



BREAKFAST

CONTINENTAL

Fresh baked muffins, scones, small cinnamon rolls, and pastries. Fresh cut fruits. Fresh baked breads, bagels, all the fixins'. Coffee, Juice, Milk. - **12.99**

HEALTHY START BREAKFAST

Cereal bars, fresh cut fruits, yogurt, juice and coffee - **10.99**

THE GRAND BUFFET

Everything on the continental plus fresh scrambled eggs, choice of flavored scrambled eggs;
choice of: bacon, sausage, ham;
choice of: breakfast potatoes, cheesy hash browns, or DeBurgo Potatoes,
Omelet station with a private chef - **27.99**

RENOVO BREAKFAST BUFFET

Enjoy our hot, made from scratch breakfast buffet for your event. Featuring an abundant selection of hot items each day, fresh baked breads and pastries, fresh cut fruit and your choice of beverage - **14.99**

BREAKFAST EXTRAS

| | |
|---|-----------|
| Machine Shed sweet rolls..... | 5.99 each |
| Cinnamon rolls | |
| Pecan rolls | |
| Caramel rolls | |
| Fruit rolls | |
| Deluxe pastries (per dozen)..... | 29.99 |
| Mini cinnamon rolls (per dozen)..... | 29.99 |
| Mini fruit rolls (per dozen)..... | 29.99 |
| Mini pecan rolls (per dozen)..... | 29.99 |
| Muffins (per dozen)..... | 29.99 |
| Fresh baked fruit muffins (per dozen)..... | 29.99 |
| Bagels and cream cheese (per dozen)..... | 29.99 |
| Fresh baked croissant (per dozen)..... | 24.99 |
| Fresh fruit tray (per person)..... | 4.99 |
| Yogurt (each)..... | 2.49 |
| Whole fruit basket (each piece)..... | 2.99 |
| Assorted cereals and milk (per person)..... | 2.99 |
| Fruit-filled cereal bar (each)..... | 2.49 |

BEVERAGES

| | |
|---------------------------------|-------|
| Coffee (per gallon)..... | 31.99 |
| Ice tea (per gallon)..... | 31.99 |
| Hot chocolate (per gallon)..... | 31.99 |
| Apple cider (per gallon)..... | 31.99 |
| Fruit punch (per gallon)..... | 31.99 |
| Lemonade (per gallon)..... | 31.99 |
| Fruit juice (per liter)..... | 14.99 |
| Milk (per liter)..... | 14.99 |
| Soda (each)..... | 2.99 |
| Bottled Water (each)..... | 2.99 |

Private Events Menu
Provided by





LUNCH

SALADS

Served with homemade bread, dessert and beverage.

Grilled Chicken Caesar

Caesar dripped greens topped with lemon pepper grilled chicken, Asiago cheese, tomatoes and lemon - **15.99 per person**

Chef's Salad

Full of julienne sliced ham, turkey, Colby & Swiss cheese, tomatoes and hard cooked eggs - **15.99 per person**

Blackened Chicken Tortilla Salad

Fresh greens tossed with ranch salsa, topped with diced tomatoes, Colby cheese, blackened chicken breast, sour cream, salsa and crispy tortilla strips - **16.99 per person**

Marinated Steak Salad

Aged top sirloin marinated, grilled and thinly sliced served over fresh greens with tomatoes, onion and asiago cheese - **17.99 per person**

Add soup to your salad - **3.99 per person**

SPECIALTY LUNCHES

Served with beverage, assorted gourmet cookies and brownies for dessert. Minimum of 20 people.

Pasta Bar

Fettuccine & penne pasta, sautéed vegetables, sliced chicken breast, marinara & alfredo sauce. Tossed or Caesar salad and garlic bread sticks - **18.99 per person**

Potato Bar

Piping hot baked potatoes served with a variety of toppings and a tossed or Caesar salad. Toppings: mushrooms • broccoli au gratin • butter • sour cream tomatoes • bacon • shredded cheese • green onion cheese sauce - **17.99 per person**

Fiesta Bar

Seasoned ground beef, seasoned sliced chicken, hard and soft tortillas, cheese, diced tomatoes & shredded lettuce, onions, guacamole, refried beans, roasted corn and black bean salsa, sour cream, Spanish rice and chips and salsa - **22.99 per person**

Backyard BBQ Buffet

Choice of two:

Chicken breast • hamburgers • hot dogs • bratwurst
Served with selection of rolls, assorted condiments, potato chips, tossed salad with dressing, fruit and choice of baked beans, potato salad or coleslaw - **23.99 per person**

Country Picnic

Fried chicken and BBQ ribs, tossed salad with dressing, sliced fresh fruit, potato chips, choice of potato salad, pasta salad, baked beans, green bean casserole or coleslaw - **23.99 per person**

Italian Feast

Choice of two:

Meat or vegetable lasagna • chicken parmesan fettuccine alfredo • spaghetti and meatballs
Served with chef selected vegetables, marinated cucumbers & tomatoes, pasta salad, Caesar salad and bread sticks - **23.99 per person**

Deli Buffet

Sliced ham, smoked turkey, roast beef, assorted cheeses, lettuce, tomatoes, onions, mayonnaise and mustard. Choice of white, wheat, rye, kaiser or pretzel bread. Served with pasta salad, potato salad and potato chips - **21.99 per person**

Add soup to your deli buffet - **3.99 per person**

LIGHT LUNCH

Mix and Match as you like! Soup & 1/2 Sandwich, Soup & Salad or Salad & 1/2 Sandwich.
Served with beverage and dessert.

Salad - Choose from: Tossed • Caesar Salad

Cup of Homemade Soup or Chili

Half Sandwich - Choose from:

Club, Turkey or the Shed Special

Bacon, Lettuce, Tomato & Bacon.

Choice of cheese: Swiss, Colby, Pepperjack

Lunch Buffet - **18.99 per person**

Sit-down Lunch - **15.99 per person**



LUNCH

Served Buffet or Sit-Down

BUFFETS are served with your choice of two entrées, vegetable, potato, two salads, dessert, fresh homemade bread and a beverage. Minimum of 20 people - **21.99 per person**

SIT-DOWN entrées are served with choice of potato, vegetable, homemade bread, salad, dessert and beverage - **23.99 per person**

Add soup to any buffet - **4.99 per person**

Fried Chicken

Prepared with our own secret spices.

Swiss Steak

Braised, tender Swiss steak in rich brown sauce with onions, tomatoes, carrots and celery.

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy.

Baked Ham

Our specially cured ham, served with brandied cherries. A midwestern favorite.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Plowman's Meatloaf

Really great meatloaf served with pan roasted beef gravy topped with onion strings.

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes.

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce.

Chicken Alfredo

Grilled chicken breast tossed with fettuccine noodles and traditional alfredo sauce.

Pioneer Pasta

Hearty egg noodles topped with tender pork medallions and baked with a garlic herb sauce.

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli.

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber
& tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with
strawberry topping

Add a scoop of
vanilla or cinnamon
ice cream - 3.00



LUNCH

LUNCH SANDWICHES

All sandwiches are served with tossed salad.

You may also choose macaroni salad, potato salad, or fresh-cut fruit.

Potato chips are served with all sandwiches. Dessert and beverage are included.

Please limit your selections to two sandwiches.

Add soup for 4.99 per person.

Chicken Salad Croissant

Home baked croissant topped with our delicious chicken salad - **19.99 per person**

Turkey Croissant

Sliced breast of turkey, topped with Swiss cheese, served on a croissant - **19.99 per person**

Boneless Pork Chop Sandwich

Butterflied, charbroiled to perfection and served atop our specially baked bun - **21.99 per person**

Grilled Chicken Club Sandwich

Breast of chicken charbroiled and topped with bacon and Swiss cheese - **20.99 per person**

Grilled Cobb Sandwich

Chicken breast, Iowa Maytag blue cheese, smoked bacon, tomato, fresh greens, on a Kaiser roll - **20.99 per person**

Grilled Vegetable Wrap

Assorted grilled vegetables topped with Parmesan cheese and rolled up in a warm tortilla. Served with a side of ranch dressing - **18.99 per person**

French Dip Sandwich

Thinly sliced roast beef on a French roll. Served au jus - **19.99 per person**

Portabella Sandwich

Sautéed portabella mushrooms topped with grilled red peppers, melted Swiss cheese, lettuce and tomato on a French roll with roasted garlic tomato mayonnaise - **17.99 per person**

Smothered Prime Rib Sandwich

Slow-roasted prime rib smothered in sautéed onions topped with Swiss cheese on a hoagie bun - **21.99 per person**

BOXED LUNCH

Perfect for those meetings and events without a lot of time.

Just pick up and go.

Includes your choice of Deli sandwich, bag of chips, coleslaw, cookie, apple and beverage.

Choice of meat:

Turkey, roast beef, ham or chicken salad

Includes American, Pepperjack & Swiss cheese

17.99 per person



DINNER

Our buffets are served with your choice of two entrées, vegetable, potato and two salads.
Fresh homemade bread, dessert and beverage are also included - **29.99 per person**
Minimum of 20 people. Add an additional entrée for 4.99 per person.

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy.

Fried Chicken

Prepared with our own secret spices.

Baked Ham

Our specially cured ham, served with brandied cherries.
A midwestern favorite.

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes.

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce.

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing.

Carved Prime Rib

8 oz. cut, slow roasted, specially aged USDA Choice grain fed beef. (additional 4.50 per person)

Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce.

Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce.

Cattleman's

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices.
Topped with our herb cream sauce.

Beef or Chicken Kabobs

Two skewers of garden vegetables and your choice of teriyaki marinated chicken or USDA Choice sirloin grilled to perfection.

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli.

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber & tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with strawberry topping

Add a scoop of vanilla or cinnamon ice cream - 3.00



SIT-DOWN DINNERS

Your choice of two entrées will be served with a potato, choice of vegetable, salad and dessert.
Dinners include homemade bread and beverage. Add soup - **4.99 per person**

Iowa Chop

The pride of the Iowa Pork Producer - 29.99

Prime Rib

Slow roasted, specially aged USDA Choice grain fed beef. 8 oz. - 32.99 • 12 oz. - 36.99

Roasted Stuffed Pork Loin

Pork loin brimming with old-fashioned dressing and served with homemade gravy - 28.99

Fried Chicken

Prepared with our own secret spices - 27.99

Parmesan-Crusted America's Cut

A boneless, cut from the center of the pork loin Parmesan crusted and served with our hunter's style mushroom and white wine sauce - 28.99

Stuffed Pork Chop

Award-winning, sweet apple raisin dressing and glaze - 28.99

Ribeye

The Beef Producers' most flavorful 10 oz. cut - 31.99

Chicken Chardonnay

Breast of chicken baked and served in a mushroom white wine sauce - 29.99

Roasted Turkey Breast

Sliced turkey breast served with home-style dressing - 27.99

Old Fashion' Pot Roast

Slow roasted with onions, carrots and potatoes - 29.99

Chicken Marsala

Chicken breast with fresh mushrooms sautéed and finished in a sweet marsala wine sauce - 27.99

Smoked Jim Beam Pork Loin

Slow smoked boneless pork loin carved and drizzled with a homemade Jim Beam barbeque sauce - 29.99

Stir Fry Vegetable Platter

A variety of fresh garden vegetables sautéed with fresh herbs and served with wild rice - 27.99

Cattleman's

Top sirloin stuffed with homemade dressing of Swiss cheese, mushrooms, bread crumbs, garlic and spices. Topped with our Pioneer sauce - 31.99

Filet Mignon

An extra thick center-cut bacon-wrapped filet char-grilled to your liking - 36.99

Teriyaki Salmon

Petit filet of Atlantic salmon, char-broiled teriyaki style, served with wild rice pilaf and fresh steamed broccoli - 29.99

Vegetables

Buttered corn
Farmer's blend
Dilled carrots
Steamed broccoli
Green bean casserole
Grandma's green beans
Scalloped corn

Salads

Tossed or Caesar
Macaroni salad
Potato salad
Cottage cheese
Pasta salad
Broccoli salad
Marinated cucumber
& tomato salad

Potatoes

Mashed potatoes & gravy
Bacon Cheddar mashed
Garlic mashed potatoes
Baked potato
Baked Cheddar casserole
Oven roasted new potatoes
Cranberry sweet potatoes
Wild rice

Dessert Choices

Chocolate cream pie
Coconut cream pie
Banana cream pie
Carrot cake
Cookie
Apple dumpling
Brownie
Chocolate cake
Cheesecake with
strawberry topping
Add a scoop of
vanilla or cinnamon
ice cream - 1.50



BREAKS, SNACKS AND DESSERTS

BEVERAGES

| | |
|---------------------------------|-------|
| Coffee (per gallon)..... | 31.99 |
| Lemonade (per gallon)..... | 31.99 |
| Ice tea (per gallon)..... | 31.99 |
| Hot chocolate (per gallon)..... | 31.99 |
| Apple cider (per gallon)..... | 31.99 |
| Fruit punch (per gallon)..... | 31.99 |
| Fruit juice (per liter)..... | 14.99 |
| Milk (per liter)..... | 14.99 |
| Soda (each)..... | 2.99 |
| Bottled water (each)..... | 2.99 |

APPETIZERS & PARTY FOODS

Prices are per person.

| | |
|---|------|
| BBQ Burnt Ends..... | 4.99 |
| Stuffed mushroom caps..... | 5.99 |
| Smoked, barbequed or hot chicken wings..... | 5.49 |
| Variety of fresh sausage meats with cheese and crackers..... | 6.49 |
| Chicken skewers with peanut sauce..... | 4.99 |
| Steak skewers..... | 6.99 |
| Bruschetta with fresh roma tomatoes..... | 5.49 |
| Cheese & cracker tray with a variety of cheeses..... | 4.49 |
| Fresh vegetables with dip..... | 4.49 |
| Shrimp with cocktail sauce..... | 6.99 |
| Assorted fresh cut fruit..... | 4.99 |
| Spring rolls..... | 4.49 |

ANYTIME MUNCHIES

| | |
|---|-------|
| Mixed nuts (per pound)..... | 30.99 |
| Roasted Peanuts (per pound)..... | 25.99 |
| Whole Nuts (per pound)..... | 30.99 |
| walnuts, almonds, pecans, or mixed | |
| Party mix (per pound)..... | 21.99 |
| Snack mix (per pound)..... | 21.99 |
| Chips and dip (per pound)..... | 16.99 |
| Chips and salsa (per pound)..... | 16.99 |
| Fresh baked pretzel sticks (per dozen)..... | 23.99 |
| Pretzels (per pound)..... | 15.99 |
| Popcorn (per pound)..... | 14.99 |

(Each pound equals approximately 10 servings)

THEMED BREAKS

Fiesta Break

Tortilla chips with salsa and bean dip, chili con queso, guacamole, sour cream, assorted soft drinks, bottled water and coffee - **9.99 per person**

Take Me Out to the Ball Game

Jumbo soft pretzels with cheese and hot mustard, buttered popcorn, shelled peanuts, potato chips with onion dip, Cracker Jack boxes, assorted soft drinks, bottled water and coffee - **10.99 per person**

Energizer

Granola & fruit bars, trail and snack mix, assorted yogurt, mineral water, juices, coffee and tea - **9.99 per person**

Grandmas Cookie Jar

Selection of chocolate chip, sugar, oatmeal & raisin, fudge brownies, milk - regular & chocolate, bottled water and coffee - **9.99 per person**

Ice Cream Truck

Assortment of ice cream bars & treats, assorted soda, bottled water and coffee - **10.99 per person**

DESSERTS

| | |
|---|-------|
| Brownies - fudge (per dozen)..... | 32.99 |
| Pies (serves 10)..... | 31.99 |
| Deluxe cookies (per dozen)..... | 29.99 |
| Build your own cheesecake (per person)..... | 7.99 |
| Selection of cheesecakes with assorted toppings | |
| Mini apple dumpling (each)..... | 5.99 |
| Homemade Rice Krispie treats (each)..... | 5.49 |



BAR OPTIONS

Bartender fee of \$75 per bartender for the first five hours. Each additional hour is \$25 per hour per bartender.

We are proud to offer the finest in premium liquors, imported and domestic beers and a variety of wines. If there are specific brands of liquor, wine or beverages you would like added to your bar, please consult your private event executive. Cash bars will be gold brands unless requested otherwise.

Special note regarding bar arrangements: Hotel Renovo is the sole alcoholic beverage licensee on the hotel premises. It is subject to the regulations of the Iowa State Alcoholic Beverage Commission and violations of the regulations may jeopardize the hotel's license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources to be brought on property without authorization and appropriate corkage fees.

SILVER LEVEL BAR

Smirnoff Vodka, J & B Scotch, Jim Beam, Canadian Club Whiskey, Beefeater Gin, Jose Cuervo Gold Tequila, Bacardi Superior Rum, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

| Selections | Host Bar | Cash Bar |
|--------------------------|-----------------|-----------------|
| Silver..... | 7.00..... | 7.25 |
| Martini..... | 10.00..... | 10.25 |
| Double..... | 9.00..... | 9.25 |
| Domestic Beer..... | 4.75..... | 5.00 |
| Imported Beer..... | 5.75..... | 6.00 |
| Wine by the glass..... | 6.50..... | 7.00 |
| Soft Drinks & Juice..... | 3.25..... | 3.50 |
| Bottled Water..... | 3.25..... | 3.50 |

PLATINUM BRANDS

Ketel One Vodka, Johnnie Walker Red Scotch, Knob Creek Bourbon, Crown Royal, Tanqueray Gin, Jose Cuervo 1800 Gold Tequila, Captain Morgan, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

| Selections | Host Bar | Cash Bar |
|--------------------------|-----------------|-----------------|
| Silver..... | 8.50..... | 9.25 |
| Martini..... | 12.00..... | 12.25 |
| Double..... | 11.00..... | 11.25 |
| Domestic Beer..... | 4.75..... | 5.00 |
| Imported Beer..... | 5.75..... | 6.00 |
| Wine by the glass..... | 6.50..... | 7.00 |
| Soft Drinks & Juice..... | 3.25..... | 3.50 |
| Bottled Water..... | 3.25..... | 3.50 |

GOLD BAR LEVEL

Tito's Vodka, Dewar's White Label Scotch, Jack Daniel's Bourbon, Crown Royal, Beefeater Gin, Jose Cuervo Tequila, Captain Morgan, Korbel Brandy, Courvoisier VS, Bailey's, Kahlua

| Selections | Host Bar | Cash Bar |
|--------------------------|-----------------|-----------------|
| Silver..... | 8.00..... | 8.25 |
| Martini..... | 11.00..... | 11.25 |
| Double..... | 10.00..... | 10.25 |
| Domestic Beer..... | 4.75..... | 5.00 |
| Imported Beer..... | 5.75..... | 6.00 |
| Wine by the glass..... | 6.50..... | 7.00 |
| Soft Drinks & Juice..... | 3.25..... | 3.50 |
| Bottled Water..... | 3.25..... | 3.50 |

Keg Beer | \$375 per keg (domestic beer)
Domestic Keg Glass Service | \$3.75/glass
Champagne | \$32 per bottle
Corking Fee | \$20