

BREAKFAST

BUFFET

Country Style Breakfast Buffet

Scrambled eggs, biscuits & gravy, baked cheddar casserole, fresh-cut fruits, choice of two meats: bacon, sugar cured ham, smoked sausage or sausage links, juice and coffee

13.99 per person

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

CONTINENTAL

Deluxe

Assorted deluxe pastries and muffins, fresh-cut fruit, juice and coffee

9.99 per person

EXTRAS

Machine Shed Sweet Rolls.....	4.99 each
• Cinnamon	
• Pecan	
• Caramel	
Deluxe Pastries (per dozen).....	19.99
Donuts (per dozen).....	19.99
Mini Cinnamon Rolls (per dozen).....	19.99
Bagels and Cream Cheese (per dozen).....	22.99
Fresh Baked Croissants (per dozen).....	16.99
Fresh Fruit Tray (per person).....	2.99
Yogurt (each).....	1.99
Fruit Cereal Bar (each).....	1.49

BEVERAGES

Coffee (per gallon).....	25.99
Iced Tea (per gallon).....	24.99
Lemonade (per gallon).....	24.99
Milk (per liter).....	9.99
Soda (each).....	2.49
Bottled Water (each).....	2.49

BREAKS, SNACKS & DESSERTS

THEMED BREAKS

Energizer

Granola & fruit bars, trail and snack mix, assorted yogurt, mineral water, juices, coffee and tea - **9.99 per person**

Grandmas Cookie Jar

Selection of chocolate chip, sugar, oatmeal & raisin, fudge brownies, regular & chocolate milk, bottled water and coffee - **9.99 per person**

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
Sausage, Cheese and Crackers.....	3.49
Chicken Skewers with Peanut Sauce.....	2.99
Steak Skewers with Pioneer Sauce or Horseradish.....	2.99
Bruschetta with Fresh Roma Tomatoes.....	2.49
Cheese & Cracker Tray.....	2.49
Assorted Finger Sandwiches on Homemade Baked Buns.....	2.49
Fresh Vegetables with Ranch Dip.....	2.49
Shrimp with Cocktail Sauce.....	4.99
Assorted Fresh Cut Fruit.....	2.99
Spring Rolls with Sweet and Sour Sauce.....	2.49

ANYTIME MUNCHIES

Mixed Nuts (per pound).....	27.99
Snack Mix (per pound).....	17.99
Chips and French Onion Dip (per pound).....	14.99
Chips and Salsa (per pound).....	14.99
Pretzels (per pound).....	13.99
Popcorn (per pound).....	12.99

(Each pound equals approximately 10 servings)

DESSERTS

Brownies - Fudge or Blonde (per dozen).....	23.99
Pies - Choice of Shed's homemade seasonal 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

BEVERAGES

Coffee (per gallon).....	25.99
Lemonade (per gallon).....	24.99
Iced Tea (per gallon).....	24.99
Soda (each).....	2.49
Bottled Water (each).....	2.49

LUNCH

SANDWICHES

All sandwiches are served with lettuce, tomato, onion, mayonnaise or mustard, potato chips, dessert, beverage and tossed salad.

You may substitute macaroni salad, potato salad or fresh-cut fruit in place of the tossed salad.

Please limit your selections to two sandwiches.

Chicken Salad Croissant

Croissant with the Shed's homemade chicken salad - **14.99 per person**

Turkey Croissant

Sliced turkey breast topped with Swiss cheese and served on a croissant - **14.99 per person**

Boneless Pork Chop Sandwich

Butterflied, charbroiled to perfection and served atop our specially baked bun - **15.99 per person**

Grilled Chicken Club Sandwich

Chicken breast charbroiled and topped with bacon and Swiss cheese - **15.99 per person**

Grilled Vegetable Wrap

Assorted grilled vegetables topped with parmesan cheese and wrapped in a warm flour tortilla. Served with a side of ranch dressing - **14.99 per person**

French Dip Sandwich

Thinly sliced roast beef on a French roll.
Served au jus - **15.99 per person**

Smothered Prime Rib Sandwich

Slow-roasted prime rib smothered in sautéed onions, topped with Swiss cheese on a hoagie bun - **16.99 per person**

BOXED

Perfect for meetings and events.
Just pick up and go.

Includes your choice of deli sandwich with lettuce, tomato, onion, mayonnaise and mustard, bag of chips, coleslaw, cookie, apple and beverage.

Choice of meat: Turkey, roast beef, ham or chicken salad
Includes American, pepper jack or Swiss cheese
15.99 per person

LUNCH

SPECIALTY BUFFETS

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

Potato Bar

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 and cheese sauce

13.99 per person

Fiesta Bar

Seasoned ground beef, seasoned sliced chicken, taco shells and soft flour tortillas, cheese, diced tomatoes, shredded lettuce, onions, guacamole, refried beans, roasted corn and black bean salsa, sour cream, Spanish rice and chips & salsa

16.99 per person

Backyard BBQ Buffet

Choice of two meats:

Chicken breasts, hamburgers, hot dogs or bratwursts.

Served with selection of buns, assorted condiments, potato chips, tossed salad with dressing, fruit and choice of baked beans, potato salad or coleslaw

16.99 per person

Italian Feast

Choice of two:

Meat or vegetable lasagna, chicken parmesan, fettuccine alfredo or spaghetti and meatballs.

Served with chef selected vegetables, marinated cucumbers & tomatoes, pasta salad, Caesar salad and garlic breadsticks

17.99 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

16.99 per person

CHOICES FOR SIDES & DESSERTS

Add soup - **2.99 per person**

Vegetables

- Buttered Corn
- Farmer's Blend
- Dilled Carrots
- Steamed Broccoli
- Green Bean Casserole
- Grandma's Green Beans
- Scalloped Corn

Salads

- Tossed or Caesar Salad
- 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 Potatoes
- Cranberry Sweet Potatoes
- Wild Rice

Desserts

- 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

BUFFET

Served with your choice of two entrées and salads, one vegetable, potato and dessert. Includes fresh homemade bread and a beverage.

Minimum of 20 people.

17.99 per person

SIT-DOWN

Served with your choice of entrée and one potato, vegetable and dessert. Includes homemade bread, salad and beverage.

19.99 per person

ENTRÉE CHOICES

Fried Chicken

Prepared with the Shed's 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 stuffed with country sage dressing and served with homemade gravy.

Baked Ham

Specially cured ham, served with brandied cherries.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Plowman's Meatloaf

The Shed's meatloaf served with mashed potatoes, pan-roasted beef gravy and onion strings.

Baked Cod

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

Chicken breast 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.

Pasta Primavera

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

Salmon with Dilled Cream Sauce

Fresh Atlantic salmon served with the Shed's homemade dill cream sauce.

DINNER BUFFET

Served with your choice of two entrées and salads, one vegetable, potato and dessert. Includes fresh homemade bread and beverage. Minimum of 20 people. Add an additional entrée for 2.00 per person.

23.99 per person

ENTRÉE CHOICES

Roasted Stuffed Pork Loin

Pork loin stuffed with country sage dressing and served with homemade gravy.

Fried Chicken

Prepared with the Shed's own secret spices.

Baked Ham

Specially cured ham, served with brandied cherries.

Old Fashion' Pot Roast

Slow-roasted with onions, carrots and potatoes.

Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Baked Cod

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 the Shed's Pioneer 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 the Shed's homemade dill cream sauce.

SIT-DOWN DINNER

Choose two entrées, one potato, vegetable, salad and dessert. Includes homemade bread and beverage.

ENTRÉE CHOICES

Iowa Chop

The pride of the Iowa Pork Producer - **20.99**

Prime Rib

Slow roasted, specially aged USDA Choice grain fed beef.
8 oz. - 21.99 • 12 oz. - 26.99

Roasted Stuffed Pork Loin

Pork loin stuffed with country sage dressing and served with homemade gravy - **20.99**

Baked Ham

Specially cured ham, served with brandied cherries - **19.99**

Chicken Alfredo

Grilled chicken with fettuccine and traditional alfredo sauce - **19.99**

Fried Chicken

Prepared with our own secret spices - **19.99**

Parmesan-Crusted America's Cut

A boneless, cut from the center of the pork loin, parmesan crusted and served with a mushroom white wine sauce - **20.99**

Stuffed Pork Chop

Award-winning, stuffed with a sweet apple raisin dressing and glaze with an apple whiskey sauce - **20.99**

Ribeye

The Beef Producers' most flavorful **10 oz. cut - 21.99**

Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce - **21.99**

Pasta Primavera

Sautéed fresh vegetables with fettuccine and alfredo sauce - **18.99**

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing - **19.99**

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes - **19.99**

Baked White Fish

Baked flaky whitefish with a light cream sauce and a touch of dill - **19.99**

Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce - **19.99**

Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce - **20.99**

Stir Fry Vegetable Platter

Sautéed fresh garden vegetables and fresh herbs served with wild rice - **17.99**

Cattleman's

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, topped with the Shed's Pioneer sauce - **21.99**

Filet Mignon

Thick center-cut bacon-wrapped filet char-grilled to your liking - **26.99**