

COME CELEBRATE

With us!

WEDDING PACKAGE



FRIDAY

\$3,500

INCLUDES:

SET UP & CLEAN UP OF THE EVENT CENTER
TABLES, LINENS, TABLEWARE, CHAIRS,
WHITE BACKDROP WITH UPLIGHTING,
PROJECTOR, BARTENDERS, STAFF, &
COMPLIMENTARY TOAST FOR THE HEAD TABLE
ROOM RENT FROM 9:30AM TO 12:00AM

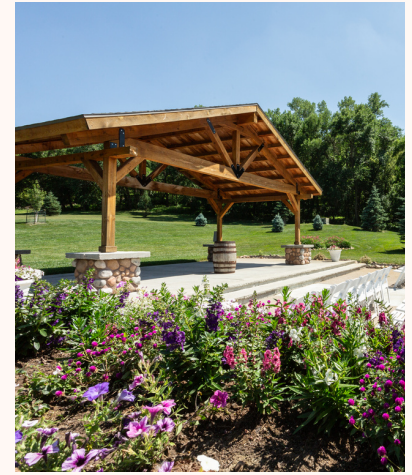


SATURDAY

\$4,000

INCLUDES:

SET UP & CLEAN UP OF THE EVENT CENTER
TABLES, LINENS, TABLEWARE, CHAIRS,
WHITE BACKDROP WITH UPLIGHTING,
PROJECTOR, BARTENDERS, STAFF, &
COMPLIMENTARY TOAST FOR THE HEAD TABLE
ROOM RENT FROM 9:30AM TO 12:00AM



CEREMONY

\$850

CHAPEL OR OUTDOOR CEREMONY
HOLDS 200 GUESTS
SET UP AND CLEAN UP
USE OF MICROPHONE & BLUETOOTH SPEAKER

CEREMONY PACKAGE INCLUDES
USE OF BOTH DRESSING ROOMS
CEREMONY PACKAGE ONLY AVAILABLE WITH ROOM
RENTAL

ADDITIONAL INFORMATION AND PRICES

Mandatory Security Fee \$300.

Extra Hours for Decorating \$150 Per Hour

Dressing Room Access without Reserving Ceremony Area \$300 Per Room

Partner Caters: Sneaky's Chicken, Aggies, Sodexo and Brightside

Country
CELEBRATIONS
EVENT CENTER

✉ Countrycelebrations@gmail.com

🌐 www.countrycelebrations.com

CALL US FOR MORE INFO

📞 **712-253-8952**

COUNTRY CELEBRATIONS BAR

Unlimited Refreshment Table

Coffee, Water, Ice Tea & Lemonade

\$300.00

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

\$485.00

Hosted Soda

50 12 oz glasses for all soda on tap

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

\$65.00

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 10 Varieties to choose from*

\$9.00

Mix Drinks

16 oz Glasses

Starting at \$6.00



Countrycelebrations@gmail.com



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

\$18.00 Per Person

Two Meat

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

\$19.00 Per Person

Three Meat

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

\$20.00 Per Person

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
\$27/Dozen

Bruschetta
\$23/Dozen

Buffalo Wings
\$27/Dozen

Caprese Salad Bites
\$15/dozen

Charcuterie Board
Market Price

Cheese Display
Serves 50
\$250.00

Chicken Poppers
\$39/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

Petite Crab Cakes with Garlic Aioli
\$31/Dozen

Potstickers
\$36/Dozen

Rumaki
\$23/Dozen

Fresh Vegetable Display
Serves 50
\$145.00

Italian Meatballs
\$23.00/Dozen

Jumbo Shrimp with Red Sauce
\$32/Dozen

Meat & Cheese Display
Serves 50
\$325.00

Mexican Layered Dip
Serves 100
\$350.00

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
\$160.00

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.

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.

\$31.25

Pot Roast *

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

\$25.95

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

Two Pieces of Chicken - \$20.95
Three Pieces of Chicken - \$23.50

COMBINATIONS

Bar-B-Que Platter - \$31.25

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

Beef Brisket and Non-Smoked Chicken Choice- \$31.25

Roasted Pork Loin and a Chicken Choice - \$24.95

***Pot Roast and a Chicken Choice - \$25.95**

***Pot Roast and Asian-Infused Pork Tenderloin - \$25.95**

***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.

\$28.75

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.

\$27.50

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.

\$24.50

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

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.

\$15.49 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.

\$18.49 Per Person

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, Carnitas, 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.

\$20.49 Per Person

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.

\$15.49 Per Person

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
\$16.49 Per Person

Choice of 2 Entree, 2 Sides and a Dinner Roll
\$19.49 Per Person

Choice of 3 Entrees, 3 Sides and a Dinner Roll
\$22.49 Per Person