



# CATERING MENU



# BREAKFAST MENU



# BREAKFAST

## CONTINENTAL BREAKFAST

Prices are listed per guest. All Continental Breakfasts are served with Water, House Blend Coffee, and Hot Tea.

### **Batter Up Breakfast \$20**

Sliced Fruit, Berries, Individual Oatmeal, Yogurt, Granola, Breakfast Breads, Muffins, and Fruit Juices

### **Classic Continental \$17**

Danishes, Muffins, Bagels, Cream Cheese, and Orange Juice

## À LA CARTE

Prices are listed per dozen, with a minimum order of one dozen.

### **Hot Breakfast Sandwiches \$115**

Bacon or Sausage with Egg and Cheddar Cheese on a Biscuit

### **Assorted Bagels \$80**

with Cream Cheese, Butter, and Jam

### **Bakery Assortment \$80**

Danishes, Muffins, Scones, and Butter

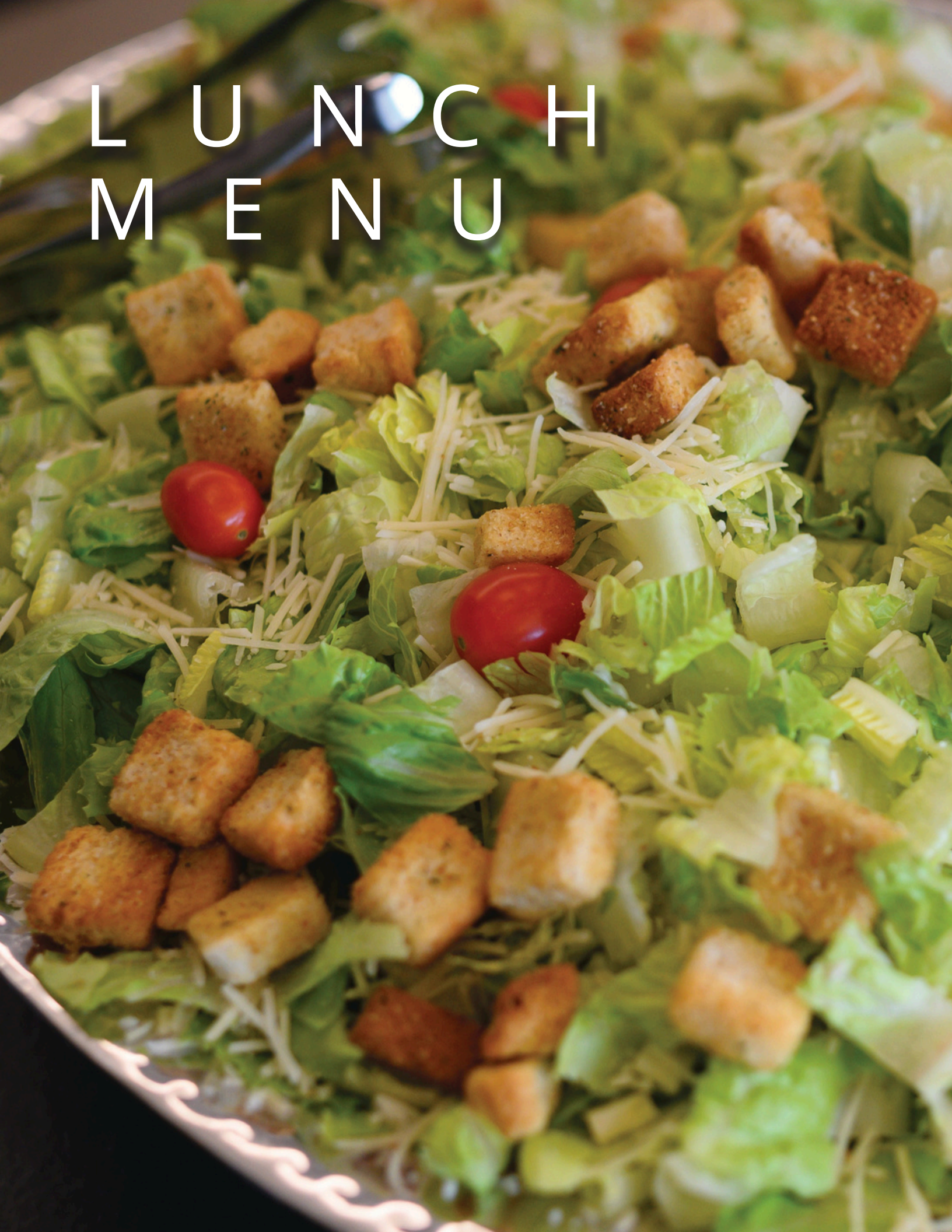
### **Yogurt Parfaits \$75**

Vanilla and Strawberry Yogurt, Mixed Berries, and Granola

### **Breakfast Breads \$60**

Please see Catering Sales Manager for dietary suggestions. Pricing variations and minimums may apply.

# LUNCH MENU



# LUNCH

## LIGHT LUNCH—SALAD

Prices listed are per guest. Served with Water, Iced Tea, Rolls with Butter, and Cookies.

### **Cobb Salad \$25**

Mixed Greens, Hard Boiled Egg, Bacon, Turkey, Blue Cheese, and Tomatoes, served with homemade Ranch Dressing

### **Garden Salad \$20**

Mixed Greens, Carrots, Cucumbers, Tomatoes, Cheese, and Croutons, served with homemade Ranch or Italian Dressing

### **Caesar Salad \$20** (Add Sliced Chicken \$8)

Romaine, Parmesan Cheese, and Croutons, served with Caesar Dressing

## LIGHT LUNCH—SANDWICH

Prices are listed per guest. Sandwiches are served with Water, Iced Tea, Homemade Kettle Chips, and Cookies.

### **Ham and Cheddar Sandwich \$27**

Ham, Cheddar Cheese, Lettuce, and Tomato on a Brioche Bun

### **Turkey and Swiss Sandwich \$27**

Turkey, Swiss Cheese, Lettuce, and Tomato on a Croissant

### **Roast Beef Sandwich \$27**

Roast Beef, Pepper Jack, Lettuce, and Tomato on a Brioche Bun

### **Chicken Salad Sandwich \$27**

Chicken Salad and Leaf Lettuce on a Croissant

### **Vegan Wrap \$27**

Cucumber, Carrot, Tomato, Red Onion, Spinach, and Red Pepper Hummus in a Garden Tortilla

## SOUP

Prices listed are per gallon. Each gallon yields approx. 14 cups. Served with Oyster Crackers.

### **Broccoli Cheddar \$85**

### **Midwestern Corn Chowder with Bacon \$85**

### **Homestyle Chicken Noodle \$75**

### **Tomato Basil \$65**

## À LA CARTE PER DOZEN:

### **Scotcheroos \$70**

### **Assorted Dessert Bars \$60**

### **Pretzel Bites \$50**

with Dijon Mustard and Beer Cheese

### **Fudge Brownies \$45**

### **Jumbo Cookies \$45**

### **Assorted Dessert Bars \$60**

### **Granola Bars \$30**

### **Trail Mix Packs \$30**

### **Whole Fresh Fruit \$25**

## À LA CARTE PER 25 SERVINGS:

### **Homemade Snack Mix \$75**

### **House Kettle Chips and Ranch Dip \$60**

### **Tortilla Chips and Salsa \$50**

# APPETIZERS MENU



# HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

Prices listed are per 50 pieces.

### **Beef Tenderloin Canapé \$300**

Beef Tenderloin with Brie Cheese and Horseradish on a Crostini

### **Shrimp Cocktail \$250**

Jumbo Shrimp with Cocktail Sauce and Lemons

### **Mini Club \$200**

Bacon, Turkey, Ham, Swiss Cheese, Lettuce, Tomato, and Mayonnaise on a Slider Bun

### **Blackberry Thyme Crostini \$175**

Thyme Goat Cheese on a Crostini with Honey, Pecans, and a Blackberry

### **BLT Flatbread \$175**

Grilled Flatbread with Bacon, Cream Cheese, Cherry Tomato, and Mixed Greens

### **Bruschetta \$125**

Fresh Cut Tomato, Onion, and Basil marinated in Olive Oil, served on a Crostini and topped with Balsamic Glaze

### **Caprese Skewer \$125**

Basil, Mozzarella Cheese, and Tomato topped with Balsamic Glaze



# HORS D'OEUVRES

## HOT HORS D'OEUVRES

Prices listed are per 50 pieces.

### **Beef Sliders \$300**

Mini Beef Burger with American Cheese, Pickles, Ketchup, and Mustard on a Slider Bun

### **Chicken and Waffle Sliders \$300**

Fried Chicken Cutlet on a Pearl Waffle with Maple Glaze

### **Chicken Sliders \$250**

Mini Grilled Chicken Breast with American Cheese, Pickles, and Chipotle Ranch on a Slider Bun

### **Spanakopita \$250**

Phyllo Pastry stuffed with Spinach, Feta Cheese, and Romano Cheese

### **Mini Cubans \$250**

Ham, Pork Loin, Swiss Cheese, Mustard, and Pickles on a Slider Bun

### **Spinach Artichoke Dip \$225**

Creamy Spinach Artichoke Dip served warm with Pita Chips

### **Spinach Artichoke Stuffed Mushrooms \$225**

Jumbo Mushrooms stuffed with Spinach Artichoke Dip

### **Chicken Satay \$200**

Marinated Chicken on a skewer with Ginger Soy Glaze

### **Santa Fe Spring Rolls \$200**

Chicken, Black Beans, Tomato, and Green Chile served with Salsa Sour Cream Dip

### **Meatballs \$200**

Tossed in Marinara or BBQ Sauce

### **Boneless Buffalo Wings \$175**

Boneless Wings tossed in Buffalo Sauce, served with Celery, Blue Cheese Dressing, and Ranch Dressing

### **Graziano Sausage Stuffed Mushrooms \$175**

Jumbo Mushrooms stuffed with Graziano Italian Sausage, Italian Cheeses, and Marinara Sauce

### **Buffalo Chicken Crostini \$175**

Housemade Buffalo Chicken Spread on a Crostini with Celery and Blue Cheese

### **Coconut Shrimp \$175**

Fried Coconut Shrimp served with Sweet Thai Chili Sauce

### **Hot Corn Fritters \$150**

Battered Sweet Corn served with Ranch Dressing

### **Chicken Potstickers \$150**

Fried Chicken Potstickers served with Teriyaki Sauce

### **Brussels Sprouts \$150**

Roasted Brussels Sprouts served with Balsamic Glaze

### **Buffalo Cauliflower \$150**

Fried Cauliflower tossed in Buffalo Sauce, served with Celery, Blue Cheese Dressing, and Ranch Dressing

### **Pork Egg Rolls \$150**

Pork Egg Rolls served with Sweet Thai Chili Sauce

### **Soft Pretzel Bites \$125**

Served with Cheese Sauce

# DISPLAYS, STATIONS, AND PRESENTATIONS MENU



# DISPLAYS AND STATIONS

## DISPLAYS

Prices listed are per 50 servings.

### **Charcuterie \$400**

Salami, Prosciutto, Capicola, Cheddar, White Cheddar, Swiss, Pepper Jack, Smoked Gouda, and Blue Cheese with Crackers and Crostini

### **Artisan Cheese Display \$350**

Havarti, Smoked Gouda, Blue Cheese, Swiss, Cheddar, and Brie with Berries, Dried Fruits, Grapes, and Crackers

### **Baked Brie En Croûte \$350**

Brie Cheese and Orange Marmalade baked in a Pastry with Grapes, Crostini, and Crackers

### **Hummus Trio \$250**

Traditional, Roasted Red Pepper, and Roasted Garlic Hummus with Cucumbers, Carrots, Red Peppers, and Pita Chips

### **Sliced Fruit \$250**

Seasonal Sliced Fruit and Berries

### **Vegetable Crudité \$250**

Seasonal Vegetables with Ranch Dip

## CARVING STATIONS

Minimum of 50 guests.

Prices are listed for 50 - 3oz servings and include a Chef Attendant.

### **Garlic Prime Rib \$1000**

Garlic and Herb Prime Rib with Rolls, Au Jus, and Horseradish Cream Sauce

### **New York Strip \$800**

Cracked Pepper and Herb New York Strip Loin with Rolls, Dijon Mustard, and Pesto Aioli

### **Beef Tenderloin \$800**

Herb Roasted Beef Tenderloin with Rolls, Stone Ground Mustard, and Rosemary Aioli

### **Roasted Pork Loin \$600**

Garlic and Black Pepper Pork Loin with Rolls, Whiskey, Barbecue Sauce, and Bacon Jam

### **Maple Bourbon Ham \$600**

Bourbon and Maple Glaze Bone-In Ham with Rolls, Pineapple Chutney, and Dijon Mustard

### **Boneless Breast of Turkey \$600**

Cajun Rubbed Boneless Turkey Breast with Rolls, Sage Aioli, and Apple Butter

# STATIONS AND PRESENTATIONS

## STATIONS

Prices listed are per 50 servings.

### Barbecue Station \$600

- BBQ Pulled Pork and BBQ Pulled Chicken with Hamburger Buns
- Red Onion and Pickles
- Steakhouse Potato Salad
- Corn Bread and Honey Butter

### Ballpark Station \$600

- Chicago Hot Dogs with Poppyseed Buns
- Neon Green Relish, Sport Peppers, Onions, Tomatoes, and Pickle Spears
- Housemade Kettle Chips with Ranch Dip
- Steakhouse Potato Salad

### Mac and Cheese Station \$500

#### CHOOSE TWO:

- Beer Cheese, Bacon, and Green Onion
- White Cheddar, Spinach, and Roasted Tomato
- Cheddar Cheese, Pulled Pork, and Barbecue Sauce
- Smoked Gouda and Crispy Onion Topping

### Mashed Potato Station \$400

- Garlic Roasted Red Potatoes
- Maple Flavored Sweet Potatoes
- Buttery Yukon Potatoes
- Bacon, Broccoli, Cheddar, Chives, Sour Cream, Butter, and Cheese Sauce

### Pasta Station \$400

- Penne Pasta
- Alfredo and Tomato Basil Sauce
- Grilled Chicken and Parmesan Cheese
- Italian Bread

## PRESENTATIONS

Prices are listed per guest, based on selected protein. All Dinner Presentations are served with Water and Iced Tea, and include the following:

- Mixed Greens Salad with Tomatoes, Cucumbers, Carrots, Cheddar Cheese, Ranch and Balsamic Dressings
- White Dinner Rolls with Butter Balls
- Whipped Garlic Mashed Potatoes
- Roasted Green Beans
- Select Protein(s)
- Vanilla Cheesecake with Chocolate, Caramel, and Strawberry Drizzle

### Choice of Protein:

- Filet Medallion with Demi-Glace \$48
- Roasted Airline Chicken with Cream Sauce \$35
- Grilled Chicken with Rosemary Velouté \$35
- Roasted Pork Tenderloin with Pan Sauce \$35

# BAR & BEVERAGE MENU



# BAR & BEVERAGES

## HOSTED / STANDARD BAR

Hosted and Cash Bar options available. Hosted bar tabs will receive \$.50 off each Beverage purchase, with an automatic 20% Gratuity on all hosted tabs.

**Domestic Beer \$6**

**House Wine Glass \$7**

**Local Craft Beer \$8**

**Seltzer \$8**

**Single Cocktail \$8**

**Double Cocktail \$12**

**Assorted Canned Coca-Cola® Products \$3**

**Dasani® Bottled Water \$3**

## WINE SELECTIONS

Prices are listed per bottle. See Catering Sales Manager for Wine List.

**La Marca Prosecco Bottle \$30**

**Non-Alcoholic Sparkling Option \$20**

**Corkage Fee per Wine Bottle \$20**

## SPECIALTY COCKTAIL PACKAGES

**Mimosa Bar \$160**

Includes 3 bottles of La Marca Prosecco, Orange Juice, Pineapple Juice, Cranberry Juice, Strawberries, Raspberries, and Assorted Purees

**Bloody Mary Bar \$300**

Includes 1 bottle of Tito's Vodka, Bloody Mary Mix, Tabasco Sauce, Worchester Sauce, Spiced Rim Salt, and Garnishes

\*Principal Park is a Cashless Facility

All prices are subject to 23% management charge; prices are subject to change.

## BEVERAGE STATIONS

**Regular or Decaf Coffee (per gallon) \$20**

**Hot Water with Assorted Tea (per gallon) \$20**

**Iced Tea (per gallon) \$20**

**Lemonade (per gallon) \$20**

## HOUSE BRANDS OFFERED

### Spirits

- Bulleit Bourbon
- Captain Spiced Rum
- Crown Royal Whisky
- Don Julio Silver Tequila
- Iowa Distilling Company Prairie Fire Cinnamon Whiskey
- Tito's Vodka
- Jack Daniel's Whiskey
- Jameson Whiskey
- Johnny Walker Black Label Scotch
- Kettle One Vodka
- Malibu Coconut Rum
- Tanqueray Gin

### Domestic Beer

- Budweiser
- Bud Light
- Busch Light
- Coors Light
- Michelob Ultra
- Miller Light

### Craft Beer

- Confluence Capital Gold (Vienna-Style Lager)
- Confluence Des Moines IPA (India Pale Ale)
- Confluence Farmer John (Multi-Grain Ale)

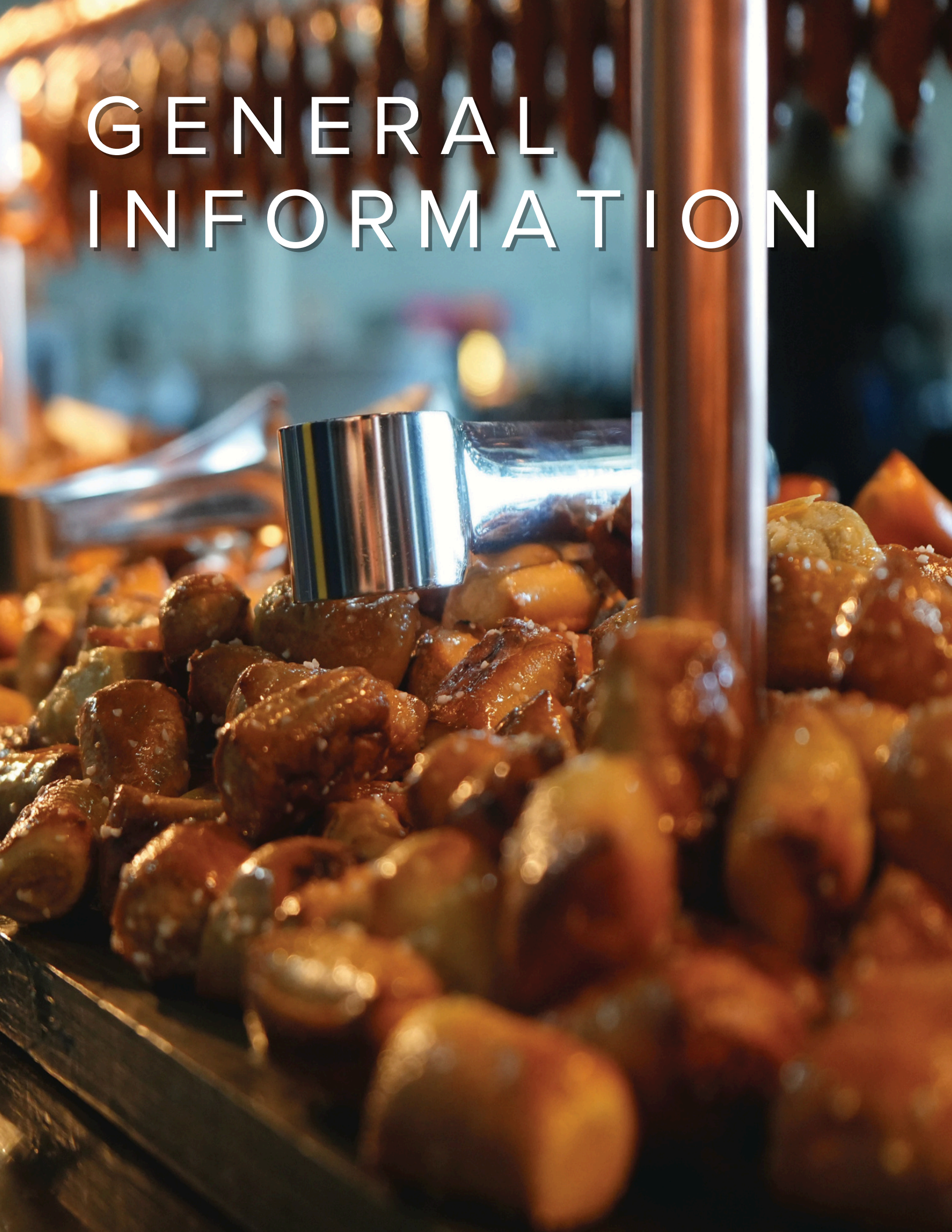
### Seltzer

- Carbliss Black Cherry
- Carbliss Black Raspberry
- Nutrl Orange
- Nutrl Pineapple

### Wine

- Canyon Road Cabernet Sauvignon
- Canyon Road Chardonnay
- Canyon Road Pinot Grigio
- Canyon Road Pinot Noir
- Canyon Road Sauvignon Blanc

# GENERAL INFORMATION



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## SERVICES & POLICIES

### Exclusive Caterer

All food and beverage items served at the Iowa Cubs-Principal Park are selected, prepared, and served by Oak View Group Hospitality (OVG Hospitality) as the exclusive manager of all food and beverage operations. This menu features a varied selection of popular items and is designed to appeal to the needs of each of our clients and their guests. Ask your Catering Sales Manager about menu customizations.

### Outside Food and Beverages

No food or beverage of any kind will be permitted to be brought into the facility by the patron. Food items may not be taken from the venue. Exceptions are made for outside desserts for celebrations (subject to a cutting fee of \$30 per dessert).

### Alcoholic Beverage Service

In compliance with Iowa State Law, all alcoholic beverages must be supplied and served by OVG Hospitality. In accordance with state regulations, we reserve the right to request a photo ID of any person to verify their age and to refuse service to underage and intoxicated persons. Alcoholic beverages may not be removed from the venue. There is a two (2) drink maximum per person, per transaction.

### Payment

Payment for Food and Beverage must be held with a "Card on File" once booked. No charges are made unless authorized by the client. All balances must be paid prior to event day. The client will receive a final invoice summary detailing all purchases and payments. Payment for Food and Beverage is done by credit or debit cards only and all bars are cashless.

### Linens

All banquet prices include standard sized white or black table linens.

### Dietary Considerations

OVG Hospitality will try to accommodate dietary requests provided with the final guarantee at least five business days before the start of the event.

### Late Fees

All food and beverage orders must be made with your Catering Sales Manager 10 business days before the first day of your event, or your food and beverage charges are subject to a 10% late fee.

### Menu Selections

Choose a menu from the selections contained in the preceding suggestions. All menu items may not be available for orders placed within 10 business days of your event. Your Catering Sales Manager will notify you if item substitutions are required on your desired menu.

### Guarantees

A minimum guarantee of the number of guests to be served is required by 12:00 pm, Noon, five (5) business days prior to the first function of the event. Events that begin on Saturday or Sunday will be due six (6) business days before, at 12:00 pm, Noon. À La Carte orders require a guarantee for quantity ordered of each food item on the order. If this number is not received, your original estimates will be considered the final guarantee, and you will be billed accordingly. The number is not subject to reduction. Bookings are subject to a pre-determined Food and Beverage Minimum.

### Food and Beverage Charges

All catered events are subject to a 23% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. Hosted bar tabs are subject to a 20% Bar Gratuity. All catered events will have a 7% sales tax added. All OVG Hospitality listed menu prices are subject to change. OVG Hospitality will not guarantee price quotes more than 30 days before the event date.

### Cancellations

Cancellation of a food function must be sent in writing to your OVG Hospitality Catering Sales Manager. Any cancellation received more than 30 days before the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 15 days in advance will result in a fee of 50% of the estimated food and beverage charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated food and beverage charges, plus any expenses incurred in preparing for the event at the time of cancellation. OVG Hospitality shall not be responsible for any losses resulting from the cancellation of an event.