



THE
MEADOWS
EVENTS & CONFERENCE CENTER

Holiday Menu
2023-2024

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Hors d'oeuvres

DISPLAYS

Seasonal Fresh Fruit Display \$6 per person [Ⓞ] [Ⓥ]

Display of fresh cut seasonal fruit, honey mint dipping sauce

Artisan Cheese Board \$10 per person [Ⓥ]

Assortment of imported and domestic cheeses, gourmet spreads, crackers and breads

Charcuterie \$15 per person

Sliced cured meats, imported and domestic cheeses, roasted vegetables, olives, mustard, jams, breads, and crackers

Vegetable Crudités \$6 per person [Ⓞ] [Ⓥ]

Display of fresh vegetables, ranch dip, hummus

Jumbo Shrimp Cocktail \$12 per person [Ⓞ]

(based on three shrimp per person)
Housemade cocktail sauce

Baked Brie En Croute \$8 per person [Ⓥ]

Fruit preserve, toasted Naan bread

All menus are subject to taxable 23% service charge and 7% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your coordinator if your group has any food allergies.

[Ⓞ] Gluten Free or can be prepared gluten free
[Ⓥ] Vegetarian

Packages are based on approximately 2 pieces of each menu item per person and are designed to complement one of the dinner packages.

\$12 PER PERSON

CHOICE OF TWO
HORS D'OEUVRES

\$15 PER PERSON

CHOICE OF THREE
HORS D'OEUVRES

\$18 PER PERSON

CHOICE OF FOUR
HORS D'OEUVRES

Price per person may increase if any enhancement menu items are selected.

HORS D'OEUVRES

Stuffed Mushrooms

Choice of:

Mediterranean [Ⓞ]
Spinach and artichoke

Italian
Graziano Sausage,
herbs, Parmesan cheese

Seafood

Mini Crab Cakes

Cajun remoulade

Coconut Shrimp

Pina colada dipping sauce

Spring Rolls

Choice of:

Vegetarian [Ⓥ]
sweet thai chili sauce

Cheesesteak
jalapeno cheese sauce

Antipasto Skewers [Ⓞ] [Ⓥ]

Fire roasted tomatoes,
kalamata olive, mozzarella
cheese, marinated
artichoke hearts

Arancini [Ⓥ]

Classic Parmesan Risotto
deep fried, house made
marinara and
shaved Parmesan

Caprese Skewers [Ⓞ] [Ⓥ]

Cherry tomato, mozzarella
cheese, basil, balsamic glaze

Mandarin Orange Chicken Salad

Wheat berry crostini

Bacon Wrapped Scallops [Ⓞ]

Diver scallops wrapped
in applewood bacon

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[Ⓥ] Vegetarian. Please ask your coordinator

Traditional Holiday Buffet Package

BUFFET PACKAGE

Buffets are designed for groups of more than 25 guests.
All dinners include dinner rolls, flavored butter, iced tea,
and coffee service.

\$45 PER PERSON

CHOICE OF ONE SALAD, TWO SIDES, TWO ENTRÉES, AND THREE DESSERTS

Price per person may increase if any
enhancement menu items are added.

SALAD

Served buffet style or family style

Meadows House Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, English
cucumbers, pepperoncinis, ranch dressing

Holiday Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, dried
cranberries, candied pecans, raspberry
vinaigrette or ranch dressing

Classic Caesar

Romaine, fresh Parmesan, croutons,
Caesar dressing

\$52 PER PERSON

CHOICE OF ONE SALAD, TWO SIDES, THREE ENTRÉES, AND THREE DESSERTS

Price per person may increase if any
enhancement menu items are added.

ENTREES

Slow Roasted Turkey [Ⓞ]

Gravy and cranberry relish

Maple Glazed Ham [Ⓞ]

Cherrywood smoked and Vermont maple syrup

Hunter's Chicken

Garlic, mushroom, onion, tomato,
and bacon demi-glace

Bourbon Glazed Salmon [Ⓞ]

Pan seared wild caught salmon

Mushroom Ravioli [Ⓥ]

Wild forest mushrooms and white wine
garlic cream sauce

CARVED ENHANCEMENTS

Substitute to elevate your entree,
no additional attendant fee

Rosemary Beef Tenderloin [Ⓞ]

Merlot demi-glace
\$7 per person

Slow Roasted Prime Rib [Ⓞ]

Au Jus and creamy horseradish
\$6 per person

Sweet Heat Rubbed Pork Loin [Ⓞ]

Apple chutney
\$5 per person

SIDES

Roasted Garlic Mashed Potatoes [Ⓞ] [Ⓥ]

Sweet Potato Casserole [Ⓞ] [Ⓥ]

Green Beans [Ⓞ]

Bacon, garlic, and brown sugar

Holiday Roasted Vegetables [Ⓞ] [Ⓥ]

Carrots, Brussels sprouts, cranberries, pecans,
balsamic vinaigrette, thyme and rosemary

DESSERTS

Warm Holiday Bread Pudding

Assorted mixed berries and bourbon
cream sauce

Peppermint Chocolate Cake

New York Cheesecake

Choice of eggnog, white chocolate
cranberry or Oreo™

Gingerbread Cake

Holiday Raspberry and Chocolate Parfait

Bourbon Chocolate Pecan Bar

Warm Caramel Apple Crisp

Coconut Cake

Layered red velvet cheesecake cake

All menus are subject to taxable 23% service charge and 7% sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness. Please notify your
coordinator if your group has any food allergies.

[Ⓞ] Gluten Free or can be prepared gluten free

[Ⓥ] Vegetarian

Small Group Family Style

All dinners are served family style to the tables and include dinner rolls, flavored butter, iced tea, and coffee service. Family style selection is designed for groups of 25 and less guests. Price per person may increase if enhancement menu items are selected. All entrees come with client's choice of a trio of mini desserts.

\$48 PER PERSON

**CHOICE OF ONE SALAD,
TWO SIDES, TWO ENTRÉES,
INDIVIDUAL MINI DESSERT TRIO**

SALAD

Served family style

Meadows House Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, cucumbers, pepperoncinis, ranch dressing

Holiday Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry vinaigrette or ranch dressing

Classic Caesar

Romaine, fresh Parmesan, croutons, Caesar dressing

\$55 PER PERSON

**CHOICE OF ONE SALAD,
THREE SIDES, THREE ENTRÉES,
INDIVIDUAL MINI DESSERT TRIO**

ENTREES

Slow Roasted Turkey [Ⓞ]

Gravy and cranberry relish

Maple Glazed Ham [Ⓞ]

Cherrywood smoked and Vermont maple syrup

Hunter's Chicken

Garlic, mushroom, onion, tomato, and bacon demi-glace

Bourbon Glazed Salmon [Ⓞ]

Pan seared wild caught salmon

Mushroom Ravioli [Ⓥ]

Wild forest mushroom and white wine garlic cream sauce

ENTRÉE ENHANCEMENT

Substitute to elevate your entree, no additional attendant fee

Rosemary Beef Tenderloin [Ⓞ] Merlot demi-glace \$7

Sea Bass [Ⓞ] champagne cream sauce \$7

Sweet Heat Rubbed Pork Loin [Ⓞ] apple chutney \$5

SIDES

Roasted Garlic Mashed Potatoes [Ⓞ] [Ⓥ]

Boursin-Loaded Mashed Potatoes [Ⓞ]

Roasted Sweet Potatoes [Ⓞ] [Ⓥ]

Pecans and craisins with a caramel butter glaze

Parmesan Ranch Yukon Gold Potatoes [Ⓞ] [Ⓥ]

Wild Rice Pilaf [Ⓞ] [Ⓥ]

Roasted Orange Glazed Carrots [Ⓞ] [Ⓥ]

Dill and sea salt

Broccoli [Ⓞ]

Roasted garlic, red pepper and applewood smoked bacon

Green Beans [Ⓞ]

Bacon, garlic, and brown sugar

Holiday Roasted Vegetables [Ⓞ] [Ⓥ]

Carrots, Brussels sprouts, cranberries, pecans, balsamic vinaigrette, thyme and rosemary

MINI DESSERT TRIO

Select three

Peppermint Chocolate Cake

New York Cheesecake

Choice of eggnog, white chocolate cranberry or Oreo™

Gingerbread Cake

Holiday Raspberry and Chocolate Parfait

Bourbon Chocolate Pecan Bar

Coconut Cake

**Layered red velvet
cheesecake cake**

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[Ⓥ] Vegetarian

Plated Package

All dinners include dinner rolls, flavored butter, iced tea, and coffee service. All entrees come with client's choice of a trio of mini desserts.

\$52 PER PERSON

**CHOICE OF ONE SALAD,
TWO SIDES, ONE ENTRÉE,
INDIVIDUAL MINI
DESSERT TRIOS**

\$58 PER PERSON

**CHOICE OF ONE SALAD,
TWO SIDES, DUET ENTREES,
INDIVIDUAL MINI
DESSERT TRIO**

\$60 PER PERSON

SPLIT TWO ENTREES

SALAD

Meadows House Salad [ⓐ] [Ⓥ]

Mixed greens, grape tomatoes, cucumbers, carrots, pepperoncinis, ranch dressing

Holiday Salad [ⓐ] [Ⓥ]

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry vinaigrette or ranch dressing

Caesar Salad

Romaine, fresh Parmesan, croutons, Caesar dressing

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[ⓐ] Gluten Free or can be prepared gluten free
[Ⓥ] Vegetarian

ENTREES

Rosemary Beef Tenderloin [ⓐ]

Merlot demi-glace

Sweet Heat Rubbed Pork Loin [ⓐ]

Apple chutney

Hunter's Chicken

Garlic, mushroom, onion, tomato, and bacon demi-glace

Bourbon Glazed Salmon [ⓐ]

Pan seared wild caught salmon

Sea Bass [ⓐ]

Champagne cream sauce

Mushroom Ravioli [Ⓥ]

Wild forest mushrooms and white wine garlic cream sauce

SIDES

Roasted Garlic Mashed Potatoes [ⓐ] [Ⓥ]

Boursin-Loaded Mashed Potatoes [ⓐ]

Roasted Sweet Potatoes [ⓐ] [Ⓥ]

Pecans and craisins with a caramel butter glaze

Parmesan Ranch Yukon Gold Potatoes [ⓐ] [Ⓥ]

Wild Rice Pilaf [ⓐ] [Ⓥ]

Roasted Orange Glazed Carrots

Dill and sea salt [ⓐ] [Ⓥ]

Broccoli [ⓐ]

Roasted garlic, red pepper and applewood smoked bacon

Green Beans [ⓐ]

Bacon, garlic, and brown sugar

Holiday Roasted Vegetables [ⓐ] [Ⓥ]

Carrots, Brussels sprouts, cranberries, pecans, balsamic vinaigrette, thyme and rosemary

MINI DESSERT TRIO

Select three

Peppermint Chocolate Cake

New York Cheesecake

Choice of eggnog, white chocolate cranberry or Oreo™

Gingerbread Cake

Holiday Raspberry Chocolate Parfait

Bourbon Chocolate Pecan Bar

Coconut Cake

Layered red velvet cheesecake cake

Hosted Bar

Host Drink Tickets are available for \$7.00 per drink.

SPIRITS

\$7.50 per glass

Bombay Sapphire Gin, Bacardi Superior Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Jack Daniel's Whiskey, Crown Royal Canadian Whisky, Dewar's White Label Scotch, Jose Cuervo Especial Gold Tequila, Tito's Vodka

WINE

\$7.50 per glass

Sycamore Kane

Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir

DOMESTIC BEER

\$5.50 per bottle

Bud Light, Budweiser, Busch Light, Coors Light, Miller Lite, O'Doul's (Nonalcoholic)

PREMIUM BEER

\$6.50 per bottle

Corona Extra, Heineken, Michelob Ultra, Rotating Craft Beer Selection

NONALCOHOLIC

\$3 per can

Coca-Cola, Diet Coke, Sprite, Mello Yello, Bottled Water, Canned Juices

\$5 per can

Red Bull

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① Vegetarian

What are the options for purchasing alcoholic beverages during our event?

- Host Bar- all beverages are paid for by the organization
- Cash Bar- all beverages are paid for by the individual
- Partial Host Bar- beverages can be hosted only during a certain time period OR just beer and wine can be hosted with liquor paid for by the individual
- Drink tickets- Prairie Meadows will provide drink tickets to hand out to each employee. The organization chooses how many hosted beverages/tickets will be supplied to each person. A cash bar can be available for individuals to purchase drinks after using their drink tickets.

What time can I get in to setup?

- Refer to your contract for setup time-consult your event coordinator if you need additional time for setup.

What if my attendees have dietary restrictions?

- The menu items are labeled with gluten free and vegetarian options. Consult with your event coordinator on which dietary restrictions your attendees have. Our team will be able to accommodate any dietary restriction.

What can Prairie Meadows do to make our event more unique?

- Speak to your event coordinator on pricing
- Ice sculpture – ask your coordinator for the ice sculpture look book if interested
- Custom color ceiling lighting- match the room to your company colors or holiday colors
- Colored table linens (Prairie Meadows provides black or white table linens)
- Custom signature drink
- Custom menus placed at each table setting
- Electronic door cards outside of the room showing your logo
- Gift bags for attendees staying in the hotel overnight
- Holiday trivia displayed on the projector screens

Can I bring my own entertainment?

- Yes! Let your event coordinator know what entertainment you plan to bring and we will assist with spacing and additional needs.

If I select multiple entrees, how will the servers know which meal everyone ordered?

- We will provide you with meal selection cards to hand to your attendees when they arrive. They will put the card on their place setting and our team will handle the rest.

Can I have a raffle for my event?

- Yes; however, there are restrictions according to the Iowa Racing and Gaming Commission. Please check with your Event Coordinator for details.

Can I bring in casino games for my event?

- Yes! Except for events happening on the 4th floor (consult your event coordinator). You are welcome to bring in a vendor with table games but there can be no exchange of cash, gifts, or raffle tickets to play- just for fun!