



Event Catering Menu

Breakfast

(Priced Per person or piece unless indicated)

CONTINENTAL BREAKFAST BUFFET | \$9.00

- Chilled Orange, Apple and Cranberry Juice
- Fresh Baked Breakfast Pastries
- Bagels, Cream Cheese
- Assorted Fruit Spreads and Butter
- Seasonal Fruit Bowl
- Regular & Decaf Coffee

MILLWORK BREAKFAST BUFFET | \$14.00

- Chilled Orange, Apple and Cranberry Juice
- Scrambled Eggs
- Sausage Links
- Bacon
- Breakfast Potatoes
- Seasonal Fresh Fruit
- Regular & Decaf Coffee

EGG AND CHEESE SANDWICH | \$4.25

fried egg, cheddar cheese

CLASSIC BREAKFAST SANDWICH | \$5.00

bacon, sausage or ham, egg, cheese

THE GREEK SANDWICH | \$5.25

egg whites, spinach, feta cheese, olives, tomatoes, red onions, on a whole wheat English muffin

YOGURT BRÛLÉE PARFAIT | \$5.25

honey baked granola, fresh berries, vanilla yogurt, finished with a caramelized sugar top

STICKY BUNS | \$2.99

CINNAMON ROLLS | \$2.99

DELUXE MUFFINS | \$2.50

SCONES | \$2.75

ASSORTED VARIETY DELUXE PASTRIES | \$36.00/Dozen

ASSORTED WHOLE FRUIT BOWL | \$2.00

ASSORTED MIXED FRUIT CUP | \$3.50

ADD-ON'S (Must be purchased as an add-on to additional options.)

- **Ham Carving Station | \$4.00**
- **Omelet Station | \$3.50**
 - Includes shredded cheese, ham, bacon, and assorted vegetables



(Priced Per person or piece unless indicated)

NOVELTY LUNCH BUFFET | 14.95

- Tossed Salad with a Selection of Dressings
- Sweet and Spicy Chicken Breast
- Garlic Mashed Potatoes
- Roasted Carrots
- Regular & Decaf Coffee

CHICKEN CAESAR SALAD | \$9.50

sautéed chicken, romaine lettuce, Parmesan cheese, red onions, tomatoes, croutons, and Caesar dressing

BACON & SPINACH SALAD | \$9.50

baby spinach, red onions, hard-boiled eggs, bacon bits, feta cheese, and a bacon vinaigrette dressing

THE VEGGIE SANDWICH | \$10.00

tomato, spring mix, cucumber, red onion, bell peppers, house pesto, balsamic vinaigrette, fresh mozzarella | served on white bread

CHICKEN & ASIAGO SANDWICH | \$10.00

sautéed chicken breast, asiago cheese, romesco sauce, pickled red onions, tomatoes and spinach | served on French bread

GRILLED CHEESE SANDWICH & TOMATO SOUP | \$8.25

cheddar cheese | served on your choice of white or wheat bread

TOMATO, FRENCH ONION, LOADED BAKED POTATO | \$6.00

BOXED LUNCH | \$9.00

- Half salad and Cup of Soup
- Half Salad and Half Sandwich
- Half Sandwich and a Cup of Soup

Sweets

GOURMET COOKIES & BARS | \$25/DOZEN

chocolate chunk, oatmeal raisin, coconut macaroon, peanut butter, snickerdoodles, monster, lemon

DELECTABLE DESSERT MINIATURES | \$25/DOZEN

red velvet whoopie pie, turnovers and tarts

CHEESECAKE BITES| \$25/Dozen

Plain, Chocolate, Cherry

CHIPS AND SALSA | \$2

POTATO CHIPS AND HOMEMADE DIP | \$3

MINI PRETZELS AND SNACK MIX | \$2

ASSORTED FLAVORS OF FREDDIE'S POPCORN | \$4

FANCY NUT MIX | \$4

GALENA KANDY KITCHEN CHOCOLATE BARS| \$4.5

GOURMET CUPCAKES | \$3

CAKE POPS | \$2.50

MILLWORK BREAK | \$9.00

- Break Assorted Jumbo Cookies
- Assorted Brownies
- Bottled Water & Assorted Coke Products
- Regular & Decaf Coffee

Beverages

BOTTLED WATER | \$2

ASSORTED COKE PRODUCTS | \$2

BOTTLED FRUIT JUICES | \$3

100% COLOMBIAN COFFEE (REGULAR AND DECAFE) | \$24/GALLON

*All prices are Subject to Change.
20% Service Charge and 7% Tax will be added to all charges.*

Hors D'oeuvres

Cold Hors D'oeuvres (price per 50 pieces)

Jumbo Shrimp Cocktail Display with Cocktail Sauce.....	125
Caprese Crostini	50
Sliced Beef Tenderloin, Horseradish Crostini.....	75
Avocado Deviled Eggs.....	75
Prosciutto Wrapped Asparagus	50
Anitpasto Skewer with kalamata olive, artichoke, cherry tomato, mini mozzarella.....	75

Hot Hors D'oeuvres (price per 50 pieces)

Meatballs (choice of gravy or bbq sauce)	50
Thai Chicken Sateay	60
Mini Crab Cakes	95
Bacon Wrapped Jumbo Scallop Skewers	95
Crab and Spinach Stuffed Mushrooms	85
Beer Battered Wisconsin Cheese Curds.....	60

Sliders (Price per piece. Minimum 20)

Spicy Pork Sliders, Arugula, Tomato, Pepper Jack	3
Pulled Pork topped with Gourmet Mac and Cheese.....	3
Cheeseburger Slider with Cheddar Cheese, Lettuce and Tomato.....	3

Displays (feeds 50 people)

Meat, Cheese & Crackers	150
Seasonal Fresh Fruits	125
Seasonal Fresh Vegetable Crudites	125
House-Smoked Salmon with eggs, capers, cucumbers, olives, cream cheese and bagels.....	150
Baked Brie with Peach Preserves served with baguettes.....	150

Dinner Buffets (price per person)

(includes bread & butter, coffee & water)

Novelty Buffet

One entrée, one starch and one vegetable, plus Foundry Dinner Salad18

Entrée Options:

BBQ Pulled Pork Sandwich

Sweet and Spicy Chicken Breast

Creamy Pesto Fettucine with Vegetables

The Foundry Signature Meatloaf

Lemon Pepper Cod

Starch (choose one)

Garlic Mashed Potatoes

Potato Salad

Rice Pilaf

Roasted Baby Reds

Vegetable (choose one)

Buttered Corn

Steamed Broccoli

Sauteed Green Beans

Roasted Baby Carrots

Foundry Buffet

Two entrées, one starch, one vegetable, plus Foundry dinner salad22

Entrée Options:

Sweet and Spicy Airline Chicken Breast
Chicken Picatta (Lemon butter caper sauce)
Creamy Pesto Fettucine with Vegetables
The Foundry Signature Meatloaf
Lemon Pepper Cod
Roast Beef with Au Jus
Southern Style Smothered Pork Chop

Starch (choose one)

Garlic Mashed Potatoes
Baked Potato with butter and sour cream
Sweet Potato Mash
Roasted Baby Reds
Gourmet Mac and Cheese

Vegetable (choose one)

Buttered Corn
Steamed Broccoli
Sauteed Green Beans
Roasted Baby Carrots

Foundry Buffet

Carving Station, one entrée, one starch, one vegetable, plus Foundry dinner salad30

Carving Station:

Chef Carved Beef Tenderloin

(Chef Carved Prime Rib for an additional \$4.00 per person)

Entrée Options:

Bourbon Glazed Atlantic Salmon

Chicken Florentine with Rosemary Cream Sauce

Roasted Pork Loin with Candied Apple Glaze

Sweet Chili Basted Black Forest Ham

Starch (choose one)

Garlic Mashed Potatoes

Baked Potato with butter and sour cream

Sweet Potato Mash

Roasted Baby Reds

Gourmet Mac and Cheese

Vegetable (choose one)

Buttered Corn

Steamed Broccoli

Sauteed Green Beans

Roasted Baby Carrots

Plated Entrée Options

(price per person, includes salad, one entrée, two sides, bread and butter, water and coffee)

Grilled 8oz. Pork Ribeye w/ Cranberry Apple Chutney.....	26
Sweet & Spicy Roasted Half Chicken	25
Bourbon Glazed Atlantic Salmon.....	28
8oz. Beef Tenderloin w/Roasted Garlic Butter	36
Seared Duck Breast w/ Cranberry Demi Glace.....	27
10 oz. Ribeye w/ Peppercorn Sauce....	33
Seared Jumbo Scallops w/Peach Bourbon Sauce	32
Vegetable Kabobs.....	20
Potato Gnocchi w/Spinach, Tomato and Slivered Almonds Tossed in Olive Oil.....	24
Duets Available.....	Varies

Desserts (prices per person)

Gourmet Dessert Station.....	5
Cheesecake Bites, Cupcakes, Donuts, Mini-Filled Profiteroles, Mini- Chocolate Eclairs	
Assorted Cheesecake (Varieties Upon Request).....	4
Assorted Cake (Varieties Upon Request).....	3

Bar Menu

\$300.00 minimum must be met

Hosted and Cash Bar

Domestic Keg	250/Keg
Import Keg	280-400/Keg
House Wine.....	5/Glass
Specialty Wine.....	Varies
House Champagne.....	25/Bottle
Domestic Beer Bottle	3/Bottle
Import Beer Bottle.....	5/Bottle

Liquor

Standard	5
Call.....	6
Premium.....	8

Beverage Packages

Unlimited Soft Drinks	200
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(The following are prices per person, per hour)

Standard Package	12
Call	14
Premium	16
Domestic Beer, House Wine, & Soft Drinks	10
Import Beer, Specialty Wine, & Soft Drinks	14

Standard Brands

*All prices are Subject to Change.
20% Service Charge and 7% Tax will be added to all charges.*

Seagram's 7
Old Forester Bourbon
UV Vodka
Jose Cuervo
Captain Morgan
Malibu

Seagram's Extra Dry Gin
Smirnoff
Beefeater
Cruzan Rum
Black Velvet
Bacardi

Call Brands

Jim Beam
Jameson
Jose Cuervo 1800
Dewar's

Tito's Vodka
Tanqueray
Jack Daniel's

Premium Brands

Korbel
Meyer's Dark Rum
Grey Goose
Patron Silver
Johnnie Walker Black

Maker's Mark
Chivas Royal
Crown Royal
Hennessey

Domestic Beer

Bud Light
Budweiser
Busch Light

Coors Light
Miller Light

Import / Craft Beer

Blue Moon
Heineken
Bell's Two Hearted Ale
Sam Adam's Boston Lager
Backpocket-Varies

Corona
Lagunitas IPA
Fat Tire
Potosi-Varies

Millwork Marketplace Policies and Procedures

Our staff is committed to providing all the professional services required to make your function an absolute success. Please review the following policies and procedures, and let your meeting planner know if you have any questions. We extend a welcome to both you and your guests & we are sure you will enjoy your event with us!

- All charges will incur a 20% service charge and a 7% Sales Tax. All group deposits are nonrefundable and will be applied to your final balance.
- Tax exempt groups must present a valid tax exempt form for the State of Iowa prior to their event.
- Arrangements for method of payments need to be negotiated during the time of contracting space.
- All food and beverage prices are subject to change without notice. Pricing is confirmed prior to your function by the signing of a banquet event order.
- All Alcoholic Beverage Sales are regulated by the State of Iowa, and will be complied with by both the Millwork Ballroom and Event Center and all of our clients. The Millwork Ballroom & Event Center is a licensed administrator of these regulations.
- Alcoholic Beverages cannot be brought into the facility from any outside sources without the approval of your catering manager and compliance with Iowa Law.
- Menu Selections must be confirmed two weeks prior to each event.
- The final guest count, or guarantee, is due 5 days prior to each event, at which point it may not decrease. If a guarantee is not received, the Millwork Marketplace will accept the expected number of guests at the time of contract as such.
- There is a minimum of \$300.00 in bar sales for each event. If a \$300.00 minimum is not achieved, the group hosting the event will be responsible for the difference.
- The Millwork Marketplace prohibits food or beverages being brought into the facility with the exception of wedding cake. Due to strict health Department codes & hazards, no food or beverage may be removed from the facility, excluding of wedding cake. A \$75.00 charge will be added for cake cutting services.
- Ivory linens, all stem wear, silver wear, and china necessary for catering functions will be provided complimentary.
- The Millwork Marketplace will not be held responsible for any items being stored in our facility. We are not responsible for damages or loss of merchandise, articles or personal belongings suffered before, during, or after functions held at our facility.
- Clients must be 21 years of age or older to sign a contract to reserve space for any functions.
- The Millwork Marketplace may change room assignments in order to accommodate all groups on a particular day. All clients will be notified of these changes as they are arranged with their catering manager.
- The affixing of anything to the walls, floors, ceilings, or any rooms without preapproval of the catering department is prohibited. In the event that any damage is suffered, the cost of repair and or replacement will be billed to the client.
- The Millwork Marketplace reserves the right to oversee all functions and may require security (\$50.00 per hour charge) for certain groups. Security personnel must be hired by the Millwork Marketplace.
- The Millwork Marketplace is a smoke free facility. All Prices are per person unless otherwise noted and Subject to Change. The Millwork Marketplace has a 20% Service Charge and 7% Tax that will be added to all charges.