

# *Casey's* CENTER Suite Menu



# Casey's Center Package

\$550 serves 8 | \$1,000 serves 16

## **Artisan Cheese Display**

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

## **Seasonal Fruit Display**

Seasonal fruits including fresh berries, sliced melons and grapes

## **White Cheddar Bacon Mac & Cheese**

Macaroni pasta combined with white cheddar sauce and crisp bacon

## **Roasted Asparagus**

Roasted fresh asparagus spears

## **Tender Cut Beef with Merlot Demi-Glace**

Beef sirloin cooked medium — served with merlot demi-glace

## **Fresh Baked Dinner Rolls**

Assortment of gourmet dinner rolls — served with butter

## **Dessert Bars**

Chef's selection of assorted dessert bars

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.

# Southwest Package

\$550 serves 8 | \$1,000 serves 16

## Fresh Tortilla Chips & Salsa

## Bacon Wrapped Stuffed Jalapeños

Cream cheese stuffed jalapeños, wrapped in smoked bacon

## Santa Fe Egg Rolls

Chicken with pepper jack cheese, black beans, corn, cilantro and jalapeños, all fried in a tortilla roll — served with salsa and sour cream

## Chicken & Steak Fajitas

Marinated chicken & steak cooked with sautéed peppers and onions — served with flour tortillas, traditional guacamole, sour cream, shredded lettuce and pico de gallo

## Spanish Rice

White rice with tomatoes, garlic and onions, sautéed until golden

## Refried Beans

Mashed pinto beans

## Sopapilla Cheesecake Bars

Cinnamon sugar cheesecake bars with a sweet cream cheese filling

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# All-American Package

\$300 serves 8 | \$550 serves 16

## Bottomless Popcorn

### Kettle Chips

Seasoned kettle chips served with french onion and ranch dips

### Fresh Garden Vegetable Display

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

### Potato Salad

Traditional potato salad

### Deep Fried Sweet Corn Fritters

Tempura style sweet corn — served with ranch dipping sauce

### Gourmet Hot Dog and Burger Bar

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

### Gourmet Cookie Display

Variety of soft, fresh-baked cookies

# Backyard Barbecue Package

\$300 serves 8 | \$550 serves 16

## Bottomless Popcorn

### Potato Salad

Traditional potato salad

### Coleslaw

Housemade vinegar slaw, topped with green onions

### Macaroni and Cheese Bites

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

### Sweet Hickory BBQ Sandwiches

Barbecue pulled pork and beef brisket — served with fresh baked rolls

### Kettle Chips and Dips

Seasoned kettle chips served with french onion and ranch dips

### Ultimate Brownie Display

An assortment of fresh housemade brownies

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# Italian Package

\$300 serves 8 | \$550 serves 16

## Bottomless Popcorn

### Caesar Salad

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

### Vegetable Crudité

A medley of fresh cauliflower, broccoli, cherry tomato, carrot, mini pepper, radish, and sliced cucumber — served with housemade ranch dip

### Penne Pasta Bar

Penne pasta served with traditional bolognese sauce, alfredo sauce and grilled chicken

### Garlic Parmesan Breadsticks

Fresh baked garlic-seasoned breadsticks

### Bistro Cakes

Chef's selection of assorted bistro cakes

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# State Fair Package

\$300 serves 8 | \$550 serves 16

## Wedge Salad on a Stick

Iceberg lettuce wedges skewered with cherry tomatoes and cheddar cheese cubes  
— drizzled in ranch aioli

## Corn Salsa and Tortilla Chips

Housemade corn salsa served with fresh fried tortilla chips

## Mini Corn Dogs

Served with ketchup and yellow mustard

## Pork Chop on a Stick

Grilled tender pork chop on a stick  
— drizzled with housemade spicy barbecue sauce

## Apple Pie Eggrolls

Deep fried, flame-roasted apple with brown sugar wrapped in an egg roll wrapper  
— served with warm caramel

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# Slider Package

## **Barbecue Pulled Pork and Pulled Chicken Sliders**

**\$125** serves 8

Tender, fall-apart barbecue pulled pork and chicken served with fresh fried onion straws, pepperoncini peppers, pickled chips, and fresh baked slider buns

## **Grilled Beef and Fried Chicken Sliders**

**\$125** serves 8

Served with American and cheddar cheese, lettuce, sliced tomato, pickle chips, and fresh baked slider buns

## **Italian Sausage Sliders**

**\$135** serves 8

Fresh ground Graziano sausage patties served with banana peppers, sliced mozzarella, and fresh baked slider buns

## **Breaded Pork Tenderloin Sliders**

**\$145** serves 8

Crispy panko breaded pork cutlets served with American cheese, pickle chips, mayonnaise, mustard, ketchup, and fresh baked slider buns

*All Slider Packages include the following:*

### **Bottomless Popcorn**

### **Kettle Chips**

Seasoned kettle chips served with french onion and ranch dips

### **Vegetable Crudité**

A medley of fresh cauliflower, broccoli, cherry tomato, carrot, mini pepper, radish, and sliced cucumber — served with housemade ranch dip



# 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

# 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

# Cold Appetizers

## **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 and traditional garlic hummus

## **Seasonal Fruit Display**

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

Seasonal fruits including fresh berries, sliced melons and grapes

## **Caprese Skewers**

**\$55** serves 8 | **\$90** serves 16

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 | **\$95** serves 16

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 | **\$115** serves 16

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 | **\$115** serves 16

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

# Hot 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

## **White Cheddar Cheese Curds**

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

Served with buttermilk ranch dressing

## **Deep Fried Sweet Corn Fritters**

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

Tempura style sweet corn — served with ranch dipping sauce

## **Southwest Chicken Quesadilla**

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

Served with sour cream, traditional guacamole and housemade salsa fresca

# Hot Appetizers

## Warm Spinach & Artichoke Dip

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

Served with cumin dusted pita chips

## 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

# 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

# Snack Package

\$200 serves 8 | \$350 serves 16

## 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

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# 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

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.

# Desserts

## **Gourmet Cookie Display**

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

Variety of soft, fresh-baked cookies

## **Assorted Dessert Bar**

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

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

## **Gourmet Rice Krispies Treat Platter**

**\$30** serves 8 | **\$60** serves 16

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

## **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

## **Chocolate Dipped Strawberries**

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

Hand-dipped strawberries

## **Gourmet Bistro Cakes**

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

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](mailto: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.**

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