

HyVee[®]

catering

WHAT YOUR EVENT IS LOOKING FOR



SPIRIT LAKE, IA

1500 18th St. • 712-336-4900 • 1628kitchenmgr@hy-vee.com

beverages



One call to your catering department is all you need for an event with style! Along with professionally trained staff, we have countless services to offer you. Your Spirit Lake Hy-Vee can accommodate any size order or event. From formal wedding to back yard barbeque's or business lunches, we can even take care of all your shopping needs, business or pleasure. We offer only the highest level of creative, personalized services, exquisite floral designs, beautiful cakes and delectable menu options. We design events with a personal touch and creative eye and guide our customer graciously throughout the planning process. Our goal is to always exceed your expectations. The quality of our food and personalized service will show you why we are the perfect solution for your catering needs.

Please contact one of our courteous staff members to set up an appointment at 712-336-4900 or e-mail at 1628kitchenmgr@hyvee.com.

per guest

Fresh Brewed Iced Tea.....	1.00
Fruit Punch.....	1.00
Lemonade.....	1.00
Caribou Coffee.....	1.00
Hot Chocolate.....	1.00
Milk.....	1.00
Soft Drinks (<i>per can</i>).....	1.00
Bottled Water (<i>per bottle</i>).....	1.00
Assorted Fruit Juices.....	1.50

breakfast



All breakfast buffets include standard table service.

CONTINENTAL BREAKFAST (per guest) 5.99

Assorted rolls and donuts, bagels and cream cheese or assorted muffins, whole fruit or fruit salad, orange juice and Caribou Coffee

SUNRISE FAVORITE (per guest) 6.99

Egg casserole or scrambled eggs, assorted rolls and donuts, orange juice and Caribou Coffee

HOME STYLE BREAKFAST BUFFET (per guest) 7.99

Choice of five (5) items; scrambled eggs, egg casserole, hash browns, sausage, bacon, ham, biscuits and gravy, assorted donuts and rolls, assorted bagels and cream cheese, assorted muffins, whole fruit, fruit salad, milk, Caribou Coffee and orange juice

appetizers



Cocktail meatballs (per lb)	6.99
Cocktail smokies (per lb)	5.99
Boneless wings (per lb)	8.99
Homemade tortilla chips w/salsa (per person)	1.50
Cocktail sandwiches (per dozen)	12.99
Mini croissant sandwiches (per dozen)	15.99
Cocktail Wings (per dozen)	9.99
Chicken Strips (per dozen)	15.99
Deviled Eggs (per dozen)	6.99
Fruit Kabobs (each)	1.50

full pan entrées and desserts

SOUR CREAM CHICKEN	
ENCHILADAS (full pan)	45.00
LASAGNA (full pan)	60.00
CRISP OR CHEESECAKE (full pan)	42.00
STRADA (full pan • serves 25)	55.00

buffets

TACO BAR (per guest) 6.99

Hard & soft taco shells, taco meat, cheese, lettuce, sour cream, salsa, tomato, onion, homemade tortilla chips & salsa

DELUXE TACO BAR (per guest) 8.99

Taco bar plus Spanish rice and refried beans

PASTA BAR (per guest) 8.99

Choice of 2 pastas: fettuccine, spaghetti or penne

Choice of 2 sauces: marinara, Alfredo or meat sauce

Choice of 2 toppings: meatballs, chicken or vegetables

Garden or Caesar salad and garlic breadsticks

HOT BUFFET (per guest) 9.99

Choice of two entrées, selected from our classic, deluxe or elegant dinners, choice of 3 sides from our hot & cold sides (Substitution of specialty entrées are \$1.00 extra per entrée per person)

specialty main course

All specialty main course dinners come with disposable table service, rolls and butter and three side dishes

PRIME RIB (per guest) market

SLOW ROASTED ROAST BEEF (per guest) 9.99

HICKORY HOUSE BBQ RIB DINNER (per guest) ... 9.99

SMOKED BRISKET DINNER (per guest) 9.99

a la carte

A LA CARTE

Roasted Meats (per lb.) 8.99

Slow roasted beef, herb roasted pork loin, savory roasted turkey or oven baked pit ham

BBQ Pork or BBQ Beef (per lb.) 7.99

Hickory House Pulled Pork (per lb.) 8.99

Hickory House Sliced Brisket or Burnt Ends (per lb.).. 10.99

Herb Roasted or Crisp-n-tender Chicken (each) 1.20
(50 pieces or more)

Hot Casseroles (per gallon) 39.99

Chicken and noodles, beef and noodles, scallop potatoes with ham, beef stew tater tot casserole or spaghetti

HOT SIDES (per gal) 24.99

Cheesy hash browns, hot veggies, baked beans, dressing, green bean casserole, rice pilaf, mashed potatoes & gravy, red parsley potatoes, scallop corn, no skin twice baked potato, loaded green beans, baby reds and carrots

CLASSIC SALADS (per gal) 24.99

Mustard or old fashion potato salad, creamy coleslaw, macaroni, fruity gelatin or vinegar slaw

DELUXE SALADS (per gal) 27.99

Pea & cheese salad, fresh spring salad, honey Dijon pasta, green onion potato salad, Italian pasta, four bean salad, diced redskin potato or whipped cream dessert salads

ELEGANT SALADS (per gal) 29.99

Chop chop, broccoli supreme, rainbow rotini, bacon ranch, fresh fruit, deviled egg, Greek bowtie, tomato roughy, wild rice, taco, spaghetti, or bacon cheddar broccoli

dinners

All dinners come with disposable table service, rolls and butter and two side dishes; choose from hot sides and salads

CLASSIC ENTRÉE DINNERS (per guest)6.99

Includes roll & butter and choice of 1 entrée
home style casserole or sloppy joe sandwich

DELUXE ENTRÉE DINNER (per guest) 7.99

Includes roll & butter or bun and choice of 1 entrée
2 piece crisp-n-tender or herb roasted chicken, Swiss
steak, baked lasagna, home style meatloaf, salisbury
steak, tangy bbq pork or western bbq beef with steak
bun

ELEGANT ENTRÉE DINNER (per guest)8.99

Includes roll & butter and choice of 1 entrée
3 piece crisp-n-tender or herb roasted chicken, herb
roasted pork loin, glazed pit ham, Mediterranean
chicken, grilled pork chop, stuffed pork chop, stuffed
chicken breast, chicken cordon bleu, savory oven
roasted turkey breast, apple glazed pork loin, seasoned
boneless chicken breast

ADDITIONAL SIDE (per guest) 1.25

ADDITIONAL ENTRÉE (per guest) 1.50

*Please allow 4 days for proper preparation

Prices subject to change due to market fluctuations

desserts

GOURMET DESSERTS

- Asst. Cookies (per guest) 1.59
- Asst. Fruit Crisp (per guest) 1.59
- Strawberry Shortcake (per guest) 1.59
- Asst. Brownies or Bars (per guest) 1.59
- Classic Cheesecake (per guest) 1.59
- Gourmet Desserts (per guest) 3.99

grilling

COMPANY PICNIC (per guest)9.99

Choice of 3 meats, hamburgers, hot dogs, brats,
chicken, pork loin, polish sausage or pulled pork,
served with buns, condiments, baked beans, potato
salad and assorted pop

Priced per person - minimum 50 guests.

Groups less than 50 are subject to a grill charge.

MIDWEST PICNIC (per guest)8.99

Hamburgers and bratwurst, two side dishes.

Beverages and condiments included.

Priced two sandwiches per person - minimum 50 guests.

Groups less than 50 are subject to a grill charge.



light meals



CAFÉ PORTIONS

Classic Café Portion *(per guest)* 5.99

Choice of 1 entrée and accompanying side, substitutes extra 1 piece crisp-n-tender or herb roasted chicken served with mashed potatoes and chicken gravy or sloppy joe, tavern or loose meat with steak bun and chips

Deluxe Café Portion *(per guest)* 6.99

Choice of 1 entrée and accompanying side, substitutes extra Meatloaf or salisbury steak, mashed potatoes and beef gravy or baked lasagna, Caesar salad and breadstick

Elegant Café Portion *(per guest)* 7.99

Choice of 1 entrée and accompanying side, substitutes extra Mediterranean chicken, mashed potato and chicken gravy or encrusted pork loin, mashed potato and chicken gravy

LIGHT LUNCH

Box Lunch *(per guest)* 6.99

Sandwich: choose from Kaiser, croissant, sub or hamburger bun. Choice of 3 sides: pasta salad, potato salad, chips, cookie or whole fruit and assorted pop

Cocktail Sandwich Lunch *(per guest)* 6.99

Assorted cocktail sandwiches. Choice of 2 side salads from our classic, deluxe or elegant salads. Condiments included

Deli Buffet *(per guest)* 8.99

Meat & cheese tray, assorted breads and rolls. Choice of 2 salads from our classic, deluxe or elegant salads. Condiments included



MEALS

All buffets and dinners come with complete table service including cups, plates, napkins and silverware. Also meals come with salt, pepper, cream and sugar depending on meal choices. Prices are subject to change due to market fluctuations.

TIMELINES

Prices are based on 25 people or more

Final count is required 48 hours before catering

Payment for services due prior to or by event date

Cash, check, debit cards and credit cards accepted

ADDITIONAL FEES

Hy-Vee Catering has a \$15 delivery fee on all orders in town. Out of town is \$1 per mile.

All orders will be charged appropriate taxes

Equipment rental and deposits may apply.

Attendants may be requested for a fee of \$25 per hour per attendee requested on caterings of 99 guests or less

You'll be pleased with yourself for choosing Hy-Vee's Catering Services. We offer you only the highest quality food and services. We base our reputation on it.

Hy-Vee caters weddings, anniversaries, rehearsal dinners, birthdays, office gatherings or any other event.

Contact our store for our complete catering service. From elegant floral design to decadent desserts. Every detail is carefully executed with your menu, location and budget limits in mind.

One call is all you need for an event with style. The quality of our food and personalized service will show why we are the perfect solution for your catering needs.

Call your local Hy-Vee to receive a consultation for you next event.



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