



Catering Menu

3408 N. Plainview Road • Walcott, Iowa
P: 563-284-5055 • F: 563-284-6503

BRUNCH BUFFET

Select one from the following:

- Pineapple and Brown Sugar Glazed Ham
- Sirloin Beef Tips with Mushrooms and Onions with a Rich Demi Glaze
- Roasted Turkey served with a Cranberry Glaze on the side

Select one from the following:

- Applewood Bacon
- Smoked Sausage
- Sausage Links
- Sausage Patties

Select one from the following:

- Bumper Crop Eggs
- Egg Strata
- Ham and Potato Hash
- Scrambled Eggs

Select two from the following:

- Caesar Salad
- Orzo Salad with Feta Cheese
- Potato Salad
- Cottage Cheese
- Pasta Salad
- Broccoli Salad
- Cole Slaw
- Fresh Cut Fruit
- Cucumber and Tomato Salad with Fresh Basil
- Mixed Salads with Dressings (Choose 2 dressings)
Italian • Buttermilk Ranch • Creamy Parmesan
Thousand Island • Blue Cheese • French
Raspberry Vinaigrette • Tomato Basil

Plus the following:

- Cheddar Casserole Potatoes
- Chicken or Beef Stew (Chefs Choice)
- Buttered Corn or Green Beans with Bacon
- Cinnamon Rolls and Pecan Sticky Rolls

Price – \$12 per person (+ tax and gratuity)

CONTINENTAL BREAKFAST

Select Three from the following :

- Cinnamon Rolls
- Pecan Rolls Sticky Buns
- Muffins
- Sweet Breads
- Bagels with Cream Cheese
- Danish

Accompaniments Included:

- Cut Fresh Fruit
- Oatmeal with Accompaniments

Price – \$6.50 per person (+ tax and gratuity)

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LUNCHEON BUFFET

Select Two from the Following:

- **Pot Roast** – Slow roasted beef with onions
- **Broiled Chicken with Rosemary** – Chicken marinated with fresh garlic and rosemary
- **Roasted Turkey Breast** – Real turkey breast roasted and carved
- **Stuffed Chicken Breast with Wild Rice** – Chicken breast stuffed with wild rice topped with wine sauce
- **Roasted Pork Loin** – Roasted pork topped with a garlic herb sauce
- **Chicken Alfredo** – Roasted chicken sautéed with fresh vegetables and tossed with a rich alfredo sauce
- **Chicken Marsala** – Pan sautéed chicken braised with a rich demi-glaze with Marsala wine and sautéed mushrooms
- **Pesto Lasagna Pie** – This is a meatless dish with spinach, mushrooms, layered with a basil pesto. Also available with a red sauce with ground beef and Italian sausage
- **Beef Stew over Biscuits** – Hearty beef stew with vegetables served with biscuits
- **Pineapple and Brown Sugar Glazed Ham** – Boneless ham basted with pineapple and rosemary
- **Award Winning Stuffed Pork Loin** – Pork loin stuffed with sage dressing and carved topped with pan gravy

Select Three Salads, One Vegetable, One Starch to Accompany your Meal.

Price – \$13 per person (+ tax and gratuity)

Price for Three Entrées – \$15 per person (+ tax and gratuity)

ACCOMPANIMENTS

SALAD STATION

Select Three from the Following:

- Fresh Cut Fruit
- Mixed Greens with Dressing (choose 2 dressings)
Italian • Buttermilk Ranch • Creamy Parmesan
Thousand Island • Blue Cheese • French
Raspberry Vinaigrette • Tomato Basil
- Pasta Salad
- Broccoli Salad
- Cucumber and Tomato Salad with Fresh Basil
- Potato Salad
- Cole Slaw
- Cottage Cheese
- Caesar Salad

VEGETABLE CHOICES

Select One from the Following:

- Buttered Corn
- Green Bean Casserole
- Creamed Dilled Carrots
- Candy Glazed Carrots
- Green Beans with Bacon and Onions
- Grilled Fresh Vegetable

STARCH CHOICE

Select One from the Following:

- Mashed Potatoes with Gravy
- Baked Potatoes
- Baby Red Potatoes with Butter and Parsley
- Wild Rice
- Cheddar Casserole Hash Browns
- Garlic and Rosemary Potatoes
- Caramelized Onion and Garlic Mashed Potato

Dinners served with Specialty Breads and Butter.

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SANDWICH BUFFET

Select Two from the Following:

- Barbeque Pork or Beef Sandwiches
- Shaved Ham, Smoked Turkey Breast and Assorted Cheeses, with Buns
- Focaccia Club
- Hot Beef Sandwiches with Mashed Potatoes

SALADS

Select Three from the Following:

- Fresh Fruit
- Red Potato Salad
- Macaroni Salad
- Tossed Salad with Dressing
- Fresh Broccoli Salad
- Cucumber and Onion Salad
- Pasta Salad
- Cucumber and Tomato Salad with Fresh Basil
- Cole Slaw
- Caesar Salad

Price – \$10 per person (+ tax and gratuity)

Minimum of 25 people

SOUP, SALAD & SANDWICH

HOMEMADE SOUPS

Select Two from the Following:

- Baked Potato Soup
- Chicken Corn Chowder
- Vegetable Beef
- Chicken Noodle
- Chili
- Beef Noodle
- Sausage and Pasta
- Sausage and Bean

SALAD SELECTIONS

Select two from the following:

- Fresh Fruit
- Potato Salad
- Cottage Cheese
- Tossed Salad with Dressings
- Fresh Broccoli Salad
- Cucumber and Tomato with Fresh Basil
- Pasta Salad
- Caesar Salad
- Cole Slaw

SANDWICH SELECTIONS

Select two from the following:

- Barbeque Pork Sandwiches
- Shaved Ham, Smoked Turkey and Cheese
- Barbeque Beef Sandwiches
- Tortilla Wrap with Lemon Chicken Caesar
- Focaccia Club
- Hot Beef with Mashed Potato

Price – \$11.50 per person (+ tax and gratuity)

Minimum of 25 people

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DINNER BUFFET

Select Two from the Following:

- **Pot Roast** – Slow roasted beef with onions
- **Broiled Chicken with Rosemary** – Chicken marinated with fresh garlic and rosemary
- **Roasted Pork Loin** – Roasted pork topped with a garlic herb sauce
- **Roasted Turkey Breast** – Real turkey breast, roasted and carved
- **Beef Tips with Mushrooms and Onions** – Sirloin beef tips with sautéed mushrooms and onions
- **Stuffed Chicken Breast with Wild Rice** – Chicken breast stuffed with wild rice, topped with wine sauce
- **Chicken Marsala** – Pan sautéed chicken braised with a rich demi-glaze, with marsala wine and sautéed mushrooms
- **Chicken Alfredo** – Roasted chicken sautéed with fresh vegetables and tossed with a rich alfredo sauce
- **Pesto Lasagna Pie** – This is a meatless dish with spinach, mushrooms, layered with Basil Pesto. Also available with a red sauce with ground beef and Italian sausage
- **Pineapple and Brown Sugar Glazed Ham** – Boneless ham basted with pineapple and cherry
- **Award Winning Stuffed Pork Loin** – Pork loin stuffed with sage dressing and carved, topped with pan gravy
- **Chicken Parmesan** – Chicken breast breaded with Asaigo cheese and bread crumbs, and topped with marinara
- **Spicy Chipotle Grilled Chicken Breast** – A large chicken breast marinated with chipotle peppers, cilantro, cumin, and garlic

- **Baked Almond Crusted White Fish** – White fish loins rolled in bread crumbs and crushed almonds, topped with lemon butter

Select Three Salads, One Vegetable, One Starch to accompany your meal (next page)

Price – \$14 per person (+ tax and gratuity)

Price for Three Entrées –

\$16 per person (+ tax and gratuity)

Add To a Buffet:

Chipotle Bacon Wrapped Shrimp

Large shrimp that are bacon wrapped and brushed with a chipotle barbeque and char-grilled

Add \$5.00 per person (+ tax and gratuity)

Pan Seared Scallops

Sea Scallops that are pan seared and served with two different sauces - wasabi and garlic butter

Add \$5.00 per person (+ tax and gratuity)

Carved Beef Tenderloin

Filet of beef char-broiled to medium, carved by a chef

Add \$6.00 per person (+ tax and gratuity)

Prime Rib

Seasoned and slow roasted to medium, carved by a chef

Add \$5.00 per person (+ tax and gratuity)

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SIT DOWN DINNERS

ENTRÉE SELECTIONS:

Slow Roasted Prime Rib

Prime Rib seasoned with Garlic and Herbs and Slow Roasted, cooked Medium

Cabernet Pork Chops

Twin Chops Charbroiled and Topped with a Cabernet Sauce with Mushrooms

Stuffed Chicken Breast

Eight ounce chicken breast stuffed with wild rice, fresh vegetables, and topped with white wine sauce

Teriyaki Chicken or Rosemary Chicken

Eight ounce breast with a teriyaki or rosemary Glaze

Chubby Cut Top Sirloin

A 10 ounce USDA Choice top sirloin char-broiled medium

Award Winning Stuffed Roast Pork Loin

Roast pork loin stuffed with sage dressing and topped with pan gravy

Pan Seared Salmon with a Dill Buerre Blanc

Pan seared salmon topped with white wine dill cream sauce

Chicken Marsala

Two chicken breasts pan fried and topped with a rich Marsala wine sauce

Pork Loin with Chicken

Sliced pork loin with a garlic herb sauce, and chicken marsala or rosemary chicken

Almond Crusted Halibut

Halibut coated in almond breading and topped with a lemon butter

Select Two Salads, One Vegetable, and One Starch to Accompany your Meal

Served with Specialty Breads and Butter

ACCOMPANIMENTS

FOR BUFFET AND SIT DOWN DINNERS

SALAD STATION

Select Two of the Following:

- Fresh Cut Fruit
- Mixed Greens with Dressing (choose 2 dressings)
Italian • Buttermilk Ranch • Creamy Parmesan
Thousand Island • Blue Cheese • French
Raspberry Vinaigrette • Tomato Basil
- Pasta Salad
- Broccoli Salad
- Cucumber and Tomato Salad with Fresh Basil
- Potato Salad
- Cole Slaw
- Cottage Cheese
- Caesar Salad

VEGETABLES CHOICES

Select One from the Following:

- Buttered Corn
- Green Bean Casserole
- Creamed Dilled Carrots
- Candy Glazed Carrots
- Green Beans with Bacon and Onions
- Grilled Fresh Vegetable

STARCH CHOICE

Select One from the Following:

- Mashed Potatoes with Gravy
- Baked Potatoes
- Baby Red Potatoes with Butter and Parsley
- Wild Rice
- Cheddar Casserole Hash Browns
- Garlic and Rosemary Potatoes
- Potato and Leek Gratin
- Caramelized Onion and Garlic Mashed Potato

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DESSERT MENU

Cookies and Brownies

Assorted Cookies and Fudge Brownies
\$2.00 per person (+ tax and gratuity)

Fresh Baked Apple Crisp

Baked Apples with a Crumb Topping
\$3.50 per person (+ tax and gratuity)

Fruit Pies

Apple, Cherry, Peach and Blueberry
Baked Fresh Daily
\$3.50 per person (+ tax and gratuity)

Assorted Cheesecakes

Three Flavors, Chefs Choice
\$4.50 per person (+ tax and gratuity)

Chocolate Grand Marnier Cake

Chocolate Cake Laced with Grand Marnier and layered with Chocolate Frosting
\$4.00 per person (+ tax and gratuity)

Carrot Cake

Carrot Cake Topped with a Cream Cheese Frosting
\$4.00 per person (+ tax and gratuity)

Ice Cream Sundae Buffet

Three Kinds of Ice Cream with Sundae Toppings:
Hot Fudge, Caramel, Chocolate, Cookie Pieces, Nuts, Strawberries, Whipped Cream
\$4.50 per person (+ tax and gratuity)

Dessert with Fun

Chocolate Dipped Strawberries
Bananas Foster
Assorted Sweet Bars
\$4.50 per person (+ tax and gratuity)

Death by Chocolate

Chocolate Dipped Berries
Warm Chocolate Ganache with Pineapple Strawberries
Pound Cake
Biscotti
Pretzel Rods
Chocolate Grand Marnier Cake
\$6.00 per person (+ tax and gratuity)



**HAPPY JOE'S PIZZA
AVAILABLE FOR CATERING
UPON REQUEST**

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