



Grinnell, Iowa

PRAIRIE
CANARY

BANQUET MENU

Thank you for your interest in our catering services. All of the information below is intended to provide examples of the many items we commonly provide our guests. All catering events involve an in-depth conversation about you, your hopes and dreams for your event, and the types of food that excite you the most. Our culinary team will propose solutions that meet your goals, your budget and your schedule.

Send your inquiry to Catering@PrairieHG.com and we will contact you within 24 hours.

Non-Alcoholic Beverage Service à la carte

Canned Soda (Coca-Cola)

Fresh Brewed Regular & Decaffeinated Coffee

Fresh Brewed Iced Tea

Lemonade

Fresh Juices (Orange or Cranberry)

Prairie Canary Juice Cans

Bottled Water

Iced Tea, Coffee

Coffee, Juice

Coffee, Iced Tea, Canned Soda

Hors d' oeuvres

A minimum of 12 guests

Fresh Sliced Fruit Display

International & Domestic Cheese Display

Fruit Garnish | Crackers

Assorted Cocktail Sandwiches

Ham | Turkey | Roast Beef | Cheese | Condiment

Bruschetta

Tomatoes | Garlic | Olive Oil | Asiago | Baguettes

Hummus

Fried Naan | Red Peppers | Green Peppers | Carrots

Antipasto Display

Cured Meats | Assorted Cheeses | Olives |
Grilled Vegetable Chef's Selection of Dips | Dried Fruits |
Artisan Breads | Fresh Fruit

Whole Smoked Salmon

Diced Eggs | Red Onions | Cream Cheese |
Capers | Baguettes

Spinach & Artichoke Dip

Fried naan

Guacamole

Fried tortilla chips

Queso Blanco

Fried tortilla chips

Hors d' oeuvres

A minimum order of 2 dozen each

Mini Crab Cakes

Maryland Style | Cilantro Lime Aioli

Brochettes: (minimum order of 2 dozen per choice)

Meats: Beef | Chicken | Pork

Sauces: Honey Chipotle | BBQ | Teriyaki | Thai Peanut

Meatballs

Sauces: Honey Chipotle | BBQ | Teriyaki | Swedish

Fried Chicken Tenders

Sauces: Honey Chipotle | BBQ | Teriyaki | Buffalo

Stuffed Mushrooms (minimum order of 2 dozen per choice)

Italian | Crab | Spinach & Gorgonzola

Crab Rangoon

Sweet & Sour Sauce | Honey Chipotle

Egg Rolls (minimum order of 2 dozen per choice)

Meats: Vegetable | Pork

Sauces: Sweet & Sour Sauce | Honey Chipotle

Meatball Marinara Sliders

Reuben Sliders

Crab Deviled Eggs

Large Gulf Shrimp (Cocktail Sauce)

Assorted Crostini

Lox Salmon and Cream Cheese

Cream Cheese | Salmon | Capers

Brussel Sprouts and White Cheddar

Brussel Sprouts | White Cheddar | Garlic

Bacon and Caramelized Onion

Bacon | Caramelized Onions | Blue Cheese | Honey

Prosciutto - Pear

Goat Cheese | Prosciutto | Pear | Spiced Pecans

BLT

Heirloom Tomato | Applewood Smoked Bacon | Heart of Romaine | Aioli

Brie and Apples

Brie | Gala Apple | Honey

Carving Station

Served with warm rolls

Carved Sirloin

Horseradish Sauce

Carved Beef Tenderloin

Horseradish Sauce

Carved Turkey Breast

Dijon & Mayonnaise

Carved Brown Sugar Glazed Ham

Carved Pork Loin

Horseradish Sauce

Carved Prime Rib

Horseradish sauce & Au Jus

Plated Dinners

Comes with choice of soup or salad and dinner rolls

Grilled Salmon

Shrimp and Asparagus Risotto | Red Onion Vinaigrette

Skillet-Roasted Halibut Steak

Artichokes | Wild Mushrooms | Tomato Confit | Sauvignon Blanc Essence

Lemon Pepper Salmon

Jonah Crab Meat | Chardonnay Chive Butter Sauce | Saffron Rice

Bacon Wrapped Scallops

Cauliflower Purée | Braised Romaine | Cabernet Reduction

Almond Encrusted Salmon

Superfoods Salad (Quinoa, Beets, Kale, Pomegranate, Avocado)

Grilled Filet Mignon

Sauces: Roquefort Butter | Béarnaise Sauce | Artichoke Tomato Ragout |

Wild Mushroom Demi-Glace

Prime Rib of Beef Au Jus

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |

Steamed Asparagus

Grilled Sirloin

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |

Steamed Asparagus

Steak au Poivre

Five-Pepper Blend | Cognac Cream Sauce

Plated Dinners Continued

Comes with choice of soup or salad and dinner rolls

Lamb Chops

Dijon Rosemary Crust | Minted Demi-Glace

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |
Steamed Asparagus

Roast Boneless Duck

Braised Brussel Sprouts | Red Wine Balsamic Reduction

Roast Tenderloin

Sliced & Served with a Bordelaise Sauce

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |
Steamed Asparagus

Lemon Herb Chicken

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |
Steamed Asparagus

Chicken Roulade

Spinach, Fontina Cheese | Lemon Thyme Jus

Starch Side Choices (1): Roasted Fingerling Potatoes | Parmesan Mashed Potatoes

Vegetable Side Choices (1): Wild Rice & Vegetable Medley | Buttered Baby Carrots |
Steamed Asparagus

Vegetarian Selections

Comes with choice of soup or salad and dinner rolls

Vodka Pasta

Red & Green peppers | Crushed Red Pepper | Ziti

Fettuccini Alfredo

Spinach Lasagna

Spinach | Mushrooms | Ricotta Cheese | Provolone | Mozzarella

Eggplant Parmesan

Breaded eggplant | Mozzarella | Angel Hair | Marinara

Pasta Primavera

Zucchini | Yellow squash | Red & Green peppers | Red onion | Ziti

Soup Choices:

Choice 1

Tomato Feta | French Onion | Clam Chowder

Chicken and Wild Rice | Bayou Chowder | Beer Cheese

OR

Salad Choices

Choose 1

Canary

Greens | Apricot Dill Dressing | Cherry Tomatoes | Sunflower Seeds | Grated Parmesan

Kale

Kale | Orange-Ginger Vinaigrette | Feta | Roasted Corn | Roasted Beets | Black Quinoa

Apple

Greens | Champagne Vinaigrette | Apples | Blue Cheese | Dried Cherries | Spiced Almonds

Pear

Greens | Poppy Seed Dressing | Pears | Roasted Beets | Feta

Dinner Buffet

1 entrée choice \$21.99 / 2 entrée choices \$27.99 / 3 entrée choices \$35.99

Buffet includes choice of 2 starches / 2 vegetables / 2 salads

Seafood-Stuffed Haddock

Sauces: Lobster sauce OR Lemon Herb Butter

Oven-roasted Chicken

Truffle Mushroom Sauce

Grilled OR Pan-seared Salmon

Wilted Spinach | Red Onion Tomato Vinaigrette

Grilled OR Blackened Swordfish

Lemon Herb Butter | Fresh Fruit Salsa OR

Au Poivre with Five-Pepper Blend | Ratatouille

Grilled Salmon Au Poivre

Five-Pepper Blend | Ratatouille

Horseradish Haddock

Crusted with Horseradish and Panko | Fried Leeks | Chive Mashed Potatoes

Pecan-Crusted Salmon

Apple Cider Brown Butter

Chicken Schnitzel

Lemon Caper Butter

Chicken Roulade

Spinach | Fontina Cheese | Lemon Thyme Jus

Monterey Chicken

Jack Cheese | Avocado | Sun-Dried Tomato Coulis

Dinner Buffet Continued

1 entrée choice \$21.99 / 2 entrée choices \$27.99 / 3 entrée choices \$35.99

Buffet includes choice of 2 starches / 2 vegetables / 2 salads

Asian Barbequed Chicken

Fried Rice | Snow Peas | Carrots | Bean Sprouts | Mushrooms

Chicken Marsala

Mushroom Marsala Demi-Glacé

Chicken Oscar

Crabmeat | Asparagus | Béarnaise Sauce & Demi-Glacé

Roast Sliced Sirloin

Mushroom Madeira Demi-Glacé OR Bordelaise Sauce

Sirloin Tips

Shallots | Mushrooms | Tarragon Brown Sauce

Char-Grilled Sirloin Tips

Grilled Onions | Peppers | Mushrooms | Red Wine Jus

London Broil

Marinated & Grilled to Medium Rare | Sliced

Roasted Pork Loin

Roasted Shallots | Oven-Dried Tomatoes | Red Wine Sauce

Roasted Pork Loin

Cajun Oyster Cornbread Stuffing | Cabernet Pan Gravy

Roasted Pork Loin

Apple Marmalade | Bourbon Sweet Potatoes

Vegetarian Buffet Selections

1 entrée choice \$21.99 / 2 entrée choices \$27.99 / 3 entrée choices \$35.99

Buffet includes choice of 2 starches / 2 vegetables / 2 salads

Vodka Pasta

Red & Green peppers | Crushed Red Pepper | Ziti

Fettuccini Alfredo

Spinach Lasagna

Spinach | Mushrooms | Ricotta Cheese | Provolone | Mozzarella

Eggplant Parmesan

Breaded eggplant | Mozzarella | Angel Hair | Marinara

Pasta Primavera

Zucchini | Yellow squash | Red & Green peppers | Red onion | Ziti

Sides

Circle options

Cold Items (Choose 2)

Tossed Salad

Pasta Salad

Fruit Arrangement

Quinoa Salad

Broccoli Salad

Cucumber Salad

Greek Orzo Salad

Tomato Basil Feta Salad

Continental Breakfast Selections

Traditional Continental Breakfast (minimum of 20 guests) \$6.99 per guest
Fresh Baked Pastries | Bagels & Cream Cheese Coffee | Orange Juice | Cranberry Juice

Deluxe Continental Breakfast (minimum of 20 guests) \$8.99 per guest
Fresh Baked Pastries | Bagels & Cream Cheese | Sliced Fruit | Coffee | Orange Juice | Cranberry Juice

Breakfast Buffet Breakfast Buffet (minimum of 20 guests)

(1) Entrée \$10.99 per guest

(2) Entrées \$12.99 per guest

Entrée Selections:

Fluffy Scrambled Eggs | Classic Biscuits & Gravy | French toast with Warm Syrup & Butter |

Scallions Breakfast Casserole – Choose up to (3) ingredients:

Breakfast Sausage, Bacon, Ham Spinach, Tomatoes, Onions, Mushrooms, Peppers, Cheddar Cheese, Swiss)

Choice of (2) Proteins

Bacon | Ham | Sausage Links | Sausage Patties

Choice of (2) Sides

Hash Browns | Lyonnaise Potatoes | Sliced Fruit | Brown Sugar Oatmeal Flavored

Breakfast buffet is served with assorted pastries, fresh brewed coffee and assorted juices

Dessert

Blondie Sundae	\$5.99
Vanilla bean ice cream & spiced pecans	
Flourless Chocolate Torte	\$5.99
Fresh berries & berry compote	
Carrot Cake	\$5.99
Triple Chocolate Mousse Cake	\$5.99
Wild Berry Short Cake	\$6.99
Berries foster & vanilla bean ice cream	
High Rise New York Cheese Cake	\$6.99
Topped with fresh berries	
Cannoli	\$5.99
Strawberry cannoli cream & fresh berries	