



## EVENT CATERING

We are delighted you would like Wartburg College to service your on-campus event. We offer serviced events and on-campus deliveries. Let the proficient hands of Wartburg Catering make your event a success! Events we cater include weddings, rehearsals, conferences, meetings, birthdays and more! Wartburg Catering will ensure that your event is professionally prepared and seamlessly serviced.

Pre-planning is important for us to make your event a success. We want to customize your event for you. Things we will need to know in order to help you are:

- Date and time of event.
- Estimated number of guests
- General overview of what will happen during the event.
- Account number (Wartburg) or individual (non-Wartburg) to bill for the event.

If you have any questions about our Catering Services, please call us at (319) 352-8303.

**Catering Policies:** A guarantee for the event is required by noon three week-days prior to the event. Dining services will prepare and set for 5% or 10 people above the guarantee, whichever is less, and will charge for the guarantee or the number served, whichever is greater. This allows a little leeway in planning. If a guarantee is not received by the designated time, the estimate will become the guarantee. If there is uncertainty in the number of guests attending, please let us know and we will help determine the best way to handle it.

**Liquor Service:** Wartburg College has a license to serve wine and beer in the Ballrooms and Castle Room. When alcohol is served, food must be provided, including receptions prior to dinner, and wedding dances after dinner. Bars will be closed during dinners and may reopen for a dance (example-weddings). There are no kegs allowed - no exceptions. Alcohol is not allowed at events where there may be a large number of guests under the age of 21, or at events where college students are the target audience. IDs will be checked and we follow all state and local liquor laws.

**Special Diets:** Please let us know if you have any special dietary needs. We can accommodate special diets, and will do that best if the information is given to us well in advance of the guarantee deadline.

**Other Policies:** If you are hosting an event on campus within the Saemann Student Center or the Waverly-Wartburg Wellness Center, Wartburg Dining Services is the sole food provider. We will custom plan the menu for your group and work with you to select menu options that will best accommodate your event. Please note that for groups less than 20 people if special menu accommodations are requested, pricing adjustments may be made. Our prices are set with dinner start times prior to 6:30 p.m. Events serving dinner after that time may be priced differently as adjustments may be needed to accommodate for overtime staff costs. Limitations of food and services are determined by Wartburg Dining. Prices are subject to change and if an event is cancelled or changed Wartburg Dining Services reserves the right to charge for food and or labor expended. Please note that our personnel are not permitted to accept gratuities or gifts.

Have a question or suggestion? Contact us by phone or email [dining@wartburg.edu](mailto:dining@wartburg.edu).



## CATERED DINNER MENU

All served meals include coffee, water, hot tea, garden salad, and two sides (baked potato, rice, or quinoa, and green beans, broccoli, or asparagus). Other beverage options include wine, beer, lemonade, iced tea, or bottled beverages for an additional charge. In addition, the meal price includes table linen, setup, cleanup, and service. All prices below are per person.

### **Pasta Buffet - \$15**

Pasta  
Sauce: Marinara or Alfredo (Second Sauce +\$1)  
Fajita Chicken Strips (Second Protein +\$2)  
Garden Salad  
Breadsticks  
Cookies or Bars

### **Chicken - \$22**

Chicken: Tequila Lime, Pesto, or Mediterranean  
Garden Salad  
Cookies or Bars (Chocolate Torte Upgrade +\$1 or Cheesecake +\$2)

### **Pork - \$22**

Pork Loin: Roasted Tenderloin, Honey Dijon, Marsala  
Garden Salad  
Cookies or Bars (Chocolate Torte Upgrade +\$1 or Cheesecake +\$2)

### **Salmon - \$25**

Dijon Crusted, BBQ w/Mango Salsa, Lemon Cream  
Garden Salad  
Cookies or Bars (Chocolate Torte Upgrade +\$1 or Cheesecake +\$2)

### **Signature dishes - \$27**

Pork Loin w/mushroom caper stuffing  
Chicken Cordon Bleu  
Beef Bourginon  
Salmon En Croute  
Garlic Prawn Risotto  
Smoked Salmon Pasta  
Garden Salad  
Chocolate Torte  
Upgrade to Cheesecake +\$1

*Custom menus can be designed by Chef Jami to suit your occasion.*



## CATERED LUNCHES

All prices below are per person.

### Box Lunches - \$12

Includes chips, fruit, condiment, and cookie

Choose one entrée plus vegetarian if needed; bottled or bulk beverages available for \$2-\$3.25

Turkey Croissant  
Crispy Chicken Wrap  
Crispy Chik'n Wrap (vegetarian)  
Chicken Salad Croissant

### Buffet Lunches

Includes coffee and water service, tableware, and cookies

#### Soup and Salad - \$12

Chili or Soup of the Day with a variety of toppings for the salad

#### Sandwich and Salad (with a variety of toppings) - \$14

Turkey or Chicken Salad Croissant  
Chicken or Chik'n (vegetarian) Wrap

*Served lunches available as well. Chef Jami can recommend menus to meet your needs.*

## CONTINENTAL BREAKFAST

All prices below are per person.

Coffee and Water - \$2  
Add Orange Juice - \$1  
Add Pastry and Sweet Bread - \$2

Pastries: cinnamon rolls, Wartburg donuts, or caramel rolls  
Sweet breads: strawberry, banana, pumpkin, chocolate zucchini, poppyseed, or lemon streusel

Add Fresh Fruit Tray - \$1.50  
Add Deviled Eggs - \$1.50 per person  
Add Deconstructed Fruit Parfaits - \$2

## HOT BREAKFAST BUFFET

All prices below are per person.

Scrambled Eggs, Sausage Patties or bacon, Tri Tators - \$9 (includes coffee and water)  
Add Fresh Fruit Bowl - \$1  
Add Pastries and Sweet Bread - \$2



## CATERED RECEPTIONS

Price includes setup, cleanup, table linens, tableware, and glassware and condiments for beverages.  
All prices below are per person.

### BEVERAGES

Coffee and Water - \$2  
Lemonade and Water - \$1.50  
Bottled Beverages available from \$2-\$3.25 per bottle  
Wine and Beer available with \$200 minimum

### HOT APPETIZERS

Stuffed Mushrooms - \$2  
Parmesan Bread Strips - \$1.50  
Sundried Tomato Phyllo Cups - \$1.50  
Balsamic Blueberry Ricotta Crostini - \$2

### COLD APPETIZERS

Smoked Salmon & Cream Cheese - \$2  
Bruschetta - \$2  
Whipped Feta Dip - \$1.50  
Fresh Fruit Tray with Kahlua Dip - \$2  
Veggie Tray with Ranch Dip - \$2

### COOKIES & BARS

Cookies - \$1  
Chocolate Chip, Monster, No Bake, Ranger, Oatmeal Raisin, Reese's Pieces  
Bars - \$1  
Caramel Brownies, Lemon, S'more, Frosted Sugar Cookie, Bourbon Mint Brownies

### CHEESECAKE BITES - \$2

Regular or Gluten Free  
New York, Key Lime, Peppermint, Orange Cream, Mint Chocolate Chip

### Signature CHEESECAKE Bites - \$2.50

Caramel, Reese's Peanut Butter Cup, Butterfinger,  
White Chocolate Raspberry, S'more, Pumpkin Praline



## CHARCUTERIE BOARDS

### Charcuterie Board

Serves 8-10

2 meats, 2 cheeses, 3 specialty items, crackers/bread

Chef's choice - \$130

Just cheese and crackers - \$65

Fruit only - \$85

Customizable - \$140

### Grand Charcuterie Board

Serves 20-30

3 meats, 2 cheeses, 5 specialty items, crackers/bread

Chef's choice - \$170

Just cheese and crackers - \$85

Fruit only - \$105

Customizable - \$190

### Supreme Charcuterie Board

Serves 30-50

4 meats, 4 cheeses, 6 specialty items, crackers/bread

Chef's choice - \$120

Just cheese and crackers - \$105

Fruit only - \$140

Customizable - \$255

## PIZZA

### 16 Inch Pizzas

Cheese - \$18.50

Sausage - \$20.50

Pepperoni - \$22

### 12 Inch Specialty Pizzas

Buffalo Chicken - \$13.75

Chicken Alfredo - \$12.50

Chicken Bacon Ranch - \$11.25

Crab Rangoon - \$10.25

Le Hog (Canadian Bacon, Smoked Ham, Bacon) - \$10.25

Mac & Cheese - \$10.25