

**If you have questions while reviewing this information, please contact:**

Luther Catering  
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**Menu Information**

Below you'll find some menu ideas to get you started on planning your special day! Please let us know if you would like alternate menu proposals. We would be happy to tailor a menu to suit *your* tastes!

*Note: Pricing below is subject to change based on current market price.*

**Soups**

- Creamed organic spinach and beer soup - \$4.50/person
- Tuscan bread, bean and summer vegetables - \$4.50/person
- Black bean and roasted tomatilla soup with lime crème fraiche - \$4.50/person
- French cream of cauliflower soup with braised broccoli raab - \$6.00/person
- "Peaches & Cream" sweet corn soup and roasted tomato salsa with prosciutto crisps - \$4.50/person
- Polenta soup with braised local greens and shaved parmigiano reggiano - \$4.50/person

**Salads**

- Shaved asparagus and parmesan salad with blanched white asparagus and mustard vinaigrette - \$5.25/person
- Iowa summertime heirloom and cherry tomato salad with lemon cucumber and radishes - \$4.75/person
- Summer herb and greens salad with parmigiano reggiano and a splash of lemon - \$4.50/person
- Radish, fennel, and dandelion green salad - \$4.75/person
- Ensalata Caprese (fresh mozzarella and tomato salad) - \$6.50/person
- Ratatouille salad with summer herbs - \$5.25/person

**Entrées**

- "Boeuf à la Ficelle" (tied beef) with horseradish cream, grilled leeks and brandied currant tartlettes - \$15
- Roasted pork loin with rosemary and fennel with slightly braised seasonal vegetables - \$14.50
- Grilled chicken breasts au poire – chicken breasts are pan-fired with black peppercorns and finished with port and heavy cream. Served with artichoke mashed potatoes or pommes frites, chef's choice vegetable - \$15.75
- Browned veal with peppers, fresh Iowa tomatoes, and Dijon potato gratin with chef's choice vegetable - \$15.75

- Roasted lamb chops with charmoula, skillet asparagus with papradrews, and herbed quinoa - \$17
- Roasted Cornish hens with mango mole and white rice, garnished with fresh mango, cilantro, and scallions - \$14.75
- Grilled pork chop with wilted spinach salad and pickled radishes, onion, artichoke, and gremoulata - \$14.50
- Chicken parmigiano with balsamic roasted potatoes and chef's choice vegetable - \$14
- Braised beef tenders in red mole, pinto beans, and pickled leeks - \$15
- Duck breast braised in Cabernet Sauvignon with parsnips, carrots, and celeriac with a smoked sweet corn coulis - \$16.75

*\*Vegetarian options will be coordinated by our chef.\**

### **Dessert**

Will you have a wedding cake? \_\_\_\_\_ Yes \_\_\_\_\_ No

Will a small table for the wedding cake be placed next to the head table? (Please confirm table size.) \_\_\_\_\_ Yes \_\_\_\_\_ No If yes, please note table size required: \_\_\_\_\_

Cake provided by: \_\_\_\_\_

Other available desserts include:

- Dianne's cheesecake with whipped cream and mint - \$2.50
- Chocolate Beyond Reason Cake with whipped cream and mint - \$3.50
- Torta Tiramisu cake with Kahlua with whipped cream and mint - \$4
- Lemon meringue pie with lemon zest garnish - \$2.50
- Chocolate dipped Cheesecake with whipped cream and mint - \$3.50
- Chocolate raspberry bash with whipped cream and mint - \$3.50
- Grandma's carrot Cake with whipped cream and mint - \$4
- Creme brulee cheesecake with whipped cream and mint - \$3.50
- Chocolate Midnight Ecstasy Cake with whipped cream and mint - \$3.50
- Chocolate bread pudding with whipped cream and mint - \$2.50
- Apple pie with whipped cream and dusted with cinnamon - \$3.50
- Peach pie with whipped cream and mint - \$3.50

All menu choices include preference of coffee, tea, or milk. All events include china/linen service. Menu pricing will range \$15 - \$25/person depending on menu selections (alcohol is available for an additional charge).

Wine - \$5 /glass

Beer - \$3 /bottle