



**OFF-SITE  
CATERING MENU**

**BLUE RIBBON**  
*Catering*

**CLAY COUNTY FAIR & EVENTS CENTER**  
800 W. 18th St. PO Box 527 Spencer, Iowa 51301

[www.claycountyfair.com](http://www.claycountyfair.com) | 712-580-3000

[events@claycountyfair.com](mailto:events@claycountyfair.com)

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## BEVERAGES

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<i>Gourmet Coffee (regular, decaf)</i>	18/gallon
<i>Iced Tea, Lemonade, or Fruit Punch</i>	16/gallon
<i>20 oz. bottled Coke products &amp; water Coke, Dt. Coke, Sprite, Mr. Pibb</i>	2.50/each
<i>Assorted 12 oz. canned Coke products Coke, Dt. Coke, Sprite, Mr. Pibb</i>	1.50/each
<i>Assorted bottles of juice Orange Juice, Apple Juice, Cranberry Juice</i>	2.50/each

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## BAKERY FRESH

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<i>Danish, Muffins, Caramel, Cinnamon Rolls</i>	18/dozen
<i>Coffee Cake, Scones, or Dessert Bars</i>	19/dozen
<i>Homemade Brownies</i>	17/dozen
<i>Assorted Fresh Cookies</i>	18/dozen

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## BREAKS

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### **Early Bird** **6**

*Fresh seasonal fruit, yogurt, and granola bars*

### **Afternoon Delight** **5**

*Potato chips, French onion dip, tortilla chips, guacamole, salsa, Gardetto's snack mix*

### **Market Fresh** **6**

*Fresh vegetables, ranch dipping sauce, Wisconsin premium cheese, hummus*

### **Concession** **6**

*Freshly popped popcorn, build your own nacho bar, cookies*

### **A la Carte**

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<i>Fresh seasonal fruit</i>	3/each
<i>Granola bars</i>	1.50/each
<i>Assorted candy bars</i>	1.75/each
<i>Assorted individual bags of chips</i>	1.50/each
<i>Popcorn</i>	1.50/each
<i>Gardetto's snack mix</i>	8/pound
<i>Planters mixed nuts</i>	12/pound
<i>Snyders of Hanover pretzels</i>	7/pound
<i>Chips, guacamole, salsa</i>	9/pound
<i>Potato chips and French onion dip</i>	7/pound
<i>Cheese curds (serves 50)</i>	100

# APPETIZERS

*Priced per 50 people unless otherwise stated. No substitutions please.*

Crudités Display 90

*Fresh vegetables, buttermilk dill ranch dip*

Fresh Fruit Display 150

*Fresh seasonal fruit, honey cream dipping sauce*

Domestic Cheese Display 140

*Assorted domestic cheese, artisan crackers*

The Butcher Block 150

*Sliced cured sausage, assorted domestic cheeses, artisan crackers*

Cocktail Sandwiches 140

*Smoked turkey, certified Angus roast beef, honey baked ham, American & Swiss cheese, lettuce, tomato, red onion, mayonnaise, mustard*

Iced Cocktail Shrimp 160

*Fresh lemon wedges, homemade cocktail sauce, mignonette sauce*

Satays 130

*Assortment of Sticky nut beef, Curried pork with raspberry jam, Coconut chicken with Citrus soy*

Scratch Soups 49

*Serves 12; Chef's choice or your soup by request.*

Fire Breaded Chicken Tenders 140

*Fresh breaded tenderloins tossed in chili/honey sauce*

Pork Riblets 130

*Pick one option: Smoked pork, Sweet BBQ, Dry rub*

Chicken Wings 110

*Pick one option: BBQ, Honey garlic, Buffalo*

Spring Rolls 150

*Pick one options: Smoked Pork or Salmon; Pepper cream, Sweet chili, Ginger Soy*

Bruschetta 70

*Toasted artisan garlic cheese bread, fire roasted tomato. Basil or Greek herb, shaved Parmesan, asiago and Romano cheese*

**Disclosure** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# SPECIALTY BUFFET

## Russet Range 9

*Baked potato bar, seasoned ground beef, pulled pork, Applewood smoked bacon, shredded cheddar cheese, Pico de Gallo, fire roasted bell peppers, sour cream, real butter, salsa*

## Salad Bar 10

*Mixed greens, chicken, diced ham, cucumbers, tomatoes, carrots, onions, peppers, cheeses, egg, selected potato salad or cold pasta. Your choice of two dressings. Toppings may vary for occasion.*

## Traditional Deli 10

*French rolls, honey baked ham, smoked turkey, Angus roast beef, American & Swiss cheese, condiments, choice of two: pasta salad, potato salad, kettle chips*

## Clay County BBQ 11

*Breaded tenderloin, pulled Pork or brisket sandwich bar, baked beans, coleslaw, and potato salad with assorted bbq sauces*

## Red Zone Pick 13

*Grilled Angus burgers, fresh brats, American and Swiss cheeses, lettuce, tomatoes, onion, pickles, honey Siracha mayo, mustard, buns, relish, homemade sauerkraut, in house kettle chips*

## Tex-Mex 14

*Build your own taco bar. Tortillas, ground beef and shredded smoked chicken, corn and black beans, rice, queso sauce, caramelized onions and bell peppers, lettuce, black olives, pickled jalapeños, shredded cheddar, sour cream, salsa Fresca, guacamole, tortilla chips*

## Oriental 15

*Choose 2: chicken, beef, or pork stir fry. Broccoli florets, bell peppers, julienne carrots, water chestnuts, sugar snap peas, mushrooms, toasted peanuts, onions, fried rice, egg rolls, crab rangoon. Choice of 3 sauces: teriyaki, soy, Thai chili, sweet & sour, peanut sauce. (Substitute sauce request can be used)*

## Tuscan 16

*Chef's choice pasta noodles (two), Chicken and meat balls, Mariana sauce and alfredo sauce, caramelized onions, portabella mushrooms, sundried tomatoes, artichoke hearts, fire roasted red peppers, fresh mozzarella, shaved parmesan*

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## DINNER BUFFETS

One Entrée Buffet 14

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Two Entrée Buffet 16

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Three Entrée Buffet 18

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1917 Tri Tip

*Rich Bordelaise sauce.*

Pork Loin

*Mustard cream, Carolina slowstyle bbq, dry rub..*

Grilled Chicken Breast

*Honey pecan cream, Jamaican jerk with mango salsa.*

Buffet includes choice of three items from below:

Classic Salad selection

*House salad with choice of 2 dressings*

*Macaroni salad*

*Potato Salad*

*Simple coleslaw*

*Italian pasta salad*

Classic Vegetable Selections

*Bacon French bean*

*Herb buttered sweet corn*

*Roasted seasonal vegetables*

Classic Starch Selections

*Mashed potatoes*

*Cheesy hashbrowns*

*Roasted baby red potatoes*

*Molasses baked beans*



## **Catering Guarantee | Final Guest Count**

Menu selections are required at least two weeks prior to the date of the function.

Final attendance numbers must be received five business days prior to the event. This will be considered your minimum guarantee and not subject to reduction. We reserve the right to request a final guarantee earlier than five business days on special order or difficult to purchase items. You will be informed of any exceptions at the time of your menu selection. If a guaranteed count is not received on time, the highest estimated count will become the guaranteed number. Final catering charges will be computed based on the guaranteed number.

Food and beverages will be prepared for your final guarantee plus 5%.

## **Payment Schedule**

50% of the total estimated catering bill, is due upon signing the catering contract once food & beverage selections have been made. The remaining 50% of the catering bill is due 15 business days prior to the event unless special arrangements have been made with our Sales & Catering team.

## **Pricing**

All menu pricing is subject to change without notification due to unforeseen changes in market conditions at the time of your event. We will make every effort to communicate these increases to you in advance.

## **Cancellations**

Cancellation of a catering function must be sent in writing to our Catering & Sales team. Any cancellation received more than 30 days prior to the scheduled event will result in a fee equal to 25% of the estimated catering charges. Any cancellation received less than 30 days in advance will result in a fee of 50% of the estimated catering charges. Cancellations received after the final guarantee is provided will result in a fee equal to 100% of the estimated catering charges. Clay County Fair and Events Center shall not be responsible for any losses resulting from the cancellation of an event.

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# FORMATION

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## **Alcoholic Beverage Service (Fairgrounds Only)**

In the case of a hosted bar on the Fairgrounds where actual cost exceeds the estimated cost, the balance is due upon receipt of the invoice. All alcohol consumed on the Fairgrounds property must be supplied and served by the Clay County Fair and Events Center. The Fair reserves the right to request a photo ID of any person to verify age and to refuse alcoholic beverage service to anyone. Alcoholic service must end in accordance to Iowa Alcoholic Beverage Laws and is at exclusive determination of the Fair.

## **Buffet Style**

PLEASE NOTE: Buffets are suggested for 15 people or more. For those less than 15 people, a \$25 set up fee will be applied.

## **Staffing**

If attendant is requested, a 10% staffing fee will be applied.

## **Delivery**

\$25.00 Delivery Fee for events outside of the Spencer city limits. No delivery charge if food is picked up from the Events Center.

Pick-up items: All non-disposable items must be returned to Clay County Fair and Events Center by end of next business day. Late items will result in a \$25 per item fee.

## **Specific Requests and Options**

Allergy specific options are available by request.

Dinner specific menus are available. Please contact the Catering Department to inquire about items not listed on the menu.

Private Chef Services are available. Rate based on availability and duration of time.

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# BLUE RIBBON Catering

From weddings, luncheons, and family reunions to full corporate events, Blue Ribbon Catering will help bring your event to life through personalized service and delightful cuisine.

The experience and commitment of our professional staff enables us to cater everything from a hors d'oeuvre reception to a formal plated dinner.

*Start planning today*

Alicia Hinrickson | [alicia@claycountyfair.com](mailto:alicia@claycountyfair.com)

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