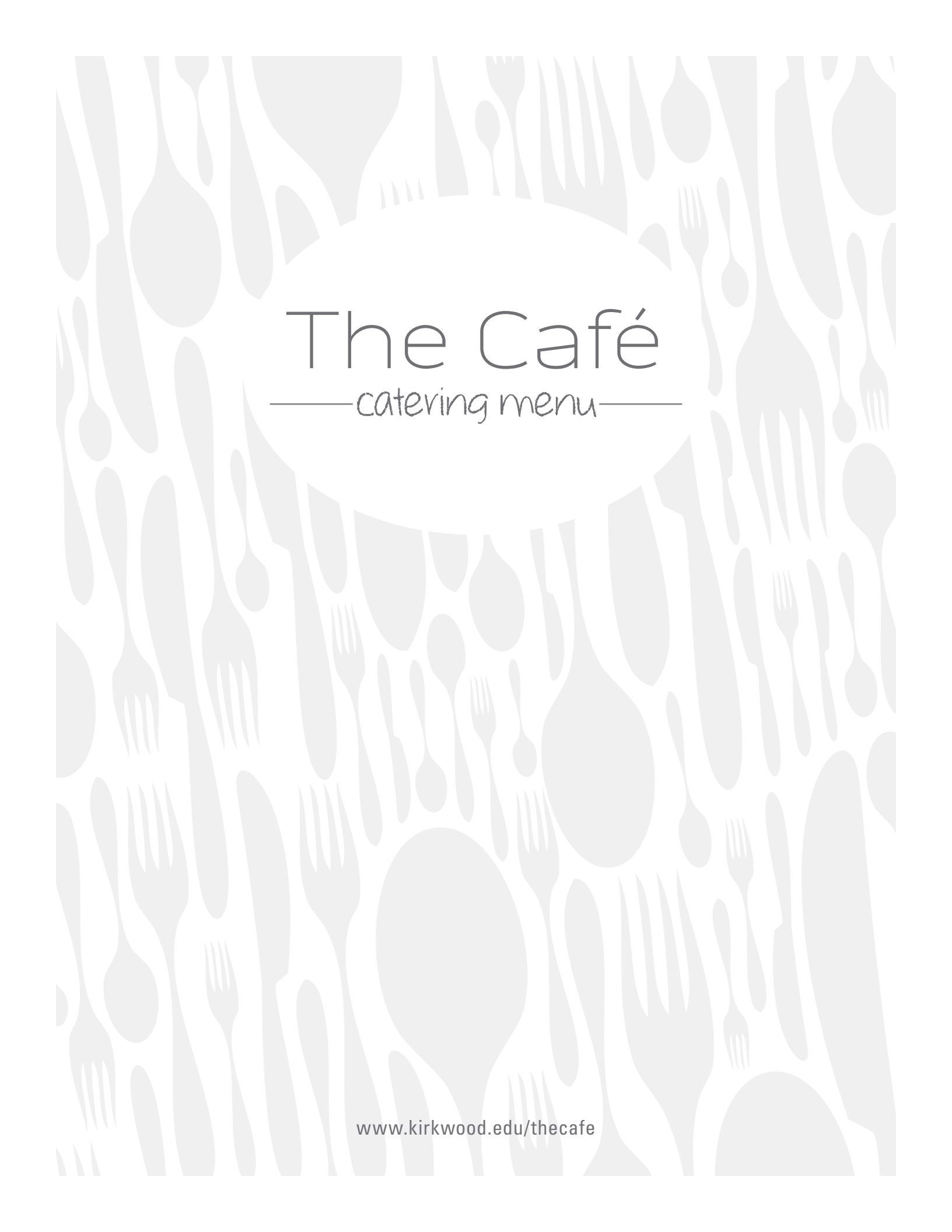




The Café

—catering menu—

www.kirkwood.edu/thecafe

Breakfast

À la Carte

Baker's Choice	
Assorted Pastries	\$36/dozen
Breakfast Sandwiches	\$6 each
 Sliced Fruit Tray	\$4/person
Bagels with Cream Cheese	\$32/dozen
Doughnuts	\$24/dozen
Biscuits and Sausage Gravy	\$5/person
Breakfast Burritos	\$7 each
Includes Salsa and Sour Cream	
Cinnamon Rolls	\$22/dozen

Beverages

 Bottled Juices	\$4/each
Apple, Orange, Cranberry	
Coffee	\$24/gallon
 Hot Tea	\$3/each
Hot Cocoa Packets	\$2/person
Lemonade	\$15/gallon
Water Station	\$12
 Iced Tea	\$28/gallon
Can Soda	\$3/each
 Bottled Water	\$2/each
Bottled Gold Peak Tea	\$4/each

Breakfast Buffet

\$17/person

Choice of three:

Scrambled Eggs

Bacon, Sausage, or Ham

 *Substitute turkey sausage for an additional \$0.50/person*

Hash Brown Patties or Breakfast Potatoes

Fresh Cut Fruit

Biscuits and Sausage Gravy

Continental Buffet

\$12/person

Assorted Pastries

Sliced Fruit Tray

Coffee

Yogurt Parfait Bar

\$7/person

Granola

Vanilla Yogurt

Fruit

Breakfast



Breakfast Bowl Buffet

\$17/person

Scrambled Eggs

Breakfast Potatoes

Sautéed Peppers and Onions

Chopped Bacon or Crumbled Sausage

Substitute turkey sausage for \$0.50/person

Shredded Cheddar Cheese

Sour Cream

Diced Green Onion

Salsa

Hot Sauce





Lunch



Box Lunch

\$15/each

*Choice of sandwich and side for the group,
includes chips, and small chocolate chip cookie*

Choice of sandwich:

Ham and Cheese, Turkey and Cheese, or Roast Beef and Cheese
on White or Wheat Bread

Choice of side:

- 🍏 Fruit Cup
- Macaroni Salad
- Potato Salad
- 🍏 Whole Fruit



Executive Box Lunch

\$18/each

*Choice of two wraps or premium sandwiches and one side for the group,
includes chips and homemade jumbo chocolate chip cookie*

Sandwiches:

Turkey, Ham, or Roast Beef with Cheese on Any Bread

- Turkey BLT Wrap
- Chicken Caesar Wrap
- Tex-Mex Chicken Wrap
- Italian Wrap
- Buffalo Chicken Wrap
- Chicken/Bacon/Ranch Wrap
- Club Croissant
- Mezze Wrap (V)

Sides:

- Macaroni Salad
- 🍏 Fruit Cup
- 🍏 Whole Fruit
- Potato Salad
- 🍏 Broccoli Salad
- Elote Salad



Don't Forget the Drinks!

- Bottled Water \$2/each
 - Canned Coke Products \$3/each
-

Lunch



Executive Sandwich Buffet

\$19/person

*Choice of prepared gourmet sandwich and two sides;
includes mayo and mustard*

Choice of gourmet sandwich:

Turkey BLT Wrap
Chicken Caesar Wrap
Tex-Mex Chicken Wrap
Italian Wrap
Buffalo Chicken Wrap
Chicken/Bacon/Ranch Wrap
Curried Chicken Salad on Croissant
Club Croissant
Mezze Wrap (V)

Choice of two sides:

Potato Salad
Macaroni Salad
Fresh Cut Fruit
House-Made Potato Chips
Broccoli Salad
Elote Salad



Midwest Tailgate

\$21/person

*Choice of two entrees and two sides
served with accompanying condiments*

Choice of two entrées:

Hamburgers
Grilled Chicken Sandwiches
All-Beef Hot Dogs
BBQ Pulled Pork

Choice of two sides:

Potato Salad
Macaroni Salad
Fruit Salad
Baked Beans
Macaroni and Cheese
House-Made Chips



Midwestern BBQ

\$22/person

*Choice of one entree served with buns and house-made BBQ and two
sides; includes accompanying condiments and toppings*

Choice of entrée:

BBQ Pulled Pork Sandwich
Grilled BBQ Chicken Sandwich
Pork Belly Burnt Ends

Choice of two sides:

Green Bean Casserole
Party Potatoes
Fresh Cut Fruit
Baked Beans
Macaroni and Cheese
Coleslaw
Grilled Seasonal Vegetable

Lunch



Classic Buffet

\$14/person

*Choice of entree, choice of starch and vegetable;
Includes house-made dinner rolls with butter*

Entrees:

BBQ Chicken Breast
Seared Chicken Breast with Thyme Jus
Honey-Glazed Ham
Herb-Roasted Pork Loin

Starches:

Macaroni and Cheese
Roasted Red Potatoes
Party Potatoes
Mashed Potatoes

Vegetables:

Green Bean Casserole
Grilled Seasonal Vegetable
Roasted Corn
Broccoli Salad

Warm Up With One of Our House-Made Soups!

Add to any buffet for \$3/person

Choice of soup:

Chicken Noodle
Chicken Tortilla
French Onion
Broccoli Cheese
Cream of Potato
Tomato Basil
Chili



Salad and Sandwich Buffet

\$19/person

*Choice of two gourmet sandwiches or wraps;
includes pre-mixed garden salad with
choice of two dressings*

Choice of two gourmet sandwiches:

Turkey BLT Wrap
Chicken Caesar Wrap
Tex-Mex Chicken Wrap
Italian Wrap
Buffalo Chicken Wrap
Chicken/Bacon/Ranch Wrap
Club Croissant
Mezze Wrap (V)

Includes mayo and mustard

Garden Salad:

Mixed greens, shredded cheese, hard-boiled eggs,
shredded carrots, cucumbers, tomatoes, red onions, croutons

Choice of two dressings:

Ranch
French
Red Wine Vinaigrette
 Balsamic
Caesar
Sesame Ginger
Poppyseed
Honey Mustard
Blue Cheese

Lunch

🍴 Salad Bar
\$14/person

*Salad bar served with rolls and
choice of two meats and two dressings*

Mixed greens, shredded cheese, hard-boiled eggs,
shredded carrots, cucumbers, tomatoes, red onions, croutons

Select two:

- 🍴 Grilled Chicken
Diced Ham
Diced Turkey
Bacon
Roasted Chickpeas

Choice of two dressings:

- Ranch
French
Red Wine Vinaigrette
🍴 Balsamic
Caesar
Sesame Ginger
Poppyseed
Honey Mustard
Blue Cheese





Lunch



Taco and Fajita Bar

\$17/person

Choice of one meat, or split two meats for an additional \$1/person

Seasoned ground beef, chicken fajitas, or carnitas;
Includes classic toppings, fajita veggies, flour tortillas,
and gluten-free corn tortillas;
accompanied by our campus-favorite Elote Salad and salsa



Chips and Salsa

\$5/person

*Choice of two salsas and
served with house-made tortilla chips*

Choice of two salsas:

Traditional Salsa
Corn and Black Bean
Guacamole
Queso (additional \$1)



Italian Buffet

\$16/person

*Choice of two pastas;
includes garden salad with choice of
dressing, and garlic-buttered breadsticks*

Choice of two pastas:

Meat Lasagna
Spinach and Artichoke Lasagna
Pasta Primavera
Chicken Alfredo



Fried Chicken Bowl

\$16/person

Fried chicken, mashed potatoes,
corn, chicken gravy

———— Party Trays ————

 Mini Sandwiches
 \$36/dozen

Assorted deli sliders served with mustard and mayo

Hummus Tray
 \$4/per person

House-made hummus with pita chips and veggies

 Veggie Tray
 12"
Serves 10 – 15
 \$28

16"	18"
<i>Serves 20 – 25</i>	<i>Serves 30 – 35</i>
\$45	\$57

Assorted veggies with ranch dip


Pizza
 10 slices each (serves 4 – 5)

Cheese	\$15
1 Topping	\$17
2 Toppings	\$19
Specialty	\$22
Hawaiian	\$22
Vegetable Lovers	\$22
Chicken Alfredo	\$22
Chicken Bacon Ranch	\$22
Chicken Pesto	\$22
Supreme	\$27
Taco	\$29
Meat Lovers	\$29

Meat, Cheese, and Cracker Tray
 12" 16" 18"
Serves 10 – 15 *Serves 20 – 25* *Serves 30 – 35*
 \$75 \$120 \$175

Assorted meats and cheeses with assorted crackers

 Fruit Tray
 12"
Serves 10 – 15
 \$42

16"	18"
<i>Serves 20 – 25</i>	<i>Serves 30 – 35</i>
\$72	\$97

With yogurt dip

Chef's Grazing Table
 Market Price, 50 Person Minimum

Showcasing cured meats, imported cheeses, and accompanying crudites, we highlight fresh fruits, lightly pickled vegetables, and assorted crackers, chips, and dips. Includes our campus-favorite Spinach and Artichoke Dip!

———— Snacks ————



Build Your Own Crostini with Traditional Bruschetta

\$26/dozen

Crostini with tomato, basil, and Parmesan



Puppy Chow

\$18/pound



Snack Mix

\$12/pound



Trail Mix

\$10/pound



Chips and Dip Tray

\$6/person

House-made potato chips with
French onion dip and party dip

Hors d'oeuvres

Priced per 50 pieces

Smoked Jumbo Chicken Wings

Market Price

Brined, rubbed, and smoked in-house

Choice of two:

House Buffalo Sauce, Teriyaki, and Korean BBQ;
served with carrots, celery, and blue cheese or ranch dip

Stuffed Mushrooms

\$125

Boursin stuffed

Popcorn Chicken

\$125

Includes BBQ, ranch, and honey mustard dips

Spinach and Artichoke Dip

Serves 40 – 50

\$140

Includes fried pita chips



———— Sweets ————



Baker's Choice Jumbo Cookies

\$26/dozen



Baker's Choice Brownies

\$26/dozen



Baker's Choice Dessert Bars

\$28/dozen



Decorated Sugar Cookies

\$36/dozen

Seasonal or custom



Dessert Fluff

\$26/dozen

A campus favorite, mixed and portioned to perfection.

Your choice of Oreo, Reese's Peanut Butter Cup, Snickers, or Vanilla Wafer mix-ins.



Seasonal Pies or Crisp

Ask catering coordinator for options



Cupcakes

Available and priced upon request

Celebrate birthdays, anniversaries, retirements graduations, or other milestones

Cake Flavors

Chocolate, white, yellow, Funfetti

Frostings

Chocolate, buttercream, cream cheese



Seasonal Cheesecake

Ask catering coordinator for options



———— Catering Guidelines ————

Room Reservations

For reservations within Iowa Hall, contact Erik Ryan at 319-398-5114. For all other reservations, contact Sarah Hyatt at 319-398-4359 or utilize 25live on Kirkwood's MyHub.

Food and Beverage

Arrangements for food and beverage can be made once a room reservation has been secured. To place your catering orders, please contact The Café catering coordinator at 319-398-5892.

Cancellations

Cancellations are required 48 hours prior to a function and should be made directly with the catering office and confirmed by a staff member. If an event is canceled after the deadline, any costs associated with the event up until the time of cancellation will be the customer's responsibility. If the campus is closed due to extenuating circumstances, the event will be canceled with no charge to the customer.

Guarantee

The Café takes its food quality and commitment to outstanding service very seriously. The Café prides itself on using the freshest products, the highest-quality ingredients, and providing quality service, all of which requires advance planning and preparation. An estimated guest count is required at the time your food and beverage order is placed. In order to ensure the quality of your event, the catering office must have sufficient time to procure food, beverage, and personnel. A final guarantee is due to the catering office for The Café no later than three business days before the event. While we recognize that last-minute changes are sometimes unavoidable, we will always strive to accommodate a client's changing needs while still maintaining our steadfast commitment to a quality product. In the event that additional guests arrive, our staff will do everything possible to accommodate those extra guests. You will be charged based on the guaranteed number of people or the actual number who attended the function, whichever is higher.

Food Policy

In accordance with health department regulations, it is our policy to not allow carry out of any perishable food not consumed at your event. Any food that is removed from the event without permission of the catering office becomes the responsibility of the event holder and catering possesses no responsibility or liability for the quality or safety of these items.

Dietary Restrictions

When you are booking your event, please let the catering coordinator know if anyone in your group has any dietary concerns that need to be addressed.

Please note: Prices are subject to change.

———— Catering Guidelines ————

Buffet Guidelines

Buffet minimums are subject to change. Discuss this with the catering coordinator at the time of booking.

Payment – Billing – Internal Customers

At the time of booking your event, you will be required to sign a contract and provide a GL code for billing purposes.

Pcards will no longer be accepted as a form of payment for catering.

