

ADVENTURELAND

INN

BANQUET MENU

We Partner With You For
Successful Events!

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Treat Yourself Right♥

The Treat Yourself Right (TYR) selections are designed for the guest with nutrition in mind. TYR offerings are lower in fat, sodium and calories. Look for the Heart Symbol (♥) to denote these items.

Corporate Planner Package \$34 *(per attendee)*

Package is based on a minimum of 30 people.

Also includes rental of the meeting room and use of a screen.

Deluxe Continental

Sliced fresh fruit display, assorted variety
of fresh danish, donuts and muffins.

Served with orange juice, hot herbal teas and coffee.

Mid-Morning Break

Refresh of coffee and herbal teas along with
assorted sodas, bottled water and granola bars.

Lunch

Choose any buffet from our
Hot Lunch Buffets or Cold Deli Buffets.

Afternoon Break

Refresh of assorted sodas and bottled water
along with freshly baked cookies or brownies.

Hot Breakfast Buffet

(Minimum 30 people)

Fresh Starts Breakfast \$9.25

Choose two of the breakfast selections listed below.
Accompanied with an assorted variety of fresh pastries, donuts, muffins and bagels. Served with orange juice and coffee.

Entrée Breakfast \$10.50

Choose three of the breakfast selections listed below.
Accompanied with assorted variety of fresh pastries, donuts, muffins and bagels. Served with orange juice and coffee.

Breakfast Selections

Fluffy Scrambled Eggs

Scrambled Eggs with cheese

Egg Beaters with cheese♥

Ham Steak

Sausage Patties

Crisp Bacon

Granola Bars♥

Fresh Fruit Salad♥

Hash Brown Potatoes

O'Brian Potatoes

Cheddar Browns

Belgian Waffles

Buttermilk Pancakes

Texas-style French toast

Continental Breakfast Buffets

(Minimum of 30 people)

Deluxe Continental Breakfast \$7.25

Sliced fresh fruit display, assorted variety of fresh Danish, donuts and muffins.
Served with orange juice and coffee.

Your Way Parfait Bar \$8

Make your own yogurt parfait from assorted yogurt flavors.
Served with a variety of fruit toppings and low-fat granola.
Served with orange juice and coffee.

Breakfast Basket \$6

Assorted variety of fresh Danish, donuts and muffins.
Served with orange juice and coffee.

Breakfast Pizza \$17*(per pizza)*

Eggs, sausage gravy, hashbrowns, bacon and cheese on top of a freshly baked pizza crust. Serves 8 people. Beverages not included.

Hot Breakfast Skillets \$11

Served with sliced fresh fruit tray and coffee.

South of the Border Breakfast Skillet

Sausage, onions, green peppers, scrambled eggs, diced tomatoes, diced potatoes and cheddar cheese.
Served with mini tortillas and a side of sour cream and salsa.

Country Breakfast Skillet

Bacon, sausage, green peppers, onions, diced potatoes, scrambled eggs and cheddar cheese.
Served with buttermilk biscuits.

Break-time Delights

(Minimum 30 people)

“TYR” Energizer♥

Whole fresh fruit, granola bars,
pretzels and vegetable crudite with
honey mustard dip.

\$7.25

French Connection

Sliced fresh fruit tray, gourmet cheese
and cracker display, assorted mini
pastries.

\$7.25

Take Me Out To The Ball Game

Warm, soft pretzels with cheese
sauce, shell peanuts, Jolly Time
Popcorn and licorice.

\$7.50

Sweet and Salty Splendor

Jolly Time Popcorn with M&M's,
gourmet mixed nuts and jumbo
gourmet cookies.

\$9

Chocolate Frenzy

Chocolate chunk cookies, fudge
brownies and assorted candy bars.

\$8.50

At The Movies

Jolly Time Popcorn, licorice, Milk
Duds and M&M's.

\$6

Ice Cream Parlor

Create your own masterpiece! Start with vanilla ice cream
and pile on your choice of toppings. Toppings include:
Hot fudge, caramel sauce, maraschino cherries, chopped nuts,
Oreo cookie crumbs and whipped topping

\$7

Beverage Service

Beverages

Coffee, Gallon (<i>serves 12-15 cups</i>).....	\$20
Coffee, Half Urn (<i>serves 30-50 cups</i>).....	\$30
Coffee, Urn (<i>serves 75-100 cups</i>).....	\$60
Assorted Hot Tea, Small Pot (<i>serves 5-6 cups</i>).....	\$16
French Vanilla Cappuccino, Gallon (<i>serves 12-15 cups</i>).....	\$22
Hot Chocolate with Marshmallows, Gallon (<i>serves 12-15 cups</i>).....	\$23
Soft Drinks (<i>20 oz bottles</i>).....	\$3
Bottled Water♥ (<i>20 oz bottles</i>).....	\$3
Iced Tea, Gallon.....	\$15
Lemonade, Gallon.....	\$15
Fruit Punch, Gallon.....	\$15

Breakfast Bakery

Breakfast Items

Bakery Fresh Donuts (<i>per dozen</i>).....	\$18
Fresh Baked Bagels with Cream Cheese (<i>per dozen</i>).....	\$23
Fresh Baked Jumbo Cinnamon Rolls (<i>per dozen</i>).....	\$23
Fresh Baked Coffee Cake (<i>per dozen</i>).....	\$18
Cini Minis (<i>per dozen</i>).....	\$15
Fruit Filled Turnover (<i>per dozen</i>).....	\$20
Kelloggs Strawberry Yogurt Breakfast Bars♥ (<i>per dozen</i>).....	\$14
Yogurt, Individual♥ (<i>per dozen</i>)	\$20
Cereal, Assorted Individual with Milk (<i>each</i>).....	\$3

Sweet And Savory Snacks

Sweet

Fudge Brownies (<i>per dozen</i>).....	\$19
Pumpkin Bars (<i>per dozen</i>).....	\$22
Fresh Baked Cookies (<i>per dozen</i>).....	\$18
Rice Krispie Treats (<i>per dozen</i>).....	\$19
Chocolate Covered Rice Krispie Treats (<i>per dozen</i>).....	\$23
Candy Bar Basket (<i>per dozen</i>).....	\$15
Quaker Chocolate Chunk Granola Bars♥ (<i>each</i>).....	\$2
Whole Fresh Fruit♥ (<i>each</i>).....	\$2
Ice Cream Novelties (<i>per person</i>).....	\$3

Savory

Deluxe Gourmet Mixed Nuts, (<i>per pound</i>).....	\$19
Chex Mix (<i>per pound</i>).....	\$12
Assorted Chips(<i>each</i>).....	\$2
Cheese and Crackers (<i>per person</i>).....	\$4
Goldfish Crackers (<i>per pound</i>).....	\$3
Tortilla Chips and Salsa (<i>per person</i>).....	\$3
Soft Pretzels Served Warm with Cheese Sauce (<i>each</i>).....	\$4

Hot Buffet Selections

(Minimum 30 people. Water and your guest's choice of iced tea, coffee or milk are also included).

Fajita Fiesta \$17

Top your own fajitas!

Seasoned strips of tender beef OR chicken. Served with: sautéed onions and peppers, cheddar cheese, shredded lettuce, diced tomatoes, salsa, jalapenos, sour cream, refried beans, spanish rice and flour tortillas.

Allegro Pasta Bar \$17

Chef's selection of al dente pastas. Served with our creamy Alfredo and basil marinara sauces, Italian meatballs OR grilled chicken breast and sautéed with onions and peppers. Served with garlic bread sticks and tossed garden salad with Italian dressing.

BBQ Sandwich Bar \$16

Choose from BBQ pork, chicken or beef on white Kaiser. Served with potato chips, baked beans and creamy coleslaw.

Cucina Italiana \$17

Antipasto salad, beef marinara pasta, primavera Alfredo lasagna and garlic bread sticks. Mama Mia!

Taste of the Mediterranean \$19

Roasted garlic beef provencal OR glazed lemon pepper chicken breast. Served with an Italian vegetable blend, roasted herbed red potatoes, focaccia wedges, Greek salad with feta cheese, pepperoncinis, tomatoes and black olives.

Down Home Favorites \$12

Roasted honey glazed ham OR oven roasted turkey breast, green bean casserole, whipped potatoes and gravy. Served with fresh dinner rolls and a tossed garden salad with two salad dressings.

All American Picnic \$13

Choose two of the following: Hamburgers, bratwurst with sauerkraut, hot dog or grilled chicken breast sandwiches. Served with BBQ baked beans, petite corn on the cob and home style potato salad.

Country Buffet \$15

Baked OR fried bone in chicken OR roasted pork loin au jus. Served with mashed potatoes and gravy, buttered kernel corn, sliced watermelon and dinner rolls.

Deli Buffet Selections

(Minimum 30 people. Water and your guest's choice of iced tea, coffee or milk are also included).

The Adventureland Deli \$13

Roast beef, roasted turkey breast and baked ham. Accompanied by swiss, American and mild cheddar cheeses with an assortment of breads.

♥The Grand Bistro Deli♥ \$15

Sliced breast of turkey, baked ham and tuna salad accompanied by swiss, American and mild cheddar cheeses with an assortment of breads.

Condiments include tomato slices, pickle spears, leaf lettuce, sliced red onion, mayonnaise, yellow mustard and pesto mayonnaise.

Classic Sandwich Collection \$16

Mix up your lunch with a variety of pre-made sandwiches (Pick any two). Water and your guest's choice of iced tea, coffee or milk are also included.

Sliced roast beef with mozzarella, crisp Romaine, tomato and Parmesan crème dressing on foccacia.

Crispy chicken pieces with shredded lettuce, diced tomato, shredded cheddar and ranch dressing rolled in a flour tortilla.

Grilled chicken breast with pepperoni, sliced olives, Romaine lettuce and Swiss cheese laced with Italian dressing on a wheat kaiser.

Thin sliced turkey breast with crisp bacon, lettuce, sliced tomato, cheddar jack cheese and salsa ranch sauce on a flaky croissant.

♥Garden Vegetable♥ red onion, sliced tomato, alfalfa sprouts, cucumbers, sweet bell peppers, swiss cheese, guacamole and Romaine lettuce. Served on a whole wheat kaiser.

Includes your choice of Two Accompaniments and One Dessert

Accompaniments:

Caesar Salad

Home style Potato Salad

Gourmet Pasta Salad

Fresh Seasonal Fruit Salad♥

Marinated Vegetable Salad♥

Soup d' Jour (add \$1)

Creamy Coleslaw

Potato Chip Assortment

Baked Lays Potato Chips

Tossed Salad with Dressing♥

Cottage Cheese♥

Dessert: Cookie Assortment, Fudge Brownie, Rice Krispie Treat or Whole Fruit♥

Working Lunches

Our box lunches let you mix and match your luncheon selections.

Choose from an assortment of sandwiches, salads and side options. Beverages not included.

Adventureland Classic Box Lunch \$9

Sandwiches made for you. Select two sandwich choices and two side options.

Masterpiece Working Lunch \$10

Sandwich made for you. Select two sandwich choices and three side options.

Sandwich Choices (Pick Two)

Honey Mustard Ham♥

Roast Turkey♥

Roast Turkey Club♥

Grilled Chicken Breast♥

Tuna Salad

Slice Lean Roast Beef with cheddar cheese and sliced Bermuda onion on a kaiser roll.

Garden Vegetable♥ red onion, sliced tomato, alfalfa sprouts, cucumbers, sweet bell peppers, Swiss cheese and guacamole on whole grain wheat bread.

Grilled Sliced Breast of Chicken with cucumbers, American cheese, shredded lettuce and sliced tomato on a kaiser roll.

Side Options

Gourmet Pasta Salad

Cottage Cheese♥

Marinated Vegetable Salad♥

Fresh Seasonal Fruit Salad♥

Whole Fresh Fruit♥

Fresh Baked Cookie

Home Style Potato Salad

Creamy Coleslaw

Potato Chip Assortment

Baked Lays Potato Chips♥

Fudge Brownie

Rice Krispie Treat

Working Lunches

*Our box lunches let you mix and match your luncheon selections.
Choose from an assortment of sandwiches, salads and side options. Beverages not included.*

Specialty Salad Creation \$14

Select ONE salad choice to be served with
a fresh baked garlic bread stick and ONE dessert choice.

Salad Choices

Chicken Caesar Salad

Garden Vegetable Salad♥

Antipasto Salad

Chicken Salad Stuffed Tomato♥

Fresh Fruit Medley with a Variety of Cheeses Including Cottage Cheese♥

Turkey Cobb Salad

Classic Chef Salad

Flank Steak Salad

Crunch Buffalo Chicken Salad

Dessert Choices

Whole Fresh Fruit♥

Fresh Baked Cookie

Fudge Brownie

Rice Krispie Treat

Party Subs

*Celebrate any event with a jumbo party sub! Served with condiments.
A 72-hour notice of party sub orders is required. Beverages not included.*

3-Foot Party Sub (*serves approx 15 people*) \$50 Per Sub

6-Foot Party Sub (*serves approx 30 people*) \$90 Per Sub

Sub Selections

The Dagwood Sub

Sliced turkey breast, ham, beef, American cheese, shredded lettuce and sliced cucumbers.

The Italian Sub

Sliced Genoa salami, ham and pepperoni topped with provolone, pepperoncini, red onion and vinaigrette dressing.

The Garden Vegetable Sub♥

Bermuda onion, sliced tomato, alfalfa sprouts, cucumbers, sweet bell peppers, provolone cheese, guacamole and Romaine lettuce.

Homemade Pizza

All of our pizzas are made with 14" pizza crust, My Father's Best Pizza Sauce, hearty meats, fresh vegetables and mounds of real cheese. Made to order so it's always piping hot! Prices are per pizza unless otherwise noted. Beverages not included.

**Add tossed garden salad with two dressings
and a garlic breadstick for \$4.50 per person**

Cheese Fantasy Pizza \$16

Layers of cheddar, mozzarella and Parmesan cheeses piled high and baked to a golden brown. A true favorite!

Single Topping Pizza \$17

The American classic! Choose from pepperoni, Italian sausage, hamburger or diced chicken. We'll bake it fresh for you!

Additional Toppings \$1.25(each)

Onions

Green Peppers

Pineapple

Mushrooms

Artichokes

Hamburger

Fresh Tomatoes

Green Olives

Black Olives

Jalapenos

Pepperoni

Chicken

Supreme Pizza \$19

The #1 Seller! Our Supreme is a pizza powerhouse, packed with pepperoni, Italian sausage, onions green peppers, mushrooms and black olives. Bring your appetite!

Meat Lovers \$18

Italian sausage and pepperoni is piled onto our tender crust and topped with mozzarella cheese and baked until it's golden brown.

Garden Vegetable Pizza \$17

Our pizza is absolutely loaded with onions, green peppers, mushrooms, black olives and fresh tomatoes.

Topped with cheddar and mozzarella cheese.

Chicken Alfredo Pizza \$17

We use creamy Alfredo sauce and a layer of tender sliced chicken with tons of mozzarella cheese. One of a kind!

Bosco Cheese Sticks \$14 (per dozen)

Cheese filled breadsticks topped with Parmesan cheese and herbs. Served with marinara dipping sauce.

Plated Meals

Entrees will be served with a starter, starch, vegetable and roll. See "Accompaniments" on following page.

Add a sweet finish to any meal for an additional \$2.

Water and your guest's choice of iced tea, coffee or milk are also included.

Beef Selections

Roast Prime Rib Au Jus \$23

Slow roasted prime rib with herbs, spices
and horseradish sauce au jus.

Ribeye Del Monico \$26

Grilled Ribeye served with green peppercorn sauce.

Maytag Medallions \$26

Pan seared twin medallions of beef topped with
Maytag Bleu Cheese, herbs and burgundy bordelaise.

Sliced London Broil \$17

Charbroiled flank steak served with mushroom bordelaise.

Chicken Selections

Chicken Cordon Bleu \$20

Tender breast of chicken topped with sliced ham and Swiss cheese
laced with a wild mushroom crème.

Sautéed Chicken Marsala \$17

Chicken breast with sliced button mushrooms, garlic,
Marsala wine and crème reduction.

Chicken Mancuso \$16

Parmesan encrusted breast of chicken with Italian herbs
and garlic, finished with a roasted tomato sauce.

Chicken Kiev \$20

Breaded breast of chicken stuffed with a garlic herb butter,
finished with a chardonnay herb crème.

Plated Meals

Entrees will be served with a starter, starch, vegetable and roll. See “Accompaniments” on following page.

Add a sweet finish to any meal for an additional \$2.

Water and your guest’s choice of iced tea, coffee or milk are also included.

Pork Selections

Oven Roasted Pork Loin \$17

Sliced pork loin encrusted with Dijon mustard and herbs.

Served with sweet corn crème

Pan Seared Pork Medallions \$18

Twin 4oz. filets of pork pan seared and served with Hunter Sauce.

Boneless Pork Chop \$20

Grilled center cut pork chop served with an apple-jack brandy sauce.

Fish Selections

Grilled Fillet of Salmon \$20

Grilled salmon served with a lemon dill crème.

Lemon Pepper Cod \$18

Cod fillet poached with lemon pepper seasoning.

Roasted Orange Roughy \$19

Fillet of orange roughy topped with a citrus crème.

Don’t see what you’re looking for?

Let our culinary team help you in
customizing the perfect menu for your event!

Accompaniments

*Please select one from each category.
Add a sweet finish to any meal for an additional \$2.*

Starters

Tossed Caesar salad
Mixed garden greens with choice of dressing
Fresh fruit salad with yogurt dipping sauce
Soup du jour
Italian pasta salad
Old-fashioned potato salad
Marinated vegetable salad

Starch Selection

Baked potato
Herb roasted new potatoes
Potatoes au gratin
Roasted garlic whipped potatoes
Parsley buttered new potatoes
Rice pilaf

Vegetable Selections

Glazed baby carrots
Roasted vegetable medley
Green bean almondine
Corn O'Brian
Cheesy broccoli
Country-style green beans with bacon and onion

Sweet Finishes *(additional \$2)*

Chocolate torte
Carrot cake
New York cheesecake with fruit topping
Fresh fruit pie
Strawberry shortcake
Sliced fresh fruit plate

Hors D'Oeuvres

(50 piece minimum order)

Hot Selections

Meatballs (*Italian, Swedish, BBQ or Sweet N Sour*) \$90

Toasted ravioli with marinara \$65

Boneless buffalo wings \$75

Stuffed mushrooms (*Boursin cheese or Italian sausage*) \$90

Chicken strips with honey mustard dipping sauce \$65

Egg rolls (*with Sweet N Sour dipping sauce*) \$80

Spinach spanakopita \$85

Warm artichoke dip with pita bread \$95

Cold Selections

Fruit skewers with toasted coconut \$85

Strawberries dipped in chocolate \$95

Petite sandwiches \$65

Ham and turkey pinwheels \$55

Romano bruschetta \$60

Iced shrimp Market Price

Snack mix \$12 per pound

Hors D'Oeuvres Packages

Price based on one hour of unlimited Hors D'Oeuvre service.

Excludes iced shrimp. (50-person minimum). Water and your guest's choice of iced tea, coffee or milk are also included.

Package One \$26

Cold Selections (*choose 2*)

Hot Selections (*choose 2*)

Package Two \$29

Cold Selections (*choose 3*)

Hot Selections (*choose 3*)

Carving Station-Baron of Beef

Carving Stations \$25 per station

(All items will be served with appropriate accommodations)

- Roasted baron of beef *(Serves approximately 50 guests)* \$250
- Tenderloin of beef *(Serves approximately 25 guests)* \$275
- Baked maple glazed ham *(Serves approximately 50 guests)* \$300
- Roasted breast of turkey *(Serves approximately 35 guests)* \$195
- Marinated pork loin *(Serves approximately 50 guests)* \$195

Festive Platters

(Serves approximately 50 people)

Cheese Tray \$200

Domestic cheese tray served with French bread and crackers.

Vegetable Crudités \$175

A wonderful array of fresh vegetables served with dips and pita bread.

Fruit and Yogurt Tray \$250

Sliced fresh seasonal fruit and vanilla yogurt dip.

Smoked Salmon \$225

Whole smoked salmon served with an array of relish condiments.

Adventureland Grand Buffet

*All buffets are served with rolls, coffee, tea and milk. See “Accompaniments” on following page.
Add a sweet finish to any meal for an additional \$2.*

Two Entrée \$19

Select two entrées, two starters, one starch and one vegetable from the “Accompaniments” page.

Three Entrée \$20

Select three entrées, three starters, one starch and one vegetable from the “Accompaniments” page.

Entrées

Chicken Marsala

Chicken Parmesan

Homemade Lasagna

Sliced roast beef au jus

Baked lemon pepper cod

Sliced brown sugar cured ham

Sliced maple glazed roast pork loin

Grilled chicken breast with supreme sauce

Pasta (choice of two pastas and two sauces)

Grilled pork chop with apple cider reduction

Oven roasted pork loin (*\$25 per carver*)

Roasted turkey breast (*\$25 per carver*)

Garlic and herb encrusted prime rib (*\$25 per carver*)

Accompaniments

Add a sweet finish to any meal for an additional \$2.

Starters

Tossed Caesar salad
Mixed garden greens with choice of dressing
Fresh fruit salad with yogurt dipping sauce
Soup du jour
Italian pasta salad
Old-fashioned potato salad
Marinated vegetable salad

Starch Selection

Baked potato
Herb roasted new potatoes
Potatoes au gratin
Roasted garlic whipped potatoes
Parsley buttered new potatoes
Rice pilaf

Vegetable Selections

Glazed baby carrots
Roasted vegetable medley
Green bean almondine
Corn O'Brian
Cheesy broccoli
Country-style green beans with bacon and onion

Sweet Finishes *(additional \$2)*

Chocolate torte
Carrot cake
New York cheesecake with fruit topping
Fresh fruit pie
Strawberry shortcake
Sliced fresh fruit plate

Beverage Service

Adventureland Inn Unlimited Host Bar Package

Unlimited quantities served within hours specified. The number of persons charged is based upon the food function guarantee or the number in attendance, whichever is greater. The hosted bar is sponsored and paid for by the host of the function. A pre-authorized credit card must be on file.

First Hour \$10
Each Additional Hour \$5

By The Drink

A complete beverage service with attractive portable bars and garnishes is offered. All charges reflect the actual number of drinks served.

Adventureland Inn also offers drinks to be purchased with tickets in combination with or without cash. Tickets are charged \$5.00 per beverage.

Cash Bar

Cash bar prices are inclusive of sales tax.

A bartender fee of \$25 will be charged per hour.

The fee will be waived with bar sales that average \$150 per hour, per bartender.

All beverages must be purchased through Adventureland Inn. It is a violation of Iowa state law to bring outside alcoholic beverages in to the reception areas. If outside alcoholic beverages are brought in to the banquet areas, a fee of \$50++ will be added to the bill for each bottle/can. Adventureland Inn also includes soda, bottled water, etc. under this policy.

Adventureland Inn
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