



MAIN EVENT *Catering*



Main Event Catering
4800 Merle Hay Road
Des Moines, IA 50322
515-727-0402



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Service levels provided by Main Event Catering

Silver Level

Prices shown are offered for drop-off service boxed with the appropriate disposable plates, cups, utensils and napkins. No attendant is present and a delivery charge or minimum order may apply.

Some selections require the rental of chafers or table if the location is not equipped. Your catering contact will advise if these are necessary.

Gold Level

Where indicated Gold Level service pricing includes upgraded clear disposable plates, napkins and heavy disposable dinner napkins. Service includes delivery, setup of selections buffet-style on provided tables, necessary chafing dishes, plus an attendant per 40 guests for two hours. Clean-up and removal of catering is included.

A delivery charge or minimum number of guests may apply. Service times are appropriate to the meal period and may require additional staffing hours if the event is scheduled for an extended period.

Gold Level does not include tables or chairs for guest seating. Our catering consultants can quote these rentals.

Platinum Level

Where indicated Platinum Level pricing includes your full-service event, for either plated or buffet-style selections, served on china, glass, and flatware with linen napkins. Buffet and service tables are clothed and skirted. Platinum service includes a banquet supervisor, buffet attendant(s) and server per 40 buffet guests or per 20 plated guests.

A delivery charge or minimum number of guests may apply. Service times are appropriate to the meal period and prolonged events may require additional staffing charges. Platinum Level does not include guest tables or chairs but your catering consultant can advise on providing these.



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Plated Breakfast

All plated breakfasts include assorted fresh pastry basket or country biscuits. Priced per guest.

Eggs Benedict

Two English muffins, Canadian bacon, and American cheese topped with Hollandaise sauce. Served with fresh cut fruit.

Silver Level / \$12.00 Gold Level / \$15.00 Platinum Level / \$18.00

Texas French Toast

Mascarpone and marmalade stuffed French Toast with two eggs of your choice and choice of bacon, sausage, or ham. Served with fresh cut fruit.

Silver Level / \$12.00 Gold Level / \$15.00 Platinum Level / \$18.00

The Towan

Two eggs any style, breakfast potatoes and choice of bacon, sausage or ham. Substitute sirloin steak for an additional \$6.00.

Silver Level / \$12.00 Gold Level / \$15.00 Platinum Level / \$18.00

Biscuits and Gravy

Two buttery flakey biscuits topped with country gravy and two eggs served any style.

Silver Level / \$11.00 Gold Level / \$14.00 Platinum Level / \$17.50

Buffet Breakfast

All breakfast buffets include Chef's selection of bagels, muffins, breakfast pastries, assorted juices, regular and decaffeinated coffee, and hot tea. Minimum of 30 guests required for all buffets.

Sunrise Morning Buffet

Fresh seasonal fruit display and breakfast potatoes with choice from selection of eggs, meats, and starches. Substitute Potatoes O'Bryan for an additional \$3.00.

Silver Level / \$16.00 Gold Level / \$18.00 Platinum Level / \$24.00

Egg Selections

Scrambled Eggs | Eggs Florentine

Meat Selections

Smokehouse Bacon | Sausage Links | Ham | Add Sirloin Steak for an additional \$6.00.

Starch Selections

Flakey Country Biscuits & Gravy | French Toast with Maple Syrup

Croissants for Breakfast Sandwiches | Add Assorted Cold Cereals for an additional \$1.50.

Action Omelette Station

Add our Chef-attended omelette station making custom omelettes to order. Priced per guest in addition to our breakfast buffet. \$12.00

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Morning Breaks

Classic Continental

Fresh breakfast pastries and muffins with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

Silver Level / \$14.00 Gold Level / \$17.00 Platinum Level / \$21.00

Deluxe Continental

Fresh breakfast pastries, muffins, bagels with cream cheese, and sliced fresh fruit display served with assorted juices, regular and decaffeinated coffee, and hot herbal tea selections.

Silver Level / \$16.00 Gold Level / \$19.00 Platinum Level / \$24.00

Specialty Breaks

The Health Nut

Granola bars, individual assorted yogurt, mixed nuts, whole fresh fruit, bottled spring water, regular and decaffeinated coffee, and herbal tea.

Silver Level / \$14.00 Gold Level / \$17.00 Platinum Level / \$21.00

Sweet & Salty Break

The perfect combination to please everyone! Chocolate and yogurt dipped pretzels, brownie bites, potato chips with ranch dip, mixed nuts, assorted soda, and bottled spring water.

Silver Level / \$13.00 Gold Level / \$16.00 Platinum Level / \$19.50

The 7th Inning Stretch

Hot jumbo pretzels with mustard, melted Cheddar cheese sauce, buttered popcorn, roasted peanuts, assorted soda, and bottled water.

Silver Level / \$14.00 Gold Level / \$17.00 Platinum Level / \$21.00

Chocoholic Break

Chocolate dipped seasonal fruit, chocolate cookies, brownies, regular and decaffeinated coffee, herbal tea, assorted soda, bottled spring water, and hot chocolate.

Silver Level / \$15.00 Gold Level / \$18.00 Platinum Level / \$22.50



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A La Carte

Beverage Items

Regular or Decaffeinated Coffee, per gallon	\$30.00
Hot Herbal Tea, per gallon	\$30.00
Iced Tea, per gallon	\$27.00
Lemonade, per gallon	\$27.00
Sodas, per can	\$3.00
Water, per bottle	\$3.00
Energy Drinks, per bottle	\$5.00
Assorted Juices, per bottle	\$3.00
Milk (Skim, Whole, or Chocolate), per bottle	\$4.00
Hot Chocolate, per serving	\$2.00

Breakfast Items

Assorted Yogurts, each	\$3.00
Assorted Donuts, per dozen	\$26.00
Danish, per dozen	\$26.00
Pecan Caramel Rolls, per dozen	\$26.00
Cinnamon Rolls, per dozen	\$26.00
Breakfast Breads, per dozen	\$26.00
Muffins, per dozen	\$27.00
Bagels with Cream Cheese, per dozen	\$28.00
Fresh Sliced Fruit, per 25 guests	\$100.00
Breakfast Sandwiches, each	\$10.00

Sausage, egg, and cheddar on English wheat muffin; Canadian bacon and Muenster on English muffin; or sliced pit ham, white cheddar, and raspberry jam on sourdough.

Mid-Morning Snacks

Whole Fresh Fruit, each	\$3.00
Mixed Nuts, per pound	\$18.00
Pretzels, per pound	\$13.00
Cheese & Cracker Board, per 25 guests	\$200.00
Fruit & Nut Trail Mix, per pound	\$18.00
Granola Bars, per person	\$4.00

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A La Carte

Afternoon and Evening Snacks

Granola Bars, per person	\$4.00
Whole Fresh Fruit, each	\$3.00
Mixed Nuts, per pound	\$18.00
Pretzels, per pound	\$13.00
Gardetto's Snack Mix, per pound	\$18.00
Dry Roasted Peanuts, per pound	\$18.00
Potato Chips & Dip, per pound and pint	\$20.00
Tortilla Chips & Salsa, per pound and pint	\$20.00
Hot Pretzel Bites with Queso, per person	\$8.00
Popcorn & Seasoning, per gallon	\$15.00
Fresh Baked Cookies, per dozen	\$25.00
Brownies, per dozen	\$25.00
Assorted Dessert Bars, per dozen	\$28.00
Assorted Full-size Candy Bars, each	\$6.00
Ice Cream Truck, per serving	\$7.00
<i>Favorite Blue Bunny ice cream treats including ice cream sandwich, Champ! Ice cream cone, turtle ice cream bar and chocolate malt cup.</i>	
Vegetable Crudités & Dip, per 25 guests	\$100.00
Cheese & Cracker Board, per 25 guests	\$200.00
Charcuterie Board, per 25 guests	\$300.00
Artisinal Cheese Board	Market Price

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Lunch Salads

All lunch salads are served with fresh baked rolls and butter. Priced per guest.

Chicken Caesar Salad

Crisp artisan romaine leaves tossed in a creamy Caesar dressing, croutons and asiago cheese accented with tomato wedges topped with grilled airline chicken. Substitute grilled shrimp or salmon for an additional \$2.00.

Silver Level / \$16.00 Gold Level / \$19.00 Platinum Level / \$24.00

Waldorf Salad

Crisp artisan romaine tossed in our house made Waldorf dressing accented by apples and tart dry cherries topped with grilled airline chicken. Substitute grilled shrimp or salmon for an additional \$2.00.

Silver Level / \$16.00 Gold Level / \$19.00 Platinum Level / \$27.00

Chicken Salad

A large scoopful of our house-made chicken salad with mayonnaise, grapes, celery, onions, and walnuts served in Endive with a side of sliced fresh fruit.

Silver Level / \$15.00 Gold Level / \$18.00 Platinum Level / \$22.50

Flank Steak Salad

Chopped Romaine lettuce tossed with Asian dressing, fresh cucumber, avocado, tomato, grated carrots and red onion, topped with grilled flank steak.

Silver Level / \$16.00 Gold Level / \$19.00 Platinum Level / \$24.00

Marinated Ahi Tuna Salad

Spring mix tossed in our house made ginger citrus dressing accented by crispy wonton skins and edamame topped with grilled marinated ahi tuna steak.

Silver Level / \$20.00 Gold Level / \$23.00 Platinum Level / \$30.00

Soup Enhancements

Tomato Sweet Basil \$4.00

Chef's Famous Chicken Noodle \$4.00

Soup layered with Ditalini pasta, fresh kale, and croutons in a rich broth.

Caramelized Butternut Squash \$4.00

Accented with smoked Gruyere and Gouda.

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Lunch Sandwiches

All sandwiches are served with your choice of coleslaw, potato salad, pasta salad, or chips; fresh whole fruit; and large fresh baked cookie. Priced per guest.

Turkey Waldorf Sandwich

Thick slices of oven roasted turkey with apples and romaine tossed in our house-made Waldorf dressing on wheat bread.

Silver Level / \$13.00 Gold Level / \$16.00 Platinum Level / \$19.50

Seared Salmon on Brioche Roll

Marinated salmon fillet served with pickled radish and soy mayo on a brioche roll.

Silver Level / \$18.00 Gold Level / \$21.00 Platinum Level / \$27.00

Chicken Salad

House-made chicken salad served on a croissant.

Silver Level / \$12.00 Gold Level / \$17.00 Platinum Level / \$18.00



B.L.T.

Thick country bacon, heirloom tomatoes, and watercress served with a roasted garlic mayo.

Silver Level / \$13.00 Gold Level / \$16.00 Platinum Level / \$19.50

Columbia Street Grinder

Provolone, mortadella, and capicola topped with tomato, onion, and cherry peppers served with vinaigrette on a baguette.

Silver Level / \$14.00 Gold Level / \$17.00 Platinum Level / \$21.00

Caprese Sandwich

Fresh basil, heirloom tomatoes, balsamic reduction, and mozzarella served on ciabatta bread.

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Plated Lunch

All plated lunches include house salad, fresh baked breads, rolls, and butter, and are served with Chef's starch selection and seasonal vegetable. Priced per guest.

Chicken Marsala

Airline chicken breast seared and topped with a creamy marsala sauce.

Silver Level / \$17.00 Gold Level / \$20.00 Platinum Level / \$28.50

Chicken Parmesan

Breaded chicken breast topped with marinara and cheese.

Silver Level / \$19.00 Gold Level / \$19.00 Platinum Level / \$25.50

Marinated Flank Steak

Silver Level / \$20.00 Gold Level / \$23.00 Platinum Level / \$30.00

Sirloin Topped with Parmesan Crust

A 6 ounce steak seared to perfection.

Silver Level / \$22.00 Gold Level / \$25.00 Platinum Level / \$33.00



Meatloaf

House-made blend of ground chuck and seasonings with sourdough bread crumbs. Served with demi-glaze.

Silver Level / \$20.00 Gold Level / \$23.00 Platinum Level / \$30.00

Pasta Primavera

Penne pasta tossed in a house made Alfredo sauce and vegetables topped with Asiago cheese.

Silver Level / \$17.00 Gold Level / \$20.00 Platinum Level / \$25.50

Guinness Shepherd's Pie

Seasoned ground beef, sauteed vegetables creamy mash topped with white cheddar cheese.

Silver Level / \$18.00 Gold Level / \$21.00 Platinum Level / \$27.00



Chicken Deburgo

Airline chicken breast seasoned and seared topped with creamy Deburgo sauce.

Silver Level / \$18.00 Gold Level / \$21.00 Platinum Level / \$27.00

Pork Chop Single

Pork chop topped with a bacon apple jam and served with creamy risotto.

Silver Level / \$20.00 Gold Level / \$23.00 Platinum Level / \$30.00

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Lunch Boards

Designed to feed approximately 10, these inspired lunch boards offer a quick yet elegant selection to complement your board or small group meeting. Priced per board.

Soup & Sandwich Board

A tureen of freshly made hot soup, appropriate accompaniments, assorted crackers, and an assortment of sandwiches on miniature buns.

Silver Level / \$225.00 Gold Level / \$275.00 Platinum Level / \$337.50

Soup Selections

Chicken Noodle | Tomato Sweet Basil | Loaded Baked Potato
Butternut Squash | Zuppa Toscana

Tablesides Caesar Station

Chef-made dressing, prepared and tossed for your group. Crisp Romaine with a supply of tomatoes, egg, red onion, homemade croutons, diced grilled chicken breast, and black olives, and Asiago. Served with toasted garlic bread.

Silver Level / \$225.00 Gold Level / \$275.00 Platinum Level / \$337.50

Three C's: Chili, Cheese, & Cornbread

Chef's version of fire house chili, served with sides of grated Cheddar and sour cream. Complemented by warm cornbread, honey, and butter.

Silver Level / \$175.00 Gold Level / \$225.00 Platinum Level / \$262.50



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Cold Delight Buffet

Chicken salad croissant; pasta salad or potato salad; fruit display; vegetable crudité with red pepper ranch; and mixed house greens served with two dressings.

Silver Level / \$18.00

Gold Level / \$21.00

Platinum Level / \$27.00



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Lunch Buffets

All lunch buffets are priced per guest. Minimum guarantee of 30 guests is required for service.

Deli Luncheon

Sliced turkey, ham, and roast beef; American, provolone, and Swiss cheese; tomato, dill pickle spears, and red onion rings; potato chips and dip; and assorted breads and rolls with mayo and butter.

Silver Level / \$22.00 Gold Level / \$25.00 Platinum Level / \$33.00

Salad Selections (Select 3)

Tossed Garden Salad with Assorted Dressings | Pasta Salad | Potato Salad
Coleslaw | Cottage Cheese

The Company Picnic

Grilled chicken breast, hamburgers, and brats; fresh Kaiser rolls and buns; garden greens with toppings; potato salad and coleslaw; baked beans, potato chips, and corn cobettes; and tomato slices, lettuce, red onion rings, and pickle spears.

Silver Level / \$21.00 Gold Level / \$24.00 Platinum Level / \$30.50

Brava Italiano

Garlic bread and rolls, Caesar salad, and mixed vegetables. Add meat sauce, chicken or Italian sausage \$3.00 per guest.

Silver Level / \$23.00 Gold Level / \$26.00 Platinum Level / \$34.50

Pasta Selections (Select 2)

Penne | Fettuccini | Linguine | Tri-color Tortellini | Cavatappi

Sauce Selections (Select 2)

Alfredo | Marinara | Vodka Cream | Garlic Butter | Mushroom Marsala

Salad, Salad, Salad

Quinoa salad with tomatoes, avocado, and cumin lime dressing; apple, walnut, and feta salad with raspberry vinaigrette; BLT salad; house made ranch dressing; soba noodle salad; pasta salad or potato salad; and breadsticks.

Silver Level / \$18.00 Gold Level / \$21.00 Platinum Level / \$27.00

Mediterranean Buffet

Chicken gyros with lettuce, tomato, red onion, and tzatziki on pita bread; orzo pasta with tomato, kalamata olives, and feta; herbed shallot vinaigrette; cucumber and tomato salad; and Greek Goddess dressing.

Silver Level / \$20.00 Gold Level / \$23.00 Platinum Level / \$30.00

Southwest Menu

Chicken tinga served with tostada shell, lettuce, tomato, onion, avocado, crema, and lime; chicken enchiladas with cream cheese and chili verde; street corn; roasted poblano chilis stuffed with chicken and three cheese blends; Spanish rice; mixed house greens served with mango, red onion, and drizzled with cilantro lime dressing.

Silver Level / \$23.00 Gold Level / \$26.00 Platinum Level / \$34.50

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Hot Hors d'Oeuvres

Priced per 50 pieces at Silver Level service. Gold Level service available at an additional \$5.00 per guest.

Toasted Ravioli <i>with Marinara Sauce</i>	100.00
Fried Mozzarella <i>with Marinara Sauce</i>	100.00
Creamy Spinach Dip <i>with Crostini</i>	\$100.00
Jalapeño Poppers <i>with Ranch Dressing</i>	\$125.00
Buffalo Chicken Wings <i>Boneless or Bone-in and served with your choice of Asian, BBQ, Buffalo, or Citrus Habanero dressing; celery; and Bleu cheese or Ranch Dressing.</i>	\$150.00
Crab Stuffed Mushrooms	\$150.00
Crab Cakes	\$175.00
Italian Stuffed Mushrooms	\$125.00
Beef Canape	\$175.00
Bacon Wrapped Scallops	\$225.00
Pork Belly Bites <i>Brined, baked, and crisped. Served with barbeque on profiteroles.</i>	\$150.00

Cold Hors d'Oeuvres

Priced per 50 pieces at Silver Level service. Gold Level service available at an additional \$5.00 per guest.

Ceviche Cup <i>Medley of seafood marinated in a traditional lime cilantro dressing and presented in cucumber cups.</i>	\$175.00
Vegetable Crudités & Dip	\$100.00
Bruschetta	\$125.00
Cheese & Cracker Board	\$200.00
Jumbo Cocktail Shrimp <i>with Lemon Wedges and Cocktail Sauce</i>	\$250.00
Antipasto Display	\$250.00
Charcuterie Board	\$300.00
Chocolate Dipped Strawberries	\$125.00
Fresh Fruit Display <i>with Yogurt Dip</i>	\$150.00
Imported Cheese Display	\$250.00

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Action Stations

These exciting stations are attended by our Chef and are priced per guest. Minimum of 50 guests required.

D'Italiano Pasta Station

Radiatori, fettuccini, and penne pastas prepared to order by our Chef with your choice of ingredients (onion, mushrooms, peppers, olives, shrimp, chicken, and cheese). Finished with your choice of Alfredo, marinara, or lemon butter. \$30.00

Stir Fry Station

Liven up your event with the sizzle and smells of the wok! The stars of the show are shrimp, beef, and chicken, sautéed with a full complement of fresh vegetables and seasoned with saki, sesame oil, and teriyaki. Served over selections of fried rice, soba noodles, or sticky white rice. \$30.00



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Plated Dinner

Plated dinners are priced per person and served with house salad with Parmesan peppercorn and raspberry vinaigrette dressings, Chef's selection of seasonal vegetables, fresh baked rolls and butter, and decaffeinated coffee, herbal tea, iced tea, and lemonade. Upgrade soup du jour, Caesar salad with Parmesan chips, or spinach strawberry salad for only \$2.00 per person.

Step 1: Select your Starch

Rice Pilaf | Risotto | Garlic Mashed Potatoes
Herb Roasted Fingerling Potatoes | Potatoes Dauphinoise

Step 2: Select your Entrée

Roasted Prime Rib of Beef

12 oz. \$42.00 / \$45.00 / \$63.00 or 16 oz. \$44.00 / \$47.00 / \$66.00
Generous portion of prime rib, slow roasted and served with creamy horseradish and au jus. Minimum of 15 required.

Grilled Filet Mignon

6 oz. \$38.00 / \$41.00 / \$57.00 or 8 oz. \$40.00 / \$43.00 / \$60.00
A steak lover's favorite. A tenderloin filet wrapped in bacon and served with our Maple Bourbon Demi.

Lamb Chop Pomegranate \$40.00 / \$43.00 / \$60.00
Served with pomegranate port reduction.

Beef Tenderloin Au Poivre \$40.00 / \$43.00 / \$60.00

Sous Vide Duck a l'Orange \$42.00 / \$45.00 / \$63.00

Coq Au Vine \$35.00 / \$38.00 / \$52.50

Bourbon Dijon Airline Chicken \$32.00 / \$35.00 / \$48.00

Seabass \$42.00 / \$45.00 / \$63.00
Chef's selection on a bed of red quinoa and tomato consommé, cremini mushrooms, and Asiago cheese.

Pork Osso Bucco \$40.00 / \$43.00 / \$60.00
Braised pork shanks slow roasted for hours until the meat falls from the bone. Chef's selection atop a bed of saffron risotto and sun-dried tomato.

Arancini Vegetable Stack \$30.00 / \$33.00 / \$45.00
Chef's selection of polenta and a balsamic reduction.

Duet Medley \$47.00 / \$50.00 / \$70.50
A designer duet featuring your choice of two entrées from the list below and paired with an appropriate starch and vegetable.

Entrée Selections (Select 2)

Medallion of Six Ounce Tenderloin of Beef Filet | Grilled Salmon
Grilled Skewer of Shrimp | Chicken Breast Supreme | Grilled Pork Chop
New York Strip with Parmesan Crust | Chicken Breast Supreme

Step 3: Select your Dessert

Tiramisu Toffee | Cherry Marscapone | Raspberry Napoleon | Chocolate Crème Brûlée
Panna Cotta with Berry Compote

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Dinner Buffets

All dinner buffets include freshly baked dinner rolls and butter. Beverage service includes regular and decaffeinated coffee, tea, iced tea, and lemonade. Priced per guest with a minimum of 50 guests required.

Dinner Entrée Buffet

2 Entrée buffet: 2 Entrées, 4 Salads, 2 Starches & Chef's Selection of Vegetable
Silver Level / \$36.00 Gold Level / \$39.00 Platinum Level / \$54.00

3 Entrée buffet: 3 Entrées, 4 Salads, 2 Starches, & Chef's Selection of Vegetable
Silver Level / \$38.00 Gold Level / \$41.00 Platinum Level / \$57.00

Salads Selections

Tossed Green Salad with Assorted Dressings and Toppings | Caesar Salad
Pasta Salad | Potato Salad | Marinated Cucumber and Tomato Salad
Spring Vegetable Salad | Antipasto Salad

Entrée Selections

Beef Tenderloin with House Made Demi-glace | Chicken Deburgo
Chicken Parmesan | Chicken Piccata | Pork Loin Mustard Cream | Chicken Marsala
Pork Chops | Stuffed Pork Loin

Starch Selections

Roasted Herb Potatoes | Garlic Mashed Potatoes | Rice Pilaf | Risotto
Baked Mac & Cheese | Potato Dauphinoise

Dessert Buffet

Chef's assortment of cheesecakes, cakes, tortes, ice cream, cookies, and dessert bars.

Carving Station

Add the following hand-carved presentations to any of the above entrée options.

Cajun Roasted Turkey.....\$6.00
Whole roasted turkey, marinated, seasoned, and stuffed with home-made cranberry dressing.

Slow Roasted Beef.....\$6.00
Slow roasted to perfection and offered with maple bourbon demi-glaze.

Bone-in Pit Ham.....\$6.00
Succulent and smokey Virginia ham accented with a sweet and spicy glaze.

Prime Rib Loin.....\$6.00
Herb-rubbed prime rib served with creamy horseradish and home-made au jus.

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Desserts

Priced per guest at Silver Level service. Gold Level service available at an additional \$5.00 per guest.

Signature Desserts

Designed and created by our Chef to inspire and satisfy an appreciation for these all-time classics.

Tiramisu Toffee\$10.00
Fresh ground coffee.

Cherry Mascarpone\$10.00
The savory and sweet.

Raspberry Napoleons\$10.00
A show stopper dessert which demands everyone's attention at the table!

Chocolate Crème Brûlée\$10.00
Chocolate lovers will pause to take in the rich German chocolate spin on this crème classic.

Panna Cotta with Berry Compote\$10.00
Once you try it, you'll desire it!

Chef-attended Desserts

Served among your guests with flair and flavor!

Chocolate Meltdown.\$12.00
A warm chocolate cake with a melted chocolate ganache center served with a scoop of vanilla ice cream.

Bananas Foster\$12.00
Bananas caramelized to perfection with brown sugar, butter, and brandy. Served our way with pralines and creme over crêpes.

Coffee Cordials.\$12.00
After dinner delight! We present coffee service with the appropriate toppings and your choice of Baileys Irish Cream, Amaretto, or Kahlúa.

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Champagne Toast

Call for a toast on any occasion with our house champagne served to each guest. Priced at \$6.50 per guest.

Serving Alcohol Policy

Main Event Catering provides responsible service of alcoholic beverages and reserves the right to refuse service of alcohol to any guest who appears to be intoxicated.



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Beverage & Bar Service

Please see our statement on the responsible service of alcohol.

Catered Bar Service

Main Event Catering provides trained and certified bartenders to bring cocktails and beverage service to your location! Off-premise bars must be hosted and may include additional setup or delivery fees. A detailed event order will list all charges for your hosted bar event.

Hosted Reception

Drinks are added to your master account and are subject to 23% service charge and 7% tax. A \$30 charge per hour for each bartender will be applied to all banquet bars. For every \$100 in bar sales, \$30 of this fee will be waived. Priced below per drink.

Call Brands	\$7.00
<i>Bombay Sapphire, Captain Morgan, Jack Daniel's, Jim Beam, Jose Cuervo, Stoli</i>	
Premium Brands	\$6.00
<i>1800 Reposado, Absolut, Bacardi, Crown Royal, Dewar's, Tanqueray</i>	
House Wine	\$6.00
Domestic Bottled Beer	\$6.00
<i>Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite</i>	
Imported Bottled Beer	\$7.00
<i>Amstel Light, Corona, Heineken, New Castle, Samuel Adams</i>	
Soft Drinks	\$3.00

Punches

Fruit Punch, per gallon	\$25.00
Champagne Punch, per gallon	\$36.00

Draft Beer

Priced per half-barrel keg unless otherwise noted.

Domestic Keg	\$300.00
<i>Budweiser, Bud Light, Coors Light, Miller Lite</i>	
Imported Keg	\$400.00
<i>Heineken</i>	
Craft Kegs	\$650.00

House Wine

Bottles are 750 mL unless otherwise noted.

Copper Ridge	\$23.00
<i>Chardonnay, White Zinfandel, Cabernet Sauvignon, Merlot</i>	

Champagne by the Bottle

Bottles are 750 mL unless otherwise noted.

Freixenet	\$22.00
Mondoro Asti Spumante	\$23.00

Prices are subject to 7% sales tax. Sales taxes are required by state law. All prices are subject to a service charge of 23%. Minimum order of \$1,500 for full-service event with staffing and setup. 12-20-21



MAIN EVENT Catering



Main Event Catering
4800 Merle Hay Road
Des Moines, IA 50322
515-727-0402

Service and Policies

Service Options

Bartender, per hour per bartender	\$21.00
<i>Minimum of 3 hours service.</i>	
Server, per hour per server	\$21.00
<i>Minimum of 4 hours service.</i>	

Optional Equipment Pricing

Disposable Chafers, per chafers	\$16.00
Table Cloths, per table cloth	\$10.00
Table Skirting, per section	\$10.00

Service Area & Transportation

Service Area

Main Event Catering routinely caters to locations within a 30-minute drive from our location. Additional distances may be catered to once we have gathered the following information about your event: time, date, general menu selection, and number of guests. If your catering requires a distance of more than 30 minutes, we will provide a customized quote for you.

Delivery Charge

If we quote a delivery charge with your planned event, it will be quoted as a flat fee and be subject to a 23% service charge and 7% tax. Our delivery charge may be based on a combination of total mileage, number of supporting vehicles, and number of supporting team members required to service your event.

Policies

Securing Main Event

To turn your event definite with Main Event Catering, both parties will be required to authorize a catering agreement. Main Event Catering will ask you to authorize a credit card authorization and make a \$750 non-refundable payment as a deposit. Full estimated payment will be required 72 hours prior to your event.

Banquet Event Orders

Approximately 2-4 weeks prior to your event, we will contact and ask for the final details of your event. To ensure that we understand your needs, Main Event Catering will send you a detailed and itemized banquet event order for your written approval.

Minimum Guaranteed Guest Count

Main Event Catering will require that you contact us at least 72 hours prior to your event and provide a minimum guaranteed guest count. This will be the minimum amount that we will charge you. Unless specifically noted, Main Event Catering will not prepare for additional guests.

Site Inspections

Our Catering Team will want to conduct a site inspection before all full-service or Platinum Level events to determine available parking, utilities, or other needs. If any of these utilities is not to be used by Main Event Catering, please let us know and we will prepare to cater without their use.

After Your Event

Main Event Catering will take the time to remove our equipment and any trash that we have generated and leave areas as clean as they were prior to our arrival.

Prices are subject to 7% sales tax. Sales taxes are required by state law. All prices are subject to a service charge of 23%. Minimum order of \$1,500 for full-service event with staffing and setup. 12-20-21