

Ice Harbor Catering

Thank you for selecting Ice Harbor Catering for your event(s).

Planning events and parties, no matter what the size, can be a difficult task at best.

Our professional staff is committed to helping you with

Corporate Meetings
Company Picnics
Staff Luncheons
Home Parties
Holiday Parties
Birthday Parties
Wedding Reception & Rehearsal Dinners
Bridal & Baby Showers

Whatever the size of your event, we will provide you the quality, value and service that you and your guests deserve.

We have many meal ideas for your special event; however we welcome the opportunity to create any special menus in addition to our printed suggestions.

Please give us a call or e-mail us if you have any questions or would like to book a catered event.

Ice Harbor Catering
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a division of Dubuque River Rides

Catering Menu

Breakfast

Mini Starter \$5.75 per guest
Mini Cinnamon Rolls, Petite Pastries, Mini Muffins or Bite-Sized Bagels with Cream Cheese and Butter

Continental Choice \$7.25 per guest
Choose any 3 of the following: Bakery Fresh Muffins, Bagels, Danish, Assorted Doughnuts, Cinnamon Rolls, Breakfast Bread (Banana Nut, Cranberry, Lemon Poppy seed)
Plus Bottled Water and Juice, Fresh Whole or Sliced Fruit Tray and Condiments
*15 guest minimum

Breakfast Box \$5.50 per guest
Muffin or Bagel, Choice of Whole Fruit or Fresh Fruit Cup, Bottled Juice or Water and appropriate condiments
*minimum of 10 guests

Breakfast Buffets

The All American Buffet \$10.45 per guest
Egg Strata, Breakfast Potatoes, Sausage Links, Bacon, Ham (Choose 2 meats), Whole or Fresh Sliced Fruit Tray, Cinnamon French Toast, Bottled juices plus condiments and tableware
*minimum of 20 guests

Smoked Salmon and Bagels \$99.50 Serves 30
Sliced North Atlantic Smoked Salmon Fillet arranged on a presentation platter with Capers, Lemon Slices, Red Onion, Tomato, Chopped Egg, Bagel and Cream Cheese

Coffee Cakes \$18.00 Serves 15
Bundt Style Coffee Cake
Available in Sour Cream, Lemon Poppy Seed, Blueberry or Apple

Fresh Brewed Coffee \$14.00 per pot
100% Columbian Coffee Regular or Decaf, served from Air pots with 8 oz disposable coffee cups and the following condiments:

- Equal
- Sugar
- Half and Half

*12 cups per Air pot

Lunch

Box Lunch \$7.25 per guest

For your sandwiches select one Bread and Filling from our variety: Bread: Pretzel Roll, Kaiser Bun, Butter Croissant, Focaccia Flat Bread or Onion Roll

Filling: Sliced Ham, Roast Beef, Corned Beef, Turkey Breast, Tuna Salad, Egg Salad, Crab Salad, Chicken Salad or Vegetarian

Served with Lettuce, Tomato, Pickle Spear, Bagged Chips and your choice of one side

Veggie Sticks

Light Dessert

Cold Sandwich Buffet \$7.95 per guest

For your Sandwich Assortment you may choose from a variety of our Breads and Filling.

Bread: Pretzel Roll, Kaiser Bun, Butter Croissant, Focaccia Flat Bread or Onion Roll

Filling: Sliced Ham, Roast Beef, Corned Beef, Turkey Breast, Tuna Salad, Egg Salad, Crab Salad, Chicken Salad or Vegetarian

Top your selections with Lettuce, Tomato, served with Mayonnaise and Mustard on the side

Choice of 2 sides

Light Dessert

Mini Croissant Sandwiches \$7.95 per guest

Out of our selection of fillings choose two to stuff into smaller versions of our Freshly Baked, Flaky Croissants. (based on 2 sandwiches per guest)

Fillings: Sliced Ham, Roast Beef, Corned Beef, Turkey Breast, Tuna Salad, Egg Salad, Crab Salad, Chicken Salad or Vegetarian

Top with Lettuce and Tomato and serve with Mayonnaise and Mustard on the side

Choice of 2 sides

Light Dessert

Wrap Lunches \$8.25 per guest

Choose from our spectacular selection of Wraps:

Crispy Chicken Ranch, Chicken Caesar, Turkey Club, Veggie, Sweet & Spicy Buffalo Chicken, Tuna Salad or Reuben, Choice of 2 sides and a

Light Dessert

Fresh 'n Filling Salads \$8.25 per guest

All Salads are served with our Artisan Breadsticks or Rolls, Butter or Margarine included.

Ice Harbor Salad- Mixed Greens topped with Mandarin Oranges, Pears Slices and Turkey, suggested dressing Raspberry Vinaigrette

Waldorf Chop Salad- Classic Romaine, Mixed Lettuce, Red Apple Chunks, Celery, Red Onion, Raisins and Walnuts with Honey-Lemon Dressing

Asian Chicken Salad- An array of colorful Asian Vegetables and Sweet & Sour Grilled Chicken on a bed of Mixed Greens with Toasted Sesame Seed Dressing and Chow Mien Noodles.

Classic Chef Salad is made with Ham, Turkey, Cheddar Cheese, Tomatoes and Eggs on Crisp Greens served with choice of dressing.

Cobb Salad is made with Fresh Garden Greens topped with Tomato, Olives, Grated Cheddar Cheese, Eggs, a Grilled Chicken Breast and Bacon with your choice of dressing

*Add a light dessert for only \$1.25

Hot Lunches

**15 guest minimum

Simply Spuds Baked Potato Bar \$8.25 per guest
Baked Idaho Potatoes, Meaty Chili, Crispy Bacon Bits, Shredded Cheddar Cheese, Butter, Sour Cream and Chives
Fresh Baked Cookies

Taco Bar Ole \$8.50 per guest
Seasoned Ground Beef, Seasoned Shredded Chicken, Crunchy Taco Shells, Flour Tortillas, Shredded Lettuce, Shredded Cheese, Refried Beans, Chopped Onions, Green Peppers, Tomatoes, Black Olives, Sour Cream, Salsa, Tortilla Chips and Fresh Baked Cookies
*Add Rice for \$.75 per guest

Italian Meatball Bar \$8.50 per guest
Your choice of Fettuccine or Hoagie Bun to top with our Meatballs in Marinara Sauce, served with Parmesan Cheese and a Tossed Garden Salad and a Light Dessert.

French Dip \$8.95 per guest
Our thinly sliced Roast Beef layered on a Biolli Bun covered in Shredded Mozzarella Cheese, served with Au Jus, Light Dessert and your choice of one side

Chicken Cordon Bleu \$8.50 per guest
4 oz. Baked Chicken Breast topped with Ham & Swiss Cheese and your choice of 1 side, served with Dinner Roll with Butter and a Light Dessert

Chicken Pot Pie \$8.25 per guest
Ultimate comfort experience.... Chicken Pot Pie with our fresh Pastry Shells, Creamy Chicken and Potato Ragout, Peas & Carrots and Sweet Kernel Corn. Includes Tossed Garden Salad with choice of dressing and a Light Dessert

Chicken Marsala \$8.50 per guest
4 oz. Chicken Marsala served over a bed of Fettuccine, with Caesar Salad and your choice of Buttered Garlic Bread or Breadsticks and a Light Dessert

Herb Roasted Chicken \$8.50 per guest
Our exquisite 4 oz. Herb Roasted Chicken served with Rice Pilaf, Tossed Garden Salad, Fresh Baked Roll and a Light Dessert

Hearty Lunch

***15 guest minimum*

**an additional side 1.25 per person*

Meatloaf \$8.95 per guest
Our Homestyle Meatloaf smothered in our rich Brown Gravy with Whipped Potatoes, served with a Vegetable and Fresh Dinner Roll.

Lasagna Lunch \$8.95 per guest
You select between our Classic Meat Lasagna or Vegetarian Lasagna and include our Caesar Salad, Garlic Bread or Breadsticks

Stuffed Pasta Shells \$8.45 per guest
Our Pasta shells stuffed with a blend of Four Cheeses, covered in our Marinara Sauce, served with a Caesar Salad and a Breadstick

Bavarian Banquet \$8.45 per guest
Our Kielbasa Sausage served with Sauerkraut or Red Cabbage including German Style Potato Salad, Dinner Rolls with Butter and a Light Dessert.

Our Summer Specialties \$9.95 per guest
You select 2 of our picnic favorites: BBQ Pork, Chicken or Beef, Brat or Brat Patties w/ Kraut, Large Hot Dogs, Sloppy Joes all served with appropriate Buns and two sides, accompanied with our Relish/Veggie Tray and Dip with a Light Dessert

Side Choices

Salads

Tossed Salad
Caesar Salad
Coleslaw
Broccoli Normandy
Potato Salad
Strawberry Spinach Salad
Macaroni Salad
Cottage Cheese
Oriental Bow Tie
Rotini Garden Dill
Tortellini Romano
Creamy Pasta Salad
Cranberry Spinach Salad

Soups

Chicken Noodle
Beef Noodle
Beef Vegetable
Chicken & Wild Rice
Cheddar Baked Potato
Chili
Wisconsin Cheese
Clam Chowder Tomato Florentine

Vegetables

Super Sweet Corn
Mixed Vegetable
Green Bean Casserole
Sweet Peas & Pearl Onions
Green Beans Almandine
Baked Beans

Dinner

***30 guest minimum*

Dinner Buffet #1

Choice of One entrée, one salad, one potato, one vegetable, dinner rolls & butter

\$ 10.75 per person

Dinner Buffet #2

Choice of Two entrées, one salad, one potato, one vegetable, dinner rolls & butter

\$ 12.75 per person

Entrees Choices

- ❖ Baked Penne Pasta with Chicken & Alfredo Sauce (also available vegetarian)
- ❖ Baked Penne Pasta with Choice of Italian Sausage or Beef (also available vegetarian)
- ❖ 8 oz. Chicken Cordon Bleu
- ❖ Chicken Marsala over a Bed of Fettuccine
- ❖ Marinated Chicken Breast
- ❖ Roasted Pork Loin w/ Flame Roasted Apples
- ❖ Citrus Glazed Ham
- ❖ Slow Roasted Turkey with Dressing
- ❖ Salisbury Steak
- ❖ Swiss Steak
- ❖ Sliced Roast Beef served in AuJus
- ❖ Turkey Mignon

Upgrade Options- Available at Market Price

- ❖ Slow Roasted Prime Rib
- ❖ Grilled Wild Alaskan Salmon topped with Brandy Sauce
- ❖ Lobster Tail

Starches

- ❖ Garlic Mashed Potato
- ❖ Roasted Vegetable Rice Pilaf
- ❖ Roasted Quartered Red Potato
- ❖ Sweet Potatoes
- ❖ Baby Baker Potatoes
- ❖ Baked Potato
- ❖ Red Roasted Mashed Potato with Garlic
- ❖ Twice Baked Potato

Vegetable

- ❖ Steamed Cauliflower with Cheese
- ❖ Steamed Broccoli with Cheese
- ❖ Vegetable Medley with Cheese
- ❖ Baby Carrots
- ❖ Sweet Peas with Pearl Onions
- ❖ Buttered Super Sweet Corn
- ❖ Green Bean Casserole
- ❖ Green Bean Almandine

Salads

- ❖ Strawberry Spinach Salad
- ❖ Tossed Green Salad
- ❖ Italian Salad
- ❖ Macaroni Salad
- ❖ Potato Salad
- ❖ Caesar Salad
- ❖ Coleslaw

Desserts & Specialty Cakes available upon request

** Children menus available for 10 & under.*

** Our Kitchen has the capability to reproduce any family recipe as requested to fit your needs.*

Hors D'oeuvre Menu

Hot

	<u>per 50 pieces</u>	<u>per 100 pieces</u>
❖ Meatballs		
In a Beef Burgundy Mushroom Sauce	\$35.00	\$ 60.00
In a White Wine Mushroom Sauce	\$35.00	\$ 60.00
❖ Little Smokies in Sweet BBQ Sauce	\$35.00	\$ 60.00
❖ Warm Bruschetta	\$45.00	\$ 80.00
❖ Assorted Stuffed Mushroom Caps	\$55.00	\$100.00
❖ Bacon Wrapped Water Chestnuts	\$80.00	\$145.00
❖ Apricot BBQ Glazed Shrimp Wrapped in Bacon	\$95.00	\$170.00
❖ Cocktail Reuben	\$55.00	\$100.00
❖ Assorted Mini Quiche	\$70.00	\$130.00
❖ Mini Chicken Cordon Bleu	\$60.00	\$115.00
❖ Apple Crescents	\$35.00	\$ 60.00
❖ Iowa Gold Corn Nuggets	\$35.00	\$ 60.00
❖ Boneless Chicken Wings w/Dipping Sauces	\$50.00	\$ 90.00
❖ Hibachi Skewers-Chicken or Beef	\$60.00	\$115.00
❖ Mini Quesadillas (Beef or Chicken)	\$65.00	\$135.00
❖ Baked Brie	price subject to selection	

Cold

❖ Deviled Eggs	\$40.00	\$ 70.00
❖ Dill Deviled Eggs	\$40.00	\$ 70.00
❖ Assorted Party Swirls	\$40.00	\$ 70.00
❖ Mini Puff Pastry- Chicken, Ham, Crab or Cheese	\$50.00	\$ 80.00
❖ Antipasto Skewered	\$85.00	\$160.00
❖ Stuffed Phillo Cups-Chicken, Ham, Cheese	\$40.00	\$ 70.00
❖ Cucumber Sandwiches	\$45.00	\$ 85.00
❖ Tea Sandwiches- Turkey, Ham, Beef	\$60.00	\$110.00
❖ Assorted Cold Hors D' oeuvre	\$60.00	\$110.00
❖ Stuffed Cherry Tomatoes	\$35.00	\$ 65.00
❖ Crab Canapés	\$50.00	\$ 90.00
❖ Mini Tuna Tart	\$50.00	\$ 90.00
❖ Whole Salmon Poached or Smoked	Market Price	
❖ Jumbo Shrimp with Cocktail Sauce	Market Price	

Trays

❖ Crudités/ Relish Tray with Dip	\$2.25 per person
❖ Fresh Fruit Display	\$2.00 per person
❖ Sliced Cheese & Salami w/Assorted Crackers	\$1.50 per person
❖ Cubed Cheese & Ham	\$1.50 per person
❖ Combo Platter (Fruit, Vegetables, Cheese)	\$2.00 per person
❖ Layered Taco Dip with Tortilla Chips	\$1.50 per person
❖ Cucumber Dill Dip served with Vegetable Sticks	\$1.25 per person
❖ Artichoke or Spinach Dip served with Pita Chips	\$1.25 per person
❖ Bacon Cheese Spread with Assorted Crackers	\$1.25 per person
❖ Party Cheese Spread with Assorted Crackers	\$1.25 per person
❖ Dried Beef Dip served with Bagel Bites	\$1.25 per person
❖ Reuben Dip served with Pumpernickel Bread	\$1.25 per person
❖ Molded Crab Mousse	\$40.00 -serves 30
❖ Shrimp Pate with Melba toast	\$45.00 -serves 30
❖ Glazed Liver Pate with Assorted Crackers	\$35.00 -serves 30

Carving Board

❖ Whole Roast Beef Tenderloin	40 servings	Market Price
❖ Whole Herb Roasted Pork Loin	40 servings	\$90.00
❖ Whole Roasted Turkey Breast	40 servings	\$80.00
❖ Baked Citrus Ham	40 servings	\$75.00

All Carving Board items are served on mini buns with condiments.

Dry Snacks

❖ Assorted Dry Snacks	\$ 3.00 per person
Pretzels, Assorted Nuts, Chips, Popcorn, Gardetto's	
❖ Tortilla Chips & Salsa	\$ 1.50 per person

Beverages

Fruit Punch, Hot Chocolate, Hot Apple Cider, Lemonade, Soda, Bottled Water & Juices

Due to market increase all prices subject to change without notice!

Catering Guidelines

To maintain top quality service we adhere to some guidelines.

- ❖ Maximum of three choices for the entrée
- ❖ Same sides for all guests
- ❖ The price of the highest priced entrée will apply to all entrees in party
- ❖ Number of each entrée required seven days in advance
- ❖ Any additional meals requested at the time of service will be charged in addition to the guaranteed number

Guarantees are required for the number of persons attending your function prior to noon at least 3 days in advance of your function. This number will be considered a guaranteed number for attendance, not subject to reduction. The expected number of guests on the Catering Order will be considered the guarantee, if not guaranteed. If attendance falls below the guarantee, the host is responsible for the amount previously agreed upon.

To maintain the quality of our food, we strictly adhere to the agreed serving time of your event with very limited exceptions. Last minute catering orders are welcome but may be subject to limitations.

All food and beverage packages require a 7% sales tax and a 18% service charge. Groups requesting tax exemption must provide tax information prior to scheduled function.