



AT RATHBUN LAKE

## Banquet Menu

BREAKFAST

#### The Creek

(Continental Breakfast) \$12.99

(Minimum 25 guests)

Seasonal Fresh Fruit Salad, Low-Fat Yogurt
Selection of Freshly Baked Danish Pastries, Assorted Mini Muffins
Butter, Preserves and Honey
Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple and Cranberry Juices

### South Fork

\$15.99

(Minimum 25 guests)

Seasonal Fresh Fruit Salad Steel Cut Oats, Granola,

Low-Fat Yogurt, Blueberries, Blackberries, Strawberries, Dried Cranberries
Selection of Freshly Baked Danish Pastries, Assorted Mini Muffins
Butter, Preserves and Honey
Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple and Cranberry Juices

#### Iowa Farmer Breakfast

(Hot Breakfast Buffet) \$21.99

(Minimum 25 guests)

Seasonal Fresh Fruit Salad Selection of Freshly Baked Danish Pastries, Assorted Mini Muffins Butter, Preserves and Honey

Farm-Fresh, Cage-Free Scrambled Eggs, Country-Style Hash Brown Casserole Cinnamon Brioche French Toast with Maple Syrup

Southern Biscuits and Sausage Gravy, Smoked Crispy Bacon, Savory Breakfast Pork Sausages Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple and Cranberry Juices





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## Banquet Menu

BREAKFAST

South East Iowa Gold

(Hot Breakfast Buffet) \$16.99

(Minimum 25 guests)

Seasonal Fresh Fruit Salad, Freshly Baked Danish Pastries, Assorted Mini Muffins Butter, Preserves and Honey

Farm-Fresh, Cage-Free Scrambled Eggs, Country-Style Hash Brown Casserole Smoked Crispy Bacon, Savory Breakfast Pork Sausages Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple and Cranberry Juices

## Power & Energy Breakfast

(Continental Breakfast) \$17.99

(Minimum 25 guests)

Seasonal Fresh Fruit Salad

Protein Peanut Butter Balls, Assorted Granola Bars, Cliff Bars
Low-Fat Yogurt, Blueberries, Blackberries, Strawberries, Dried Cranberries and Granola
Fruit Smoothies, Hard Boiled Eggs, Steel Cut Oats
Coffee, Decaffeinated Coffee, Hot Tea, Orange, Apple and Cranberry Juices

#### Breakfast Enhancements

#### Per Dozen

#### Assorted Bagels, Cream Cheese \$36 Assorted Mini Muffins \$36 Assorted Pastries/Danishes \$40

#### Granola Bars \$30

#### Per Person

| Breakfast Burritos \$3    |
|---------------------------|
| Waffle Station \$4        |
| Omelet Station \$5        |
| Low-Fat Yogurt \$3        |
| Hot Oatmeal \$4           |
| Sliced Fresh Fruit \$3.99 |

## Assorted Whole Fruit \$2.99

#### Per Person

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|-------------------------|
| Buttermilk Pancakes \$6 |
| French Toast \$6        |
| Scrambled Eggs \$3.25   |
| Maple Bacon \$3.99      |

Sliced Ham Steak \$3.99

Biscuits and Gravy \$2.99

Breakfast Pork Sausages \$3.99



## Banquet Menu

LUNCH - PLATED SALAD

Field Greens Salad \$12.99

Field Lettuces, Shredded Carrot, Radish, Cherry Tomato, Cucumber, Balsamic Vinaigrette

## Chopped Caesar Salad \$13.99

Romaine Lettuce, Croutons, Grated Parmesan, Creamy Caesar Dressing

### Healthy Grains Mixed Salad \$14.99

Mixed Greens, Ripe Avocado, Golden Raisins, Toasted Almond Flakes, Cumin Oregano Dressing

### Insalata di Caprese \$14.99

Tomato Medley, Mozzarella Cheese, Basil Pesto, Balsamic Caramel Dressing

#### Poke Watermelon and Feta Salad \$15.99

Fresh Mint, Lime, Salt, Plum Tomatoes, Feta Cheese, Extra Virgin Olive Oil

#### Curried Couscous Salad \$14.99

Shredded Carrots, Scallions, Snow Peas, Toasted Cashew Nuts, Dried Apricots, Honey Curry Dressing

### Blackened Chicken Caesar Salad \$14.99

Blackened Chicken Breast, Served over Tomatoes, Carrots, Cucumbers, Shredded Cheese, Sliced Red Onions, Croutons

### Cranberry Almond Chicken Salad \$14.99

Grilled Chicken, Mixed Greens, Carrots, Tomatoes, Cucumbers, Red Onion, Croutons, Almonds, Cranberries





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## Banquet Menu

#### BASKET LUNCH

Includes Sandwich, Potato Chips, Whole Fruit, Pasta Salad and a Cookie \$12.99

Choice of Two Meats: Smoked Turkey, Ham, Roast Beef, Cotto Salami Served on a Hoagie Roll with Sliced Tomatoes, Leaf Lettuce

Add Soda or Water for \$2.99. Convert to Box Lunch \$14.99

#### DELI BUFFET LUNCH

\$17.99

Sliced Meats and Cheeses,
Assorted Breads and Buns, Condiments, Leaf Lettuce, Sliced Tomato, Onion
Potato Salad, Coleslaw, Green Salad and Two Dressings, Potato Chips,
Chef's Choice of Dessert
Ice Tea

#### DELUXE PLATED LUNCH SANDWICHES

Includes Iced Tea and two of the following: Potato Salad, Pasta Salad, Potato Chips or Fruit Cup

#### Ham Croissant \$13.99

Black Forest Ham, Mature Cheddar Cheese, Tossed Salad Leaves, Honey Mustard Dressing

#### Chicken BLT \$14.99

Chicken, Smoked Bacon, Tomato, Lettuce, Cheddar Cheese, Chipotle Aïoli

### Little Philly Wrap \$14.99

Shaved Roast Beef, Fried Onions and Peppers, Swiss Cheese, Horseradish Aïoli

## The Spicy Italian \$14.99

Italian Spicy Salami, Grilled Onions and Peppers, Mozzarella Cheese, Pesto Aïoli, Focaccia Bread

## "ZLT" Baguette (Vegan) \$13.99

Grilled Zucchini, Green Leaf Lettuce, Sliced Tomato, Gouda Cheese, Sundried Tomato Pesto, Mini Baguette

#### Greek Chicken Pita \$14.99

Grilled Chicken, Feta Cheese, Cucumber, Black Olives, Quinoa, Hummus Dressing, Pita Bread



## Banquet Menu

#### DELUXE PLATED LUNCH SANDWICHES

Includes Iced Tea and two of the following: Potato Salad, Pasta Salad, Potato Chips or Fresh Fruit Cup

## The Porto Burger (Vegan) \$13.99

Portobello Mushroom, Swiss Cheese, Sundried Tomato Aïoli, Salad Leaves, Kaiser Bun

### French Dip \$15.99

Sliced Roast Beef, Horseradish Aïoli, Smoked Gouda Cheese, Caramelized Onions

### Cubano Pollo \$14.99

BBQ Chicken, Red Onions, Peppers, Provolone Cheese, Ciabatta Bun

#### LUNCH BUFFETS

#### Brick Oven Chicken \$17.99

Chicken, Greek Salad, Huancaina Potato Salad, Parmesan Baked Zucchini, Rice Pilaf, Rolls, Butter Iced Tea

#### Plantain Crusted Mahi Mahi \$26.99

Baked Mahi Mahi, Cilantro Lemon Sauce, Jasmine Rice,
Pesto Grilled Vegetables, Pasta Salad,
Mixed Greens Salad with Assorted Toppings
Rolls, Butter
Iced Tea

#### Italiano \$17.99

Chicken Parmesan (unbreaded), Meatballs, Alfredo Sauce, Marinara Sauce,
Bowtie and Penne Pasta, Caesar Salad,
Italian Blend Vegetables, Garlic Bread Sticks
Iced Tea



## Banquet Menu

#### LUNCH BUFFETS

## Bacon Wrapped Pork Loin \$19.99

Pork Loin with Rum Tamarind Sauce, Yukon Gold Mashed Potatoes, Vegetable Medley, Mixed Green Salad, Two Dressings, Rolls, Butter, Pasta Salad Iced Tea

#### Fiesta Mexicana \$17.99

Shredded Chicken Tinga, Beef Fajitas, Refried Beans, Paella Rice, Salsa Casera, Chips, Tortillas, Sour Cream, Shredded Cheese, Sopapillas Iced Tea

#### Picnic at the Park \$17.99

Hamburger, Hot Dogs, Brats, Condiments, Potato Salad, Coleslaw, Potato Chips, Iced Tea

## Backyard BBQ Grill \$18.99

Chicken Breast, Hamburgers, Grilled Pork Loin, Accompaniments (Sauerkraut, Lettuce, Tomatoes, Onion, Condiments) Apple Kielbasa Bourbon Baked Beans, Potato Salad, Coleslaw, Potato Chips Iced Tea

#### The Colonel's Buffet \$18.99

Southern Fried Dixie Chicken, Yukon Gold Mashed Potatoes, Gravy Green Beans with Bacon and Onions, Creamy Slaw, Green Salad, Two Dressings, Southern Biscuits, Butter Cobbler Iced tea

#### **DESSERTS**

Add a dessert for an additional \$3.99 per person

Choose from:

Apple, Peach or Mixed Berry Cobbler Apple, Cherry, Peach or Blackberry Pie

Apple Crisp

Chocolate Chip, Chocolate-Chocolate Chip, Oatmeal Raisin, Monster and Macadamia Nut Cookies Brownies



## Banquet Menu

#### DINNER BUFFETS

La Taqueria \$26.99

Carnitas with Salsa Verde, Chicken Enchiladas in Flour Tortillas, Refried Beans, Yellow Paella Rice, Salsa Casera, Tri-Color Chips, Sour Cream, Shredded Cheese, Guacamole, Pickled Jalapeno Tres Leches Cake Iced Tea

#### The Tuscan \$28.99

Caesar Salad, Bow Tie Pasta, Mostaccioli Pasta, Choice of Two Sauces: Alfredo, Marinara or Vodka Sauce, Beef Lasagna, Chicken Marsala, Italian Blend Vegetables, Garlic Bread Tiramisu Iced Tea

#### Beef Medallions with Mushroom Demi-Glace \$30.99

Petite Tender Beef, Yukon Gold Mashed Potatoes, Chef's Choice of Vegetable,
Mixed Green Salad with Assorted Toppings, Two Dressings
Pasta Salad, Creamy Potato Salad, Rolls, Butter
Triple Chocolate Cake or Cream Pie
Iced Tea

#### The Smokehouse \$27.99

BBQ Beef Brisket, BBQ Grilled Pork, BBQ Roasted Chicken, Nana's Potato Salad, Apple Kielbasa BBQ Baked Beans, Corn on the Cob, Southern Creamy Slaw, Rolls, Butter Cobbler Iced Tea

## Back in the Day Buffet \$27.99

Homemade Meatloaf, Southern Fried Dixie Chicken, Yukon Gold Mashed Potatoes, Gravy, Corn on the Cob, Old-Fashioned Potato Salad, Nana's Creamy Coleslaw, Rolls, Butter Green Salad, Dressings Cobbler

Iced Tea





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## Banquet Menu

#### PLATED DINNERS

All dinners include:

Garden-Fresh Salad with Choice of Two Dressings, Chef-Selected Potato Fresh Vegetable, Bakery-Fresh Dinner Rolls, Butter Chef's Choice of Dessert Iced Tea, Coffee, Decaffeinated Coffee

#### Porcini Crusted Prime Rib \$28.99

10 oz. Porcini-Crusted, Slow Roasted Prime Rib with Au Jus

Beef Filet \$30.99

6 oz. Beef Tenderloin, Red Wine Demi-Glace, Mushrooms

Roasted Pork Loin \$25.99

Herb-Roasted, Stuffed Pork Loin with Sweet Applesauce Maple Brown Butter

Plantain Crusted Mahi Mahi \$28.99

Mahi Mahi dredged in Plantains, Rum & Tamarind Sauce

Bourbon Street New York Steak \$28.99

12 oz. Strip Loin, Grilled with Bourbon Sauce

Tomahawk Chop \$39.99

Grilled, 22-24 oz. Bone-In Ribeye

Steak and Salmon Mixed Grill \$34.99

5oz Filet with Demi-Glace and 4 oz. Salmon with Bourbon Sauce

Steak and Mahi Mixed Grill \$34.99

5oz Filet with Demi-Glace and 4 oz. Mahi Mahi

Ribeye and Chimichurri Sauce \$30.99

12 oz. Ribeye Grilled with Chimichurri Sauce

Flank Steak with Shitake Mushroom Butter \$28.99

9 oz. Flank, Grilled with Shitake Mushroom Butter

Blackened Salmon \$28.99

8 oz. Salmon Filet in Cast Iron



## Banquet Menu

HORS D'OEUVRES

COLD SELECTIONS

Bruschetta with Toasted Baguettes \$2.99 per person Crostini with Blue Cheese and Honey \$3.99 per person Fresh Vegetable Tray with Dip \$3.99 per person Fresh Cut Fruit and Berries \$3.99 per person Antipasto Kabob Tray \$3.99 per person International and Domestic Cheese Tray \$3.99 per person Herb-Stuffed, Cherry Tomatoes \$15.99 per dozen Deviled Eggs \$16.99 per dozen Veggie Cream Cheese Pinwheel \$16.99 per dozen Pecan Encrusted Grapes \$16.99 per dozen

Shrimp Cocktail with Cocktail Sauce \$28.99 per dozen Mediterranean Antipasto Skewer \$28.99 per dozen

HOT SELECTIONS

Spinach and Artichoke Dip \$3.99 per person Mini Beef Stuffed Empanadas \$22.99 per dozen Mini Chicken Kabobs in Hawaiian Sauce \$20.99 per dozen Mini Pork Kabobs in Sweet Ginger Sauce \$20.99 per dozen Buffalo Style Chicken Spring Roll \$18.99 per dozen Petite Beef Wellington \$25.99 per dozen Bacon Wrapped Scallop \$28.99 per dozen Chicken Malaysian Satay \$24.99 per dozen Beef Malaysian Satay \$25.99 per dozen Chicken Ropa Vieja Empanada \$22.99 per dozen Guajillo Chicken Mole and Plantain Skewer \$23.99 per dozen



## Banquet Menu

#### ULTIMATE FOOD STATIONS

\$75 per person

(Minimum 25 People)
Includes:

## Carving Station

Select from Hand-Carved Meats, Bourbon-Glazed Pit Ham, Roasted Turkey Breast,
Stuffed Roasted Pork Loin or Prime Rib
Accompanied with Rolls and Condiments
All carving stations require an additional \$60 per chef

#### Salad Station

Let one of our Chefs build your guests their own personal Caesar or Greek salad for an additional \$60

Pasta Station

Mashed Potato Station

Vegetable Station

Chefs Choice

**ADD-ONS** 

Whole Roasted Turkey \$170

White Mayonnaise & Stone Ground Mustard (Serves 50)

Tenderloin of Beef \$225

Red Wine Peppercorn Sauce (Serves 25)

Herb & Sea Salt Crusted Top Round of Beef \$375

Slow Roasted with Country Mustard and Creamy Horseradish (Serves 50)





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# Banquet Menu

### A LA CARTE BREAK SELECTIONS

#### **BEVERAGE SELECTIONS**

Milk and Juices \$12.99 per carafe

Hot Tea \$2.99 per bag

Soft Drinks \$2.99 per drink

Bottled Water \$2.99 per bottle

Iced Tea \$14.99 per gallon

Fruit Punch \$14.99 per gallon

Coffee or Decaffeinated Coffee \$24.99 per gallon

#### SPECIALTY BREAKS

#### On The Border \$10.99 per person Healthy Breaks \$10.99 per person

Hand-Fried Tortilla Chips

Chili Con Queso Guacamole

Homemade Salsa

Sopapillas

Oatmeal Raisin Cookies

Individual Yogurts

Granola Bars

Crudites with Ranch Dressing

#### Sweet Tooth \$10.99 per person

Hershey Kisses

Double Chocolate Covered Strawberries

Chocolate or White Milk

### DRINK SERVICE DAILY

Coffee / Iced Tea

Half Day \$3.00 per person Full Day \$5.00 per person

#### **BREAK FOOD SELECTIONS**

### By The Dozen

Assorted Dessert Bars \$31.99

Muffins and Pastries \$24.99

Scones \$28.99

Cinnamon Rolls \$28.99

Baked Cookies \$16.99

Rice Crispy Treats \$15.99 Fudge Brownies \$16.99

#### Per Person

Assorted Whole Fruit \$2.99

Sliced Fruit \$3.99

Popcorn \$2.99

Soft Baked Pretzels \$2.99

Snack Mix \$2.99

Dry Roasted Peanuts \$2.99

Tortilla Chips and Salsa \$3.99





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## Banquet Menu

## SWEETS & DESSERTS

Individual Sweets \$5.50 per person
Based on One Choice
Gluten Free Options Available

Chocolate Mousse Parfaits with Strawberries

Carrot Cake

Assorted Cream Pies: Chocolate, Banana and Coconut

New York Style Cheesecake

Triple Chocolate Cake

Chocolate Tuxedo Cake

Sheet Cakes 8" Round Layer \$35.00

1/4 Sheet (16 - 24 servings) \$35.00

1/2 Sheet (32 - 48 servings) \$45.00

Full Sheet (64 - 96 servings) \$60.00

### Ice Cream Sundae Bar \$7.99 per person

Vanilla and Chocolate Ice Cream Brownie Bites, Hot Fudge, Chocolate Syrup, Caramel Sauce, Strawberry Topping, M&M Candies, Mini Chocolate Chips, Chopped Peanuts, Maraschino Cherries, Whipped Cream

### Sweet Dreams \$10.99 per person

An Array of Chef Selected Mini Desserts Including: Petite Fours, Cheesecakes,
Chocolate Mousse Cups and Chocolate Dipped Strawberries
Freshly Brewed Coffee with an Assortment of Flavored Creamers
Cordials Cart Available at an Additional Cost:
Liqueurs include: Bailey's, Kahlua, Godiva (White or Milk Chocolate), Amaretto

### A Chocolate Affair \$7.99 per person

A Decadent Chocolate Ganache served with Seasonal Sliced Fruit & Berries Marshmallows, Pound Cake, Biscotti & Ladyfingers



## Banquet Menu

## BEVERAGES Package Bar Per Person

No Less Than Two Hours, No More Than Three

#### First Hour

House Brands \$21
Call Brands \$26
Premium Brands \$29

#### Second Hour

House Brands \$18
Call Brands \$20
Premium Brands \$24

#### Third Hour

House Brands \$15 Call Brands \$17 Premium Brands \$19

Call Brands: Absolut, Tanqueray, Cedar Ridge Dark Rum, Jose Cuervo Gold, Jack Daniel's, Johnny Walker Red

Premium Brands: Stolichnaya, Bombay Sapphire, Rum Chata, Chivas Regal, Patron Silver, Maker's Mark

#### BAR MINIMUMS

Based on Three Hours of Service

35 Guests: \$175

36 - 50 Guests: \$225 51 - 75 Guests: \$275

76 - 100 Guests: \$325

100 and Above: \$375

#### BAR PRICING

Well Brands: \$5.00 Call Brands: \$7.50 Premium Brands: \$9.00

House Wine Glass: \$6.00

Soft Drinks: \$2.99

#### SPARKLING WINE

By The Bottle

William Wycliffe Brut: \$30

Barefoot Moscato: \$30

Argyl Brut: \$60

Bollinger Special Cuvee Brut: \$60