



BIG CEDAR[®] LODGE
+ AMERICA'S PREMIER WILDERNESS RESORT +

**BANQUET
MENU**

BREAKFAST • REFRESHMENTS • LUNCH
HORS D'OEUVRES • DINNER • DESSERT • BEVERAGES



TABLE OF CONTENTS

BREAKFAST

CONTINENTAL..... 3
 BUFFET..... 4
 BREAKFAST BUFFET ENHANCEMENTS..... 4
 PLATED 5

REFRESHMENTS

BREAK SERVICE..... 6
 BREAK ENHANCEMENTS..... 6
 SIGNATURE BREAKS 7

LUNCH

BUFFETS..... 8-10
 BOX MEALS 11

HORS D'OEUVRES

COLD & HOT HORS D'OEUVRES 12
 LIGHT BITES 12
 PLATTERS & BOARDS 13

DINNER

LADY LIBERTY SUNSET CRUISES 14
 GRANDVIEW CONFERENCE CENTER 15-16
 CEDAR HOLLOW COOKOUTS..... 17
 ARNIE'S BARN RESTAURANT 18
 SHOOTING ACADEMY 19
 THE WORMAN HOUSE 20-21
 END OF THE TRAIL ALL-AMERICAN WINE CELLAR 22-23

SOUPS 24

SIDES..... 25

DESSERTS 26

KIDS' MENU..... 27

BEVERAGES

BAR SELECTIONS..... 28
 WINE LIST..... 29

CATERING GUIDELINES..... 30-31



BREAKFAST

EARLY BIRD BOXED MEAL

Ham, Cheese & Egg Croissant

Blueberry Muffin

Whole Fruit

Orange Juice

\$17 Per Meal

CONTINENTAL

THE CLASSIC CONTINENTAL

Seasonal Fruit Display

Assorted Pastries and Muffins

Sweet Butter, Fruit Preserves

Selection of Natural Fruit and Vegetable Juices

Freshly Ground Dubuque Regular and Decaffeinated Coffee

Mightyleaf Specialty Teas

Whole Milk, 2% Milk

\$19 Per Person | 10 Guest Minimum

THE EXECUTIVE CONTINENTAL

Seasonal Fruit Display

Ham, Cheese and Egg Croissants

Greek Yogurt and Berry Parfaits with Housemade Granola

Classic Saturday Morning Cereals

Assorted Pastries and Muffins

Sweet Butter, Fruit Preserves

Selection of Natural Fruit and Vegetable Juices

Freshly Ground Dubuque Regular and Decaffeinated Coffee

Mightyleaf Specialty Teas

Whole Milk, 2% Milk

\$22 Per Person | 10 Guest Minimum



BREAKFAST

BIG CEDAR BREAKFAST BUFFET

Seasonal Fruit Display
Scrambled Eggs with Shredded Cheddar Cheese
Skillet Potatoes with Roasted Onion
Buttermilk Biscuits and Sausage Gravy
Hickory Smoked Bacon and Pork Sausage Patties
Assorted Pastries and Muffins
Sweet Butter, Fruit Preserves
Selection of Natural Fruit and Vegetable Juices
Freshly Ground Dubuque Regular and Decaffeinated Coffee
Mightyleaf Specialty Teas
Whole Milk, 2% Milk

\$25 Per Person | 15 Guest Minimum

BREAKFAST BUFFET ENHANCEMENTS

15 guest minimum. All prices are based on being added to existing meals - if stand alone, the price will double.

BELGIAN WAFFLES

Local Blueberries, Strawberries, Roasted Pecans,
Whipped Cream, Sweet Butter, Maple Syrup
\$10 Per Person

PANCAKES

Local Blueberries, Strawberries, Roasted Pecans,
Whipped Cream, Sweet Butter, Maple Syrup
\$10 Per Person

FRENCH TOAST

Local Blueberries, Strawberries, Roasted Pecans,
Whipped Cream, Sweet Butter, Maple Syrup
\$10 Per Person

SMOKED SALMON

House Smoked Salmon and Assorted Bagels,
Cream Cheese, Chopped Eggs, Capers, Chives,
Cucumbers, Tomato, Diced Onion
\$15 Per Person

CLASSIC SATURDAY MORNING CEREALS

Whole Milk, 2% Milk
\$4 Per Person

OMELET STATION

Fresh Farm Eggs, Eggbeaters, Mushrooms,
Green Onions, Tomatoes, Bell Peppers,
Cheddar Cheese, Ham, Jalapeños, Salsa
\$14 Per Person

GREEK YOGURT PARFAITS

Berries, Housemade Granola
\$5 Per Person

HOT STEEL CUT OATMEAL

Pecans, Dried Apricots, Raisins, Brown Sugar,
Honey, Cinnamon
\$6 Per Person

OVEN BAKED QUICHE

Bacon, Seasonal Vegetables, Shredded Cheddar Cheese
\$6 Per Person

FRESH BAKED CINNAMON ROLLS

\$4 Per Person



BREAKFAST

PLATED BREAKFAST

THE RISE & SHINE PLATE

Chilled Orange Juice

Greek Yogurt Parfait
Berries and Housemade Granola

Scrambled Eggs with Shredded Cheddar Cheese

Skillet Potatoes

Hickory Smoked Bacon

Warm Buttermilk Biscuits, Sausage Gravy

Assorted Pastries and Muffins
Sweet Butter, Fruit Preserves

Freshly Ground Dubuque Regular and Decaffeinated Coffee

Mightyleaf Specialty Teas

Whole Milk, 2% Milk

\$26 Per Person | 10 Guest Minimum



REFRESHMENTS

BREAK SERVICE

Pricing based on a 2-hour service with a 15 guest minimum.

MORNING

- Chilled Orange Juice
- Freshly Ground Dubuque Regular and Decaffeinated Coffee
- Hot Mightyleaf Specialty Teas
- Whole Milk, 2% Milk

\$12 Per Person

AFTERNOON

- Brewed Iced Tea
- Regular and Diet Coca-Cola Soft Drinks
- Still and Sparkling Waters

\$10 Per Person

BREAK ENHANCEMENTS

BEVERAGES

Selection of Natural Fruit and Vegetable Juices..... \$5 Per Bottle, \$20 Per Carafe
Cranberry, Orange, Grapefruit, Apple, V-8

Freshly Ground Dubuque Regular and Decaffeinated Coffee \$52.50 Per 1.5 Gallon
(10 Guest Minimum)

Hot Mightyleaf Specialty Teas \$2 Per Bag
(10 Guest Minimum)

Old Fashioned Lemonade, Brewed Iced Tea, Tropical Fruit Punch \$60 Per 2 Gallons

Whole Milk, 2% Milk \$3 Per Carton, \$15 Per Carafe

Spiced Apple Cider, Hot Chocolate..... \$2 Per Packet, \$30 Per Gallon

Regular and Diet Soft Drinks \$2.50 Per Item
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite

Still and Sparkling Waters..... \$3 Per Bottle

Energy Drinks \$6 Per Drink

Bai Costa Rica Clementine Antioxidant Infusion ... \$5 Per Drink

Bai Brasilia Blueberry Antioxidant Infusion..... \$5 Per Drink

La Croix (Assorted Flavors) Sparkling Water..... \$5 Per Drink

SNACKS

Big Cedar Chex Mix \$24 Per Pound

Potato Chips, Pretzels or Corn Chips..... \$3 Per Bag

Granola Bars..... \$3 Each

Power Bars..... \$5 Each

Popular Candy Bars..... \$3.50 Each

Mixed Whole Seasonal Fruit \$18 Per Dozen

Housemade Assorted Giant Cookies..... \$36 Per Dozen
Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar

Breakfast Croissants \$48 Per Dozen

Assorted Bagels with Regular and Fruit Cream Cheese \$36 Per Dozen

Chocolate Dipped Pretzel Sticks with Peanut Butter \$24 Per Dozen

Assorted Pastries and Muffins \$36 Per Dozen

Giant Brownies, Blondies..... \$36 Per Dozen

Assorted Doughnuts \$36 Per Dozen

Greek Yogurt and Berry Parfaits with Housemade Granola..... \$36 Per Dozen

Assorted Ice Cream Bars \$36 Per Dozen

Bowls of Mixed Nuts \$25 Per Pound

Peanuts, Trail Mix or Popcorn \$3 Per Bag

Pumpkin Seed Mix..... \$25 Per Pound



REFRESHMENTS

SIGNATURE BREAKS

Pricing based on a 2-hour service with a 15 guest minimum.

SNACK ATTACK

\$11 Per Person

Snack Mix
Dry Roasted Peanuts
Pretzel Twists
Kettle-Style Potato Chips

STAY FIT

\$15 Per Person

Bowls of Whole Seasonal Fruit
Greek Yogurt and Berry Parfaits
with Housemade Granola
Spice Roasted Almonds and Pumpkin Seeds
Selection of La Croix Sparkling Water

GOING TO THE MOVIES

\$16 Per Person

Buttery Fresh Popcorn
Traditional Theatre Candy
Nachos, Hot Cheese and Jalapeños
Regular and Diet Coca-Cola Soft Drinks

AT THE STADIUM

\$23 Per Person

Miniature Corn Dogs, Mustard and Ketchup
Giant Soft Pretzels, Hot Cheese
and Spicy Mustard
Whole Roasted Giant Peanuts
Cracker Jacks
Buttery Stadium Popcorn
Tortilla Chips Served with Hot Cheese,
Jalapeños, Sour Cream and Salsa
Regular and Diet Coca-Cola Soft Drinks

CEDAR CREEK SPA BREAK

\$16 Per Person

Roasted, Pickled & Fresh Vegetables
with Herb Yogurt Dip
Hummus with Toasted Pita Bread
Infused Water with Lemon, Lime,
Cucumber and Mint



LUNCH

BUFFETS

CEDAR DELI BUFFET

\$26 Per Person | 10 Guest Minimum

TOMATO BASIL SOUP

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

YUKON GOLD POTATO SALAD

THE BUTCHER'S FARE: BUILD YOUR OWN SANDWICH

- Roast Turkey, Smoked Ozark Ham, Roast Beef and Chicken Salad
- Cheddar, Swiss and Provolone Cheeses
- Thick Cut Wheat, Sourdough and Crusty Baguettes
- Pickles, Red Onions, Crispy Leaf Lettuce and Tomatoes
- Mayonnaise, Whole Grain Mustard and Dijon Mustard

ASSORTED POTATO CHIPS

ASSORTED BAR CAKES

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA

GRILLED PANINI LUNCH BUFFET

\$27 Per Person | 15 Guest Minimum

GARDEN SALAD

Roma Tomato, Cucumbers, Red Onion, Black Olives, Housemade Croutons, Served with Honey & White Balsamic Vinaigrette & Ranch Dressings

ROASTED CHICKEN & MARINATED VEGETABLES

Asparagus, Mushrooms, Artichokes, Roasted Peppers, Tossed with Garlic & Herb Vinaigrette

ITALIAN MEATS & CHEESE PANINI

Capicola, Prosciutto, Salami, Red Onion, Pepperoncini, Served on Focaccia Bread with Smoked Provolone Cheese & Sun Dried Tomato Aioli

SOUTHWEST GRILLED CHICKEN PANINI

Grilled Chicken Breast, Roasted Pablano Peppers, Fresh Avocado, Tomato, Red Onion, Monterey Cheese, Chipotle Mayo on Sourdough Bread

HOUSE FRIED POTATO CHIPS

LEMON MERINGUE PIE

ITALIAN CREAM CAKE

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA

PICNIC GRILL BUFFET

\$28 Per Person | 15 Guest Minimum

BLT SALAD

Romaine Lettuce, Crisp Bacon, Tomatoes, with Buttermilk Dressing, Topped with Shredded Cheddar Cheese

BURNT END BAKED BEANS

1/2 LB. CHARBROILED BURGERS

100% Ground Chuck Burgers, Toasted Buns

HOT DOGS AND SAUSAGES

All Beef Hot Dogs, Beer Braised Bratwurst, Hot Dog Buns

SLICED CHEESES

Provolone, Swiss, Cheddar and Pepper Jack

LETTUCE, TOMATO, ONION, RELISH, DILL PICKLE SLICES

MUSTARD, KETCHUP, MAYONNAISE, BARBECUE SAUCE

ASSORTED POTATO CHIPS

ASSORTED BAR CAKES

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



LUNCH

BUFFETS

(Continued)

PIZZA BUFFET

\$28 Per Person | 15 Guest Minimum

ITALIAN CHOPPED SALAD

Romaine, Heirloom Tomatoes, Red Onion, Olives,
Pickled Peppers, Parmesan Cheese, Red Wine Vinaigrette

ROSEMARY FOCACCIA

Balsamic, Extra Virgin Olive Oil and Roasted Garlic
Marinara for Dipping

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash,
Asparagus, Vine Ripened Roma Tomatoes,
Tossed with Housemade White Balsamic Dressing

A SELECTION OF HOUSEMADE PAN STYLE PIZZAS

Brushed with Garlic Herb Butter

TIRAMISU

TEX MEX LUNCH BUFFET

\$30 Per Person | 15 Guest Minimum

GUACAMOLE, QUESO & SALSAS

Fresh Fried Flour Tortillas

GRILLED CHICKEN FAJITAS

Queso Fresco, Cilantro

GROUND ANGUS BEEF & CHORIZO

Flour Tortillas & Assorted Toppings

REFRIED PINTO BEANS

ROASTED TOMATO & GREEN CHILI RICE

CREAMED CORN WITH PEPPER JACK CHEESE

CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

SMOKE HOUSE BUFFET

\$32 Per Person | 10 Guest Minimum

BIG CEDAR CHOPPED SALAD

Sharp White Cheddar, Green Onion, Chopped Egg,
Smoked Bacon, Heirloom Tomatoes,
Green Goddess Dressing

BUTTERMILK COLESLAW

YUKON GOLD POTATO SALAD

BURNT END BAKED BEANS

SMOKED CHICKEN

Herb Infused Brine, Housemade BBQ Glaze

PULLED PORK SANDWICH

House Pickled Jalapeños, Onions

SKILLET CORNBREAD

Maple Thyme Butter

SEASONAL FRUIT COBBLER WITH VANILLA BEAN ICE CREAM

ALL BUFFETS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND
DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND
BREWED ICED TEA



LUNCH

BUFFETS

(Continued)

LAKEVIEW BUFFET

\$38 Per Person | 20 Guest Minimum

Your choice of a seasonal soup, two garden selections, two entrees and two desserts.

SOUP

Choose one from our soup selection.

FRESH FROM THE GARDEN

Choose 2:

BLT SALAD

Romaine Lettuce, Crisp Bacon, Tomatoes,
with Buttermilk Dressing, Topped with
Shredded Cheddar Cheese

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom
Tomatoes, Red Onion, Cucumber,
Housemade Herb Croutons, Served with
White Balsamic Vinaigrette, Creamy Housemade
Buttermilk Blue Cheese & Ranch Dressing

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash,
Asparagus, Vine Ripened Roma Tomatoes, Tossed
with Housemade White Balsamic Dressing

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,
Shaved Parmesan, Housemade Caesar Dressing

BIG CEDAR CHOPPED SALAD

Sharp White Cheddar, Green Onion, Chopped Egg,
Smoked Bacon, Heirloom Tomatoes,
Green Goddess Dressing

ENTRÉE SELECTIONS

Choose 2:

OVERNIGHT PULLED PORK

Devil's Pool Barbecue Sauce

SMOKED CHICKEN

Herb Infused Brine, Housemade BBQ Glaze

GENNY MORRIS' BUTTERMILK FRIED CHICKEN

Creamy Thyme Gravy

ROASTED ALL NATURAL CHICKEN

Tarragon Pan Sauce, Wilted Bok Choy

CAJUN FRIED CATFISH

Hush Puppies, Tartar Sauce

BROWN SUGAR GLAZED SALMON

Creamed Spinach

BRAISED CHICKEN POT PIE

Topped with Flakey Pastry

12-HOUR SPICE RUBBED BRISKET

House Pickled Jalapeños & Onions

SHRIMP & GRITS

Cajun Spiced Pan Sauce, Andouille Sausage

SIDES

Choose two from our seasonal side selection.

DESSERTS

Choose two from our bakeshop desserts selection.

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



LUNCH

BOXED MEALS

PICNIC BASKET

\$19 Per Meal

Your Choice Of One Of The Following:

HAM WITH SHARP CHEDDAR

Dijon Mustard Mayonnaise, Pickled Red Onion, Crusty French Bread

SMOKED TURKEY WITH SWISS

Tomato, Lettuce, Onion, Basil Mayonnaise, Thick Cut Wheat Bread

CHICKEN SALAD WRAP

Pecans, Grapes, Green Onion, Basil Thyme Dressing, Herb Wrap

ITALIAN HOAGIE

Salami, Ham, Prosciutto, Onion, Pickled Banana Peppers, Kalamata Olives,
Provolone, Red Wine Vinaigrette, Housemade Hoagie

GREEN GODDESS VEGETABLE

Cucumber, Bibb Lettuce, Tomatoes, Hummus, Arugula, Feta Cheese,
Green Goddess Dressing, Thick Cut Wheat Bread

MARINATED GRAPE TOMATO AND CUCUMBER SALAD

KETTLE STYLE CHIPS

GRANNY SMITH APPLE

CHOCOLATE CHIP COOKIE



HORS D'OEUVRES

COLD & HOT HORS D'OEUVRES

All prices are per dozen. Two dozen minimum on each item. Butler passed items will be an additional \$2 per dozen.

Bison Sliders with Home Fries.....	\$45
Green Chili Pork Quesadillas.....	\$30
Buzzard Bar Buffalo Wings with Blue Cheese & Celery.....	\$20
Pulled Pork BBQ Sliders with Apple Cider Slaw....	\$45
Fried Mushrooms Stuffed with Chorizo	\$35
Boursin & Prosciutto Arancini	\$25
Salmon Croquettes with Lemon Dill Yogurt	\$35
Loaded Fried Gold Potato Bites with Bacon, Aged Cheddar Cheese, Sour Cream & Chives.....	\$30
Bacon Wrapped Quail with Raspberry BBQ Sauce ...	\$75
Oyster Po Boy Sliders with Spicy Creamy Slaw ...	\$70
Ancho Crusted Scallops with Tomato Green Chili Jam & Cilantro.....	\$90
Grilled Shrimp Cocktail with Tequila Lime Cocktail Sauce	\$75
House Cured Salmon Crostini with Herb Cream & Lemon Gremolata	\$30
Pimento Cheese Crostini with Bacon Onion Jam ...	\$30
Smoked Trout Crostini with Boursin Cheese, Red Onion & Horseradish Cream	\$30
Mini Spring Rolls with Sweet Chili Sauce.....	\$30

LIGHT BITES

DRY SNACKS

Pretzels	\$9 Per Pound
Potato Chips	\$11 Per Pound
Tortilla Chips	\$11 Per Pound
Popcorn.....	\$11 Per Pound
Dry Roasted Peanuts.....	\$21 Per Pound
Ozark Trail Mix	\$21 Per Pound
Mixed Nuts	\$21 Per Pound

DIPS

All dips are served with your choice of potato or tortilla chips and serve 25 people.

Arnie's Barn Guacamole.....	\$40
Dogwood Canyon Onion Dip with Fried Pita Bread	\$30
Queso Dip	\$30
Buttermilk Ranch Dip.....	\$25
Roasted Salsa	\$25
Fresh Garden Salsa	\$25
Hummus.....	\$25
Hot Spinach Artichoke Dip	\$35



HORS D'OEUVRES

PLATTERS & BOARDS

Display prices based on two pieces per guest.

ROASTED, PICKLED & FRESH GARDEN VEGETABLES

25 People \$80 | 50 People \$140 | 100 People \$260

Yogurt Herb Dip & Buttermilk Ranch

FRESH FRUITS & BERRIES

25 People \$130 | 50 People \$220 | 100 People \$420

Sliced Melons, Strawberries, Pineapple, Grapes, Seasonal Berries

MISSOURI & WISCONSIN CHEESE

25 People \$200 | 50 People \$320 | 100 People \$575

Chutney, Pickled Vegetables, Crackers

SMOKED OZARK TROUT

25 People \$200 | 50 People \$325 | 100 People \$550

Horseradish Cream, Lemon, Capers, Housemade Pumpkin Seed Lavosh

HOUSE SMOKED SALMON

25 People \$180 | 50 People \$310 | 100 People \$575

Lemon, Capers, Onion, Housemade Pumpkin Seed Lavosh

AMERICAN MADE CHARCUTERIE

25 People \$200 | 50 People \$320 | 100 People \$575

Country Ham & Other Cured Meats, Caper Berries, Mustard



DINNER

LADY LIBERTY SUNSET CRUISES

24 Guest Minimum

APPETIZER BUFFET

\$75 Per Person

BISON SLIDER

Bacon Onion Jam

BRAISED SHORT RIB

Caramelized Onion & Blue Cheese on Frybread

LOADED GOLD POTATO BITES

Aged Cheddar Cheese, Sour Cream & Chives

HOUSE CURED SALMON CROSTINI

Lemon Garlic Gremolata

ARNIE'S BARN GUACAMOLE

Fresh Fried Tortilla Chips

ROASTED ONION DIP

Crispy Potato Chips

FRESH GARDEN SALSA

Fresh Fried Tortilla Chips

ALL AMERICAN CHEESE & CRACKER DISPLAY

TIER 1 PLATED DINNER MENU

\$75 Per Person

SALAD

Baby Lettuce & Tender Greens tossed with Heirloom Tomatoes, Red Onion, Cucumbers, House-made Croutons, White Balsamic Vinaigrette

ASSORTED BREAD BASKET

ENTRÉE

GRILLED ALL NATURAL CHICKEN BREAST
Caramelized Pears, Crispy Country Ham Roasted Cauliflower, Chive Mashed Yukon Potatoes, Green Beans with Charred Shallots & Toasted Almonds

DESSERT

GOOEY BUTTER CAKE
Fresh Strawberries, Vanilla Bean Whipped Cream

TIER 2 PLATED DINNER MENU

\$90 Per Person

SALAD

Baby Lettuce & Tender Greens tossed with Heirloom Tomatoes, Red Onion, Cucumbers, House-made Croutons, White Balsamic Vinaigrette

ASSORTED BREAD BASKET

ENTRÉE

GRILLED FILET & RUM GLAZED SALMON
Wild Mushroom Madeira Ragu, Gratin Potatoes, Roasted Asparagus

DESSERT

BLACKBERRY COBBLER
Vanilla Bean Whipped Cream

TIER 3 PLATED DINNER MENU

\$125 Per Person

SALAD

TRADITIONAL CAESAR
Chopped Romaine, House-made Caesar Dressing, Parmesan & Croutons

ASSORTED BREAD BASKET

ENTRÉE

GRILLED FILET & BUTTER ROASTED LOBSTER TAIL
Wild Mushroom Madeira Ragu, Gratin Potatoes, Roasted Asparagus

DESSERT

KEY LIME PIE
Vanilla Bean Whipped Cream

ALL MENUS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

GRANDVIEW CONFERENCE CENTER DINNER BUFFET

20 guest minimum. Prices based on your choice of a seasonal soup, two garden selections, two seasonal sides, two entrée minimum and two desserts. Must choose a minimum of two entrées. Add price of each entrée selected for per person cost.

SOUP

Choose one from our soup selection.

FRESH FROM THE GARDEN

Choose 2:

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing.

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

BIG CEDAR CHOPPED SALAD

Sharp White Cheddar, Green Onion, Chopped Egg, Smoked Bacon, Heirloom Tomatoes, Green Goddess Dressing

ENTRÉE SELECTIONS

Choose 2:

ROTISSERIE CHICKEN..... \$20 Per Person

All Natural Chicken Stuffed with Roasted Lemons, Fresh Herbs & Lemon Thyme Sauce

GENNY MORRIS'

BUTTERMILK FRIED CHICKEN... \$19 Per Person

Creamy Thyme Gravy

BROWN SUGAR GLAZED SALMON... \$26 Per Person

Creamed Spinach

PAN ROASTED HALIBUT..... \$40 Per Person

Garlic & Herb Crust

GRILLED BEEF TENDERLOIN..... \$55 Per Person

Blackberry Port Wine Reduction, Buttermilk Blue Cheese, Caramelized Shallots

SEAFOOD & GRITS..... \$55 Per Person

Pan Roasted Halibut, Shrimp, Bay Scallops, Creole Spiced White Wine Butter Sauce, Green Chili Grits

BRAISED BEEF SHORT RIBS..... \$28 Per Person

Roasted Forest Mushrooms

BLACKENED BONE-IN LOCALLY RAISED

PORK CHOPS..... \$35 Per Person

Apple Pecan Chutney

GARLIC & HERB CRUSTED

BEEF STRIPLOIN..... \$36 Per Person

Red Wine Sauce, Roasted Tomatoes

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

GRANDVIEW CONFERENCE CENTER CHILI COOK-OFF

\$60 Per Person

Guests will be able to break out into a maximum of 10 teams (20 guest minimum) and create their version of chili.

FIXINGS FOR CHILI

Kidney, White, Chili & Black Beans, Green & Yellow Onions, Garlic, Celery, Ground Beef, Chopped Beef, Chicken, Andouille Sausage, Diced Tomatoes, Tomato Juice, Tomato Puree, Fresh Tomatoes, Chicken Broth, Beef Broth, Peppers, Green Chilies, Fresh Jalapeños, Chipotle Chili Powder, Chipotle with Adobo Sauce, Chili Powder, Salt, Pepper, Cayenne Pepper, Red Pepper, Flakes, Cumin, Paprika, Oregano, Chorizo, Cilantro, Sugar, Chives

TOPPINGS

Tortilla Chips, Fritos, Hot Sauce, Cheddar Cheese, Sour Cream, Scallions, Black Olives, Corn Bread, Rolls, Butter, Honey Butter



DINNER

CEDAR HOLLOW COOKOUTS

20 Guest Minimum

TIER 1 BUFFET

\$70 Per Person. Price includes one steak per person.

SOUTHERN STYLE POTATO SALAD

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

HARDWOOD GRILLED 14OZ K.C. STRIP STEAKS

CHARRED CORN ON THE COB

Maple Thyme Butter

BURNT END BAKED BEANS

Grilled Red Onion

SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

TIER 2 BUFFET

\$80 Per Person

ROASTED SWEET CORN SALAD

Black Beans, Green Chilies, Baby Spinach, Chipotle Vinaigrette

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

CARVING STATION: HARDWOOD SMOKED PORK SHOULDER

Blackberry BBQ Sauce

GRILLED FRESH ATLANTIC SALMON

Brown Sugar Glazed

12-HOUR SMOKED SPICE RUBBED BRISKET

Big Cedar BBQ Sauce, House Pickled Jalapeños & Onions

CHARRED CORN ON THE COB

Maple Thyme Butter

CREAMY GREEN CHILI GRITS

Jalapeño Cheese

SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

TIER 3 BUFFET

\$90 Per Person

MARINATED TOMATO & CUCUMBER SALAD

Red Onion, Sweet Apple Cider

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

BLACKENED BONE-IN LOCALLY RAISED

PORK CHOPS

Apple Pecan Chutney

SEAFOOD & ANDOUILLE JAMBALAYA

Shrimp, Scallops & Andouille Sausage, Cooked in a Heavy Dutch Oven with Rice to Create this Traditional Creole Dish

SOUTHERN FRIED SEAFOOD

Fried Catfish, Clams, Oysters, Housemade Hushpuppies, Ancho Pepper Remoulade, Spicy Cocktail Sauce

CHARRED CORN ON THE COB

Maple Thyme Butter

FRIED YUKON GOLD POTATOES

Caramelized Onion

SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

ALL TIERS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA

- Prices include transportation to and from our wooded outdoor site.
- A backup room is reserved for inclement weather.



DINNER

ARNIE'S BARN RESTAURANT

*20 guest minimum. Location fees apply, please ask your Conference Services Manager for details.
Arnie's Barn Restaurant is available for dinner Sunday - Thursday only.*

TIER 1 BUFFET

\$55 Per Person

GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

Black Bean & Corn Salad

Chopped Romaine Lettuce, Roasted Corn, Black Beans,
Queso Fresco, Pico de Gallo, Avocado Buttermilk Dressing

TACOS

Served with Corn & Flour Tortillas, Roasted & Green Salsa

OVERNIGHT SMOKED CARNITAS

CHILI RUBBED SEASONAL FISH

GROUND ANGUS BEEF & CHORIZO

CREAMED CORN WITH PEPPERJACK CHEESE

ROASTED TOMATO & GREEN CHILI RICE

REFRIED PINTO BEANS

CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

TIER 2 BUFFET

\$65 Per Person

GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

BLACK BEAN & CORN SALAD

Chopped Romaine Lettuce, Roasted Corn, Black Beans, Queso Fresco,
Pico de Gallo, Avocado Buttermilk Dressing

MEXICAN CORN CHOWDER

Green Chili, Cilantro, Buttermilk

SKILLET FAJITAS

Combination of Carne Asada, All Natural Chicken Breast,
Grilled Vegetables, Charred Peppers & Onions, Warm Flour Tortillas

GRILLED SALMON

Sweet Ancho Glaze

CREAMED CORN WITH PEPPERJACK CHEESE

ROASTED TOMATO & GREEN CHILI RICE

REFRIED PINTO BEANS

CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

TIER 3 BUFFET

\$75 Per Person

GUACAMOLE, QUESO & SALSAS

Fresh Fried Corn Tortillas

SMOKED PORK QUESADILLAS

Queso Fresco & Cilantro

BLACK BEAN & CORN SALAD

Chopped Romaine Lettuce, Roasted Corn, Black Beans, Queso Fresco,
Pico de Gallo, Avocado Buttermilk Dressing

MEXICAN CORN CHOWDER

Green Chili, Cilantro, Buttermilk

ALL NATURAL CHICKEN ENCHILADAS

Roasted Tomatillo Sauce, Queso Fresco, Cilantro

WOOD ROASTED SEA BASS

Salsa Verde

CARNE ASADA

Roasted Tomato Chipotle Sauce

CREAMED CORN WITH PEPPERJACK CHEESE

ROASTED TOMATO & GREEN CHILI RICE

REFRIED PINTO BEANS

CHOCOLATE TRES LECHES

Salted Caramel Ice Cream

ALL TIERS INCLUDE:

FRESHLY GROUND DUBUQUE REGULAR AND
DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND
BREWED ICED TEA



DINNER

SHOOTING ACADEMY

20 Guest Minimum

TIER 1 BUFFET

\$65 Per Person

SEASONAL CHOPPED SALAD

Housemade Buttermilk Dressing

YUKON GOLD POTATO SALAD

APPLE CIDER SLAW

GRILLED HOT LINKS

Roasted Potatoes & Onions

BOURBON GLAZED ST. LOUIS STYLE RIBS

Jalapeño Grits

SMOKED CHICKEN

Herb Infused Brine, Big Cedar BBQ Glaze

12-HOUR SMOKED SPICE RUBBED BRISKET

Big Cedar BBQ Sauce, House Pickled Jalapeños & Onions

CHARRED CORN ON THE COB

Maple Thyme Butter

BURNT END BAKED BEANS

Grilled Red Onion

SKILLET CORNBREAD & CHEDDAR BISCUITS

Honey Rosemary Butter

FRESH SEASONAL FRUIT COBBLER

Housemade Vanilla Bean Ice Cream

TIER 2 BUFFET

\$85 Per Person

SOUP

Choose one from our soup selection.

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

GENNY MORRIS' FRIED ALL NATURAL CHICKEN

Creamy Pan Gravy

GRILLED FRESH ATLANTIC SALMON

Brown Sugar Glazed

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

TIER 3 PLATED DINNER

Choice Of One Entrée

\$100 Per Person

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

GRILLED QUAIL

Raspberry BBQ Glaze

PAN ROASTED DUCK BREAST

Blackberry & Port Wine Reduction

GRILLED BACON WRAPPED FILET OF BEEF

Roasted Wild Mushroom & Red Wine Demi

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

THE WORMAN HOUSE

20 Guest Minimum

TIER 1 BUFFET

\$75 Per Person

SOUP

Choose one from our soup selection.

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

CARVING STATION: BONE-IN BERKSHIRE PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

BRAISED BEEF SHORT RIBS

Wild Mushroom Ragù

WOOD GRILLED ATLANTIC SALMON

Baby Spinach, Roasted Tomatoes, Caramelized Lemon Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

TIER 2 BUFFET

\$85 Per Person

SOUP

Choose one from our soup selection.

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

CARVING STATION: PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

GENNY MORRIS' FRIED ALL NATURAL CHICKEN BREAST

Light Thyme Gravy

BAKED SEAFOOD PASTA

Poached Gulf Shrimp, Scallops, Fresh Little Neck Clams, Roasted Tomato & Herb Sauce with Penne Pasta

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

TIER 3 BUFFET

\$125 Per Person

SOUP

Choose one from our soup selection.

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

TOMATO & SPINACH SALAD

Heirloom Cherry Tomatoes, Baby Spinach, Fresh Seasonal Vegetables, Tossed in Housemade Balsamic Vinaigrette

ROASTED BEEF TENDERLOIN

Port Wine Reduction Sauce, Sautéed Mushrooms

PAN SEARED POTATO & LEEK CRUSTED ALASKAN HALIBUT

Roasted Lemon Pan Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

THE WORMAN HOUSE

20 Guest Minimum. Choice Of One Entrée Per Person.

TIER 1 PLATED

\$75 Per Person

GRILLED SHRIMP COCKTAIL

Chili Crusted Jumbo Shrimp,
Roasted Corn Black Bean Salsa, Tequila Lime Cocktail

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,
Shaved Parmesan, Housemade Caesar Dressing

FRESH ATLANTIC SALMON

Grilled Over Hardwood Coals, Glazed with
Local Honey and Brown Sugar

ROASTED ALL NATURAL CHICKEN BREAST

Stuffed with Sundried Tomato, Spinach,
Boursin Cheese, Capicola Ham

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

TIER 2 PLATED

\$85 Per Person

BLUE CHEESE & ROASTED WALNUT CROUSTADE

Buttermilk Blue Cheese & Roasted Walnut
Wrapped in a Savory Pastry Crust

BABY SPINACH & STRAWBERRY SALAD

Feta Cheese, Pine Nuts,
Strawberry Balsamic Vinaigrette

SEAFOOD & GRITS

Creamy Monterrey Jack & Green Chili Grits,
Topped with Cold Water Lobster,
Pan Seared Scallops & Grilled Jumbo Shrimp

BRAISED SHORT RIBS

Tender Braised Beef Short Ribs with
Roasted Garlic Mashed Potatoes & Red Wine Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

TIER 3 PLATED

\$125 Per Person

PAN SEARED SEA SCALLOPS

Hazelnut Brown Butter

BUTTER LETTUCE & BLUE CHEESE SALAD

Heirloom Grape Tomatoes, Candied Pecans

PAN SEARED POTATO & LEEK CRUSTED

ALASKAN HALIBUT

Roasted Lemon Pan Sauce

HARDWOOD GRILLED FILET OF BEEF

Port Wine Reduction

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

TIER 4 PLATED

\$150 Per Person

PAN SEARED SEA SCALLOPS

Hazelnut Brown Butter

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,
Shaved Parmesan, Housemade Caesar Dressing

HARDWOOD GRILLED FILET & BUTTER

POACHED LOBSTER

Forest Mushroom Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

END OF THE TRAIL ALL-AMERICAN WINE CELLAR

20 Guest Minimum

TIER 1 BUFFET

\$75 Per Person

SOUP

Choose one from our soup selection.

HOUSE SALAD

Baby Lettuces and Tender Greens, Heirloom Tomatoes, Red Onion, Cucumber, Housemade Herb Croutons, Served with White Balsamic Vinaigrette, Creamy Housemade Buttermilk Blue Cheese & Ranch Dressing

TORTELLINI SALAD

Genoa Salami, Red Onion, Pickled Peppers, Heirloom Grape Tomatoes, Ricotta Cheese, Tortellini, Topped with Parmegiano Reggiano

CARVING STATION: BONE-IN BERKSHIRE PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

ROTISSERIE CHICKEN

All Natural Chicken Stuffed with Roasted Lemons, Fresh Herbs & Lemon Thyme Sauce

GRILLED ATLANTIC SALMON

Glazed with Brown Sugar & Locally Harvested Honey

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

TIER 2 BUFFET

\$85 Per Person

SOUP

Choose one from our soup selection.

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion, Feta Cheese, Strawberries, Toasted Pine Nuts, Served with Strawberry White Balsamic Vinaigrette

GRILLED VEGETABLE SALAD

Marinated Fresh Zucchini, Yellow Squash, Asparagus, Vine Ripened Roma Tomatoes, Tossed with Housemade White Balsamic Dressing

CARVING STATION: PRIME GRADE STANDING RIB ROAST

Garlic & Herb Crust, Cooked Medium Rare & Hand Carved, Served with Horseradish Cream, Whole Grain Mustard & House Baked Silver Dollar Rolls

SEAFOOD & GRITS

Fresh Shrimp, Bay Scallops, Andouille Sausage, Cajun Spiced White Wine Butter Sauce, Creamy Monterey Jack Cheese, Roasted Green Chili Grits

CREOLE GRILLED CHICKEN BREAST

All Natural Chicken, Red Beans & Rice

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

TIER 3 BUFFET

\$125 Per Person

SOUP

Choose one from our soup selection.

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons, Shaved Parmesan, Housemade Caesar Dressing

ROASTED VEGETABLE SALAD

Brussels Sprouts, Baby Carrots, Parsnips, Butternut Squash, Tossed in Aged Balsamic & Locally Harvested Honey

CARVING STATION: BONE-IN BERKSHIRE PORK LOINS

Local Grown Heritage Berkshire Pork Loins, Slow Smoked and Basted with Sweet Apple Cider Glaze

PAN ROASTED HALIBUT

Garlic & Herb Crust

GRILLED BEEF TENDERLOIN

Blackberry Port Wine Reduction, Buttermilk Blue Cheese, Caramelized Shallots

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose two from our bakeshop desserts selection.

ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



DINNER

END OF THE TRAIL ALL-AMERICAN WINE CELLAR

20 Guest Minimum. Choice Of One Entrée Per Person.

TIER 1 PLATED

\$75 Per Person

WILD MUSHROOM & GOAT CHEESE TART

Wild Mushrooms, Fresh Herbs, Roasted Garlic,
Locally Made Goat Cheese, Toasted Walnuts, Chives

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Housemade Herb Croutons,
Shaved Parmesan, Housemade Caesar Dressing

GRILLED ATLANTIC SALMON

Glazed with Brown Sugar & Locally Harvested Honey

ROTISSERIE CHICKEN

All Natural Chicken Stuffed with Roasted Lemons,
Fresh Herbs & Lemon Thyme Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

TIER 2 PLATED

\$85 Per Person

ANDOUILLE STUFFED OYSTERS

Fresh Shucked Oysters, Topped with
Andouille Sausage Stuffing & Toasted Herb
Breadcrumbs

SPINACH & FRESH BERRY SALAD

Fresh Baby Spinach Greens, Red Onion,
Feta Cheese, Strawberries, Toasted Pine Nuts,
Served with Strawberry White Balsamic Vinaigrette

POTATO & LEEK CRUSTED HALIBUT

Ricotta Puree, Blood Orange Mint Sauce

ROASTED ALL NATURAL CHICKEN

Wild Mushroom Cream Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

TIER 3 PLATED

\$125 Per Person

LOBSTER POT PIE

Maine Lobster & Vegetables with Flakey Pastry Crust

SPINACH & POACHED PEAR SALAD

Fresh Baby Spinach, Tender Greens, Candied Pecans,
Artisan Blue Cheese, Merlot Poached Pear,
Apple Cider Herb Vinaigrette

SEAFOOD & GRITS

Pan Roasted Halibut, Shrimp, Bay Scallops Creole,
Spiced White Wine Butter Sauce, Green Chili Grits

GRILLED BEEF TENDERLOIN

Pan Roasted Wild Mushrooms, Green Peppercorn &
Bourbon Pan Sauce

SIDES

Choose two from our seasonal side selection.

DESSERT

Choose one from our bakeshop desserts selection.

ALL TIERS INCLUDE:

MIXED BREAD BASKET

FRESHLY GROUND DUBUQUE REGULAR AND DECAFFEINATED COFFEE

MIGHTYLEAF SPECIALTY TEAS AND BREWED ICED TEA



SOUPS

HOUSEMADE SOUP SELECTIONS

New England Clam Chowder

Creamy Potato & Ham with Aged Cheddar

Butternut Squash with Roasted Pumpkin Seeds & Kale

White Bean & Country Ham

Old Fashioned Vegetable

Tomato Basil

Chicken Tortilla

Classic Roasted Chicken & Noodle

Smoked Sausage & Tortellini

Roasted Chicken with Barley, Wild Mushroom & Kale

Creamy Italian Sausage, Potato & Greens

Hearty Beef & Mushroom Stew



SIDES

SEASONAL SIDE SELECTIONS

SPRING

(March - May)

Butter Poached Baby Carrots with Honey & Dill
Sugar Snap Peas with Red Bell Peppers & Feta Cheese
Grilled Asparagus with Green Beans,
Spring Peas & Mint
Honey & Balsamic Roasted Baby Carrots with
Creamed Spinach
Buttered Fingerling Potatoes with
Green Onions & Basil
Gratin Potatoes with Grafton Cheddar Cheese
Steamed Asparagus with Charred Onions
Crushed Yukon Gold Potatoes
Steamed Spring Greens with Shaved Parmesan
Buttermilk Chive Mashed Potatoes
Country Style Mashed Potatoes & Gravy
Steamed Rice with Slow Cooked Red Beans

SUMMER

(June - August)

Heirloom String Beans with Country Ham
& Roasted Shallots
Sautéed Summer Squash with
Roasted Heirloom Tomatoes
Butter Poached Cauliflower with Baby Bok Choy
Rosemary & Lemon Roasted Fingerling Potatoes
Steamed Broccoli with Roasted Cauliflower
Charred Corn with Maple Thyme Butter
Creamed Corn with Green Chilies & Jack Cheese
Burnt End Baked Beans
Gratin Potatoes with Grafton Cheddar Cheese
Country Style Mashed Potatoes & Gravy
Steamed Rice with Slow Cooked Red Beans
Creamed Yukon Gold Potatoes with Chives

FALL

(September - November)

Honey Balsamic Brussel Sprouts with
Roasted Butternut Squash
Baby Bok Choy with Roasted Cauliflower
Roasted Acorn Squash with Sautéed Kale &
Toasted Pumpkin Seeds
Sautéed Green Beans with Roasted Shallots &
Toasted Almonds
Butternut Squash Casserole with
Butter Toasted Thyme Breadcrumbs
Country Style Mashed Potatoes & Gravy
Gratin Potatoes with Grafton Cheddar Cheese
Parmesan & Thyme Roasted Fingerling Potatoes
Roasted Carrots with Cinnamon & Orange
Maple Roasted Sweet Potatoes
Steamed Rice with Slow Cooked Red Beans
Jalapeño Cheese Grits

WINTER

(December - February)

Roasted Root Vegetables with Baby Bok Choy
Roasted Brussel Sprouts with Smokey Bacon &
Red Onions
Gratin Potatoes with Grafton Cheddar Cheese
Country Style Mashed Potatoes & Gravy
Honey Roasted Parsnips
Creamed Brussel Sprouts with
Butter Toasted Breadcrumbs
Steamed Rice with Slow Cooked Red Beans
Roasted Baby Beets & Creamed Spinach with
Toasted Walnuts & Blue Cheese
Jalapeño Cheese Grits
Roasted Potatoes with Rosemary & Garlic
Caramelized Cauliflower with Herbs & Capers
Creamed Yukon Gold Potatoes with Boursin Cheese



DESSERTS

BAKESHOP DESSERT SELECTIONS

COBBLERS

Served with Vanilla Bean Ice Cream.

- Caramel Apple with Pecan
- Blueberry with Brown Sugar Oat Topping
- Traditional Blackberry
- Cherry & Toasted Almond
- Dark Chocolate & Coconut

PIES

Served with Vanilla Bean Whipped Cream.

- All American Apple
- Sweet Cherry
- Peach
- Kentucky Bourbon Pecan
- Persimmon Hill Blueberry
- Key Lime
- Sweet Potato & Cinnamon
- Peanut Butter & Chocolate
- Coconut Cream
- Banana Cream

CAKE BOMBS

- German Chocolate
- Chocolate Mint
- Strawberries & White Chocolate

CAKES

- Traditional Carrot
- Italian Cream
- Housemade Triple Chocolate
- Lemon Blueberry
- Strawberry Shortcake
- New York Style Cheesecake with Seasonal Fruit Toppings

MOUSSE

- Dark Chocolate with Salted Caramel
- Chocolate Mint
- White Chocolate & Raspberry

BREAD PUDDING

Served with Vanilla Bean Whipped Cream.

- White Chocolate & Tart Cherry
- Apple Raisin with Spiced Rum & Toasted Hazelnut Sauce
- Pumpkin with Caramel & Toasted Pecans



KIDS' MENU

KIDS' PLATE OPTIONS

All options come with choice of Macaroni & Cheese, Fries or Fresh Fruit.

Chicken Strips – \$9.95 Per Child

Kid-size Cheeseburger – \$9.95 Per Child

Hotdog – \$9.95 Per Child

KIDS' BUFFET OPTIONS

*From plated dinner menu (see above). Buffets require a 15 child minimum.
French Fries or Tater Tots are included when customizing kids' buffet dinners.*

One Selection – \$12.95 Per Child

Two Selections – \$14.95 Per Child

Three Selections – \$16.95 Per Child

**All plated and buffet options include Dark and White Chocolate Parfait
with Whipped Cream and Fruit Garnish.**

Drink choices include Milk, Hot Chocolate and Juice Boxes.



BEVERAGES

BAR SELECTIONS

Cash bar prices include service charge and tax.

PREMIUM BRANDS

Host Bar \$7.25 | Cash Bar \$9.25

J & B (Scotch)

Jack Daniels (Bourbon)

Tanqueray (Gin)

Crown Royal (Whiskey)

Captain Morgan (Rum)

Tito's (Vodka)

José Cuervo Gold (Tequila)

CALL BRANDS

Host Bar \$6.75 | Cash Bar \$8.50

Dewars (Scotch)

Jim Beam (Bourbon)

Beefeater (Gin)

Seagrams 7 (Whiskey)

Bacardi Silver (Rum)

Absolut (Vodka)

Juarez (Tequila)

STANDARDS

Cordials & Liqueurs - \$7.75

Domestic Beer - \$4.50

(Bud Light, Miller Lite, Coors Light, Michelob Ultra)

Premium Beer - \$5.50

(Heineken, Corona, Selection of Missouri Craft Beer)

House Wine - \$6.25

Soft Drinks - \$2.50

Bottled Water - \$3

PREMIUM MARGARITAS

On the Rocks, Host Bar Only - \$7.50

LABOR CHARGES

Bartender: \$25 per hour (full hours of service only). One hour Bartender charge waived per \$300 in sales per hour.

Host Bars: One Bartender per 75 guests. **Cash Bars:** One Bartender per 100 guests.



BEVERAGES

WINE LIST

SPARKLING WINES

Kenwood Yulupa Brut	\$27
Martini & Rossi Asti Spumante	\$35
Jordan "J" Brut	\$76

WHITE WINES

CHARDONNAY

Chateau Ste. Michelle	\$25
Beaulieu Vineyards Coastal.....	\$28
Toasted Head.....	\$30
Kendall-Jackson.....	\$32
Simi.....	\$40
Sterling.....	\$42
Sonoma Cutrer	\$48
Stag's Leap	\$64
Far Niente.....	\$126

SAUVIGNON BLANC

Geysler Peak	\$27
Simi.....	\$32
Kim Crawford.....	\$39
Cakebread.....	\$54

OTHER WHITES

Hogue, Riesling	\$25
New Age White.....	\$25
Beringer, White Zinfandel.....	\$25
King Estate, Pinot Gris	\$36

RED WINES

MERLOT

Columbia Crest.....	\$27
Beringer, Founder's Estate	\$30
Noble Vines.....	\$30
Kendall-Jackson.....	\$35
Estancia.....	\$39
Alexander Valley.....	\$42
Sterling.....	\$52

CABERNET SAUVIGNON

Beringer, "Founder's Estate"	\$27
Kendall-Jackson, "Vintner's Reserve".....	\$41
Beaulieu Vineyards, "Napa".....	\$44
Alexander Valley Vineyard.....	\$49
Franciscan Cabernet	\$60

PINOT NOIR

Clos du Bois.....	\$25
Estancia.....	\$32
J. Hoffstatter	\$45
La Crema, Sonoma	\$51

ZINFANDEL

Ravenswood, Sonoma	\$35
--------------------------	------

SHIRAZ

Ravenswood	\$32
Pensfold	\$60

HOUSE WINES

Big Cedar private label bottled by Rutherford.

Cabernet Sauvignon	\$25
Chardonnay	\$25
Merlot.....	\$25
White Zinfandel.....	\$25
Pinot Grigio.....	\$25
Pink Moscato.....	\$25

Please see your Conference Services Manager for the most updated selection and pricing.

Please ask your Conference Services Manager for additional wine & liquor lists.



CATERING GUIDELINES

ALCOHOLIC BEVERAGES

The sale and service of all alcoholic beverages is regulated by the Missouri State Liquor Commission. Big Cedar is responsible for the administration of those regulations. It is policy, therefore, that no alcohol may be brought into the resort and served in public areas for the purpose of hospitality entertainment.

AUDIO VISUAL EQUIPMENT

A complete inventory of audio visual aids and equipment is available. Arrangements may be made through your Conference Services Manager.

BARTENDER CHARGE

There is a charge of \$25.00 per hour, per bartender. This charge will be waived if the sales per bartender exceed \$300.00 per hour.

BILLING

A deposit and signed contract are required to reserve banquet space. All wedding receptions and catering events require a deposit of 50% of the estimated food & beverage minimum requirement. The remaining balance is due thirty business days prior to the event. Corporate accounts may be billed for all banquet charges with approval of a credit application.

BUFFET

Prices listed are based on two continuous hours of buffet service for adults.

CAKES

Cakes may also be ordered from our Big Cedar Bakery and will be made fresh to your specifications. Please see your Conference Services Manager for pricing and any advance requirements.

CORKAGE

A fee of \$15.00 per bottle will be applied only when wine is not available through Big Cedar and is requested to be served at a banquet or catering event. Subject to service charge and taxes.

DAMAGE

Big Cedar is not responsible for any damage to or loss of merchandise, articles, or valuables belonging to the host or their guests, located in the resort prior to, during or subsequent to any function. The host is responsible for any costs incurred by the resort resulting from any function, including those utilizing independent contractors arranged by the host or their representatives. catering guidelines

FOOD SERVICE

Food brought by guests into a cabin or guest room that is prepared and served by guests is permitted. The service of such food will be limited to the maximum number of people designated on the rate card for the respective room type. Guests may not supply or prepare food for service in public areas.

GUARANTEES

A guarantee for the number of persons attending your function is due 72 hours in advance of the first function day. For functions which occur on Monday or Tuesday, the guarantee is due the preceding Thursday. You will be charged for the guarantee or the number attending, whichever is greater. The resort will set for 5% above the guarantee of attendance. If no guarantee is provided, the number on the banquet event order will be considered the final guarantee of attendance.

IDENTIFICATION OF MEETING

If the group is to be identified by a name or division other than that stated on the contract, please notify your Conference Services Manager.

MEETINGS

Please advise your Conference Services Manager of your exact requirements for meeting room set-ups no later than 30 days prior to your arrival.

Continued on next page.



CATERING GUIDELINES

MENU SELECTION

Kindly advise your Conference Services Manager of your menu selection no later than 30 days prior to your scheduled arrival.

MENUS

Although the Conference Services Manager has printed menu suggestions, we welcome the opportunity to create that special menu. We will design it to comply with the theme of your party, special tastes and diets.

MINIMUMS

Certain menus carry minimum charges based on the number of adult guests. Should your actual charges fall below the minimum per person required, you will be billed for the difference. The minimum charge does not include service charge or tax.

OUTDOOR FUNCTIONS

All outdoor functions will have an indoor back-up room. In the event of inclement weather, the decision as to whether the function will remain outdoors or moved to the indoor back-up location is the sole discretion of Management and will be made 4 hours prior to the scheduled function. Any existing buffet menu in the menu packet can be serviced at the Big Cedar Chuckwagon Site for an additional charge of \$15.00 Per Person. This will include the outdoor catering fee and transportation to and from the site. See your Conference Services Manager for more details.

PACKAGES/SHIPPING

In the event you will be shipping materials to the resort prior to the function, please label the packages with your Conference Service Manager's name and the name and date of your meeting. Packages can be stored at Big Cedar for a maximum of 7 days for \$10 per box per day. Big Cedar does not receive overnight packages due to being located outside the city limits. We do receive UPS, Fed Ex and US Postal Service, once a day between 1:00pm-3:00pm. There are handling charges for all outgoing packages. Please contact your Conference Services Manager for details and pricing. Multiple cases or heavy shipments may result in a handling fee.

PLATED AND BUFFET MINIMUMS

Minimums are based on full price adult guests. Children's pricing will be in addition to the minimum full price charge for adults. Children's pricing for an adult buffet is half the buffet price for children 4-12 years old and complimentary for children 0-3 years old, plus the service charge and tax, after the full price minimum has been met. Two children can equal one adult to meet the menu minimum. Plated menus for children will always be at the menu price for any age.

PRICE CHANGES

Due to constant fluctuation of wholesale food prices, we are unable to guarantee prices for more than 30 days prior to the function.

ROOM ASSIGNMENTS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. In our attempt to best accommodate all groups, the resort reserves the right to change any function to a different room at any time.

SIGNAGE

Big Cedar will post the name of your event on the reader boards in the Registration Building and outside of the meeting rooms. Banners may be hung inside the meetings rooms, ask your Conference Services Manager for more information. Clients requesting banners to be hung outside of the meeting rooms and in the Registration Building will need to be approved by the General Manager.