

CEDAR RIDGE

PRIVATE CATERING MENU



BREAKFAST

Priced per person. Select one option for your group.
All breakfast options are served buffet style.

CONTINENTAL BREAKFAST 12

Mixed danishes, fresh fruit, assorted coffee cakes, scones

HOT BREAKFAST 16

Breakfast sausage, scrambled eggs with cheddar cheese, breakfast potatoes, mixed danishes, fresh fruit, assorted coffee cakes, scones

DELUXE BREAKFAST 18

Cherrywood smoked bacon, breakfast sausage, scrambled eggs with cheddar cheese, breakfast potatoes, fresh fruit, assorted coffee cakes, scones

BEVERAGES

\$20/gallon

FRESH BREWED COFFEE Regular / Decaf

ICED TEA OR LEMONADE

ASSORTED HOT TEA

ORANGE OR APPLE JUICE

MIMOSA 85

SANGRIA (RED OR WHITE) 85

FOUNTAIN BEVERAGES

\$2.50/each

COKE

DIET COKE

SPRITE

LEMONADE

SWEET TEA

UNSWEETENED TEA

GINGER ALE

(Fountain beverages include free refills)



HORS D'OEUVRES

Choose 2 for \$12, 3 for \$15 per person,
or 4 for \$18 per person.

Hors d'oeuvres are unlimited for 1 hour
& served buffet style. Additional hours
available at 50% of the first hour rate.

SPINACH AND CAPER SPREAD

Chopped spinach, cream cheese, roasted garlic puree,
capers, lemon, parmesan, served with roasted garlic crostini

ALL-IOWA MEAT & CHEESE ^{GF}

Assortment of local meats and cheeses, served with
crackers

TOMATO BASIL BRUSCHETTA

Roma tomato, red onion, garlic, basil, balsamic, served
with roasted garlic crostini

SPINACH AND CAPER DIP

Served with toasted crostini and pita chips

OLD BAY CRAB DIP

Blue crab, cheddar cheese, old bay, parmesan, green
onions, red bell pepper, tarragon, white wine, served
with roasted garlic crostini

CEDAR RIDGE MEATBALLS

Roasted beef meatballs with a choice of tomato vodka
sauce, bourbon glaze, smoked pineapple BBQ sauce

OLIVE TAPENADE

Kalamata olive, queen olive, anchovy, fresh herbs, garlic,
caper, served with roasted garlic crostini

TRAYS

Serves approximately 25 people.

Bruschetta	75
Smoked Pineapple BBQ Chicken Skewers ^{GF} ..	100
Cedar Ridge Meatballs	100
All Iowa Meat and Cheese ^{GF}	95
Premium Charcuterie Board	120
Spinach Dip	80
Fresh Fruit ^{GF}	75
Spicy Carrot Hummus	70
Vegetable ^{GF}	55

SANDWICH & SALAD BUFFET

Priced per person. When a sandwich buffet is selected,
clients may choose up to two sandwich selections per
group. When a salad buffet is selected, clients may
choose up to two salad selections per group. Both
selections will be available for your entire guest count.
All sandwich and salad buffets come with salted kettle
chips and chocolate chip cookies.

SANDWICH

14

CHICKEN SALAD ON CROISSANT

Chicken, Fuji apple, fresh herbs, red onion, almonds,
creamy dressing

TURKEY ON HOAGIE

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

HAM AND BRIE ON HOAGIE

Sliced pit ham, soft brie, mixed greens, tomato &
roasted garlic aioli

CHICKEN CAESAR WRAP

Roasted chicken, parmesan cheese, shredded romaine,
caesar dressing, wrapped in a warm flour tortilla

SALADS

10

GREEK SALAD ^{GF}

English cucumber, red bell peppers, Kalamata olives,
feta cheese, red onion

GARDEN SALAD ^{GF}

English cucumber, red grape tomato, corn, red onion

SOUTHWEST SALAD ^{GF}

Roasted sweet corn, red bell pepper, black beans, red
grape tomato, red onion, cheddar cheese

PASTA SALAD ^{GF}

Penne, red onion, cherrywood smoked bacon, fresh
herbs, apple cider dijon vinaigrette

POTATO SALAD ^{GF}

Roasted red potato, smoked ham, fresh dill, roasted
garlic puree, scallion, whole grain dijon

CR HOUSE SALAD +\$3 ^{GF}

Field greens, granny smith apples, maple pecans, blue
cheese crumbles, dried cranberries, bourbon maple
vinaigrette

Dressings: House Herb Dressing, Balsamic Vinaigrette,
Bourbon Lime Vinaigrette, Red Wine Vinaigrette



WOOD-FIRED PIZZA

PIZZA BUFFET **\$16/Per Person**

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Your choice of 3 pizzas, served unlimited for one hour. Additional hours available at 50% of the first hour price.

PIZZA BUFFET AND APPETIZERS **\$20/Per Person**

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Your choice of 3 pizzas and 2 hors d'oeuvres, served unlimited for one hour. Additional hours available at 50% of the first hour price.

(Ask your event coordinator to confirm availability of pizza buffet. No pizza buffets will be available on Friday evenings.)

CRV CLUB

Chicken breast, cherrywood smoked bacon, red onion, house ranch dressing, buffalo milk mozzarella, mixed greens

SMOKED GOUDA & BEEF

Braised ribeye, caramelized onion, smoked gouda cream sauce, buffalo milk mozzarella, balsamic reduction

MARGHERITA

House-made vodka sauce, fresh mozzarella, roasted garlic & herb oil, basil pesto

4 CHEESE PEPPERONI

Buffalo milk mozzarella, aged sharp cheddar, sharp cheddar, muenster, parmesan, pepperoni, house-made vodka sauce

THREE LITTLE PIGS

Pork shoulder, cherrywood smoked bacon, full-muscle ham, white bbq sauce, fresh mozzarella, house BBQ spice blend



PREMIUM BUFFET

Priced per person and served buffet style. Each buffet includes two sides, salad and dinner roll. For two entrees, add \$5 per person to the more expensive entree for Beef, Duck, or Seafood, and \$3 per person for all other duos. All buffet selections will be available for your entire guest count.

ENTREES

BOURBON GLAZED PORK LOIN ^{GF} 22 CHICKEN BREAST ^{GF} 20

Citrus/Honey-brined pork loin or marinated chicken breast with choice of orange cranberry glaze, peach strawberry glaze, blackberry pineapple glaze, apple pear glaze

GLAZED CHICKEN THIGH ^{GF} 19

Roasted chicken thigh with apricot ginger glaze and green onion

FENNEL PORK LOIN ^{GF} 22

Salt-crusted pork loin with fennel tomato sauce and pan fried capers

LEMON PEPPER COD ^{GF} 24

Roasted cod served with a lemon dill cream sauce

CHICKEN MARSALA 20

Chicken breast with portabella cream sauce and caramelized shiitake mushrooms

FLANK STEAK ^{GF} Market Price

Balsamic marinated flank steak with red grape tomatoes and sweet balsamic reduction

PRIME RIB ^{GF} Market Price

Garlic and Rosemary crusted prime rib roast served with horseradish and black pepper crema

BBQ PORK LOIN ^{GF} 22 CHICKEN BREAST ^{GF} 20

Citrus/Honey-brined pork loin or marinated chicken breast with smoked pineapple rye BBQ sauce

PICATTA CHICKEN ^{GF} 20 SALMON ^{GF} 24

Creamy lemon caper picatta sauce with oven roasted chicken breast or salmon fillets

MARINATED FLAT IRON STEAK ^{GF} 30

Marined flat iron steak, pan seared and served with a rich 965 demi glaze

LEMON PEPPER CHICKEN ALFREDO 19

Lemon pepper marinated chicken breast with alfredo sauce

BASIL ALMOND PENNE WITH ROASTED VEGETABLES 17

Fresh basil almond pesto with penne, roasted squash, zucchini, onion, and red bell peppers

STUFFED MANICOTTI 16

Herbed-ricotta stuffed manicotti with house vodka tomato sauce, fresh grated parmesan, bell pepper confetti



PREMIUM BUFFET

SIDES

PARMESAN POTATOES AU GRATIN ^{GF}

Julienned potatoes baked in a creamy parmesan sauce

ROSEMARY GARLIC ROASTED RED POTATOES ^{GF}

Roasted red potatoes, with roasted garlic and chopped rosemary

IOWA SWEET CORN GRATIN ^{GF}

Local Harvest sweet corn and cherrywood smoked bacon, baked in a creamy garlic and herb parmesan sauce

GREEN BEAN ALMONDINE ^{GF}

Garlic & herb roasted green beans with toasted almonds

CHEDDAR MAC AND CHEESE

Elbow mac, cheddar cheese sauce, topped with seasoned bread crumbs

ROASTED CAULIFLOWER ^{GF}

Garlic and Paprika crusted cauliflower with crumbled feta and scallion

ROASTED ASPARAGUS +\$2 ^{GF}

Roasted asparagus with balsamic-glazed cherry tomatoes and parsley

CHARRED BROCCOLI ^{GF}

Garlic and herb charred broccoli with herbed brown butter, lemon, and parmesan

CREAMY POLENTA ^{GF}

Smoked gouda and roasted garlic polenta with crispy onion strings

SALADS

GARDEN ^{GF}

Mixed greens, English cucumber, red cherry tomato, corn, sliced red onion

GREEK ^{GF}

Mixed greens, cucumber, red bell pepper, kalamata olives, crumbled feta, red onion

CAESAR ^{GF}

Chopped romaine, shredded parmesan, black pepper croutons

SOUTHWEST ^{GF}

Mixed Greens, sweet corn, red bell pepper, red onion, blue corn chips, shredded cheddar

CR HOUSE SALAD +\$3 ^{GF}

Field greens, granny smith apples, maple pecans, blue cheese crumbles, dried cranberries, bourbon maple vinaigrette

Dressings: House Herb Dressing, Balsamic Vinaigrette, Red Wine Vinaigrette, Caesar Dressing, Bourbon Lime Vinaigrette

BBQ BUFFET

\$15/Per Person

Priced per person, served buffet style and served for 1 hour. Each buffet includes smoked pork shoulder, slider buns, and 1 choice of sauce. Choose as many sides as you would like for additional cost.

Add Smoked Chicken \$3/Per Person

SIDES

Kettle Chips	1
Bourbon Apple Baked Beans	2
Iowa Sweet Corn Succotash	2
Cornbread	1
Creamy Cole Slaw	1
Homestyle Potato Salad	1

Sauces: Maple Rye, Spicy Bourbon, Carolina Mustard

Available March-October for parties of 50-150
Additional sauces \$0.50 each.

BEVERAGES

Available in variety of different ways for your event:

Wine by the bottle or glass, drams, cocktails, or draught beer. Consult your Event Coordinator for availability, and how to best serve beverages at your event. Event Center events- \$30/hour bartender fee for your event

WHITE WINES

GLASS / BOTTLE

RESERVE WHITE	8 23
LA CRESCENT	7 21
IOWA SPARKLING WHITE	9 30
DEMI-SEC	6 17

RED WINES

GLASS / BOTTLE

FIVE SEASONS	6 17
NINE SIXTY-FIVE	7 20
RESERVE RED	8 27
DOUBLE OAK RESERVE	9 30

SEMI-SWEET WINES

GLASS / BOTTLE

ATLAS	7 20
LO VINES	6 17
ROSE	7 20

FRUIT WINES

GLASS / BOTTLE

HARVEST BLUSH	6 17
APPLE CRANBERRY	6 17
HOWDY'S APPLE PIE	7 21
AMERICAN PORT	8 23

SPIRITS BY THE GLASS

ORIGINAL 86 BOURBON	9
THE QUINTESSENTIAL SINGLE MALT	14
STRAIGHT RYE WHISKEY	9
WHEAT WHISKEY	8
BARREL PROOF BOURBON	12
FRUIT BRANDY	9
BARREL-AGED RUM	9
BAGGER VODKA	8
CLEARHEART GIN	8

BEER BY THE PINT

LOCAL BREWS ON TAP	7-10
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CANDY AND SNACKS

\$1/option per person

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

M&M'S

CHEX MIX

MIXED NUTS

SWEET CAJUN PUB MIX

KETTLE CHIPS

POPCORN

Cheddar, Caramel, or Sea Salt

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.

DESSERTS

BOURBON APPLE CRISP

6

Served with cinnamon whipped cream

FRUIT COBBLER

6

Choice of blueberry, cherry, or strawberry

PEANUT BUTTER FUDGE BROWNIES

8

Finished with Blood orange chocolate ganache

CLASSIC CHEESECAKE

6

Choice of any TWO fruit toppings: blueberry, cherry, or strawberry

COOKIES

\$12/dozen

CHOCOLATE CHIP

PEANUT BUTTER

SNICKERDOODLE

SUGAR

SCOTCHAROO

