

BREAKFAST

BREAKFAST BUFFET

Country Style Breakfast Buffet

Farm fresh scrambled eggs, fresh baking powder biscuits with our country style gravy, baked Cheddar casserole, fresh cut fruits, **choice of two meats:** bacon, sugar cured ham, smoked sausage or sausage links, juice and coffee - **12.99 per person**

**Egg Beater available upon request. Minimum of 20 people.*

Farmland Buffet

Choose one:

Scrambled eggs • Skillet mixed with ham, cheese, onion, peppers, mushrooms • Thick-cut french toast or buttermilk pancakes with maple syrup

Choose two:

Bacon • Sausage • Country smoked ham • Sausage patties

Choose one:

Hashbrowns • American fries

Also includes assorted pastries, biscuits & gravy, coffee, tea and juice - **11.99 per person**

**Egg Beater available upon request. Minimum of 20 people.*

CONTINENTAL BREAKFAST

Deluxe

Assorted deluxe pastries and muffins, fresh-cut fruit, juice and coffee - **8.99 per person**

Sweet Things

Muffins, sweet breads, fresh-cut fruit, juice and coffee **7.99 per person**

Bagels 'n More

Bagels with cream cheese, fresh-cut fruit, juice and coffee - **7.99 per person**

Light Chore

Breakfast bars, yogurt, fresh-cut fruit, juice and coffee **6.99 per person**

Shed Style

Choice of giant Machine Shed cinnamon rolls or fruit filled rolls, fresh-cut fruit, juice and coffee - **5.99 per person**

OMELET STATION

Chef attended with your choice of diced ham, chopped bacon, peppers, onions, mushrooms and cheese

10.99 per person

Minimum of 20 people.

SIT DOWN BREAKFAST

Executive Breakfast

Farm fresh scrambled eggs, crisp bacon or sausage, home fries, sliced seasonal fruit, coffee, tea and juice - **8.99 per person**

Sunrise Breakfast

Thick French toast in cinnamon vanilla batter. Served with maple syrup and whipped butter, scrambled eggs, sausage patties, coffee, tea and juice - **10.99 per person**

BREAKFAST EXTRAS

Machine Shed sweet rolls.....	3.99 each
Cinnamon rolls	
Pecan rolls	
Caramel rolls	
Fruit rolls	
Cinnamon coffee cake (serves 20).....	31.99
Homemade sweet breads (serves 20).....	24.99
Deluxe pastries (per dozen).....	19.99
Donuts (per dozen).....	19.99
Mini cinnamon rolls (per dozen).....	19.99
Mini fruit rolls (per dozen).....	19.99
Mini pecan rolls (per dozen).....	19.99
Muffins (per dozen).....	19.99
Fresh baked fruit muffins (per dozen).....	19.99
Bagels and cream cheese (per dozen).....	19.99
Fresh baked croissant (per dozen).....	14.99
Fresh fruit tray (per person).....	2.99
Yogurt (each).....	1.99
Whole fruit basket (each piece).....	1.99
Assorted cereals and milk (per person).....	1.99
Fruit-filled cereal bar (each).....	1.49

BEVERAGES

Coffee (per gallon).....	22.99
Ice tea (per gallon).....	22.99
Hot chocolate (per gallon).....	22.99
Apple cider (per gallon).....	21.99
Fruit punch (per gallon).....	21.99
Lemonade (per gallon).....	21.99
Fruit juice (per liter).....	9.99
Milk (per liter).....	9.99
Soda (each).....	1.99
Bottled Water (each).....	1.99

LUNCH

SALADS

Served with homemade bread, dessert and beverage.

Grilled Chicken Caesar

Caesar dripped greens topped with lemon pepper grilled chicken, Asiago cheese, tomatoes and lemon - **11.99 per person**

Chef's Salad

Full of julienne sliced ham, turkey, Colby & Swiss cheese, tomatoes and hard cooked eggs - **11.99 per person**

Country Fried Chicken Salad

Fresh greens tossed with honey mustard dressing, Cheddar cheese, sliced hot fried chicken, tomatoes and hard cooked egg - **11.99 per person**

Blackened Chicken Tortilla Salad

Fresh greens tossed with ranch salsa, topped with diced tomatoes, Colby cheese, blackened chicken breast, sour cream, salsa and crispy tortilla strips - **11.99 per person**

Marinated Steak Salad

Aged top sirloin marinated, grilled and thinly sliced served over fresh greens with tomatoes, onion and asiago cheese - **13.99 per person**

Add soup to your salad - **2.99 per person**

SPECIALTY LUNCHES

Served with beverage, assorted gourmet cookies and brownies for dessert. Minimum of 20 people.

Pasta Bar

Fettuccine & penne pasta, sautéed vegetables, sliced chicken breast, marinara & alfredo sauce. Tossed or Caesar salad and garlic bread sticks - **13.99 per person**

Potato Bar

Piping hot baked potatoes served with a variety of toppings and a tossed or Caesar salad. Toppings: mushrooms • broccoli au gratin • butter • sour cream tomatoes • bacon • shredded cheese • green onion cheese sauce - **11.99 per person**

Pizza Bar

Fresh baked pizza (2-3 slices per person) served with tossed or Caesar salad and garlic breadsticks. Toppings: ground beef • cheese • sausage • ham pepperoni • tomatoes • pineapple • mushrooms green peppers - **12.99 per person**

Fiesta Bar

Seasoned ground beef, seasoned sliced chicken, hard and soft tortillas, cheese, diced tomatoes & shredded lettuce, onions, guacamole, refried beans, roasted corn and black bean salsa, sour cream, Spanish rice and chips and salsa - **14.99 per person**

Backyard BBQ Buffet

Choice of two:

Chicken breast • hamburgers • hot dogs • bratwurst
Served with selection of rolls, assorted condiments, potato chips, tossed salad with dressing, fruit and choice of baked beans, potato salad or coleslaw - **14.99 per person**

Country Picnic

Fried chicken and BBQ ribs, tossed salad with dressing, sliced fresh fruit, potato chips, choice of potato salad, pasta salad, baked beans, green bean casserole or coleslaw - **14.99 per person**

Italian Feast

Choice of two:

Meat or vegetable lasagna • chicken parmesan fettuccine alfredo • spaghetti and meatballs
Served with chef selected vegetables, marinated cucumbers & tomatoes, pasta salad, Caesar salad and bread sticks - **15.99 per person**

Deli Buffet

Sliced ham, smoked turkey, roast beef, assorted cheeses, lettuce, tomatoes, onions, mayonnaise and mustard. Choice of white, wheat, rye, kaiser or pretzel bread. Served with pasta salad, potato salad and potato chips - **14.99 per person**
Add soup to your deli buffet - **2.99 per person**

LIGHT LUNCH

Mix and Match as you like! Soup & 1/2 Sandwich, Soup & Salad or Salad & 1/2 Sandwich.
Served with beverage and dessert.

Salad - Choose from: Tossed • Caesar Salad

Cup of Homemade Soup or Chili

Half Sandwich - Choose from:

Club, Turkey or the Shed Special
Bacon, Lettuce, Tomato & Bacon.

Choice of cheese: Swiss, Colby, Pepperjack

Lunch Buffet - **13.99 per person**

Sit-down Lunch - **11.99 per person**

LUNCH

Served Buffet or Sit-Down

BUFFETS are served with your choice of two entrées, vegetable, potato, two salads, dessert, fresh homemade bread and a beverage. Minimum of 20 people - **14.99 per person**

SIT-DOWN entrées are served with choice of potato, vegetable, homemade bread, salad, dessert and beverage - **15.99 per person**

Add soup to any buffet - **2.99 per person**

Fried Chicken

Prepared with our own secret spices.

Swiss Steak

Braised, tender Swiss steak in rich brown sauce with onions, tomatoes, carrots and celery.

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy.

Baked Ham

Our specially cured ham, served with brandied cherries. A midwestern favorite.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Plowman's Meatloaf

Really great meatloaf served with pan roasted beef gravy topped with onion strings.

Baked Cod

We select the finest cod caught in the cold waters of the northern territories.

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes.

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce.

Burgundy Style Beef Tips

Melt-in-your-mouth tender roast tips subtly seasoned and served over noodles.

Chicken Alfredo

Grilled chicken breast tossed with fettuccine noodles and traditional alfredo sauce.

Pioneer Pasta

Hearty egg noodles topped with tender pork medallions and baked with a garlic herb sauce.

Pasta Primavera

Assorted sautéed fresh vegetables tossed with fettuccine and covered with our creamy alfredo sauce.

Salmon with Dilled Cream Sauce

Fresh Atlantic salmon served with our Chef's homemade dill cream sauce.

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber & tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping

Add a scoop of vanilla or cinnamon ice cream - 1.50

LUNCH

LUNCH SANDWICHES

All sandwiches are served with tossed salad.

You may also choose macaroni salad, potato salad, or fresh-cut fruit.

Potato chips are served with all sandwiches. Dessert and beverage are included.

Please limit your selections to two sandwiches.

Add soup for 2.99 per person.

Chicken Salad Croissant

Home baked croissant topped with our delicious chicken salad - **12.99 per person**

Turkey Croissant

Sliced breast of turkey, topped with Swiss cheese, served on a croissant - **12.99 per person**

Boneless Pork Chop Sandwich

Butterflied, charbroiled to perfection and served atop our specially baked bun - **13.99 per person**

Grilled Chicken Club Sandwich

Breast of chicken charbroiled and topped with bacon and Swiss cheese - **13.99 per person**

Grilled Cobb Sandwich

Chicken breast, Iowa Maytag blue cheese, smoked bacon, tomato, fresh greens, on a Kaiser roll - **13.99 per person**

Grilled Vegetable Wrap

Assorted grilled vegetables topped with Parmesan cheese and rolled up in a warm tortilla. Served with a side of ranch dressing - **12.99 per person**

French Dip Sandwich

Thinly sliced roast beef on a French roll. Served au jus - **13.99 per person**

Portabella Sandwich

Sautéed portabella mushrooms topped with grilled red peppers, melted Swiss cheese, lettuce and tomato on a French roll with roasted garlic tomato mayonnaise - **12.99 per person**

Smothered Prime Rib Sandwich

Slow-roasted prime rib smothered in sautéed onions topped with Swiss cheese on a hoagie bun - **14.99 per person**

BOXED LUNCH

Perfect for those meetings and events without a lot of time.

Just pick up and go.

Includes your choice of Deli sandwich, bag of chips, coleslaw, cookie, apple and beverage.

Choice of meat:

Turkey, roast beef, ham or chicken salad

Includes American, Pepperjack & Swiss cheese

11.99 per person

DINNER

Our buffets are served with your choice of two entrées, vegetable, potato and two salads.
Fresh homemade bread, dessert and beverage are also included - **21.99 per person**
Minimum of 20 people. Add an additional entrée for 2.00 per person.

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy.

Fried Chicken

Prepared with our own secret spices.

Baked Ham

Our specially cured ham, served with brandied cherries.
A midwestern favorite.

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes.

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Carved Prime Rib

8 oz. cut, slow roasted, specially aged USDA Choice grain fed beef. (additional 3.00 per person)

Baked Cod

We select the finest cod caught in the cold waters of the northern territories.

Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce.

Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce.

Cattleman's

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices.
Topped with our herb cream sauce.

Beef or Chicken Kabobs

Two skewers of garden vegetables and your choice of teriyaki marinated chicken or USDA Choice sirloin grilled to perfection.

Salmon with Dilled Cream Sauce

Fresh Atlantic salmon served with our Chef's homemade dill cream sauce.

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber & tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping

Add a scoop of vanilla or cinnamon ice cream - 1.50

SIT-DOWN DINNERS

Your choice of two entrées will be served with a potato, choice of vegetable, salad and dessert.

Dinners include homemade bread and beverage. Add soup - **2.99 per person**

Iowa Chop

The pride of the Iowa Pork Producer - 18.99

Prime Rib

Slow roasted, specially aged USDA Choice grain fed beef. 8 oz. - 19.99 • 12 oz. - 24.99

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy - 18.99

Baked Ham

Our specially cured ham, served with brandied cherries - 17.99

Chicken Alfredo

Grilled chicken breast tossed with fettuccine noodles and traditional alfredo sauce - 17.99

Fried Chicken

Prepared with our own secret spices - 17.99

Parmesan-Crusted America's Cut

A boneless, cut from the center of the pork loin Parmesan crusted and served with our hunter's style mushroom and white wine sauce - 18.99

Stuffed Pork Chop

Award-winning, sweet apple raisin dressing and glaze - 18.99

Ribeye

The Beef Producers' most flavorful 10 oz. cut - 19.99

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce - 19.99

Pasta Primavera

Assorted sautéed fresh vegetables tossed with fettuccine and covered with our creamy alfredo sauce - 16.99

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing - 17.99

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes - 17.99

Baked White Fish

Baked flaky whitefish with a light cream sauce and a touch of dill - 17.99

Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce - 17.99

Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce - 18.99

Stir Fry Vegetable Platter

A variety of fresh garden vegetables sautéed with fresh herbs and served with wild rice - 15.99

Cattleman's

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices. Topped with our Pioneer sauce - 19.99

Filet Mignon

An extra thick center-cut bacon-wrapped filet char-grilled to your liking - 24.99

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber & tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping
Add a scoop of vanilla or cinnamon ice cream - 1.50

BREAKS, SNACKS AND DESSERTS

BEVERAGES

Coffee (per gallon).....	22.99
Lemonade (per gallon).....	21.99
Ice tea (per gallon).....	22.99
Hot chocolate (per gallon).....	22.99
Apple cider (per gallon).....	21.99
Fruit punch (per gallon).....	21.99
Fruit juice (per liter).....	9.99
Milk (per liter).....	9.99
Soda (each).....	1.99
Bottled water (each).....	1.99

APPETIZERS & PARTY FOODS

Prices are per person.

BBQ Burnt Ends.....	2.99
Crab stuffed mushroom caps.....	3.99
Smoked, barbequed or hot chicken wings.....	3.49
Swedish meatballs.....	3.49
Smoked sausages in barbeque sauce.....	2.49
Variety of fresh sausage meats with cheese and crackers.....	3.49
Chicken skewers with peanut sauce.....	2.99
Steak skewers.....	2.99
Bruschetta with fresh roma tomatoes.....	2.49
Cheese & cracker tray with a variety of cheeses.....	2.49
Assorted finger sandwiches on fresh home baked buns.....	2.49
Fresh vegetables with dip.....	2.49
Shrimp with cocktail sauce.....	4.99
Assorted fresh cut fruit.....	2.99
Spring rolls.....	2.49

ANYTIME MUNCHIES

Mixed nuts (per pound).....	25.99
Roasted Peanuts (per pound).....	18.99
Party mix (per pound).....	15.99
Snack mix (per pound).....	15.99
Chips and dip (per pound).....	12.99
Chips and salsa (per pound).....	12.99
Pretzels (per pound).....	11.99
Popcorn (per pound).....	10.99

(Each pound equals approximately 10 servings)

THEMED BREAKS

Fiesta Break

Tortilla chips with salsa and bean dip, chili con queso, guacamole, sour cream, assorted soft drinks, bottled water and coffee - **6.99 per person**

Take Me Out to the Ball Game

Jumbo soft pretzels with cheese and hot mustard, buttered popcorn, shelled peanuts, potato chips with onion dip, Cracker Jack boxes, assorted soft drinks, bottled water and coffee - **6.99 per person**

Energizer

Granola & fruit bars, trail and snack mix, assorted yogurt, mineral water, juices, coffee and tea - **5.99 per person**

Grandmas Cookie Jar

Selection of chocolate chip, sugar, oatmeal & raisin, fudge brownies, milk - regular & chocolate, bottled water and coffee - **5.99 per person**

Ice Cream Truck

Assortment of ice cream bars & treats, assorted soda, bottled water and coffee - **5.99 per person**

DESSERTS

Brownies - fudge or blonde (per dozen).....	23.99
Pies (serves 10).....	19.99
Deluxe cookies (per dozen).....	18.99
Build your own cheesecake (per person).....	4.99
Selection of cheesecakes with assorted toppings	
Mini apple dumpling (each).....	3.99
Assorted mini desserts platter (per person).....	3.99
Gourmet coffee station (per person).....	3.99
Homemade Rice Krispie treats (each).....	2.49

SPIRITS

Selection may vary

Prices are per glass.

Selections	Host Bar	Cash Bar
Top Shelf Brands.....	6.00.....	6.25
Premium Brands.....	4.75.....	5.00
Call Drinks.....	4.00.....	4.25
House Brands.....	3.50.....	3.75
Imported Beer (bottle).....	4.00.....	4.25
Premium Beer (bottle).....	3.75.....	4.00
Domestic Beer (bottle).....	3.25.....	3.50
House Wine.....	5.50.....	5.75
Premium Wine.....	6.25-6.75.....	6.50-7.00
Wine Coolers.....	3.25.....	3.50
Soft Drinks.....	2.00.....	2.25

Host or cash bar producing less than \$250 in sales for each two-hour period are subject to a \$35 labor charge per bartender. Host or cash bars have a two hour minimum. (Less than two hours are subject to a \$100.00 set up fee)

House Champagne

Spumante or Brut (per bottle).....20.95

Wines with Meals

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel (per bottle).....22.95

Half Barrel of Domestic Beer

Miller Lite, Miller Genuine Draft, Miller High Life Budweiser, Bud Light, Coors Light.....225.00

Quarter Barrel of Domestic Beer.....120.00

Half Barrel of Premium Beer

Samuel Adams Lager, Samuel Adams Seasonal, Leinenkugel's Honey Weise, Leinenkugel's Red, Labatt's Blue or Foster's Lager.....275.00

Quarter Barrel of Premium Beer.....165.00

Domestic Bottled Beers

- Miller Lite
- Miller Genuine Draft
- Miller High Life
- Budweiser
- Bud Light
- Michelob Ultra
- O' Doul's Amber

Imported Bottled Beers

- Heineken
- Corona
- Amstel Light
- Beck's
- Samuel Adams Light
- St. Pauli Girl (NA)

Premium Bottled Beers

- Leinenkugel's Seasonal
- Labatt's Blue Light
- Rolling Rock

Wine Coolers & Malternatives

- Smirnoff Ice
- Mike's Lemonade
- Bartles & James

OPEN BAR PACKAGES

Prices listed are per person.

Select Brands

10.00 for first hour
5.00 for each additional hour

Premium Brands

13.00 for first hour
7.00 for each additional hour

Four Hour Bar Package

Select - 21.00
Premium - 30.00

Ask the catering manager for special requests or for further information about any of the spirit offerings we can provide.