



THE
MEADOWS
EVENTS & CONFERENCE CENTER

Holiday Menu
2024-2025

Hors D'oeuvres

Packages are based on approximately 2 pieces of each menu item per person and are designed to complement one of the dinner packages.

\$15 PER PERSON

CHOICE OF TWO
HORS D'OEUVRES

\$18 PER PERSON

CHOICE OF THREE
HORS D'OEUVRES

\$21 PER PERSON

CHOICE OF FOUR
HORS D'OEUVRES

Price per person may increase if any enhancement menu items are selected.

DISPLAYS

Seasonal Fresh Fruit Display

\$7 per person [ⓐ] [Ⓥ]

Seasonal sliced fruit, garnished with fresh berries

Charcuterie Board

\$22 per person

Gruyere, blue cheese, smoked gouda, boursin, cheddar, salami, prosciutto, capicola, cornichons, olives, grapes, dried fruit, candied nuts, stone ground mustard, baguette, crackers

Jumbo Shrimp Cocktail

\$15 per person [ⓐ]

(based on three shrimp per person)

Housemade cocktail sauce

Spinach and Artichoke Dip

\$8 per person [Ⓥ]

Naan, focaccia

Vegetable Crudités

\$6 per person [ⓐ] [Ⓥ]

Carrots, celery, grape tomatoes, broccoli, cauliflower, bell peppers, assorted roasted vegetables, ranch, hummus dip

Artisan Cheese Board

\$10 per person [Ⓥ]

Colby jack, pepper jack, swiss, cheddar, and smoked gouda, crackers and breads

Meatballs

\$7 per person [ⓐ]

(based on three meatballs per person)

Sweet chili, Swedish, or marinara

HORS D'OEUVRES

Stuffed Mushrooms

Choice of:

Mediterranean [ⓐ] [Ⓥ]

Spinach and artichoke

Italian

Graziano Sausage, herbs, Parmesan cheese

Seafood

Crab, cream cheese, Parmesan cheese

Mini Crab Cakes

Cajun remoulade

Coconut Shrimp

Pina colada dipping sauce

Vegetarian Spring Rolls [Ⓥ]

Sweet thai chili sauce

Chicken Satay

Housemade peanut sauce

Bacon Wrapped Scallops [ⓐ]

Diver scallops wrapped in applewood bacon

Beef Skewers

Hoisin sauce, soy sauce, fresh ginger

Pork Belly Skewers

Bourbon glaze

Antipasto Skewers [ⓐ] [Ⓥ]

Fire roasted tomatoes, kalamata olive, mozzarella cheese, marinated artichoke hearts

Caprese Skewers [ⓐ] [Ⓥ]

Cherry tomato, mozzarella cheese, basil, balsamic glaze

Holiday Crostini

Honey glazed pork with apple jam

Bourbon Infused Cranberry and Goat Cheese Phyllo Cup [Ⓥ]

All menus are subject to taxable 23% service charge and 7% sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your coordinator if your group has any food allergies.

[ⓐ] Gluten Free or can be prepared gluten free [Ⓥ] Vegetarian | Please ask your coordinator.

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Traditional Holiday Buffet Package

Host selects from the buffet menu as noted. Buffets are designed for groups of more than 25 guests. All dinners include dinner rolls, flavored butter, iced tea, and coffee service.

\$52 PER PERSON

**CHOICE OF ONE SALAD, TWO SIDES,
TWO ENTRÉES, AND THREE MINI DESSERTS**

Price per person may increase if any enhancement menu items are selected.

SALAD

Served buffet style or family style

Meadows House Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, English cucumbers, pepperoncinis, ranch dressing

Holiday Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry balsamic vinaigrette or ranch dressing

Classic Caesar

Romaine, fresh Parmesan, croutons, Caesar dressing

\$60 PER PERSON

**CHOICE OF ONE SALAD, TWO SIDES,
THREE ENTRÉES, AND THREE MINI DESSERTS**

ENTREES

Bacon Bourbon Glazed Turkey

Gravy, cranberry relish [Ⓞ]

Maple Glazed Ham [Ⓞ]

Cherrywood smoked, Vermont maple syrup

Hunter's Chicken [Ⓞ]

Garlic, mushroom, onion, tomato, bacon demi-glace

Bourbon Glazed Salmon

Pan seared salmon

Mushroom Ravioli [Ⓥ]

Wild forest mushrooms, white wine garlic cream sauce

Braised Beef Tips [Ⓞ]

Mushroom and onion bordelaise

CARVED ENHANCEMENTS

Substitute to elevate your entree, no additional attendant fee

Rosemary Beef Tenderloin [Ⓞ]

\$8 per person

Merlot demi-glace

Slow Roasted Prime Rib [Ⓞ]

\$7 per person

Au Jus, creamy horseradish

Sweet Heat Rubbed Pork Loin

\$6 per person

Apple chutney

SIDES

Roasted Garlic Mashed Potatoes [Ⓞ] [Ⓥ]

Cheesy Potato Casserole

Green Beans [Ⓞ]

Bacon, garlic, brown sugar

Rice Pilaf [Ⓞ] [Ⓥ]

Fresh herbs, craisins

Roasted Root Vegetable Medley [Ⓞ] [Ⓥ]

Sweet potato, carrot, turnip, beets, rutabaga, parsnips, garlic, herbs

Honey Butter Corn [Ⓞ]

Bacon, green and red pepper, cream cheese

Classic Vegetable Medley [Ⓞ] [Ⓥ]

Carrots, peppers, zucchini, squash

DESSERTS

Warm Holiday Bread Pudding [Ⓥ]

Assorted mixed berries, bourbon cream sauce

Peppermint Chocolate Cake [Ⓥ]

New York Cheesecake [Ⓥ]

Choice of:

Traditional

Eggnog

White Chocolate Cranberry

Gingerbread Cake [Ⓥ]

Bourbon Chocolate Pecan Bar [Ⓥ]

Warm Caramel Apple Crisp [Ⓥ]

Carrot Cake [Ⓥ]

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[Ⓥ] Vegetarian | Please ask your coordinator.

Plated Package

All dinners include dinner rolls, flavored butter, iced tea, and coffee service. All entrees come with client's choice of one dessert. Additional dessert selections are \$3 per dessert.

\$55 PER PERSON

**CHOICE OF ONE SALAD,
TWO SIDES, ONE ENTRÉE,
ONE DESSERT**

\$62 PER PERSON

**CHOICE OF ONE SALAD,
TWO SIDES, DUET ENTRÉS,
ONE DESSERT**

\$60 PER PERSON

**SPLIT TWO ENTRÉES
OPTIONS, ONE DESSERT**

SALAD

Served plated

Meadows House Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, cucumbers, carrots, pepperoncinis, ranch dressing

Holiday Salad [Ⓞ] [Ⓥ]

Mixed greens, grape tomatoes, dried cranberries, candied pecans, raspberry balsamic vinaigrette or ranch dressing

Classic Caesar [Ⓞ]

Romaine, fresh Parmesan, croutons, Caesar dressing

ENTREES

Rosemary Beef Tenderloin [Ⓞ] +\$10 surcharge

Merlot demi-glace

Sweet Heat Rubbed Pork Loin

Apple cutney

Hunter's Chicken [Ⓞ]

Garlic, mushroom, onion, tomato, bacon demi-glace

Bourbon Glazed Salmon

Pan seared salmon

Sea Bass [Ⓞ] +\$10 surcharge

Champagne cream sauce

Mushroom Ravioli [Ⓥ]

Wild forest mushroom, white wine garlic cream sauce

NY Strip [Ⓞ]

Mushroom bordelaise

SIDES

Roasted Garlic Mashed Potatoes [Ⓞ] [Ⓥ]

Boursin-Loaded Mashed Potatoes [Ⓞ]

Duchess Potatoes [Ⓞ] [Ⓥ]

Parmesan Ranch Yukon Gold Potatoes [Ⓞ] [Ⓥ]

Green Beans [Ⓞ]

Bacon, garlic, brown sugar

Roasted Root Vegetable Medley [Ⓞ] [Ⓥ]

Sweet potato, carrot, turnip, beets, rutabaga, parsnips, garlic and herbs

Classic Vegetable Medley [Ⓞ] [Ⓥ]

Carrots, peppers, zucchini, squash

Cranberry Risotto [Ⓞ] [Ⓥ]

Roasted Asparagus [Ⓞ] [Ⓥ]

DESSERT

Peppermint Chocolate Cake [Ⓥ]

New York Cheesecake [Ⓥ]

Choice of:

Traditional

Eggnog

White Chocolate Cranberry

Gingerbread Cake [Ⓥ]

Bourbon Pecan Bar [Ⓥ]

Carrot Cake [Ⓥ]

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Bar Service

All bar service requires a minimum spend of \$500 per bartender.
Available options include cash bar, host bar, or drink tickets.

SPIRITS

**\$8 Per Drink | \$10 Premium Mixer
\$11 Rock | \$15 Martini**

Bombay Sapphire Gin,
Bacardi Superior Rum,
Malibu Coconut Rum,
Captain Morgan Spiced Rum,
Maker's Mark Bourbon,
Jack Daniel's Whiskey,
Crown Royal Canadian Whisky,
Dewar's White Label Scotch,
Jose Cuervo Especial Gold Tequila,
Tito's Vodka

WINE

House Bar \$8.00 Per Drink

Cabernet Sauvignon, Pinot Noir,
Chardonnay, Moscato

DOMESTIC BEER

\$6.00 Per Bottle

PREMIUM BEER

\$7.00 Per Bottle

NONALCOHOLIC

\$3.50 Each

Assorted Coke Products

\$3.00 Each

Bottled water, canned juices

\$6 Per Can

Red Bull, ginger beer, and other
premium mixers

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Frequently Asked Questions

What are the options for purchasing alcoholic beverages during our event?

- Host Bar- all beverages are paid for by the organization
- Cash Bar- all beverages are paid for by the individual
- Partial Host Bar- beverages can be hosted only during a certain time period OR just beer and wine can be hosted with liquor paid for by the individual
- Drink tickets- Prairie Meadows will provide drink tickets to hand out to each employee. The organization chooses how many hosted beverages/tickets will be supplied to each person. A cash bar can be available for individuals to purchase drinks after using their drink tickets.

What time can I get in to setup?

- Refer to your contract for setup time-consult your event coordinator if you need additional time for setup.

What if my attendees have dietary restrictions?

- The menu items are labeled with gluten free and vegetarian options. Consult with your event coordinator on which dietary restrictions your attendees have. Our team will be able to accommodate any dietary restriction.

What can Prairie Meadows do to make our event more unique?

Speak to your event coordinator on pricing:

- Ice sculpture – ask your coordinator for the ice sculpture look book if interested
- Custom color ceiling lighting- match the room to your company colors or holiday colors
- Colored table linens (Prairie Meadows provides black or white table linens)
- Custom signature drink
- Custom menus placed at each table setting
- Electronic door cards outside of the room showing your logo
- Gift bags for attendees staying in the hotel overnight
- Holiday trivia displayed on the projector screens

Can I bring my own entertainment?

- Yes! Let your event coordinator know what entertainment you plan to bring and we will assist with spacing and additional needs.

If I select multiple entrees, how will the servers know which meal everyone ordered?

- We will provide you with meal selection cards to hand to your attendees when they arrive. They will put the card on their place setting and our team will handle the rest.

Can I have a raffle for my event?

- Yes; however, there are restrictions according to the Iowa Racing and Gaming Commission. Please check with your Event Coordinator for details.

Can I bring in casino games for my event?

- Yes! Except for events happening on the 4th floor (consult your event coordinator). You are welcome to bring in a vendor with table games but there can be no exchange of cash, gifts, or raffle tickets to play- just for fun!