



All our great catering items are available when you have your event at Copper Creek.

If you have any questions please contact us at 515-264-8765, at [joni@greatcaterersofiowa.com](mailto:joni@greatcaterersofiowa.com)

**Appetizers - \$19.50 / person**

Cold Appetizers

Three Cheese Olive Spread with Crostini  
Assorted Veggies with Dill Dip  
Smoked Gouda with Flatbreads & Crackers  
Parmigiano Cheesecake with Crostini & Crackers  
Assorted Cheese & Crackers  
Sour Cream Dill Mini Ryes  
Jumbo Shrimp Cocktail (Counts as 2 Selections)  
Assorted Finger Sandwiches  
Ham, Roast Beef, Turkey, Chicken, Ham & Egg Salad  
Assorted Fresh Fruits of the Season (with Fondue or Dip)  
Fresh Herb Potato Chips with Assorted Dips  
Bruschetta  
Chicken Brushetta  
Southwestern Cheesecake

Warm Appetizers

Swedish Meatballs  
Hot & Spicy Meatballs  
Asian Chicken Skewers  
Spinach & Artichoke Dip with Chips  
Bacon Parmigiano Dip with Crostini  
Chicken Enchilada Dip with Tortillas  
Chesapeake Crab Dip with Garlic Pita Points  
Carved Ham or Baron of Beef  
Boursin Stuffed Mushrooms  
Italian Stuffed Mushrooms  
Ham & Swiss Crostini  
Crab Ragoon  
Asian Spring Rolls

Grilled Polenta with Basil Creme & Diced Tomato  
Bacon Wrapped Water Chestnuts  
Mini Sliders (Beef or Chicken)  
Chicken Spedeni

**Lunch Buffet - \$12.00 / person (one entree). \$3.50 per additional entree.**

Chicken

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce  
Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce  
Italian Roasted Chicken - Bone-in Chicken Roasted in Italian Seasonings  
Bowtie Pesto Chicken - Alfredo Pesto Sauce  
Pecan Crusted Chicken - Breast of Chicken in Pecan Crust  
Margarita Chicken - Breast of Chicken in Margarita Marinade  
CranRaspberry Chicken in Puff Pastry - Chicken & Wild Rice Casserole Baked in Puff Pastry  
Chicken Cordon Bleu - Breast of Chicken Breaded Stuffed with Ham & Swiss Cheese

Beef

Baron of Beef - Slow Roasted Roast Beef  
Pot Roast and Veggies - Slow Roasted Roast Beef w/ Carrots, Celery, & Onions  
Beef Tenderloin Medallions in Deburgo Sauce or Mushroom Glaze - Additional Cost

Pork

Herb Roasted Pork Loin - Pork Loin Roasted in Fresh Herbs  
Smoked Pork Prime Rib  
Stuffed Pork Loin - Pork Loin Stuffed with Sage Dressing  
Bourbon Glazed Iowa Chop  
Pork Madera - Pork Tenderloin in a Wine Cream Sauce  
Pulled Pork - Slow Roasted Pork Shredded  
Smoked Pork Loin

Seafood

Pecan Crusted Tilapia

Pasta

Baked Lasagna  
Fettuccini Alfredo  
Bowtie Pesto Pasta

Vegetarian

Vegetable Lasagna - Roasted Vegetables layered with Noodles & Alfredo Sauce  
Bowtie Pesto Pasta

**Cold Deli Buffet or Boxed Lunch Sandwich - \$12.00 / person.**

Choice of meat: Ham, Roast Beef, and Turkey

Choice of Cheese: Swiss, Colby Jack and Cheddar Cheeses

Served on your choice of white, wheat, marble, ciabatta roll or crossaint.

Choice of 2 sides and 1 dessert (see desserts below).

Sides

Fresh Fruit of the Season Salad

Oriental Slaw

Garlic Pasta Salad

Carmel Apple Salad

Mostcolli Salad

Macaroni Salad

Country Potato Salad

Pea Salad

Broccoli Salad

Vegetable Pasta Salad

Marinated Vegetable Salad

Tomato Mozzarella Salad

Tossed Salad with 2 Dressings

Hawaiian Coleslaw

Chilled Italian Salad

Creamy Country Coleslaw

Greek Salad

Spinach Salad

Caesar Salad with Garlic Croutons and Parmesan Cheese

**Hot Sandwich Buffet - \$12.00 / person.**

Served with your choice of Pulled Pork or BBQ Beef served on Kaiser roll.

Choice of 2 sides and 1 dessert (see desserts below).

Sides

Fresh Fruit of the Season Salad

Oriental Slaw

Garlic Pasta Salad

Carmel Apple Salad

Mostcolli Salad

Macaroni Salad

Country Potato Salad

Pea Salad

Broccoli Salad

Vegetable Pasta Salad

Marinated Vegetable Salad

Tomato Mozzarella Salad  
Tossed Salad with 2 Dressings  
Hawaiian Coleslaw  
Chilled Italian Salad  
Creamy Country Coleslaw  
Greek Salad  
Spinach Salad  
Caesar Salad with Garlic Croutons and Parmesan Cheese

**Mexican Taco Bar - \$12.00 / person.**

Served with Shredded Chicken  
Spiced Ground Beef  
Spanish Rice  
Choice of Black Beans or Refried Beans  
Served with Flour Tortillas and Taco Salad Bowls  
Shredded Cheese, Sour Cream, Chopped Tomatoes, Sliced Black Olives, Jalapenos  
Chips and Salsa  
Choice of Dessert

**Lunch BBQ Buffet Menu One Entree - \$12.50 / person, additional entree \$4 / person.**

Includes choice of entrée, 2 side fixins, rolls with butter and choice of dessert.  
All of our BBQ Fixins Entrées will be smoked and served with BBQ sauce on the side.  
A carving station is available for our meat items.

Smoked Pork Loin  
Smoked Iowa Chop  
Pulled Pork  
Pulled Chicken  
Marinated Chicken Breast  
Tender Baby Back Ribs  
Smoked Pork Prime Rib  
Beef Brisket

Side Fixins

Mixed Green Salad with Two Dressings  
Cowboy Beans  
Country Fried Potatoes and Onions  
Au Gratin Potatoes  
Fried Corn  
Country Potato Salad  
Hawaiian Slaw  
Creamy Country Slaw  
Marinated Veggie Salad  
Fresh Fruit Salad  
Honey Glazed Cornbread Muffins

**Dinner BBQ Buffet Menu One Entree - \$14.50 / person, additional entree \$4 / person.**

Includes choice of entrée, 2 side fixins, rolls with butter and choice of dessert.  
All of our BBQ Fixins Entrées will be smoked and served with BBQ sauce on the side.  
A carving station is available for our meat items.

Smoked Pork Loin  
Smoked Iowa Chop  
Pulled Pork  
Pulled Chicken  
Marinated Chicken Breast  
Tender Baby Back Ribs  
Smoked Pork Prime Rib  
Beef Brisket

Side Fixins

Mixed Green Salad with Two Dressings  
Cowboy Beans  
Country Fried Potatoes and Onions  
Au gratin Potatoes  
Fried Corn  
Country Potato Salad  
Hawaiian Slaw  
Creamy Country Slaw  
Marinated Veggie Salad  
Fresh Fruit Salad  
Honey Glazed Cornbread Muffins

**Dinner Entrees**

Dinner Buffet One Entree Everything Included - \$18.50 / person.

Dinner Buffet Two Entrees Everything Included - \$21.50 / person.

Dinner Buffet Three Entrees Everything Included - \$24.50 / person.

Dinner Buffet One Entree Without Appetizers - \$15.50 / person.

Dinner Buffet Two Entrees Without Appetizers - \$17.50 / person.

Dinner Buffet Three Entrees Without Appetizers - \$19.50 / person.

Chicken

Chicken Marsala - Breast of Chicken in Mushroom Wine Sauce  
Chicken Picatta - Breast of Chicken in Butter Garlic Wine Sauce  
Italian Roasted Chicken - Bone-in Chicken Roasted in Italian Seasonings  
Bowtie Pesto Chicken - Alfredo Pesto Sauce

Pecan Crusted Chicken - Breast of Chicken in Pecan Crust  
Chicken Spedeni

## Beef

Beef Tenderloin Medallions in Deburgo Sauce of Mushroom Glaze - Additional Cost  
Baron of Beef

## Pork

Herb Roasted Pork Loin - Pork Loin Roasted in Fresh Herbs  
Smoked Pork Prime Rib  
Stuffed Pork Loin - Pork Loin Stuffed with Sage Dressing  
Bourbon Glazed Iowa Chop

## Carving Station

Pecan Glazed Ham  
Maple Glazed Turkey  
Smoked Pork Loin  
Baron of Beef Prime Rib - Additional \$3.00 per Person  
Brisket  
Pork Tenderlion  
Beef Tenderlion - Additional \$2.00 per Person

## Seafood

Pecan Crusted Tilapia

## Pasta

Cavatelli Casserole  
Baked Lasagna

## Vegetarian

Vegetable Lasagna - Roasted Vegetables layered with Noodles & Alfredo Sauce

## **Accompaniments**

### Starches

Garlic Mashed Potatoes  
Skin on Yukon Gold Mashed Potatoes  
Twice Baked Potato Casserole - Layered Seasoned Mashed with Bacon Cheese & Green Onion  
Party Potatoes - Hash Browns Casserole with Rich Cheese Cream Sauce  
Gratin Dauphinois - Layered Sliced Potatoes with Cheese & Cream  
Roasted New Potatoes with Garlic Herbed Butter  
Baked Three Cheese Macaroni

Penne Pasta in Red Sauce

Wild Rice

Vegetables

Steamed Asparagus w/Lemon Dill Butter

Steamed California Medley

Green Bean Almandine

Cognac Glazed Carrots

Cheesy Corn Casserole

Cowboy Beans

Salad

Mixed Green Salad with two Dressings

Caesar Salad with Garlic Croutons and Parmesan Cheese

Chilled Italian Salad

Greek Salad

Spinach Salad

**Acrylic Disposable Service - \$0.75 / person includes plate and silverware**

**Assorted Sweets - \$11.50 / dozen.**

Fudge Brownies

Pumpkin Bars

7-Layer Bars

Pecan Carmel Bars

Chocolate Chip Cookies

Sugar Cookies

Peanut Butter Cookies

Oatmeal Chocolate Chip Cookies

Rice Crispy Treats

Scotcheroos

Salted Nut Roll Bars

Oreo Cookie Bars

Almond Joy Bars

Carmel Apple Bars

Banana or Coconut Crème Dessert

**Specialty Desserts - additional \$2 / person.**

New York Cheesecake with Fresh Fruit Toppings or Flavored Sauce

Carrot Cake

Chocolate Silk Cake

Apple or Cherry Crisp

Tiramisu

Crème Brulee Cheesecake