

## Appetizers

### BBQ Meatballs

**\$40 serves 8 | \$70 serves 16**

Classic meatballs covered in sweet hickory barbecue sauce

### Soft Bavarian Pretzel Sticks

**\$50 serves 8 | \$90 serves 16**

Served with warm beer cheese sauce

### Crisp Pork Egg Rolls

**\$55 serves 8 | \$100 serves 16**

Served with soy sauce and sweet & sour dipping sauces

### Fresh Garden Vegetable Display

**\$45 serves 8 | \$80 serves 16**

Variety of crisp vegetables including broccoli, cauliflower, cherry tomatoes, carrots, peppers, radishes and cucumbers — served with housemade ranch dip

### Southwest Chicken Quesadilla

**\$65 serves 8 | \$120 serves 16**

Served with sour cream, traditional guacamole and housemade salsa fresca

### Deep Fried Sweet Corn Fritters

**\$60 serves 8 | \$110 serves 16**

Tempura style sweet corn — served with ranch dipping sauce

### Macaroni and Cheese Bites

**\$70 serves 8 | \$130 serves 16**

Smoked Gouda cheese and macaroni, breaded and fried to perfection — served with Parmesan ranch dipping sauce

### Chicken Taquitos

**\$70 serves 8 | \$130 serves 16**

Crisp tortilla taquitos filled with shredded chicken, cheese, diced onions and peppers — served with warm pepper jack cheese dip and salsa fresca

### Nacho Grande

**\$75 serves 8**

Fresh tortilla chips topped with ground beef, shredded cheese, diced tomato, red onion and jalapeño — served with a side of guacamole, sour cream and salsa fresca, made fresh to order when you arrive

### Chicken Tenders

**\$75 serves 8 | \$140 serves 16**

Served with honey mustard, buttermilk ranch and sweet hickory barbecue sauce

### Boneless Wings

**\$75 serves 8 | \$140 serves 16**

Boneless wings served with buffalo, sweet hickory barbecue, buttermilk ranch, blue cheese, and celery sticks

## Snacks

### Bottomless Popcorn

**\$30**

### Kettle Chips and Dips

**\$35** serves 8

Seasoned kettle chips served with french onion and ranch dips

### Specialty Mix

**\$35** serves 8

Chex Mix with M&M's, white chocolate chips, dried cranberries and roasted peanuts

### Salsa and Guacamole Sampler

**\$45** serves 8

Salsa fresca, corn salsa and traditional guacamole

## Casey's Pizza

### Casey's Pizza Party Package

**\$110** serves 8

Casey's pizza starts with made-from-scratch dough, topped with whole milk mozzarella cheese, and quality toppings — your choice of (2) cheese, sausage, pepperoni, or meat combo pizzas — served with garlic breadsticks and traditional Caesar salad

---

### Large Pizza

**\$30** serves 8

Casey's pizza starts with made-from-scratch dough, topped with whole milk mozzarella cheese, and quality toppings — your choice of cheese, sausage, pepperoni, or meat combo pizza

## Salad

### Garden Salad

**\$60** serves 8

Spring mix and fresh romaine topped with diced tomato, sliced cucumber, shredded carrot and cheddar — served with housemade ranch dressing

### Grilled or Crispy Chicken Caesar Salad

**\$80** serves 8

Fresh romaine lettuce, tender chicken and aged Parmesan — served with traditional Caesar dressing and homestyle croutons

### Iowa Salad

**\$80** serves 8

Fresh romaine lettuce with diced tomato, blue cheese crumbles, corn, and bacon bits — served with housemade ranch dressing

## Sandwiches

### **Nathan's Hot Dogs**

**\$90 serves 8 | \$165 serves 16**

All beef hot dogs served with shredded cheddar cheese, diced white onions, fresh baked rolls, relish, ketchup and mustard

### **Johnsonville Bratwurst Bar**

**\$90 serves 8 | \$165 serves 16**

Johnsonville pork bratwurst served with sauerkraut, fajita peppers, diced onion, and shredded cheddar cheese — served with fresh baked rolls and assorted condiments

### **Gourmet Chicken Sandwich**

**\$95 serves 8 | \$175 serves 16**

Your choice of grilled chicken sandwiches with garlic and herbs or fried chicken sandwiches with traditional buttermilk breading — served with fresh baked rolls and assorted condiments

### **Fire-Grilled Hamburger Bar**

**\$95 serves 8 | \$175 serves 16**

Half-pound Angus burgers cooked on an open grill and accompanied by fresh baked rolls and condiments including: tomato, lettuce, sliced cheddar cheese, red onion and dill pickle — ketchup, mustard and mayonnaise included

### **Gourmet Hot Dog and Burger Bar**

**\$95 serves 8 | \$175 serves 16**

A combination of Nathan's all beef hot dogs and half-pound Angus burgers, grilled to perfection — served with fresh baked rolls and assorted condiments

## Desserts

### **Gourmet Cookie Display**

**\$25 serves 8 | \$40 serves 16**

Variety of soft, fresh-baked cookies

### **Cookie and Brownie Assortment**

**\$35 serves 8 | \$60 serves 16**

### **Ultimate Brownie Display**

**\$35 serves 8 | \$60 serves 16**

Housemade assortment of chef inspired brownies

# Non-Alcoholic Beverages

## Soda

**\$20 per 6-pack**

Coke, Cherry Coke, Diet Coke, Fresca, Lemonade, Pibb Xtra, Seagram's Ginger Ale, Sprite, Sprite Zero

## Juice

**\$20 per 6-pack**

Minute Maid apple or orange juice

## Water

**\$30 per 6-pack**

Dasani bottled water

## Mixers

**\$28 per 6-pack**

Seagram's Tonic, Seagram's Club Soda, Owen's Sparkling Cranberry, Owen's Transfusion Mix, pineapple juice, grapefruit juice, cranberry juice

## Owen's Ginger Beer / Owen's Margarita Mix

**\$28 per 750ml**

## Bloody Mary Mix

**\$30 per 1.75 liter**

## Monster / Sugar-Free Monster

**\$30 per 4-pack**

# Liquor

(comes with your choice of 6-pack mixer)

## Vodka

**\$115** Ketel One

**\$105** Tito's

## Rum

**\$95** Captain Morgan Spiced

**\$90** Malibu Original Coconut

**\$85** Bacardi Superior

## Gin

**\$120** Tanqueray

## Bourbon

**\$165** Bulleit

## Whiskey

**\$155** Crown Royal

**\$155** Jack Daniel's

**\$155** Jameson Irish Whiskey

## Tequila

**\$245** Casamigos Anejo

**\$230** Casamigos Reposado

**\$215** Casamigos Blanco

## Mezcal

**\$255** Casamigos Mezcal Joven

**\$245** Dos Hombres Mezcal

## Scotch

**\$205** Johnnie Walker Black

# Beer

## Domestic

**\$40 per 6-16 oz beers**

Budweiser, Bud Light, Busch Light, Coors Light, Michelob ULTRA, Miller Lite

## Specialty

**\$55 per 6-16 oz beers (except High Noon)**

High Noon Peach (12 oz), High Noon Pineapple (12 oz), Modelo Especial, Twisted Tea, White Claw Black Cherry

## Local Craft Beer

**\$55 per 6-16 oz beers**

Big Grove Citrus Surfer, Big Grove Easy Eddy, Confluence Farmer John's, Confluence Des Moines IPA, Confluence Capital Gold, Exile Ruthie

*\*Ask about a seasonal option*

## Non-Alcoholic Beer

**\$35 per 6-12 oz beers**

Busch NA

---

## \$30 per bottle

Canyon Road Moscato | *Alexander Valley, California*

Canyon Road Chardonnay | *Alexander Valley, California*

Canyon Road Pinot Grigio | *Alexander Valley, California*

Canyon Road Cabernet Sauvignon | *Alexander Valley, California*

Canyon Road Pinot Noir | *Alexander Valley, California*

Korbel | *California Brut*

## \$50 per bottle

Maso Canali Pinot Grigio | *Trentino, Italy*

William Hill Estate Winery Chardonnay | *Napa Valley, California*

White Haven Sauvignon Blanc | *Alexander Valley, California*

Franciscan Estate Cabernet Sauvignon | *Napa Valley, California*

MacMurray Ranch Pinot Noir | *Russian River Valley, California*

La Marca | *Italian Prosecco*

## \$75 per bottle

Decoy Cabernet Sauvignon | *Napa Valley, California*

Justin Cabernet Sauvignon | *Paso Robles, California*

J Vineyards Pinot Noir | *Sonoma County, California*

Frank Family Chardonnay | *Napa Valley, California*

Jermann Pinot Grigio | *Friuli DOC, Italy*

## Food & Beverage Charges

All catered events are subject to a 24% Management Charge. The entirety of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and the administration of the event (excluding employee tips, gratuities, and wages), and is not charged in lieu of a tip or gratuity. The Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.