VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT
GO TO HY-VEE.COM
ORDER TODAY TWO WAYS!

TICKLER CHEDDAR, PARRANO & ESPRESSO BELLAVITANO CHEESE BOARD
Enjoy Tickler Extra Mature Cheddar, Sartori Parrano Reserve, Bourbon molasses mustard, dried apricots and caramelized pecans. Starting at 30.00

LA QUERCIA BORSELLINO, PROSCIUTTO & SALAMI AMERICANO BOARD
Savor La Quercia Borsellino Salami, Prosciutto Americano, embossed Threepigs cornichons, Schaller & Weber mustard, Sartori Merlot BellaVitano and dried apricots. Starting at 30.00

LA QUERCIA SPICY BORSELLINO, SPECK PROSCIUTTO & LOMO BOARD
Delight in La Quercia Spicy Borsellino, Speck Prosciutto Americano, Prosciutto Americano & Lomo Americano with Three Pigs cornichons, Schaller & Weber mustard, Marcona almonds, Swiss Gruyere, Marshtillo, red pepper jelly and dried apricots. Starting at 30.00

TRIPLE CRÈME BRIE, MONTAMORE & REYPENAER CHEESE BOARD
La Bonne Vie Triple Crème Brie, Reypenaer 1 year, Sartori MontAmoré, wild Maine blueberry jam, Marcona almonds and dried peaches. Starting at 30.00

COLUMBUS SAMPLER BOARD
Discover this board filled with Columbus sampler of Jarlsberg Swiss, La Panzanella crackers and bruschettini. Starting at 30.00

CALABRESE SALAMI, PROSCIUTTO & CRESPONE BOARD
Cedar plank topped with Olli Calabrese, La Quercia Prosciutto Americano, Columbus Crepeme, roasted garlic spread, Jarlsberg Swiss, Kerrygold Dubliner, Schaller & Weber mustard, dried cherries and cornichons. Starting at 30.00

CALABRESE, SPECK PROSCIUTTO & FINOCCHIONA BOARD
Includes Olli Calabrese, Speck Americano, Columbus Finschhorne, Olli Juhala salami, caramelized onion marmalade, red pepper jelly, caramelized pecans, Grand Cru Gruyere, Sartori Raspberry BellAffine and dried apricots. Starting at 30.00

BUTTERMILK BLUE, MANCHEGO & GRUYÈRE CHEESE BOARD
Relish the combination of buttermilk blue cheese, Manchego, Gruyere, dried cherries, caramelized pecans and fig spread. Starting at 30.00

CATERING GUIDE

VISIT
YOUR LOCAL HY-VEE CATERING DEPARTMENT

FIND A WORLD OF FLAVOR AT HY-VEE’S CHARCUTERIE COUNTER. THESE CROWD-PLEASING CURED MEATS PAIR DELICIOUSLY WITH CHEESES, FRUITS, NUTS, CORNICHONS AND CRACKERS.

Prices in Catering Guide are subject to change due to market fluctuations.

Charcuterie Trays

Pray presentation may vary by store.
Turn to Hy-Vee Catering for everything you need from the first bite to the final course. Regardless of the size of your event, whether you need a tray or a full catered meal, use this catering guide as inspiration for all your entertaining ideas. Then stop by your local Hy-Vee catering department or go to hy-vee.com to let us help personalize your next party or event.
APPETIZERS

CHOOSE FOUR ITEMS 12.00 per person
CHOOSE SIX ITEMS 15.00 per person

Add an appetizer for 1.50 per person

ASSORTED NORI SUSHI®, CRAB RANGOONS, FRIED EGG ROLLS, CHIPS & SALT, CRAB CHEESEBALL & CRACKERS, FIESTA PLATTER & FRESH TORTILLA CHIPS, HUMMUS & PITA CHIPS, SPINACH & ARTICHOKE DIP WITH GARLIC CHIPS, CHEESE CUBED PLATTER, BROWNIE COCKTAIL TRAY, VEGETABLE TRAY, FRUIT KABOBS, BBQ COCKTAIL SMOKIES, BBQ OR SWEDISH MEATBALLS, CHICKEN SATAYS, CHICKEN TENDERS, CHICKEN WINGS, COCKTAIL SANDWICHES, MINI CRAB CAKES WITH DILL SAUCE, PANCETTA-WRAPPED ASPARAGUS, STUFFED MUSHROOMS, ANTIPASTO SKWERS, BRUSCHETTA, SNACK MIX, SHRIMP

ADD-ONS

BBQ COCKTAIL SMOKIES 8.00 per lb.
BBQ OR SWEDISH MEATBALLS 8.00 per lb.
CHICKEN TENDERS 8.00 per lb.
CHICKEN WINGS 8.00 per lb.
DEVILED EGGS 9.00 per dozen
SPINACH & ARTICHOKE DIP 8.00 per lb.
CHOCOLATE COVERED STRAWBERRIES 25.00 per dozen
TUXEDO STRAWBERRIES 30.00 per dozen
SELECT FROM AMONG HY-VEE’S DELICIOUS BUFFET OPTIONS TO CREATE A SPREAD THAT APPEALS TO A WIDE VARIETY OF PEOPLE.

**Entrée selections**
- Chicken tenders
- Fried chicken
- Garlic herb chicken breast
- Herb-roasted chicken
- Herb-roasted pork loin
- Meat or vegetable lasagna
- Meatloaf
- Mediterranean chicken
- Oven-baked ham
- Oven-roasted turkey breast
- Red chili glazed chicken
- Roast beef
- Salisbury steak
- Sweet & spicy salmon
- Swiss steak

**BUY IN BULK**
- **SLOPPY JOE OR TACO MEAT** 9.00 per lb.
- **FRIED CHICKEN**
  - 1-50 pieces 1.50 per piece
  - 50-100 pieces 1.25 per piece
  - 100+ pieces 1.00 per piece

**CROWD PLEASER BUFFET**

**ONE ENTRÉE**
Choice of one entrée with two side dishes (see pg. 6), roll & butter and includes disposable tableware.
11.00 per person

**TWO ENTRÉES**
Choice of two entrées with three side dishes (see pg. 6), roll & butter, dessert (see pg. 6) and includes disposable tableware.
15.00 per person
Add a side for 1.00 per person
Add an entrée for 2.00 per person
**BLACK TIE DINNER BUFFET**

Choice of one entrée, potato or pasta, vegetable, salad and dessert. Market price.

### Entrée selections (choose 1)
- BBQ ribs
- Chicken craver (choice of Bacon cheddar, Cowboy, Cowgirl, Ham & cheese, Hawaiian, Spinach & ricotta or Three-cheese)
- Chicken kabobs
- Filet mignon (cooked on-site)
- Fried or grilled shrimp
- N.Y. strip steak (cooked on-site)
- Prime rib
- Ribeye steak (cooked on-site)
- Sirloin steak

### Side dish selections
- Potatoes or pasta (choose 1)
  - Au gratin potatoes
  - Baked potato
  - Mashed potatoes & gravy
  - Party potatoes
  - Over-the-roasted red potatoes
  - Twice baked potatoes
  - White cheddar mac & cheese

### Vegetables (choose 1)
- Asparagus
- Broccoli
- Buttered corn
- Glazed baby carrots
- Green beans amandine
- Over-the-roasted vegetables
- Rice pilaf
- Seasoned green beans
- Vegetable medley

### Salads (choose 1)
- 7-layer salad
- Broccoli supreme
- Garden or Caesar salad
- Market fresh fruit

### Dessert selections (choose 1)
- Apple or cherry crisp
- Brownies
- Cherry cheesecake
- The Cheesecake Factory Bakery cheesecake (find available flavors on pg. 33)

Additional 2.00 per person

Choice of one entrée, potato or pasta, vegetable, salad and dessert.

### Displays
- Let us make your event spectacular with a chocolate, fruit, vegetable or seafood display.
- Towers of the freshest foods and dips are an excellent centerpiece.
- All displays have a 50 guest minimum. Please ask your catering manager for more details.

#### FRUIT OR VEGETABLE DISPLAY
- 5.00 per person

#### SEAFOOD DISPLAY
- 8.00 per person

#### CHOCOLATE FOUNTAIN
- Price available on request

#### ICE SCULPTURES & FLORAL ARRANGEMENTS
- Price available on request

China, silverware and full table service available upon request. Additional fees may apply.
WITH HY-VEE, YOU CAN SERVE A STELLAR RECEPTION MEAL AND HAVE MONEY LEFT FOR YOUR HONEYMOON! SCHEDULE AN APPOINTMENT WITH YOUR LOCAL HY-VEE CATERING DEPARTMENT TO DISCUSS YOUR EVENT AND CUSTOMIZE A MENU TO SUIT YOUR INDIVIDUAL TASTES.

Don’t forget your floral arrangements (see pg. 35).

HERB-ROASTED PORK LOIN  SWEET & SPICY SALMON  AU GRATIN POTATOES

CAESAR SALAD

Work with a Hy-Vee Cake Designer to create your perfect wedding cake.

ORDER TODAY TWO WAYS! VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM
Burnt ends
Smoked turkey breast
Baby back ribs
Italian sausage

Entrée selections
- Baby back ribs
- Brisket
- Burnt ends
- Italian sausage
- Meatloaf
- Polish sausage
- Pork loin
- Pulled pork
- Smoked chicken
- Smoked turkey breast

Side dish selections (choose 3)
- Asparagus
- Cheesy corn bake
- Coleslaw
- Corn on the cob
- Green beans
- Hickory House baked beans
- Mashed potatoes & gravy
- Parmesan potatoes
- Roasted Brussels sprouts
- White cheddar mac & cheese
- Yukon gold potato salad
- The Cheesecake Factory Bakery cheesecake (find available flavors on pg. 33)

ONE ENTRÉE
Choice of one entrée with three side dishes and a corn muffin. 17.00 per person

TWO ENTRÉES
Choice of two entrées with three side dishes and a corn muffin. 18.00 per person

THREE ENTRÉES
Choice of three entrées with three side dishes and a corn muffin. 19.00 per person

SMOKED MEATS
HY-VEE HICKORY HOUSE®

SMOKED MEATS ARE SLOW-SMOKED UNTIL THEY'RE FALL-OFF-THE-BONE TENDER.

HY-VEE HICKORY HOUSE®
SMOKED MEATS

ORDER TODAY TWO WAYS!
VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM
PICNICS & PARTIES

THE TAILGATER
Includes two sandwiches per guest, choice of two side dishes and assorted cookies. Served with freshly baked buns and condiments (cheese, lettuce, tomato, mushrooms, pickles, onions, mustard and ketchup).
12.00 per person
Add another sandwich choice for 2.00 per person

Sandwich selections (choose 2)
• Boneless pork loin
• Bratwurst
• Chicken breast
• Hamburger
• Italian sausage
• Jumbo hot dog
• Polish sausage
• Pulled pork

Side dish selections (choose 2)
• Chips
• Coleslaw
• Hickory House baked beans
• Macaroni salad
• Pasta salad
• Potato salad
• Rainbow rotini

EXECUTIVE PICNIC
This premium grill-out starts with your choice of meat for grilling, two side dishes, roll with butter, and finishes up with a cheesecake or gourmet brownies.
Market price

Meat selections
• Chicken griller
  (choice of Bacon cheddar, Cowboy, Cowgirl, Hamburger, Hawaiian, Italian sausage or Three-cheese)
• N.Y. strip steak (cooked on site)
• Marinated chicken breast
  (choice of Asian BBQ, Buffalo, Cajun, Cilantro lime, Honey teriyaki, Italian, Lemon pepper, Mesquite, Parmesan pesto, Tomato basil or unmarinated)
• Ribeye steak (cooked on site)
• Salmon fillet
• Spinach & ricotta chicken griller

Side dish selections (choose 2)
• Coleslaw
• Garden salad
• Green bean amandine
• Hickory House baked beans
• Rainbow rotini
• Baked potato with butter & sour cream
• Corn on the cob
• Oven-roasted red potatoes
• Twice baked potato

Dessert selections (choose 1)
• Brownies
• The Cheesecake Factory
  (find available flavors on pg. 33)

HOG ROAST
Fully roasted hog carved on-site. Meal includes three side dishes (choice of coleslaw, green bean amandine, garden salad, Hickory House baked beans, oven-roasted red potatoes, potato salad, rainbow rotini or twice baked potato), freshly baked buns, and our special BBQ sauce. We require a 100 guest minimum and two weeks notice for this special event (subject to availability).
Market price

CLASSIC PICNIC
Includes one hot dog or hamburger and bag of chips per guest, condiments and a beverage (see pg. 41). Served with a fresh bakery bun.
9.00 per person
Add another hot dog or hamburger for 2.00 per person

1212

13
BRAT BAR

Guests will love our original and special-recipe brats. Each is juicy with big flavor. We’ll deliver your favorites, hot off the grill, along with all the trimmings (pickles, ketchup, mustard, sauerkraut) and bakery fresh buns so you can build a tasty brat.

13.00 per person

SIDE DISH SELECTIONS

(choose 2)
- Bacon ranch potato salad
- Coleslaw
- Fresh melon salad
- Green onion & egg potato salad
- Macaroni salad
- Spring salad
- Hickory House baked beans
- Cheesy corn bake
- Corn on the cob (seasonal)
- Party potatoes
- White cheddar mac & cheese

CHEESES

(choose 2)
- American
- Colby jack
- Gouda
- Pepper jack
- Provolone
- Swiss

SLIDER BAR

Build a better burger with flavorful selections from our custom burger menu. Each patty is made from quality Hy-Vee premium beef, turkey, Italian sausage or ground pork. The bar comes with freshly baked buns, choice of two sides, cheese and toppings. 13.00 per person

SLIDER SELECTIONS

(choose up to 3)
- Bacon & cheddar
- Burger mignon
- California turkey
- Certified ground chuck
- Italian sausage
- Jalapeño pepper jack pork
- Jalapeño pepper jack turkey
- Mushroom & Swiss
- Seasoned ground pork

ORDER TODAY TWO WAYS!
VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM
ASIAN BAR

Entrée selections
• Asparagus beef
• Beef and broccoli
• Cashew chicken
• Chicken and broccoli
• Chicken lo mein
• Garlic chicken
• General chicken*
• Hunan pork
• Kung Pao chicken*
• Mixed vegetables
• Mongolian beef
• Orange chicken*
• Sesame chicken
• Sweet & Sour chicken
• Thai Chili shrimp*
• Szechuan pork
• Thai Chili shrimp*
• Walnut shrimp

*Spicy

Standard roll selections
• California roll*
• Cream cheese roll
• Philadelphia roll
• Salmon roll*
• Spicy shrimp roll
• Tempura shrimp roll
• Tuna roll*
• Vegetable roll

Artisan roll selections
• Caterpillar roll (imitation crab mix, avocado, cucumber, sushi sauce)
• Crazy Club roll (imitation crab mix, avocado, cucumber, spicy tuna mix, jalapeños, chili sauce)
• Godzilla roll (tempura shrimp, cream cheese, cucumber, sushi sauce, spicy sauce, tempura crunch)
• Mango Tango roll (imitation crab mix, avocado, cucumber, mango, sweet chili sauce)

Ready to roll? Be a trendsetter and wow your guests with an assortment of sushi. Includes choice of five rolls (10 pieces per person). All rolls include soy sauce, ginger and wasabi. 17.00 per person

TWO ENTRÉES
Includes choice of two entrées, fried rice, steamed rice, egg rolls and crab rangoons. 12.00 per person

THREE ENTRÉES
Includes choice of three entrées, fried rice, steamed rice, egg rolls and crab rangoons. 14.00 per person

NORI SUSHI® BAR

Garlic chicken

AUTHENTIC AND AWARD-WINNING, HY-VEE CHINESE IS A FAVORITE FOR ALL AGES.

Crunchy California roll

Rainbow roll

Crispy California roll

TWO ENTRÉES
Includes choice of two entrées, fried rice, steamed rice, egg rolls and crab rangoons. 12.00 per person

THREE ENTRÉES
Includes choice of three entrées, fried rice, steamed rice, egg rolls and crab rangoons. 14.00 per person

Rock ‘n’ Roll (choice of salmon, spicy tuna mix or spicy shrimp mix, avocado, cucumber, spicy sauce)

Rainbow roll (imitation crab mix, avocado, cucumber, tuna, salmon, eel shrimp)

Red Dragon roll (spicy shrimp mix, cream cheese, avocado, cucumber, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)

Tiger roll (tempura shrimp, cucumber, ebi shrimp, spicy sauce)

Volcano roll (imitation crab mix, cream cheese, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)

TWO ENTRÉES
Includes choice of two entrées, fried rice, steamed rice, egg rolls and crab rangoons. 12.00 per person

THREE ENTRÉES
Includes choice of three entrées, fried rice, steamed rice, egg rolls and crab rangoons. 14.00 per person

Rock ‘n’ Roll (choice of salmon, spicy tuna mix or spicy shrimp mix, avocado, cucumber, spicy sauce)

Rainbow roll (imitation crab mix, avocado, cucumber, tuna, salmon, eel shrimp)

Red Dragon roll (spicy shrimp mix, cream cheese, avocado, cucumber, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)

Tiger roll (tempura shrimp, cucumber, ebi shrimp, spicy sauce)

Volcano roll (imitation crab mix, cream cheese, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)

*Spicy
SPECIALTY BARS

COCINA MEXICANA™ BAR
Choice of two: chicken, pork carnita, beef barbacoa or tofu chorizo (vegan). Served with cilantro and chili lime rice, black and pinto beans. Includes salsa, pico de gallo, cheese, sour cream, lettuce, tomatoes, diced peppers and jalapeños. Includes three flour tortillas per person and is accompanied with tortilla chips.
14.00 per person
Add guacamole or queso for 1.50 per person

PASTA BAR
Choice of two pastas: fettuccine, spaghetti or penne with choice of two sauces: marinara, Alfredo or meat sauce. Includes meatballs or chicken, garden or Caesar salad, breadsticks or garlic bread and cherry cheesecake or assorted cookies.
12.00 per person
Add second meat for 1.00 per person

POTATO BAR
Includes baked potato, cheese, butter, bacon bits, sour cream, salsa and broccoli, your choice of garden or Caesar salad and cherry cheesecake or assorted cookies.
10.00 per person
Add guacamole or second meat for 1.00 per person
Add chilli for 1.00 per person

TACO BAR
Includes two tacos (hard, soft-shell or both), seasoned ground beef or chicken, cheese, lettuce, sour cream, salsa, tomato, onion, jalapeños, tortilla chips, refried or black beans, Spanish rice and cherry cheesecake or assorted cookies.
10.00 per person
Add guacamole or second meat for 1.00 per person

COCINA MEXICANA™ BAR
Choice of two: chicken, pork carnita, beef barbacoa or tofu chorizo (vegan). Served with cilantro and chili lime rice, black and pinto beans. Includes salsa, pico de gallo, cheese, sour cream, lettuce, tomatoes, diced peppers and jalapeños. Includes three flour tortillas per person and is accompanied with tortilla chips.
14.00 per person
Add guacamole or queso for 1.50 per person
**PIZZA BAR**

The Pizza Bar includes choice of three pizza varieties, oven-fresh breadsticks and Caesar salad. 11.00 per person

**Pizza selections (choose 3)**
- Build your own
- BBQ chicken
- Breakfast (choose from the list at right)
- Canadian bacon
- Cheese
- Chicken Pesto
- Crab Rangoon
- Ham/burger
- Margherita
- Meat Lovers
- Pepperoni
- Sausage
- Supreme
- Taco
- Veggie

**Breakfast pizza selections**
- Bacon Breakfast with sour cream (scrambled eggs, red and green peppers, bacon, cheese, hashbrowns and cheese)
- Cheese/Canadian Bacon/Pepperoni/Breakfast (choose from the list at right)
- Chicken Pesto: Chicken or shrimp, pesto, tomato and mozzarella cheese
- Crab Rangoon: Crab, cream cheese, carrots, cucumber and scallions
- Ham/burger: Ham, burger, cheddar and American
- Margherita: Tomatoes, cheese, basil and garlic
- Meat Lovers: Pepperoni, ham, sausage, bacon, chicken, ham/burger
- Pepperoni: Pepperoni, onion, green peppers and mozzarella cheese
- Sausage: Sausage, red peppers, onion and mozzarella cheese
- Supreme: Pepperoni, cheese, sausage, bacon, chicken, ham/burger
- Taco: Ground beef, refried beans, green onions, tomatoes, cheese, salsa and guacamole
- Veggie: Spinach, artichokes, red peppers, onions and fresh mozzarella

**Crust selections**
- Thick
- Thin
- Tuscano

**SOUP & SANDWICH BAR**

Choice of two soups and cocktail sandwiches. (ham, turkey, roast beef or assorted). 11.00 per person

**Soup selections (choose 2)**
- Baked Potato
- Broccoli Cheese
- Chicken Noodle
- Chicken Tortilla
- Chili
- Ham and Bean
- Tomato Bisque
- Vegetable Beef
- Wisconsin Cheese

**Build your own sandwich**
- Build your own sandwich with choice of meat and cheese. 11.00 per person

Add 50 for each additional item

**Add bread bowls for 1.99 per person**

**BUILD YOUR OWN SALAD BAR**

Start with a big bowl of mixed greens with cucumbers, tomatoes and croutons, finishing with breadsticks. You choose six toppings and three dressings. (minimum 20 people) 10.00 per person

**Topping selections (choose 6)**
- Bacon bits
- Bell peppers
- Broccoli
- Cheese
- Cucumber
- Diced chicken
- Ham
- Hard-boiled eggs
- Ham/burger
- Italian dressing
- Italian meats
- Lettuce
- Mayo
- Olive oil
- Onions
- Pepper
- Pesto
- Tomato dressing
- Turkey
- Cheese
- Bread
- Breadsticks

**Add .50 for each additional item**

**Dressing selections (choose 3)**
- Blue cheese
- Caesar
- French
- Italian dressing
- Honey mustard
- Italian dressing
- Raspberry vinaigrette

**SANDWICH BAR**

Includes Di Lusso meat and cheese trays for sandwiches with cocktail buns, condiments (mayo & mustard) and choice of three side dishes. 11.00 per person

**Side dish selections (choose 3)**
- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit

**Add bread bowls for 1.99 per person**
SANDWICHES

Bread selections (choose 1)
- Croissant
- Flatbread
- Wheatberry, marble rye or assorted harvest bread
- White, wheat or assorted hoagie

Sandwich selections* (choose 1)
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheese:
  - Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
  - Ham & Swiss
  - Roast beef & colby jack
  - Smoked turkey & cheddar
- Vegetarian

ADD-ONS

Cocktail Sandwiches 20.00

Mini Croissant Sandwiches 20.00

EXECUTIVE BOX LUNCH
Choice of croissant, flatbread, harvest bread, hoagie or wrap sandwich and four side dishes served in an individual box with a napkin and mustard & mayo packets. 11.00 per person

Sandwich selections*
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheese:
  - Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
  - Ham & Swiss
  - Roast beef & colby jack
  - Smoked turkey & cheddar
- Vegetarian

Add-ons

Gourmet Di Lusso wrap selections*
- Assorted
- Smoked turkey (smoked turkey, Swiss, cream cheese, lettuce & tomato on white wrap)
- California club (smoked ham, smoked turkey, cream cheese, lettuce, tomato, ranch and bacon bits on spinach wrap)
- Grilled chicken Caesar (fajita chicken strips, cream cheese, lettuce, tomato, Caesar dressing and shredded parmesan on spinach wrap)
- New Yorker (smoked ham, Swiss, cream cheese, lettuce, tomato, Dijon mustard, sliced onions and bacon bits on garlic wrap)
- Rio Grande (smoked turkey, pepper jack, cream cheese, lettuce, salsa and jalapeños on cheese jalapeño wrap)

Side dish selections (choose 4)
- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit

ADD-ONS

Cocktail Sandwiches 20.00

Mini Croissant Sandwiches 20.00

EXECUTIVE BOX LUNCH
Choice of croissant, flatbread, harvest bread, hoagie or wrap sandwich and four side dishes served in an individual box with a napkin and mustard & mayo packets. 11.00 per person

Sandwich selections*
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheese:
  - Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
  - Ham & Swiss
  - Roast beef & colby jack
  - Smoked turkey & cheddar
- Vegetarian

Add-ons

Gourmet Di Lusso wrap selections*
- Assorted
- Smoked turkey (smoked turkey, Swiss, cream cheese, lettuce & tomato on white wrap)
- California club (smoked ham, smoked turkey, cream cheese, lettuce, tomato, ranch and bacon bits on spinach wrap)
- Grilled chicken Caesar (fajita chicken strips, cream cheese, lettuce, tomato, Caesar dressing and shredded parmesan on spinach wrap)
- New Yorker (smoked ham, Swiss, cream cheese, lettuce, tomato, Dijon mustard, sliced onions and bacon bits on garlic wrap)
- Rio Grande (smoked turkey, pepper jack, cream cheese, lettuce, salsa and jalapeños on cheese jalapeño wrap)

Side dish selections (choose 4)
- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit

ADD-ONS

Cocktail Sandwiches 20.00

Mini Croissant Sandwiches 20.00

EXECUTIVE BOX LUNCH
Choice of croissant, flatbread, harvest bread, hoagie or wrap sandwich and four side dishes served in an individual box with a napkin and mustard & mayo packets. 11.00 per person

Sandwich selections*
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheese:
  - Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
  - Ham & Swiss
  - Roast beef & colby jack
  - Smoked turkey & cheddar
- Vegetarian

Add-ons

Gourmet Di Lusso wrap selections*
- Assorted
- Smoked turkey (smoked turkey, Swiss, cream cheese, lettuce & tomato on white wrap)
- California club (smoked ham, smoked turkey, cream cheese, lettuce, tomato, ranch and bacon bits on spinach wrap)
- Grilled chicken Caesar (fajita chicken strips, cream cheese, lettuce, tomato, Caesar dressing and shredded parmesan on spinach wrap)
- New Yorker (smoked ham, Swiss, cream cheese, lettuce, tomato, Dijon mustard, sliced onions and bacon bits on garlic wrap)
- Rio Grande (smoked turkey, pepper jack, cream cheese, lettuce, salsa and jalapeños on cheese jalapeño wrap)

Side dish selections (choose 4)
- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit

ADD-ONS

Cocktail Sandwiches 20.00

Mini Croissant Sandwiches 20.00

EXECUTIVE BOX LUNCH
Choice of croissant, flatbread, harvest bread, hoagie or wrap sandwich and four side dishes served in an individual box with a napkin and mustard & mayo packets. 11.00 per person

Sandwich selections*
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheese:
  - Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
  - Ham & Swiss
  - Roast beef & colby jack
  - Smoked turkey & cheddar
- Vegetarian

Add-ons

Gourmet Di Lusso wrap selections*
- Assorted
- Smoked turkey (smoked turkey, Swiss, cream cheese, lettuce & tomato on white wrap)
- California club (smoked ham, smoked turkey, cream cheese, lettuce, tomato, ranch and bacon bits on spinach wrap)
- Grilled chicken Caesar (fajita chicken strips, cream cheese, lettuce, tomato, Caesar dressing and shredded parmesan on spinach wrap)
- New Yorker (smoked ham, Swiss, cream cheese, lettuce, tomato, Dijon mustard, sliced onions and bacon bits on garlic wrap)
- Rio Grande (smoked turkey, pepper jack, cream cheese, lettuce, salsa and jalapeños on cheese jalapeño wrap)

Side dish selections (choose 4)
- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit
BREAKFAST

CONTINENTAL BREAKFAST
Assorted bagels and pastries, market fresh fruit, orange juice and coffee (with cream and sugar). 8.00 per person

HOMETOWN FAVORITE
Scrambled eggs, choice of bacon or sausage, hashbrowns and assorted rolls and donuts. 9.00 per person

OATMEAL BAR
Includes brown sugar, pecans, dried fruit and milk. 8.00 per person

YOGURT BAR
Includes granola, fresh berries and choice of plain, strawberry or blueberry yogurt. 8.00 per person

PICK & BREAKFAST
Choose any six items from the list below and at right. 11.00 per person

• Scrambled eggs
• Hashbrowns
• Hashbrown casserole
• Bacon
• Ham
• Sausage links or patties
• Smoked sausage
• Assorted pastries
• Bagels with cream cheese
• Biscuits & gravy
• Mini muffins
• Oatmeal
• Market fresh fruit
• Coffee (includes cream and sugar)
• Orange juice

ADD-ONS (price per person)

• Scrambled eggs, hashbrowns, bacon and market fresh fruit

• Egg casserole
• Fiesta eggs (scrambled egg bake with bacon, green and red bell peppers)

• Scrambled eggs, hashbrowns, bacon, and market fresh fruit

• Hashbrowns
• Hashbrown casserole
• Muffin sandwich
• Oatmeal

• Choice of bacon, ham, or sausage with scrambled eggs, cheese, onions and peppers. Served in a flour tortilla with sides of salsa and sour cream.

• Choice of bacon, ham, sausage or veggie.

BACON OR SAUSAGE (2 pieces) 3.00

BISCUITS & GRAVY 5.00

BREAKFAST BURRITO (each 10”) 5.00

EGG CASSEROLE 5.00

OATMEAL BAR
Includes brown sugar, pecans, dried fruit and milk. 8.00 per person

ORDER TODAY TWO WAYS!
VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM
HOLIDAY PRE-MADE MEALS

AVAILABLE FOR THANKSGIVING, CHRISTMAS AND EASTER, CHOOSE A HOLIDAY PRE-MADE MEAL FROM TRADITIONAL OPTIONS, LIKE TURKEY, HAM AND PRIME RIB. OR MIX THINGS UP WITH A NONTRADITIONAL OPTION, LIKE CHICKEN ALFREDO AND HICKORY HOUSE SMOKED MEATS.

GATHER 'ROUND THE TABLE

FOR ADDITIONAL OPTIONS, VIEW ALL PRE-MADE MEALS AT HY-VEE.COM OR CALL YOUR LOCAL HY-VEE.
SIDES AND SALADS

DISCOVER THE PERFECT ACCOMPANIMENT FOR YOUR NEXT MEAL WITH THESE DELICIOUS HY-VEE SIDE DISHES.

COLD
29.99
• Caesar salad
• Coleslaw
• Spring salad
• Tomato mozzarella salad
• Yukon gold potato salad

34.99
• Bacon ranch potato salad
• Garden salad with assorted dressings
• Macaroni salad
• Smoked turkey & Jarlsberg pasta salad
• Zesty tortellini salad

39.99
• BLT pasta salad
• Chop chop
• Cookies & cream
• Feta bowtie pasta
• Four bean salad
• Green onion potato salad
• Market fresh fruit
• Rainbow rotini
• Summer fresh pasta
• Watergate salad
• Wild rice salad

44.99
• 7-layer salad
• Broccoli supreme
• Fire-roasted edamame
• Marinated mushroom salad
• Napa Valley cashew chicken

HOT
29.99
• Corn
• Green bean casserole
• Hickory House baked beans
• Mashed potatoes & gravy
• Parmesan potatoes
• Rice pilaf
• Vegetable medley

34.99
• Glazed carrots
• Green beans amandine
• Oven-roasted vegetables
• Seasoned green beans

39.99
• Au gratin potatoes
• Creamy corn bake
• Hashbrown casserole
• Oven-roasted potatoes
• Party potatoes

49.99
• Roasted Brussels sprouts
• Smoked or white cheddar mac & cheese
## DESSERTS

### CUPCAKES
**DECORATED CUPCAKES**
Choice of flavors: white, chocolate or yellow. Choice of icing: vanilla buttercreme, vanilla whipped, chocolate buttercreme or chocolate whipped. Starting at 10.99 per dozen

### GOURMET CUPCAKES
Starting at 29.99 per dozen

### MINI GOURMET CUPCAKES
Starting at 27.99 per 20 ct.

### COOKIES
**ASSORTED COOKIES** 3.99 per dozen
**ASSORTED MINI COOKIES** 4.99 per 20 ct.

### GOURMET CUPCAKES
Starting at 29.99 per dozen

### MINI GOURMET CUPCAKES
Starting at 27.99 per 20 ct.

### FROM FORMAL PARTIES TO IMPROMPTU GATHERINGS, DELIGHT YOUR GUESTS WITH SWEET TREATS FROM THE HY-VEE BAKERY.

### PIES
**CREAM PIES** (10"")
Choice of banana, chocolate, coconut, French silk or lemon. Starting at 13.99 each

**FRUIT PIES** (10"")
Choice of apple, Dutch apple, peach, pumpkin or strawberry. Starting at 12.99 each

### DONUTS, ROLLS & MORE
*Not available as mini cookies*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLASSIC FRIED DONUTS</td>
<td>9.99</td>
</tr>
<tr>
<td>COCKTAIL BUNS 3.49</td>
<td></td>
</tr>
<tr>
<td>DINNER ROLLS 3.99</td>
<td></td>
</tr>
<tr>
<td>HAMBURGER BUNS 4.49</td>
<td></td>
</tr>
<tr>
<td>KAISER ROLLS 6.98</td>
<td></td>
</tr>
<tr>
<td>MINI CROISSANTS 5.99</td>
<td></td>
</tr>
</tbody>
</table>

Additional slicing charge of .50 per dozen

### ORDER TODAY TWO WAYS!
VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM
SHEET CAKES

¼ SHEET (serves 16-24)
Starting at 21.99
½ SHEET (serves 32-48)
Starting at 36.99
FULL SHEET (serves 64-96)
Starting at 51.99

Flavor selections
• Carrot
• Chocolate
• Lemon
• Marble
• Red velvet

½ SHEET (serves 32-48)
Starting at 36.99
FULL SHEET (serves 64-96)
Starting at 51.99

Flavor selections
• Carrot
• Chocolate
• Lemon
• Marble
• Red velvet

ROUNDS

5" SINGLE LAYER (serves 2-3)
6.99
5" round cakes available in white or chocolate only.

7" SINGLE LAYER (serves 6-8)
11.99
7" DOUBLE LAYER (serves 8-12)
19.99

Flavor selections
• Strawberry
• Yellow
• White

Filling selections
• Bavarian cream
• Cherry
• Chocolate mousse
• Lemon
• Raspberry
• Strawberry

Specialty fillings
Add 4.00 per ¼ sheet
Add 6.00 per ½ sheet
Add 8.00 per full sheet

BAR

Cheesecake

Flavor selections (10")
• All-American cake
• Chocolate cherry
• Goji red velvet
• Ghirardelli® triple chocolate
• Plain
• Tuxedo mousse
• White chocolate raspberry
• Wild strawberries & cream

WHOLE CHEESECAKES

Choose from the flavors above.
Prices vary by flavor.

Selections may vary by location.
Our award-winning floral design team has the experience and expertise to create stunning flower arrangements for all of life’s special moments.

**CHECKLIST**

**PARTY PLANNING**

**CHECKLIST**

**4 WEEKS**
- **PICK A DATE** — Create a fun color or design theme.
- **ORDER INVITES** — Design personalized party invites at hyvee.lifepics.com. Or find invites near the greeting cards at Hy-Vee.
- **FINALIZE GUEST LIST & FOOD PREFERENCES**

**3 WEEKS**
- **MAIL INVITES** — Add RSVPs. Email invites as needed.
- **ORDER FOOD & CAKE** — Plan your catering spread and determine a cake design. See pg. 32 for details.

**2 WEEKS**
- **CHOOSE DECOR** — Think photo displays, centerpieces, decorations, balloons, flowers and party favors. Buy non-perishable foods and drink supplies.

**1 WEEK**
- **MAKE ROOM** — Clean your house and move furniture to accommodate guests. Clear space in your fridge for party trays.
- **PREPARE FAVORS** — Buy party favors or make personalized treats.

**1 DAY**
- **SET THE SCENE** — Pick up and display fresh flowers arrangements and balloon bouquets.
- **MAKE ARRANGEMENTS** — Alert neighbors that extra cars will be parking in the area. Set up tables, chairs and buffet.

**DAY OF PARTY**
- **PICK UP & ORGANIZE YOUR FOOD**
- **CHILL OUT** — Set up the bar and put the drinks on ice.
- **HAVE FUN & TAKE LOTS OF PICTURES**

**FLORAL**

**WEDDING FLOWERS**
Beautiful flowers for every bride and any budget.

**CORSEAGES & BOUTONNIERES**
Traditional to trendy designs for proms, homecoming, baby showers and more!

**DECORATING SERVICES**
Let Hy-Vee help with your home or office decorating.

**MEMORIAL FLOWERS**
Honor their memory and celebrate their life with flowers. Tasteful arrangements, blooming plant baskets, funeral wreaths and casket sprays are just a few of the ways we can help express your deepest sympathy.

**EVENT & CORPORATE DESIGNS**
Planning a party or corporate event? Make it memorable with flowers from Hy-Vee. Local and nationwide delivery available.

---

**SERVING SUGGESTIONS**

While every occasion is different, use the information at right as a rule of thumb for the amount of food to order for any type of party.

**APPETIZERS**
- 6 pieces per guest
  - Serve an equal number of hot and cold appetizers. That way, while you’re warming up hot apps, guests can enjoy a cold one. Choose from a tasty selection on pg. 2.

**MAIN DISHES**
- meat — 6 oz. per guest
- pasta — 4 oz. per guest

**SIDE DISHES**
- vegetable — 4 oz. per guest
- other — 2 oz. per guest

**DESSERTS**
- cake — 1 slice per guest
- cookies — 2 to 3 per guest
PARTY TRAYS

Our Delicious Trays Let You Customize the Buffet to Suit the Size and Needs of Your Guest List.

SIGNATURE TRAYS

SIGNATURE FANTASTIC FRUIT PLATTER
An artistic arrangement of hand-selected fresh fruit paired with a delicious fruit dip. Starting at 28.00

SIGNATURE PREMIER VEGETABLE PLATTER
A colorful arrangement of fresh crisp vegetables paired with a creamy ranch dip. Starting at 24.00

SIGNATURE CLASSIC HOSTESS TRAY
This classic tray features an assortment of Manchego and Fontina cheeses and plump juicy grapes. Paired with your favorite wine or crackers, this makes for a light and easy treat. Starting at 30.00

SIGNATURE ITALIAN BRUSCETTA TRAY
Savory garlic-rubbed grilled bread crostini slices served with a fresh tomato basil bruschetta spread. Starting at 16.99

SIGNATURE FANTASTIC FIXIN’S PLATTER
Whether sandwiches or burgers are on the menu, this colorful assortment of condiments will be the perfect accent to your party. Starting at 25.00

SIGNATURE DILL DIP APPETIZER TRAY
A fresh baked bread bowl filled with creamy dill dip served with rye and pumpernickel bread, crisp red peppers, celery sticks and baby carrots. Starting at 30.00

SIGNATURE MINI CIABATTA PARTY PLEASER
Liven up your party with this platter of fresh mini ciabatta rolls filled with a variety of premium Di Lusso meats, cheeses and crisp leaf lettuce. Starting at 30.00

SIGNATURE CRANBERRY BRIE HOSTESS TRAY
This creamy Brie is topped with a cranberry relish, dried cranberries and accompanied by crackers. Starting at 20.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE TUSCAN HARVEST PLATTER
Italian-influenced premium Di Lusso hard salami, Italian beef and pastrami paired with provolone, baby Swiss and smoked Gouda cheeses served with Hellman’s spread. Starting at 30.00

SIGNATURE FANTASTIC FRUIT PLATTER
An artistic arrangement of hand-selected fresh fruit paired with a delicious fruit dip. Starting at 28.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE ASIAN SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp liberally seasoned with Asian 5-spice seasoning paired with Royal Asia Thai sweet chili dipping sauce. Starting at 45.00

SIGNATURE CRACKED PEPPER ENCRUSTED SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE ITALIAN CRUSCETTA TRAY
Savory garlic-rubbed grilled bread crostini slices served with a fresh tomato basil bruschetta spread. Starting at 16.99

SIGNATURE SOUTHWEST CHIPOTLE SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp seasoned to perfection with southwest seasoning paired with a spicy chipotle dipping sauce. Starting at 45.00

SIGNATURE CRACKED PEPPER ENCRUSTED SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE ASIAN SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp liberally seasoned with Asian 5-spice seasoning paired with Royal Asia Thai sweet chili dipping sauce. Starting at 45.00

SIGNATURE CRACKED PEPPER ENCRUSTED SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE HICKORY SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE TRAYS

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE FANTASTIC FRUIT PLATTER
An artistic arrangement of hand-selected fresh fruit paired with a delicious fruit dip. Starting at 28.00

SIGNATURE PREMIER VEGETABLE PLATTER
A colorful arrangement of fresh crisp vegetables paired with a creamy ranch dip. Starting at 24.00

SIGNATURE CLASSIC HOSTESS TRAY
This classic tray features an assortment of Manchego and Fontina cheeses and plump juicy grapes. Paired with your favorite wine or crackers, this makes for a light and easy treat. Starting at 30.00

SIGNATURE ITALIAN BRUSCETTA TRAY
Savory garlic-rubbed grilled bread crostini slices served with a fresh tomato basil bruschetta spread. Starting at 16.99

SIGNATURE FANTASTIC FIXIN’S PLATTER
Whether sandwiches or burgers are on the menu, this colorful assortment of condiments will be the perfect accent to your party. Starting at 25.00

SIGNATURE DILL DIP APPETIZER TRAY
A fresh baked bread bowl filled with creamy dill dip served with rye and pumpernickel bread, crisp red peppers, celery sticks and baby carrots. Starting at 30.00

SIGNATURE MINI CIABATTA PARTY PLEASER
Liven up your party with this platter of fresh mini ciabatta rolls filled with a variety of premium Di Lusso meats, cheeses and crisp leaf lettuce. Starting at 30.00

SIGNATURE CRANBERRY BRIE HOSTESS TRAY
This creamy Brie is topped with a cranberry relish, dried cranberries and accompanied by crackers. Starting at 20.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE TUSCAN HARVEST PLATTER
Italian-influenced premium Di Lusso hard salami, Italian beef and pastrami paired with provolone, baby Swiss and smoked Gouda cheeses served with Hellman’s spread. Starting at 30.00

SIGNATURE ASIAN SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp liberally seasoned with Asian 5-spice seasoning paired with Royal Asia Thai sweet chili dipping sauce. Starting at 45.00

SIGNATURE CREOLE SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp seasoned with a delicious blend of Creole seasonings paired with an orange-mustard dipping sauce. Starting at 45.00

SIGNATURE FANTASTIC FIXIN’S PLATTER
Whether sandwiches or burgers are on the menu, this colorful assortment of condiments will be the perfect accent to your party. Starting at 25.00

SIGNATURE DILL DIP APPETIZER TRAY
A fresh baked bread bowl filled with creamy dill dip served with rye and pumpernickel bread, crisp red peppers, celery sticks and baby carrots. Starting at 30.00

SIGNATURE MINI CIABATTA PARTY PLEASER
Liven up your party with this platter of fresh mini ciabatta rolls filled with a variety of premium Di Lusso meats, cheeses and crisp leaf lettuce. Starting at 30.00

SIGNATURE CRANBERRY BRIE HOSTESS TRAY
This creamy Brie is topped with a cranberry relish, dried cranberries and accompanied by crackers. Starting at 20.00

SIGNATURE APRICOT BRIE HOSTESS TRAY
Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers. Starting at 20.00

SIGNATURE TUSCAN HARVEST PLATTER
Italian-influenced premium Di Lusso hard salami, Italian beef and pastrami paired with provolone, baby Swiss and smoked Gouda cheeses served with Hellman’s spread. Starting at 30.00

SIGNATURE ASIAN SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp liberally seasoned with Asian 5-spice seasoning paired with Royal Asia Thai sweet chili dipping sauce. Starting at 45.00

SIGNATURE CREOLE SHRIMP PLATTER
Hy-Vee’s 100% natural shrimp seasoned with a delicious blend of Creole seasonings paired with an orange-mustard dipping sauce. Starting at 45.00

SIGNATURE HICKORY SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE CRACKED PEPPER ENCRUSTED SMOKED SALMON PLATTER
Rich wild Alaska salmon backed with a fresh herb crust and a dill spread. Paired with a light vinagrette. Starting at 35.00

SIGNATURE FANTASTIC FRUIT PLATTER
An artistic arrangement of hand-selected fresh fruit paired with a delicious fruit dip. Starting at 28.00
FRUIT & VEGETABLE TRAYS

MELON MEDLEY HOSTESS TRAY
An artful arrangement of fresh, seedless watermelons, cantaloupe, honeydew, pineapple and succulent strawberries. Starting at 10.00

SPARKLING BERRY TRAY
Hand-selected succulent fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar. Starting at 25.00

SPARKLING BERRY HOSTESS TRAY
Fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar. Starting at 13.00

VEGETABLE TRAY
Includes fresh cut carrots, celery, broccoli, cauliflower, cucumbers and tomatoes. Served with a ranch dip. Starting at 15.00

FRUIT TRAY
Includes fresh cut fruits of the season, such as cantaloupe, honeydew, watermelon, grapes, pineapple and strawberries with fruit dip in the center. Starting at 18.00

FRUIT TRAY
Fresh baked sugar cookie layered with fruit dip and artfully arranged fresh fruit. Served with a ranch dip. Starting at 6.99

DI LUSSO MEAT & CHEESE TRAY
Choose three Di Lusso meats and cheeses: buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast and top round roast beef along with cheddar, colby jack, pepper jack, provolone, sharp cheddar and Swiss cheeses. Starting at 25.00

DI LUSSO FESTO TRAY
Di Lusso Genoa salami, hard salami and pepperoni. Highlight the celebration with Di Lusso premium provolone and cheddar cheeses. Starting at 15.00

DI LUSSO HOSTESS TRAY
Five full-sized Di Lusso premium meats. The finest smoked turkey breast, ham, top round roast beef and old world hard and Genoa salami make this Anthony’s choice. Starting at 13.00

DI LUSSO FORMAGGIO TRAY
Your choice of four of the following Di Lusso sliced or cubed cheeses: cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar or Swiss cheeses. Starting at 15.00

DI LUSSO ROTElla TRAY
Colorful wraps filled with your choice of Di Lusso buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef along with cheddar, colby jack, pepper jack and Swiss cheeses. Starting at 20.00

DI LUSSO ANTHONY’S CHOICE TRAY
Five full-sized Di Lusso premium meats. The finest smoked turkey breast, ham, top round roast beef and old world hard and Genoa salami make this Anthony’s choice. Starting at 25.00

DI LUSSO SUB
Choose from footlong and six-foot subs, filled with smoked ham, smoked turkey breast and top round roast beef along with colby jack and Swiss cheeses, thinly sliced red onion, shredded lettuce, pickles and ripe tomatoes. Starting at 45.00

MELON MEDLEY HOSTESS TRAY
An artful arrangement of fresh, seedless watermelons, cantaloupe, honeydew, pineapple and succulent strawberries. Starting at 10.00

STRAWBERRY TRAY
Plump, juicy red strawberries served with a delicious fruit dip. Starting at 17.00

FRUIT PIZZA
Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables. Starting at 3.99

CAPRESE TRAY
Slices of fresh mozzarella, basil leaves and tomatoes artfully arranged around a cup of balsamic glaze creating a healthy, fragrant and fresh-tasting tray. Starting at 30.00

PARTY PLEASING SNACKING TRAY
Cubed Di Lusso hard & Genoa salami, colby jack, Swiss and cheddar cheeses, snack sticks and red and green seedless grapes on a bed of lettuce. Starting at 25.00

CONDIMENTO TRAY
Includes lettuce, tomato, onion, pickles, mayonnaise, mustard and Miracle Whip. Goes great with our meat and cheese platters on the previous page. Starting at 20.00

FITaS PLATTER
A Southwest-inspired tray of layered seasoned beans, sour cream, rice, olives, fresh tomatoes, green onions and pico. Di Lusso monterey jack and cheddar cheese. Starting at 15.00

50/50 FRUIT AND VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. Starting at 50.00

SOFT FRUIT & VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. Starting at 50.00

FRUIT & VEGETABLE TRAYS

VEGGIE PIZZA
Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables. Starting at 3.99

SOFT FRUIT & VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. Starting at 50.00

MEAT & CHEESE TRAYS

DI LUSSO MEAT & CHEESE TRAY
Choose three Di Lusso meats and cheeses: buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast and top round roast beef along with cheddar, colby jack, pepper jack, provolone, sharp cheddar and Swiss cheeses. Starting at 25.00

DI LUSSO FESTO TRAY
Di Lusso Genoa salami, hard salami and pepperoni. Highlight the celebration with Di Lusso premium provolone and cheddar cheeses. Starting at 15.00

DI LUSSO ANTHONY’S CHOICE TRAY
Five full-sized Di Lusso premium meats. The finest smoked turkey breast, ham, top round roast beef and old world hard and Genoa salami make this Anthony’s choice. Starting at 25.00

DI LUSSO FORMAGGIO TRAY
Your choice of four of the following Di Lusso sliced or cubed cheeses: cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar or Swiss cheeses. Starting at 15.00

DI LUSSO SUB
Choose from footlong and six-foot subs, filled with smoked ham, smoked turkey breast and top round roast beef along with colby jack and Swiss cheeses, thinly sliced red onion, shredded lettuce, pickles and ripe tomatoes. Starting at 45.00

MELON MEDLEY HOSTESS TRAY
An artful arrangement of fresh, seedless watermelons, cantaloupe, honeydew, pineapple and succulent strawberries. Starting at 10.00

STRAWBERRY TRAY
Plump, juicy red strawberries served with a delicious fruit dip. Starting at 17.00

FRUIT PIZZA
Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables. Starting at 3.99

CAPRESE TRAY
Slices of fresh mozzarella, basil leaves and tomatoes artfully arranged around a cup of balsamic glaze creating a healthy, fragrant and fresh-tasting tray. Starting at 30.00

PARTY PLEASING SNACKING TRAY
Cubed Di Lusso hard & Genoa salami, colby jack, Swiss and cheddar cheeses, snack sticks and red and green seedless grapes on a bed of lettuce. Starting at 25.00

CONDIMENTO TRAY
Includes lettuce, tomato, onion, pickles, mayonnaise, mustard and Miracle Whip. Goes great with our meat and cheese platters on the previous page. Starting at 20.00

FITaS PLATTER
A Southwest-inspired tray of layered seasoned beans, sour cream, rice, olives, fresh tomatoes, green onions and pico. Di Lusso monterey jack and cheddar cheese. Starting at 15.00

50/50 FRUIT AND VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. Starting at 50.00

SOFT FRUIT & VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. Starting at 50.00

VEGGIE PIZZA
Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables. Starting at 3.99

CAPRESE TRAY
Slices of fresh mozzarella, basil leaves and tomatoes artfully arranged around a cup of balsamic glaze creating a healthy, fragrant and fresh-tasting tray. Starting at 30.00

PARTY PLEASING SNACKING TRAY
Cubed Di Lusso hard & Genoa salami, colby jack, Swiss and cheddar cheeses, snack sticks and red and green seedless grapes on a bed of lettuce. Starting at 25.00

CONDIMENTO TRAY
Includes lettuce, tomato, onion, pickles, mayonnaise, mustard and Miracle Whip. Goes great with our meat and cheese platters on the previous page. Starting at 20.00

ORDER TODAY 2 WAYS! VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM

38

Trays presentation may vary by store.
SEAFISH COMBO
Includes choice of two crispy or crunchy rolls (10 pcs each). Accompanied by wasabi, soy sauce and ginger. Starting at 19.99

SMALL HOUSE TRAY
Contains a half slab of ribs, 1 lb. pulled pork, half a pound skewered chicken breast and a pint each of Hickory House baked beans. Served with BBQ sauce, Georgia mustard, cherry tomatoes and peppers. Starting at 49.99

LARGE HOUSE TRAY
Get twice the fill with a full slab of ribs, 2 lbs. pulled pork, 1 lb. sliced brisket and a pint each of Hickory House baked beans and BBQ sauce. Garnished with cherry tomatoes and peppers. Starting at 69.99

ASSORTED COOKIE TRAY
This array of six each of M&M, chocolate chip, brownie and sugar cookies is sure to please any sweet tooth. Starting at 12.99

SEAFOOD TRAYS

SHRIMP TRAY
Cooked, peeled, premium natural shrimp presented with fresh lemon slices and served with cocktail sauce in the center. Starting at 25.00

SHRIMP & CRAB COCKTAIL
A complete delight of cocktail shrimp and imitation crab on top of a creamy cocktail sauce and smooth crab cream cheese. Starting at 20.00

SUPREME SHRIMP
Our finest shrimp platter features our extralarge premium, cooked, peeled natural shrimp. Served with cocktail sauce and fresh lemon. Starting at 40.00

SURIMI CRAB
Beautifully arranged Alaska snow imitation crab legs, served with cocktail sauce and fresh lemon. Starting at 25.00

SEAFISH COMBO
A tasty duo of Alaska snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce in the center. Starting at 30.00

CAPTAIN’S TRIO
A triple delight of cooked, peeled premium natural shrimp, cubed imitation crab legs, served with cocktail sauce in the center. Starting at 19.99

SEAFISH COMBO
A wonderful variety of cooked, peeled premium natural shrimp, cubed imitation crab legs, served with cocktail sauce in the center. Starting at 20.00

DUO PLATTER
Includes choice of two crispy or crunchy rolls (10 pcs each). Accompanied by wasabi, soy sauce and ginger. Starting at 12.99

TRIO PLATTER
Includes choice of three crispy or crunchy rolls (15 pcs each). Accompanied by wasabi, soy sauce and ginger. Starting at 16.99

OCEAN BREEZE COMBO
Includes crispy California roll (8 pcs), Cat’s Pajama roll (8 pcs), Tuna maki (7 pcs), Salmon maki (7 pcs), Shrimp maki (7 pcs), Karasuma nigiri (7 pcs), wasabi, soy sauce and ginger. Starting at 19.99

LIVING GREEN COMBO
Includes Rainbow Roll (8 pcs), Cat’s Pajama roll (8 pcs), Ebi cucumber roll (6 pcs) and garnishes. Starting at 21.99

SMALL PARTY PLATTER
Includes choice of one mini roll (12 pcs), one crispy roll (10 pcs), one crunchy roll (10 pcs) and one artichoke roll (6 pcs) (flowers on pg. 17). Served with wasabi, soy sauce and ginger. Starting at 29.99

LARGE PARTY PLATTER
Includes choice of one mini roll (17 pcs), one crispy roll (17 pcs), one crunchy roll (17 pcs) and one artichoke roll (12 pcs) (flowers on pg. 17). Served with wasabi, soy sauce and ginger. Starting at 39.99

MINI GOURMET CUPCAKE TRAY
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal. Starting at 19.99

BREAKFAST TRAY
Six mini cinnamon rolls, 12 mini muffins, 36 spritz cookies–half are drizzled with seasonal icing. Starting at 19.99

MINI GOURMET CUPCAKE TRAY
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal. Starting at 19.99

BEVERAGES
(price per person)

BOTTLED WATER 1.50
CAN SODA 1.50
CARIBOU COFFEE® includes cream, sugar, stover, nap, and sleeve. 1.50
FRUIT PUNCH 1.50
HOT COCOA Served with marshmallows. 1.50
HOT TEA Includes sugar. 1.50
ICED TEA Includes sugar and choice between sweetened or unsweetened. 1.50
JUICE Choice of apple or orange. 1.50
LEMONADE 1.50
MILK 1.50

*Starbucks Coffee available at select stores.

SMALL PARTY PLATTER
Includes choice of one mini roll (12 pcs), one crispy roll (10 pcs), one crunchy roll (10 pcs) and one artichoke roll (6 pcs) (flowers on pg. 17). Served with wasabi, soy sauce and ginger. Starting at 29.99

LARGE PARTY PLATTER
Includes choice of one mini roll (17 pcs), one crispy roll (17 pcs), one crunchy roll (17 pcs) and one artichoke roll (12 pcs) (flowers on pg. 17). Served with wasabi, soy sauce and ginger. Starting at 39.99

MINI GOURMET CUPCAKE TRAY
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal. Starting at 19.99

BREAKFAST TRAY
Six mini cinnamon rolls, 12 mini muffins, 36 spritz cookies–half are drizzled with seasonal icing. Starting at 19.99

MINI GOURMET CUPCAKE TRAY
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal. Starting at 19.99

BEVERAGES
(price per person)

BOTTLED WATER 1.50
CAN SODA 1.50
CARIBOU COFFEE® includes cream, sugar, stover, nap, and sleeve. 1.50
FRUIT PUNCH 1.50
HOT COCOA Served with marshmallows. 1.50
HOT TEA Includes sugar. 1.50
ICED TEA Includes sugar and choice between sweetened or unsweetened. 1.50
JUICE Choice of apple or orange. 1.50
LEMONADE 1.50
MILK 1.50

*Starbucks Coffee available at select stores.