

Casey's CENTER Loge Menu



Package For 4

CHICKEN TENDER PACKAGE \$60 serves 4

Bottomless Popcorn

Seasonal Fruit Display

Seasoned fruits including fresh berries, sliced melons and grapes

Chicken Tenders

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

Gourmet Cookie Display

Variety of soft, fresh-baked cookies

NATHAN'S HOT DOG PACKAGE \$60 serves 4

Bottomless Popcorn

Coleslaw

Housemade vinegar slaw topped with green onions

Nathan's Hot Dogs

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

Gourmet Cookie Display

Variety of soft, fresh-baked cookies

FIRE-GRILLED HAMBURGER PACKAGE \$80 serves 4

Bottomless Popcorn

Potato Salad

Traditional potato salad

Fire-Grilled Hamburger Bar

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 Cookie Display

Variety of soft, fresh-baked cookies

A 24% service charge and applicable sales tax will be added to all food and beverage orders. Gratuity not included. Any open tabs will be closed with 20% gratuity.

Snack Package

\$200 serves 8

Bottomless Popcorn

Bavarian Pretzel Sticks

Served with pub mustard and warm beer cheese sauce

Warm Spinach & Artichoke Dip

Served with cumin dusted pita chips

BBQ Meatballs

Classic meatballs covered in sweet hickory barbecue sauce

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
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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

Cold Appetizers

Fresh Garden Vegetable Display

\$45 serves 8

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

Seasonal Fruit Display

\$45 serves 8

Seasonal fruits including fresh berries, sliced melons and grapes

Caprese Skewers

\$55 serves 8

Cherry tomato, fresh mozzarella and basil skewered and topped with extra virgin olive oil, balsamic and fresh cracked salt and pepper

Artisan Cheese Display

\$55 serves 8

Imported and domestic cheeses including white cheddar, smoked Gouda, blue cheese, aged cheddar, swiss, pepper jack, Boursin and colby jack — accompanied with gourmet crackers

Charcuterie Display

\$65 serves 8

Hard salami, prosciutto and andouille sausage paired with imported cheese, domestic cheese and assorted jams — served with toasted crostinis and crackers

Shrimp Cocktail

\$65 serves 8

Seasoned jumbo shrimp with bloody mary cocktail sauce — complimented with citrus wedges

Hot Appetizers

BBQ Meatballs

\$40 serves 8

Classic meatballs covered in sweet hickory barbecue sauce

Soft Bavarian Pretzel Sticks

\$50 serves 8

Served with warm beer cheese sauce

Crisp Pork Egg Rolls

\$55 serves 8

Served with soy sauce and sweet & sour dipping sauces

White Cheddar Cheese Curds

\$60 serves 8

Served with buttermilk ranch dressing

Deep Fried Sweet Corn Fritters

\$60 serves 8

Tempura style sweet corn — served with ranch dipping sauce

Southwest Chicken Quesadilla

\$65 serves 8

Served with sour cream, traditional guacamole and housemade salsa fresca

Hot Appetizers

Warm Spinach & Artichoke Dip

\$70 serves 8

Served with cumin dusted pita chips

Macaroni and Cheese Bites

\$70 serves 8

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

Chicken Taquitos

\$70 serves 8

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

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

Boneless Wings

\$75 serves 8

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

Salads

Potato Salad

\$35 serves 8

Traditional potato salad

Coleslaw

\$35 serves 8

Housemade vinegar slaw topped with green onions

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

**Grilled or crispy chicken available on the side upon request*

Iowa Salad

\$80 serves 8

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

Cobb Salad

\$100 serves 8

Mixed greens with hard boiled egg, crisp apple smoked bacon, smoked turkey, blue cheese crumbles and diced tomato — served with ranch dressing

Steak Salad

\$100 serves 8

Mixed greens, grilled sirloin, blue cheese crumbles, diced tomato and red onion — finished with roasted garlic vinaigrette

Sandwiches

Nathan's Hot Dogs

\$90 serves 8

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

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

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

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

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

Variety of soft, fresh-baked cookies

Assorted Dessert Bar

\$25 serves 8

Chefs assortment of housemade lemon, brownie, blondie, and strawberry swirl cheesecake bars

Gourmet Rice Krispies Treat Platter

\$30 serves 8

Housemade peanut butter Rice Krispies treats with a rich layer of milk and white chocolate

Cookie and Brownie Assortment

\$35 serves 8

Ultimate Brownie Display

\$35 serves 8

Housemade assortment of chef inspired brownies

Chocolate Dipped Strawberries

\$45 serves 8

Hand-dipped strawberries

Gourmet Bistro Cakes

\$60 serves 8

Variety of red velvet and tiramisu bistro cakes

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

\$28 per 750ml

Owen's Margarita Mix

\$28 per 750ml

Bloody Mary Mix

\$30 per 1.75 liter

Monster / Sugar-Free Monster

\$30 per 4-pack

Wine

\$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*

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

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

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

Bourbon

\$165 Bulleit

Gin

\$120 Tanqueray

OVG Hospitality

Alcoholic Beverages

OVG Hospitality is the exclusive provider for all food and beverages at Casey's Center. The suite holder or his/her representative is responsible for controlling and monitoring alcoholic beverage consumption in their suite. In accordance with the Iowa State Law, anyone less than 21 years of age is not allowed to consume alcoholic beverages. It is also prohibited to bring in any outside alcoholic beverages or remove them from your suite or the suite level. Any outside beverages will be immediately confiscated.

Suite Advance Orders

Online ordering is available up to 72 hours before the event starts. All orders placed less than 72 hours prior to the event must be placed from our event day menu. To place orders or for questions, please contact Adam Shepard, Suites Manager, at 515.564.8063 or Adam.Shepard@OakViewGroup.com.

Payment

OVG Hospitality will accept cash and all major credit cards for payment. Suite holders must produce one method of payment at the beginning of all events. When using cash, payment must be received upon the arrival of your order. If you wish to pay cash at the conclusion of the event, we will require a major credit card to be held open until cash payment is received.

Cancellations

In the event of a cancellation, please contact the suites department at 515.564.8063 immediately. All orders cancelled 48 hours in advance will be charged 50% of the final bill. All orders canceled 24 hours or less before the event will be charged 100% of the final bill. OVG Hospitality is not responsible for any lost or stolen items that are left in the suite.

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.

A 24% service charge and applicable sales tax will be added to all food and beverage orders. Gratuity not included. Any open tabs will be closed with 20% gratuity.



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