



GRAND RIVER CENTER

Catering Menu

Exclusively at
Grand River Center

500 Bell St. Dubuque, Iowa

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Every effort will be made to honor special dietary needs, however; please note that all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat regularly, and non exposure to these potential allergens cannot be guaranteed.

Breakfast

Breakfast entrées include chilled orange juice, a fresh fruit cup, a fresh baked muffin, and regular and decaf coffee.
Multiple entrée: Add \$1.00 per person.

Midwest Traditional

Scrambled eggs
Potatoes O'Brien
Choice of: sausage patties or
bacon \$11.49

French Toast

Battered french toast
Syrup and butter
Served with scrambled eggs
Choice of: sausage patties or
bacon \$15.99

Breakfast Buffet

Breakfast buffets are served with assorted breakfast pastries, and regular and decaf coffee.
Groups that fall below a 20 person minimum will have an additional \$75.00 fee.

Mississippi Sunrise Buffet

Chilled fruit juices
Seasonal fruit bowl
Scrambled eggs
Potatoes O'Brien
Choice of: sausage patties or bacon
\$13.49

Grand Breakfast Buffet

Chilled fruit juices
Seasonal fruit bowl
Scrambled eggs
Crispy bacon
Potatoes O'Brien
Corned beef hash
Fresh baked biscuits and country style
gravy \$15.99

Enhancements to your Breakfast Buffet

Buttermilk Pancakes

Served with syrup and butter
\$2.49 per person

Corned Beef Hash

\$2.49 per person

Crispy Bacon Strips

3 per person
\$2.49 per person

French Toast

Served with berry topping, syrup
and butter
\$3.99 per person

Biscuits and Sausage

Gravy

\$3.99 per person

Sausage Patties

2 per person
\$2.49 per person

All prices are per person unless otherwise noted and are subject to change.
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Breakfast



Continental Breakfast

Traditional Continental

Chilled fruit juices
Fresh baked breakfast pastries
Assorted breakfast muffins
Seasonal fruit bowl
Regular and decaf coffee
Specialty hot teas
\$9.49

Healthy Start

Chilled orange juice
Assorted fruit yogurt
Assorted breakfast muffins
Seasonal fruit bowl
Hot oatmeal with brown sugar, raisins
and
Non-fat milk
Regular and decaf coffee
Specialty hot teas
\$11.49

Fit and Trim

Chilled fruit juices
Assorted fruit yogurt
Whole grain blueberry muffins
Assorted granola bars
Whole fruit
Regular and decaf coffee
Specialty hot teas
\$11.99

Specialty Breakfast Stations

Minimum of 20 people
A \$75.00 attendant fee for all stations.

Omelet Station

Made to order with
smoked ham, bacon, assorted
fresh vegetables and shredded
cheese \$6.49

Waffle Station

Made to order waffle with
Assorted toppings to include: whipped cream,
maple syrup, fresh strawberries and chocolate
chips \$7.49

A la Carte Breakfast Selections

Breakfast Burritos (Egg, Sausage, Cheese).....	\$28.99 per dozen
Ham, Egg and Cheese Croissant.....	\$26.99 per dozen
English Muffin Breakfast Sandwich.....	\$26.99 per dozen
Assorted Donuts.....	\$20.99 per dozen
Fresh Baked Muffins.....	\$18.99 per dozen
Petite Fresh Baked Danish.....	\$16.99 per dozen
Individual Fruit Yogurt.....	\$16.99 per dozen
Individual Fruit Yogurt with Granola.....	\$18.99 per dozen
Individual Greek Fruit Yogurt.....	\$24.99 per dozen
Individual Cereal (Cheerios, Raisin Bran, Corn Flakes).....	\$18.99 per dozen

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Lunch Entrées

Plated lunches are served with a house salad, chef's selection of vegetable and starch, assorted rolls with butter, iced tea, regular and decaf coffee.

Multiple entrée: Add \$1.00 per person (maximum of two selections).

Chicken Provolone

Sautéed chicken breast topped
with provolone cheese
finished with a fine herb sauce
\$15.49

Petite Chicken Cordon Bleu

Breaded chicken stuffed with ham and
swiss cheese with sauce mornay
\$15.99

Iowa Pork Loin

Roasted pork loin 4oz
with rosemary jus lie
\$15.99

Dubuque Pot Roast

Tender braised beef pot roast
with mushroom sauce
\$15.49

Atlantic Cod

Baked or fried atlantic cod with lemon
wedges and tartar sauce
\$15.99

Traditional or Meatless Lasagna

Served with garlic bread
sticks \$13.99

Sandwiches and Entrée Salads

Sandwiches are served with a bag of chips and the choice of pasta salad, potato salad or a fruit cup. Salads are served with dinner rolls and butter. All entrées include iced tea, regular and decaf coffee.

Multiple entrée: Add \$1.00 per person (maximum of two selections).

Open Face Hot Sandwich

Choice of: savory roast beef or tender
turkey
served atop sour dough bread with garlic
mashed potatoes and gravy
\$13.99

Mustard Basil Chicken Sandwich

Mustard marinade chicken with brew pub
aioli, garnished with arugula, cherry
tomatoes and feta crumbles, piled high on
a telera roll
\$13.99

Chicken Caesar Salad

Grilled chicken breast atop fresh romaine
lettuce finished with shredded
parmesan, tomato wedges and garlic
croutons
\$12.99

Grilled Chicken Wrap

Grilled chicken breast with
lettuce, tomato, pepper jack cheese and
pesto mayo wrapped in a sundried
tomato basil wrap
Choice of sauce: buffalo, caeser or
ranch
\$13.49

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Lunch



Lunch Buffets

Lunch buffets are served with iced tea, and regular and decaf coffee.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Heartland Lunch Buffet

Served with chef's choice of seasonal vegetable, starch, and dinner rolls with butter

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of two: tender braised beef pot roast with mushroom sauce, roasted pork loin with rosemary jus lie, fried chicken, grilled chicken with bourbon sauce, fried cod with tartar sauce, penne pasta with italian meat sauce or chicken alfredo

\$18.99

Riverfront Deli Soup and Sandwich Buffet

Assorted breads, sliced turkey, ham and roast beef with swiss cheese, cheddar cheese and all the fixings

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of one: chicken noodle, vegetable beef, cream of broccoli, or vegetable minestrone

\$17.99

All Wrapped Up Buffet

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of two wraps: turkey, chicken, buffalo chicken, chicken salad, or vegan
accompanied by potato chips

\$16.99

The "Dubuquer" Tailgate Buffet

Served with coleslaw, potato salad, baked beans, potato chips and all the fixings

Choice of two: grilled all beef patties, grilled chicken breast, BBQ pulled pork, bratwurst with sauerkraut,
or all beef franks

\$16.99

Enhancements: shredded cheddar cheese, sweet peppers, pickle spears and chili

\$3.50 per person

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Lunch Buffets

Lunch buffets are served with iced tea, regular and decaf coffee.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Heart of Italy Buffet

Mixed green caprese salad with chef's choice of dressing, garlic breadsticks, two types of noodles and a seasonal fresh vegetable blend

Choice of two: marinara meat sauce, meatless marinara, alfredo
\$17.99

*Add chicken for \$2.50 per person *

Southwestern Buffet

Southwestern chicken fajita strips, beef fajita strips, flour tortillas, spanish rice and refried beans
Served with shredded lettuce, shredded cheddar cheese, tomatoes, onions, sour cream, salsa, guacamole and tortilla chips

\$18.99

Grab 'n Go Box Lunches

Our kitchen will package individual lunches for guests on the go.
All box lunches will come with a bag of chips, a cookie and a bottle of water.

Club Croissant Sandwich

Choice of: ham, turkey, club or chicken salad
Served on a croissant with lettuce and tomato
\$14.99

Combo Sub

Ham, salami and provolone with green leafy lettuce, tomato, onion and Italian dressing on an italian hoagie
\$14.99

Wrap and Roll

Choice of: turkey, chicken, buffalo chicken, chicken salad, or vegan wrapped in a sundried tomato basil tortilla with lettuce, tomato and shredded cheese
\$14.99

Breaks



Anytime Breaks

River Center Afternoon Break

Fresh baked jumbo cookies
Iced chocolate brownies
Bottled water and assorted coke products \$9.25

Cookies and Milk

Fresh bake jumbo cookies
Iced chocolate brownies
with chilled milk, regular and decaf coffee
\$9.25

Fruit Stand Break

Assortment of fresh fruit
Including: melon, grapes, strawberries, and pineapple
with caramel and chocolate dip
\$7.25

Intermission Break

Nacho chips with cheese sauce
Large baked soft pretzels
Lightly salted popcorn
Bottled water and assorted coke products \$10.25

Energy Break

Assorted granola bars
Mixed fancy nuts
Gourmet snack mix
Fresh vegetable tray with hummus or ranch dip
Bottled water and assorted coke products \$10.25

Sundae and Float Bar

Chocolate and vanilla ice cream
Barq's root beer
Toppings: hot fudge, sprinkles, Oreo, candy, and fruit
Regular and decaf coffee
\$10.25

Build Your Own Yogurt Parfait

Vanilla yogurt
Toppings: granola, fresh strawberries, and fresh seasonal berries
\$8.25

Siesta Break

Warm queso, salsa, and guacamole with tortilla chips
\$7.25

A la Carte Break Selections

Potato Chips and Onion Dip.....	\$3.29 per person	100% Colombian Coffee (regular and decaf).....	\$23.00 per gallon
Popcorn.....	\$3.29 per person	Fresh Brewed Iced Tea.....	\$17.00 per gallon
Tortilla Chips and Salsa.....	\$4.29 per person	Lemonade.....	\$17.00 per gallon
Mini Pretzels	\$7.49 per pound	Fruit Punch.....	\$17.00 per gallon
Gourmet Snack Mix.....	\$12.49 per pound	Milk and Chocolate Milk	\$17.00 per gallon
Fancy Nut Mix.....	\$16.49 per pound	Specialty Hot Teas.....	\$2.50 per bag
Granola Bars.....	\$16.49 per dozen	Bottled Water.....	\$2.50 per bottle
Whole Fruit (bananas, apples and grapes).....	\$16.49 per dozen	Bottled Fruit Juices.....	\$3.50 per bottle
Assorted Fruit Bowl.....	\$16.49 per dozen	Assorted Pepsi Products.....	\$2.50 per can
Jumbo Gourmet Cookies.....	\$18.49 per dozen	Assorted Energy Drinks.....	\$4.00 per can
Iced Chocolate Brownies.....	\$18.49 per dozen		
Assorted Bag of Chips.....	\$18.49 per dozen		
Baked Large Pretzels with Cheese	\$20.49 per dozen		
Assorted Candy Bars.....	\$22.49 per dozen		

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Hors d'Oeuvres Display Trays

Priced per tray—serves 60-70 guests

Gourmet Domestic and Imported Cheese and Cracker Tray.....	\$159.99 per tray
Cheddar, swiss, pepper jack, fresh mozzarella, and cheddar spread served with assorted crackers	
* Add plain or red pepper hummus for \$9.00 per pound*	
Fresh Vegetable Crudités with Dip	\$159.99 per tray
Carrots, broccoli, cauliflower, celery and seasonal vegetables served with dill or ranch dip	
Seasonal Fresh Cut Fruit Tray.....	\$159.99 per tray
Fresh seasonal fruit served with fruit dip	
Decorated Whole Smoked Salmon	\$159.99 per tray
Smoked salmon decorated with mussels, shrimp and peppers served with assorted crackers	
Assorted Deli Meats and Cheeses.....	\$159.99 per tray
Ham, turkey, roast beef, american cheese, and swiss cheese served with rolls and condiments	
Bruschetta Tray.....	\$159.99 per tray
Fresh bruschetta and mozzarella cheese served on a baguette	
Baked Brie with Raspberries on Baguettes.....	\$159.99 per tray
Two wheels of baked brie and raspberries, with individual baguettes	

Chef's Carving Station

Carving stations have an additional \$75.00 carver fee

Baron Round of Beef with Horseradish Cream Sauce	Market Price
Herb Crusted Beef Tenderloin with Au Jus	Market Price
Whole Slow Roasted Prime Rib	Market Price
Whole Roasted Turkey.....	Market Price
Whole Pork Loin.....	Market Price

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Hot Hors d'Oeuvres

Priced per 50 pieces

Meat

Table listing meat appetizers such as Swedish Meatballs, BBQ Meatballs, Pot Stickers with Soy Sauce, Mini Quiche, Buffalo Wings with Ranch, Spring Rolls with Sweet and Sour Sauce, Chicken Tenders with Ketchup, BBQ Sauce and Ranch, Chicken Kabobs, Beef Kabobs, Mini Chicago Style Dogs, and Beef Wellington, with prices ranging from \$59.99 to \$99.99.

Seafood

Table listing seafood appetizers such as Bacon Wrapped Scallops, Coconut Shrimp with Colada Sauce, Crab Stuffed Mushrooms, Mini Crab Cakes, and Crab Rangoons with Sweet and Sour, with prices ranging from \$79.99 to \$94.99.

Vegetarian

Table listing vegetarian appetizers such as Vegetarian Spring Rolls with Sweet and Sour Sauce, Fried Cheese Ravioli with Marinara Sauce, Mozzarella Sticks with Marinara Sauce, Petite Brie and Raspberry En Croute, and Fried Mushrooms, with prices ranging from \$59.99 to \$84.99.

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Cold Hors d'Oeuvres

Priced per 50 pieces

Meat

Turkey Pinwheels	\$59.99
Silver Dollar Sandwiches	\$69.99

Seafood

Jumbo Chilled Shrimp Display with Cocktail Sauce and Lemon Wedges.....	\$149.99
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Vegetarian

Bruschetta	\$64.99
Fruit and Cheese Skewers.....	\$59.99
Deviled Eggs	\$59.99
Mini Cheesecake Bites	\$74.99
Caprese Skewers.....	\$59.99

Hors d'Oeuvre Packages and Stations

Priced per person—minimum of 25

Happy Hour Package

Buffalo wings with ranch dip
 BBQ meatballs
 Fried mushrooms
 Tortilla chips and salsa
 \$12.99

The International

Tomato bruschetta
 Petite brie and raspberry en croute
 Pork pot stickers with soy sauce
 Tortilla chips and guacamole
 \$12.99

Slider Bar Station

Mini beef patties
 Sautéed sliced mushrooms
 Vegetable relish platter with french onion dip
 Potato chips
 Mini cocktail buns and condiments
 \$11.99

Mac and Cheese Bar

Gourmet mac and cheese
 American mac and cheese
 Served with toppings: diced ham,
 broccoli florets, crispy fried onions,
 roasted red pepper, green onion,
 parmesan cheese and hot sauce
 \$9.99

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Dinner



Dinner Entrées

Dinner entrées include assorted dinner rolls, butter, regular and decaf coffee, with your choice of a salad, a vegetable, and a starch.

Filet of Beef

Grilled beef tenderloin 6oz
with béarnaise sauce
\$35.99/Market Price

New York Strip

Choice center cut 8oz
finished with bistro herb butter
\$32.49/market price

Herb Crusted Prime Rib

Slow roasted prime rib 12oz
served with classic au jus
\$31.49/market price

Roast Beef Sirloin

Sliced thin roast beef sirloin
finished with cabernet jus lie
\$21.99

Oven Roasted Salmon Fillet

Herb crusted roasted salmon fillet
finished with braised leek lemon cream
sauce
\$27.49

Roast Pork Loin

Tender Iowa pork roasted to perfection
finished with roasted shallot mushroom
port demi
\$21.99

Grilled Center Cut Pork Chop

Thick and tender lollipop cut pork chop
finished with mushroom jus lie
\$24.99

Chicken Cordon Bleu

Marinated, seasoned and lightly breaded
chicken stuffed with ham and swiss
cheese finished with sauce mornay
\$22.99

Grilled or Sautéed Chicken Breast

Tender marinated chicken lightly breaded sautéed or grilled
Topped with your **choice of sauce:** marsala,
riesling cream, kicken BBQ bourbon,
hunters, raspberry, cranberry demi or
chardonnay cream
\$22.99

Salad Choices: chef's garden salad, classic caesar salad, spinach salad with toasted almonds and fresh strawberries, or spinach salad with toasted almonds, red onions and mandarin oranges

Salad Dressings Choices: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar, or italian

Starch Choices: potatoes au gratin, garlic mashed potatoes, roasted rosemary reds, mashed sweet potatoes, or rice pilaf

Vegetable Choices: brandy caramel glazed carrots, broccoli with cheese sauce, green bean almandine, buttered corn, or a vegetable medley

* Add asparagus for an additional \$2.50 per person*

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GRAND RIVER CENTER

Medley Entrées

Dinner entrées include assorted dinner rolls with butter, regular and decaf coffee.
with your choice of a salad, a vegetable, and a starch.
For a pairing not on the menu, please request pricing.

Roasted Salmon and Filet

Herb crusted roasted salmon finished
with a braised leek lemon cream sauce
Accompanied by a beef tenderloin
filet 4oz with béarnaise sauce
\$36.49

Shrimp Scampi and Filet

Beef tenderloin filet 4oz with béarnaise
sauce
Accompanied by shrimp scampi
\$34.49

Sautéed Chicken and Filet

Sautéed boneless breast of chicken with
your choice of sauce
Accompanied by a beef tenderloin filet
4oz with béarnaise sauce
\$31.49

Roast Beef and Sautéed Chicken

Roast beef with au jus
Accompanied with a sautéed boneless breast of
Chicken with your choice of sauce
\$25.99

Salad Choices: chef's garden salad, classic caesar salad, spinach salad with toasted almonds and fresh strawberries, or spinach salad with toasted almonds, red onions and mandarin oranges

Salad Dressings Choices: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar, or italian

Starch Choices: potatoes au gratin, garlic mashed potatoes, roasted rosemary reds, mashed sweet potatoes, or rice pilaf

Vegetable Choices: brandy caramel glazed carrots, broccoli with cheese sauce, green bean almandine, buttered corn,
or a vegetable medley

* Add asparagus for an additional \$2.49 per person*

***Add homemade sorbet between courses as an intermezzo
dinner enhancement for an additional
\$2.49 per person***

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Special Dietary Meals

Please advise catering manager of food allergies.

Minimum of 10, unless marked otherwise.

Ravioli in Tomato Pesto Cream (Vegetarian)

Stuffed ravioli with portabello mushroom and ricotta cheese topped with tomato pesto cream
Served with a bread stick
\$26.99

Squash Casserole (Vegetarian)

Sliced squash with onion, crackers, and cheddar cheese
\$18.99

Grilled Vegetable Kabob (Vegetarian, Vegan, Gluten Free)

Grilled mushroom, onion, pepper, and zucchini atop a bed of brown rice
\$18.99
No minimum

Vegan Pasta Primavera (Vegan, Gluten Free upon request)

Pasta noodles with soy milk, soy cheese, snap peas, grape tomatoes, zucchini, yellow squash, carrots and a Morning Star Farms veggie grill vegan burger, julienne cut
Topped with fresh basil
\$18.99

Grilled Chicken (Gluten Free)

Plain grilled chicken breast with steamed vegetable of chef's choice
\$18.99
No minimum

Children Entrées

Child pricing is for children 10 and under only.

Plated children entrée is only offered for plated meals.

Plated Children Entrée

Chicken strips served with french fries and a fruit cup
\$13.99

Children Gold Buffet

\$14.99

Children Silver Buffet

\$12.99

Children Platinum Buffet

\$17.99

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Silver Buffet

\$24.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

(pick two)

Sautéed breast of chicken chardonnay

Chicken riesling

Grilled bourbon chicken

Roast pork loin with roasted shallot demi

Braised beef roast with mushroom gravy

Baked atlantic cod almandine

Starch

(pick one)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick one)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.49 per person*

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Gold Buffet

\$29.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Spinach salad with toasted almonds and fresh strawberries

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

Includes chef carved baron of beef

Choice of one:

Grilled salmon fillet with dill lemon sauce

Sautéed chicken with sauce florentine

Chicken cordon bleu

Roasted pork loin with rosemary au jus

Baked ham with fire roasted apple au jus

Starch

(pick two)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick one)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.49 per person*

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Platinum Buffet

\$34.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Spinach salad with toasted almonds and fresh strawberries

Spinach salad with toasted almonds, red onions and mandarin oranges

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

Choice of: chef's carved baron of beef or chef's carved prime rib

Choice of one:

Herb roasted beef tenderloin with cognac sauce

Roasted pork tenderloin with apple brandy sauce

Oven roasted salmon fillet with shrimp sauce

Chicken Kiev with herb bistro butter

Starch

(pick two)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick two)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.49 per person*

All prices are per person unless otherwise noted and are subject to change.

All prices have a 20% services charge and 7% sales tax applicable to all charges.

Themed Buffets



Themed Buffets

Dinner buffets include a regular and decaf coffee station.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Viva La Fiesta

Mixed greens, diced tomatoes, and scallions with spicy ranch dressing
Beef enchiladas
Spanish rice
Refried beans
Chef's sizzling, cooked to order, fajita bar with onions, peppers, shredded
lettuce, diced
tomatoes, pico de gallo and guacamole
Served with warm flour tortillas
Choice of two fajita meats: beef, chicken or shrimp
\$23.99

Southern Harvest

Choice of two: Mixed fresh greens with chef's selection of dressing, coleslaw,
pasta salad, potato salad, red onion cucumber salad with herb vinaigrette or
fresh fruit display
Southern style BBQ pork spare ribs
Grilled marinated chicken breast with bourbon sauce
Corn on the cob or buttered corn
Garlic and cheddar mashed potatoes
Baked beans
Fresh corn muffins
\$25.99

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Dessert Choices

Dessert selections are not included in dinner pricing.
Priced per individual pieces

Pumpkin Pie	\$3.99
Country Apple Pie	\$3.99
Triple Layer Chocolate Cake	\$3.99
Carrot Cake with Cream Cheese Icing	\$3.99
Boston Cream Pie	\$3.99
Lemon Meringue Pie	\$3.99
Mixed Berry Pie	\$3.99
Cheesecake with Raspberry Topping.....	\$3.99
Tiramisu.....	\$4.99
Chocolate Banana Blast Torte.....	\$4.99
Chocolate Peanut Butter Cheese Cake.....	\$4.99
Turtle Cheese Cake.....	\$4.99
Raspberry White Chocolate Cheese Cake.....	\$4.99
White Chocolate Pumpkin Cheese Cake.....	\$4.99
Mini Cheese Cake Bites (50 pieces).....	\$74.99

Coffee Station Enhancement

Pricing based off of 100 to 250 guests. Request additional pricing.

- Regular and decaf coffee
- Plain and assorted creamers (hazelnut, irish cream, french vanilla)
- Assorted syrups (hazelnut, toffee nut, vanilla and caramel)
- Chocolate and caramel syrup
- Chocolate shavings
- Whipped cream
- Nutmeg and cinnamon
- Biscotti
- \$349.99

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Bar Service

Bartender fee of \$75.00 per bartender. We recommend one bartender per 100 people.

There is a \$300.00 minimum on all bar events.

Other selections available upon request.

Super Premium Brands

Grey Goose, Bombay Sapphire, Makers Mark, Patron, Johnny Walker Black Label, Hennessy V.S.O.P, Jameson.....\$7.50

Premium Brands

Titos, Tanqueray, Jack Daniels, Crown Royal, Disaronno, Baileys and Kahlua.....\$6.50

House Wine

Chardonnay, Merlot, White Zinfandel, Cabernet, Moscoato.....\$6.25

Call Brands

Smirnoff, Dewar's White Label, Jim Beam, Jose Cuervo Gold, Captain Morgan, Bacardi, Malibu, Kessler, Southern Comfort, Seagram's 7, Apple Pucker, Peach Schnapps, Amaretto, and Korbel Brandy.....\$6.00

Bottled Beers

Speciality Bottled Beer: Heineken, Corona, Goose Island IPA, Spritzers\$5.25

Domestic Bottled Beer: Coors light, Bud Light, Budweiser, Michelob Ultra, and O'Doul's.....\$4.25

Domestic Kegs

Bud Light, Miller Lite, Budweiser, Coors Light, Busch Light, and Michelob Ultra.....\$275.00

Imported kegs upon request

Brandy Slush

Green Tea, Sugar, Lemonade, Orange Juice, Sprite, Brandy (Frozen).....\$80.00 per gallon

All prices are per person unless otherwise noted and are subject to change.

All prices have a 20% services charge and 7% sales tax applicable to all charges.

Wine List

For table service, per bottle.

Customer order available upon request. All customer orders are per case.

House Tier

Sycamore Lane

Chardonnay, Cabernet, Merlot, Pinot Grigio, White Zinfandel

\$21.99

Tier One Wines

Canyon Road

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir
Moscato, Sauvignon Blanc, White Zinfandel

\$22.99

Concannon Sv

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir
Sauvignon Blanc

\$23.99

BV Coastal

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir
Red Blend, Sauvignon Blanc

\$23.99

Tier Two Wines

19 Crimes

Chardonnay, Cabernet, Red Blend, Shiraz

\$25.99

Robert Mondavi PS

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir
Riesling, Sauvignon Blanc, Zinfandel, Malbec,

Meritage \$27.99

Estancia

Chardonnay, Merlot, Pinot Grigio, Sauvignon Blanc,
Zinfandel,

\$25.99

Sterling VC

Chardonnay, Cabernet, Merlot, Pinot Grigio, Pinot Noir,
Red Blend, Rose, Riesling, Syrah, Sauvignon Blanc,

Zinfandel \$30.99

Estancia

Cabernet, Pinot Noir

\$32.99

A La Carte Wines and Champagnes

Funf.....	Riesling and Moscato.....	\$20.99
Luccio.....	Moscato D'Asti.....	\$22.99
Andre.....	Champagne.....	\$23.99
Tosti.....	Asti Spumante.....	\$29.99

All prices are per person unless otherwise noted and are subject to change.

All prices have a 20% services charge and 7% sales tax applicable to all charges.

Grand River Center Menu Planning

For some, menu planning can be one of the most enjoyable parts of planning your event. For others, it can be a daunting process. The Grand River Center is here to help make the catering processes both easy and successful. The following information provides standard considerations you'll want to keep in mind to ensure you have the right amount of food, the appropriate types of food and the proper lengths of service to create an enjoyable experience for both you and your guest.

Hors d'Oeuvres

When ordering hors d'oeuvres, the right amount depends on when you plan to serve them

- Pre Dinner: 2-4 portions per guest per hour
- Late Afternoon: 6-8 portions per guest
- Dinner: 12-15 portions per guest
- Post Dinner: 2-3 portions per guest

Multiple Entrees

With the exception of entrées for those with special dietary needs, a multiple entrée fee applies with the following minimum requirements:

- 20-100 Guests: Up to two entrées with a minimum of 10 each
- 100+ Guests: Up to three entrées with a minimum of 10 each

For events with less than 20 guests, one entrée will be made available. You will need an approved plan to identify the guest's choice to the wait staff, such as meal tickets. Please consult your catering sales manager for guidelines.

Multiple Entrée Ticketing

Color coded meal tickets are available for meal identification from the Grand River Center. Any group not using Grand River Center meal tickets must have their selected method of meal ID pre-approved.

Red= Beef Yellow=Chicken Blue=Seafood Green=Vegetarian/special meal

Special Dietary Needs

Remember to ask your guests if they are vegetarian, vegan, gluten free or if they have food allergies when they RSVP. You will need an approved plan to identify the guest choice to the wait staff, such as meal tickets. Please consult your catering sales manager for guidelines.

Buffet Meals

The Grand River Center recommends a minimum of one double sided buffet per 150-200 guests. Please allow adequate space in your floor plan for a smooth flow during the buffet or request for the buffet to be outside of the room. Maximum buffet time falls between 60-90 minutes.



In House Décor

The following items are available for rental from the Grand River Center and are subject to applicable sales tax:

- Votive Candles \$0.95 each
- Tables Stands with or without numbers \$0.50 each—no fee applies during meal functions
- Special Linen Available on request
- Holiday Centerpieces \$1.00 each

Product Sampling

Exhibitors may distribute free samples only of a food or non-alcoholic beverage that is made or sold in the ordinary course of business of the exhibit. These samples must not exceed two ounces of food or three ounces of non-alcoholic beverage.

A request to distribute free samples must be submitted to the Grand River Center, in writing, a minimum of 14 days before opening the event, along with precise product descriptions and a signed Hold Harmless Agreement, which will indemnify both the City of Dubuque and Grand River Center from any claims of injury or illness that may arise from said activity. Please contact the Grand River Center directly to acquire the Hold Harmless Agreement.

Exhibitors must also supply proper liability insurance.

Concessions

The Grand River Center may provide concessions service at no cost to the event with verifiable attendance of at least 500 per day. The opening and closing of any and all cash food outlets are the discretion of the Grand River Center. Groups cash outlet history will be considered in the decision. Should there be a request for concessions beyond the recommended closing time, there will be a \$70.00 per hour fee. This fee will be waived with a minimum of \$300 sales per hour. For events under 500 people the fee will be \$35.00 per hour per staff, staff fee will be waived with a \$200 per hour sales.

Policies and Procedures

- Tax exempt groups must present a valid tax exempt from the State of Iowa prior to their event.
- The Grand River Center prohibits food or beverage to be brought into the facility and no food or beverage can be removed from the facility due to strict health department codes and regulations.
- The Grand River Center will not be held responsible for any items being stored in our facility. We are not responsible for damages or loss of merchandise, articles or personal belongings suffered before, during, or after functions.
- The Grand River Center may change room assignments in order to accommodate all groups on a particular day. All clients will be notified of these changes as they are arranged with their catering manager.
- The affixing of anything to the walls, floors, ceilings, or any rooms without preapproval of the catering department is prohibited. In the event that any damage is suffered, the cost of repair and or replacement will be billed to the client.
- The Grand River Center reserves the right to oversee all functions and may require security (\$50.00 per hour charge) for certain groups. Security personnel must be hired by the Grand River Center.
- The Grand River Center is a smoke free facility.