The Café —cateving menu—

Break-fast-



Baker's Choice

Assorted Pastries \$36/dozen

Breakfast Sandwiches \$6 each

Sliced Fruit Tray

\$4/person

Bagels with Cream Cheese

\$32/dozen

Doughnuts \$36/dozen Biscuits and Sausage Gravy

\$5/person

Breakfast Burritos

Includes Salsa and Sour Cream

\$7 each

Breakfast Buffet \$17/person

Choice of three:

Scrambled Eggs

Bacon, Sausage, or Ham

Substitute turkey sausage for an additional \$0.50/person

Hash Brown Patties or Breakfast Potatoes

Fresh Cut Fruit

Biscuits and Sausage Gravy

Beverages

≪ Bottled Juices \$3.50/each

Apple, Orange, Cranberry

Coffee \$36/gallon

≪ Hot Tea \$3/each

Hot Cocoa \$34/gallon

Seasonal

Lemonade \$20/gallon

≪ Iced Tea \$22/gallon

Water Station \$10

> Can Soda \$3/each

≪ Bottled Water \$2/each

Bottled Gold Peak Tea \$3/each Continental Buffet

Assorted Pastries

Sliced Fruit Tray

Coffee

& Yogurt Parfait Bar

\$6/person

Granola

Vanilla Yogurt

Fruit

Break-fast-

Breakfast Bowl Buffet \$17/person

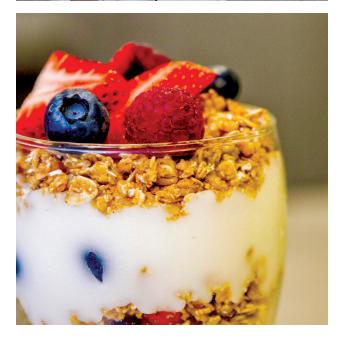
Scrambled Eggs
Breakfast Potatoes
Sautéed Peppers and Onions

Chopped Bacon or Crumbled Sausage Substitute turkey sausage for \$0.50/person

Shredded Cheddar Cheese
Sour Cream
Diced Green Onion
Salsa
Hot Sauce

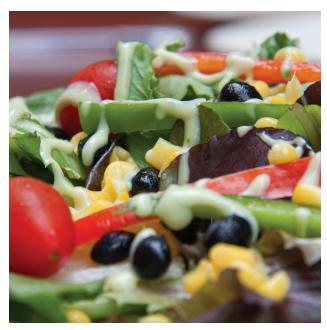












Lunch —

Box Lunch \$14.50/each

Choice of sandwich and side; includes chips and small chocolate chip cookie

Choice of sandwich:

Ham and Cheese, Turkey and Cheese, or Roast Beef and Cheese on White or Wheat Bread

Choice of side:

Fruit Cup
Macaroni Salad
Potato Salad
Whole Fruit

Executive Box Lunch

Choice of one wrap or premium sandwich and one side; includes chips and homemade jumbo chocolate chip cookie

Sandwiches:

Turkey, Ham, or Roast Beef with Cheese on Any Bread
Turkey BLT Wrap
Chicken Caesar Wrap
Tex-Mex Chicken Wrap
Italian Wrap
Buffalo Chicken Wrap
Chicken/Bacon/Ranch Wrap
Curried Chicken Salad on Croissant
Club Croissant
Roasted Vegetable Baguette

Sides:

Macaroni Salad

Fruit Cup

Whole Fruit

Potato Salad

Broccoli Salad

Elote Salad

Don't Forget the Drinks!

Bottled Water \$2/each
Canned Coke Products \$3/each



Executive Sandwich Buffet \$18/person

Choice of prepared gourmet sandwich and two sides; includes mayo and mustard

Choice of gourmet sandwich:

Turkey, Ham, or Roast Beef with Cheese on Any Bread
Turkey BLT Wrap
Chicken Caesar Wrap
Tex-Mex Chicken Wrap
Italian Wrap
Buffalo Chicken Wrap
Chicken/Bacon/Ranch Wrap
Curried Chicken Salad on Croissant
Club Croissant
Roasted Vegetable Baguette

Choice of two sides:

Potato Salad Macaroni Salad Fresh Cut Fruit House-Made Potato Chips Broccoli Salad Flote Salad

Midwest Tailgate \$20/person

Choice of two entrees and two sides served with accompanying condiments

Choice of two entrées:

Hamburgers Grilled Chicken Sandwiches All-Beef Hot Dogs BBO Pulled Pork

Choice of two sides:

Potato Salad Macaroni Salad Fruit Salad Baked Beans Macaroni and Cheese House-Made Chips



Choice of one entree served with buns and house-made BBQ and two sides; includes accompanying condiments and toppings

Choice of entrée:

BBQ Pulled Pork Sandwich Grilled BBQ Chicken Sandwich Pork Belly Burnt Ends

Choice of two sides:

Green Bean Casserole
Party Potatoes
Fresh Cut Fruit
Baked Beans
Macaroni and Cheese
Coleslaw
Grilled Seasonal Vegetable

Healthy Choice



Classic Buffet \$14/person

Choice of entree, choice of starch and vegetable; includes house-made dinner rolls with butter

Entrees:

BBQ Chicken Breast
Seared Chicken Breast with Thyme Jus
Honey-Glazed Ham
Herb-Roasted Pork Loin

Starches:

Macaroni and Cheese Roasted Red Potatoes Party Potatoes Mashed Potatoes

Vegetables:

Green Bean Casserole Grilled Seasonal Vegetable Roasted Corn Broccoli Salad

Warm Up With One of Our House-Made Soups! Add to any buffet for \$3/person

Choice of soup:

Chicken Noodle Chicken Tortilla French Onion Broccoli Cheese Cream of Potato Tomato Basil Chili

Salad and Sandwich Buffet \$21/person

Choice of two gourmet sandwiches or wraps; includes premixed garden salad with choice of two dressings

Choice of two gourmet sandwiches:

Turkey, Ham, or Roast Beef with Cheese on Any Bread
Turkey BLT Wrap
Chicken Caesar Wrap
Tex-Mex Chicken Wrap
Italian Wrap
Buffalo Chicken Wrap
Chicken/Bacon/Ranch Wrap
Curried Chicken Salad on Croissant
Club Croissant
Roasted Vegetable Baguette

Includes mayo and mustard

Garden Salad:

Mixed greens, shredded cheese, hard-boiled eggs, shredded carrots, cucumbers, tomatoes, red onions, croutons

Choice of two dressings:

Ranch
French
Red Wine Vinaigrette
Balsamic
Caesar
Sesame Ginger
Poppyseed
Honey Mustard
Blue Cheese

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Lunch



Salad bar served with rolls and choice of two meats and two dressings

Mixed greens, shredded cheese, hard-boiled eggs, shredded carrots, cucumbers, tomatoes, red onions, croutons

Select two:

Grilled Chicken
Diced Ham
Diced Turkey
Bacon
Roasted Chickpeas

Choice of two dressings:

Ranch
French
Red Wine Vinaigrette
Balsamic
Caesar
Sesame Ginger
Poppyseed
Honey Mustard
Blue Cheese















Taco and Fajita Bav \$17/person

Choice of one meat, or split two meats for an additional \$1/person

Seasoned ground beef, chicken fajitas, or carnitas; includes classic toppings, fajita veggies, flour tortillas, and gluten-free corn tortillas; accompanied by our campus-favorite Elote Salad and salsa

Chips and Salsa \$5/person

Choice of two salsas and served with house-made tortilla chips

Choice of two salsas:

Traditional Salsa Corn and Black Bean Guacamole Queso (additional \$1)

Italian Buffet \$16/person

Choice of two pastas; includes garden salad with choice of dressing, and garlic-buttered breadsticks

Choice of two pastas:

Meat Lasagna Spinach and Artichoke Lasagna Pasta Primavera Chicken Alfredo

Fried Chicken Bowl \$16/person

Fried chicken, mashed potatoes, corn, chicken gravy

——— Party Trays —



Assorted deli sliders served with mustard, mayo, and topping tray



House-made hummus with pita chips and veggies



16" 18" Serves 20 – 25 Serves 30 – 35 \$45 \$57

Assorted veggies with ranch dip or green goddess dip



10 slices each (serves 4-5)

Cheese \$15
1 Toppping \$17
2 Toppings \$19
Specialty \$22
Hawaiian \$22
Vegetable Lovers \$22
Chicken Alfredo \$22
Chicken Bacon Ranch \$22
Chicken Pesto \$22
Supreme \$27
Taco \$29
Meat Lovers \$29

Meat, Cheese, and Cvackev Tvay
12" 16" 18"

Serves 10 - 15 Serves 20 - 25 Serves 30 - 35
\$75 \$120 \$175

Assorted meats and cheeses with assorted crackers



16" 18" Serves 20 – 25 Serves 30 – 35 \$72 \$97

With yogurt dip

Chef's Grazing Table Market Price. 50 Person Minimum

Showcasing cured meats, imported cheeses, and accompanying crudites, we highlight fresh fruits, lightly pickled vegetables, and assorted crackers, chips, and dips. Includes our campus-favorite Spinach and Artichoke Dip!

———— Snack-s———

Build Your Own Crostini with Traditional Bruschetta Concasse \$26/dozen Puppy Chow \$20/pound

Crostini with tomato, basil, and Parmesan

Snack Mix \$15/pound

Chips and Dip Tvay

House-made potato chips with French onion dip and party dip

Hovs d'oeuvres

Priced per 50 pieces

Smoked Jumbo Chicken Wings

Market Price Brined, rubbed, and smoked in-house

Choice of two:

House Buffalo Sauce, Teriyaki, and Korean BBQ; served with carrots, celery, and blue cheese or ranch dip

Stuffed Mushvooms

Boursin stuffed

Popcovn Chicken \$125

Includes BBQ, ranch, and honey mustard dips

Spinach and Artichoke Dip

Serves 40 – 50 \$140

Includes fried pita chips







—— Sweets——

Baker's Choice Jumbo Cookies \$27/dozen

Baker's Choice Brownies

Baker's Choice Dessevt Bars \$29/dozen

Decovated Sugar Cookies \$36/dozen

Seasonal or custom

Dessevt Fluff \$30/dozen

A campus favorite, mixed and portioned to perfection. Your choice of Oreo, Reese's Peanut Butter Cup, Snickers, or Vanilla Wafer mix-ins.

Seasonal Pies

Ask catering coordinator for options



Available and priced upon request

Celebrate birthdays, anniversaries, retirements graduations, or other milestones.

Cake Flavors

Chocolate, white, yellow, Funfetti

Frostings

Chocolate, buttercream, cream cheese

Fillings

(additional cost to add filling)
Strawberry, raspberry, blueberry,
caramel, chocolate ganache, vanilla cream, lemon curd

Seasonal Cheesecake

Ask catering coordinator for options













——Cateving Guidelines——

Room Reservations

For reservations within lowa Hall, contact Erik Ryan at 319-398-5114. For all other reservations, contact Sarah Hyatt at 319-398-4359 or utilize 25live on Kirkwood's MyHub.

Food and Beverage

Arrangements for food and beverage can be made once a room reservation has been secured. To place your catering orders, please contact The Café catering coordinator at 319-398-5892.

Cancellations

Cancellations are required 48 hours prior to a function and should be made directly with the catering office and confirmed by a staff member. If an event is canceled after the deadline, any costs associated with the event up until the time of cancellation will be the customer's responsibility. If the campus is closed due to extenuating circumstances, the event will be canceled with no charge to the customer.

Guavantee

The Café takes its food quality and commitment to outstanding service very seriously. The Café prides itself on using the freshest products, the highest-quality ingredients, and providing quality service, all of which requires advance planning and preparation. An estimated guest count is required at the time your food and beverage order is placed. In order to ensure the quality of your event, the catering office must have sufficient time to procure food, beverage, and personnel. A final guarantee is due to the catering office for The Café no later than three business days before the event. While we recognize that last-minute changes are sometimes unavoidable, we will always strive to accommodate a client's changing needs while still maintaining our steadfast commitment to a quality product. In the event that additional guests arrive, our staff will do everything possible to accommodate those extra guests. You will be charged based on the guaranteed number of people or the actual number who attended the function, whichever is higher.

Food Policy

In accordance with health department regulations, it is our policy to not allow carry out of any perishable food not consumed at your event. Any food that is removed from the event without permission of the catering office becomes the responsibility of the event holder and catering possesses no responsibility or liability for the quality or safety of these items.

Dietary Restrictions

When you are booking your event, please let the catering coordinator know if anyone in your group has any dietary concerns that need to be addressed

Please note: Prices are subject to change.

—— Catering Guidelines——

Buffet Guidelines

Buffet minimums are subject to change. Discuss this with the catering coordinator at the time of booking.

Payment - Billing - Internal Customers

At the time of booking your event, you will be required to sign a contract and provide a GL code for billing purposes. Pcards will no longer be accepted as a form of payment for catering.

Billing - External Customers

- · The method of payment is to be determined at the signing of the sales agreement.
- · Functions must be prepaid or guaranteed with a credit card and a completed credit card authorization form.
- · Direct billing is not available for social functions or political events.
- · A 24% service fee will be charged to all external clients.

