

CATERING MENU

All proceeds help feed local families.

BREAKFAST

Buffet

Brunch Buffet | \$14 per person

Minimum 30 people.

Includes 2 mains and 2 sides. Add extra mains for \$3/person and extra sides for \$2/person.

Brunch Mains

Egg Scramble (GF)

Vegetarian Egg Scramble (GF)

Breakfast Casserole – Vegetarian available

Pancakes

Sweet Potato Pancakes (V, GF)

French Toast Bread Pudding

Cheesy Hashbrown Casserole

Ham

Roasted Chicken

Roast Beef

Brunch Sides

Coffee Cake

Fruit Salad

House made Breakfast Sausage

Bacon +\$1 per person

Rosemary-Garlic Potatoes

Sweet Potato Hash

Seasonal Green Salad

Quiche-by-the-Slice Box | \$12 per person

Minimum 15.

Quiche-by-the slice, fruit salad and muffin. Choose 2 varieties:

Pesto, Sundried Tomato, Parmesan | Potato, Sausage, Cheddar | Spinach, Tomato, Bacon, Mozzarella All varieties can be made without crust for gluten-free option.

Pastries & Fruit Box | \$8 per person

Minimum 10.

Includes assorted muffins and scones, as well as a basket of seasonal whole fruit.

Add hard-boiled eggs \$1 per person.

Breakfast Burritos | \$8 each

Minimum 15. Choose 2 varieties:

Bacon, Tomato, Cheddar | Sausage, Potato Cheddar | Sweet Potato, Black Bean, Onion | Spinach, Onion, Feta

Includes salsa, sour cream and a basic utensil pack. Burritos will need to be reheated, instructions included.

Granola Parfaits | \$6 each

Minimum 10.

House made granola, layered with vanilla yogurt and topped with berries.

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BREAKFAST (cont')

Whole Quiche | \$20

Serves 4-6.

Will need to be reheated, instructions included. Plates and basic utensil pack included.

Pesto, Sundried Tomato, Parmesan | Potato, Sausage, Cheddar | Spinach, Tomato, Bacon, Mozzarella

All varieties can be made without crust for gluten-free option. *Other varieties available upon request.*

Beverage Package | \$3 per person

Minimum 10.

Includes: coffee, tea, orange juice, cream, sugar, compostable cups/lids, stirrers.

On-site only

Mimosa Bar | \$22 per bottle

Serves 5.

Includes flavored syrups, sparkling wine, orange juice and stemware.

Bloody Mary Bar | \$12 per person

When in season.

Housemade Bloody Mary mix, standard vodka, selection of garnishes. Premium vodka available for \$2.00 per person.

All on-site services, food and alcohol are subject to 7% sales tax and 18% service charge.

Gratuity is welcomed for staff and is at patron's discretion.

LUNCH

Working-Through-Lunch Box | \$14

Minimum 15. Choose up to 3 types variations:

Each box includes: one wrap or salad, bag of chips or apple, a cookie, and basic napkin/utensil pack.

Balsamic Vegetable Wrap – whole wheat tortilla, mixed greens, balsamic roasted vegetables, goat cheese and maple balsamic dressing. Vegan without the cheese.

Chicken BLT Wrap – Whole wheat tortilla, sliced grilled chicken breast, spinach, bacon, tomatoes, with an herbed mayo spread.

Za'tar Roasted Sweet Potato Salad – Roasted sweet potatoes served on a bed of mixed greens with an orange vinaigrette and pistachios.

Hummus Wrap – whole wheat tortilla spread with hummus, topped with mixed greens, roasted red peppers and feta cheese. Vegan without the cheese.

Chicken Caesar Salad Wrap – whole wheat tortilla with chicken breast, romaine lettuce, housemade Caesar dressing, parmesan cheese.

Mediterranean Quinoa Salad – Quinoa mixed with black olives, roasted red peppers, artichoke hearts, red onion, feta cheese and parsley. Served on a bed of greens with a red wine vinaigrette. **Roast Beef Wrap** – whole wheat tortilla, sliced roast beef, horseradish mayo, mixed greens, and swiss cheese.

Caesar Salad – Classic salad with a bed of Romaine lettuce, with house-made dressing, croutons, and parmesan crisps.

Beverage Package | \$3 per person

Minimum 10.

Includes: iced tea, lemonade, soft drinks. Add coffee for \$2 per person.



Soup & Wrap Combo | \$14

Minimum 15. Choose up to 3 types of salads and/or wraps and 1 type of soup.

Choose a half portion of any of the wraps or salads (listed on the previous page) and pair with a cup of one of the following soups:

Italian Lentil (Vegan, GF) Broccoli Cheddar (Vegetarian) Unstuffed Pepper Beef Barley Peruvian Chicken Soup

Quiche & Soup or Side Salad Combo | \$14

Minimum 15. Choose up to 2 varieties of quiche and soup/salad. Includes a piece of quiche (flavors below), a cup of soup OR side salad.

Pesto, Sundried Tomato, Parmesan | Potato, Sausage, Cheddar | Spinach, Tomato, Bacon, Mozzarella



Deli Sandwich Buffet | \$12 per person

Minimum 20 people.

This buffet includes a platter of 3 deli meats – roast beef, smoked turkey, ham – along with breads and rolls and sandwich fixings such as lettuce, tomato, onion, mustard, mayo and sliced cheese.

Hearty Buffet Classics | \$18 per person

Minimum 20 people.

Choose 2 mains and 2 sides.

Add dessert for \$2 per person. Add extra mains for \$4/person. Add extra sides for \$2/person.

Mains	Sides	Desserts
Roast Beef	Roasted Balsamic Vegetables	Brownies
Roast Turkey	Garlic Rosemary Potatoes	Fruit Crisp
Roast Pork Loin	Rice Pilaf	Carrot Cake
Pesto Pasta (Vegetarian)	Fruit Salad	Lemon Cream with Berries
	Green Salad	

APPETIZERS

Ordering guidelines:

For light appetizers or before a meal, plan to order 2-3 varieties. For heavy appetizers or in place of a meal, choose:

4-5 types for up to 35 guests

7-9 types for between 35-60 guests

9 or more for more than 60 guests

Remember to provide a variety of foods to please everyone. That means something for the vegetarian as well as the meat eater. Having both hot and cold foods also helps keep everyone happy.

Don't forget to include a few sweet treats if appetizers are taking place of dinner. Please see our dessert section for choices.

Prices reflect serving 15 people.

Hot

Chicken Kabobs | \$50
Steak Bites with Chimichurri | \$75
Cauliflower Bites | \$45
Salmon Cakes with Spicy Remoulade | \$70
Brie with Tomato Jam Baked in Puff Pastry | \$35
Meatballs and Marinara | \$60
Stuffed Mushrooms (Veg/GF available) | \$50/\$60
Chickpea Dumplings in Curry Tomato Sauce (V) | \$50
Roasted Brussels Sprouts in Lemon Tahini Sauce | \$60
Spinach-Artichoke dip with Foccacia | \$50

Cold

Ginger-Lime Marinated Shrimp | \$75 Caprese Skewers with or without Salami | \$50/\$60 Asparagus wrapped with Prosciutto | \$60 Pinwheels (chicken taco, Italian, veggie) | \$40 Deviled Eggs | \$50 White Bean Tabouli (V) | \$50 Bowtie Balsamic Pasta Salad (V) | \$45

l la carte

Trays & Platters | Serves 15

Veggie Platter with Hummus or Dill Dip – please specify |\$24 Cheese and Sausage Platter with Crackers |\$27 Fruit Skewers with Sweet Poppy Seed Dressing |\$32 Charcuterie Board |\$80

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BUFFET DINNER



Dinner Buffet | \$22 per person

Minimum 20 people.

Choose 2 mains and 3 sides.

Add extra mains for \$4/person. Add extra sides for \$2/person. Add house salad and rolls for \$2/person.

Mains

Chicken Pot Pie

Mediterranean Chicken Breast

Roast Turkey

Roast Pork Loin

Roast Beef

Roast Chicken

Salmon Fillet

Chicken Pesto Pasta

Lasagna (vegetarian available)

Beef Tenderloin +\$3

Vegetarian Wellington

Desserts - \$3/person

Lemon Cream with Berries +\$1

Carrot Cake +\$1

Fruit Crisp (seasonal)

Brownies

Coconut Milk Panacotta (V)

Flourless Chocolate Cake (GF)

Sides

Fresh Corn Salad

Coleslaw

Caesar Salad

Honey Maple Glazed Carrots

Balsamic Roasted Vegetables

Roasted Mushrooms with Parsley and Garlic

Fruit Salad

Pasta Salad

Rustic Mashed Potatoes

Rosemary-Garlic Roasted Potatoes

Rice Pilaf

Potato Chips

Garlic Bread

Mashed Sweet Potato with Bacon and Mushroom

House Salad

Beverage Package | \$3 per person

Minimum 20.

Includes: iced tea, lemonade and

soft drinks. Add coffee for \$2 per person.

PLATED DINNER

On-site only

Plated Dinner | \$28 per person

Minimum 25 people.

You may choose up to two options for mains, two sides, and a dessert. For instance, you may want to offer your guests an entrée choice of chicken, salmon and pork. Convivium will need to know final counts on options **10 days in advance of event**. Add house salad and rolls for \$2/person.

We encourage you to mix and match from the choice of mains and sides listed on the Dinner Buffet page (previous), but also offer these preset menus as a place to start.

Middle Eastern Medley

Mediterranean Chicken Rice Pilaf Honey Maple Glazed Carrots Coconut Milk Panacotta

You're In Iowa

Roast Pork Loin Mashed Potatoes Caesar Salad Fruit Crisp

Heart Healthy

Salmon Fillet
Rice Pilaf
Balsamic Roasted Veggies
Flourless Chocolate Cake

The Classic

Roast Turkey Balsamic Roasted Vegetables Rustic Mashed Potatoes Apple Pie Bread Pudding

Meat & Potatoes

Roast Beef Mashed Potatoes Green Beans Carrot Cake

Beverage Package | \$3 per person

Minimum 20.

Includes: iced tea, lemonade and soft drinks. Add coffee for \$2 per person.

All on-site services, food and alcohol are subject to 7% sales tax and 18% service charge.

Gratuity is welcomed for staff and is at patron's discretion.

DESSERT

Minimum 10 people. Priced per person, unless otherwise noted.

Fruit Skewers with sweet poppy seed dressing | \$4
Flourless chocolate cake bites | \$2
Oatmeal chocolate bars | \$3
Lemon Cream with Berries | \$4
Carrot Cake | \$4
Seasonal Fruit Crisp — GF available upon request | \$40 (serves 20-25)
Cookie Platter | \$24 (serves 15)
Chocolate Dipped Strawberries | \$4

Full Pies: Pumpkin, Pecan, Apple | \$22 each

INTERACTIVE DINNER PARTY

On-site only

Private Cooking Classes

Convivium offers several private cooking classes for groups between 4 and 20 people. Please contact Convivium for more information: leslie@convivium-dbq.com.

Private Group Cooking Classes for Kids

These classes are great for birthday parties, scout troop activities or just for fun! Contact us for more information: leslie@convivium-dbq.com.

Healthy Snacks (ages 8-12) | \$10 per child Mini-Frittata (ages 8-12) | \$8 per child English Muffin Pizzas (ages 8-12) | \$8 per child Granola (ages 8-12) | \$8 per child Sweet Treats (ages 8-12) | \$10 per child Homemade Pasta (ages 12+) | \$20 per child Homemade Pizza (ages 12+) | \$20 per child

All Interactive Dinner Parties must be booked at least 10 days in advance.

All on-site services, food and alcohol are subject to 7% sales tax and 18% service charge.

Gratuity is welcomed for staff and is at patron's discretion.

PICNIC & PARTY PACKAGES

Buffet

Standard | \$10 per person

Minimum 30 people.

Includes one hotdog or hamburger per person, a bag of chips, condiments, and buns. Add another hotdog or burger for \$2 per person.

Classic | \$1 per person

Minimum 30 people.

Choose two sandwich types and two sides per person. Add another sandwich choice for \$3 per person, another side for \$1 per person, or a cookie for \$1 per person.

Sandwich Choices:Sides:Pulled BBQ PorkPasta saladSloppy JoesPotato SaladChicken BreastBaked BeansBratwurstColeslawHamburgerPotato ChipsCookies

THEMED FOOD BARS

Buffet

\$14 per person

Minimum 15 people.

Taco Bar - Ground beef, chicken, lettuce, cheese, black beans and salsa. Add guac or extra protien for \$2/person.

Mac & Cheese Bar - Grilled chicken, green onion, buffalo sauce, bacon bits, steamed broccoli and carmelized onion. Extra proteins at \$2/person.







