

# THE REPUBLIC ON GRAND

## • EVENT MENU •



401 E Grand Ave | Des Moines, IA | 50309

22-0277

# BREAKFAST

## CONTINENTAL - \$24/GUEST

*Minimum 15 people*

Freshly Brewed Artisanal Coffee, Tazo Teas, and Fesh 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 - \$28/GUEST

*Minimum 15 people*

Freshly Brewed Artisanal Coffee, Tazo Teas, and Fesh Juice

Fresh Fruit

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 - \$16/GUEST

Whole Fresh Fruit Assortment

Chocolate Dipped Strawberries

Fresh Baked Cookies

Gourmet Dessert Bars

## SMART - \$16/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 - \$32/GUEST

*Minimum 15 people*

Freshly Brewed Artisanal Coffee, Tazo Teas, and Fesh Juice

Fresh Fruit

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 - \$36/GUEST

*Minimum 15 people*

Freshly Brewed Artisanal Coffee, Tazo Teas, and Fesh Juice

Fresh Fruit

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 - \$18/GUEST

Selection of Mini Candy Bars

Peanut M&M's

Chocolate Dipped Pretzel Rods & Strawberries

Chocolate Chunk Cookies

## VEGAN - \$18/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 - \$18/GUEST

Fresh Baked Cookies

Kettle Chips

Caramel Popcorn

Mixed Nuts

Fresh Fruit Assortment

# CHEF'S TABLES (BUFFET)

## FARMER'S MARKET SANDWICHES & SALADS

**\$35 LUNCH | \$42 DINNER**

*Minimum 15 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 *(included with dinner only)*

## SPOTLIGHT GLUTEN SENSITIVE

**\$42 LUNCH | \$49 DINNER**

*Minimum 15 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 *(included with dinner only)*

## SMOKEHOUSE

**\$54 LUNCH | \$61 DINNER**

*Minimum 15 people.*

Smoked Beef Brisket, Texas Toast

Smoked BBQ Chicken

Gourmet Baked Macaroni & Cheese

House-Made Pickles & Cole Slaw

Warm Peach Cobbler, Cinnamon Whipped Cream

*(included with dinner only)*

## MODERN ITALIA

**\$49 LUNCH | \$56 DINNER**

*Minimum 15 people.*

Roasted Tomato Basil Bisque, Shaved Asiago

Antipasto

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

Traditional Caesar Salad, Garlic Croutons

Cheese Tortellini

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

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 *(included with dinner)*

## COASTAL & CONTINENTAL

**\$59 LUNCH | \$66 DINNER**

*Minimum 15 people.*

Shrimp Carbonara

*Sautéed Shrimp, Linguini, tossed in a Creamy Garlic Butter Sauce with Bacon and Roasted Red Peppers*

Cedar Planked Salmon

*Skuna Bay Salmon roasted on a Cedar Plank and Glazed with Apricot Butter*

Chimichurri Grilled Strip Steak

*Grilled Portobello Mushrooms, Roasted Rosemary Garlic Potatoes*

Marinated Grilled & Chilled Asparagus

*Crispy Pancetta-Shallot Vinaigrette*

Traditional Caesar Salad, Garlic Croutons

Warm Chocolate Lava Cakes, Mixed Berry Sauce *(included with dinner only)*

*\*Ask us about our featured chef's tables or custom offerings.*

# EXECUTIVE MEETING PACKAGE

**\$65/PER GUEST**

*Executive Meeting Package available for groups of 12 or more.  
Refreshments are filled during the length of your meeting*

## BREAKFAST

Freshly Brewed Artisanal Coffee, Tazo Teas  
Assorted Soft Drinks & Bottled Water  
Fresh Juice  
Seasonal Sliced Fresh Fruit & Berries  
Fresh Danish Pastries & Fresh Baked Croissants

## \*EXECUTIVE BREAKFAST UPGRADES\*

European Continental -	\$4
California -	\$7
Iowa -	\$10

## LUNCH

Farmer's Market Chef's Table  
~OR~  
Executive Pre-Order Lunch  
*(ask for our current menu offerings)*

## \*EXECUTIVE LUNCH UPGRADES\*

Spotlight -	\$8
Modern Italia -	\$12
Smokehouse -	\$16
Coastal & Continental -	\$20

# A LA CARTE

Artisanal Regular or Decaf Coffee - **\$36 per gallon**

Juice - **\$18 per carafe**

Iced Tea - **\$36 per gallon**

Hot Tea - **\$28 per gallon**

Assorted Sodas - **\$3.75 each**

Bottled Waters - **\$4 each**

All Day Beverage Package - **\$10.50 per person**

*(includes artisanal coffee, assorted sodas, bottled waters, and juice refreshed throughout the day)*

## PM BREAK

*Select one of the following afternoon snack breaks:*  
Sweet, Salty, Smart, Cocoa

## ALL DAY BEVERAGE PACKAGE

*coffee, assorted sodas, bottled waters, and juice refreshed throughout the day*

## PACKAGE ALSO INCLUDES

LCD Projector with Screen  
Flip Chart & Markers  
White Board  
Power Package

Assorted Danishes - **\$40 per dozen**

Double Chocolate Brownies - **\$40 per dozen**

Chocolate Chip Cookies - **\$40 per dozen**

Assorted Dessert Bars - **\$40 per dozen**

Assorted Greek Yogurts - **\$4.75 each**

Assorted Granola Bars - **\$3 each**

Assorted Bags of Chips - **\$3.50 each**

Assorted Candy Bars - **\$4.50 per**

Chex Mix - **\$4 each**

Gardetto's Snack Mix /Trail Mix - **\$4.50 each**

Popcorn (variety of flavors) - **\$5.50 per person**



# RECEPTION HORS D'OEUVRES

*Build your own perfect reception from our gourmet selection.*

*25 piece minimum per item.*

*Prices listed per piece.*

## SKEWERED

**Garlic Herbed Steak Skewers - \$5**

De Burgo Sauce

**Antipasti - \$4.00**

Salami, Provolone, Tomatoes, Olives

**Caprese - \$3.50**

Fresh Mozzarella, Cherry Tomatoes, Basil, Balsamic Syrup Glaze

## GRILLED ARTISAN BREAD CROSTINI

**Beef Tenderloin - \$5**

Caramelized Onion, Relish, Horseradish Cream

**Goat Cheese - \$3.50**

Basil Tomato Relish

**Smoked Salmon - \$4.50**

Dill Cream Cheese, Pickled Red Onion

## SATAY

**Thai Chicken - \$4**

Peanut Sauce

**Bulgogi Beef - \$5**

Hoisin Sauce

**Ginger Garlic Shrimp - \$4.75**

Sweet Chili Sauce

## FROM THE SEAS

**Lump Crab Salad - \$6.50**

English Cucumber Rounds, Fresh Scallions

**Spicy Black & Blue Ahi Tuna - \$5**

Tomato Jam, Crispy Wonton Chip

**Crab Cake - \$7.50**

Rémoulade Sauce

## BACON JAM MINIS - \$4.75

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 - \$5**

Horseradish Cream

**Bacon Wrapped Scallops - \$5.50**

Saffron Aioli

**Stuffed Dates - \$3.25**

Boursin Stuffed & Bacon Wrapped

## VEGETARIAN

**Fresh Strawberry - \$4.50**

Mint, Cracked Pepper, Boursin

**Gazpacho Shots - \$3.75**

in Cucumber Cups

**Crispy Fried Vegetable Pot Stickers - \$3.75**

Ponzu Sauce

## CRISPY

**Philly Cheesesteak Eggrolls - \$5**

Sweet Chile Sauce

**Arancini - \$4.50**

Crispy Risotto, Marinara Sauce

**Spanakopita - \$3.50**

Garlic Braised Spinach, Feta

## STUFFED MUSHROOMS

**Italian Sausage - \$4.50**

Sherry, Mozzarella

**Spinach, Boursin - \$4.50**

Feta, Cream Cheese

**Lump Crab - \$6.00**

Rémoulade Sauce

# RECEPTION STATIONS

*Serves approximately 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

## KANSAS CITY SMOKED BRISKET - \$375

Apple Butter BBQ Sauce, Crispy Onions,  
Mini Brioche Rolls

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 - \$475

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

Serves approximately 18

## STANDING RIB ROAST - \$575

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

Serves approximately 25

# PLATED DINNER OPTIONS

*To ensure the highest quality of service, please limit selections to two per event. Your quantities for each entrée selection will need to be submitted 10 days prior to the event. These are not available for ordering upon arrival.*

## VEGETABLE WELLINGTON - \$30

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

## MAHI MAHI - \$41

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

## SKUNA BAY SALMON - \$44

Miso Grilled, sesame jasmine rice, broccolini, chili threads, yuzu

## GARLIC SEARED SCALLOPS & SHRIMP - \$61 (GLUTEN FREE)

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

## PAN SEARED SEA BASS - \$MARKET PRICE (GLUTEN FREE)

Lemon Tarragon Bearnaise, Roasted Asparagus, La Quercia Prosciutto Polenta

## ROSEMARY ROASTED CHICKEN - \$39 (GLUTEN FREE)

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

## GRILLED SPRING LAMB CHOPS - \$54 (GLUTEN FREE)

Mint Pesto, Parmesan Risotto, Fresh Grilled Asparagus

## DUROC PORK LOIN CENTER CUT PORTERHOUSE- \$40 (GLUTEN FREE)

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

## "GUN POWDER" GRILLED Duroc PORK CHOP - \$45

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

## STEAK FRITES - \$46 (GLUTEN FREE)

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

## 10OZ GRILLED FILET MIGNON - \$64 (GLUTEN FREE)

*(6oz available for \$52)*

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

## 14OZ NEW YORK STRIP GORGONZOLA - \$46 (GLUTEN FREE)

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

***\*Add a Jumbo Garlic Shrimp Skewer to any entrée for an additional \$8 per person***

# DESSERTS

## MARCONA ALMOND TART - \$12

Vanilla Bean Espuma

## TRIO OF HOMEMADE SORBETS - \$12

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

## SEA SALT DARK CHOCOLATE CREMEUX - \$12

Pine Nut Brittle, Clementine Juice, Caramel

## WARM CHOCOLATE BITES - \$12

Molten Center, Dark Chocolate Butter Crumble, Vanilla Bean Espuma

## SIGNATURE DESSERT SAMPLER - \$12

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

## CAKE CUTTING FEE - \$4

This fee will be applied per person

The packages listed below are available for Grand Room and AC Lounge/Kitchen events only. If your event is taking place within the Republic on Grand, you will have access to our full drink menu.

## LIQUOR PACKAGES

### SILVER

#### \$10 CASH BAR | \$9 HOSTED BAR

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

### GOLD

#### \$11 CASH BAR | \$10 HOSTED BAR

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

### PLATINUM

#### \$12 CASH BAR | \$11 HOSTED BAR

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

### PLATINUM - \$45/BOTTLE

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

## BEER

(limit 5 selections)

Bud Light - \$4.50	Heineken - \$5.50
Budweiser - \$4.50	Sam Adams Boston Lager - \$5.50
Coors Light - \$4.50	Blue Moon - \$5.50
Michelob Ultra - \$4.50	Boulevard Wheat - \$5.50
Miller Lite - \$4.50	Modelo Especial - \$5.50
Corona - \$5.50	Guinness Stout - \$6.00
Stella Artois - \$6.00	Peace Tree Blonde Fatale - \$6.00
White Claw (variety) - \$6.00	



# AUDIO VISUAL & OTHER ITEMS

## **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 Pad (No Easel) - \$25

Flip Chart Easel with Pad & Markers - \$40

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

## **WHITE BOARD - \$35**

With Markers

## **POLYCOM - \$75**

Conference Speaker Phone with Outgoing Call Capabilities

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

Add on to Grand Room - \$175

## **WIRELESS HANDHELD MICROPHONE - \$65**

With Portable Speaker

## **PORTABLE SPEAKER - \$100**

Bluetooth

## **PIPE & DRAPE**

*Ask for more information about pricing*

## **TABLECLOTHS**

*We do not offer tablecloths onsite*