



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.

Good Morning Des Moines \$20

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

Deluxe Continental \$17

Sliced Fruit, Berries, Danishes, Muffins, Bagels, Cream Cheese, Butter, Jam, and Fruit Juices

Classic Continental \$14

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

À LA CARTE

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

Fruit Yogurts \$40

Greek Yogurts \$55

Yogurt Parfaits \$75

Vanilla and Strawberry Yogurt, Mixed Berries, and Granola

Breakfast Breads \$50

Assorted Bagels \$55

with Cream Cheese, Butter, and Jam

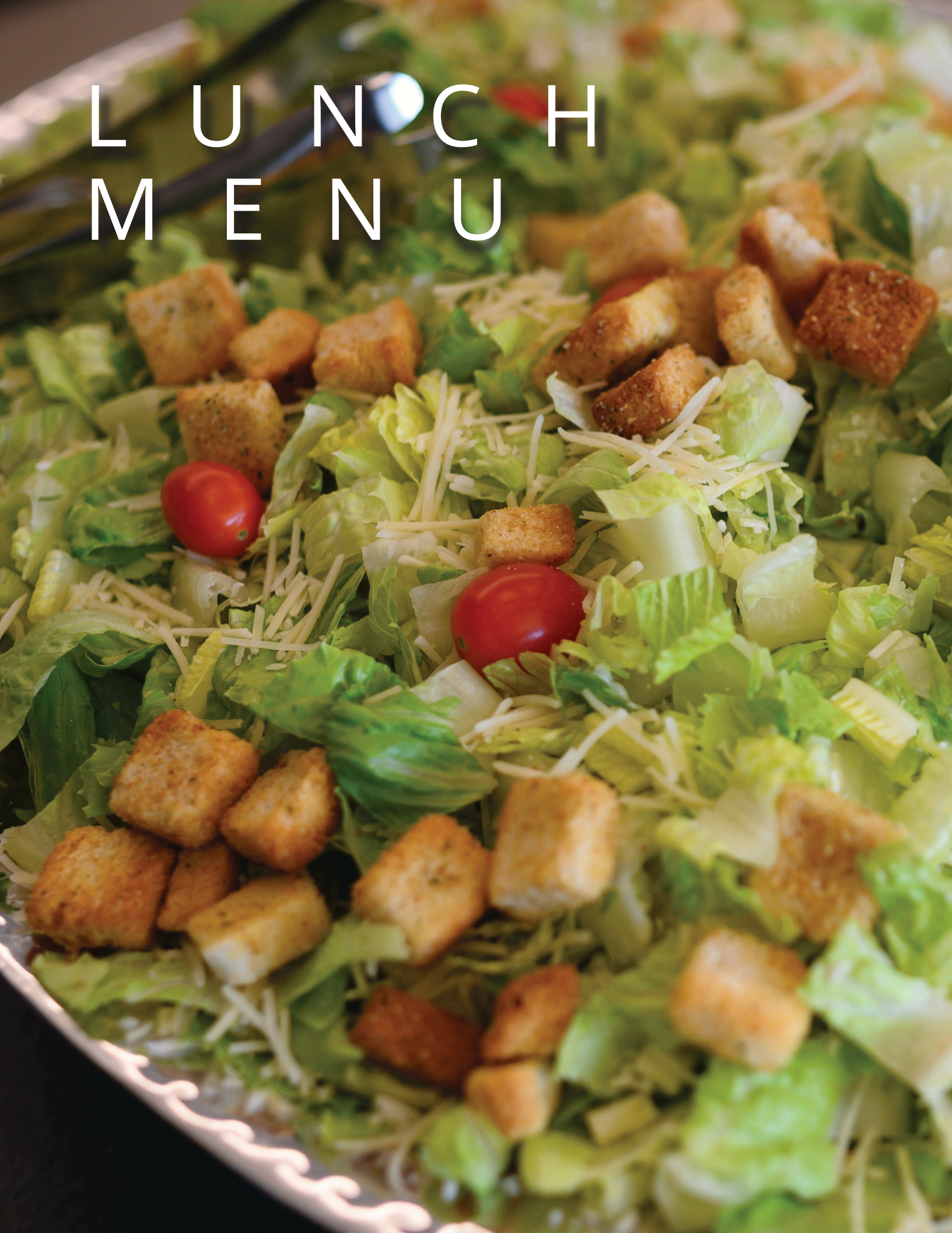
Danishes \$65

Bakery Assortment \$60

Danishes, Muffins, Scones, and Butter

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, Cookies or Brownies.

Garden Salad \$20

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

Cobb Salad \$24

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

Caesar Salad \$18 (Add Sliced Chicken \$6)

Romaine, Parmesan, and Croutons, served with Caesar Dressing

LIGHT LUNCH—SANDWICH

Prices are listed per guest. Sandwiches are served with Water, Iced Tea, Housemade Kettle Chips, Cookies or Brownies

Ham and Cheddar Sandwich \$22

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

Turkey and Swiss Sandwich \$24

Turkey, Swiss, Lettuce, and Tomato on a Croissant

Roast Beef Sandwich \$27

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

Chicken Salad Sandwich \$25

Chicken Salad and Leaf Lettuce on a Croissant

Vegan Wrap \$22

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

Tomato Basil \$22

Homestyle Chicken Noodle \$75

Broccoli Cheddar \$85

Midwestern Corn Chowder with Bacon \$85

À LA CARTE PER DOZEN:

Whole Fresh Fruit \$26

Jumbo Cookies \$45

Granola Bars \$30

Scotcheroos \$70

Trail Mix Packs \$30

Soft Pretzels \$50

Cookies \$30

with Dijon Mustard and Beer Cheese

Fudge Brownies \$35

Assorted Dessert Bars \$45

À LA CARTE PER 25 SERVINGS:

Pretzels \$30

Popcorn \$30

Peanuts \$40

Tortilla Chips w/ Salsa \$35

Kettle Chips w/ Ranch Dip \$40

Chex Mix \$50

**Lunch Salads or Sandwiches can be boxed for an additional \$3 each*

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

APPETIZERS MENU



APPETIZERS

Prices listed are per 50 pieces

Buffalo Chicken Dip \$175

Served with Blue Cheese Crumbles on Crostini

Mini Club \$150

Bacon, Turkey, Ham, Swiss, Lettuce, Tomato and Mayonnaise on a Breadstick

Shrimp Cocktail \$250

Jumbo Shrimp with Cocktail Sauce and Lemons

Boneless Buffalo Wings \$175

Boneless Wings with Buffalo Sauce, Celery, and Blue Cheese Dressing

Bone-In Chicken Wings \$350

Bone-In Chicken Wings Tossed in BBQ or Buffalo. Served with Celery and Ranch or Blue Cheese Dressing

Chicken Tenders \$150

Chicken Tenders with Ranch, BBQ, and Honey Mustard Dipping Sauces

Fried Cheese Ravioli \$100

Served with Marinara Sauce

Graziano Sausage Stuffed Mushrooms \$175

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

Meatballs \$100

Tossed in Marinara or BBQ

Soft Pretzel Bites \$75

Served with Nacho Cheese Sauce

Spinach Artichoke Dip \$100

Creamy Spinach Artichoke Dip served warm with Pita Chips

Spanakopitas \$250

Phyllo Pastry stuffed with Spinach, Feta, and Romano

Bacon Wrapped Scallops \$225

Scallops wrapped with Bacon

Bruschetta \$125

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

Potstickers \$100

Fried Asian style Dumplings filled with Chicken and Cabbage, flavored with Garlic, Green Onion, Spices. Drizzled with a Sweet Teriyaki Sauce

Egg Rolls \$100

Generously filled Eggrolls with savory Pork, Cabbage, Carrots, Celery, and Onion. Served with Sweet and Sour Sauce

Beef Slider Bar \$300

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

BBQ Pork Slider Bar \$275

Smoked Pulled Pork smothered in BBQ, with Pickles and Red Onion on a Mini Bun

Chicken Slider Bar \$250

Fried Chicken with Provolone, Pickle, and Special Sauce on a Mini Bun

LUNCH OR DINNER MENU



LUNCH OR DINNER BUFFETS

BALLPARK BUFFET \$25

Minimum order of 25 servings

Choose Two of the Following: Hamburgers, Hot Dogs, or Brats

Served with Hamburger Buns, Brat Buns, Sliced Cheese, Lettuce, Tomato, Red Onion, Pickles and Sauerkraut.

Sides include: Steakhouse Potato Salad, Creamy Pasta Salad, Kettle Chips with Ranch Dip

Choose one of the following desserts: :
Cookies or Brownies

*Add Chicago Dog toppings to Hot Dogs for \$2 more per person

BBQ BUFFET \$30

BBQ Pulled Pork and BBQ Pulled Chicken.

Served with Hamburger Buns, Red Onion, and Pickles

Sides include: Steakhouse Potato Salad, Creamy Pasta Salad, Corn Bread and Honey Butter, Kettle Chips with Ranch Dip

Choose one of the following desserts: :
Cookies or Brownies

DISPLAYS

Prices listed are per 50 servings, with a minimum of 25 servings

Seasonal Fruit \$300

Seasonal Fruit and Berries

Vegetable Crudit  \$300

Seasonal Vegetables with Ranch Vegetable Dip

Artisan Cheese Display \$400

Havarti, Smoked Gouda, Blue Cheese, Swiss, Cheddar, Pepper Jack with Berries and Grapes

DINNER

CUSTOMIZABLE DINNER BUFFET \$45

Served with Water, House Blend Coffee, Hot Tea, Rolls with Butter, and Dessert

Select One Salad:

- Caesar Salad with Romaine Lettuce, Parmesan, Croutons, and Caesar Dressing
- Garden Salad with Mixed Greens, Carrots, Cucumbers, Tomatoes, Cheese, Croutons, served with homemade Ranch, Italian Dressing, or Raspberry Vinaigrette
- Steakhouse Potato Salad
- Creamy Pasta Salad

Select Two Accompaniments:

- Green Beans with Almondine
- Roasted Brussel Sprouts
- Roasted Asparagus
- Roasted Seasonal Vegetables
- Oven Roasted Red Potatoes
- Wild Rice
- Garlic Mashed Potatoes

Select Two Entrées:

- Cheese Tortellini with Pesto Cream Sauce
- Herb-Marinated Grilled Chicken Breast
- Pork Chop with Red Wine Demi Glaze

Select One Dessert:

- New York Style Cheesecake
- Chocolate Layer Cake
- Caramel Apple Pie
- Lemon Layer Cake
- Turtle Brownies

BAR & BEVERAGE MENU



BAR & BEVERAGES

HOSTED / STANDARD BAR

Hosted prices are subject to the 23% Management Charge.

**15% Gratuity will be added to all hosted tabs.*

Hosted / For Purchase

House Cocktail **\$9.50 / \$10**

Blue Ox Vodka, Malibu Rum, Captain Morgan Spiced Rum, Captain Morgan White Rum, Jack Daniels Whiskey, Crown Royal Whiskey, Prairie Fire Cinnamon Whiskey

Premium Cocktail **\$10.50 / \$11**

Bulleit Bourbon, Kettle One Vodka, Tanqueray Gin, Tito's Vodka, Don Julio Silver, Johnnie Walker Black Label

House Wines by the Glass **\$8.50 / \$9**

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

Domestic Canned Beer (16oz) **\$8.50 / \$9**

Busch Light, Coors Light, Michelob Ultra, Miller Lite

Premium Canned Beer (16oz) **\$10.50 / \$11**

Angry Orchard, Blue Moon, Big Grove Easy Eddy, Modelo, Leinenkugel's Summer Shandy, White Claw Black Cherry

Canned Cocktails (12oz) **\$10.50 / \$11**

High Noon Peach, High Noon Pineapple, Carbliss Black Raspberry

N/A Beer **\$4.50 / \$5**

Michelob Ultra N/A

Assorted Canned Coca-Cola® Products **\$3.50 / \$4**

Coke, Diet Coke, Sprite, Lemonade

Dasani® Bottled Water (12oz) **\$3.50 / \$4**

*Principal Park is a Cashless Facility

WINE SELECTIONS

Prices are listed per bottle.

See Catering Sales Manager for Wine List.

La Marca Prosecco **\$30**

House Wine Bottle **\$30**

Non-Alcoholic Sparkling Option **\$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 **\$200**

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

BEVERAGE STATIONS

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

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

Unlimited Water, Iced Tea, and Lemonade (per 3 hours) **\$40**

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 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 prior to the start of the event.

Late Fees

All food and beverage orders must be made with your Catering Sales Manager 10 business days prior to 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.

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. 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 prior to 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 prior to 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.