

## DINNER MENU

## APPETIZERS

## SPREADS &amp; DIPS

Served with crackers, pitas,  
& breads

**Hummus & Crudité****Spinach & Artichoke Dip****Guacamole**

Tortilla Chips

**Veggie Sticks**

Dill ranch

**Fresh Fruit**

Vanilla yogurt

**Port Wine Cheese Ball**

Toasted nuts

**Warm Buffalo  
Chicken Dip****Baked Cheesy Kale Dip**

Truffle oil

## CROSTINI

**Basil & Tomato**

Fresh mozzarella, olive oil

**Roasted Vegetables**

Boursin cheese, balsamic reduction

**La Quercia Prosciutto**

Blue cheese, fig jam

**Smoked Salmon**

Dill creme fraiche, lemon zest

## COLD APPETIZERS

**Artisan Meat & Cheeses**

Breads, crackers, accoutrements

**Assorted Cheeses**

Breads, crackers

**Grilled Veggie Skewers****Shrimp Cocktail**

Lemon slices

**Thai Chicken Wonton**

Zesty Asian slaw

**Deviled Eggs**

Crumbled bacon, paprika

**Goat Cheese Stuffed****Peppadew Peppers**

Chopped almonds

**Caprese Salad Skewers**

Balsamic reduction

**Prosciutto Wrapped Melon**

Seedless grape

## HOT APPETIZERS

**Fried Macaroni &****Cheese Balls**

BBQ aioli

**Traditional Meatball**

Marinara, Pecorino cheese

**Swedish Meatball**

Cranberry sauce

**Truffle & Parmesan****Arancini**

Marinara

**Roasted Tri-tip Skewer**

Horseradish cream, chives,  
crunchy salt

**Peanut Chicken Satay**

Scallions, red chili sauce

**Bacon Wrapped****Scallop Skewer**

Garlic butter

**Boursin Stuffed****Mushrooms****Bone-In Pork Wings**

Dijon BBQ sauce

**Southwest Spring Roll**

Pork or tofu, salsa roja

**Smoked Salmon****Croquette**

Lemon pepper aioli,  
pickled red onion

**Loaded Potato Canape'**

Bacon crumbles, sour cream,  
cheddar cheese

**Crab Cakes**

Chipotle aioli

**Sweet Corn Fritters**

House remoulade

## SLIDERS

**American Cheeseburger**

Caramelized onions, house sauce

**Bacon & White Cheddar**

Dijonnaise

**Slow Roasted Pork**

House BBQ sauces, buttermilk slaw

**Buttermilk Battered****Chicken Breast**

Pimento cheese, dill pickle

**House Italian Meatball**

Arabiatta sauce, Pecorino cheese

**Garden Burger**

Roasted tomato, pesto aioli

**Falafel**

Feta cheese, tomato aioli,  
grilled naan

**Medium Rare Roast Beef**

Boursin cheese, pickled red onion

**Cuban**

Sliced ham, swiss cheese,  
dill pickle, dijon mustard

## SOUPS &amp; SALADS

## SOUPS

**Roasted Red Pepper &  
Tomato Soup****Butternut Squash Soup****Potato & Bacon Chowder****French Onion Soup**

## SALADS

**Classic Caesar**

Croutons, parmesan cheese,  
Caesar dressing

**Kale & Dried Fruit**

Almonds, carrots, radish, Pecorino,  
apple cider vinaigrette

**Mixed Greens**

Tomatoes, cucumbers, carrots,  
raspberry vinaigrette

**Spinach**

Dried cranberries, candied walnuts,  
feta cheese, balsamic vinaigrette

**Greek Salad**

Romaine lettuce, red onion, cucumber, tomato, Kalamata olives, Mediterranean feta vinaigrette

**Southwest Salad**

Mixed greens, black beans, corn, queso fresco, tortilla strips, cilantro lime vinaigrette

**Iowa Wedge**

Iceburg lettuce, Maytag blue cheese, sweet corn, bacon, ranch dressing

**Arugula, Cucumber & Watermelon Salad**

Balsamic reduction

**BUFFET ENTRÉES**

## BEEF

**Prime Rib**

Garlic crusted, au jus, horseradish cream (carving station only)

**New York Strip**

Red wine demi

**Grass-fed Flat Iron**

Chimichurri sauce

**BBQ Brisket**

House BBQ sauce

**Whole Roasted Tenderloin**

Herb crusted

**Ribeye Steak**

Smoked chipotle compound butter

**Braised Short Ribs**

Charred shallot demi

## PORK

**Roasted Pork Loin**

Bourbon demi

**Grilled Bone-In Chop**

Dijon BBQ sauce

**Glazed Baked Ham**

## POULTRY

**Oven Roasted Turkey**

Classic cranberry sauce

**Airline Chicken Breast**

Au jus

**Stuffed Chicken Breast**

Artichokes, red peppers, goat cheese, lemon pepper cream sauce

**Chicken Thigh Marsala****Pulled BBQ Chicken****Sesame Chicken**

Fried rice

**Chicken Parmesan****Fried Chicken**

Assorted pieces

## SEAFOOD

**Salmon**

Choice of roasted tomato beurre blanc, blackberry BBQ or lemon dill cream sauce

**Pecan Crusted Fish**

Seasonal selection in citrus beurre blanc

**Seafood Paella****Shrimp Scampi****Seared Diver Scallops**

White wine sauce

## VEGETARIAN

**Baked Lasagna**

Seasonal vegetables, ricotta cheese

**Quinoa Stuffed****Bell Peppers**

Charred tomato sauce, queso fresco

**Eggplant Parmesan****Stir Fried Vegetables**

White rice, soy caramel sauce

**Veggie Enchiladas**

Oaxaca cheese, seasonal vegetables, salsa roja

## PASTA

**Aged Cheddar Macaroni & Cheese****Truffle Macaroni & Cheese****Italian Sausage Manicotti**

Marinara or alfredo sauce

**Vegetable Manicotti**

Marinara or alfredo sauce

**Italian Sausage Baked Ziti****Vegetable Baked Ziti****Cheese Ravioli**

Pesto cream sauce

**Traditional Spaghetti & Meatballs**

## POTATOES &amp; OTHER SIDES

**Roasted Garlic Mashed Potatoes****Prairie Breeze Mashed Potatoes****Smoked Cheddar Mashed Potatoes****Sour Cream & Chive Mashed Potatoes****Sweet Potato Mash****Rosemary Roasted Fingerling Potatoes****Potato Gratin****Parmesan Polenta****Twice Baked Potatoes****Quinoa Pilaf****Aged Cheddar & Cauliflower Gratin**

## VEGETABLE SIDES

**Roasted Seasonal Vegetables****Roasted Broccolini****Roasted Asparagus****Garlic Sautéed Green Beans****Roasted Brussel Sprouts****Marinated Tomato Salad (seasonal)****Glazed Carrots**

## PLATED ENTRÉES

## BEEF

**Grilled Filet**

Red wine demi, roasted garlic mashed potatoes, sautéed green beans

**New York Strip**

Guinness demi-glace, twice baked potato, roasted brussel sprouts

**Ribeye Steak**

Smoked chipotle compound butter, smashed roasted fingerling potatoes, roasted asparagus

**Grass-fed Flat-Iron Steak**

Dijon BBQ sauce, sweetcorn mashed potatoes, sautéed green beans

**Braised Short Ribs**

Charred shallot demi, Prairie Breeze mashed potatoes, sautéed mushrooms and greens

## PORK

**Oven Roasted Pork Loin**

Bourbon demi, sour cream and chive mashed potatoes, glazed baby carrots

**Grilled Pork Tenderloin**

Dried cherry demi, quinoa pilaf, butternut squash hash

**Grilled Bone-In Pork Chop**

Dijon BBQ sauce, crispy new potatoes, garlic sautéed green beans

## POULTRY

**Chicken Thigh Marsala**

Garlic mashed potatoes, braised greens with tomatoes

**Seared Airline****Chicken Breast**

Blackberry BBQ sauce, sweetcorn mashed potatoes, roasted seasonal vegetables

**Crispy Duck Breast**

Dried cherry demi, parmesan polenta, glazed baby carrots

**Roasted Garlic Airline****Chicken Breast**

Jus, rosemary fingerling potatoes, seasonal vegetables

**Boursin & Red Pepper Stuffed Airline Chicken Breast**

Sun-dried tomato beurre blanc, garlic mashed potatoes, roasted broccolini

**Chicken Parmesan**

Buttered rigatoni, seasonal vegetables, Pecorino cheese

## SEAFOOD

**Lobster Tail**

Drawn butter, hollandaise sauce, twice baked potato, grilled asparagus

**Seared Salmon**

Sun-dried tomato beurre blanc, garlic mashed potatoes, roasted broccolini

**Seared Diver Scallops**

White wine sauce, parmesan polenta, grilled asparagus

**BBQ Salmon**

Blackberry BBQ sauce, roasted garlic mashed potatoes, marinated tomato salad

**Pecan Crusted Halibut**

Citrus beurre blanc, sour cream and chive mashed potatoes, roasted asparagus

**Seafood Paella**

## VEGETARIAN

**Free-Form Lasagna**

Roasted seasonal vegetables, marinara, parmesan cream sauce

**Quinoa Stuffed****Bell Pepper**

Asiago cream sauce, sautéed broccolini, grape tomatoes

**Eggplant Parmesan**

Buttered rigatoni, marinara sauce, mozzarella cheese

**Grilled Vegetable Tower**

Crispy polenta, tomato, pesto sauces

**Vegetable Enchiladas**

Chili beurre blanc and cotija crumbles, Oaxaca cheese, roasted vegetables

**Vegan Ratatouille**

Sauteed mushrooms, eggplant, root vegetables, marinara sauce