



Event Catering Menu



Breakfast

(Priced per person or piece unless indicated, minimum 10 people)

CONTINENTAL BREAKFAST BUFFET \$9

- 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

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

CLASSIC BREAKFAST SANDWICH \$4.95

bacon, sausage or ham, egg, cheddar, on a croissant

SAUSAGE MELT \$4.95

sausage, caramelized onion, sautéed mushroom, egg, cheddar, english muffin

VEGGIE MELT \$4.95

tomato, basil pesto, caramelized onion, sautéed mushroom, egg, provolone, english muffin

CLASSIC ACAI BOWL (gf)..... \$6.50

banana, coconut, blueberries, strawberries, granola

CINNAMON ROLLS \$2.50

ORANGE ROLLS \$2.50

DELUXE MUFFINS..... \$3

cinnamon apple, blueberry crumb, banana nut, chocolate chip

SCONES \$3

double chocolate, blueberry, spinach feta

All prices subject to change.

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Breakfast

(Priced per person or piece unless indicated, minimum 10 people)

ASSORTED WHOLE FRUIT BOWL.....	\$2
ASSORTED MIXED FRUIT CUP.....	\$3.50
ASSORTED FRUIT AND CHEESE DANISHES.....	\$2
ASSORTED VARIETY DELUXE PASTRIES	\$36/Dozen
ASSORTED DONUT HOLES	\$12/Dozen

ADD-ON'S (Must be purchased as an add-on to additional options, \$25 per station, per hour)

Ham Carving Station	\$4
Omelet Station	\$3.50

Includes shredded cheese, ham, bacon, assorted vegetables

Beverages

(Priced per person)

MIMOSA STATION	\$7
champagne, orange juice, cranberry juice, peach mango juice, blueberries, strawberries, raspberries	
BLOODY MARY BAR	\$10
bacon, celery, blue cheese stuffed green olives, beef sticks, mozzarella cheese, pearl onions, tabasco, 2 mixes, vodka (Tito's \$1 up-charge)	
INFUSED WATER	\$3
cucumber, lemon, mint	

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Lunch

(Priced per person or piece unless indicated, minimum 10 people)

NOVELTY LUNCH BUFFET\$14.95

- Tossed Salad with a selection of ranch, french and italian dressings
- One Entrée between the following:
 - Roast Beef
 - Chicken (broasted or baked)
 - Alfredo Fettuccine with vegetables (v)
- Rolls/Butter
- Sautéed Corn
- Garlic Mashed Potatoes or Rosemary Roasted Red Potatoes
- Regular & Decaf Coffee

MILLWORK LUNCH BUFFET\$14.95

- Assorted breads, turkey, ham, cheddar, swiss, lettuce, tomato, onion, pickles, condiments
- Pick two for soup:
 - Chicken Dumpling
 - Broccoli Cheddar
 - Tomato (gf)
 - Veggie Medley (v) (gf)

BOXED LUNCH\$12

- Half salad and Cup of Soup
- Half Salad and Half Sandwich
- Half Sandwich and a Cup of Soup
- Cookie, Bottle Water, Apple, To-Go Silverware

CHICKEN CAESAR SALAD\$10.95

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

STRAWBERRY & SPINACH SALAD \$9.50

baby spinach, candied pecans, strawberries, feta cheese, balsamic vinaigrette dressing

THE VEGGIE SANDWICH \$10

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

Lunch

(Priced per person or piece unless indicated, minimum 10 people)

GRILLED CHEESE SANDWICH & TOMATO SOUP \$8.25

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

TOMATO, FRENCH ONION, LOADED BAKED POTATO SOUP \$6

CHICKEN BACON RANCH WRAP \$8

cheddar cheese, lettuce, tomato, flour wrap

ROASTED VEGGIE WRAP \$8

balsamic peppers, onion, mushroom, eggplant, spinach, feta with a tomato basil wrap

FALAFEL (vegan)..... \$8.95

chickpea fritters, cucumber salsa, garlic dill sauce, pita

ADDITIONAL ADD-ON'S \$1

sweet potato fries, house made fries, coleslaw, potato salad

Sweets

GOURMET COOKIES & BARS \$25/DOZEN

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

DECONSTRUCTED TIRAMISU \$25/DOZEN

CHOCOLATE TORTE..... \$25/DOZEN

CHEESECAKE BITES \$25/DOZEN

varieties may include: new york, chocolate, cherry, pumpkin, raspberry chocolate, seasonal

GOURMET CUPCAKES..... \$3

CAKE POPS..... \$2.50

PIE BY THE SLICE \$3.25

CHEESECAKE BY THE SLICE \$3.25

CAKE BY THE SLICE \$3

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Lunch

(Priced per person or piece unless indicated, minimum 10 people)

A La Carte

CHIPS AND SALSA.....	\$2
POTATO CHIPS AND HOMEMADE DIP.....	\$3
MINI PRETZELS AND SNACK MIX.....	\$2
FANCY NUT MIX.....	\$4
PRETZELS BITES WITH NACHO CHEESE.....	\$4

Themed Breaks

MILLWORK BREAK	\$9
• Assorted Jumbo Cookies • Assorted Brownies • Bottled Water & Assorted Coke Products • Regular & Decaf Coffee	
SIESTA BREAK.....	\$8
warm queso, salsa, guacamole with tortilla chips	
S'MORE BAR.....	\$3
sternos, bamboo skewers, marshmallows, 3 different types of chocolate, graham crackers	

Beverages

BOTTLED WATER	\$2
ASSORTED COKE PRODUCTS	\$2
BOTTLED FRUIT JUICES	\$3
100% COLOMBIAN COFFEE.....	\$24/GALLON
Regular and Decaf	

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Hors D'oeuvres

Cold Hors D'oeuvres (Price per 50 pieces)

Jumbo Shrimp Cocktail Display with Cocktail Sauce (gf)	\$125
Caprese Bruschetta.....	\$50
Sliced Beef Tenderloin, Horseradish Crostini	\$75
Avocado Deviled Eggs (gf).....	\$75
Prosciutto Wrapped Asparagus	\$50
Antipasto Skewer (gf).....	\$75
Summer Rolls (gf).....	\$125
filling includes shrimp, lettuce, cucumber and carrot slaw, basil, rice noodle	

Hot Hors D'oeuvres (Price per 50 pieces)

Meatballs (choice of gravy or bbq sauce)	\$50
Mini Crab Cakes.....	\$100
Bacon Wrapped Scallop Skewers (gf).....	\$95
Crab and Spinach Stuffed Mushrooms.....	\$85
Beer Battered Wisconsin Cheese Curds.....	\$60
Spring Rolls.....	\$125
filling includes Napa cabbage and bamboo shoots	
Fried Ravioli with Marinara	\$75
Coconut Shrimp with Sweet Chili Sauce.....	\$125
Tempura Shrimp with Cocktail Sauce.....	\$125
Creamy Spinach and Artichoke Dip with Pita Chips (v).....	\$125

Sliders (Price per piece. Minimum 20)

Spicy Pork Sliders, Arugula, Tomato, Pepper Jack, Served on a Toasted Bun.....	\$3
Pulled Pork topped with Gourmet Mac and Cheese, Served on a Toasted Bun.....	\$3
Cheeseburger Slider with Cheddar Cheese, Lettuce and Tomato, Served on a Toasted Bun	\$3

Hors D'oeuvres

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

Build Your Own Display (Priced per person. Minimum 20 people)

Mashed Potato Bar	\$7
toppings: diced bacon, broccoli florets, crispy fried onions, roasted red peppers, green onions, shredded cheese	
Mac n Cheese Bar	\$8
toppings: toasted panko, parmesan cheese, bacon, broccoli florets, red peppers, hot sauce	

Dinner Buffets

(Price per person, includes bread & butter, coffee & water)

Novelty Buffet

\$18

One entrée, one starch and one vegetable, plus Foundry Dinner Salad with choice of dressing

Entrée Options

BBQ Pulled Pork Sandwich
Sweet and Spicy Chicken Breast (gf)
Creamy Pesto Fettuccine with Vegetables (v)
The Foundry Signature Meatloaf
Lemon Pepper Cod (gf)
Traditional or Vegetarian Lasagna

Starch (choose one)

Garlic Mashed Potatoes
Potato Salad
Rice Pilaf
Roasted Baby Reds

Vegetable (choose one)

Buttered Corn
Steamed Broccoli
Sautéed Green Beans
Roasted Baby Carrots
Roasted Mixed Vegetables

All prices subject to change.

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Dinner Buffets

(Price per person, includes bread & butter, coffee & water)

Foundry Buffet

\$22

Two entrées, one starch and one vegetable, plus Foundry Dinner Salad with choice of dressing

Entrée Options

Sweet and Spicy Airline Chicken Breast (gf)

Chicken Picatta (Lemon butter caper sauce)

Creamy Pesto Fettuccine with Vegetables (v)

The Foundry Signature Meatloaf

Lemon Pepper Cod (gf)

Roast Beef with Au Jus (gf)

Southern Style Smothered Pork Chop

Asiago Chicken Pasta

Grilled Chicken Bruschetta with Balsamic glaze (gf)

Vegan Primavera

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

Sautéed Green Beans

Roasted Baby Carrots

Roasted Mixed Vegetables

All prices subject to change.

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Dinner Buffets

(Price per person, includes bread & butter, coffee & water)

Millwork Buffet

\$30

Carving Station, one entrée, one starch and one vegetable,
plus Foundry Dinner Salad with choice of dressing

Carving Station

Chef Carved Beef Tenderloin

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

Pineapple and Honey Glazed Ham

Entrée Options

Bourbon Glazed Atlantic Salmon (gf)

Chicken Florentine with Rosemary Cream Sauce (gf)

Roasted Pork Loin with Candied Apple Glaze (gf)

Chicken Marsala

Pecan Crusted Pork Loin

Vegan Primavera

Sweet Chili Basted Black Forest Ham (gf)

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

Sautéed Green Beans

Roasted Baby Carrots

Roasted Mixed Vegetables

All prices subject to change.

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Themed Buffets

(Price per person, includes bread & butter, coffee & water)

Southwestern Buffet

\$18

Southwestern chicken
fajita strips
beef tacos

flour tortillas
spanish rice
refried beans

Served with shredded lettuce, shredded cheddar cheese, tomatoes, onions,
sour cream, salsa, guacamole, and tortilla chips.

Pasta Buffet

\$20

Noodles (choose one between the following: fettuccine, penne, or orrechiete),
Marinara or meat sauce, alfredo sauce, garlic bread, parmesan cheese
Foundry Salad with choice of dressing

All prices subject to change.

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Plated Entrée Options

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

8 oz. Grilled Pork Ribeye w/Cranberry Apple Chutney (gf)	\$26
Sweet & Spicy Roasted Half Chicken (gf).....	\$25
Bourbon Glazed Atlantic Salmon (gf).....	\$28
8 oz. Beef Tenderloin w/Roasted Garlic Butter (gf)	\$36
Seared Duck Breast w/Cranberry Demi Glace.....	\$27
10 oz. Ribeye w/ Peppercorn Sauce (gf).....	\$33
Chicken Marsala w/Red Wine Base Gravy	\$32
Bacon Wrapped Steak Medallions w/Creamy Bearnaise Sauce	\$34
Mahi Mahi with Pineapple Salsa and Teriyaki Glaze	\$32
Seared Jumbo Scallops w/Peach Bourbon Sauce (gf)	\$32
Vegetable Kabobs (gf) (vegan)	\$20
Potato Gnocchi.....	\$24
w/spinach, tomato and slivered almonds tossed in olive oil	

Duets

Bacon Wrapped Steak Medallions and Seared Jumbo Scallops (gf).....	\$38
Portabella Ravioli and Vegetable Kabobs.....	\$33
Chicken Marsala and Beef Tenderloin.....	\$37

Kids Meals

Kids Meals Under 12 years.....	\$9
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• Please limit your selection two options from the following:

- Mac N Cheese
- Chicken Fingers and French fries
- Hot Dog and French Fries
- Cheeseburger Slider and French Fries

All prices subject to change.

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Plated Entrée Options

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

Specialty Dietary Needs

Portabella Wellington (v).....\$26

grilled portabella mushroom stuffed with roasted garlic and sun dried tomatoes encased in a flakey puff pastry finished with asiago cheese

Ravioli in Tomato Pesto Cream (v)\$27

stuffed ravioli with portabello mushroom and ricotta cheese topped with tomato pesto cream

Grilled Chicken Breast with Mixed Vegetables (gf) (df)\$18

Vegan Primavera\$25

asparagus, zucchini, sun-dried tomatoes, capellini, onion, carrot, garlic, coconut milk
(gluten free pasta noodle...\$1.00 upcharge)

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

We recommend one bartender per 100 people, which is included in the room rental.
Each additional bartender is subjected to a \$100 bartender fee. There is a \$300.00 minimum on all bar events.
Other selections available upon request.

Hosted and Cash Bar

Domestic Keg	\$250/Keg
Import Keg.....	\$280 - \$400/Keg
House Wine	\$5/Glass
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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It is up to you to choose what you want to host versus what is offered as a cash bar basis.

Here are common examples of what clients choose to host for their bar:

- Certain number of kegs and bottles of wine, rest is cash bar
- Up to a certain dollar amount is hosted, then after that, it goes to a cash bar
- Kegs, wine and certain types of liquor or a specialty drink

Bar Menu

Additional liquors, beers and wine available by request

Standard Brands

Seagram's 7	UV Vodka	Captain Morgan
Seagram's Extra Dry Gin	Beefeater	Black Velvet
Old Forester Bourbon	Jose Cuervo	Malibu
Smirnoff	Cruzan Rum	Bacardi

Call Brands

Jim Beam	Tanqueray	Dewar's
Tito's Vodka	Jose Cuervo 1800	
Jameson	Jack Daniel's	

Premium Brands

Korbel	Chivas Royal	Patron Silver
Maker's Mark	Grey Goose	Hennessey
Meyer's Dark Rum	Crown Royal	Johnnie Walker Black

Domestic Beer

Bud Light	Budweiser	Busch Light
Coors Light	Miller Light	

Import/Craft Beer

Blue Moon	Lagunitas IPA	Sam Adam's Boston Lager
Corona	Bell's Two Hearted Ale	Potosi-Varies
Heineken	Fat Tire	Backpocket-Varies

House Wine (Woodbridge by Robert Mondavi)

White Zinfandel	Malbec	Chardonnay
Pinot Grigio	Sauvignon Blanc	Merlot
Moscato	Riesling	Cabernet Sauvignon

All prices subject to change.

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Additional Services

Cutting the Cake	\$200
Using All Real Glassware for Bar	\$250
Lighting Candles on the Tables (if more than 3 per table)	\$150
Serving the Dessert to Guest Tables (per person)	\$2
Pouring Wine and Champagne at Dinner (per person).....	\$1.50
Butlered Hors d'oeuvres (per person)	\$1.25
Plate Serving Salads and Dressings (per person)	\$1.00
Additional Dressing Choice (per each dressing per 50 people)	\$10
salads come with one dressing option	

Millwork Ballroom and Event Center

Menu Planning

For some, menu planning can be one of the most enjoyable parts of planning your event. For others, it can be a daunting process. The Millwork Ballroom and Event Center is here to help make the catering processes both easy and successful. The following information provides standard considerations you'll want to keep in mind to ensure you have the right amount of food, the appropriate types of food and the proper lengths of service to create an enjoyable experience for both you and your guest.

Hors d'Oeuvres

When ordering hors d'oeuvres, the right amount depends on when you plan to serve them

- Pre Dinner: 2-4 portions per guest per hour
- Late Afternoon: 6-8 portions per guest
- Dinner: 12-15 portions per guest
- Post Dinner: 2-3 portions per guest

Multiple Entrees

With the exception of entrées for those with special dietary needs, a multiple entrée fee applies with the following minimum requirements:

- 20-100 Guests: Up to two entrées with a minimum of 10 each
- 100+ Guests: Up to three entrées with a minimum of 10 each

For events with less than 20 guests, one entrée will be made available. You will need an approved plan to identify the guest's choice to the wait staff, such as meal tickets. Please consult your catering sales manager for guidelines.

Multiple Entrée Ticketing

Color coded meal tickets are available for meal identification from the Millwork Ballroom and Event Center. Any group not using Millwork meal tickets must have their selected method of meal ID pre-approved.

Red = Beef Yellow = Chicken Blue = Seafood Green = Vegetarian/special meal

Menu Key for Special Dietary Items

We have labeled all of our items to show if they are vegan, vegetarian, dairy free, and gluten free to assist in the menu planning. They are labeled accordingly on the menu:

df = Dairy Free v = Vegetarian gf = Gluten Free

Millwork Ballroom and Event Center

Menu Planning

Policies and Procedures

- Tax exempt groups must present a valid tax exempt from the State of Iowa prior to their event.
- The Millwork Ballroom and Event Center prohibits food or beverage to be brought into the facility, with the exception of a wedding cake. No food or beverage can be removed from the facility due to strict health department codes and regulations.
- The final guest count, or guarantee, is due 5 days prior to each event, at which point it may not decrease. If a guaranteed is not received, the Millwork Ballroom and Event Center will accept the expected number of guests at the time of contract as such.
- Menu Selections and all details must be confirmed two weeks prior to each event.
- The Millwork Ballroom and Event Center 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.
- The Millwork Ballroom and Event Center 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 pre-approval 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 Ballroom and Event Center 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 Ballroom and Event Center.
- The Millwork Ballroom and Event Center is a smoke free facility.