

# PRIVATE EVENTS MENU

## BREAKFAST

### CONTINENTAL

**\$12.99/PER PERSON**

- Fresh Baked Muffins, Scones, Small Cinnamon Rolls, and Pastries
- Fresh Cut Fruit
- Fresh Baked Breads, Bagels and Condiments
- Coffee, Juice and Milk

### HEALTHY START BREAKFAST

**\$10.99/PER PERSON**

- Cereal Bars
- Fresh Cut Fruits
- Yogurt
- Juice and Coffee

### BUILD YOUR OWN BREAKFAST

**\$17.99/PER PERSON**

Choose Your Eggs:

Basic Home-Style Scrambled • Country Style with Ham  
Onions, Green Peppers & Colby Jack Cheese

Choose Two Meats:

Bacon • Smoked Sausage • Sausage Links  
Sausage Patties • Ham • Corned Beef Hash

Choose One Potato:

Sheddar Casserole • American Fried Potatoes  
Diced Baby Red Potatoes with Peppers and Onions

Choose One Bread:

English Muffin • Buttermilk Biscuits with Country Gravy  
Croissants

Choose One Side:

Fresh Cut Fruit • Petite Cinnamon Rolls  
Petite Pecan Rolls • Yogurt & Granola

### BREAKFAST EXTRAS

Machine Shed Sweet Rolls.....	\$5.99 each
Cinnamon Rolls	
Pecan Rolls	
Caramel Rolls	
Fruit Rolls	
Deluxe Pastries (per dozen).....	\$29.99
Mini Cinnamon Rolls (per dozen).....	\$29.99
Mini Fruit Rolls (per dozen).....	\$29.99
Mini Pecan Rolls (per dozen).....	\$29.99
Muffins (per dozen).....	\$29.99
Bagels & Cream Cheese (per dozen).....	\$29.99
Fresh Baked Croissant (per dozen).....	\$24.99
Fresh Fruit Tray (per person).....	\$4.99
Yogurt (each).....	\$2.49
Whole Fruit Basket (each piece).....	\$2.99
Assorted Cereals & Milk (per person).....	\$2.99
Fruit-Filled Cereal Bar (each).....	\$2.49

### BEVERAGES

Coffee (per gallon).....	\$31.99
Iced Tea (per gallon).....	\$31.99
Hot Chocolate (per gallon).....	\$31.99
Apple Cider (per gallon).....	\$31.99
Fruit Punch (per gallon).....	\$31.99
Lemonade (per gallon).....	\$31.99
Fruit Juice (per liter).....	\$14.99
Milk (per liter).....	\$14.99
Soda (each).....	\$2.99
Bottled Water (each).....	\$2.99

# LUNCH

## Served Buffet or Sit-Down

(All items are from the Machine Shed Restaurant)

### BUFFET | \$21.99/PER PERSON Minimum of 20 people

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

### SIT-DOWN | \$23.99/PER PERSON

Entrées are served with choice of potato, vegetable, homemade bread, salad, dessert and beverage.

Add soup - \$4.99 per person

#### Fried Chicken

Prepared with our own secret spices

#### Swiss Steak

Braised, tender Swiss steak in rich brown sauce with onions, tomatoes, carrots and celery

#### Roasted Stuffed Pork Loin

Pork loin brimming with country sage dressing and served with homemade gravy

#### Baked Ham

Our specially cured ham served with brandied cherries – a Midwestern favorite

#### Roasted Turkey Breast

Sliced turkey breast served with home-style dressing

#### Plowman's Meatloaf

Really great meatloaf served with pan roasted beef gravy and topped with onion strings

#### Old Fashioned Pot Roast

Slow roasted with onions, carrots and potatoes

#### Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce

#### Chicken Alfredo

Grilled chicken breast tossed with fettuccine noodles and traditional alfredo sauce

#### Pioneer Pasta

Hearty egg noodles topped with tender pork medallions and baked with a garlic herb sauce

#### Teriyaki Salmon

Petit fillet of Atlantic salmon char-broiled teriyaki style

#### Vegetables

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

#### Salads

Tossed or Caesar  
Macaroni Salad  
Potato Salad  
Cottage Cheese  
Pasta Salad  
Broccoli Salad  
Marinated Cucumber & Tomato Salad

#### Potatoes

Mashed Potatoes & Gravy  
Bacon Cheddar Mashed  
Garlic Mashed Potatoes  
Baked Potato  
Baked Cheddar Casserole  
Oven Roasted New Potatoes  
Cranberry Sweet Potatoes  
Wild Rice

#### Dessert Choices

Chocolate Cream Pie  
Coconut Cream Pie  
Banana Cream Pie  
Carrot Cake  
Cookie  
Apple Dumpling  
Brownie  
Chocolate Cake  
Cheesecake with Strawberry Topping

#### Add a scoop of

Vanilla or Cinnamon Ice Cream - \$3.00

# DINNER BUFFET

Provided by Machine Shed. Our buffets are served with your choice of two entrées, vegetable, potato and two salads. Fresh homemade bread, dessert and beverage are also included - **\$29.99/per person**  
Minimum of 20 people. Add an additional entrée for \$4.99/per person.

## Roasted Stuffed Pork Loin

Pork loin brimming with country sage dressing and served with homemade gravy

## Fried Chicken

Prepared with our own secret spices

## Baked Ham

Our specially cured ham served with brandied cherries – a Midwestern favorite

## Old Fashioned Pot Roast

Slow roasted with onions, carrots and potatoes

## Chicken Chardonnay

Chicken breast baked and served in a mushroom white wine sauce

## Roasted Turkey Breast

Sliced turkey breast served with home-style dressing

## Carved Prime Rib

8 oz. cut slow roasted and specially aged USDA Choice grain fed beef (additional \$4.50 per person)

## Chicken Marsala

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

## Smoked Jim Beam Pork Loin

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

## Cattleman's Choice

Top sirloin stuffed with a homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, topped with our Pioneer sauce

## Beef or Chicken Kabobs

Two skewers of garden vegetables and your choice of teriyaki marinated chicken or USDA Choice sirloin grilled to perfection

## Teriyaki Salmon

Petite fillet of Atlantic salmon char-broiled teriyaki style

## Vegetables

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

## Salads

Tossed or Caesar  
Macaroni Salad  
Potato Salad  
Cottage Cheese  
Pasta Salad  
Broccoli Salad  
Marinated Cucumber & Tomato Salad

## Potatoes

Mashed Potatoes & Gravy  
Bacon Cheddar Mashed  
Garlic Mashed Potatoes  
Baked Potato  
Baked Cheddar Casserole  
Oven Roasted New Potatoes  
Cranberry Sweet Potatoes  
Wild Rice

## Dessert Choices

Chocolate Cream Pie  
Coconut Cream Pie  
Banana Cream Pie  
Carrot Cake  
Cookie  
Apple Dumpling  
Brownie  
Chocolate Cake  
Cheesecake with Strawberry Topping

## Add a scoop of

Vanilla or Cinnamon Ice Cream - \$3.00/per person

## SIT-DOWN DINNERS

Provided by Machine Shed. Your choice of two entrées served with a potato, choice of vegetable, salad and dessert. Dinners include homemade bread and beverage. Add soup - \$4.99 per person

### Iowa Chop | \$29.99/per person

The pride of the Iowa Pork Producer

### Prime Rib | 8 oz. \$32.99/per person

#### 12 oz. \$36.99/per person

Hand-rubbed with fresh herbs and spices then roasted low and slow, served with a rich beef au jus and a creamy horseradish sauce

### Roasted Stuffed Pork Loin | \$28.99/per person

Pork loin brimming with country sage dressing and served with homemade gravy

### Fried Chicken | \$27.99/per person

Prepared with our own secret spices

### Parmesan-Crusted America's Cut

#### \$28.99/per person

A boneless cut from the center of the pork loin, topped with a parmesan crust and served with our hunter's style mushroom and white wine sauce

### Stuffed Pork Chop | \$28.99/per person

Award-winning pork chop topped with a sweet apple raisin dressing and glaze

### Ribeye | \$31.99/per person

The Beef Producers' most flavorful 10 oz. cut

### Chicken Chardonnay | \$29.99/per person

Chicken breast baked and served in a mushroom white wine sauce

### Roasted Turkey Breast | \$27.99/per person

Sliced turkey breast served with home-style dressing

### Old Fashioned Pot Roast | \$29.99/per person

Slow roasted with onions, carrots and potatoes

### Chicken Marsala | \$27.99/per person

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

### Smoked Jim Beam Pork Loin | \$29.99/per person

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbecue sauce

### Stir Fry Vegetable Platter | \$27.99/per person

A variety of fresh garden vegetables sautéed with fresh herbs and served with wild rice

### Cattleman's Choice | \$31.99/per person

Top sirloin stuffed with a homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices, topped with our Pioneer sauce

### Filet Mignon | \$36.99/per person

An extra thick center-cut bacon-wrapped filet char-grilled to your liking

### Teriyaki Salmon | \$29.99/per person

Petite fillet of Atlantic salmon char-broiled teriyaki style

### Vegetables

Buttered Corn

Farmer's Blend

Dilled Carrots

Steamed Broccoli

Green Bean Casserole

Grandma's Green Beans

Scalloped Corn

### Salads

Tossed or Caesar

Macaroni Salad

Potato Salad

Cottage Cheese

Pasta Salad

Broccoli Salad

Marinated Cucumber & Tomato Salad

### Potatoes

Mashed Potatoes & Gravy

Bacon Cheddar Mashed

Garlic Mashed Potatoes

Baked Potato

Baked Cheddar Casserole

Oven Roasted New Potatoes

Cranberry Sweet Potatoes

Wild Rice

### Dessert Choices

Chocolate, Coconut or Banana Cream Pie

Carrot or Chocolate Cake

Cookie

Apple Dumpling

Brownie

Cheesecake with Strawberry Topping

### Add A Scoop Of

Vanilla or Cinnamon Ice Cream - \$3.00

# APPETIZERS

## APPETIZER PLATTERS

(All trays serve 25 people)

Fresh Cut Fruit.....	\$55.00
Vegetable Tray with Dill Dip.....	\$55.00
Cheese, Sausage & Crackers.....	\$55.00
BBQ Burnt Ends.....	\$70.00
Crab Stuffed Mushroom Caps.....	\$70.00
BBQ Smoked Sausage.....	\$55.00
Hot Wings with Ranch or Blue Cheese.....	\$75.00
Chicken Strips with Ranch.....	\$60.00
Shrimp Scampi.....	\$90.00
Shrimp Cocktail.....	\$75.00
Smoked Salmon & Crackers.....	\$90.00
Vegetable Egg Rolls with Sweet & Sour.....	\$70.00
Assorted Finger Sandwiches.....	\$65.00
Assorted Ham & Turkey Wraps.....	\$65.00
Tortilla Chips & Homemade Salsa.....	\$45.00
Chili Con Queso with Tortilla Chips.....	\$40.00
Ten Layer Taco Dip with Tortilla Chips.....	\$60.00
Bruschetta with Crostini.....	\$60.00
Spinach Dip & Pita Bread.....	\$65.00
Beer Cheese Fondue with Pretzel Bread Sticks.....	\$60.00
Swedish Meatballs.....	\$60.00
Brisket Stuffed Potato Skins.....	\$60.00

# BREAKS, SNACKS AND DESSERTS

## ANYTIME MUNCHIES

Shelled Peanuts.....	\$25.99
Whole Nuts (per pound).....	\$30.99
Walnuts, Almonds, Pecans, or Mixed	
Party Mix (per pound).....	\$21.99
Snack Mix (per pound).....	\$21.99
Chips & Dip (per pound).....	\$16.99
Chips & Salsa (per pound).....	\$16.99
Fresh Baked Pretzel Sticks (per dozen).....	\$23.99
& Beer Cheese Fondue	
Pretzels (per pound).....	\$15.99
Popcorn (per pound).....	\$14.99

(Each pound equals approximately 10 servings)

## THEMED BREAKS

### Fiesta Break | \$9.99/per person

Tortilla chips with salsa and bean dip, chili con queso, guacamole, sour cream, assorted soft drinks, bottled water and coffee

### Take Me Out to the Ball Game |

#### \$10.99/per person

Jumbo soft pretzels with cheese and hot mustard, buttered popcorn, shelled peanuts, potato chips with onion dip, Cracker Jack boxes, assorted soft drinks, bottled water and coffee

### Energizer | \$9.99/per person

Granola & fruit bars, trail and snack mix, assorted yogurt, mineral water, juices, coffee and tea

### Grandma's Cookie Jar | \$9.99/per person

Selection of chocolate chip, sugar, oatmeal & raisin, fudge brownies, regular & chocolate milk, bottled water and coffee

### Ice Cream Truck | \$10.99/per person

Assortment of ice cream bars & treats, soda variety, bottled water and coffee

## DESSERTS

Fudge Brownies (per dozen).....	\$32.99
Pies (serves 10).....	\$31.99
Deluxe Cookies (per dozen).....	\$29.99
Selection of Cheesecakes with Assorted Toppings	
(per person).....	\$7.99
Mini Apple Dumpling (each).....	\$6.99
Rice Krispies Treats® (per dozen).....	\$29.99

## BEVERAGES

Coffee ( per gallon).....	\$31.99
Lemonade (per gallon).....	\$31.99
Iced Tea (per gallon).....	\$31.99
Hot Chocolate (per gallon).....	\$31.99
Apple Cider (per gallon).....	\$31.99
Fruit Punch (per gallon).....	\$31.99
Fruit Juice (per liter).....	\$14.99
Milk (per liter).....	\$14.99
Soda (each).....	\$2.99
Bottled Water (each).....	\$2.99

# BAR OPTIONS

Bartender fee of \$75 per bartender for the first five hours. Each additional hour is \$25 per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements: Hotel Renovo is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

## GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Bombay Sapphire, 1800 Tequila, Captain Morgan, Jim Beam, Bacardi Rum, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

Selections	Host Bar	Cash Bar
Silver.....	8.00	8.25
Martini.....	11.00	11.25
Double.....	10.00	10.25
Domestic Beer.....	4.75	5.00
Imported Beer.....	5.75	6.00
Local Beer.....	5.25	5.50
Wine by the Glass.....	6.50	7.00
Soft Drinks & Juice.....	3.25	3.50
Bottled Water.....	3.25	3.50

## PLATINUM BAR LEVEL

All of Gold Level plus Grey Goose Vodka, Macallan 12, Knob Creek Bourbon, Maker's Mark, Tanqueray Gin, Patron Tequila

Selections	Host Bar	Cash Bar
Silver.....	8.50	9.25
Martini.....	12.00	12.25
Double.....	11.00	11.25
Domestic Beer.....	4.75	5.00
Imported Beer.....	5.75	6.00
Local Beer.....	5.25	5.50
Wine by the Glass.....	6.50	7.00
Soft Drinks & Juice.....	3.25	3.50
Bottled Water.....	3.25	3.50

## BEER

Keg Beer | \$375 per keg (domestic beer)

Domestic Keg Glass Service | \$3.75/glass

Champagne | \$32 per bottle

Corking Fee | \$20