

THE
REPUBLIC
ON GRAND

EVENT MENU



401 E Grand Ave • Des Moines, IA • 50309

BREAKFAST

CONTINENTAL - \$19/GUEST

Minimum 20 people

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

EUROPEAN CONTINENTAL - \$26/GUEST

Minimum 20 people

Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Sweet & Savory Breakfast Tarts
Freshly Baked All-Butter Croissants
Sweet Butter & Jams
Seasonal Sliced Fresh Fruit & Berries
Assorted Greek Yogurt, Granola
Artisan Cured Meats & Cheeses

COFFEE BREAK

SWEET - \$15/GUEST

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

SMART - \$15/GUEST

Whole Fresh Fruit Assortment
Assorted Greek Yogurt
Granola Bars
Fresh Vegetable Crudités, Ranch Dip

SALTY - \$16/GUEST

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

CALIFORNIA - \$26/GUEST

Minimum 20 people

Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Seasonal Sliced Fresh Fruit & Berries
Assorted Greek Yogurt, Granola
Artisan Cured Meats & Cheeses
Avocado Multi-grain Toast, Extra Virgin Olive Oil, Sea Salt, Squeeze Of Lemon
Hard Boiled Eggs

IOWA - \$29/GUEST

Minimum 20 people

Torrefazione Freshly Brewed Artisan Coffee
Tazo Teas
Fresh Juice
Seasonal Sliced Fresh Fruit & Berries
Assorted Greek Yogurt, Granola
Selection of Freshly Baked Danishes
Scrambled Eggs
Loaded Scrambled Egg: Cheddar Cheese, Sautéed Peppers, Onions, Diced Ham
Applewood Smoked Bacon
Maple Sausage Links
Cheddar Potatoes Au Gratin

COCOA - \$17/GUEST

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

VEGAN - \$17/GUEST

Hummus Trio: Kalamata Olives, Fresh Spinach, Roasted Red Peppers, Gazpacho Shots in Cucumber Cups
Salsa Trio: Pico de Gallo, Spicy Red Salsa, Salsa Verde with Crisp Tortilla Chips
Whole Fresh Fruit Assortment

SWEET & SALTY - \$16/GUEST

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

CHEF'S TABLE

FARMER'S MARKET SANDWICHES & SALADS \$27 LUNCH | \$32 DINNER

Minimum 20 people.

Cuban Pork

Jamón, House Pickles, Gruyère, Spicy Mustard Crema

Smoked Turkey

Havarti, Heirloom Tomatoes, Arugula

The Italian

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

Roasted Vegetable Quinoa Salad

Feta, Baby Spinach, Red Wine Vinaigrette

Ovoline Mozzarella, Cherry Tomatoes, Arugula

Seasonal Sliced Fresh Fruit & Berries

Kettle Cooked Chips & House-Made Pickles

Gourmet Dessert Bars *(served with dinner)*

SPOTLIGHT GLUTEN SENSITIVE \$36 LUNCH | \$41 DINNER

Minimum 20 people.

Roasted Vegetable Quinoa Salad

Feta, Baby Spinach, Red Wine Vinaigrette

Ovoline Mozzarella, Cherry Tomato, Arugula

Herb Rubbed Roast Chicken, Olives, Tomatoes

Pancetta Wrapped Salmon, Port Reduction

Brown Rice

French Green Beans, Garlic Butter

Fresh Berry, Chia Seed, Coconut Milk,
Mango Parfaits *(served with dinner)*

MODERN ITALIA \$39 LUNCH | \$44 DINNER

Minimum 20 people.

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 Cannoli *(Served with dinner)*

Apple & Triple Berry Tarts *(Served warm with dinner)*

SMOKEHOUSE \$44 LUNCH | \$49 DINNER

Minimum 20 people.

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)

EXECUTIVE MEETING PACKAGE

\$58/PER GUEST

*Executive Meeting Package available for groups of 20+.
Refreshments are filled during the length of your meeting*

BREAKFAST

Coffee & Hot Tea
Assorted Soft Drinks & Bottled Water
Fresh Juice
Seasonal Sliced Fresh Fruit & Berries
Fresh Danish Pastries & Fresh Baked Croissants
Upgrade to a specialty breakfast for \$5 per guest

AM BREAK

Beverage Refresh

LUNCH

Farmer's Market Sandwich Buffet
Upgrade your lunch to Smokehouse for \$12, Spotlight for \$8 or Italia for \$10 per guest.

A LA CARTE

Regular & Decaf Coffee - **\$33 per gallon**
Iced Tea - **\$33 per gallon**
Hot Tea - **\$25 per gallon**
Assorted Sodas - **\$3.75 each**
Bottled Waters - **\$4 each**
All Day Beverage Package - **\$10.50 per person**
(includes coffee, assorted sodas, bottled waters, and juice refreshed throughout the day)

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
Power Package

Assorted Danishes - **\$37 per dozen**
Double Chocolate Brownies - **\$37 per dozen**
Chocolate Chip Cookies - **\$37 per dozen**
Assorted Greek Yogurts - **\$4.25 each**
Assorted Granola Bars - **\$2.75 each**
Assorted Bags of Chips - **\$3.25 each**

RECEPTION HORS D'OEUVRES

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

SKEWERED

Garlic Herbed Steak Skewers - \$4.50

De Burgo Sauce

Antipasti - \$3.50

Salami, Provolone, Tomatoes, Olives

Caprese - \$3

Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Syrup Glaze

GRILLED ARTISAN BREAD CROSTINI

Beef Tenderloin - \$4.50

Caramelized Onion, Relish, Horseradish Cream

Goat Cheese - \$3

Basil Tomato Relish

Smoked Salmon - \$4

Dill Cream Cheese, Pickled Red Onion

SATAY

Thai Chicken - \$3.25

Peanut Sauce

Bulgogi Beef - \$4.50

Hoisin Sauce

Ginger Garlic Shrimp - \$4.25

Sweet Chili Sauce

FROM THE SEAS

Lump Crab Salad - Market Price

English Cucumber Rounds, Fresh Scallions

Spicy Black & Blue Ahi Tuna - Market Price

Tomato Jam, Crispy Wonton Chip

Crab Cake - Market Price

Rémoulade Sauce

BACON JAM MINIS - \$4.25

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

RETRO

Beef Wellington Bites - \$4.50

Horseradish Cream

Bacon Wrapped Scallops - Market Price

Saffron Aioli

Stuffed Dates - \$2.75

Boursin Stuffed & Bacon Wrapped

VEGETARIAN

Fresh Strawberry - \$4

Mint, Cracked Pepper, Boursin

Gazpacho Shots - \$3.25

in Cucumber Cups

Crispy Fried Vegetable Pot Stickers - \$3.25

Ponzu Sauce

CRISPY

Philly Cheesesteak Eggrolls - \$4.50

Sweet Chile Sauce

Arancini - \$4

Crispy Risotto, Marinara Sauce

Spanakopita - \$3

Garlic Braised Spinach, Feta

STUFFED MUSHROOMS

Italian Sausage - \$4

Sherry, Mozzarella

Spinach, Boursin - \$4

Feta, Cream Cheese

Lump Crab - Market Price

Rémoulade Sauce

RECEPTION STATIONS

Serves 25 people.

VEGETABLE CRUDITÉS - \$160

Fresh Garden Vegetables, Pita Quarters,
Homemade Vegetable Dip

DOMESTIC & IMPORTED CHEESE - \$256

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

FRESH FRUIT - \$240

Seasonal Sliced Fresh Fruit & Berries,
Strawberry Yogurt Dip

ANTIPASTI - \$256

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

CHILLED SHRIMP COCKTAIL - \$325

Jumbo Chilled Shrimp, Roasted Red Pepper
Cocktail Sauce, Lemon Wedges

SMOKED SALMON LOX - \$325

Mini Bagels, Vegetable & Plain Cream Cheeses, Capers,
Cucumbers, Peppers, Red Onion Slices, Tomatoes,
Chopped Dill, Cracked Pepper

CARVING STATIONS

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

HONEY GLAZED HAM - \$275

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

Serves approximately 50

OVEN ROASTED TURKEY BREAST - \$275

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

Serves approximately 30

GARLIC ROASTED BEEF STRIP SIRLOIN - \$450

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

Serves approximately 30

WHOLE ROAST BEEF TENDERLOIN - \$575

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

Serves approximately 25

KANSAS CITY SMOKED BRISKET - \$375

Apple Butter BBQ Sauce, Crispy Onions, Mini Brioche Rolls

Serves approximately 30

STANDING RIB ROAST - \$475

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

Serves approximately 18

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

To ensure the highest quality of service, please limit selections to two per event.

VEGETABLE WELLINGTON - \$27

Pastry Filled with Grilled Vegetables, Smoked Gouda, Potatoes, Roasted Vegetable Orzo, Haricots Vert

MAHI MAHI - \$37

Cajun Seared, Mango Pico de Gallo, Citrus Butter, Roasted Vegetable Orzo

HONEY MADERIA GLAZED SALMON - \$40 GF

Shiitake Mushrooms, Black Sesame Seed, Zucchini Pearls

GARLIC SEARED SCALLOPS & SHRIMP - \$55 GF

Tarragon Tomato Butter, Thyme Parsnip Purée, Chives, Roasted Baby Carrots, Fingerling Potatoes

PAN SEARED SEA BASS - \$74 GF

Lemon Tarragon Bearnaise, Roasted Asparagus, La Quercia Prosciutto Polenta

ROSEMARY ROASTED CHICKEN - \$36 GF

Wild Mushroom Demi-Glace, Caramelized Onion, Quinoa Blend, Roasted Root Vegetables

GRILLED SPRING LAMB CHOPS - \$49 GF

Mint Pesto, Parmesan Risotto, Fresh Grilled Asparagus

DESSERTS

MARCONA ALMOND TART - \$9

Vanilla Bean Espuma

TRIO OF HOMEMADE SORBETS - \$9

Changes Seasonally (Gluten Free, Nut Free, Dairy Free)

SEA SALT DARK CHOCOLATE CREMEUX - \$9

Pine Nut Brittle, Clementine Juice, Caramel

DUROC PORK LOIN

CENTER CUT PORTERHOUSE - \$36 GF

Marinated Pork Loin Grilled with Fresh Rosemary and Garlic. White Cheddar Chive Mashed Potatoes, Grilled Green Beans

"GUN POWDER" GRILLED DUROC PORK CHOP - \$41

14oz Long Bone Tomahawk Chop, Poblano Pepper Mashed Sweet Potatoes, Grilled Green Beans

STEAK FRITES - \$42 GF

14oz Grilled New York Strip Steak, Garlic Butter, Bearnaise Sauce, House Fries

10OZ GRILLED FILET MIGNON - \$58 GF

(6oz available for \$46)

Cabernet Demi-Glace, Whipped Garlic-Thyme Parsnips, Roasted Fingerling Potatoes, Roasted Tomatoes, Haircots Vert

14OZ NEW YORK STRIP GORGONZOLA - \$42 GF

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

WARM CHOCOLATE BITES - \$9

Molten Center, Dark Chocolate Butter Crumble, Vanilla Bean Espuma

SIGNATURE DESSERT SAMPLER - \$9

Tasting of Marcona Almond Tart, Sea Salt Chocolate Cremeux, Warm Chocolate Bites

LIQUOR PACKAGES

SILVER

\$9 CASH BAR | \$8.50 HOSTED BAR

Swell Vodka
Beefeater Gin
Bacardi Silver Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Exotico Tequila
Dewars White Label Scotch

GOLD

\$10 CASH BAR | \$9.50 HOSTED BAR

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cedar Ridge Bourbon
Jack Daniels Whiskey
Exotico Tequila
Johnnie Walker Red Scotch

WINE PACKAGES

SILVER - \$28/BOTTLE

Proverbs Pinot Grigio
Risata Moscato d'Asti
Proverbs Chardonnay
Rosehaven Rosé
Proverbs Merlot
Proverbs Cabernet Sauvignon
Tott's Brut

GOLD - \$35/BOTTLE

Caymus Conundrum White Blend
Castello del Poggio Pinot Grigio
Mer Soleil Unoaked Chardonnay
Chloe Merlot
Old Vine Red
Imagery Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light - \$4.50
Budweiser - \$4.50
Coors Light - \$4.50
Michelob Ultra - \$4.50
Miller Lite - \$4.50
Corona - \$5.50
Stella Artois - \$6

PLATINUM

\$11 CASH BAR | \$10.50 HOSTED BAR

Grey Goose Vodka
Hendrick's Gin
Captain Morgan Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Exotico Tequila
Glenlivet 12YR Scotch

PLATINUM - \$45/BOTTLE

A To Z Riesling
Whitehaven Sauvignon Blanc
Decoy Chardonnay
Elouan Pinot Noir
Lacations Red Blend (California, Spain or Italy)
Louis Martini Cabernet Sauvignon
JCB No. 21 Brut

Heineken - \$5.50
Sam Adams Boston Lager - \$5.50
Blue Moon - \$5.50
Boulevard Wheat - \$5.50
White Claw - \$6.00
Modelo Especial - \$6.00

AUDIOVISUALS

LCD PROJECTOR WITH SCREEN - \$50

Data LCD Projector with 6'x10' Pull Down Screen

POWER PACKAGE - \$100

Power Supplied to Each Table

FLIP CHARTS

Flip Chart Easel with Paper, Pad & Markers - **\$40**

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

WHITE BOARD - \$35

With Markers

POLYCOM - \$75

Conference Speaker Phone with Capability for Outgoing Calls

MEDIA SALONS (FOR FIVE PEOPLE) - \$250/DAY

Add on to Grand Room - **\$175**

WIRELESS HANDHELD MICROPHONE - \$50

With Portable Speaker

SOUND BAR/SPEAKERS - \$75

Large Bluetooth Speaker OR Portable Speaker with AUX Cable