

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

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

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

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.

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

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.

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

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.

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

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
-

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

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

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.

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.

Casey's
CENTER

 **OVG**
Hospitality

233 Center Street | Des Moines, IA 50309
515-564-8000 | iowaeventscenter.com