ICA
CATIE
AWARDS
Catered Arts Through Innovative Excellence

CATERING
the knot
best of
weddings

Caterer of the Year
DSM MAGAZINE

Bishop Charron Caritas
Award Winner

Appetizer Presentations

NEW!

Chowder Station

Assorted Shooters of Lobster Chowder, Roasted Corn Chowder, & Creamy Prosciutto Chowder
PRICE: $5.95

Caprese Carving Station

Heirloom Tomatoes, Crostini Dipped in Pesto, Fresh Mozzarella, Assorted Salts & Vinegars *PRICE: $5.95*

All Appetizers are Available Only with a Dinner Selection. NOT SOLD SEPERATELY.

Prima Donna Cheese Table

Artisan cheeses, breads and dipping oils with displays of olives *PRICE: $3.95*

Mini Panini Bar

A warm assortment of Chipotle & Basil, and Prosciutto & Provolone Paninis
PRICE: $3.95

Shrimp Shooter Flight

Shrimp Cocktail, Mango Shrimp, & Shrimp Remoulade.
PRICE: $4.95

Bruschetta Bar

Tomato & Basil, Roasted Mushroom & Garlic and Olive Tapenade top our bruschetta's.
PRICE: $3.95

Mushroom Trio

Crab Cake Mushrooms, Sausage & Mozzarella Mushrooms and Parmesan & Breadcrumb Stuffed Mushrooms. *PRICE: $4.95*

Antipasti – chef selected imported meats

Salami, Coppa & Slices of Pepperoni displayed with Sundried Tomatoes, Artichoke Hearts, Pepperoncini's & Assorted Olives along a Parmigiano Reggiano Wheel & Breadsticks *PRICE: $4.95*

Wings Four Ways

Buffalo, Chile Lime Cilantro, Asian & Atomic Wings served with Ranch Dressing. *PRICE: $3.95*

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

Hand Passed Appetizers

Our friendly staff will pass these bite sized delicacies on decorative trays garnished with seasonal edible décor. Passed hors d'oeuvres are a great introduction to the beginning of dinner and you can be assured your guests are being taken care of while you take your bridal photos. We suggest that you select one from each section. If you'd like to choose more we will gladly price it especially for your event. The prices for these hors d'oeuvres are available only with a dinner selection and are based on a 100 person minimum.

Choose from the following hand passed appetizers:

~ Stuffed Mushrooms
~ Serrano Wrapped Melon
~ Tuscan Summer Salad
~ Prosciutto Wrapped Asparagus
~ Jumbo Shrimp Cocktail
~ Sesame BBQ Spare Ribs
~ Bacon Wrapped Scallops
~Stuffed Clams
~Asian Noodle Salad
~ Meatballs Sliders
~ Sweet & Sour Chicken Skewers
~ Teriyaki Beef Skewers
~ Gazpacho Shooters
~ Shrimp Salad Sliders
~ Tomato, Basil & Fresh Mozzarella Crostinis
~ Shrimp Scampi on Toast
~Sausage & Pepper Sliders

PICK THREE - $8.95

PICK FOUR - $9.95

All Appetizers are Available Only with a Dinner Selection.
NOT SOLD SEPERATELY.

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

Hawker Boxes

S'mores

Popcorn

Late Night Snacks

SHRIMP NACHOS

$4.95

The *ultimate* nacho experience! Your guests enjoy a build-your-own nacho station with all the fixings an incredible shrimp infused cheese sauce.

HAWKER BOXES

$2.95

Everyone's favorite snack classics; (popcorn, candy, peanuts and more) Served by us, stadium style in our festive hawker boxes.

S'MORES BAR

$3.95

The station you have to see to believe; interactive hand -roasted campfire style s'mores gooey & delicious!

Appetizers and Dinner have come and gone smoothly, your guests are dancing the night away, and you blow them away one last time with the perfect late night teaser. These crowd favorites will be sure to please your guests.

SALSA & GUACAMOLE BAR

$4.95

This isn't your average chips & dip station, this scrumptious presentation features hand-crafted salsa & guac with our chef's secret blend of herbs and spices.

POPCORN

$1.50

Buttery, crunchy, salty, delicious.

Mini Hot Dogs

$3.95

The perfect late night snack

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

DELICIOUS Plated Dinners

All Plated Meal Options Include
Your choice of Salad, Potato, and Vegetable (as listed below)

Pork Tenderloin
with Rosemary Demi-glace
$20.95

Chicken Francesca
(Sautéed in a Lemon Caper Sauce Topped with Herb Crusted Shrimp Scampi)
$22.95

8 Oz. Filet Mignon
with Chianti Mushroom Sauce
$27.95

Duet of Jumbo Crab Stuffed Shrimp with Drawn Butter and8 Oz. Filet Mignon with Chianti Mushroom Sauce
***Market Price**

Vegetarian Option
of Ricotta Stuffed Manicotti with Basil Marinara Sauce.
$19.95

8 Oz. Oven Roasted Salmon Filet with Cucumber Cream Sauce
$23.95

Drunken Steak
(Sam Adams Marinated Sirloin)
8oz. – $22.95

Stuffed Pork Chops
$21.95

Cornbread Stuffed Breast of Chicken with Marsala Wine Sauce
$19.95

Duet of 8 Oz. Filet Mignon with Chianti Mushroom Sauce and Stuffed Breast of Chicken Marsala
***Market Price**

SALAD	*Preset Summer Tuscan Salad with Melon, Tomato & Prosciutto*	*Preset Fresh Garden Salad with Aged Balsamic Vinaigrette*	*Preset Caesar Salad with Aged Parmesan Cheese & Croutons*
POTATO	*Garlic Mashed Potatoes*	*Baked Potatoes*	*Butter Parsley Red Potatoes*

VEGETABLE	*Fresh Green Bean Almondine*	*French Glazed Carrots*	*Pan Sautéed Edamame*	*Oven Roasted Vegetables* *Add $2.00	*Fresh Asparagus* *Add $1.00

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

Hors D'oeuvres Assortment 1

Gulf Shrimp Display on Cracked Ice
with Lemons and Cocktail Sauce
Petite Rolls Stuffed with
Shrimp, Turkey and Ham Salad
Cheese Stuffed Ravioli in Marinara Sauce
Bite Sized Sweet Italian Sausages
Swedish Meatballs
International Cheese Board
Relish Tray with Dip
Crackers
PRICE: $19.95

Hors D'oeuvres Assortment 2

Asian Chicken Skewers
Bite Sized Sweet Italian Sausages
Miniature Cheese Stuffed Ravioli
in Marinara Sauce
Stuffed Mushroom Trio
International Cheese Board
Relish Tray with Dip
Crackers

PRICE: $18.95

Food Stations are out for up to 1 & ½ hours

Gourmet Assortment 1

International Cheese Board
Penne Pasta with Meat Sauce and Romano Cheese
Italian Meatballs and
Sweet Garlic Sausages in Sauce
Top of the Round Roast Beef,
Baked Iowa Ham and Turkey Sliced Warm from the
Oven and Displayed Beautifully on Garnished Trays
Relish Trays with our Signature Dill Dip
Assorted Rolls and Condiments
Ice Water, Coffee, Cream & Sugar
PRICE: $18.95

Gourmet Assortment 2

Roast Steamship Round of Beef-Carved at the Buffet
with Hot Au Jus and Horseradish Cream Sauce
Alaskan King Crab Meat on Ice
Shrimp Display with Lemons and Cocktail Sauce
Breast of Turkey Sliced Warm from the Oven
Cheese Stuffed Ravioli with Tomato Sauce
Italian Meatballs & Sweet Garlic Sausages
International Cheese Board
Assorted Rolls, Croissants and Condiments
Ice Water, Coffee, Cream & Sugar
PRICE: $19.95

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Signature Barn Dinners

Menus

These can be served buffet or family style at any of the rustic barn venues or wherever you want to go.

BARN DINNER 1

Chicken Francesca
(Boneless Marinated Breast of Chicken with Lemons, Capers & Herb Crusted Shrimp Scampi)
Penne with Tomato Sauce
Italian Meatballs & Sweet Garlic Sausage
Greek Salad with Feta, Olives & Roasted Red Peppers
Rolls and Butter inluded
PRICE: $21.95

Barn Dinner 2

Cappelletti with Creamy Pesto Sauce
Ricotta Stuffed Manicotti with Basil Marinara Sauce
Penne with Italian Meatballs & Sweet Garlic Sausage
Fresh Garden Salad with House Vinaigrette
Rolls and Butter included
PRICE: $18.95

Barn Dinner 4

Roast Native Turkey with Giblet Gravy
Garlic Mashed Potatoes
Buttered Peas and Cranberry Sauce
Butternet Squash
Rolls and Butter included
PRICE: $18.95

BARN DINNER 3

Drunken Steak
(6oz. Sirloin Marinated in Spices and Sam Adams Lager)
Garlic Mashed Potatoes
Green Beans
Caesar Salad with Parmesan Cheese & Croutons
Rolls and Butter included
PRICE: $22.95

BARN DINNER 5

Cornbread Stuffed Chicken Breast
Italian Roast Potatoes
Green Beans
Mixed Greens Salad with Aged Balsamic Vinegar
Rolls and Butter included
PRICE: 19.95

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

BUFFET RECEPTIONS

Iowa Chop House Buffet

Gazpacho Aperitif
Roast Stuffed Iowa Pork Chops
with Pan Gravy
Whole Roasted Beef Sirloin with Au Jus
Grilled Mixed Vegetables
Garlic Mashed Potatoes
Caesar Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar
Price: $23.95

Buffet Romantica

Shrimp Prima Vera
Tossed with Pasta Shells
Chicken Picata
(Chicken Breast with
Lemon Sauce & Capers)
Garlic Mashed Potatoes
Green Beans
Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar

PRICE: $20.95

Make Your Event
All About U !

Unexpected

Unique

Unforgettable

Take advantage of
all Christiani's
Catering has to Offer

5-Star Cuisine

Linens

Tablescapes

Backdrops

Lighting

Bars

Floral

Tables & Chairs

Buffet Barbeque

Barbecued Chicken
Baked Ham with Pineapple Sauce
Pasta Salad
Corn on the Cob
Boston Baked Beans
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar

PRICE: $18.95

Bella Pasta Buffet

Pasta Da Vinci
(Sautéed Chicken, Mushrooms &
Onions in a Madeira Wine Sauce
Tossed with Penne Pasta)
Cappalletti with Creamy Pesto
Alfredo
Four Cheese Stuffed Ravioli
with Chianti Marinara
Italian Olives & Relish Tray
Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream &
Sugar

PRICE: $18.95

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

***BUFFETS ARE OPEN FOR UP TO 1 & ½ HOURS**

BUFFET RECEPTIONS

Verona Buffet

Garden Salad
Boneless Breast of
Chicken Prima Vera
Roast Beef with
Horseradish Cream Sauce
Cheese Stuffed Ravioli
with Basil Marinara
Penne with Meatballs & Sausage
Green Beans
Rolls & Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $22.95

European Buffet

Roast Prime Ribs of Beef
with Au Jus
and Horseradish Cream Sauce
Swedish Meatballs
Italian Roast Chicken
Cheese Stuffed Ravioli
with Basil Marinara
Green Beans
Glazed Belgian Carrots
Rice Pilaf
Fresh Garden Salad
Fresh Baked Bread & Butter
Ice Water, Coffee, Cream & Sugar

PRICE: $23.95

Grand Buffet

USDA Choice Roast Beef
Baked Ham with Pineapple Sauce
Roast Chicken "Simmered in
Wine"
Cheese Stuffed Ravioli
Italian Roast Potatoes
Garden Salad
Fresh Baked Rolls & Butter
Ice Water, Coffee, Cream and
Sugar

PRICE: $19.95

Buffet Special

Garden Salad
USDA Choice Roast Beef
Roast Chicken "Simmered in Wine"
Penne with Meatballs and Sausages
Italian Roast Potatoes
Fresh Baked Rolls & Butter
Ice Water, Coffee, Cream and Sugar

PRICE: $18.95

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

TAPAS -[Tah-pahs] **pl n.** (*especially in Spain*) a snack or appetizer, typically served with wine or beer.

Station Events are an entertaining way to keep your guests interacting with each other – a true conversation piece!

We suggest you choose three stations – one from each of the three colored sections. Our decadent dessert stations are sold separately but make a **perfect** fourth station.

The prices for these menus are based on your choosing three stations and a minimum of 100 guests.

There are no beverages included in the Tapas Menu price.

Food stations are open for 1 & ½ hours

Choose one station from each of the three sections – PRICE: $23.95

ACTION STATIONS

Grazing Station

Baby Carrots
Jicama Batons
Celery Sticks
Broccoli Florets
Grape Tomatoes
Sweet Pickles
Bell Pepper Strips
Olives
French Dill Dip

The Prima Donna

Parmigiano Reggiano Wheel
Spanish Manchego
Prima Donna Aged Gouda
Double Cream French Brie
Maytag Blue
Breads & Dipping Oils

Pasta Bar

Stuffed Manicotti with Marinara Sauce
Penne with Meatballs & Sausages
Cappelletti with Creamy Basil Pesto
Grated Romano Cheese
Red Pepper Flakes
Italian Bread & Butter

Lettuce Wraps

Crisp Lettuce Cups
Cucumbers, Carrots, Scallions & Limes
Dipping Sauce/Thai Peanut Sauce
*+ **One** of the following*
Asian Flank Steak
Thai Style Chicken
Vietnamese Shrimp

Seafood Station

Bacon Wrapped Scallops
Crab Spoon with Cajun Remoulade
Shrimp Cocktail Shooters with Lemon
Our SIGNATURE Lobster Chowder Shooters

Barbeque Station

Beef Brisket
Hickory Smoked Barbeque Chicken
Boston Baked Beans

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

ACTION STATIONS

Choose one station from each of the three sections – PRICE: $23.95

Chowder Bar

New England Lobster Chowder
Rhode Island Red Chowder
Roast Corn Chowder
Classic Oyster Crackers

Salad Bar

Fresh Tuscan Salad
with Summer Melon
Sesame Asian Noodle Salad
Classic Caesar Salad
Spring Garden Salad
With House Vinaigrette

Risotto Action Station

Imported Italian Arborio Rice

Toppings

Italian Sweet Sausage & Peppers
Wild Mushrooms
Shrimp Francesca

Pasta Station

Shrimp Prima Vera with Penne
Ravioli with Basil Marinara
Farfalle with Roasted Garlic Chicken
with Garlic Cream Sauce
Grated Romano Cheese
Red Pepper Flakes
Italian Bread & Butter

Carving Station 2 – Add $3.00

Whole Roasted Rib Eye
with Chimichurri Sauce
Chile Rubbed Pork Loin
with Ancho Chile-Molasses Glaze
Roast Turkey Breast
with Mango Lime Chutney
Garlic Mashed Potatoes

Carving Station 1

Garlic Mashed Potatoes

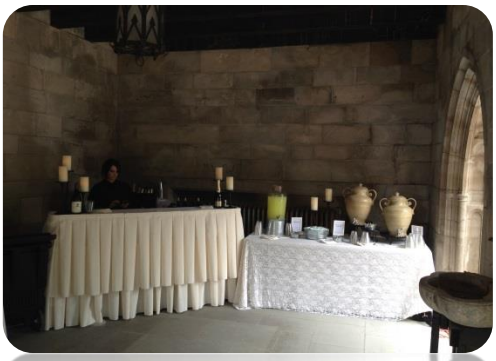
Choose Two of the Following:

-Eye of the Round Roast Beef with Au Jus & Horseradish Cream Sauce
-Garlic & Rosemary Pork Tenderloin with Chianti Demi glaze
-Warm Turkey Breast

By Definition, Tapas is listed as a snack or appetizer typically served with wine or beer, but here at Christiani's we know that Tapas are so much more than that. For us, it's an art form in the purest sense. It's a way for us to focus on the theme of a dish and turn it into something spectacular. Our Chefs create intricate stations that allow your guests to graze from one station to the next and experience several different types of food. This may seem very different from your standard buffet, but that's because it is. Tapas gives you the option to step back from the traditional buffet display, and encourages your guests to mingle! This less formal style of dining is set for some guest seating but with many open cocktail tables (again, to encourage a light and easy flow).

PLEASE ADD 20% SERVICE CHARGE + 7% SALES TAX TO ALL PRICING. PRICES BASED ON 100 PERSON MINIMUM. PRICES MAY VARY ACCORDING TO EVENT LOCATION AND DATE.

515-287-3169 / 515-287-0877 www.christianiscatering.com 1150 SE Diehl Avenue Des Moines, IA 50315



Salisbury House & Gardens

ISU Alumni Center / Ames

Fabulous Tent Receptions

BE A GUEST AT YOUR OWN EVENT

Will it be a reservation for 50 or 1500? Christiani's Catering & Events offers full service solutions to ensure that your event is managed to perfection. We remove the stress so that you can relax and enjoy your event. To reserve your date please call us to check for availability and for more information. 515/287-3169

CUISINE & SERVICE

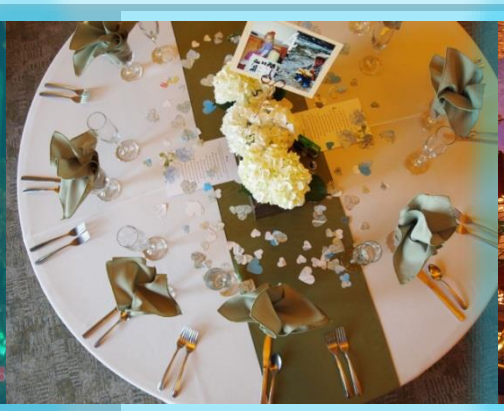
Christiani's provides a five star solution to your next event. We offer gourmet catering, full bar service and event planning services. We take great pride in offering Central Iowa the highest quality of food and service.

DECORATIONS

We also provide any and all rentals including Tables and Chairs. We can handle all aspects of your wedding, social or business meeting. We have the expertise and resources to plan your event with stellar results. Along with the beautiful décor already included in most of our packages, Christiani's also offers many additional enhancements to take your event over the top. Email design@christianiscatering.com for details.

LOCATION

Our unique venues allow you to create an experience that matches the unique needs of your events. In addition to our leading venues in Central Iowa like Noce, Brenton Plaza and NOAH'S you may also choose other venues where we are the preferred caterer; the ISU Alumni Center, the Scottish Rite Consistery , Copper Creek Golf Course, the Salisbury House Sunset Ridge Barnand the many fine wineries surrounding Des Moines including Summerset Winery. We also cater to well over one hundred other fine facilities as well as tent parties. Call us today!



515-287-3169 / 515-287-0877 www.christianiscatering.com 1150 SE Diehl Avenue Des Moines, IA 50315

FULL SERVICE CATERING

We are pleased to present the following sample menus. Prices may vary according to event date and location. We have created different menus, ranging in style and pricing, to give you a wide selection to choose from for your dinner. All fully catered events will include white table linens & your choice of color linen napkins and skirting along with real china, silverware and glassware.

Please note that our menu prices are based on a 100 person minimum and include the proper amount of staff to successfully execute your event. Prices do not include the 20% Service Charge, 6% Sales Tax or any rentals. Along with the beautiful décor already included in most of our packages, Christiani's also offers many additional enhancements to take your event over the top.

Find us on Facebook

Christiani's Catering and Event Decorators

For additional info Email:
info@christianiscatering.com

WORDS FROM OUR CLIENTS:

"Our guests RAVED about the food! HONESTLY everyone told us how great everything tasted, how moist the chicken was, and we even received compliments on the carrots! Awesome service, preparation and delivery! ***I truly under-estimated the impact food could have on a wedding.*** *"Your staff did an excellent job and made our event such a memorable one for all who attended!*
Carol Reynolds-Ward

"Our wedding ceremony and reception were perfect!! It was SO beautiful and everything I imagined it would be! I will remember Christiani's and that beautiful, magical day for the rest of my life. " *Carrie Cummings*

"Leon & I wanted to take a moment tell you want an amazing job Christiani's did on our wedding. The decor was absolutely beautiful & exactly what we wanted. The food was beyond delicious, I am still getting compliments from our guests on the great food. The staff that worked the wedding was outstanding, they were friendly, helpful and very professional. Everything was truly perfect & we appreciate all the hard work you did for us. I will be recommend Christiani's as a catering company to everyone I know in Iowa - Shelly & Leon Lewis

"Everything is always First Class. I especially appreciate your staff and how professionally they take care of our Guests." *Dee Zee Manufacturing*

"The food was great, decorations exquisite and service superb."
Mercy Medical Center

"Thank you for taking the time to make sure everything we wanted was done! You all went above and beyond!" *Louise Price*

"It's been a month and when I talk to my guests the first thing they mention is the quality and taste of the food." *Steve & Amy Lamberti*

"You seem to never fail us. Once again I heard nothing but wonderful compliments in regard to the food the service and the decorations." CDS (1500 people)

"Your staff was very courteous, proficient and conscientious throughout the entire evening. The result – a phenomenal Party!" *NCMIC Group*

Christiani's VIP Catering Service, Ltd
1150 SE Diehl Avenue, Des Moines, IA 50315
Telephone: (515)287-3169

CATERING RESERVATION REQUEST- BOOKING SHEET

Complete this form and return with $1,000.00 deposit (Deposits are non-refundable)
Deposit may be via Visa, MasterCard or Personal Check

*Name*_____ *E-Mail*_____

*Address*_____
Street *City* *State* *Zip*

*Telephone Home*_____ *Work*_____ *Cell Phone*_____

Event Location _____

Requested Date _____ *Type of Event* _____
Times:
Hall Rental from _____ *To* _____
*Guest Arrive*_____ *Serving Time*_____
*Approximate Number of Guests*_____

*Menu Selection and Price:*_____

20% SERVICE CHARGE AND 7% STATE TAX ADDED TO ALL MENU PRICES
ALL PRICES SUBJECT TO CHANGE

This Contract is for the above Date, Time and Location. Any changes must be approved by the Office and new contract will be required.

*How did you hear about us:*_____
Briefly describe affair and any special requests or needs you may have:

_____
_____
_____

SIGNATURE _____ *Date* _____

PLEASE NO TIPPING

Remember to call our office at least 10 days prior to your event with the final number of guests to attend. This is called a "Guarantee" or minimum number of guests you agree to pay for.

FINAL PAYMENT MUST BE MADE IN FULL 5 DAYS PRIOR TO YOUR EVENT. FIANL PAYMENT MUST BE IN THE FORM OF CERTIFIED OR CASHIER'S CHECK, VISA OR MASTERCARD. THERE WILL BE A 3% SURCHARGE FOR ALL CREDIT CARD PAYMENTS.
NO PERSONAL CHECKS.

When you call in your Guarantee you will be given the total amount due. You can increase your number after this time but you cannot decrease the number.

All prices are per person starting with 100 people. Pricing for under 100 guests:
80 to 100 - Add $2.00 per person to menu price
70 to 79 - Add $3.50 per person to menu price
60 to 69 - Add $5.50 per person to menu price
50 to 59 - Add $8.25 per person to menu price

DEPOSITS ARE NON-REFUNDABLE. Deposit amount will be Deducted from your total amount due.

_____
DO NOT WRITE BELOW THIS LINE
FOR OFFICE USE ONLY

*Reserved by*_____

Deposit _____ *Rec'd*