




# The Café

—catering menu—





[www.kirkwood.edu/thecafe](http://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   | \$36/dozen |
| Biscuits and Sausage Gravy  | \$5/person |
| Breakfast Burritos  | \$7 each   |
| Includes Salsa and Sour Cream   |            |

## Beverages

|   |             |
|---|-------------|
|  Bottled Juices | \$3.50/each |
| Apple, Orange, Cranberry  |             |
| Coffee  | \$36/gallon |
|  Hot Tea       | \$3/each    |
| Hot Cocoa   | \$34/gallon |
| Seasonal  |             |
| Lemonade  | \$20/gallon |
|  Iced Tea      | \$22/gallon |
| Can Soda  | \$3/each    |
|  Bottled Water | \$2/each    |
| Bottled Gold Peak Tea   | \$3/each    |

## Breakfast Buffet

\$15/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

\$6/person

Granola

Vanilla Yogurt

Fruit

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# Breakfast

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## Breakfast Bowl Buffet

\$15/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





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## Lunch

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### Box Lunch

\$13/each

*Choice of sandwich and side, 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

\$15/each

*Choice of one wrap or premium sandwich and one side  
Includes chips and homemade jumbo chocolate chip cookie*

**Sandwiches:**

- Turkey, Ham, or Roast Beef w/cheese on any bread
- 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
- Roasted Vegetable Baguette

**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
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## Lunch



### Executive Sandwich Buffet

\$18/person

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

**Choice of gourmet sandwich:**

Turkey, Ham, or Roast Beef w/cheese on any bread.

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

Roasted Vegetable Baguette

**Choice of two sides:**

Potato Salad

Macaroni Salad

Fresh Cut Fruit

House-made Potato Chips

Broccoli Salad

Elote Salad



### Midwest Tailgate

\$20/person

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

**Choice of two entrées:**

Hamburgers

Grilled Chicken Sandwiches

All Beef Hot Dog

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, 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 & 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 & 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

\$21/person

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

#### Choice of two gourmet sandwiches:

Turkey, Ham, or Roast Beef w/ cheese on any bread.  
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  
Roasted Vegetable Baguette

*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

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## Lunch

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🍴 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





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## Lunch

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### Taco and Fajita Bar

\$15/person

*Choice of one meat, or split two meats for \$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:

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 & Artichoke Lasagna

Pasta Primavera

Chicken Alfredo



### Fried Chicken Bowl

\$16/person

Fried chicken, mashed potatoes,  
corn, chicken gravy


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## Party Trays

  
 ☞ Mini Sandwiches  
 \$38/dozen

Assorted deli sliders served with mustard, mayo and topping tray

  
 Hummus Tray  
 \$4/per person

House-made hummus with pita chips and veggies

  
 ☞ Veggie Tray  
 12"  
 Serves 10 – 15  
 \$28

|                               |                               |
|-------------------------------|-------------------------------|
| 16"<br>Serves 20 – 25<br>\$45 | 18"<br>Serves 30 – 35<br>\$57 |
|-------------------------------|-------------------------------|

Assorted veggies with ranch dip  
or green goddess dip

  
 Pizza

10 slices each (serves 4 – 5 people)

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

  
 Meat, Cheese, and Cracker Tray

|                               |                                |                                |
|-------------------------------|--------------------------------|--------------------------------|
| 12"<br>Serves 10 – 15<br>\$75 | 16"<br>Serves 20 – 25<br>\$120 | 18"<br>Serves 30 – 35<br>\$175 |
|-------------------------------|--------------------------------|--------------------------------|

Assorted meats and cheeses with assorted crackers

  
 ☞ Fruit Tray  
 12"  
 Serves 10 – 15  
 \$42

|                               |                               |
|-------------------------------|-------------------------------|
| 16"<br>Serves 20 – 25<br>\$72 | 18"<br>Serves 30 – 35<br>\$97 |
|-------------------------------|-------------------------------|

With yogurt dip

  
 Chef's Grazing Table  
 \$20/person, 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 Concasse

\$26/dozen

Crostini with tomato, basil, and Parmesan



### Trail Mix

\$15/lb.



### Chips and Dip Tray

\$6/person

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



### Puppy Chow

\$20/lb.



### Snack Mix

\$15/lb.

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## Hors d'oeuvres

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*Priced per 50 pieces*

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### 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

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### Stuffed Mushrooms

\$125

Boursin stuffed

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### Popcorn Chicken

\$125

Includes BBQ, Ranch, and Honey Mustard Dips

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### Spinach and Artichoke Dip

*Serves 40 – 50*

\$140

Includes fried pita chips



# Sweets



Baker's Choice Jumbo Cookies  
\$27/dozen



Baker's Choice Brownies  
\$26/dozen



Baker's Choice Dessert Bars  
\$29/dozen



Decorated Sugar Cookies  
\$36/dozen

Seasonal or custom



Dessert Fluff  
\$30/dz

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

*Ask Catering Coordinator for options*



Cupcakes

*Available and priced upon request*

Celebrate birthdays, anniversaries, retirements,  
graduations, milestones, etc.

### Cake Flavors

Chocolate, white, yellow, funfetti

### Frostings

Chocolate, buttercream,  
cream cheese

### Fillings

*(additional cost to add filling)*

Strawberry, raspberry, blueberry,  
caramel, chocolate ganache, vanilla cream, lemon curd



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 Cafe Catering Coordinator at 319-398-5892.

## Cancellations

Cancellations are required 48 hours prior to a function and should be directly made 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 department 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 department 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 Minimums

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.

## Billing – External Customers

- The method of payment is to be determined at the signing of the sales agreement.
- Functions must be prepaid or guaranteed with a credit card and a completed credit card authorization form.
- Direct billing is not available for social functions or political events.
- A 24 percent service fee will be charged to all external clients.

