

Catering MENUS

Wedding Menu

Imagine a wedding as extraordinary as your love. You can have it all here. You will have an unforgettable evening executed by a mix of our event coordinator's expertise, delicious cuisine and unmatched service from start to finish. At the SteepleGate Inn, we want you to be a guest at your own special event. From simple to elegant, we are sure to have the space to meet your needs.

plus parfage ROOM RENTAL FEE \$1,200

INCLUDES:

Lighted Cake Table
Head Table
Gift Table
Cake Cutting

2 bottles of Champagne for Head Table Wedding Suite Gift Opening Room

preshier package

ROOM RENTAL FEE \$2,200

INCLUDES EVERYTHING IN PLUS PACKAGE AS WELL AS THE FOLLOWING:

On-site Ceremony Space Including Arch (max 80 people)
Bridal Ready Room
Late Night Snack to Complete
Champagne Toast for All Guests





Breakfast MENUS

Breakfast

Breakfast Items A La Carte:

Breakfast Sandwich | \$5 each
Breakfast Burrito | \$5 each
Assorted Pastries | \$36/dozen
Cinnamon Rolls | \$32/dozen
Doughnuts | \$22/dozen
Yogurt | \$4 each
Fresh Fruit Cup | \$4 each
Granola Bars | \$24/dozen

Pre-Set Buffet Options:

Continental Breakfast Buffet | \$11 Cinnamon rolls, pastries, bagels w/cream cheese, & sliced fruit

Hot Breakfast Buffet | \$15 Scrambled eggs, sausage, bacon, breakfast potatoes, biscuits & gravy

Breakout Items A La Carte:

Assorted Pastries | \$36/dozen
Cinnamon Rolls | \$32/dozen
Doughnuts | \$22/dozen
Yogurt | \$4/each
Fresh Fruit Cup | \$4/each
Granola Bars | \$24/dozen
Assorted Cookies | \$20/dozen
Assorted Chips | \$3/each
Fresh Brewed Ice Tea | \$32/3 gallons
Coffee Station | \$35/3 gallons
Water Station | \$0/3 gallons
Lemonade | \$32/3 gallons
Assorted Juice | \$4/each
Bottled Water | \$3/each
Soft Drinks | \$3/each





Lunch MENUS

Build Your Own Lunch Buffet

Entrée

choose 2 for \$24

Hand Battered Chicken George/Sauce
Herb Chicken
Pork Loin
Chicken Alfredo

Accompaniment

choose 1

Creamy Mashed Potatoes w/Gravy
Wild Rice
Garlic Roasted Red Potatoes
Mac & Cheese
Garlic Bread

Salad

choose 1

Mixed Greens
Pasta Salad
Potato Salad
Cole Slaw

Vegetable

choose 1

Vegetable Medley
Green Beans Almondine
Honey Glazed Carrots
Buttered Corn

Dessert

available for an additional charge

Chocolate Cake
NY Cheesecake
Assorted Cookies
Brownies

•25-person minimum

•Menu is for both on & off property



[•]Special Requests are accessible upon availability and pricing varies

[•]Service charge of 21% gratuity will be added to each ticket

Pre-Set Lunch Buffet

Lunch Options

pricing per person | minimum 25 people

Taco Lunch | \$16

Seasoned beef & seasoned chicken served with flour tortillas, Spanish rice, refried beans, chips, salsa, & toppings (shredded lettuce, cheddar cheese, Pico de Gallo, & sour cream)

Italian Lunch | \$22

Choose 2

Chicken Spinach Penne, Meat Lasagna, Chicken Fettuccini Alfredo, Penne Primavera, Spaghetti with Meat Sauce, all served with garlic bread sticks and Caesar salad.

Deli Lunch | \$18

Turkey, Ham, and Roast Beef sandwiches along with toppings (choice of cheese, lettuce, tomato, and mayo) served with assorted chips, coleslaw or pasta.

BBQ Lunch | \$20

Pulled pork, BBQ Chicken served with mac and cheese, coleslaw or pasta salad.





Dinner MENUS

Build Your Own Dinner Buffet

Entrée

choose 2 for \$30 | choose 3 for \$34

Honey Glazed Ham Herb Baked Chicken Chicken Marsala Pasta Primavera Round of Roast Beef Pork Loin

Prime Rib (additional \$6 per person) served with rolls & butter

Accompaniment choose 1

Creamy Mashed Potatoes w/Gravy Wild Rice Garlic Roasted Red Potatoes Mac & Cheese **Cheesy Potatoes**

Salad

choose 1

Mixed Greens Pasta Salad **Potato Salad** Cole Slaw

Vegetable

choose 1

Vegetable Medley Green Beans Almondine Honey Glazed Carrots Buttered Corn

Dessert

available for an additional charge

Chocolate Cake NY Cheesecake Assorted Cookies Brownies



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^{•25-}person minimum

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Pre-Set Dinner Buffet

Dinner Options

pricing per person | minimum 25 people

Fiesta | \$18

Dinner portions of Seasoned beef & seasoned chicken served with flour tortillas, Spanish rice, refried beans, chips, salsa, & toppings (shredded lettuce, cheddar cheese, Pico de Gallo, & sour cream)

Taste of Italy | \$24

Choose 2

Dinner portions of chicken Spinach Penne, Meat Lasagna, Chicken Fettuccini Alfredo, Penne Primavera, Spaghetti with Meat Sauce, all served with garlic bread sticks and Caesar salad.

BBQ Dinner | \$22

Pulled pork, BBQ Chicken served with mac and cheese and cheesy potatoes.



Build Your Own Plated Dinner

Entrée

choose 1 for \$30

Honey Glazed Ham
Herb Baked Chicken
Chicken Marsala
Pasta Primavera

add Round of Roast Beef for \$3 add Prime Rib for \$6

Accompaniment

choose 1

Creamy Mashed Potatoes w/Gravy
Wild Rice
Garlic Roasted Red Potatoes
Soup De Jour
Mac & Cheese

Salad

choose 1

Mixed Greens
Pasta Salad
Potato Salad
Cole Slaw

Vegetable

choose 1

Vegetable Medley
Green Beans Almondine
Honey Glazed Carrots
Buttered Corn

Dessert

available for an additional charge

Chocolate Cake NY Cheesecake Assorted Cookies Brownies

- •25-person minimum
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Limited MENU

Lunch Limited Menu

CLASSIC WINGS | \$16.00

Wings with choice of BBQ, mango habanero, lemon pepper, or buffalo red.

Served with ranch or Bleu cheese

CHICKEN NACHOS | \$16.00

Tortilla chips, chicken, house-made queso, Pico de Gallo, fresh jalapeño, cheddar cheese, sour cream, and salsa

APPLE CHICKEN CHOP | \$16.00

Lettuce, grilled chicken, hickory bacon, candied pecans, crumbled Bleu cheese, Granny Smith apples, dried cranberries, and balsamic vinaigrette

HOUSE SALAD | \$14.00

Fresh salad, cucumber, diced tomatoes, cheddar cheese, seasoned homemade croutons, red onion, garlic bread, and dressing of choice

CHICKEN BACON SWISS | \$16.00

Grilled chicken breast, hickory bacon, Swiss cheese, lettuce, tomato, onion, and pickles served on a brioche bun

PORK TENDERLOIN | \$16.00

Breaded pork tenderloin, lettuce, tomato, red onion, mayonnaise, and pickles served on a brioche bun

CLASSIC CLUB | \$15.00

Smoked turkey, smoked ham, hickory bacon, cheddar cheese, provolone cheese, lettuce, tomato, and basil aioli served on toasted wheat bread

HUNDRED WEST BURGER | \$17.00

Angus burger, lettuce, tomato, red onion, pickles, served on a brioche bun with your choice of cheese: American, Swiss, or cheddar

CHICKEN PICATTA | \$20.00

Sautéed chicken breast, garlic, fresh mushroom, and piccata sauce served with fresh broccoli and mashed potatoes



Dinner Limited Menu

STEEPLGATE NACHOS | \$18.00

Layered corn tortilla chips, shredded chicken, or pork, house-made queso, Pico de Gallo, fresh jalapeño slices, cheddar cheese, sour cream, and housemade salsa.

APPLE CHICKEN CHOP | \$17.00

Chopped lettuce, grilled chicken, hickory bacon, candied pecans, crumbled Bleu cheese, freshly sliced apples, dried cranberries, grilled garlic bread, and balsamic vinaigrette dressing.

IOWA PORK TENDERLOIN \$17.00

A staple of Midwest sandwiches! Hand-breaded or grilled pork tenderloin with lettuce, tomato, red onion, and pickles

1 HUNDRED WEST BURGER | \$17.00

Black Angus burger, lettuce, tomato, red onion, and pickles on a brioche bun with your choice of cheese: American, Swiss, cheddar, pepper jack, or provolone. Add bacon for \$1.99.

PESTO CHICKEN PASTA | \$20.00

Cavatappi pasta with grilled chicken, garlic, fresh mushroom, broccoli, and pesto alfredo sauce served with garlic bread.

PAN SEARED SALMON | \$24.00

Sautéed salmon w/ butter sauce, wild rice, and steamed vegetables.

STEEPLEGATE RIBEYE | \$32.00

Hand cut 12oz. Black Angus ribeye, au gratin potatoes, and fresh broccoli.

Served with choice of House or Caesar salad or cup of soup.

SMOTHER YOUR STEAK | \$3.00

ADD SIX SAUTÈED SHRIMP | \$6.50





Appetizer M E N U

A La Carte Appetizers

Hot

Serves 25 People

Thai Chili Meatballs | 100
Bacon Wrapped Chicken Bites | 175
Chicken Tenders | 125
Vegetable Spring Roll | 75
Chicken Satay | 125
Pulled Pork Sliders | 130

Cold

Serves 25 People

Meat & Cheese Plate | 125 Fresh Fruit Plate | 120 Vegetable Tray | 110 Antipasto Skewers | 130 Bruschetta Bites | 125 Finger Sandwich | 100 Caprese Skewers | 130 Shrimp Cocktail | 250

Gourmet Dips

Serves 25 People

Spinach & Artichoke Dip with chips | 110 Hummus Board with pita chips | 145 Salsa & Queso with chips | 75



Bar MENU

Bar Selections

Wine Selection

per bottle/per glass

House Champagne | \$14/NA

Moscato D' Asti | \$20/\$9

Rare Platinum Cabernet Sauvignon | \$26/\$8

Silver Peak Chardonnay | \$24/\$7

Biaggio Pinot Grigio | \$24/\$7

Rare Platinum Pinot Noir | \$26/\$8

Beer Selection

Domestics | \$4.25+

Crafts & Imports | \$5.25+

Kegs (Busch, Bud Light, Miller Lite, & Coors lite) | \$270

Craft or Specialty Kegs | Prices vary - Available upon request

Liquor Selection

Select Brands | \$6-\$8

Tito's, UV Blue, Tanqueray, Bacardi Silver, Captain Morgan, Malibu, Seagrams 7, Jack Daniels, Jose Cuervo Gold, Amaretto Disarano.

Premium Brands | \$8-\$10

Grey Goose, Hendricks, Don Julio, Patron, Makers Mark, Johnny Walker Black, Jameson, Woodford Reserve.

Specific Requests will vary upon availability and pricing

