

Buffets

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Choice of 1 entree, two side dishes, tossed salad with
2 dressings, rolls and butter, iced tea and coffee

(\$17.00 per person)

Choice of 2 entrees, two side dishes, tossed salad with
2 dressings, rolls and butter, iced tea and coffee

(\$20.00 per person)

Choice of 3 entrees, two side dishes, tossed salad with
2 dressings, rolls and butter, iced tea and coffee

(\$23.00 per person)

*Additional side dishes are available; \$1.50/per person
For a plated meal, please add an additional \$3.00 per person*

*These Buffets are served for 1.5 to 2 hours. There will be an additional charge for longer time
if needed, we plan from the structure provided to us. If you would like to customize any of these
menus to fit your tastes or budget, please don't hesitate to call us.*

Optional Services

Cake cutting service is available; we will provide your plates,
forks, and napkins

(\$50.00)

Upgraded linens available for an additional charge.

Entrees

Chicken Entrees

Chicken Marsala
Chicken Madera
Herb Roasted Chicken
Chicken Picatta
Chicken Cordon Bleu
Chicken Parmesan
Marinated Chicken Breast

Turkey Entrees

Roasted Turkey
Maple Glazed Turkey
Smoked Turkey Breast

Pasta

Cavatelli Casserole
Meat Lasagna
Veggie Lasagna
Stuffed Shells

Pork Entrees

Iowa Pork Chop
Smoked Pork Chop
Stuffed Pork Loin
Italian Pork Loin
Roasted Pork Loin
Smoked Pork Loin
Pork Madera
Baby Back Ribs
Smoked Pork Prime Rib

Beef Entrees

Baron of Beef
Roasted Beef
BBQ Beef
Beef Brisket
10 oz. Prime Rib of Beef
\$2.00 additional per person
6 oz. Beef Tenderloin
\$3.00 additional per person
10 oz. New York Strip
\$2.00 additional per person
10 oz. Ribeye
\$2.00 additional per person

We serve several different sauces with the above beef selections.

side Dishes

Side Dishes

Seasoned Mashed Potato

Garlic Mashed Potato

Baked Potato

Potato Au Gratin

Scalloped Potato

Garlic Baby Red Potato

Herb Roasted Potato

Party Potatoes

Green Bean Almondine

Green Bean Casserole

Broccoli Casserole

Wild Rice Pilaf

Scalloped Carrots

Corn Alexander

Corn in Butter Sauce

Asparagus*

California Gold

Baked Beans

Steamed Veggies

Baked Ziti

Baked Macaroni and Cheese

Tossed Green Salad

Caesar Salad

Potato Salad

Cole Slaw

Fresh Fruit Salad*

Garlic Pasta Salad

Marinated Veggie Salad

Broccoli Salad

Tortellini Salad

** \$0.25 extra per person*

Additional Buffet Options

Deli Sandwich Buffet

Choice of 2 sides and a dessert

Assorted Turkey, and Ham sandwiches

Condiments included.

(\$12.50 per person)

BBQ Fixins

Choice of 2 sides, and a dessert

Pulled Chicken

BBQ Pulled Beef

Pulled Pork

(\$13.00 per person)

Mexican Taco Buffet

Served with your choice of Spiced Ground Beef or Shredded Chicken,
Salsa, Sour Cream, Shredded Cheese, Refried Beans, Spanish Rice,
Flour Tortillas, Taco Salad Bowls with Choice of Dessert

(\$13.50 per person/Lunch)

(\$15.00 per person/Dinner)

Breakfast

Continental Breakfast

Fresh Pastries
Assorted Muffins and Bagels
Fresh Fruit
Orange Juices and Coffees
(\$6.00 per person)

All American Breakfast

Scrambled Eggs
Bacon, Smoked Ham or Sausage | Country Potatoes
Biscuits and Gravy, Pancakes, or French Toast with Warm Maple Syrup
(\$9.50 per person)

All American Deluxe Breakfast

Choice of Cheese Omelette, Breakfast Casserole, or Scrambled Eggs
Bacon, Smoked Ham or Sausage | Country Potatoes
Biscuits and Gravy, Pancakes, or French Toast with Warm Maple Syrup
(\$10.50 per person)

The above are served with juice and coffee

Appetizer selections

Hot Hors d'oeuvres

Boursin Stuffed Mushrooms (3)	\$2.75
Ham & Swiss Puffs (3)	\$2.75
Hot & Spicy Meatballs (4)	\$2.75
Swedish Meatballs (4)	\$2.75
Asian Chicken Skewers (2)	\$3.50
Buffalo Wings (3)	\$3.50
Tomato & Basil Pizzette (2)	\$2.25
Mini Cordon Bleu (2)	\$2.75
Spring Rolls (2)	\$2.75
Italian Sausage, Pepper & Onions	\$2.75 per person
Spinach & Artichoke Dip	\$2.25 per person
Baked Brie with Pecan Glaze	\$1.75 per person
Pesto-Cheese Fondue with Breadsticks	\$2.25 per person
Bacon Parmesan Dip	\$2.75 per person
Chicken Enchilada Dip	\$2.75 per person

Cold Hors d'oeuvres

Cherry Tomatoes Stuffed with Herbed Cheese (3)	\$2.75
Shrimp Cocktail (3)	\$4.00
Assorted Finger Sandwiches	\$2.75 per person
Assorted International Meats and Cheeses	\$3.50 per person
Veggies and Dip	\$1.75 per person
Assorted Pinwheels	\$2.75 per person
Chips and Salsa	\$1.75 per person
Assorted Cheese & Cracker Trays	\$2.25 per person
Fresh Fruit Display with Fondue	\$3.50 per person
Assorted Fresh Fruit with Dips	\$3.50 per person
Parmigiano Cheesecake with Flatbreads	\$2.75 per person
Smoked Gouda Dip with Crostini	\$2.25 per person
Southwest Cheesecake	\$2.75 per person

Dessert

Standard Desserts:

Chocolate Fudge Brownies
Carmel Pecan Bars
Chocolate Chip Bars
Chocolate Peanut Butter Bars
Chocolate Revel Bars
Pumpkin Bars
Lemon Bars
Carrot Cake Bars
Chocolate Chip Cookies
Sugar Cookies
Peanut Butter Cookies
Oatmeal Raisin Cookies
Monster Cookies

Gourmet Desserts:

Chocolate Silk Cake
Italian Cream Cake
Chocolate Raspberry Cake
Waldorf Cake
Carrot Cake
Lemon Cream Cake
New York Cheesecake
Chocolate Truffle Cheesecake
Turtle Cheesecake
White Chocolate Raspberry Cheesecake
Pumpkin Cheesecake
Fresh Fruit Pizza
Apple Crisp, Peach Crisp, Cherry Crisp
Bread Pudding/Brandy Cream Sauce

Gourmet desserts additional \$2/per person

Beverages

Beer & Alcohol

Canned Beer	\$3.00
Wine Cooler	\$3.50
Mixed Drinks	\$5.50
Single Shots	\$3.50
House Wine	\$5.00
Bottle of House Merlot	\$18.00
Bottle of House Chardonnay	\$18.00
Bottle of House Champagne	\$22.00
Pony Keg	\$120.00
Keg of Beer	\$230.00

Copper Creek has a liquor license, which by Iowa law requires all beverages to be purchased on the premises.

Soft Drinks

16 oz. Glass	\$1.50
20 oz. Bottled Beverage	\$2.00
Energy Drink	\$4.00

Unlimited Fountain Drinks*

Less than 100 people	\$125.00 all night
Less than 200 people	\$150.00 all night
More than 200 people	\$200.00 all night
More than 250 people	\$250.00 all night

**Unlimited fountain drinks available only in conjunction with bar service and are based on guaranteed number of guests.*