



**IN-HOUSE
CATERING MENU**

BLUE RIBBON
Catering

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

www.claycountyfair.com | 712-580-3000

events@claycountyfair.com

BEVERAGES

<i>Gourmet coffee (regular, decaf)</i>	18/gallon
<i>Iced Tea, Lemonade, or Fruit Punch</i>	16/gallon
<i>20 oz. bottled Coke products & 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 carafes of juice Orange Juice, Apple Juice, Cranberry Juice</i>	12/carafe

ALCOHOL CHOICES

Beer

<i>Domestic</i>	4
<i>Non-alcoholic</i>	4
<i>Imported and Craft</i>	5
<i>Draught domestic keg</i>	250

Liquor

<i>Well</i>	5
<i>Call</i>	6
<i>Top Shelf</i>	7

Wine

<i>House wine glass (White Zinfandel, Cabernet Sauvignon, Chardonnay, Merlot, Moscato)</i>	5
<i>House wine bottle (White Zinfandel, Cabernet Sauvignon, Chardonnay, Merlot, Moscato)</i>	20
<i>Champagne & Sparkling Wine (Andre Asti Summate, Lucio Moscato d'asti)</i>	22
<i>Non-alcoholic Champagne</i>	10

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.

All food & beverage subject to 20% service charge. Prices are subject to change. No outside food & beverages are permitted.

BREAKS

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

Fresh Seasonal Fruit 3/each

Granola Bars 1.50/each

Assorted Candy Bars 1.50/each

Assorted Individual Bags of Chips 1.00/each

Popcorn 1.50/each

Gardettos Snack Mix 8/pound

Planters Mixed Nuts 12/pound

Snyders of Hanover Pretzels 7/pound

Chips, Guacamole, Salsa 9/pound

Potato Chips and French Onion Dip 7/pound

Cheese Curds (serves 50) 100



BAKERY FRESH

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



BREAKFAST BUFFET

Served with gourmet coffee, orange juice, apple juice or cranberry juice, and ice water.

Eye Opener 7
Homemade caramel rolls, muffins, and fresh seasonal fruit

Cluck n' Roll 9
Gourmet egg casserole, smoked country ham, fresh seasonal fruit, assorted rolls, pastries and muffins.

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ARTISAN SALAD

House Salad 8

Mixed greens, cucumber, tomatoes, shaved carrots, onion, shredded cheese, croûtons, dressing of choice

Caesar Salad 10

Fresh romain, roasted tomatoes, egg, croûtons, Parmesan, Caesar dressing *Chicken +2, Shrimp +3*

Asian Chicken Salad 13

Grilled chicken, bell peppers, snap peas, Napa cabbage, carrots, sweet oranges, wonton strips, fresh romaine, cilantro, soy vinaigrette

Chopped Steak Salad 14

Sliced skirt steak, mixed greens, chopped romaine, blue cheese crumble, black olives, fried onions, balsamic reduction

Bistro Chicken and Spinach Salad 13

Baby spinach, grilled chicken, poached pears, candied pecans, raspberries, blue cheese crumble, balsamic vinaigrette



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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 option : 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

PIZZA

Served with house salad and breadsticks. 8 slices per pizza. Single topping pizzas available upon request.

Brick Road 12

Marinara sauce, pepperoni, Italian sausage, chorizo, basil, sun-dried tomatoes, red onions, portabella mushrooms, fresh mozzarella

Philly Steak 12

Béchamel cheese sauce, sliced thin skirt steak, fire roasted bell peppers, red onions, fresh mozzarella

Jerk Chicken 12

Orange marmalade, Jamaican chicken, pickled red onions, roasted garlic, fresh mozzarella, Parmesan, cilantro

Pad Phai 12

Sweet chili sauce, garlic chicken, zucchini, red onions, fire roasted bell peppers, pineapple, fresh mozzarella, cilantro, Thai basil

The Harvester 12

Vegan marinara sauce, fresh tomatoes, sun-dried tomatoes, portabella mushrooms, red onions, zucchini, fire roasted bell peppers, artichoke hearts, black olives, garlic, basil, fresh mozzarella

KIDS MENU

Available for children 12 and under. All options served with French fries.

Mac & Cheese 6

Chicken Strips 6

Cheeseburger 6

Hot Dog 6

Children's Buffet 10

Two entrées from list above. Buffet is mandatory for all events with 15+ children in attendance.

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SANDWICHES

All sandwiches are served with your choice of french fries or kettle chips, ice tea or lemonade, and ice water.

Pulled Pork Sandwich 11

Brioche bun, smoked butt, Carolina slow style BBQ sauce

Cubano 10

French roll, smoked ham, pulled pork shoulder, Swiss cheese, mustard, pickles

Caprese Chicken Ciabatta 11

Ciabatta roll, grilled chicken breast, basil pesto, fire roasted tomatoes, arugula, mozzarella and provolone cheese, balsamic aioli

Smoked Turkey Bacon Club 10

Wheat berry bread, smoked in house turkey bacon, fresh romaine, country ham, Monterrey jack, aged cheddar, tomato, honey mustard

Classic Burger 11

Soft brioche bun, 1/2 lb. certified Angus steak burger, American & Swiss cheese, Applewood smoked bacon, butter lettuce, herb mayonnaise, tomato, red onion, pickles

Bandit Burger 11

Soft pretzel bun, 1/2 lb. certified Angus steak burger, bacon herb cream cheese, pickled jalapeños, raspberry chipotle and Templeton habanero dipping sauce



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SPECIALTY BUFFET

Salad Bar 10

Mixed greens, chicken, diced ham, cucumbers, tomatoes, carrots, onions, peppers, cheeses, egg, chef's choice cold deli salad. Toppings may vary for occasion.

Russet Range 10

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



Red Zone Pick 14

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

Tex-Mex 16

Build your own fajita & taco bar. Tortillas, carne asada, ground beef pork caritas or shredded smoked chicken, corn and black beans, rice, queso sauce, caramelized onions and bell peppers, lettuce, fire roasted tomatoes, black olives, pickled jalapeños, shredded cheddar, chipotle sour cream, salsa Fresca, guacamole, tortilla chips

Oriental 16

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 20

Chicken Parmesan, marinara sauce, fresh mozzarella, shaved Parmesan, asiago & Romano cheeses, pasta carbonara or pasta Bolognese, white wine lemon butter caper sauce, Ceasar salad, garlic butter breadsticks, choice of linguine or farfalle

DINNER BUFFETS

Served with fresh baked dinner rolls. Also included are gourmet coffee, ice tea or lemonade, and ice water.

One Entrée Buffet 16

Two Entrée Buffet 18

Three Entrée Buffet 20

Chef Carving Station 40 per station

1917 Tri Tip

Rich Bordelaise Sauce.

Pork Loin

Mustard Cream, Carolina Slowstyle BBQ.

Grilled Chicken Breast

Honey Pecan Cream, Sundried Tomato Pesto Cream Sauce.

Buffet includes choice of one item from each section below:

Classic Salad Selections

House Salad with Choice of 2 Dressings

Macaroni Salad

Potato Salad

Simple Coleslaw

Three Bean Salad

Italian Pasta Salad

Classic Vegetable Selections

Bacon French Bean

Amaretto Carrots

Herb Buttered Sweet Corn

Roasted Seasonal Vegetables

Bacon Creamed Corn

Caribbean Blend Vegetables

Classic Starch Selections

Mashed Potatoes w/Gravy

Wild Rice

Confit Onion Rice Pilaf

Cheesy Hashbrowns

Roasted Baby Red Potatoes

Baked Potato with Butter & Sour Cream

Molasses Baked Beans

DINNER SIDES & ADD ONS

<i>Carolina Style Smoked Pulled Pork</i>	3
<i>BBQ Baby Back Pork Ribs</i>	4
<i>Certified Angus Prime Rib</i>	7

Premier Salad Selections

<i>Bistro Spinach Salad (Choice of 2 Dressings)</i>	3
<i>Steakhouse Potato Salad</i>	2
<i>Southwestern Black Bean and Corn Salad</i>	2
<i>BLT Pasta Salad</i>	2

Premier Vegetable Selections

<i>Roasted Golden Beets</i>	3
<i>Southern Style Baked Beans</i>	3
<i>Bacon Wrapped Asparagus Bundles</i>	3
<i>Grilled Vegetable with Herb Butter</i>	3

Premier Starch Selections

<i>Cranberry Jalapeño Quinoa</i>	3
<i>Couscous</i>	3
<i>Sweet Potato Mash</i>	3
<i>Twice Baked Potatoes</i>	3
<i>Roasted Fingerling Potatoes</i>	3
<i>Coconut Island Rice</i>	3

Add-on Options

<i>Additional Side Selection</i>	2/person
<i>Pre-plated Salad</i>	1/person
<i>Served Salad</i>	2/person



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PLATED DINNERS

Served with fresh baked dinner rolls and house salad with dressing. Also included are gourmet coffee, ice tea or lemonade, and ice water.

Pork Tenderloin 17

8 oz. grilled all natural corn fed pork tenderloin, apple and brandy cream, chipotle quinoa, sautéed vegetables

Porterhouse Chop 18

10 oz. grilled bone-in pork steak, mustard cream, chorizo mushroom hash, sautéed vegetables

Chicken Marsala 16

8 oz. grilled butterflied chicken breast, sweet Marsala wine & portabella mushroom cream sauce, mashed potatoes, sautéed vegetables

Pan Seared Ribeye 25

12 oz. aged ribeye, portabella mushrooms, onion, thyme, butter, cream Parmesan twice baked potatoes, sweet corn

New York Strip 24

10 oz. grilled bone-in NY strip, bordelaise, duchess potato, roasted golden beets

Tuscan Salmon 20

8 oz. pan seared Atlantic salmon filet, basil pesto, Pico de Gallo, mushroom risotto, sautéed vegetables

Corn Chip Crusted Walleye 22

8 oz. deep fried Great Lakes hand breaded walleye, sweet pesto beurre blanc, wild rice, sautéed seasonal broccolini

Shrimp Pomodoro 19

Seared shrimp, heirloom tomatoes, fresh basil garlic, shallots, linguine, light olive oil

Grilled Garden Pasta 13

Char grilled bell peppers, onion, asparagus, mushrooms, farfalle, arugula, orange saffron butter sauce

Bolognese 17

Tagliatella, ragu' Bolognese sauce, fire roasted tomatoes, ground beef, ground pork, Italian sausage, Parmesan/asiago cheese

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DESSERT BUFFET

Priced per 50 people.

Chocolate Fondue Display 125
Fruit skewers, assorted cookies, pound cake, pretzels

Sweet Samplings 130
Assorted mini royal cheesecakes, cream puffs, petit-fours, Belgian chocolate covered strawberries

Sweet Tooth 150
Assorted mini royal cheesecakes, cream puffs, petit-fours, chocolate dipped strawberries, Belgian chocolate fondue station, fruit skewers, assorted cookies

DESSERTS

New York Cheesecake 5

Strawberry Lemon Shortcake 6

Red Velvet Layer Cake 5

Carrot Layer Cake 4

Fruit Pie 5

Chocolate Layer Cake 5

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 or number served, whichever is higher.

Food and beverages will be prepared for your final guarantee plus 5%. If you exceed your guarantee and have additional guests our executive chef will make every effort to duplicate your menu for the additional guests. If this cannot be done, a substitute entrée comparable to your menu will be provided.

Payment Schedule

50% of the total estimated catering bill, including service charge, 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.

Service Charge and Sales Tax

All food and beverage prices are subject to a 20% service charge and no sales tax.

Pricing

All menu pricing is subject to change with 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.

Outside Food and Beverage

The Clay County Fair and Events Center will prepare and serve all of the food and beverages for your event. No outside food and beverages are permitted in the facility unless it is a specialty item (ex. wedding cake). Prior approval is required through the Event Coordinator for any specialty items.

Iowa Health Department Regulations

Due to State of Iowa Health Department Regulations, clients and guest are not allowed to take extra or leftover food from the facility.

FORMATION

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.

Alcoholic Beverage Service

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.

A bar set up fee of \$75 per bar will be added to all bars with sales of less than \$250.

Buffet Style

PLEASE NOTE: Buffets are suggested for 30 people or more. For those less than 30 people, a \$25 set up fee will be applied.

Plating/Table Settings

For events over 500 guests, buffet style is mandatory. Pre-plated/served salad options are not available and tables settings will include water only.

Specific Requests and Options

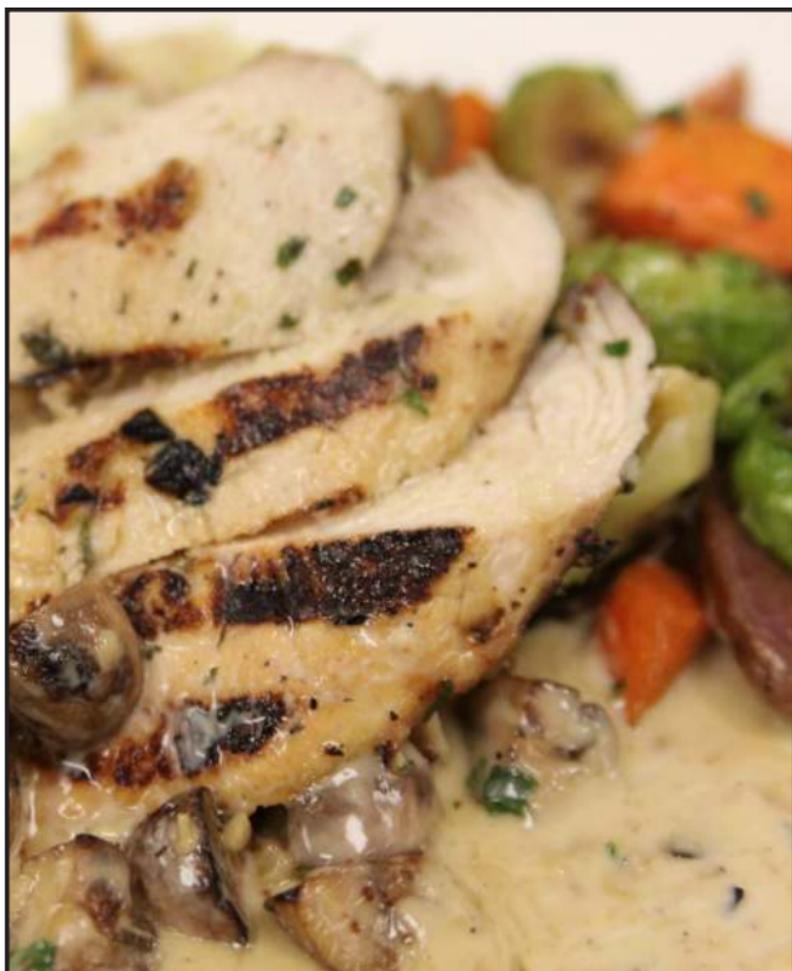
Allergy specific options are available by request.

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

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