ty/ee. catering what your event is looking for



breakfast



breakfast buffets

Visit with a catering manager about table service

PER GUEST

Continental Breakfast				
Hometown Favorite8.00 Scrambled eggs, choice of bacon or sausage, hashbrowns and assorted rolls and donuts				
9.00 elow				
Hashbrown Casserole Assorted Pastries Mini Muffins Biscuits and Gravy Fresh Fruit Salad Orange Juice Coffee				

Bagels

*additional cost for multiple meat items

a la carte

Fresh Fruit Salad (per serving)1.50
Scrambled Eggs (per serving) 2.50
Bacon or Sausage (2 pieces)3.00
Breakfast Burrito (each • 10")4.00
Hashbrowns (per serving)2.00
Hashbrown Casserole (per serving)3.00
Egg Casserole (per serving)4.00
Breakfast Pizza (12") 12.00
Breakfast Pizza (16") 15.00
Muffin Sandwich (each)
Assorted donuts and rolls
or jumbo muffins1.50

Hashbrowns

Oatmeal

appetizers



appetizer buffets

PER GUEST

Choose 4 Items	10.00
Choose 6 Items	12.00

BBQ Cocktail Smokies
Chicken Wings
Cocktail Sandwiches
Cheese Cube Platter
Snack Mix
Crab Cheeseball and
Crackers
Fresh Vegetable Tray
Chicken Strips
Fiesta Tray and
Fresh Tortilla Chips

BBO or Swedish Meatballs

Hummus and Pita Bread
Chips and Salsa
Fried Egg Rolls
Crab Rangoon
Spinach and Artichoke
Dip with Garlic Chips
Gourmet Brownie Tray
*Shrimp - an additional
\$2 per person
Stuffed Mushrooms
Fruit Kabob

a la carte

Chicken Tenders (per lb.)8.00
Swedish or BBQ Meatballs (per lb.) 8.00
BBQ Smokies (per lb.)8.00
Chicken Wings (per lb.)8.00
approx 12 bone-in per lb or 20 boneless per lb
Spinach and Artichoke Dip (per lb.)8.00
Deviled Eggs (dozen)10.00
Cocktail Sandwiches (dozen) 15.00
Mini-Croissants (dozen)15.00
Stuffed Mushrooms (dozen) 18.00
Chocolate Covered
Strawberries (dozen) 18.00
Tuxedo Strawberries (dozen)28.00

buffets



lunch & dinner buffets

Visit with catering manager about table service

PER GUEST

One Entrée	10.00
Choice of one entrée two side dishes and	

Choice of one entrée, two side dishes and roll and butter

Choice of two entrée, three side dishes and roll and butter

entrée selections

Sandwich

Lasagna

Sweet & Spicy Salmon

Tortilla Crusted Tilapia

Herb Roasted Chicken

Rotisserie Pork loin

Mediterranean Chicken

Chicken Strips

Red Chili Glazed Chicken

Fried Chicken Meatloaf Salisbury Steak

Oven Baked Ham Rotisserie Turkey

- **BBQ** Beef or Pork Swiss Steak Roast Beef
- Chicken Breast Beef Stroganoff

Breaded Pork Tenderloin

Healthier menu options

side dish selections

Baked Potato Real Mashed Potatoes Au Gratin Potatoes Oven Roasted Red Potatoes Rice Pilaf Smoked Baked Beans Green Beans **Glazed Baby Carrots** Green Bean Amandine Hashbrown Casserole Macaroni and Cheese Bacon Ranch Potato Salad Potato Salad Macaroni Salad Rainbow Rotini

Spring Salad

Market Fresh Fruit Broccoli Supreme **Tossed Salad** Caesar Salad Crunchy Apple Salad Seven Layer Salad **Buffalo Chicken Salad** Coleslaw Tomato Roughy Cheesy corn bake Yukon Gold Potato Salad Fire Roasted Edamame Blend Fire Roasted Corn Oven Roasted Vegetables

a la carte

Sloppy Joe or Taco Meat (per lb.) 8.00 Crisp N' Tender Chicken (each) 1.75 price is carry out pricing for 100 pieces or more.

sides and salads

One gallon serves 25-30 guests

25.99 per gallon

Coleslaw Macaroni Salad Yukon Gold Potato Salad Spring Salad Summer Fresh Pasta Four Bean Salad Green Bean Casserole

Mashed Potatoes and Gravy **Baked Beans** Au Gratin Potatoes Vegetable Medley Hashbrown Casserole **BLT Pasta Salad**

27.99 per gallon

Wild Rice Salad 7 Layer Salad Bacon Ranch Potato Salad Green Beans with Almonds Green Onion Potato Salad

32.99 per gallon

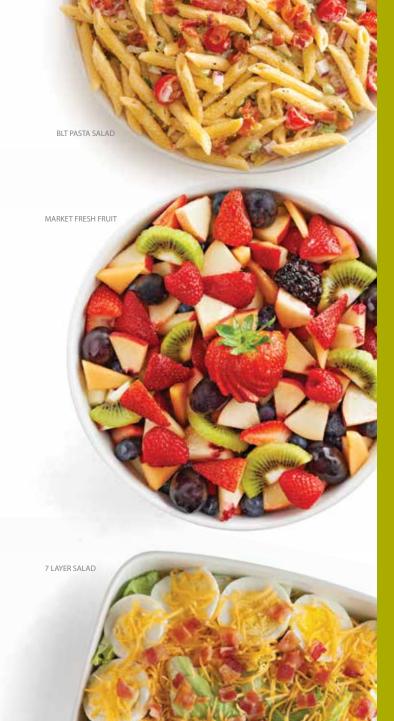
Rainbow Rotini Feta Bowtie Pasta Watergate Salad

Cookies and Créme Chop Chop Market Fresh Fruit

36.99 per gallon

Broccoli Supreme Tomato Mozzarella Salad Napa Valley Cashew Chicken Marinated Mushroom Salad Zesty Tortellini Salad Marinated Mushroom Salad

Smoked Turkey and Jarlsburg Pasta Salad White Cheddar Macaroni and Cheese



picnics

Visit with a catering manager about table and grilling services



The Tailgater (starting at)......10.00

Includes two sandwiches per guest, condiments, assorted cookies and choice of two sides. Served with a fresh bakery bun

Add another meat choice for \$1.00 more

sandwich selections

Hamburger Chicken Breast*
Jumbo Hot Dog Pork Chop*
Bratwurst Smoked Pulled Pork
Polish Sausage *Additional \$1.00
Italian Sausage

side selections

Coleslaw Baked Beans
Potato Salad Rainbow Rotini
Pasta Salad Chips
Macaroni Salad

Classic Picnic (per guest)8.00

Includes one hot dog or hamburger and bag of chips per guest, condiments and a beverage. Served with a fresh bakery bun.

Executive Picnic (per guest) market price

This premium grill-out starts with your choice of meats for grilling, your choice of two side dishes, roll and butter and finishes up with cheesecake or gourmet brownies.

meat selections

Ribeye Steak Marinated Chicken Breast KC Strip Steak Chicken Griller Thick-Cut Pork Chop *We can cut steaks any Salmon Fillet size you would like

side selections

Twice Baked Potato Coleslaw
Potato Salad Roasted Redskin
Rainbow Rotini potatoes
Garden Salad Green Bean Amandine
Baked Beans

Hog Roast (per guest) market price

Fully Roasted Hog Carved on-site. Meal includes choice of three side dishes, sandwich buns, and our special BBQ sauce. We require a 100 guest minimum and two weeks notice for this special hog roast event.

sandwiches



box lunches

PER GUEST

Old Fashion Box Lunch......7.00

Includes your choice of any hoagie or harvester sandwich, chips, whole fruit and cookie.

Executive Box Lunch9.00

Includes your choice of gourmet sandwich or wrap and four side dishes.

party subs

Your choice of ham, turkey, or roast beef. Choice of Swiss, American or Co-Jack cheese. Fresh Baked French bread. Toppings include lettuce, tomatoes, onion, pickle, mustard and mayo.

Di Lusso 3 Foot Sub (serves 16)......55.00 Di Lusso 6 Foot Sub (serves 32)......85.00 Hy-Vee 3 Foot Sub (serves 16)......50.00 Hy-Vee 6 Foot Sub (serves 32)......80.00

bread

Ciabatta

White, Wheat or Hoagie White, Wheat or Marble Rye Harvester Bread

sandwich

Ham & Swiss Turkey & Cheddar Roast Beef & Co-Jack American (Ham, Turkey & Roast Beef) Club (Ham, Turkey & Bacon) Vegetarian Delight Chicken, Tuna, Ham or Egg Salad

gourmet Di Lusso® wrap

Grilled Chicken Caesar California Club Pesto Grilled Chicken New Yorker Mediterranean Rio Grande Santa Fe

sides

Individual Chips Fresh Fruit Salad Whole Fruit Potato Salad Pasta Salad Brownie

Granola Bar Soda Water

Cookie

specialty buffets

Visit with your catering manager about table service



PER GUEST

Cold Buffet 10.00

Includes meat and cheese trays cut for sandwiches, with your choice of three side dishes, bread and condiments.

Taco Bar......10.00

Includes 1 hard & 1 soft shell taco, ground beef or chicken & toppings, cheese, lettuce, sour cream, salsa, tomato, onion, tortilla chips, refried beans and Spanish rice. Add guacamole for \$1 per person. Add second meat for \$1.00

Potato Bar10.00

Includes baked potato, cheese, butter, bacon bits, sour cream, salsa, and broccoli and your choice of a garden or Caesar salad. Add chili for \$1.

Soup, Sandwich and Salad Bar 10.00

Includes your choice of soup, sandwich (ham, turkey, or roast beef) and garden salad. Soup selections: chicken noodle, chili, Wisconsin cheese, ham and bean or vegetable beef.

PER GUEST

Pasta Bar......10.00

Choice of two pastas: fettuccine, spaghetti or penne. Choice of two sauces: marinara, alfredo or meat sauce. Includes meatballs or chicken, garden or Caesar salad, breadstick or garlic bread and assorted cookies. Add second meat choice for \$1.00

Lasagna Bar10.00

Includes fresh made lasagna, garden or Caesar salad, breadsticks or garlic bread and assorted cookies. PER GUEST

Build-Your-Own Salad Bar9.00

Start with a big bowl of mixed greens, add cucumbers and tomatoes, served with croutons, Ranch and Italian dressings on the side. You pick six toppings and one additional dressing. Finish with breadsticks.

toppings (pick 6)

Sunflower Seeds Bacon Bits Grilled Chicken **Green Pepper Strips** Ham **Shredded Carrots** Shredded Cheese Roast Beef Broccoli Florets Julienne Turkey Green Peas Hard Boiled Eggs Garbanzo Beans Cottage Cheese

For each additional item add \$.50 (Minimum 20 people)

dressings (pick 1)

Blue Cheese French Fat Free Ranch Honey Mustard Caesar Raspberry Vinaigrette

PER GUEST

Black Tie Dinner Buffet market price

Choice of one entrée, choice of potato, vegetable, salad and dessert. All black tie dinner buffets include standard table service.

entrée selections

Prime Rib Ribeye Steak N.Y. Strip Steak Chicken Kabobs Filet Mignon

Barbeque Ribs Shrimp

Chicken Griller Sirloin Steak



asian



chinese buffets

PER GUEST

Two Entrée Buffet 10.00

Includes choice of two entrées, one appetizer, egg roll or crab rangoon and fried or steamed rice.

Includes choice of three entrées, one appetizer, egg roll or Crab Rangoon and fried or steamed rice.

entrée selections

Beef and Broccoli Chicken with Broccoli Garlic Chicken Sweet & Sour Chicken Chicken Lo Mein Mixed Vegetables Cashew Chicken

Sesame Chicken General Chicken Mongolian Beef Orange Chicken** Kung Pao Chicken** Triple Delight

* Medium Hot ** Spicy Hot

italian



pizza

Choose between thin, traditional or tuscano crust

12" Large Pizza			
1 Topping	2 Topping	Specialty	Gourmet
10.00	11.00	13.00	15.00
16" Family	7-Size Pizz	a	
1 Topping	2 Topping	Specialty	Gourmet
12.00	14.00	15.00	16.00
Calzone		• • • • • • • • • • • • • • • • • • • •	4. 59
Stromboli			
Pepperoni Pinwheels Tray (12 piece) 20.00			
Lasagna - Full Pan (serves 24)75.00			
Lasagna -	Half Pan	(serves 12)	40.00
Dessert pizza (12")10.00 cinnamon, cherry or apple			

topping selections

Beef Onion
Pepperoni Green Pepper
Sausage Mushroom
Cheese Jalapeño
Canadian Bacon

specialty pizza selections

Supreme Hawaiian

Meat Cravers Bacon Cheeseburger

Taco Veggie

gourmet pizza selections

Tomato Margarita Buffalo Ranch
BBQ Chicken Adobe Southwest Chicken
Buffalo Blue Chicken The Greek Isle
Spinach Artichoke Tomato Italian Sting

wedding buffet



dinner buffets

All wedding buffets include an assortment of Hy-Vee's Baking Stone breads. Visit with your catering manager for bread varieties

Buffet setting, fresh floral arrangements, classic ware plates and reflection silverware available by request.

These menu are suggestions only. We would be more then happy to customize a menu to suit your individual taste. Contact the catering manager for more information and to discuss any changes that will help make your event special.

PER GUEST

Choice of two entrées, one potato, one vegetable and one salad

Three Entrées 16.00

Choice of three entrées, one potato, one vegetable and one salad

entrée selections

Chicken Breast Supreme Sliced Roast Beef with Au Jus Oven Baked Ham Chicken Cordon Bleu Sweet and Spicy Salmon Herb Encrusted Tilapia Rotisserie Turkey Breast Chili Glazed Chicken Meat or Vegetarian Lasagna Oven Roasted Chicken Pork Loin

potato selections

Mashed Potatoes & Gravy Baked Potato Hashbrown Casserole Twice Baked Potato Roasted Red Potatoes Au Gratin Potatoes Wild Rice Bacon Ranch Potatoes

vegetable selections

Baked Beans Catalina Vegetables Glazed Baby Carrots Green Bean Amandine Green Bean Casserole Cheesy Corn Bake Fire Roasted Corn

salad selections

Coleslaw
Fresh Fruit
Spring Salad
Tossed or Caesar Salad
Broccoli Supreme

BLT Pasta Salad 7 Layer Salad Potato Salad Rainbow Rotini

party trays



fruit & vegetable trays

Vegetable Tray

Includes fresh cut carrots, celery, broccoli, cauliflower cucumbers, and tomatoes. Served with a ranch dip in the center, 5 oz. per serving.

serves 5-7

serves 8-12

10" Social Tray 12" Tailgate Tray 16" Executive Tray 18" Ultimate Tray serves 26-39

13.00

18.00

40.00 50.00

Fruit Tray

Includes fresh cut fruits of the season, such as cantaloupe, honey dew, watermelon, grapes, pineapple, and strawberries with homemade fruit dip in the center, 5 oz. serving.

serves 7-11

10" Social Tray 12" Tailgate Tray 16" Executive Tray 18" Ultimate Tray serves 11-16 serves 29-43 serves 34-51

17.00

20.00

50.00

60.00

Signature Premier Vegetable Platter

An arrangement of fresh crisp vegetables paired with a creamy ranch dip, and colorfully arranged.

Serves 6-10

Serves 12-16

20.00

40.00

Signature Fantastic Fruit Platter

An artful arrangement of hand selected fresh fruits paired with a delicious fruit dip.

Serves 8-12

Serves 12-18

25.00

45.00

Sparkling Berry Tray (serves 6-8)25.00

Hand selected succulent fresh strawberries. raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar make a wonderful addition to any event.

.Melon Medley Hostess Tray (serves 2-4) .. 10.00

An artful arrangement of freshly sliced watermelon, cantaloupe, honeydew, pineapple and succulent strawberries.

Sparkling Berry Hostess Tray (serves 2-4) .. 13.00

Hand selected succulent fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar make a festive addition to any event.

Veggie Pizza

Pizza crust layered with vegetable dip and fresh chopped vegetables.

Small serves 2-3 5.99 Large serves 4-6

11.99

Fruit Pizza

Fresh baked sugar cookie lavered with fruit dip and fresh fruit.

Small

Large serves 4-6

6.99

14.99

party trays

meat & cheese trays

Di Lusso[®] Meat & Cheese Tray

A deluxe offering, just as the name suggests. Choose three Di Lusso® meats and three cheeses from the following: buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast, and top round roast beef along with Cheddar, Colby Jack, Habanero Jack, Horseradish, Pepper Jack, Provolone, Sharp Cheddar, and Swiss cheese.

10 person	20 person	30 person
25.00	45.00	65.00

Di Lusso° Formaggio tray

Let us create a wonderful appetizer tray, cheese course, or after-dinner offer with your choice of four of the following Di Lusso® cheeses: Cheddar, Colby Jack, Habanero Jack, Horseradish, Pepper Jack, Provolone, Sharp Cheddar or Swiss cheese.

10 person	20 person	30 person
15.00	25.00	35.00

Di Lusso[®] Festo Tray

Di Lusso® Deli Company Genoa salami, hard salami and pepperoni. Highlight the celebration with Di Lusso® Premium Provolone and Cheddar Cheeses.

10 person	20 person	30 person
15.00	25.00	35.00

Di Lusso[®] Anthony's Choice Tray

Five full flavored Di Lusso® premium meats. The finest double smoked turkey breast, top round roast beef, and old world hard and Genoa salami make this Anthony's choice.

10 person	20 person	30 person
25.00	45.00	65.00



DI LUSSO MEAT & CHEESE TRAY

Di Lusso[®] Rotella Tray

These colorful wraps are perfectly light and sized just right for snacks and appetizers. Inside each you'll find your choice of the following Di Lusso® buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef along with Cheddar, Colby Jack, Pepper Jack and Swiss cheese.

12 person	24 person	32 person
20.00	40.00	50.00

Di Lusso[®] Piccolo Panino

Delight guests with this assortment of petite white or wheat rolls filled with your choice of Di Lusso® buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef along with Cheddar, Colby Jack, Habanero Jack, Horseradish, Pepper Jack, Provolone, Sharp Cheddar, and Swiss cheese.

12 person	24 person	36 person
15.00	30.00	40.00

Di Lusso[®] Sub Tray

Whether your guest list is large or extra-large, there's a Di Lusso® party sub to make everyone happy. We have three-foot and six-foot subs, filled with smoked ham, smoked turkey breast, top round roast beef along with Colby Jack and Swiss cheeses, thin-sliced red onion, shredded lettuce, pickles and ripe tomatoes all freshly prepared to order.

3 foot sub	6 foot sub
Serves 10-12	Serves 20-24
45.00	78.00

Signature Classic Hostess

This classic tray features an assortment of gourmet cheeses and plump juicy grapes. Paired with your favorite wine or crackers this makes for a light and easy treat.

Signature Terrific Trio Platter

Premium Di Lusso® Oven Roasted Chicken, Cracked Black Pepper Turkey and Sun Dried Tomato Turkey paired with Muenster, Smoked Gouda, Sharp Cheddar or Havarti cheeses served with your favorite Hellmann's® spread.

Serves 16-20

Serves 24-30

25.00

48.00

Signature Tuscan Harvest Platter

Italian influenced premium Di Lusso® hard salami, italian beef and pastrami paired with provolone, baby swiss and smoked Gouda cheeses served with your favorite hellmann's® spread.

Serves 16-20

Serves 24-30

28.00

50.00

Signature Mini Ciabatta Party

Pleaser (serves 10-16)......28.00

Liven up your party with this platter of fresh mini ciabatta rolls filled with a variety of premium Di Lusso® meats, cheeses and crisp leaf lettuce.

Signature Ring Leader Party

This artfully arranged sandwich is filled with premium Di Lusso® meats and cheeses served on a bed of crisp lettuce topped with ripe red tomatoes and onions.

Condimento Tray

Includes lettuce, tomato, onions, pickles, mayonnaise, mustard & Miracle Whip. Goes great with our meat & cheese platter.

10 person

20 person

30 person

20.00

35.00

45.00

Signature Fantastic Fixin's

Platter (serves 10-12).....25.00

Whether sandwiches or burger are on the menu, this colorful assortment of condiments will be the perfect accent to your party menu.

TUSCAN HARVEST PLATTER



CLASSIC HOSTESS TRAY



TERRIFIC TRIO PLATTER



party trays



seafood trays

Shrimp Tray

Cooked, peeled premium natural shrimp served with cocktail sauce and fresh lemon.

Small Medium Large serves 10-15 serves 15-25 serves 25-30 25.00 45.00 55.00

Shrimp & Crab Cocktail

A complete delight of cocktail shrimp and imitation crab on top of a zesty cocktail sauce and smooth crab cream cheese.

Small Medium Large serves 10-15 serves 15-25 serves 25-30 20.00 30.00 40.00

Surimi Crab

Beautifully arranged Alaskan Snow imitation crab legs, served with cocktail sauce and fresh lemon.

Small Medium Large serves 10-15 serves 15-20 serves 25-30 20.00 35.00 50.00

Shrimp & Surimi Crab

A tasty duo of Alaskan Snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce and fresh lemon.

Medium Large serves 25-30 serves 10-15 serves 15-20 25.00 40.00 55.00

Captain's Trio

A tasty duo of Alaskan Snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce and fresh lemon.

Small Medium Large serves 10-15 serves 15-25 serves 25-35 50.00 70.00 30.00

Supreme Shrimp

A tasty duo of Alaskan Snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce and fresh lemon.

Small Medium Large serves 25-35 serves 10-15 serves 15-25 60.00 80.00 40.00

Seafarer's Cocktail

A wonderful variety of cooked, peeled, premium shrimp, imitation crab flakes, pickled herring, smoked salmon cubes, crab salad and a crab cheeseball served with cocktail sauce and fresh lemon.

Small Medium Large serves 25-35 serves 10-15 serves 15-25 65.00 80.00 40.00

Small

Signature Creole Shrimp Platter

Hy-Vee's 100% Natural Shrimp seasoned with a delicious blend of Creole Seasonings paired with an Orange Marmalade dipping sauce.

Serves 10-12

Serves 20-24

45.00

75.00

Signature Southwest Chipotle Shrimp Platter

Hy-Vee's 100% Natural Shrimp seasoned to perfection with Southwest Seasoning paired with a Raspberry Chipotle dipping sauce.

Serves 10-12

Serves 20-24

45.00

75.00

Signature Asian Shrimp Platter

Hy-Vee's 100% Natural Shrimp liberally seasoned with Oriental 5-Spice Seasoning paired with Royal Asia® Thai Sweet Chili dipping sauce.

Serves 10-12

Serves 20-24

45.00

75.00

Signature All Natural Shrimp Platter

Hy-Vee's 100% Natural Shrimp paired with traditional cocktail dipping sauce.

Serves 10-12 **45.00** Serves 20-24 **75.00**

Signature Hickory Smoked Salmon Platter

Rich Wild Alaskan Smoked Salmon served with cream cheese and crackers.

Serves 10-15

Serves 20-30

35.00

65.00

Signature Cracked Pepper Encrusted Smoked Salmon Platter

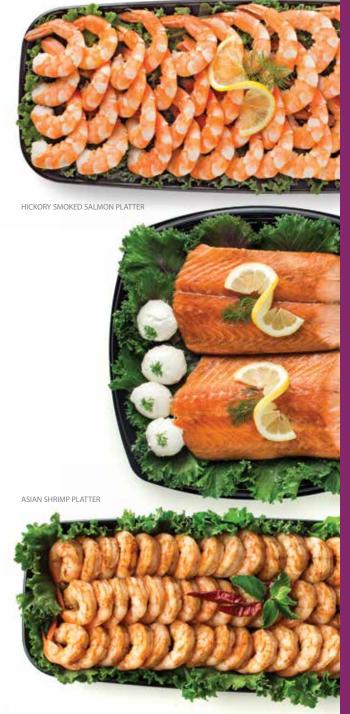
Rich Wild Alaskan Smoked Salmon encrusted with cracked black pepper served with cream cheese and crackers.

Serves 10-15

Serves 20-30

35.00

65.00



party trays

other fresh trays

Fiesta Platter

Traditionally crafted ingredients translate in any language - and with Di Lusso® deli products this southwest-inspired tray of layered refried beans, sour cream, ripe olives, fresh tomatoes, green onions and grated Di Lusso® Monterey Jack and Cheddar cheeses will turn any party into an authentic fiesta.

10 person 15 person 20 person 25.00 15.00 20.00

Signature Dill Dip Appetizer

Tray (serves 12-16)......30.00 A fresh baked bread bowl filled with creamy

dill dip served with rye and pumpernickel bread, crisp red peppers, celery sticks and baby carrots.

Signature Apricot Brie Hostess

Tray (serves 4-6)......20.00

Creamy Brie smothered with apricot jam and dried apricots. Served warm with crackers.

Signature Cranberry Brie Hostess

Tray (serves 4-6)......20.00

Creamy Brie smothered with a cranberry relish and dried cranberries. Served warm with crackers.

Signature O-live It Up Platter

A specially olive assortment featuring six varieties of imported DeLallo® olives topped with Peppadews and Pearl Onions.



FIESTA PLATTER

Signature Italian Bruschetta Tray

Savory garlic rubbed grilled bread slices served with a tomato basil bruschetta spread.

> Serves 12-16 Serves 24-32 16.00 30.00

Signature Zarda Bar-B-Q° Feast Platter

(serves 8-10)50.00

Three varieties of meats slow smoked to perfection by the experts at Zarda. The great smoky flavor of these meats is enhanced with a light coating of Zarda's Bar-B-Q sauce for the perfect finishing touch.

Winging It Platter

Jumbo wings paired with a flavorful dipping sauce - a perfect complement to any party.

> Serves 7-10 Serves 15-20 25.00 40.00

types of wings

buffalo bba sweet red chili Terivaki

dipping sauces

bakery trays

Spritz & Thumbprint Tray (serves 24).....16.99
36 spritz cookies – half drizzled with seasonal icing, half baked with colored sugar. 12 thumbprint cookies drizzled with seasonal icing

Brownie Cocktail Tray (serves up to 20)...... 16.99
3 crème cheese brownies, 3 German chocolate brownies, 3 fudge brownies and 3 turtle brownies. All of them are cut diagonally

Assorted Cookie Tray (serves up to 18)...... 11.97
6 M&M cookies, 6 chocolate chip cookies, 6
brownie cookies and 6 sugar cookies

Mini Gourmet Cupcake Tray 19.99

16 mini cupcakes with assorted flavors and icing







cake



sheet cake

1/4 Sheet (serves 16-24)19.99
1/2 Sheet (serves 32-48)34.99
Full Sheet (serves 64-96)

Additional \$6.00 to add an edible image or a deco pack For Fillings or Specialty Flavors add \$2.00 per ½ sheet, \$4.00 per ½ sheet or \$8.00 per full sheet

rounds

5" Single Layer (serves 2-3)	5.99
5" Double Layer (serves 3-6)	9.99
7" Single Layer (serves 6-8)	8.99
7" Double Layer (serves 8-12)	19.99
Additional \$6.00 to add an edible image or a *5" cakes come in white or chocolate of	
Signature Cakes (corres 24)	40 00

bakery



Fruit Pies (9")
Cream Pies (9 inch)
Cupcakes (per dozen)
Assorted Bagels & Donuts (perdozen) 12.99
Large croissants (per dozen)8.99
Dinner Rolls (per dozen)
Hamburger Buns (per dozen)6.99
Kaiser Rolls (per dozen)
Cocktail Buns (per dozen)

cookies

Decorated Big Cookie (serves 12)15.99
Decorated Small Cookie (5 inch) 5.99
Assorted Cookies (per dozen)4.99
Assorted Mini Cookies (20 count) 5.99

cookie selections

Chocolate Chip Sugar Peanut Butter Oatmeal Oatmeal Raisin Oatmeal Chocolate Chip M&M English Toffee Reese's Pieces Peanut Butter Chocolate Chip Snickerdoodle Monster Triple Chocolate

beverages



beverages

*Caribou Coffee (pergallon) 15.00
includes creamer, sugar, stirrer, cup and sleeve
Hot Tea (per gallon) 12.00
Includes sugar
Iced Tea (per gallon)
Fruit Punch (per gallon)10.00
Lemonade (per gallon)10.00
Hot Cocoa (per gallon)12.00
Juice (per gallon)10.00 Apple or orange
Milk (per gallon)8.00
Can Soda (each) 1.00
Bottle Water (each) 1.00

^{*}Starbucks coffee available at select stores. See catering manager.

displays

Let us make your event spectacular with a vegetable, fruit or seafood display. Towers of the freshest foods and dips, is an excellent centerpiece.

Ask our catering manager for more details

Fruit or Vegetable Display (per guest)4.00
Seafood Display (per guest)5.00
Ice Sculptures & Floral Arrangementsprice on request
(Displays have a 50 guests minimum)

service fees

Delivery Chargeprice on request
Premium Tableservice (per plate)2.00

floral



We are proud to be your fresh, full service florist! Our award-winning floral design team has the experience and expertise to create stunning flower arrangements for all of life's special moments.

wedding flowers

Beautiful flowers for every bride and any budget.

corsages & boutonnières

Traditional to trendy designs for proms, homecoming, baby showers and more!

memorial flowers

Honor their memory and celebrate their life with flowers. Tasteful arrangements, blooming plant baskets, funeral wreaths and casket sprays are just a few of the ways we can help express your deepest sympathy.

event & corporate designs

Planning a party or corporate event? Make it memorable with flowers from Hy-Vee.

decorating services

Let Hy-Vee help with your home or office decorating.

local & nationwide delivery available

Contact your local Hy-Vee Floral Shop.



www.hy-vee.com