




ADVENTURELAND
INN



CATERING SUGGESTIONS



The following represents
a selection of our culinary concepts.
If you have not found your ideal menu,
our staff would be delighted
to taylor one to your specifications.



Thank you for choosing Adventureland Inn.

MEETING PLANNER PACKAGE

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Meeting Planner Package

Minimum of 20 guests or \$1.00 per person
additional charge applies.

Pre Meeting

Assortment of freshly baked muffins and pastries, orange juice,
freshly brewed coffee and tea.

Mid-Morning Refresher

Assorted sodas, bottled water, freshly brewed coffee and tea.

Afternoon Break

Freshly baked cookies and brownies, assorted soda, bottled water,
freshly brewed coffee and tea.

THE CORPORATE PLANNER PACKAGE

The Corporate Planner Package

Package is based on a minimum of 25 people.
This includes the rental of the meeting room, three coffee breaks,
lunch and the use of a screen.

Pre-Meeting

Freshly brewed coffee, herbal teas, assorted fruit juices, and choice of three
of the following breakfast items:

Freshly baked danish, muffins, bagels, croissants or breakfast breads.

Mid Morning

Freshly brewed coffee, herbal teas, assorted sodas, bottled water, and granola bars.

Afternoon

Assorted sodas, bottled water, freshly baked cookies or brownies.

Lunch Menu

(Choice of one)

Grilled Chicken Salad

Grilled strips of chicken breast on crisp lettuce blend with green onions, chopped egg,
sliced cucumber, tomatoes, and cheddar cheese. Served with a selection of dressings.

Croissant Club

Turkey and smoked ham, topped with lettuce and tomato on a flaky buttery croissant.
Served with fresh garden salad.

Italian Rigatoni

Served with graziano's italian sausage, homemade marinara sauce topped with
parmesan cheese. Served with fresh garden salad and garlic bread.

Each entrée served with freshly baked cookies and brownies, rolls and butter, freshly brewed coffee, iced tea and cold milk.

SPECIALTY BREAKS

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Continental

Assorted breakfast breads, muffins and pastries, bagels with cream cheese and fruit preserves, fresh seasonal sliced fruit. Served with orange juice, freshly brewed coffee, hot tea and cold milk.

Fitness First Break

Granola bars, a display of seasonal sliced fruit, low fat muffins, orange juice, freshly brewed coffee, iced tea and cold milk.

Cookie Monster Break

Cookies, brownies and assorted ice cream bars served with assorted sodas, bottled water and cold milk.

7th Inning Stretch

Buttery popcorn, roasted peanuts, cracker jacks, tortilla chips with queso dip, served with assorted sodas and lemonade or iced tea.

Death By Chocolate

Chocolate chip cookies, chocolate fudge brownies, strawberries dipped in chocolate, assorted chocolate candy bars, hot chocolate, chocolate milk, freshly brewed coffee and iced tea.

After School Break

Cupcakes, assorted candy bars, bags of chips, assorted sodas and bottled water.

MEETING REFRESHMENTS & A LA CARTE

Assorted Goodies

- | | |
|---------------------------|------------------------------|
| Freshly baked pecan rolls | Freshly baked cinnamon rolls |
| Freshly baked muffins | Fresh donuts |
| Freshly baked danish | Bagels with cream cheese |
| Granola bars | Fruit yogurt |
| Whole fruit | Sliced fruit cup |
| Freshly baked cookies | Freshly baked brownies |
| Assorted candy bars | Assorted ice cream bars |
| Potato chips with dips | Tortilla chips with salsa |
| Popcorn | Pretzels |
| Potato chips | Mixed nuts |

Beverages

- Freshly brewed custom blend coffee, regular and decaffeinated
- Hot chocolate
- Assorted sodas
- Bottled water
- Assorted herbal teas
- Cold milk
- Assorted fruit juices
- Lemonade
- Iced tea
- Fruit punch

Please note all a la carte break services will be presented using disposable products.
China service will be an additional \$.75 /person service charge.

BREAKFAST MENU

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Breakfast

All plated breakfasts include orange juice, freshly brewed coffee, iced tea and cold milk.

Sun Rise Breakfast

Fluffy scrambled eggs, breakfast potatoes and choice of crispy bacon or country sausage. Served with a seasonal fresh fruit garnish.

Iowa Traditional

Fluffy scrambled eggs, breakfast potatoes, and savory top sirloin steak. Served with a seasonal fresh fruit garnish.

French Toast

Four thick halves of french toast served with maple syrup and choice of crispy bacon or country sausage. Served with a fresh fruit garnish.

Breakfast Croissant

Fluffy scrambled eggs, sliced baked ham and american cheese served open face on a flaky buttery croissant. Served with breakfast potatoes and seasonal fresh fruit garnish.

Quiche

Vegetable & cheese quiche served with breakfast potatoes and fresh fruit garnish.

Biscuits & Gravy

Homemade biscuits with country gravy, fluffy scrambled eggs, and seasonal fresh fruit garnish.

BREAKFAST & BUFFETS

Breakfast Buffets

(\$50 set up charge when fewer than 30 guests.)

Sun Rise Breakfast Buffet

Sliced seasonal fresh fruit
Fluffy scrambled eggs
Crispy bacon
Country sausage links
Breakfast potatoes
Orange juice, freshly brewed coffee, iced tea
and cold milk

Country Buffet

Sliced seasonal fresh fruit
Fluffy scrambled eggs
Breakfast potatoes
Country sausage links
Crispy bacon
Homemade biscuits and country gravy
Assorted muffins and pastries
Bagels with cream cheese and preserves
Orange juice, freshly brewed coffee, iced tea
and cold milk

Brunch Buffet

Selection of chilled juices
Variety of sliced and whole fresh fruit
Assorted muffins, pastries and breads
Tossed garden fresh salad and dressings
Pasta salad
Vegetable crudité
Chef's choice of fresh seasonal vegetables
Baked breast of chicken with hollandaise
Sliced brown sugar cured ham
Au gratin potatoes
Omelet station
Country sausage links
Crispy bacon
Homemade dinner rolls
Freshly brewed coffee, iced tea and cold milk

LUNCHEON SALADS

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Luncheon Salads

Plated luncheon salads are served with homemade rolls and butter, cookies, freshly brewed coffee, iced tea and cold milk.

Chicken Caesar Salad

Romaine lettuce with caesar dressing, grated parmesan cheese, topped with garlic croutons and grilled marinated chicken breast.

Chef's Salad

Ham, turkey, cheese, egg, and diced tomato served on a crisp lettuce blend. Served with a selection of dressings.

Oriental Salad

Grilled chicken tops asian greens, toasted almonds, and crispy chow mien noodles. Tossed with our oriental vinaigrette.

Grilled Chicken Salad

Grilled strips of chicken breast on crisp lettuce blend with green onions, chopped egg, sliced cucumber, diced tomato, and cheddar cheese. Served with a selection of dressings.

All above salads may be served as a wrap with chef's selection of prepared salad & potato chips for an additional \$2.00

DELI SANDWICHES

Deli Sandwiches

Our deli sandwiches can be boxed for lunch while you work or plated for a casual luncheon. All sandwiches are served with condiments, chef's selections of prepared salad, potato chips, pickle spear, and cookie. Freshly brewed coffee, iced tea, and cold milk accompanies all deli sandwiches.

American Hoagie

Sliced roast beef, smoked turkey, baked ham, american cheese, lettuce and tomato served on a hoagie roll.

Chef's Knife & Fork

Sliced ham, turkey and swiss cheese, lettuce and tomato served on an onion roll.

Croissant Club

Turkey, smoked ham, crispy bacon, and swiss cheese topped with lettuce and tomato served on a flaky buttery croissant.

PLATED LUNCHES

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Plated Lunches

Lunches are served with garden fresh salad, homemade rolls and butter, cookies and brownies, freshly brewed coffee, iced tea and cold milk.

Fettuccini Alfredo

Fettuccini noodles with creamy alfredo sauce. Add chicken for \$2.00 or shrimp for \$3.00

Italian Rigatoni

Served with graziano's italian sausage, homemade marinara sauce topped with parmesan cheese and garlic bread.

Cheese Lasagna

Layers of lasagna noodles, ricotta and mozzarella cheeses topped with marinara sauce. Add meat for \$2.00

Chicken Parmesan

Breaded chicken breast pan fried and served with marinara sauce, mozzarella and parmesan cheeses. Served on a bed of pasta.

All American Cheeseburger

1/2 pound Iowa beef presented with American cheese on a toasted bun. Served with crispy french fries, lettuce, tomato, onion and pickles.

Iowa Chop

Grilled and served with a sweet potato purée, sautéed apples and an infused cider reduction.

Steak Sandwich

Grilled top sirloin on sour dough with sautéed onions. Served with fresh herb garnish and choice of potato.

Prime Rib Sandwich

Oven roasted prime rib sliced and served on toasted italian bread with au jus. Served with fresh herb garnish and choice of potato.

LUNCH BUFFETS

Lunch Buffets

Lunch buffets are served with homemade rolls and butter, cookies and brownies, freshly brewed coffee, iced tea and cold milk.
(\$50 set up charge when fewer than 30 guests.)

Carving Board

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Turkey, roast beef, ham, and corned beef
Deli mustards, mayonnaise, and chilled
creamy horseradish sauce
American, swiss, cheddar, and
pepper jack cheese
Crisp lettuce, sliced tomato, red onions,
sweet pepper rings and pickle spears
Assorted breads and rolls

The Roasting Rack

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Oven roasted potatoes
Chef's selection of fresh seasonal vegetables
Sliced maple glazed roast pork loin
Baked breast of chicken topped
with tarragon hollandaise

The Picnic Basket

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Au gratin potatoes
Chef's selection of fresh seasonal vegetables
Sliced brown sugar cured ham
Southern fried chicken

The Caesar

Crisp romaine lettuce with fresh
italian vinaigrette dressing
Grated parmesan cheese, and
garlic croutons
Grilled marinated breast of chicken
with herbs and spices
Two types of pasta served with marinara
and alfredo sauces
Chef's selection of fresh seasonal vegetables
Served with toasted garlic breadsticks

The Broiler

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Garlic whipped mashed potatoes
Chef's selection of fresh seasonal vegetables
Sliced london broil topped with hunter sauce
Grilled breast of chicken topped with red pepper supreme sauce

LUNCH BUFFETS

LUNCH BUFFETS

Pizza & Salad Bar

Mixed garden greens with dressings
Pasta salad, three bean salad,
cucumber salad
Assorted salad bar toppings
Assorted freshly baked pizzas

The Western Round Up

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Baked beans
Chef's selection of fresh seasonal vegetables
Barbeque pulled pork
Southern fried chicken

The Ball Park

Mixed garden greens with dressings
Crispy tortilla chips with nacho cheese
and jalapeños
Tater tots
Hotdogs and hamburgers
American, swiss, cheddar, and
pepper jack cheese
Crisp lettuce, sliced tomato, red onions,
sweet pepper rings and pickle spears
Deli mustards, mayonnaise and ketchup

The Midwestern

Mixed garden greens with dressings
Pasta salad, creamy coleslaw, potato salad
Garlic whipped mashed potatoes
Chef's selection of fresh seasonal vegetables
Sliced roast beef au jus
Roast turkey and dressing

Asian Inspirations

Mixed garden greens with dressings
Asian pasta salad, mandarin
orange ambrosia
Chef's selection of fresh seasonal vegetables
Asian fried rice
Sweet and sour chicken
Broccoli Beef
Crispy eggrolls

PLATED DINNER

Plated Dinners

Dinners are served with garden fresh salad, chef's selection of fresh seasonal vegetables, homemade rolls and butter, chef's dessert, freshly brewed coffee, iced tea and cold milk.

Chicken Marsala

Sautéed breast of chicken served with marsala wine sauce.
Served with your choice of potato.

Baked Halibut

Tender flaky halibut baked to perfection and served with tomato, caper and olive vinaigrette, and your choice of potato or rice.

Chicken Kiev or Cordon Bleu

Breaded baked breast of chicken filled with either savory herb butter or swiss cheese and thinly sliced smoked ham.
Served with your choice of red pepper supreme sauce, dijon mustard sauce, or tarragon hollandaise and choice of potato or rice.

Sliced Roasted Pork Loin

Medallions of roasted pork tenderloin served with spiced apple cider reduction and your choice of potato.

Pork Chop

Thick cut lowa pork chop served with spiced apple cider reduction and your choice of potato.

Baked Atlantic Cod

Baked with a light citrus breadcrumb topping.
Served with lemon shallot vinaigrette and your choice of potato or rice.

Barbeque Ribs

Our own slow roasted hardwood smoked baby back ribs served with our unforgettable barbeque sauce and your choice of potato.

Grilled Mahi Mahi

Grilled mahi mahi served with your choice of mango salsa or ginger lime soy sauce and your choice of potato or rice.

PLATED DINNER

PLATED DINNER

New York Strip

Tender, savory and juicy, with a robust beef flavor. Served with fresh herb garnish and your choice of potato.

Ribeye

Hand cut rib eye grilled to perfection. Served with fresh herb garnish and your choice of potato.

Home-style Meatloaf

Our signature meatloaf topped with a sweet and tangy tomato glaze. Served with fresh herb garnish and your choice of potato.

Prime Rib

Choice prime rib seasoned with our own blend of spices. Slow smoked or oven roasted. Served with cabernet au jus, fresh herb garnish and your choice of potato.

Filet Mignon

Decadent filet mignon topped with boursin cheese. Served with fresh herb garnish and your choice of potato.

Duet of Top Sirloin and Baked Breast of Chicken

Savory and juicy top sirloin with herb roasted mushroom caps and succulent baked breast of chicken with red pepper supreme sauce. Served with fresh herb garnish and your choice of potato.

Duet of Top Sirloin and Shrimp Scampi

Savory and juicy top sirloin with herb roasted mushroom caps and zesty shrimp in a white wine butter sauce. Served with fresh herb garnish and your choice of potato or rice.

Duet of Filet Mignon and Lobster

Decadent filet mignon topped with boursin cheese and butter poached cold-water lobster tail. Served with fresh herb garnish and your choice of potato or rice.

Duet of Barbeque Ribs and Smoked Beef Brisket

Our own slow roasted, hardwood smoked, baby back ribs with our unforgettable barbeque sauce, accompanies slow smoked, tender brisket sliced and smothered in homemade au jus. Served with your choice of potato.

ADVENTURELAND INN GRAND BUFFET

Adventureland Inn Grand Buffet

Dinner buffets are served with homemade rolls and butter, chef's dessert, freshly brewed coffee, iced tea and cold milk. (\$50 set up charge when fewer than 30 guests.)

Salad Selections

(Choose Three)

- Potato salad
- Broccoli salad
- Spring pea salad
- Pasta salad
- Macaroni salad
- Creamy coleslaw
- Waldorf salad
- Bowtie salad

Starch Selections

(Choose One)

- Basil mashed potatoes
- Oven roasted red potatoes
- Rice pilaf or wild rice
- Au gratin potatoes
- Garlic whipped mashed potatoes
- Baked potato with butter and sour cream

Vegetable

Chef's selection of fresh seasonal vegetable

Entree Selections

(Choose two or three)

- Wild mushroom ravioli in pesto cream sauce
- Sliced roast beef au jus
- Tilapia with almond brown butter sauce
- Sliced brown sugar cured ham
- Grilled chicken breast with supreme sauce
- Chicken parmesan
- Homemade lasagna
- Sliced maple glazed roast pork loin
- Carved slow smoked baron of beef
(Add \$2.00)
- Carved choice herb encrusted prime rib
(Add \$4.00)

ADVENTURELAND INN THEME BUFFETS

BUFFETS

Theme Dinner Buffets

Dinner buffets are served with homemade rolls and butter, chef's dessert, freshly brewed coffee, iced tea and cold milk. (\$50 set up charge when fewer than 30 guests.)

The Great Wall

Garden fresh salad with dressings,
Asian pasta salad,
mandarin orange ambrosia,
crunchy oriental salad,
chef's selection of fresh seasonal vegetables
Tender broccoli beef, sweet and sour
chicken, and honey garlic pork served with
asian friend rice and crispy eggrolls.

Hawaiian Luau

One of our most popular events! Includes
fresh garden salad with assorted dressings,
tropical fruit salad, sweet Hawaiian chicken,
succulent whole roasted hog,
candied yams, and honey-glazed carrots.

Little Italy

Garden fresh salad with dressings, pasta
salad, antipasto presentation, fresh breads
and cheeses, chef's selection of fresh
seasonal vegetables, fettuccini alfredo,
pasta marinara, italian meatballs, sausage,
and chicken parmesan.

The Smoker

Garden fresh salad with dressings,
potato salad, coleslaw, chef's selection of
fresh seasonal vegetables, baked sweet
potatoes, our own slow roasted hardwood
smoked baby back ribs. Served with our
unforgettable barbeque sauce and slow
smoked tender brisket, sliced and
smothered in homemade au jus.

Mardi Gras

A taste of New Orleans right here in the heartland! Includes garden fresh salad with dressings,
fresh seasonal fruit, cajun chicken, blackened salmon, jambalaya, red beans and rice,
and honey-glazed carrots.

HORS D'OEUVRES & PRESENTATIONS

Hot Hors d'Oeuvres

100-piece minimum, per item

- Meatballs (italian, swedish, BBQ)
- Chicken strips with honey mustard
- Toasted ravioli with marinara
- Fried mozzarella with marinara
- Boneless buffalo wings
- Egg rolls with sweet and sour sauce
- Beef or chicken kabobs
- Satays of beef, chicken or pork
- Barbeque cocktail franks
- Assorted mini quiche
- Coconut shrimp
- Stuffed mushrooms

Cold Hors d'Oeuvres

100-piece minimum, per item

- Fruit skewers with toasted coconut
- Strawberries dipped in chocolate
- Deviled eggs
- Petite sandwiches
- Ham and turkey pinwheels
- Romano bruschetta
- Iced shrimp

Hors d'Oeuvres Presentations

Tropical Fruit Tree

(each)

A stunning presentation of fresh seasonal fruit.

Cheese & Sausage Presentation

(priced per person)

A tantalizing display of cheddar, swiss and pepper jack cheeses along with kielbasa and andouille sausage served with assorted crackers.

Baked Brie

Creamy imported Brie cheese baked in a buttery flaky pastry crust topped with your choice of orange marmalade or raspberry melba sauce. Served with assorted crackers and assorted fruit.

Vegetable Crudité

(priced per person)

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

CARVING STATIONS

Steamship of Beef

(serves approximately 150 guests)

Exquisitely seasoned, oven roasted or slow smoked and served with horseradish cream sauce, au jus and cocktail rolls.

Carved by our talented culinary team.

Baked Maple Glazed Ham

(serves approximately 50 guests)

Slow roasted and served with whole grain mustard, herbed mayonnaise and cocktail rolls.

Carved by our talented culinary team.

Roasted Baron of Beef

(serves approximately 50 guests)

Exquisitely seasoned, oven roasted or slow smoked served with horseradish cream sauce, au jus and cocktail rolls.

Carved by our talented culinary team.

Roast Breast of Turkey

(serves approximately 35 guests)

Oven roasted or slow smoked and served with herbed mayonnaise, cranberry relish and cocktail rolls. Carved by our talented culinary team.

Tenderloin of Pork

(serves approximately 50 guests)

A whole slow roasted pork tenderloin served with a spiced apple cider reduction and cocktail rolls. Carved by our talented culinary team.

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.

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 at \$5.00 per beverage.

Cash Bar

Cash bar prices are inclusive of sales tax.

A bartender fee of \$25.00 will be charged per hour. The fee will be waived with beverage sales that average \$150.00 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 into the banquet areas. If outside alcoholic beverages are brought into the banquet areas, a fee of \$50++ will be added to the bill for each bottle/can.