

THE  
REPUBLIC  
ON GRAND

EVENT MENU



401 E Grand Ave • Des Moines, IA • 50309

# BREAKFAST

## CONTINENTAL

Torrefazione Freshly Brewed Artisan Coffee  
Tazo Teas - Fresh Juice  
Fresh Fruit  
Assorted Greek Yogurt, Granola  
Freshly Baked All-Butter Croissants  
Hard Boiled Eggs  
Sweet Butter & Jams  
Homemade Muesli & Chia Seed Puddings  
**\$12/Guest**

## IOWA

Torrefazione Freshly Brewed Artisan Coffee  
Tazo Teas - Fresh Juice  
Seasonal Sliced Fresh Fruit & Berries  
Assorted Greek Yogurt With Granola  
Selection of Freshly Baked Danishes  
Scrambled Eggs  
Loaded Scrambled Eggs  
Cheddar Cheese, Sautéed Peppers, Onions, Diced Ham  
Applewood Smoked Bacon  
Maple Sausage Links  
Cheddar Potatoes Au Gratin  
**\$17/Guest** - Minimum 20 people

## CALIFORNIA

Torrefazione Freshly Brewed Artisan Coffee  
Tazo Teas - Fresh Juice  
Seasonal Sliced Fresh Fruit & Berries  
Assorted Greek Yogurt, Granola  
Artisan Cured Meat & Cheese  
Avocado Toasts, EVOO, Sea Salt, Squeeze Of Lemon On Multi-grain Toast  
Hard Boiled Eggs  
**\$19/Guest**

## EUROPEAN CONTINENTAL

Torrefazione Freshly Brewed Artisan Coffee  
Tazo Teas - Fresh Juice  
Sweet & Savory Breakfast Tarts  
Freshly Baked All-Butter Croissants  
Sweet Butter & Jams  
Fresh Fruit & Berries  
Assorted Greek Yogurt, Granola  
Artisan Cured Meat & Cheese  
**\$19/Guest**

# CHEF'S TABLE

## FARMER'S MARKET SANDWICHES & SALADS

### Cuban Pork

Jamon, House Pickles, Gruyère, Spicy Mustard Crema

### Cobb Salad Sandwiches

Sourdough, Avocado, Hard-Boiled Egg, Tomato, Lettuce, Onion,  
Crumbled Blue Cheese, Herb Mayo

### Smoked Turkey

Gouda, Heirloom Tomatoes, Arugula

### The Italian

Prosciutto, Capicola Ham, Salami, Provolone,  
Iceberg Lettuce, Tomato, Vinaigrette

### Traditional Caesar Salad, Garlic Croutons

### Roasted Vegetable Quinoa Salad

Feta, Baby Spinach, Red Wine Vinaigrette

### Ovoline Mozzarella, Cherry Tomato, Arugula

### Fresh Seasonal Fruit, Berries

### Kettle Cooked Chips & House Made Pickles

### Gourmet Dessert Bars

(served with dinner)

**\$20/Lunch**

**\$25/Dinner**

Minimum 20 people.

# CHEF'S TABLE

## MODERN ITALIA

Roasted Tomato Basil Bisque, Shaved Asiago

### Antipasto

Manchego, Prosciutto, Genoa Salami, Cornichons, Assorted Olives, Crostini

Traditional Caesar Salad, Garlic Croutons

### Marinated Grilled & Chilled Asparagus

Crispy Pancetta-Shallot Vinaigrette

### Cheese Tortellini

Roasted Crimini Mushrooms, Fresh Spinach, Pine Nuts, Madeira-Mushroom Emulsion

### Roasted Vegetable Quinoa Salad

Feta, Baby Spinach, Red Wine Vinaigrette

### Chicken Piccata

Lemon Caper Butter Sauce

### Pan Seared Mahi Mahi

Olives, Roasted Garlic, Tomato-Basil Sauce

Garlic & Lemon Sautéed French Green Beans, Roasted Peppers

### House Made Canolis

(Served with dinner)

### Apple Tarts & Triple Berry Tarts

(Served warm with dinner)

**\$32/Lunch**

**\$37/Dinner**

Minimum 20 people.

# CHEF'S TABLE

## SMOKEHOUSE

Smoked Beef Brisket, Texas Toast

Smoked BBQ Chicken

Steakhouse Potato Salad

Bacon, Scallions

House Made Pickles & Cole Slaw

Warm Peach Cobbler, Cinnamon Whipped Cream

(served with dinner)

**\$24/Lunch**

**\$29/Dinner**

## SPOTLIGHT - GLUTEN SENSITIVE

Roasted Vegetable Quinoa Salad

Feta, Baby Spinach, Red Wine Vinaigrette

Ovoline Mozzarella, Cherry Tomato, Arugula

Herb Rubbed Roast Chicken, Olives Tomato

Pancetta Wrapped Salmon, Port Reduction

Brown Rice

French Green Beans, Garlic Butter

Fresh Berry, Chia Seed, Coconut Milk, Mango Parfaits

(served with dinner)

**\$22/Lunch**

**\$27/Dinner**

Minimum 20 people.

# COFFEE BREAKS

## SWEET

Whole Fresh Fruit Assortment  
Chocolate Dipped Strawberries  
Fresh Baked Cookies  
Gourmet Dessert Bars

**\$11/Guest**

## SMART

Whole Fresh Fruit Assortment  
Assorted Greek Yogurt  
Granola Bars  
Fresh Vegetable Crudite & Ranch Dip

**\$11/Guest**

## SALTY

Kettle Chips  
Warm Soft Pretzels & Cheese Dip  
Caramel Popcorn  
Mixed Nuts  
Gardetto's Snack Mix

**\$12/Guest**

## COCOA

Selection of Mini Candy Bars  
Peanut M&M's  
Chocolate Dipped Pretzel Rods  
Chocolate Dipped Strawberries  
Chocolate Chunk Cookies

**\$13/Guest**

## VEGAN

Hummus Trio:  
Kalamata Olive, Fresh Spinach & Roasted Red Pepper  
Gazpacho Shots in Cucumber Cups  
Salsa Trio:  
Pico De Gallo, Spicy Red Salsa, Salsa Verde with Crisp Tortilla Chips  
Whole Fresh Fruit Assortment

**\$13/Guest**

## SWEET & SALTY

Fresh Baked Cookies  
Kettle Chips  
Caramel Popcorn  
Mixed Nuts  
Fresh Fruit Assortment

**\$12/Guest**

# LUNCH MENU

Please make selections by 10am. Please choose one menu item and one side.  
Meal includes Chocolate Chunk Cookie

## SALADS

- ☐ Greek Chicken Salad - Cucumbers, Peppers, Romaine, Roasted Tomatoes, Olives, Feta, Grilled Chicken, Kale-Pesto Vinaigrette
- ☐ Chicken Caesar Salad - Homemade Dressing, Romaine, Grilled Chicken, Garlic Croutons, Parmesan Crisp, Grape Tomatoes
- ☐ Antipasto Salad - Romaine, Arugula, Grilled Artichokes, La Quercia Prosciutto, Salami, Mozzarella, Lemon Vinaigrette, Roasted Tomatoes

## FLATBREADS

- ☐ Artichoke - Four Cheese Garlic Spread, Thai Basil, Fire Roasted Tomatoes, Provolone, Garlic Grilled Artichokes
- ☐ Lager Roasted Chicken - Manchego, Caramelized Onions, Roasted Bell Peppers

## MINIS

- ☐ Torta Cubana - Smoked Pork Loin, La Quercia Prosciutto, Shredded Carnitas, Gruyère, House Pickles, Mustard Crema, Rosemary Focaccia
- ☐ Beef Brisket Minis - Slow Cooked Beef Brisket, Grilled Onions, Arugula, Roasted Tomatoes, Gruyère, Horseradish Mustard, Mini Brioche Buns, Au Jus Sidecar
- ☐ Bacon Jam Minis - House Blend of Ground Applewood Bacon and Ground Beef, Gorgonzola, Bacon Jam, Tomato, House-Made Pickles, Comeback Sauce, Butter Brioche
- ☐ Mahi Mahi Street Tacos - Pan-Seared Mahi Mahi, Cilantro, Mango Salsa, Cilantro Aioli

## SIDES

- ☐ House Chips
- ☐ Mixed Greens with Balsamic Dressing
- ☐ Fresh Fruit



Name \_\_\_\_\_

# LUNCH MENU

All selections \$14.50 + tax & gratuity. Please make selections by 10am.  
Please choose one menu item and one side. Meal includes Chocolate Chunk Cookie

## SALADS

- ☐ Greek Chicken Salad - Cucumbers, Peppers, Romaine, Roasted Tomatoes, Olives, Feta, Grilled Chicken, Kale-Pesto Vinaigrette
- ☐ Chicken Caesar Salad - Homemade Dressing, Romaine, Grilled Chicken, Garlic Croutons, Parmesan Crisp, Grape Tomatoes
- ☐ Antipasto Salad - Romaine, Arugula, Grilled Artichokes, La Quercia Prosciutto, Salami, Mozzarella, Lemon Vinaigrette, Roasted Tomatoes

## FLATBREADS

- ☐ Artichoke - Four Cheese Garlic Spread, Thai Basil, Fire Roasted Tomatoes, Provolone, Garlic Grilled Artichokes
- ☐ Lager Roasted Chicken - Manchego, Caramelized Onions, Roasted Bell Peppers

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- ☐ Torta Cubana - Smoked Pork Loin, La Quercia Prosciutto, Shredded Carnitas, Gruyère, House Pickles, Mustard Crema, Rosemary Focaccia
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- ☐ Bacon Jam Minis - House Blend of Ground Applewood Bacon and Ground Beef, Gorgonzola, Bacon Jam, Tomato, House-Made Pickles, Comeback Sauce, Butter Brioche
- ☐ Mahi Mahi Street Tacos - Pan-Seared Mahi Mahi, Cilantro, Mango Salsa, Cilantro Aioli

## SIDES

- ☐ House Chips
- ☐ Mixed Greens with Balsamic Dressing
- ☐ Fresh Fruit





# EXECUTIVE MEETING PACKAGE

## BREAKFAST

Coffee & Hot Tea

Assorted Soft Drinks & Bottled Water

Fresh Juice

Sliced Fresh Seasonal Fruits & Berries

Fresh Danish Pastries & Fresh Baked Croissants

*Upgrade to a specialty breakfast for \$5 per guest*

## AM BREAK

Beverage Refresh

## LUNCH

Select one of the following buffet options:

Farmer's Market, Smokehouse, Spotlight - add \$4

Executive Lunch - pre-select or day of

*Upgrade your lunch to Modern Italia for \$8 per guest*

## PM BREAK

Coffee & Hot Tea, Assorted Soft Drinks & Bottled Water

Select one of the following afternoon snack breaks:

Sweet, Salty, Smart, Cocoa

## PACKAGE INCLUDES

LCD Projector with Screen

Flip Chart & Markers

White Board

Room Rental

High-Speed Internet

*Executive Meeting Package is priced per person*

**\$56/Guest**

*Executive Meeting Package available for groups of 20+.*

*Refreshments are filled during the length of your meeting.*

# RECEPTION HORS D'OEUVRES

## SKEWERED

Garlic Herbed Steak Skewers

De Burgo Sauce - \$4.25

Antipasti

Salami, Provolone, Tomato, Olives - \$3.25

Caprese

Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Syrup - \$2.75

## GRILLED ARTISAN BREAD CROSTINI

Beef Tenderloin

Caramelized Onion, Relish, Horseradish Cream - \$4.25

Goat Cheese

With Basil Tomato Relish - \$2.75

Smoked Salmon

Dill Cream Cheese, Pickled Red Onion - \$3.75

## SATAY

Thai Chicken

Peanut Sauce - \$3

Bulgogi Beef

Hoisin Sauce - \$4.25

Ginger Garlic Shrimp

Sweet Chile Sauce - \$4

## FROM THE SEAS

Lump Crab Salad

English Cucumber Rounds with Fresh Scallions - \$3.75

Spicy Black & Blue Ahi Tuna

Tomato Jam, Crispy Wonton Chip - \$4.25

Crab Cake

Remoulade Sauce - \$4

## BACON JAM MINIS

House Blend of Ground Applewood Bacon and Angus Beef, Gorgonzola, House-Made Bacon Jam, Tomato, House-Made Pickle, Comeback Sauce, Butter Brioche - \$4

# RECEPTION HORS D'OEUVRES

## RETRO

Beef Wellington Bites  
Horseradish Cream - \$4.25

Bacon Wrapped Scallops  
Saffron Aioli - \$4.25

Stuffed Dates  
Boursin Stuffed & Bacon Wrapped - \$2.50

## VEGETARIAN

Fresh Strawberry  
Mint, Cracked Pepper, Boursin - \$3.75

Gazpacho Shots  
in Cucumber Cups - \$3

Crispy Fried Vegetable Pot Stickers  
Ponzu Sauce - \$3

## CRISPY

Philly Cheesesteak Eggrolls  
Sweet Chile Sauce - \$4

Arancini  
Crispy Risotto, Marinara Sauce - \$3.25

Spanakopita  
Garlic Braised Spinach, Feta - \$3

## STUFFED MUSHROOMS

Italian Sausage  
Sherry & Mozzarella - \$3

Spinach, Boursin  
Feta & Cream Cheese - \$3.25

Lump Crab  
Remoulade Sauce - \$3.50

*\*Build your own perfect reception from our gourmet selection.  
30 piece minimum per item. Prices listed per piece.*

# RECEPTION STATIONS

## VEGETABLE CRUDITES

Fresh Garden Vegetables  
Pita Quarters & Homemade Vegetable Dip - \$100

## DOMESTIC & IMPORTED CHEESE

Boursin, Aged Sharp Cheddar, Dill Havarti, Gruyère, Manchego,  
Gorgonzola, & Brie with Grilled Apples, Fresh Strawberries, Dried Fruit,  
Grapes, Assortment of Crackers & Breads - \$160

## FRESH FRUIT

Fresh Season Fruit & Berries, Strawberry Yogurt Dip - \$150

## ANTIPASTI

Salami, Prosciutto, Capicola, Provolone, Smoked Gouda, Fontina,  
Gorgonzola, Balsamic Grilled Vegetables, Pepperoncini,  
Specialty Olives, Grilled Rustic Italian Bread - \$160

## CHILLED SHRIMP COCKTAIL

Jumbo Chilled Shrimp, Roasted Red Pepper Cocktail Sauce,  
Lemon Wedges - \$275

## SMOKED SALMON LOX

Mini Bagels, Vegetable & Plain Cream Cheese, Capers,  
Cucumbers, Peppers, Red Onion Slices, Tomatoes,  
Chopped Dill and Cracked Pepper - \$285

*Prices listed per 25 people.*

# PLATED DINNER OPTIONS

*Please limit selections to two per event.*

## Vegetable Wellington

Pastry Filled with Grilled Vegetables, Smoked Gouda, Potatoes,  
Roasted Vegetable Orzo, Haricots Vert - \$27

## Mahi Mahi

Cajun Seared, Mango Pico De Gallo, Citrus Butter, Roasted Vegetable Orzo - \$32

## Honey Maderia Glazed Salmon

Shiitake Mushrooms, Black Sesame Seed, Zucchini Pearls - \$34 GF

## Garlic Seared Scallops & Shrimp

Tarragon Tomato Butter, Thyme Parsnip Puree, Chives,  
Roasted Baby Carrots, Fingerling Potatoes - \$40 GF

## Pan Seared Sea Bass

Lemon Tarragon Bearnaise, Roasted Asparagus, La Quercia Prosciutto Polenta - \$45 GF

## Cider Brined Gaucho Chicken Breast

Poblano Pepper Mashed Sweet Potatoes, Grilled Vegetable Stack - \$27 GF

## Rosemary Roasted Chicken

Wild Mushroom Demi-Glaze, Caramelized Onion,  
Quinoa Blend, Roasted Root Vegetables - \$31 GF

## Duroc Pork Loin Center Cut Porterhouse

Marinated then Grilled with Fresh Rosemary and Garlic.  
White Cheddar Chive Mashed Potatoes, Grilled Green Beans - \$29 GF

## "Gun Powder" Grilled Duroc Pork Chop

14oz Long Bone Tomahawk Chop, Poblano Pepper Mashed Sweet Potatoes,  
Grilled Green Beans - \$34 GF

## Grilled Spring Lamb Chops

Mint Pesto, Parmesan Risotto, Fresh Grilled Asparagus - \$40 GF

## Steak Frites

Marinated Grilled Shoulder Tender of Beef, Garlic Butter  
Bearnaise Sauce, House Fries - \$36 GF

## 10oz Grilled Filet Mignon

Cabernet Demi-Glaze, Whipped Garlic-Thyme Parsnips, Roasted Fingerling Potatoes,  
Roasted Tomatoes, Haircots Vert - \$48 GF (6oz available for \$36 GF)

## New York Strip Gorgonzola

Toasted Gorgonzola Cheese, Sage-Butter Poached Mushrooms,  
White Cheddar Chive Mashed Potatoes, Asparagus - \$42

\*Add Jumbo Garlic Shrimp Skewer to any entree for \$8

# CARVING STATIONS

## **SILVERSTONE SUGAR CURED HAM** **SUGAR GROVE, NC**

Maker's Mark Bourbon Sauce,  
Spicy Mustard, Buttermilk Biscuits

**Serves approximately 50 - \$275**

## **OVEN ROASTED TURKEY BREAST**

Rosemary Roasted Turkey Breast, Cranberry Apple Relish,  
Whole Grain Mustard, Whole Wheat Buns

**Serves approximately 30 - \$275**

## **GARLIC ROASTED BEEF STRIP SIRLOIN**

Rosemary Demi-Glaze, Boetje's Mustard,  
Creamy Horseradish, Artisan Rolls

**Serves approximately 30 - \$450**

## **WHOLE ROAST BEEF TENDERLOIN**

Roast Tenderloin of Beef, Caramelized Onion Relish,  
Creamy Horseradish, Artisan Rolls

**Serves approximately 25 - \$575**

## **KANSAS CITY SMOKED BRISKET**

Apple Butter BBQ Sauce, Crispy Onions, Mini Brioche Rolls

**Serves approximately 30 - \$375**

## **STANDING RIB ROAST**

Slow Roasted Prime Rib on the Bones,  
Au Jus, Horseradish Cream Sauce

**Serves approximately 18 - \$475**

*Attendant fee: \$80 per attendant. One attendant required per 100 guests for carving stations. All stations require a Chef attendant.*

# DESSERTS

## **MARCONA ALMOND TART**

Vanilla Bean Espuma - \$9

## **TRIO OF HOMEMADE SORBETS**

Changes Seasonally (Gluten Free, Nut Free, Dairy Free) - \$9

## **SEA SALT DARK CHOCOLATE CREMEUX**

Pine Nut Brittle, Clementine Juice Caramel - \$9

## **WARM CHOCOLATE BITES**

Molten Center, Dark Chocolate Butter Crumble,  
Vanilla Bean Espuma - \$9

## **SIGNATURE DESSERT SAMPLER**

Includes a tasting of Marcona Almond Tart,  
Sea Salt Chocolate Cremeux and Warm Chocolate Bites- \$9

# AUDIOVISUAL

## **LCD PROJECTOR WITH SCREEN**

Data LCD Projector with 6'x10' Pull Down Screen - \$75

## **SCREEN PACKAGE**

Available when you bring your own

LCD Projector/ Includes AV Cart, VGA Cord & Power - \$150

## **FLIP CHARTS**

Flip Chart Easel with Paper, Pad & Markers - \$50

Flip Chart Easel with Post-It Paper, Pad & Markers - \$65

## **WHITE BOARD EASEL**

With Markers - \$65

## **POLYCOM - \$60**

## **MEDIA SALONS (FOR FIVE PEOPLE)**

\$250/ Day or add on to Grand Room for \$175