

CATERING MENU



Breakfast

Priced per person. Select one option for your group.

All breakfast options are served buffet style.

Continental Breakfast 9

Scones, croissants, fresh fruit

Hot Breakfast 14

bacon, scrambled eggs, scones, croissants, fresh fruit

Deluxe Breakfast 18

Scrambled eggs, breakfast potato, pancakes, scones, fresh fruit, breakfast sausage & bacon

Beverages

\$15/gallon

Fresh Brewed Coffee (regular or decaf)

Iced Tea or Lemonade

Assorted Hot Tea

Orange or Apple Juice

\$85- Mimosa

Fountain

Beverages

\$1.99 each

Free Refills

Coke, Diet Coke, Sprite, Lemonade, Sweet Tea, Unsweetened Tea, Ginger Ale

Box Lunches

Priced per person. You may choose two sandwich boxed lunches, and two salads boxes per group. Side options will be the same for all sandwich boxes. Exact number of each box needed at least one week prior to event. Ask your event coordinator about available to do this option buffet style.

Box Lunch Sandwiches

Each sandwich box includes a sandwich, chips, cookie. Along with your choice of pasta salad, potato salad or fruit.

Chicken Salad on Croissant 10

Chicken, apple, herbs, onion, almonds, mayo

Turkey Club on Baguette 10

Turkey, smoked gouda, mixed greens, red onion, whole grain dijon

Ham and Aged Cheddar on Baguette 10

Sliced pit ham, prairie breeze, mixed greens, tomato & aioli

Box Lunch Salads 9

Each salad box includes a cookie. Add chicken for \$2 per box.

Greek Salad^{GF}

Cucumber, red peppers, olives, feta cheese & balsamic vinaigrette

Garden Salad^{GF}

Cucumber, tomato, carrot, onion & herb dressing

Chopped^{GF}

Carrot, radish, tomato, cucumber, blue cheese crumbles, bacon & red onion, Ver Jus Vinaigrette

Hors d' Oeuvres

Choose 2 for \$8, 3 for \$12 per person,
4 for \$14 per person, or 5 for \$16 per person.

Hors d'oeuvres are unlimited for 1 hour & served buffet style.

Additional hours available at 50% of the first hour rate

Spinach Dip

Served with toasted baguette

Meat & Cheese

Assortment of local, artisanal meats & cheeses

Tomato Basil Bruschetta

Served with toasted crostini

Crab Mushroom Spread

Served with toasted crostini

Prairie Breeze Gougeres

Prairie Breeze white cheddar cheese puffs

BBQ Chicken Skewers

Chicken breast skewers topped with our very own maple rye bbq sauce.

Cedar Ridge Meatballs

Cedar Ridge signature bite sized meatballs, house marinara

Trays

Serves approximately 25 people.

Bruschetta 65

Gougeres 25

Meat & Cheese 75

Spinach Dip 65

Fresh Fruit^{GF} 55

Vegetable^{GF} 45

Wood-Fired Pizza Buffet

Select up to 3 of the choices below. 100 people maximum. \$12 per person.

Additional hours available at 50% of the first hour price.

(Ask your event coordinator for availability of pizza buffet)

Pizza and Hors d'oeuvres \$15/person

Availability may vary and additional choices may be available.

**Your choice of 3 pizzas and
2 hors d'oeuvres Unlimited for one hour**

CRV

Club Chicken, bacon, red onion, spinach, topped with herb dressing

Smoked Gouda & Beef

Red wine braised ribeye, caramelized onion & smoked gouda cream sauce

Margherita

Homemade marinara, fresh mozzarella, topped with basil

Pepperoni & Peppers

Pepperoni & pepperonata (pickled peppers)

Three Little Pigs

Sausage, bacon, ham, white bbq sauce, fresh mozzarella

Candy and Snacks

\$1/option per person

Items will be replenished for 1 hour unless otherwise requested (\$1/hour/option)

Many other options can be made available. If you don't see what you had in mind, we will likely be able to provide it for you. Just ask your event coordinator.

Butter Mints

Chocolate kisses

M&M's

Chex Mix

Mixed Nuts

Pretzels

Potato Chips

Pop Corn (Cheddar, Caramel, or Sea Salt)

Premium Buffet

Priced per person and served buffet style. Each buffet includes two sides, salad, and roll. Custom items are available upon request. Vegetarian options are designated with a ♦, while gluten-free options are designated with a ^{GF}.

Salads

Additional dressings are available upon request.

Greek ♦^{GF}

Cucumber, red peppers, olives, feta cheese, balsamic vinaigrette

Garden ♦^{GF}

Cucumber, tomato, carrot, onion & herb dressing

Chopped^{GF}

carrot, radish, tomato, cucumber, blue cheese crumbles, bacon & red onion, Ver Jus Vinaigrette

Sides

Additional seasonal & local options are available upon request.

Parmesan Potatoes Au Gratin ♦GF

Sliced potatoes baked in a creamy parmesan sauce

Rosemary Garlic Roasted Red Potatoes ♦GF

Roasted red potatoes, with rosemary and roasted garlic

Iowa Sweet Corn Succotash ♦GF

Local Harvest sweet corn, butter, bell pepper, shallot, bacon, coarse black pepper, parsley

Green Bean Almandine ♦GF

Sautéed green beans with toasted almonds

Roasted Sweet potatoes ♦GF

Roasted sweet potatoes with herbed brown butter

Roasted Cauliflower ♦GF

Roasted Cauliflower, with thyme, and parmesan

Grilled Asparagus ♦GF

Grilled asparagus, with parsley almond sauce

Charred Broccoli ♦GF

Charred broccoli with roasted garlic and herbs

Entrees

Priced per person and served buffet style. Each buffet includes two sides, salad and dinner roll.

For two entrees, add \$5 per person to more expensive entree for Beef and Seafood, and \$3 per person for all other duos.

Chicken Picatta^{GF} 18

Chicken breast with La Crescent, lemon caper sauce and shaved zucchini

Maple Bourbon Glazed Pork Loin 18

Cedar Ridge Bourbon and maple glaze

Glazed Chicken Thigh^{GF} 16

Blackberry Balsamic glazed

Marsala Chicken^{GF} 17

Marsala sauce, crimini, shiitake & Portobello mushrooms

Balsamic Marinated Flank Steak^{GF} 26

Medium Rare flank steak with spiced cherry tomatoes

Bourbon Glazed Chicken 16

Cedar Ridge bourbon glazed chicken, caramelized apples

Prime Rib^{GF} 28

Served medium-rare with signature horseradish cream

Tomato Vodka Pork loin^{GF} 18

Roast Pork loin with a house tomato vodka sauce

BBQ Grilled Chicken 17

Grilled chicken breast with Malted Rye BBQ

Seared Salmon^{GF} 22

Seared Salmon filet, with lemon dill sauce

Wild Mushroom Chicken Alfredo 20

Penne, with local mushrooms, chicken and La Crosse Alfredo

Portabella Primavera ♦ 15

Portobella Mushroom with sautéed zucchini, eggplant, and summer squash, marinara sauce

Creamy Polenta with Sauteed Vegetables ♦^{GF} 15

sautéed zucchini, eggplant, and summer squash, marinara sauce

Stuffed Manicotti ♦ 15

Herbed ricotta cheese, and marinara

Desserts

Berry Cobbler ♦ 6

Port reduction, vanilla whipped cream

Chocolate Torte ♦ 6

Bourbon cherries, chocolate crumble

Sticky Toffee Cake ♦ 6

Dulce de leche, candied citrus topping

Apple Crisp ♦ 6

Apple pie whiskey caramel, cinnamon frosting

Chocolate Chip Cookies \$12/dozen

Whole Hog BBQ

Available March-October for parties of 50-150

\$15/person

Priced per person, served buffet style and served for 1 hour. Each hog includes slider buns, and 1 choice of BBQ sauce.

Choose as many sides as you would like

Each side is priced at \$1/person

Kettle chips seasoned with house bbq rub

Bourbon molasses baked beans

Iowa sweet corn succotash

Cornbread with Honey butter

Jalapeno Cornbread

Apple Cider Cole Slaw

Creamy Cole Slaw

German Potato Salad

Homestyle Potato Salad

Sauces

1 sauce included with each buffet.
Additional sauce options \$0.50/guest

Maple Rye

Tangy Mustard

Spicy Bourbon

ADD BBQ CHICKEN

\$3/PERSON

**Beverages are available a variety of different ways for your event: Wine by the bottle or glass, mixed drinks, drams, cocktails, or beer.
Ask your Event Coordinator for availability and how to serve beverages to your guests.**

Event Center events- \$30/hour bartender fee for your event

Glass Price/Bottle Price

White Wines

Reserve White 7/17

La Crescent 7/18

Demi Sec 5 / 11

Red Wines

Five Seasons 5 / 11

Falcon Hill 6/17

Reserve Red 7 / 2 0

Semi-Sweet Wines

Brianna 6 / 14

Edelweiss 6 / 14

Lo Vines 5 / 11

Fruit Wines

Harvest Blush 5 / 11

Apple Cranberry 5/11

Apple Mead 5 / 11

Dessert Wines

Frontenac Gris 5/13

American Port 7/17

White Port 7 / 17

We offer a variety of local brews on tap: Seasonal brews- ranging from \$7-\$9.

Spirits range from \$6/drink to \$12/drink. Here is a list of our spirits:

Iowa Bourbon Whiskey - 8

Port Cask Iowa Bourbon - 10

5 Year Reserve Bourbon - 10

Single Malt Whiskey - 12

Malted Rye Whiskey - 8

Wheat Whiskey -8

Unaged Whiskey - 6

Short's Whiskey - 6

Brandy - 8

Apple Brandy - 8

Pear Brandy - 8

Howdy's Apple Pie - 6

Dark Rum - 8

Lost Pirate Rum - 9

Clearheart Vodka - 6

Clearheart Gin - 6

Clearheart Rum - 6