie Treats .....	26.00

## Snacks by the Pound

---

Salted Peanuts .....	17.00
Mixed Nuts .....	27.00
Trail Mix .....	29.00
Snack Mix .....	27.00
M&M's .....	18.00

## Snack Bowls

---

*25 Servings Each*

Regular Popcorn .....	15.00
Gourmet Kettle Chips .....	17.00
Pretzels .....	14.00
Tortilla Chips .....	17.00
Pita Chips .....	17.00
Assorted Miniature Candy Bars .....	27.00
Local Gourmet Kettle Corn .....	55.00
Local Gourmet Caramel Corn .....	55.00
Local Gourmet Cheddar Popcorn .....	55.00

## Dips and Sauces

---

*By the Quart*

Onion Dip .....	17.00
Ranch Dip .....	17.00
Salsa .....	19.00
Nacho Cheese Sauce .....	20.00
Pico De Gallo .....	20.00
Guacamole .....	26.00
Hummus Dip .....	22.00
Spinach Dip .....	20.00
Chile Con Queso .....	22.00

## Fresh Displays

---

*25 Servings Each*

Sliced Seasonal Fruit Display .....	150.00
Vegetable Crudité with Ranch Dip .....	110.00
Domestic Cheeses with Crackers .....	160.00
Domestic Cheese and Smoked Sausage with Crackers .....	190.00

# ◆ HORS D' OEUUVRES ◆

*All Hors d' oeuvres are priced per 100 Pieces*

## **Chilled Hors D' oeuvres**

---

### **Chicken and Avocado Canapé ..... 275.00**

*Ancho Spiced Chicken, Avocado, Cilantro and Key Lime on a Tortilla Crisp*

### **Buffalo Chicken Crostini ..... 300.00**

*Buffalo Chicken served with Crostini and Blue Cheese Aioli*

### **Southwest Chicken Bouchée ..... 325.00**

*Chili Rubbed Chicken with Avocado, garnished with Roasted Peppers and Cilantro in a Bouchee Shell*

### **Turkey and Avocado Tortilla ..... 275.00**

*Roast Turkey, Colby Cheese and Avocado rolled in a Spinach Tortilla*

---

### **Mango Pork ..... 275.00**

*Roasted Pork Tenderloin brushed with a Mango Puree and served atop Ciabatta Crackers*

### **Miniature Croissant Assortments ..... 375.00**

*Shaved Mango Glazed Pork, Ham Salad and Shaved Roast Beef with Stone Ground Mustard*

---

### **Beef Tenderloin Canapé ..... 350.00**

*Rare Beef Tenderloin with Fresh Brie and Horseradish on a French Baguette*

### **Roast Beef Pinwheel ..... 300.00**

*Roast Beef, Pickled Onion and Grain Mustard on Rosemary Flat Bread*

### **Tuscan Rolls ..... 300.00**

*Salami, Capicola, Provolone and Sun-Dried Tomato Pesto wrapped in a Tortilla*

---

### **Crostini Tapenade ..... 275.00**

*Tapenade of Spanish and Kalamata Olives on a Sourdough Round*

### **Grilled Vegetable Roulade ..... 300.00**

*Portobello Mushroom, Red Pepper, Carrot and Basil Mayonnaise in a Sun-Dried Tomato Wrap*

---

### **Crab Stuffed Cherry Tomato ..... 350.00**

*New Orleans Style Blue Crab Salad in a Cherry Tomato*

### **Smoked Salmon Canapé ..... 350.00**

*Peppercorn Encrusted Salmon, Crème Friache and Capers on a Crostini*

### **Savory Shrimp Canapé ..... 375.00**

*Spicy Shrimp and Crawfish Salad Served in a Flaky Pastry Shell*

### **Shrimp Shooters ..... 450.00**

*Fresh Large Shrimp served with a shot of Cocktail Sauce*

### **Smoked Salmon Lollipops ..... 750.00**

*Smoked Salmon Lollipop served with Bagel Dust*

# ◆ HORS D' OEUVRES ◆

## Hot Hors D' oeuvres

---

**Pistachio Chicken Roll ..... 375.00**

*Tender Chicken, Pistachios, Sun-Dried Tomato in Crispy Phyllo*

**Sesame Chicken Strips ..... 275.00**

*Chicken Tenders dusted with Panko and Sesame Seeds served with Chipotle Aioli*

**Boneless Buffalo Wings ..... 300.00**

*Tossed in our House Cayenne Pepper Sauce and served with Celery and Blue Cheese*

**Turkey Sliders ..... 300.00**

*Ground Turkey burgers served with Swiss Cheese, Lettuce, Sage Aioli and Sriacha Mayonnaise on a Mini Bun*

---

**Pork Pot Stickers ..... 250.00**

*Ginger Ground Pork and Asian Vegetables in a Rice Flour Wrapper served with a Soy Dipping Sauce*

**Petite Pork Wings ..... 300.00**

*Slow Cooked Pork Shanks Brushed with Peach and Hoisin Glaze*

**Bacon Wrapped Scallops ..... 375.00**

*Marinated Sea Scallops Glazed in Mirin and wrapped with Smoked Bacon*

**Crispy Egg Rolls ..... 300.00**

*Filled with Seasoned Pork, Napa Cabbage and Asian Vegetables accompanied with a Soy Dipping Sauce*

---

**Austin Blue BBQ Roll ..... 325.00**

*Slices of Slow Smoked Brisket Wrapped around Sweet Pepper and Onion Glazed with BBQ Sauce*

**Beef or Chicken Satay ..... 375.00**

*Marinated Beef or Chicken Strips on a Bamboo Skewer served with Asian Dipping Sauce*

**Santa Fe Spring Rolls ..... 300.00**

*Taco Meat, Black Beans, Tomatoes and Green Chile combined in a crispy Wrapper*

**Mini Beef Wellingtons ..... 500.00**

*Tender Beef and Mushroom Duxelle in a Flaky Puff Pastry*

**Mini Pretzel Dogs ..... 300.00**

*Miniature Franks in a warm Pretzel Bun*

**Slider Bar ..... 300.00**

*Assortment of Ground Beef and Chicken Sliders served with American Cheese, Pickles, Ketchup, Mustard and Blue Cheese Aioli on a Mini Bun*

---

**Parmesan Artichoke Hearts ..... 300.00**

*Artichoke Heart stuffed with Goat Cheese and a light Parmesan Breading*

**Spanikopitas ..... 325.00**

*Phyllo Pastry Pocket, stuffed with Spinach, Feta and Ricotta Cheeses*

**Tomato Basil Shots and Grilled Cheese ..... 350.00**

*Tomato Basil Soup Shots with Mini Brie Grilled Cheese*

**Hot Corn Fritters ..... 175.00**

*Tempura Style Sweet Corn served with Ranch Dressing*

**Fiesta Poppers ..... 175.00**

*Fried Red Jalapeno Pepper stuffed with Zesty Chili and Cheddar Cheese*

**Stuffed Mushroom Cups ..... 375.00**

*Large Mushroom Cap filled with Tomato, Graziano Sweet Italian Sausage and Feta Cheese*

**Coconut Shrimp ..... 425.00**

*Jumbo Shrimp dusted with Shredded Coconut accompanied by Mango Cocktail Sauce*

**Flavored Mac N Cheese Spoons ..... 300.00**

*Assorted flavored gourmet Mac N Cheese served on a warm spoon*

---

## Reception Displays

---

### **Charcuterie Board**

Large (100 servings) - 750.00

Small (50 servings) - 400.00

*Hard Salami, Prosciutto, Capicola and Andouille Sausage paired with Sharp and Aged Cheeses to include Cheddar, White Cheddar, Swiss, Pepperjack, Smoked Gouda and Blue Cheese. Served with Assorted Breads and Crackers*

### **Artisan Cheese Display**

Large (100 servings) - 700.00

Small (50 servings) - 375.00

*Imported and Domestic Artisan Cheese Selection of Havarti Dill, Smoked Gouda, Blue Cheese, Sharp Aged Cheddar, Brie and Boursin garnished with Fresh Berries, Dried Fruits and Grapes. Served with French Bread and Assorted Crackers*

### **Grilled Vegetable Display**

Large (100 servings) - 425.00

Small (50 servings) - 250.00

*Balsamic Glazed and Fire Roasted Garden Vegetables to include Asparagus, Sweet Red and Yellow Peppers, Carrots, Portobello Mushrooms, Squashes and Eggplant, Served with Gourmet Crackers and Crispy Lavosh*

### **Fresh Sliced Fruit**

Large (100 servings) - 475.00

Small (50 servings) - 300.00

*A Refreshing Combination of Sliced Tropical and Domestic Fruits*

### **Fresh Vegetable Crudit **

Large (100 servings) - 400.00

Small (50 servings) - 225.00

*Crisp Veggies arranged on a large marble display and served with Assorted Dips to include Ranch and Creamy Chipotle*

### **Petite Dessert Display**

*Beautiful array of Chocolate Dipped Strawberries, Cheesecakes, Gourmet Brownies, Lemon Bars and Select Petite Desserts (100 Pieces)*

300.00

### **Wheel of Brie Baked En Croute**

*Soft Imported Brie Cheese topped with Fresh Berries, wrapped in a Flaky Pastry Crust and then baked to perfection, Served with Colossal Grapes, Crusty French Baguettes and Assorted Crackers (Approximately 35 Servings)*

135.00

### **Spinach and Artichoke Dip**

*Traditionally Blended Hot Spinach and Artichoke Dip served with Cumin Dusted Pita Chips (Approximately 100 Servings)*

220.00

### **Hummus and Baba Ganoush Bar**

*Traditional with Sesame, Garlic, Lemon and Parsley garnished with Cucumber and Pita Roasted Red Pepper with Sweet Bell Pepper Sticks and Pita*

*Baba Ganoush, Roasted Eggplant with Garlic, Sesame and Herbs (100 Servings)*

500.00

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

# ◆ DINNER SELECTIONS ◆

## Dinner from Start to Finish

---

---

*Plated Dinner Entrees are Served with Water, House Blend Coffee, Hot Tea,  
Rolls, Salad and Dessert*

***Dessert Selections can be found on Page 20***

### **Salad Selections**

#### **Caesar Salad**

*Crisp Romaine Hearts tossed with Grated Parmesan and Garlic Herbed Croutons*

#### **Greek Salad**

*Delicate Mixed Greens, Baby Tomatoes, Roasted Sweet Peppers and Kalamata Olives topped with Feta Cheese*

#### **Garden Salad**

*Chopped Romaine and Iceberg Lettuce, Grape Tomatoes, Carrots, Sharp Cheddar and Croutons*

#### **Strawberry Spinach Salad**

*Spinach Salad paired with Sliced Strawberries, Feta Cheese and Golden Tomatoes*

#### **Spinach Salad**

*Spinach Salad with Bacon, Onion, Tomato and Parmesan Cheese*

### **Dressing Selections**

*Balsamic Vinaigrette*

*Raspberry Vinaigrette*

*Chipotle Ranch*

*Buttermilk Ranch*

*Golden Italian*

*Creamy Italian*

*Honey Mustard*

*French*

*Creamy Caesar*

*Blue Cheese*

*Roasted Garlic*

## Plated Dinners

---

### **Airline Chicken**

*Fire Roasted Herb and Wine Marinated Airline Chicken Breast with Asiago Cream, Herb Roasted Red Potatoes and Seasonal Vegetables*

25.00/person

### **Char Grilled Chicken Breast**

*Char Grilled Chicken Breast with Tomato, Capers and Garlic with Orzo Pasta and Seasonal Vegetables*

24.00/person

### **Florentine Chicken**

*Seared Chicken Breast with Spinach, Served with Sun Dried Tomato Whipped Potatoes and Root Vegetables*

26.00/person

### **Maple Glazed Pork**

*Maple Glazed Pork Loin with Roasted Fuji Apples and Calvados Pork Velouté, Rice Pilaf and Seasonal Vegetables*

24.00/person

### **Bone In Pork Chop**

*Grilled Bone in Pork Chop with Chasseur Sauce Served with French Green Beans and Garlic Mashed Potatoes*

24.00/person

### **Flame Grilled Pork Chop**

*Flame Grilled Cider Brined Boneless Pork Chop with Roasted Fingerling Potatoes, French Green Beans with Sweet Bell Peppers, topped with Herb Butter Sauce*

26.00/person

### **Seared Sirloin**

*Seared 8oz Baseball Cut Sirloin with Blue Cheese Torte, Grilled Asparagus, Seared Grape Tomatoes and Mushroom Glace*

35.00/person

### **New York Strip Au Poivre**

*12oz Aged New York Strip with Green Peppercorn Brandy Sauce, Herb Roasted Potatoes and Parsley Baby Carrots*

47.00/person

### **Pan Seared Salmon**

*Pan Seared Salmon with Capers and Lemon Butter Sauce served with a Parmesan Herb Polenta Cake, Sautéed Asparagus and Roasted Tomato*

36.00/person

### **Mahi Mahi**

*Citrus Marinated Grilled Mahi Mahi with Ginger Mango Sauce over Basmati Rice with Snow Peas and Sweet Peppers*

35.00/person

### **Mushroom Bouchée**

*Forest Mushrooms and Orzo Pasta tossed with a Charred Tomato and Roasted Red Pepper Coulis in a Puff Pastry Shell accompanied by Roasted Asparagus and Fresh Herbs*

23.00/person

### **Grilled Seasonal Vegetable Plate**

*A Selection of Fresh Seasonal Grilled Vegetables accompanied by Smoked Grape Tomatoes, Roasted Yukon Potatoes and a Vegetable Nage*

22.00/person

## Plated Combination Dinners

---

### **Char Grilled Mignon and Roasted Chicken**

*Center Cut 6 oz Filet Mignon with Green Peppercorn Demi Glace and a Marinated Roast Chicken with Alouette Cream, accompanied by Herb Garlic Roasted Red and Yukon Potatoes with Grilled Asparagus and Holland Pepper*  
65.00/person

### **Marinated Sirloin and Tiger Shrimp**

*Red Wine Marinated Sirloin with Roasted Garlic Rosemary Glace paired with Two Garlic Herb Grilled Jumbo Black Tiger Shrimp over Whipped Red Skin Potatoes with Roasted Seasonal Vegetables*  
53.00/person

## Create-Your-Own Dinner Buffets

---

*Minimum of 100 Guests*

**2 Entrees - 32.00/person**

**3 Entrees – 37.00/person**

*Includes Rolls and Butter, Water and Hot Tea Service,  
House Blend Coffee, Hot Tea and Dessert Selection (Pg.20)*

### **Salad Selections – Choice of One**

*Classic Caesar Salad with Aged Parmesan, Croutons and Caesar Dressing  
Arugula Salad with Tear Drop Tomatoes, Onion, Goat Cheese, Cucumber and Sundried Tomato Vinaigrette  
Garden Salad with Tomato, Cucumber, Carrot and Cheddar Cheese  
Penne Pasta with Grape Tomato, Peppers, Onion, Black Olives and Parmesan  
Chopped Caprese Salad  
Roasted Corn and Black Bean Salad with Peppers, Onion and Cilantro*

### **Accompaniments – Choice of Two**

*Potatoes Gratin  
Haricot Verts with Buerre Noisette and Sweet Peppers  
Roasted Seasonal Vegetables with Olive Oil and Fresh Herbs  
Garlic Mashed Potatoes with Cheddar Cheese and Scallions  
Green Beans with Almonds and Tomato  
Garlic Herb Roasted Red Potatoes*

### **Entrées – Choice of Two**

*Roasted Airline Chicken Provencal with Tomato, Olive and Herb Sauce  
Sautéed Chicken with Pesto Cream Sauce and Roasted Peppers  
Char Grilled Marinated Chicken Breast with Roasted Iowa Corn and Herb Nage  
Maple Glazed Apple Brined Iowa Pork Loin with Fruit Chutney  
Beef Bourgeon with Mushrooms, Red Wine and Demi Glace  
Traditional Lasagna with Ricotta and Herbs  
Parmesan Crusted Tilapia with Tomato, Capers, Kalamata Olives and Herbs  
Eggplant Parmesan with Garlic Herb Marinara, Fresh Mozzarella and Basil  
Baked Penne Florentine with Fresh Spinach and a Five Cheese Blend*



## Dinner Presentations

---

### Midwest

*BLT Salad with Crisp Iceberg, Grape Tomato, Aged Cheddar, Herb Croutons and Ranch Dressing*  
*Roasted Vegetable Salad with Zucchini, Squash, Bell Peppers and Carrots over Baby Spinach with an Herb Vinaigrette*  
*Carved Slow Roasted Garlic Rosemary Beef with Artisan Rolls and Condiments*  
*Char Grilled Marinated Chicken Breast with Roasted Iowa Corn and Herb Nage*  
*Maple Glazed Apple Brined Iowa Pork Loin with Seasonal Fruit Chutney*  
*Garlic Mashed Potatoes with Cheddar Cheese and Scallions*  
*Green Beans with Almonds and Tomatoes*  
*Fruit Cobbler*  
*Pecan Pie and Whipped Cream*

38.00/person

### European

*Baby Arugula Salad with Roasted Root Vegetables, Chevre and Balsamic Vinaigrette*  
*Spinach Salad with Shaved Onion, Feta, Grape Tomato and Roasted Garlic Dressing*  
*Potato Gnocchi with Prosciutto in Garlic Parmesan Cream with Peas*  
*Roasted Chicken with Herbed Velouté and Seared Tomato*  
*Parmesan Crusted Tilapia with Tomatoes, Capers, Kalamata Olives and Herbs*  
*Potatoes Gratin*  
*Haricot Verts with Beurre Noisette and Sweet Peppers*  
*Chef's Selection of Assorted Cakes and Tortes*

39.00/person

### Latin America

*Tijuana Caesar with Romaine, Croutons, Parmesan and Traditional Caesar Dressing*  
*Roasted Corn and Black Bean Salad with Peppers, Onion and Cilantro*  
*Sizzling Beef Skirt Steak Fajitas with Lime, Peppers and Onion*  
*Chili Lime Marinated Charred Chicken Fajitas*  
*Spanish Rice*  
*Borracho Beans with Bacon, Onion, Garlic and Cerveza*  
*Flour Tortillas, Warm Pita, Shredded Lettuce, Tomatoes, Olives, Cheese, Onion, Scallions, Cilantro, Salsa Roja, Salsa Verde, Pico De Gallo and Chips*  
*Berry Flan, Churros and Sapodillas*

35.00/person

## Action Stations

---

*Minimum of 50 Guests per Station – Priced Per Person  
Chef Attendants \$60.00 per Attendant  
Minimum of 1 Attendant per 50 Guests*

### **Taste of Italy**

*Choice of either Cheese Filled or Plain Pasta, tossed to order with Herb Chicken, Rock Shrimp, Graziano Sausage, Sun-dried Tomatoes, Sweet Bell Peppers and Green Onions  
Finished with one of our Homemade Alfredo or Tomato and Basil Sauces  
Served with Crusty Italian Breads  
14.00/person*

### **Potato Martini Bar**

*Scrumptious Potato Martini from our Three Potato Blends of Garlic Yukon Gold, Sweet Maple Mashers and Red Bliss with Caramelized Shallots  
Toppings include Chopped Bacon, Sharp Cheddar Cheese, Chives, Diced Chicken, Sour Cream and Broccoli and Cheese Sauce, Finished with your choice of Balsamic Syrup or Red Pepper Coulis  
13.00/person*

### **Santa Fe**

*Key Lime Marinated Chicken and Beef Strips Seared on a Cast Iron Griddle, served with Fresh Pico de Gallo, Guacamole, Sour Cream, Sliced Jalapenos, Black Olives, Tomatoes and Warm Flour Tortillas  
12.00/person*

### **Asian Stir-Fry**

*Marinated Chicken and Beef Strips Sautéed with Sesame Oil, Fresh Ginger and Garlic, Baby Corn, Julienne Peppers, Sweet Onions, Bamboo Shoots and Water Chestnuts, Finished with a light Ponzu Sauce  
Served with Stir-Fried Rice  
12.00/person*

### **El Paso**

*Choose from a Trio of Crispy Quesadillas made of BBQ Pork, Queso Fresco, Southwest Chicken and Colby Jack, or Tequila Beef with White Cheddar  
Top with Chili Con Queso, Sour Cream, Guacamole, Jalapeños, Black Olives and Green Onions  
Served with Tortilla Chips and Salsa  
11.00/person*

### **Roman Caesar**

*Start with Crisp Romaine Hearts and toss in our Homemade Caesar Dressing  
Then let our Chef create your Signature salad choosing from an array of toppings to include Grilled Chicken, Seasoned Shrimp, White Anchovies, Diced Egg, Garlic Croutons and Romano Cheese  
10.00/person*

## Carving Stations

---

*Minimum of 50 Guests per Station  
Chef Attendants \$60.00 per Attendant  
Minimum of 1 Attendant per 50 Guests*

### **Garlic Prime Rib**

*Garlic Studded Prime Rib of Beef Cooked Medium Rare  
Accompanied by Silver Dollar Rolls, Creamy Horseradish and Chipotle Mayonnaise  
(Approximately 70 Servings)  
750.00*

### **New York Strip**

*Whole New York Strip Loin rubbed with Pink Himalayan Salt and Cracked Pepper Mélange, cooked Medium Rare  
Served with Silver Dollar Rolls, Pommery Mustard, Horseradish and Chipotle Mayonnaise  
(Approximately 50 Servings)  
500.00*

### **Bourbon Maple Ham**

*Bourbon and Maple Glazed Bone In Smithfield Ham  
Served with Buttermilk Biscuits, Peach Chutney and Stone Ground Mustard  
(Approximately 70 Servings)  
425.00*

### **Fire Roasted Pork Loin**

*Fire Roasted Boneless Pork Loin Marinated in Merlot and Fresh Herbs  
Served with Mini Croissants, Rich Pork Velouté and Stone Ground Mustard  
(Approximately 40 Servings)  
350.00*

### **Black Angus Beef Tenderloin**

*Certified Black Angus Beef Tenderloin rolled in Fresh Herbs and Roasted to a perfect Medium Rare  
Served with Silver Dollar Rolls, Peppercorn Demi Glace, Rosemary Aioli and Fresh Horseradish  
(Approximately 20 Servings)  
350.00*

### **Boneless Breast of Turkey**

*Whole Boneless Breast of Turkey Roasted to a Golden Brown and infused with Cajun Seasonings  
Served with Multi Grain Rolls, Cranberry Mayonnaise and Stone Ground Mustard  
(Approximately 60 Servings)  
300.00*

# ◆ DESSERT SELECTIONS ◆

*Please select one option from this menu to accompany your Lunch and Dinner Entrée Selections*

## Lunch Selections

### **New York Style Cheesecake**

*Topped with a Strawberry or Blueberry Sauce and Whipped Cream*

### **Carrot Cake**

*Traditional Cream Cheese Icing, topped with Coconut and Pecans*

### **Chocolate Layer Cake**

*Three Layers of Moist Chocolate Cake, frosted with Delicious Chocolate Icing*

### **Caramel Apple Pie**

*Old fashioned Style, with Toffee and a Flaky Shortbread Crust*

### **Lemon Layer Cake**

*Delicate Lemon Cake layered with a Tangy Lemon Crème and finished with a Mango Coulis*

## Dinner Selections

### **Double Chocolate Cheesecake**

*Semisweet and Milk Chocolate flavored Cheesecake with a Dark Chocolate Crust Topped with Chocolate Ganache*

### **Bistro Cakes**

*Selections Include: Red Velvet, Lemon Crème, Turtle Crème Pie, Tiramisu, Chocolate Peanut Butter Crème Pie*

### **Bourbon Street Pecan Pie**

*Shortbread Crust with Bourbon Infused Brown Sugar Filling and Colossal Pecan Topping*

### **Tiramisu**

*Delicate Espresso-Soaked Sponge Cake layered with Marscapone Mousse, Whipped Cream and Cocoa*

### **German Chocolate Cake**

*Layers of Moist Dark Chocolate Cake with Rich Coconut Filling and Dark Chocolate Butter Cream, Topped with Bourbon Caramel Sauce*

### **Sabayon and Berries**

*Fresh Seasonal Berries Macerated in Marsala Wine, layered with Sabayon and Topped with Kahlua Whipped Cream*

## Premium Desserts

### **Flourless Chocolate Torte**

*Decadent Chocolate Torte served with Kahlua Whipped Cream and Fresh Raspberries*

# ◆ BEVERAGE SELECTIONS ◆

## **By the Gallon**

*(One Gallon Yields approximately 20 servings)*

Freshly Brewed Starbucks Coffee .....	\$40.00
Freshly Brewed House Coffee .....	\$32.00
Hot Chocolate .....	\$32.00
Brewed Iced Tea .....	\$29.00
<i>(Flavors Available Upon Request)</i>	
Brewed Hot Tea .....	\$32.00
Orange, Apple and Cranberry Juices .....	\$29.00
Home Style Lemonade .....	\$29.00
Fruit Punch .....	\$32.00
Arnold Palmer ...	\$29.00
Infused Water .....	\$45.00
Infused Water Refill .....	\$25.00
<i>(Cucumber, Lemon or Orange)</i>	

---

---

## **Priced Per Each**

Dasani 12oz Bottle Water .....	\$2.50
Assorted Canned Coca-Cola Products .....	\$2.50
Red Bull .....	\$5.00
Sugar Free Red Bull .....	\$5.00
Assorted Bottle Juices .....	\$3.50
Half Pint Milk .....	\$2.25

---

---

## **Gourmet Starbucks Coffee Bar**

Brewed Starbucks Regular and Decaffeinated Premium Coffees  
Whipped Cream, Cinnamon Sticks and Assorted Flavorings

\$6.50/person

# ◆ HOST AND CASH BAR ◆

## Host and Cash Bars

### Premium Brands

*A sample of the selections on our  
Premium Bar Shelf*

*Absolut, Tanqueray, Jack Daniels, Captain  
Morgan, J&B, Dewars*

### Host Bar

\$5.50

### Cash Bar

\$6.00

**House Wines by Glass**

\$5.50

\$6.00

**Assorted Can Sodas**

\$2.50

\$2.50

**Domestic Bottle Beer**

\$4.50

\$5.00

**Import Beer**

\$5.50

\$6.00

**Bottle Water**

\$2.50

\$2.50

**Juice**

\$2.50

\$3.00

**Domestic Kegs of Beer**

\$350.00

**Micro Brew & Import Kegs**

*Check with Catering Sales Manager for exact pricing*

**House Wine by the Bottle**

\$20.00

**House Champagne by the Bottle**

\$20.00

*Please see our wine menu for additional options*

**Non Alcoholic Fruit Punch by Gallon**

\$32.00

**Champagne Punch by Gallon**

\$70.00

**Sparkling Apple Cider by the Bottle**

\$20.00

### Bartender Services

*\$140.00 Bartender set-up fee for first four hours or less*

*\$100.00 Per attendant for first four hours or less*

*Fee can be waived for every \$500 in revenue per bar (applies to both cash and host bars)*

*Labor fees will apply for additional hours above four*

## ◆ WINE SELECTIONS ◆



### **Canyon Road Winery**

Cabernet Sauvignon  
Chardonnay  
Merlot  
Sauvignon Blanc  
Pinot Grigio  
Pinot Noir  
Moscato  
White Zinfandel

*Sparkling Option: William Wycliff Brut*

\$20



### **Mirassou Winery**

Cabernet Sauvignon  
Chardonnay  
Merlot  
Sauvignon Blanc  
Pinot Grigio  
Pinot Noir  
Moscato  
Riesling

### **Concannon Conservancy**

Chardonnay, Cabernet Sauvignon, Merlot, Crimson and Clover

*Sparkling Option: Zonin Prosecco*

*Malbec Option: Alamos Malbec*

\$25



### **Premium Selections**

Louis M. Martini, Sonoma County Cabernet Sauvignon  
William Hill Winery, Central Coast Chardonnay  
White Haven, Marlborough Sauvignon Blanc  
Maso Cannali, Trentino Pinot Grigio  
Mac Murray Ranch, Sonoma Coast Pinot Noir

*Sparkling Option: Freixenet Cordon Negro Brut*

*Malbec Option: Don Miguel Gascon Malbec*

*Red Blend Option: Ghost Pines Red Blend*

\$30

## ◆ SERVICES & POLICIES ◆

### **Exclusive Caterer**

All food and beverage items served at the Iowa Events Center are selected, prepared, and served by Spectra Food Services & Hospitality as the exclusive manager of food and beverage operations. These menus feature a varied selection of popular items designed to appeal to the needs of each of our clients and their guests. Should the selections featured in the menu not fit your needs, we welcome the opportunity to customize our menus for your special event.

### **Outside Food and Beverages**

No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from Iowa Events Center; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at Spectra Food Services & Hospitality's sole discretion.

### **Food and Beverage Sampling**

Iowa Events Center exhibitors may distribute food and beverage samples in authorized booth space and must not be in competition with products or services offered by Spectra Food Services & Hospitality. Samples must be representative of products manufactured or distributed by the company exhibiting. Free samples are limited to 3 ounce of beverage and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to Spectra Food Services & Hospitality for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed.

### **Alcoholic Beverage Service**

In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by Spectra Food Services & Hospitality. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the Iowa Events Center. There is a two drink maximum per person per transaction.

### **Linens**

All banquet prices include standard sized white or black table linens and your choice of five pre-selected napkin colors. Additional colors and styles are available for both table linens and napkins. Ask your Catering Sales Manager for details.

### **Dietary Considerations**

Spectra Food Services & Hospitality will address special dietary requests with a 72 hour advance notice. Spectra Food Services & Hospitality will automatically prepare vegetarian dinners for plated and served meal services in a ratio of 1:100 meals.

### **Menu Selections**

Choose a menu from the selections contained in the preceding suggestions, or have us custom design a menu for your particular needs. All menu items may not be available for orders placed within 10 business days of your event. Your sales manager will notify you if item substitutions are required on your desired menu. For plated and served meals, a maximum of two (2) entrée choices is permitted.

### **Guarantees**

A minimum guarantee of the number of guests to be served is required by 12:00pm, Noon, five business days prior to the actual function. A la Carte orders require a guarantee for quantity ordered of each food item on the order. If this number is not received, your original estimates will be considered the final guarantee and you will be billed accordingly. The number is not subject to reduction.

Meals will be prepared for your final guarantee. We will provide additional seating and settings for 3% over the guarantee, to a maximum of 30 settings. Spectra Food Services & Hospitality reserves the right to make substitutions to the menu to serve your additional guests.

### **Late Fees**

All food and beverage orders must be made with your Catering Sales Manager 10 business days prior to the first day of your event or your food and beverage charges are subject to a 10% late fee.



#### Food and Beverage Charges

**All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**

Tax will be charged for Wells Fargo Arena events only. All Spectra Food Services & Hospitality listed menu prices are subject to change. Spectra Food Services & Hospitality will not guarantee price quotes more than 90 days prior to the event date.

#### Cancellations

Cancellation of a food function must be sent in writing to your Spectra Food Services & Hospitality Sales Manager. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges, plus any expenses incurred in preparing for the event at the time of cancellation. Spectra Food Services & Hospitality shall not be responsible for any losses resulting from the cancellation of an event.