



**SIOUX CITY  
CONVENTION CENTER**

*your event guide*

Sioux City Convention Center  
801 4th Street Sioux City, IA 51101  
Phone: 712-279-4808 • [siouxcityconventioncenter.com](http://siouxcityconventioncenter.com)



## Plated Breakfast

All plated breakfasts are served with Freshly Baked Pastries, Muffins, Orange Juice, Water, and Freshly Brewed Coffee

### America's Heartland

A Petite Certified Angus Steak with Farm Fresh Scrambled Eggs and Breakfast Potatoes

### Tri-State Sunrise

Thick Sliced French Toast with Warm Maple Syrup and Sausage

### Great Plains

Farm Fresh Scrambled Eggs with Breakfast Potatoes, and your Choice of Bacon, Sausage, or Ham

### Country Skillet

Scrambled Eggs, Sausage, Cheddar Cheese, Peppers, Onions, and Breakfast Potatoes

## Breakfast Buffets

Breakfast Buffets include Freshly Brewed Coffee, Orange Juice, and a Selection of Fine Teas

### River's Edge

Farm Fresh Scrambled Eggs, Hickory Smoked Bacon, Sausage, Breakfast Potatoes, Fresh Seasonal Fruit, Assorted Muffins and Pastries

### Mighty Sioux

Thick Sliced French Toast with Warm Maple Syrup, Berry Compote and Whipped Butter, Farm Fresh Scrambled Eggs with Cheddar Cheese, Breakfast Potatoes, Applewood Smoked Bacon, Sausage Links, Freshly Cut Fruit Display, Freshly Baked Pastries, Muffins, and Cinnamon Rolls

Enhance Your Breakfast Buffet with the Addition of:

### Made-to-Order Eggs and Omelet Station

Chef attended and prepared to order with the following toppings: Mushrooms, Onions, Peppers, Diced Ham, Tomatoes, Shredded Cheddar Cheese, Bacon, etc. Chef Attendant Fee Applies

## Continental Breakfast

Includes Freshly Brewed Coffee, Water, Orange Juice, and Selection of Fine Teas

### Premium Continental Breakfast

Freshly Baked Pastries, Muffins, and Bagels served with Cream Cheese, Assorted Yogurts, and Fresh Seasonal Fruit

### Classic Continental Breakfast

Freshly Baked Pastries, Muffins, and Donuts

Enhance Your Continental Breakfast with the Addition of:

### Heart-Healthy Strawberry Banana Oatmeal Bake

### English Muffin Breakfast Sandwich

Egg and Cheese with Your Choice of Sausage, Bacon, or Ham

### Flaky Croissant Sandwich

Egg and Cheese with Your Choice of Sausage, Bacon, or Ham

### Breakfast Burrito

Scrambled Eggs, Sausage, Cheese, Peppers, and Onions with Fresh Salsa

### Yogurt Parfait

Yogurt layered with Fresh fruit and granola



## Beverages

Priced per gallon unless otherwise noted

**Freshly Brewed Coffee**

**Assorted Juices**

Fruit punch, Orange, Apple, or Cranberry

**Lemonade**

**Freshly Brewed Iced Tea**

**Infused Water** (per 3 gallons)

Infused with Seasonal Fruits

**Bottled Water** (16 oz.)

**Bottled Water** (8 oz.)

**Sparkling Mineral Water**

**Soda** (12 oz. can)

**Assorted Bottled Fruit Juices**

**Water Bubblers** (per 5-gallon insert)

**Assorted Fine Tea Service** (per consumption)

## Snacks

Priced per guest unless otherwise noted

**Seasonal Cut Fruit & Berries**

Served with Local Sue Bee® Honey Yogurt

Dipping Sauce

**Whole Fresh Season Fruit**

**Tortilla Chips and Salsa**

**Potato Chips and Dip**

With your choice of dips: French Onion,  
Chipotle Ranch, or Southwest Roasted Garlic

**Freshly Popped Jolly Time® Popcorn**

**Breakfast Breads** (20 slices per loaf)

Banana, Lemon Poppy Seed, Blueberry

**Individual Bags of Chips**

**Giant Soft Pretzels**

with Nacho Cheese Sauce

**Wells' Blue Bunny® Premium**

**Ice Cream Novelties**

**Assorted Breakfast Bars**

**Pretzel Twists**

**Mixed Nuts**

**Snack Mix**

Traditional or Spicy

**Sioux City's Own Palmer® Candy**

Assorted Chocolates and Candies

**Gourmet Muffins**

Blueberry, Lemon Poppy Seed, Apple Cinnamon,  
Banana Nut

**Bagels**

Plain, Blueberry, Cinnamon Raisin, Poppy Seed

**Mini Danish**

Cream Cheese, Apple, Raspberry

**Homemade Freshly Baked Cookies**

Chocolate Chip, Oatmeal, Peanut Butter, Sugar,  
White Chocolate Macadamia Nut

**Brownies**

Double Chocolate Fudge or Blonde Brownies with Nuts

**Assorted Cupcakes**

**Chocolate Dipped Strawberries**

**Gourmet Assorted Bars**



## Themed Breaks

Priced per person unless otherwise noted

### Siouxland Favorites

Showing off our local treats: Wells Blue Bunny® Ice Cream Novelties, Palmer® Candy, and Jolly Time® Popcorn

### Death by Chocolate

Chocolate Dipped Oreo® Cookies, Pretzels Rods, Double Fudge Brownies, Assorted Mini Palmer® Candy, and Chocolate Chip Cookies

### The Ball Park

Gourmet Soft Pretzels with Cheese, Mini Hot Dogs, and Jolly Time® Popcorn

### Midwest Harvest

Gourmet Cheese Board, Toasted Flat Breads and Specialty Crackers with Warm Spinach Artichoke Dip

### Dip It

Tortilla Chips with Fresh Salsa  
Pita Chips with Hummus Dip  
Potato Chips with French Onion Dip

### Power Up

Low-Fat Greek Yogurt, Trail Mix, Assorted Granola Bars, and Whole Fruit



## Plated Lunches

Plated lunches include rolls and butter; water, coffee, or ice tea; and dessert assortment of fresh baked cookies, brownies & bars plus Chef's pairing of a vegetable and potato or rice. Add a House or Caesar salad at an additional fee.

### Prime Rib Sandwich

Served open-face on Marble Rye with Au Jus

### Steak Delmonico

Butterflied Club Steak with Bordelaise Sauce

Homestyle Pot Roast in a Rich Brown Gravy

### Breast of Chicken

Choice of style: (choose one)

- Chicken Aioli marinated in an Herbed Garlic Aioli
- Chicken Amaretto topped with Crimini Mushrooms, Almonds, and Amaretto Reduction
- Chicken Florencia with Spinach and Parmesan with a Sundried Tomato Flecked Crème Sauce
- Chicken Roma with applewood Smoked Bacon, diced Tomatoes, and Scallions in a Light Crème Sauce

### Penne Pasta with Chicken

Served with Alfredo Sauce and Garlic Breadsticks

### Tortellini Primavera

Cheese Stuffed Pasta in a Roasted Red Pepper Romesco Sauce with Fresh Vegetables

### Apple Roast Pork Loin

Roast Pork Loin with Sautéed Apples, Sweet Apple Cider Chicken Reduction

### Atlantic Salmon

Pan Seared Salmon with Pineapple salsa



## Specialty Sandwiches, Wraps & Salads

Specialty sandwiches and wraps include house-made potato chips and a cookie. Specialty salads include a roll or breadstick and a cookie.

### Bistro Sandwiches

Choice of style: (choose 1)

- Chicken Waldorf Salad on a Croissant
- Grilled Vegetable Sandwich with Pesto Aioli, on a Ciabatta Hoagie
- House Smoked Beef Brisket and Cheddar Cheese with Roasted Garlic Aioli on a Ciabatta Hoagie
- Oven Roasted Turkey and Gruyere Cheese with Cranberry Mayonnaise, on a Ciabatta Hoagie
- Roast Turkey BLT on Croissant
- Salami, Ham Capicola, Provolone Cheese and Basil Pesto Aioli served on Italian Bread
- Virginia Ham and Swiss Cheese with Dijon Mayonnaise, on a Ciabatta Hoagie

### Wraps

Choice of style: (choose 1)

- Chilled Chicken Fajita with Avocado Aioli
- Roast Turkey with Pesto Wrap
- Grilled Vegetables with Roasted Poblano Mayo

### Specialty Salads

#### Woodbury Grilled Chicken Salad

Mix of Romaine and Spring Greens topped with Fresh Strawberries, Feta Cheese, Candied Walnuts with Raspberry Vinaigrette Dressing

#### Thai Salmon Salad

Mix of Romaine and Spring Greens topped with Fresh Peppers, Water Chestnuts and Fresh Roasted Salmon. Served with Wonton Crisps and a Sweet & Spicy Sesame Vinaigrette

#### Classic Chef Salad

Mixed Greens with Tomatoes, Julienne Ham and Turkey, Swiss and Cheddar Cheese, Hard Boiled Eggs, House Made Herb Croutons, and Choice of Dressings

### Boxed Lunch

Your choice of Sliced Ham, Roast Beef, or Turkey on a Croissant; served with House-Made Chips, Whole Fruit and a Cookie



## Themed Lunch Buffets

Water and iced tea or coffee service included

### Mexican Fiesta Buffet

Refried Beans and Rice; Soft Shell Tortillas, Salsa, Sour Cream, Shredded Cheese, Diced Tomatoes, Jalapeño Peppers, and Shredded Lettuce; and Cinnamon Sopapillas.

Choice of 2 of the following:

- Fajita Seasoned Chicken with Bell Peppers and Onion
- Seasoned Ground Beef
- Pork Carnitas

### Italiano

Antipasto Salad with Romaine Lettuce, Artichoke Hearts, Kalamata Olives, Grape Tomatoes, Genoa Salami with Balsamic Vinaigrette, Garlic Breadsticks and Italian Bread Pudding.

Choice of 2 of the following:

- Tuscan Style Lasagna
- Chicken & Broccoli Carbonara
- Chicken & Mushroom Alfredo
- Meatball & Italian Sausage Marinara

### All-American

Signature Potato Salad, Creamy Coleslaw, Rolls, Butter, Cowboy Baked Beans, and Apple Pie.

Choice of 2 of the following:

- Chargrilled Hamburger
- Southern Fried Chicken
- House Smoked Pulled Pork

### Asian Buffet

Jasmine Rice and Fortune Cookies.

Choice of 2 of the following:

- Teriyaki Chicken Stir Fry
- Sweet & Sour Cashew Chicken
- Broccoli Beef Stir Fry

### Sandwich, Soup, and Salad

Mixed Greens Salad with Tomatoes, Carrots, Cucumbers, House-Made Herb Croutons, your choice of Dressing, and an Assortment of Cookies & Brownies

- Chef's Choice – Homemade Soup
- Freshly Prepared Sandwiches with: Turkey, Roast Beef, and Ham and your Choice of American, Swiss, or Cheddar Cheese



## Create Your Own Buffet

Create Your Own Lunch Buffets include dinner rolls & butter; salad; vegetable & starch; water & coffee or ice tea.

### One Entrée Buffet

1 Entrée, 2 Accompaniments, 1 Salad

### Two Entrée Buffet

2 Entrée, 2 Accompaniments, 2 Salad

### ENTRÉES: (Select 1 or 2)

Fire Roasted Beef Medallions in a Merlot Demi-Glaze

Chicken Pot Pie Hand-Crafted with Breast Meat and Vegetables, in a Rich Broth, topped with a Flaky Pastry

Herb Crusted Chicken Marinated in Herbed Garlic Aioli and Oven Roasted

Sioux City Chicken Roma with Applewood Smoked Bacon, Diced Tomatoes, and Scallions in a Light Cream Sauce

Roast Pork Loin with Sautéed Apples and an Apple Cider Reduction

Grilled Iowa Boneless Pork Chop Lean Thick Cut with Peppered Country Gravy

Chicken Alfredo tossed with Penne Pasta

Tuscan-Style Lasagna with Hearty Meat Sauce and Parmesan Béchamel

Meatball & Italian Sausage Marinara tossed with Cavatappi Pasta

Chicken & Broccoli Carbonara Penne with Roasted Red Pepper in a Smoked Tomato Cream

Dusted Whitefish with Roasted Garlic Aioli

### ACCOMPANIMENTS: (Select 2)

Herb Roasted New Potatoes

Parsley Buttered New Potatoes

Fresh Vegetable Medley

Zucchini-Squash Sauté

Home-Style Mashed Potatoes

Wild Rice Pilaf

Fresh French Green Beans

Buttered Sweet Corn

### SALADS: (Select 1 or 2)

#### Mixed Green Salad

Mixed Greens Salad with Tomatoes, Baby Carrots, Cucumbers, House-Made Herb Croutons, and choice of 2 dressings

#### Classic Caesar Salad

Romaine Lettuce, House-Made Herb Croutons, Shredded Parmesan Cheese, and Caesar Dressing

#### Greek Salad

With Kalamata Olives, diced Tomatoes, Red Onion, Feta Cheese, with Herb Balsamic Vinaigrette Dressing

#### Broccoli Salad

With Bacon, Cranberries, Walnuts, and Red Onion in a Creamy Dressing





## Plated Dinners

Plated dinners include dinner rolls & butter, house salad, water, and coffee or iced tea.

### ENTRÉE SELECTIONS

**Fire Seared Beef Medallions with Classic French Bordelaise**

Tender Beef Medallions with Merlot Bordelaise

**Beef Tenderloin**

Midwest's finest roasted, sliced, and served with Caramelized Onion Bordelaise

**Prime Rib of Beef**

Slow Roasted and Served with Rich Au Jus

**Honey Chipotle Boneless Short Ribs**

Slow Braised Tender Beef Ribs in a Sweet and Lightly Spiced Rich Broth

**Breast of Chicken**

Choice of style: (choose 1)

- **Chicken Aioli** marinated in an Herbed Garlic Aioli
- **Chicken Amaretto** topped with Cremini Mushroom and Amaretto Reduction
- **Chicken Gruyere** with Caramelized Onions and Gruyere Cheese, Slow Roasted with White Wine
- **Chicken Roma** with Applewood Smoked Bacon, diced Tomatoes, and Scallions in a Light Crème Sauce
- **Chicken Primavera** stuffed with Roasted Spring Vegetables and topped with a Smoke Gouda Soubise Sauce
- **Chicken Panzanella** stuffed with House-Made Herb Croutons and Roma Tomatoes, with a Balsamic Vinaigrette topped with Parmesan Crème

**Apple Roast Pork Loin**

With Sautéed Apples in a Sweet Apple Cider Reduction

**Asian Pork Tenderloin**

Szechuan Marinated with Fire Cracker Vegetable Stir Fry and Jasmine Rice

**Stuffed Iowa Boneless Pork Chop**

Roasted Apple Pecan with a Cinnamon Spiked Pork Jus

**Pan Seared Atlantic Salmon**

Citrus Beurre Blanc

**Canadian Walleye**

Excellent Mild Fish Broiled and Topped with Lemon Butter

**Grilled Vegetable Primavera**

Seasonal Vegetables, Grilled and Tossed with Penne Pasta, Fresh Basil, and Sundried Tomatoes

**Grilled Vegetable Napoleon**

Roast Tomato Coulis

**Amaranth & Quinoa Cake**

Two Light Grain Cakes, Sautéed, and Topped with Vegetables & Wild Mushroom Ragout

**Stuffed Portabella Mushroom**

Seasoned and Grilled Mushroom Cap, Stuffed with Minced Vegetables, White Wine and Herbs

Entrées and Side Selections continued on next page.



## Plated Dinners (cont.)

### CHEF RECOMMENDED DUAL PLATED ENTRÉES:

- Beef Tenderloin and Caribbean Scampi
- Sioux City Chicken Roma & Fire Roasted Beef Medallions
- Beef Tenderloin & Pan Seared Atlantic Salmon
- Chicken Gruyere & Apple Pork Loin
- Other Chef Recommended Options Available

### PLATED DINNER ACCOMPANIMENTS

#### SALAD SELECTIONS: (Choose 1)

- Mixed Green Salad
- Mixed Greens Salad with Tomatoes, Baby Carrots, Cucumbers, House-Made Herb Croutons, and choice of 2 dressings
- Classic Caesar Salad
- Romaine Lettuce, House-Made Herb Croutons, Shredded Parmesan Cheese, and Caesar Dressing

#### SIDES/ACCOMPANIMENTS: (Choose 2)

- Sundried Tomato Duchess Potatoes
- Herb Roasted New Potatoes
- Baked Potato
- Yukon Gold Duchess Potatoes
- Parsley Buttered New Potatoes
- Wild Rice Pilaf
- Italian Green Beans
- Home-Made Five Cheese Macaroni
- Buttered Sweet Corn
- Fresh Vegetable Medley



## Dinner Buffets

Dinner Buffet includes 2 accompaniments, mixed greens house salad, rolls & butter, water, and coffee or iced tea.

**One Entrée Buffet**

**Dual Entrée Buffet**

**ENTRÉES:** (Select 1 or 2)

**Fire Seared Beef Medallions** with Classic French Bordelaise

**Homestyle Pot Roast** in Rich Brown Gravy

**Chicken Florencia** with Spinach and Parmesan with a Sundried Tomato Flecked Crème Sauce

**Chicken Gruyere** with Caramelized Onions and Gruyere Cheese, Slow Roasted with White Wine

**Chicken Roma** with Applewood Smoked Bacon, Diced Tomatoes, and Scallions in a Light Crème Sauce

**Stuffed Iowa Boneless Pork Chop** with Roasted Apple Pecan with a Cinnamon Spike Pork Jus

**Apple Roast Pork Loin** with Sautéed Apples in a Sweet Apple Cider Reduction

**Dusted Whitefish** with Roasted Garlic Aioli

**Grilled Chicken & Mushroom Alfredo** with Fresh Parmesan Cheese

**Tuscan-Style Lasagna** with Hearty Meat Sauce and Parmesan Béchamel

**Chicken & Broccoli Carbonara Penne** with Roasted Red Pepper in a Smoked Tomato Crème

**Eggplant Parmesan** peeled, lightly Herb dusted and sautéed, topped with rich Marinara, Mozzarella and Parmesan Cheeses

**Grilled Vegetable Primavera** with Seasonal Vegetables grilled and tossed with Penne Pasta, Fresh Basil, and Sundried Tomatoes

**ACCOMPANIMENTS:** (Select 2)

Herb Roasted Garlic Whipped Potatoes

Parsley Buttered New Potatoes

Baked Potato

Home-Style Mashed Potatoes

Sundried Tomato Duchess Potatoes

Herb Roasted New Potatoes

Wild Rice Pilaf

Roasted Vegetable Medley

Fresh French Green beans

Fresh Vegetable Medley

Buttered Sweet Corn

Homemade Macaroni and Cheese



## Hors D'Oeuvres

Prices are per order of 100 pieces unless otherwise noted.  
Butler Service Available for an Additional Fee.

### Antipasto Skewer

Mozzarella Cheese, Tomato, Kalamata Olive, and Salami brushed with Italian Vinaigrette

### Smoke Salmon Crostini

with Dill Cream Cheese

### Gulf Shrimp & Sausage Skewer

Blackened Cajun shrimp, Bell Peppers, and Andouille Sausage

### Chilled Jumbo Shrimp Cocktail

with Spicy Cocktail Sauce

### Assorted Bruschetta

Tomato Basil; Brie & Pesto;  
Goat Cheese & Roasted Red Pepper

### Assorted Phyllo Cups

Thai Curried Chicken; Shrimp Salad; Herbed Vegetables

### Beef Tenderloin Crostini

with Roasted Garlic Aioli

### Assorted Canapes

Delicious variety served on Pumpernickel Rounds

### Cherry Tomato Caprese

Vine Ripened Tomatoes with Fresh Mozzarella

### Mixed Berry Fruit Bruschetta

Mascarpone and Cream Cheese, Sweetened with Local Honey, Topped with Fresh Seasonal Berries

### Mini Cheesecakes & Petit Fours

### Chocolate Dipped Strawberries

Hand-dipped in Belgian Chocolate

### Brie & Raspberry in Phyllo Purse

Light and Flaky Phyllo Dough Filled with a Creamy Raspberry and Brie Filling

### Spinach Spanakopita

Spinach, Cream Cheese and Feta Cheese with Garlic, Wrapped in a Flaky Phyllo Dough

### Bacon-Wrapped Scallops

Bite-size Scallops wrapped in Applewood Smoked Bacon

### Pork Pot Sticker with Hoisin Dipping Sauce

### Maryland Crab Cake Bites with Spicy Aioli

Hors D'oeuvres continued on next page.



## Hors D'Oeuvres (cont.)

Prices are per order of 100 pieces unless otherwise noted.  
Butler Service Available for an Additional Fee.

### Chicken & Black Bean Taquitos

Corn Tortillas Rolled and Stuffed with Mesquite Chicken, Black Beans, Onions, and Cheese

### Mini Egg Rolls

Choice of Pork or Vegetable with Sweet & Sour Sauce

### Andouille Sausage in Puff Pastry

with Creole Mustard

### Seafood Stuffed Mushrooms

with Shrimp and Crab Meat

### Chicken Skewers

Tender Chicken Breast in a Sriracha Bourbon Glaze

### Buffalo Chicken Wings

with Celery, Carrot-sticks, and Maytag Bleu Cheese Dressing

### Swedish Meatballs

### Mini Cocktail Franks in a BBQ Sauce

### Beef Satay

with Peanut Sauce

## Gourmet Platters

Prices serve approximately (40) guests

### Imported & Domestic Cheese Board with Assorted Artisan Crackers

### Fresh Vegetable Crudités and Dip

Locally sourced in season

### Antipasto Platter

Artisan Meats, Cheeses, Olives, and Artichokes, Gourmet Crackers and Flatbread

### Freshly Cut Seasonal Fruit Display

Melons, Berries, and Tropical Fruits

### Grilled Vegetable Platter

Zucchini Squash, Asparagus, Roasted Cauliflower, Grilled Portabella Mushroom, and Roasted Red Bell Peppers, finished with a Balsamic Reduction



## Social Hour Reception Stations

Prices listed are per guest. Minimum of 50 guests.

### Pasta Station

Choice of:

- Cavatappi or Penne Pasta
- Sliced Chicken Breast or Italian Sausage
- Alfredo, Marinara or Basil Pesto Crème Sauce

### Loaded Mashed Potato Bar

Mashed Potatoes with the following toppings: Crisp Bacon, Sour Cream, Shredded Cheddar, Scallions, Asparagus Tips, and Mushrooms.

### Tex-Mex Nachos

Choice of Seasoned Ground Beef or Marinated Grilled Chicken. Served with Jalapeños, Black Olives, Diced Tomatoes, Sour Cream, Green Onions, Salsa, and Nacho Chips.

### Gourmet Macaroni & Cheese

House-Made Five Cheese Macaroni with your choice of three of the following toppings: Prosciutto Ham, Green Onions, Crisp Bacon, Fresh Vegetables, or Mushrooms.

### Asian Stir Fry

An Array of Oriental Vegetables with your Choice of Shrimp, Chicken, or Beef. Served on a bed of Jasmine Rice with choice of Teriyaki, Sweet Chili, Thai Peanut, or Orange Jade Sauce.

### Bamboo Boat Salad

Tossed Fresh Baby Spinach with Mesclun Greens and Sliced Strawberries, Blueberries, Candied Walnuts, and finished with Gewürztraminer Dressing. Served in a Bamboo Boat.

## Social Hour Carving Stations

Prices listed below are per guest. Minimum of 50 guests. Service time is 60 minutes.

Chef Attendant Fee Applies

### Herb Crusted Beef Tenderloin

Horseradish Sauce, Whole Grain Mustard, Roasted Garlic Aioli, and Cocktail Rolls

### Prime Rib of Beef

Horseradish Sauce, Roasted Garlic Aioli, Whole Grain Mustard, Mayonnaise, and Cocktail Rolls

### Oven Roasted Turkey Breast

Orange Cranberry Sauce, Whole Grain Mustard, Mayonnaise, and Cocktail Rolls

### Maple Brown Sugar Virginia Ham

Assorted Sauces and Cocktail Rolls

### Honey Chipotle Roast Pork Loin

Pineapple Chutney, Southwest Aioli, Creole Mustard, and Cocktail Rolls



## Dessert Stations

Prices listed below are per guest. Minimum of 50 guests.  
Service time is 60 minutes.

Chef Attendant Fee Applies

### **New York Style Cheesecake**

Toppings include Candied Walnuts, Cherries, Whipped Crème, crushed Chocolate Candy and Cookies, Chocolate, and Caramel Sauces

### **Strawberry Shortcake**

Shortcake Biscuits, Pound Cake, Fresh Strawberries, Mixed Berry Compote, Chocolate, and Caramel Sauces, and Whipped Crème

### **Death By Chocolate**

Chocolate dipped Oreo® Cookies, Pretzel Rods, Strawberries, Peanuts, Double Fudge Brownies, and Double Chocolate Chip Cookies. Served with milk.

### **Bananas Foster**

Traditional Bananas Foster served with local Wells Blue Bunny® Vanilla ice Cream

### **Wells Blue Bunny® Ice Cream Social**

Siouxland's Wells Blue Bunny® Vanilla Ice Cream and assorted parlor toppings: Nuts, Cherries, Whipped Crème, Toasted Coconut, chopped Candy Bars and Cookies, Caramel, and Hot Fudge Sauces



## Wow Factors

### SALAD UPGRADES

#### Antipasto Salad

Romaine Lettuce, Artichoke Hearts, Roasted Red Peppers, Kalamata Olives, Grape Tomatoes, and Genoa Salami tossed in a Balsamic Vinaigrette

#### Wedge Salad

Baby Romaine Lettuce, Slivered Onions, Shaved Carrots, Applewood Smoked Bacon, and Tomatoes with Bleu Cheese Crumbles, and your choice of dressing

#### Ambrosia Salad

Fresh Baby Spinach and Mesclun greens with Caramelized Walnuts, Sliced Strawberries, Mandarin Oranges, Dried Cranberries, and finished with Gewürztraminer Dressing

### ADD A DESSERT

New York Cheesecake with Whipped Crème and Berries

Crème Brulee Mousse

Chocolate Mousse Cake with Whipped Crème and Chocolate Curls

Spice Carrot Cake with Cream Cheese Frosting

Triple Mousse Parfait

Italian Lemon Crème

Boston Cream Pie

Bistro Cakes: Key Lime, Red Velvet, Turtle Mousse, Lemon Sponge, Tiramisu

### HOSTED & CASH BARS

Cocktails

Wine

Domestic Beer

Soda

Bottled Water

Domestic Beer Keg

Champagne (by the bottle)

House Wine (by the bottle)

### CUSTOM ICE SCULPTURES

Make your event really stand out with a custom ice carving created by our own Executive Chef.