

# COUNTRY CELEBRATIONS BAR

## ***Unlimited Refreshment Table***

*Coffee, Water, Ice Tea & Lemonade*

## ***Hosted Draft Beer***

*200 12 oz glasses for all kegs on tap*

*Bud Light, Bush Light, Michelob Ultra,*

*Angry Orchard, Coors Light, Miller Light, Blue Moon and 1919 Root Beer*

## ***Hosted Soda***

*50 12 oz glasses for all soda on tap*

*Coke, Diet Coke, Sprite, Cranberry Juice, Mellow, and 1919 Root Beer*

## ***Hosted Signature Drinks***

*We would love to help create a perfect drink for your day*

*Price base on Mixer*

## ***Full Service Bar***

### ***Bottle Beer***

***Domestic \$5.00***

***Import \$6.00***

### ***Wine***

Josh, Roscato, Ruffino, Washington  
over 11 Varieties to choose from

***\$9.00***

### ***Mix Drinks***

***16 oz Glasses***

***Starting at \$6.00***



[Countrycelebrations@gmail.com](mailto:Countrycelebrations@gmail.com)



[www.countrycelebrations.com](http://www.countrycelebrations.com)

**CALL US FOR YOUR TOUR TODAY**



**712-253-8952**

**ALL HOSTED BARS 10% GRATUITY**

**ALL CATERING AND BAR PRICES ARE SUBJECT TO CHANGE AT ANY TIME**

# SNEAKY'S CHICKEN CATERING MENU

## ***One Meat***

Includes choice of one meat, one potato, vegetable, two salads and dinner roll

## ***Two Meat***

Includes choice of two meat, one potato, vegetable, two salads and dinner roll

## ***Three Meat***

Includes choice of three meat, one potato, vegetable, two salads and dinner roll

## ***Prime Rib***

Market Price

## ***Selections***

### ***MEATS***

Sneaky's Famous Chicken

BBQ Ribs (\$2.00 extra)

Eye of Round Roast

Steak

Fish

Pineapple Bake Ham

Baked Chicken Breast Over Rice

Roasted Pork Chops (\$2.00 extra)

### ***VEGETABLES***

Corn

Baked Beans

Peas

Green Beans w/wo Almondine Sauce

Buttered Carrots

Mixed Vegetables

### ***POTATOES***

Au Gratin

Tiny Wholes with Butter and Parsley

Potato Royal (\$1.00 extra)

Mashed Potatoes with Homemade Gravy

Baked Potato

### ***SALADS***

Cole Slaw

Macaroni

Potato

Fruit Cocktail

Pistachio

Spaghetti

Mostaccioli

Tossed with Dressing

Three Bean

Lentil

# AGGIES' CATERING MENU

## APPEITZERS

**Bacon-Wrapped Smokies**  
**Brown Sugar & Butter**  
Dozen

**Bruschetta**  
Dozen

**Buffalo Wings**  
Dozen

**Caprese Salad Bites**  
Dozen

**Charcuterie Board**  
Market Price

**Cheese Display**  
Serves 50

**Chicken Poppers**  
Dozen

**Chili Con Queso & Tortilla Chips**  
person

**Coconut Shrimp**  
Dozen

**Deviled Eggs**  
Dozen

**French Onion Stuffed Mushrooms**  
Dozen

**Fresh Fruit Display**  
Serves 50

**Petite Crab Cakes with Garlic Aioli**  
Dozen

**Potstickers**  
Dozen

**Rumaki**  
Dozen

**Fresh Vegetable Display**  
Serves 50

**Italian Meatballs**  
Dozen

**Jumbo Shrimp with Red Sauce**  
Dozen

**Meat & Cheese Display**  
Serves 50

**Mexican Layered Dip**  
Serves 100

**Spinach-Artichoke Dip**  
person

**Stuffed Mushrooms with Sausage and Mozzarella**  
Dozen

**Toasted Cheese Raviolis with Marinara**  
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

# 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.

### ***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.

#### **Pot Roast \***

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

#### **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**

#### **Asian-Infused Pork Tenderloin**

Roasted Pork Medallions with an Asian Flair!

#### **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.

**Grilled Iowa Chop**

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

**Baked Ham**

***CHICKEN***

**Chicken Breasts over Wild Rice**

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

**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.

**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.

**Creamy Lemon Garlic Chicken**

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

**Chicken Fettuccine Alfredo**

Served with Salad and Garlic Bread

**Fried Chicken**

Two Pieces of Chicken  
Three Pieces of Chicken

## **COMBINATIONS**

### **Bar-B-Que Platter**

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

**Beef Brisket and Non-Smoked Chicken Choice**

**Roasted Pork Loin and a Chicken Choice**

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

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

**\*Prime Rib and a Chicken Choice**

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

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.

### **Lasagna**

Served with Garden Salad and Breadsticks.

### **Marinara and Meatballs**

Served with Garden Salad and Breadsticks

### **Alaskan Salmon \***

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

### **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.

*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.

## ***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

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  
Bacon-wrapped Asparagus  
Bundles  
Buttered Corn  
Cornbread Dressing  
Corn Soufflé  
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



# SODEXO CATERING MENU

## ***Appetizer Bar***

Choose up to five If choosing a display chose up to three plus the display

Bacon Wrapped Scallops with a Maple-Dijon Glaze

Spinach and Crab Dip with Pita Chips

Cocktail Meatballs

Choice of Swedish, BBQ or Sweet & Sour

Spanakopita

Candied Pecans

Vegetable Samosas

Cucumber Rounds with Feta and Tomatoes

Spicy Mango Shrimp Salsa on a Crostini

**Fruit and Cheese Display**

**Charcuterie Display**

**Smoked Salmon Display**

## ***Taco Bar***

Choice of two meats

Shredded Adobo Chicken, Seasoned Ground Beef, or Chopped Cilantro Lime Pork

6' Four Tortilla, Shredded Lettuce, Pico De Gallo, Lime-Cumin Sour Cream, Western Guacamole, Shredded Jack Cheese, Roasted Peppers and Onions, Cinnamon and Sugar Mini Churros and House Fried Tortilla Chips

## ***Pasta Bar***

Mixed Green Salad

Mixed Greens, Cherry Tomatoes, Fresh Mozzarella, Banana Peppers, Roasted Bell Peppers,  
and Golden Italian Dressing

Parmesan and Garlic Bread Sticks

Grilled Mushrooms and Zucchini

Roasted Chicken Breast

Grilled Italian Sausage

Penne Pasta

Fettuccine Pasta

Marinara Sauce

Pesto Alfredo Sauce

Tiramisu

***Contact Sodexo for more Catering Menus to fit your event needs***

***712-274-5580***

***catering@morningside.edu***

# BRIGHTSIDE CATERING MENU

## **TACO BAR**

Served with Corn and Flour Tortillas.

Choice of Meat: Beef, Chicken, Birrda, Carnitas or Vegetarian. Homemade Rice and Beans.  
Served with Pico, Lettuce, Cheese, Mild Red Salsa, Creamy Green Sauce, Sour Cream, and  
Jalapenos.

Add 2nd Meet choice for \$2 more per Person. Upgrade to Steak Taco for \$2 more per  
Person.

\*Add Nachos for \$2 more per Person\*

## **FAJITA BAR**

Served with Corn and Flour Tortillas.

Choice of Meat: Steak, Chicken, or Vegetarian. Homemade Rice and Beans.  
Served with Pico, Lettuce, Cheese, Mild Red Salsa, Creamy Green Sauce, Sour Cream, and  
Jalapenos.

Add 2nd Meet choice for \$2 more per Person.

\*Add Nachos for \$2 more per Person\*

## **EXECUTIVE MEXICAN BUFFET**

Executive Option: Choice of 2 Entrees,  
Rice and Beans, and Corn & Flour Tortillas.

Entree Options: Fajitas, Tacos, Enchilada Casserole, Faultas, Carntias, Hand-Rolled  
Enchiladads, Birrda,

Bistec con Salsa Roja, Posole-Soup, or Caldo de Pollo-Soup.

Served with Pico, Lettuce, Cheese, Mild Red Salsa, Creamy Green Sauce, Sour Cream, and  
Jalapenos.

Add 3rd Entree for \$2 more per Person.

## **NACHO BAR**

If you would like them to be individually packaged, add \$1.00 per person

Served with Corn Tortilla Chips.

Choice of Meat: Beef, Chicken, BBQ Pulled Pork or Vegetarian.

Homemade Beans. Nacho Cheese.

Served with Pico, Lettuce, Shredded Cheese, Mild Red Salsa,  
Creamy Green Sauce, Sour Cream, and Jalapenos.

Add 2nd Meet choice for \$2 more per Person. Upgrade to Steak Nachos for \$2 more per  
Person.

# **BRIGHTSIDE DINNER BUFFET**

## **ENTREE OPTIONS**

Momma's Homemade  
Meatloaf  
Bbq Pulled Pork  
Smothered Pork Loin  
Chicken Pot Pie  
Salsibury Steak  
Roasted Pork Loin  
Honey Glazed Ham

Italian Chicken Breast  
Spaghetti  
Chicken Alfredo  
Goulash  
Tater-Tot Casserole  
Premium Burger Sliders  
Crispy Bread Pork Chops  
Roasted Turkey

## **SIDE OPTIONS**

Fancy Green Beans  
Buttered Corn  
Stuffing  
Scalloped Potatoes  
Mac & Cheese  
Mashed Potatoes & Gravy  
Steamed Vegetables

Baked Beans  
Green Bean Casserole  
Corn Casserole  
Baked Potatoes  
Potato Salad  
Italian Pasta  
Fresh Fruit

**Choice of 1 Entree, 2 Sides and a Dinner Roll**

**Choice of 2 Entree, 2 Sides and a Dinner Roll**

**Choice of 3 Entrees, 3 Sides and a Dinner Roll**