

CEDAR RIDGE

WINERY & DISTILLERY



Private Event Catering Menu

Breakfast

Priced per person. Select one option for your group.

All breakfast options are served buffet style.

Continental Breakfast 12

Donuts, mixed danishes, fresh fruit or parfaits

Hot Breakfast 15

Breakfast sausage, smoked ham and peppers frittata, donuts, mixed danishes, fresh fruit

Deluxe Breakfast 18

Cherrywood smoked bacon, breakfast sausage, smoked ham and peppers frittata, donuts,
fresh fruit

Beverages

\$15/gallon

Fresh Brewed Coffee (regular or decaf)

Iced Tea or Lemonade

Assorted Hot Tea

Orange or Apple Juice

\$85- Mimosa

Fountain

Beverages

\$1.99 each

Free Refills

Coke, Diet Coke, Sprite, Lemonade, Sweet Tea, Unsweetened Tea, Ginger Ale

Sandwich Buffet

Priced per person. You may choose two sandwich options, and two salads per group. All sandwich buffets come with salted kettle chips and chocolate chip cookies. Exact number of each selection needed at least one week prior to event.

Sandwiches 10

Chicken Salad on Croissant

Chicken, Fuji apple, fresh herbs, red onion, almonds, creamy dressing

Turkey Club on Hoagie

Turkey, smoked gouda, mixed greens, red onion, whole grain dijon

Ham and Brie on Hoagie

Sliced pit ham, soft brie, mixed greens, tomato & roasted garlic aioli

Tuna Salad on Croissant

Tuna, creamy lemon dill dressing, shallot, garlic, mixed greens

Salads 9

Greek Salad^{GF}

English cucumber, red bell peppers, Kalamata olives, feta cheese, red onion

Garden Salad^{GF}

English cucumber, roma tomato, carrot, red
onion

Southwest Salad^{GF}

Roasted sweet corn, red bell pepper, black beans, quinoa, red onion

Pasta Salad^{GF}

Penne, red onion, cherrywood smoked bacon,
fresh herbs, apple cider dijon vinaigrette

Potato Salad^{GF}

Roasted red potato, smoked ham, fresh dill,
roasted garlic puree, scallion, whole grain
dijon

Dressings/Vinaigrettes

House Herb Dressing, Balsamic Vinaigrette, Bourbon Lime Vinaigrette, Red Wine Vinaigrette

Hors d' Oeuvres

Choose 2 for \$10, 3 for \$13 per person, or
4 for \$15 per person.

Hors d'oeuvres are unlimited for 1 hour & served buffet style.

Additional hours available at 50% of the first hour rate

Spinach and Caper Spread

Chopped spinach, cream cheese, roasted garlic puree, capers, lemon,
parmesan, served with roasted garlic crostini

All-Iowa Meat & Cheese

Assortment of local, Amana meats and Dan and Debbie's cheeses

Tomato Basil Bruschetta

Roma tomato, red onion, garlic, basil, red wine vinegar, served with
roasted garlic crostini

Crab Mushroom Spread

Crab leg, red bell pepper, portabella mushroom, tarragon, white wine,
served with roasted garlic crostini

Cedar Ridge Meatballs

Roasted beef meatballs with a choice of tomato vodka sauce, bourbon
glaze, smoked pineapple BBQ sauce

Olive Tapenade

Kalamata olive, queen olive, anchovy, fresh herbs, garlic, caper, served
with roasted garlic crostini

Trays

Serves approximately 25 people.

Bruschetta 65

Smoked Pineapple BBQ Chicken Skewers^{GF} 90

Cedar Ridge Meatballs 90

Olive Tapenade 65

Meat & Cheese^{GF} 75

Charcuterie Board 100

Spinach Dip 65

Fresh Fruit^{GF} 55

Spicy Carrot Hummus 65

Vegetable^{GF} 45

Wood-Fired Pizza Buffet

Select up to 3 of the options below, served unlimited for one hour. 100 people maximum due to size of brick oven. \$14 per person.

Additional hours available at 50% of the first hour price.

(Ask your event coordinator to confirm availability of pizza buffet)

Pizza and Hors d'oeuvres \$18/person

Availability may vary and additional choices may be available.

**Your choice of 3 pizzas and
2 hors d'oeuvres Unlimited for one hour**

CRV Club

Shredded chicken breast, cherrywood smoked bacon, red onion, house ranch dressing, whole buffalo milk mozzarella, mixed greens

Smoked Gouda & Beef

Braised ribeye, caramelized onion, smoked gouda cream sauce, shredded buffalo milk mozzarella, balsamic reduction

Margherita

House made vodka sauce, fresh mozzarella, roasted garlic & herb oil, fresh torn basil

4 Cheese Pepperoni

Buffalo milk mozzarella, sharp cheddar, muenster, parmesan, pepperoni, house made vodka sauce

Three Little Pigs

Pork shoulder, cherrywood smoked bacon, full muscle ham, white bbq sauce, fresh mozzarella, house BBQ spice blend

Premium Buffet Entrees

Priced per person and served buffet style. Each buffet includes two sides, salad and dinner roll.

For two entrees, add \$5 per person to the more expensive entree for

Beef, Duck, or Seafood, and \$3 per person for all other duos.

Bourbon Glazed Pork Loin^{GF} 20 / Chicken Breast^{GF} 17

Citrus/Honey brined pork loin or marinated chicken breast with choice of orange cranberry glaze, peach strawberry glaze, blackberry pineapple glaze, apple pear glaze

Glazed Chicken Thigh^{GF} 18

Roasted chicken thigh with apricot ginger glaze and fresh radish

Fennel Pork Loin^{GF} 20

Salt crusted pork loin with fennel tomato sauce and pan fried capers

Walleye^{GF} 24

Baked walleye fillets with tomato basil buerre blanc

Chicken Marsala 18

Chicken breast with thick portabella cream sauce and caramelized shiitake mushrooms

Flank Steak^{GF} 26

Balsamic marinated flank steak with spiced cherry tomatoes and sweet balsamic reduction

Prime Rib^{GF} 29

Garlic and Rosemary crusted prime rib roast served with horseradish and black pepper crema

BBQ Pork Loin^{GF} 19 / Chicken Breast^{GF} 17

Citrus/Honey brined pork loin or marinated chicken breast with smoked pineapple rye BBQ sauce

Picatta Chicken^{GF} 19 / Salmon^{GF} 22

Creamy lemon caper picatta sauce with oven roasted chicken breast or salmon fillets

Duck Breasts^{GF} 29

Seared duck breasts with port demi-glace and fresh thyme roasted grapes

Lemon Pepper Chicken Alfredo 19

Lemon pepper marinated chicken breast with portabella alfredo sauce

Basil Almond Penne with Roasted Vegetables 17

Fresh basil almond pesto with penne, roasted squash, zucchini, onion, and red bell peppers

Stuffed Manicotti ♦ 16

Herbed ricotta stuffed manicotti with house vodka tomato sauce, fresh grated parmesan, bell pepper confetti

Premium Buffet Sides

Parmesan Potatoes Au Gratin ♦GF

Julienned potatoes baked in a creamy parmesan sauce

Rosemary Garlic Roasted Red Potatoes ♦GF

Roasted red potatoes, with roasted garlic and herb puree, chopped rosemary

Iowa Sweet Corn Gratin ♦GF

Local Harvest sweet corn and cherrywood smoked bacon, baked in a creamy garlic and herb parmesan sauce

Green Bean Almondine ♦GF

Garlic & herb roasted green beans with toasted almonds

Roasted Sweet Potatoes ♦GF

Roasted sweet potatoes with herbed brown butter

Roasted Cauliflower ♦GF

Garlic and Paprika crusted cauliflower with crumbled feta and scallion

Roasted Asparagus ♦GF

Pink peppercorn roasted asparagus with balsamic glazed cherry tomatoes and parsley

Charred Broccoli ♦GF

Garlic and herb charred broccoli with toasted pecans, lemon, and parmesan

Creamy Polenta ♦ GF

Smoked gouda and roasted garlic polenta with crispy onion strings

Premium Buffet Salads

Garden ♦GF

Mixed greens, english cucumber, roma tomato, shaved carrot, sliced red onion

Greek ♦GF

Mixed greens, cucumber, red bell pepper,
kalamata olives, crumbled feta, red onion

Caesar ♦GF

Mixed greens, diced roma tomato, red onion,
shredded parmesan, black pepper garlic croutons

Southwest ♦GF

Mixed Greens, quinoa, black bean, sweet corn, red bell pepper, red onion

Dressings/Vinaigrettes

House herb dressing

Balsamic vinaigrette

Red wine vinaigrette

Caesar dressing

Bourbon lime vinaigrette

BBQ Buffet

Available March-October for parties of 50-150

\$15/person

Priced per person, served buffet style and served for 1 hour. Each buffet includes smoked pork shoulder, slider buns, and 1 choice of sauce. Choose as many sides as you would like.

Sides

Kettle Chips 1

Bourbon Apple Baked Beans 2

Iowa Sweet Corn Succotash 2

Cornbread 1

Apple Cider Cole Slaw 1

Creamy Cole Slaw 1

Homestyle Potato Salad 1

Sauces

1 sauce included with each buffet. Additional sauce options \$0.50/person

Maple Rye

Spicy Bourbon

Carolina Mustard

ADD SMOKED CHICKEN

\$3/PERSON

Candy and Snacks

\$1/option per person

Items will be replenished for 1 hour unless otherwise requested (\$1/hour/option)

Many other options can be made available. If you don't see what you had in mind, we will likely be able to provide it for you. Just ask your event coordinator.

M&M's
Chex Mix
Mixed Nuts
Sweet Cajun Pub Mix
Kettle Chips
Pop Corn (Cheddar, Caramel, or Sea Salt)

Desserts

Bourbon Apple Crisp ♦ 6
Served with cinnamon whipped cream

Berry Blossom Platters ♦ 6
Citrus sugar crusted triple berry blossoms with vanilla whipped cream

Peanut Butter Fudge Brownies ♦ 8
Finished with Blood orange chocolate ganache and chocolate ribbons

Key Lime Cheesecake Bars ♦ 9
Served with triple citrus whipped cream

Cookies \$12/dozen

Chocolate Chip
Salted Caramel Chocolate Chip
Peanut Butter
Snickerdoodle
Sugar

Beverages

Available in variety of different ways for your event:

Wine by the bottle or glass, drams, cocktails, or draught beer.

Consult your Event Coordinator for availability, and how to best serve beverages at your event.

Event Center events- \$30/hour bartender fee for your event

Wine by the Glass or Bottle

White Wines:

Reserve White 7/17

La Crescent 7/18

Demi Sec 5 / 11

Red Wines:

Five Seasons 5 / 11

Falcon Hill 6/17

Nine Sixty-Five 6/17

Reserve Red 7 / 20

Semi-Sweet Wines:

Atlas 6 / 14

Lo Vines 5 / 11

Fruit Wines:

Harvest Blush 5 / 11

Apple Cranberry 5/11

Dessert Wine:

American Port 7/17

Beer by the Pint

Variety of local brews available on tap: \$7-\$10

Spirits by the Glass

Iowa Bourbon Whiskey - 8

Port Cask Iowa Bourbon - 10

Single Malt Whiskey - 12

Malted Rye Whiskey - 8

Wheat Whiskey -8

Short's Whiskey - 6

Brandy - 8

Apple Brandy - 8

Pear Brandy - 8

Howdy's Apple Pie - 6

Dark Rum - 8

Bagger Vodka - 6

Clearheart Gin - 6