

AGGIES' CATERING MENU

APPEITZERS

**Bacon-Wrapped Smokies
Brown Sugar & Butter**
\$27/Dozen

Bruschetta
\$23/Dozen

Buffalo Wings
\$27/Dozen

Caprese Salad Bites
\$15/dozen

Charcuterie Board
Market Price

Cheese Display
Serves 50
\$320.00

Chicken Poppers
\$39/dozen

Jumbo Shrimp with Red Sauce
\$32/Dozen

Chili Con Queso & Tortilla Chips
\$4.50/person

Coconut Shrimp
\$35/Dozen

Deviled Eggs
\$19/Dozen

French Onion Stuffed Mushrooms
\$23/Dozen

Fresh Fruit Display
Serves 50
\$195.00

Fresh Vegetable Display
Serves 50
\$145.00

Italian Meatballs
\$23.00/Dozen

Meat & Cheese Display
Serves 50
\$325.00

Mexican Layered Dip
Serves 100
\$350.00

Petite Crab Cakes with Garlic Aioli
\$31/Dozen

Potstickers
\$36/Dozen

Rumaki
\$23/Dozen

Spinach-Artichoke Dip
\$3.50/person

**Stuffed Mushrooms with
Sausage and Mozzarella**
\$24/Dozen

**Toasted Cheese Raviolis
with Marinara**
\$23/dozen

Marinated and Grilled Salmon Display
Grilled Alaskan Salmon, Citrus, Garlic, Delicious
Served on a Colorful Display of Edible Flowers with Crackers

Serves 50 People
\$180.00

AGGIES

DINNER BUFFET

All entrees, except pasta and the Mexican meals, are served with THREE sides and homemade dinner rolls. Plated salads are an additional \$1.00 per person, if having a buffet.
Plated meals are \$5 Additional Per Person

BEEF

Aggies' Famous Smoked Beef Brisket

Beef brisket that is cooked and smoked for hours to develop tender, flavorful meat that melts in your mouth.

\$34.99

Pot Roast *

Served with Salad choice, Carrots, Mashed Potatoes and Dinner Rolls

\$31.95

Carved Prime Rib *

Roasted Beef Ribeye with a Seasoned Crust Served with Au Jus.

Market Price

Roasted Beef Tenderloin *

Roasted Plain or Stuffed with Mushrooms Sautéed in Garlic Butter and Red Wine.

Market Price

12 oz Ribeye *

Market Price

12 oz New York Strip *

Market Price

PORK

Aggies Famous Smoked Pork Loin

\$23.95

Asian-Infused Pork Tenderloin

Roasted Pork Medallions with an Asian Flair!

\$23.95

Roasted Pork Loin

Pork Loin Roasted with Olive Oil and Salt and Pepper, Tuscan-Style with Rosemary, Garlic, and Thyme, or accompanied with cornbread dressing.

\$23.95

Grilled Iowa Chop

A Thick Chop Seasoned with Aggies' Dry Rub, and Grilled with the Juices Sealed Inside.

\$25.95

Baked Ham

\$24.25

CHICKEN

Chicken Breasts over Wild Rice

Juicy Chicken Breast on Top of a Bed of wild Rice, Finished with a Creamy Mushroom Sauce.

\$24.75

Chicken Marsala

Tenderized Chicken Breast, Lightly Floured and Sautéed in Butter and Olive Oil with a slight hint of Garlic, and Fresh Mushrooms Finished in a Wine Reduction.

\$24.75

Champagne Chicken

Tenderized Chicken Breast, Lightly Floured and Sautéed in Olive Oil and Butter with Shallots, Garlic, and Fresh Mushrooms, and Finished with a Champagne Cream Sauce.

\$24.75

Creamy Lemon Garlic Chicken

Tenderized Chicken Breast, Sauteed in Olive Oil and Butter and Finished with a Refreshing Garlic, Lemon, Cream Sauce.

\$24.75

Chicken Fettuccine Alfredo

Served with Salad and Garlic Bread

\$25.95

Fried Chicken

Three Pieces of Chicken - \$23.50

COMBINATIONS MEATS

Bar-B-Que Platter - \$34.95

Your choice of two meats– beef brisket, pork loin, pulled pork or baby back pork ribs.

Beef Brisket and Non-Smoked Chicken Choice \$34.95

Roasted Pork Loin and a Chicken Choice \$24.95

***Pot Roast and a Chicken Choice \$27.95**

***Pot Roast and Asian-Infused Pork Tenderloin \$27.95**

***Prime Rib and a Chicken Choice Market**

***Roasted Beef Tenderloin and a Chicken Choice Market**

We are Flexible and Can Mix and Match Whatever You Desire. We are also able to accommodate special dietary needs.

OTHER FAVORITES

Pasta Bar

Lasagna, Chicken Alfredo, and Marinara with Meatballs, Offered with Two Types of Pasta, Salad, and Garlic Bread. \$24.75

Lasagna

Served with Garden Salad and Breadsticks.
\$22.95

Marinara and Meatballs

Served with Garden Salad and Breadsticks
\$22.50

Alaskan Salmon *

Grilled Salmon Coated with Crushed Almonds OR Grilled with Garlic-Dill Butter.
\$29.95

Mexican Bar

Steak Tacos or Fajitas, Pork Carnitas, or Seasoned Chicken (choice of two), Roasted Green Peppers, Onions, and Tomatoes, Flour Tortillas, Spanish Rice and Beans, Chili Con Queso and Homemade Tortilla Chips, Guacamole, Pico de Gallo, Cilantro and Onions, Cheese and Sour Cream.
\$28.95

We can also prepare chicken or shrimp for an additional cost.

Taco Bar

Taco meat, seasoned chicken, flour tortillas, lettuce tomatoes, sour cream, jalapenos, homemade tortilla chips, chili con queso, salsa, Spanish rice and refried beans.

\$22.50

Choices and Sides

All entrees, except pasta and the Mexican bar, are served with THREE sides and homemade dinner rolls.

Plated salads are an additional \$1.00 per person for buffet service.

Aggies' Signature Salad

Strawberries Pecans, Red Onion and Wine

Vinaigrette Dressing

Broccoli-Cauliflower Salad

Caesar Salad

Coleslaw

Fresh Fruit Salad

Garden Salad

Macaroni Salad

Potato Salad

Pasta Salad

Aggies' Classic Sides

Baked Beans

Buttered Parsley New Potatoes

Cheesy Hash browns

Garlic Mashed Potatoes

Loaded Baked Potatoes

Mac N Cheese

Mashed Potatoes & Gravy

Parmesan Risotto

Stuffed Mashed Potatoes

Corn Cornbread Dressing Corn Soufflé

Aggies' Harvest Sides

Bacon-wrapped Asparagus Bundles Buttered
(MARKET PRICE)

Green Beans with Bacon and Sautéed onions
Green Bean Casserole

Roasted Broccoli and Cauliflower Roasted
Brussels Sprouts with Bacon Roasted Root
Vegetables Snap Peas in Brown Butter

All meals can be plated and served for an additional \$5/ person

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Consult your physician or public health official for further information.

Dear Potential Client,

We are very pleased to have been chosen as one of the preferred caterers at Country Celebrations! We are excited to be able to bring our food creations out to you at this lovely, picturesque venue!

All of our food is homemade from scratch, which enables us to make anything that you want! We've been cooking in all languages for over 28 years! This menu is not all encompassing, and is a representation of many of the favorite dishes. We are very flexible, so if you want something that is not listed, please let me know and we will do our best to create it for you. All prices are inclusive of tax.

I welcome you to contact me at (712)943-8888, to discuss your event and help you decide on your menu. I look forward to meeting you very soon!

Sincerely,

Cathy

Cathy L. Bishop

President