



# MAIN EVENT *Catering*



Main Event Catering  
1220 1st Avenue  
Coralville, Iowa  
319-351-0645





# MAIN EVENT *Catering*



## *Continental Boxed Breakfast*

- Box 1** ..... \$9.00  
Includes Fruit Muffin, Granola Fruit Bar, Whole Fruit, Fresh Baked Chocolate Chip Cookie, and Bottled Water.
- Box 2** ..... \$11.00  
Includes Fruit Muffin, Granola Fruit Bar, Fresh Fruit Cup, Fresh Baked Chocolate Chip Cookie, and Bottled Water.
- Box 3** ..... \$12.00  
Includes Fruit Muffin, Granola Fruit Bar, Fresh Fruit Cup, Fresh Baked Chocolate Chip Cookie, Bottled Water, and Can of Soda.

## *Breaks in a Box*

- Morning Break** ..... \$5.00  
Includes Mixed Nuts, Whole Fruit, and Bottled Water.
- Afternoon Break** ..... \$5.00  
Includes Whole Fruit, Fresh Baked Chocolate Chip Cookie, and Can of Soda.
- Executive Break** ..... \$8.00  
Includes Fresh Fruit Cup, Fruit Yogurt, Fresh Baked Chocolate Chip Cookie, Mixed Nuts, Bottled Water, and Can of Soda.

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## *Ala Carte Beverage Items*

Very fine 100% Bottled Juices, per bottle. . . . .	\$3.00
Sodas (Coca-Cola®, Diet Coca-Cola®, or Sprite®), per can . . . . .	\$2.50
Bottled Water, per bottle . . . . .	\$2.25

## *Ala Carte Breakfast Items*

Assorted Fruit Yogurts, each. . . . .	\$2.50
Danish, per dozen . . . . .	\$23.95
Cinnamon Rolls, per dozen . . . . .	\$23.95
Doughnuts, per dozen . . . . .	\$23.95
Muffins, per dozen. . . . .	\$23.95
Bagels with Cream Cheese, per dozen. . . . .	\$23.95

## *Ala Carte Snack Items*

Pound-of-Chips & Pint-of-Dip . . . . .	\$16.95
Pound-of-Tortilla Chips & Pint-of-Salsa . . . . .	\$16.95
Fresh Baked Cookies, per dozen. . . . .	\$19.95
Brownies, per dozen . . . . .	\$19.95

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## *Sandwiches & Wraps*

All sandwiches and wraps are served as boxed lunches with individual potato chips and your choice of coleslaw or baby carrots with ranch dressing.

### *Chef's Deli Cuts*

Ham and Turkey with Swiss and Cheddar Cheeses, Lettuce, and Sliced Tomatoes piled high on a Hoagie Roll. \$10.00

### *Croissant Club*

Flaky Butter Croissant stuffed with Ham, Turkey, Swiss and Cheddar cheeses, and topped with Bacon, Lettuce, and Tomato. \$11.00

### *New York Style Deli Sub*

Cured Ham and Salami piled high on a fresh French Roll with Swiss Cheese and topped with Lettuce, Tomato, Red Onion, Mild Peppers, and Vinaigrette. \$11.00

### *Country Chicken Wrap*

Breaded Chicken Strips, Shredded Cheddar Cheese, Diced Tomatoes, Chopped Romaine Lettuce, and Ranch Sauce wrapped in a Tortilla. \$12.00

### *Chicken Fajita Wrap*

Seasoned Grilled Chicken or Beef, Shredded Lettuce, Diced Tomatoes, Black Beans, Tortilla Strips, and Cheese wrapped in a Tortilla. \$12.00

### *B.L.T. Avocado Wrap*

Bacon, Avocado, Lettuce, and Tomato in a Flour Tortilla with Chipotle Mayo. \$12.00

### *Country Chicken Salad Wrap*

Breaded Chicken Strips, Shredded Cheddar Cheese, Diced Tomatoes, Chopped Romaine Lettuce, and Ranch Dressing. \$12.00

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## *Luncheon Buffets*

### *Baked Potato & Salad Bar* (Minimum order: 30 people)

Served with Tossed Garden Salad with Ranch and French Dressing and Coleslaw. Large Idaho Potatoes, Sour Cream, Butter, Bacon Bits, Cheddar Cheese Sauce, Seasoned Ground Beef, and Diced Grilled Chicken. \$15.00

### *Deli Luncheon Buffet* (Minimum order: 30 people)

Served with Potato Chips, Tossed Garden Salad with Ranch and French Dressing. Includes Sliced Turkey and Ham, Cheddar and Swiss Cheeses, Lettuce, Tomatoes, Dill Pickle Spears, Red Onions, Assorted Breads, and Croissants. \$15.00

### *Taste of Italy* (Minimum order: 30 people)

Served with Caesar Salad, Seasonal Tuscan Vegetables, and Fresh Baked Garlic Breadsticks. Traditional Baked Meat Lasagna and Chicken Fettucine Alfredo. \$17.00

### *The Company Picnic* (Minimum order: 30 people)

Served with Tossed Garden Salad with Ranch and French Dressing, Potato Salad, and Fruit Salad. Grilled Chicken Breast, Hamburgers, Fresh Brioche Rolls, Assorted Cheeses, Pickle Spears, Condiments, Honey Mustard Potatoes with Bacon, and Summer Grilled Vegetables. \$17.00

### *Mexican Fiesta* (Minimum order: 30 people)

Served with Green Tossed Salad with Cilantro Lime Dressing, Tortilla Chips and Salsa, Poblano Rice, and Refried Beans. Includes your choice of two: Cheese Enchiladas, Chicken Fajitas with Flour Tortillas, or Beef Tacos with Hard Tortilla Shells, Cheddar Cheese, Shredded Lettuce and Pico de Gallo. \$17.00

### *Western Roundup* (Minimum order: 30 people)

Served with Coleslaw, Potato Salad, Corn Bread, Grilled Chicken Breast with Assorted Sandwich Rolls, Baked Beans, and Scalloped Corn. Includes your choice of BBQ Pulled Pork or BBQ Beef Brisket. \$17.00

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## *Dinner Buffets*

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### *Deli Luncheon Buffet* (Minimum order: 30 people)

Served with Potato Chips, Tossed Garden Salad with Ranch and French Dressing. Includes Sliced Turkey and Ham, Cheddar and Swiss Cheeses, Lettuce, Tomatoes, Dill Pickle Spears, Red Onions, Assorted Breads, and Croissants. \$20.00

### *Taste of Italy* (Minimum order: 30 people)

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### *Western Roundup* (Minimum order: 30 people)

Served with Coleslaw, Potato Salad, Corn Bread, Grilled Chicken Breast with Assorted Sandwich Rolls, Baked Beans, and Scalloped Corn. Includes your choice of BBQ Pulled Pork or BBQ Beef Brisket. \$22.00

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## *Salad Selections*

Tossed Green Salad with Ranch and French Dressings | Fresh Fruit Salad | Caesar Salad | Old Fashioned Potato Salad | Cottage Cheese | Cavatelli Pasta Salad

## *Starch Selections*

Roasted Rosemary Potatoes | Garlic Parmesan Red Potatoes | Smashed Potatoes with Gravy | Twice Bakes Potatoes | Wild Rice Blend | Au Gratin Potatoes

## *Vegetable Selections*

Buttered Corn | Green Bean Almandine | Green Bean Casserole | Sautéed Mixed Vegetables | Honey Glazed Carrots

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## *Dinner Buffets*

All dinner buffets include rolls & butter. Minimum of 30 guests.

### *Dinner Entrée Buffet*

- 1 Entrée buffet: 1 Entrée, 2 Salads, 1 Starch & 1 Vegetable . . . . \$20.00
- 2 Entrée buffet: 2 Entrées, 2 Salads, 2 Starches & 1 Vegetable . . \$23.00
- 3 Entrée buffet: 3 Entrées, 2 Salads, 2 Starches, & 1 Vegetable . \$26.00

### **Entrée Selections**

**EYE OF ROUND BEEF:** Sliced Roasted Eye Round of Beef topped with a delicate Cabernet Sauce and Mushrooms.

**SMOTHERED STEAK MEDALLIONS:** Sirloin smothered with Peppers and Onions then topped with Provolone Cheese.

**LEMON HERB CHICKEN:** Sautéed Chicken Breast finished with a Lemon and Herb Sauce.

**CHICKEN BREAST SUPREME:** Tender, Boneless Breast of Chicken sautéed and topped with our own Supreme Sauce.

**CHICKEN PICATTA:** Sautéed Chicken Breast with White Wine finished in a delicate Caper Sauce.

**HERB CRUSTED COD:** Cod Baked Crisp and topped with Herbs and Seasoning.

**SLICED PORK LOIN IN ROSEMARY SAUCE:** Pork Tenderloin baked with Fresh Herbs, complemented with Rosemary Sauce.

**PITT HAM IN BROWN BUTTER:** Sliced Pitt Ham topped with a Pineapple and Cherry Sauce.

**PECAN CRUSTED PORK LOIN:** Pork Tenderloin baked with a crust of Pecans, finished with a Mild Sweet Brown Sauce.

**TRADITIONAL MEAT LASAGNA:** Layers of Seasoned Ground Beef and Cheese baked inside this traditional favorite.

**VEGETARIAN LASAGNA:** Baked layers of Pasta with Fresh Seasonal Vegetables and Cheese, a vegetarian favorite.

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## *Hors D'oeuvres Packages*

All packages include display of domestic and imported cheese with crackers and seasonal fruit, vegetable crudité's served with hummus and cucumber dip, and Chef's assortment of sweet treats.

Packages are priced per guest and served buffet-style for 90 minutes. Minimum of 30 guests. Ask about smaller group Hors D'oeuvres Packages!

### *Platinum Package*

Chef's Carved Beef Display with Assorted Rolls, Ground Mustard Aioli, Condiments, Tempura Shrimp, and Selection of Four Appetizers listed below. \$29.00

### *Gold Package*

Chef's Carved Beef Display with Assorted Rolls, Ground Mustard Aioli, Condiments, and Selection of Four Appetizers listed below. \$27.00

### *Silver Package*

Selection of Four Appetizers listed below. \$25.00

### **Appetizer Selections**

Teriyaki Chicken Kabobs | Peppered Beef Kabobs | Mini Reuben Sandwiches | Swedish or BBQ Meatballs | Fried Ravioli with Marinara | Fried Mozzarella with Marinara | Creamy Spinach Artichoke Dip with Pita Points | Sausage Stuffed Mushroom | Cocktail Smokies with BBQ Sauce | Chicken Strips with Ranch Sauce | Buffalo Wings with Celery and Ranch Sauce | Cream Cheese Stuffed Jalapeño Poppers | Almond Brie with Raspberry Sauce

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## *Beverage Service*

### *Full Open Bar (Minimum of 2 hours or \$100 bar setup)*

Tier 1 Liquor, per person .....\$12.00 1st hour      \$9.00 each additional hour  
Tier 2 Liquor, per person .....\$15.00 1st hour      \$10.00 each additional hour

### *Hosted Beer, Wine & Soda (Minimum of 2 hours or \$75 bar setup)*

Per person .....\$10.00 1st hour      \$6.00 each additional hour

### *Hosted Bar on Consumption (Minimum of 2 hours or \$100 bar setup)*

Includes Tier 1 Liquor .....\$300 min 1st hour      \$300 min each additional hour

### *Bottled Beer Domestic*

Budweiser, Bud Light, Coors Light, and Miller Lite ..... \$5.00 per bottle

### *Bottled Beer Imports / Specialty*

Blue Moon, Corona, Heineken, and Pseudo Sue ..... \$6.00 per bottle

### *House Wine*

Reds: Cabernet Sauvignon and Pinot Noir. Whites: Chardonnay, Sauvignon Blanc, and Moscato .....\$6.00 per glass | \$22.00 per bottle

### *Soft Drinks*

Coca-Cola®, Diet Coca-Cola®, and Sprite®, per can .....\$2.50 per can

### *Tier 1 Liquor*

Canadian Club Whisky, Jim Beam Bourbon, Dewar's White Label Scotch, Tito's Vodka, el Jimador Tequila, Captain Morgan Spiced Rum, Malibu Rum, Beefeater Gin, and Korbel Brandy .....\$6.00 per serving

### *Tier 2 Liquor*

Jack Daniel's Tennessee Whiskey, Seagram's V.O. Whiskey, Maker's Mark Whisky, Dewar's White Label Scotch, Johnnie Walker Red Label Scotch, Tito's Vodka, Absolut Vodka, el Jimador Tequila, 1800 Silver Tequila, Captain Morgan Spiced Rum, Bacardí Superior Rum, Malibu Rum, Beefeater Gin, Tanqueray London Dry Gin, and Korbel Brandy .....\$7.00 per serving

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## *Service levels provided by Main Event Catering*

### Silver Level

Disposable, styrofoam dishware, plastic silverware, napkins and plastic glasses. All items are delivered to a specified location.

*\*Upgrade to clear plastic dishware & silverware for \$2.00 extra per person*

### Gold Level

Full china service buffet style. This is an additional \$5.00 per person.

*\*Service charge is not included*

### Platinum Level

Full china service where guests are served all courses at their tables. This level of service is available for an additional fee.

Please inquiry for pricing & details. *\*Service charge is included.*

## *Service*

*Carver* . . . . . \$22.00

Per hour with minimum of 2 hours.

*Bartender* . . . . . \$20.00

Per hour with a minimum of 3 hours.

*Server*. . . . . \$18.00

Per hour with minimum of 4 hours.

*Disposable Chafers* . . . . . \$15.00

Priced per Chafer. Service charge is not included

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