## General Information

## Site Description

The Chrome Horse is locted on 1201 3rd Street SE downtown Cedar Rapids in the Newbo District. Maps for out of town visitors are available on our website. A private banquet rooms available. Set up of the room can be tailored to your needs. The room may be closed, or doors may remain open so your guests may take advantage of the other areas of the establishment.

## Menu Planning

Food decisions must be made at least one week prior to your event. Entrée counts must be made 72 hours prior to the event. Once counts are provided to the Chrome Horse, food will be prepared based on that number and your party will be charged for that number even if your party has no-shows. Food prepared and not consumed may be boxed and given to you for take-home usage. All parties are subject to a $7 \%$ sales tax and $20 \%$ gratuity. Prices subject to change from booking to time of event.

## Bar Planning

You must decide whether you would like beverages on a tab or whether your guests will pay on a cash-and-carry basis. We also have the ability to create a beverage limit for your party.

## Restrictions On Room Usage

On Friday and Saturday nights, we require parties of no less than 35 people. Those guests under the age of 21 may be present for the duration of your event provided they remain in the banquet rooms at all times.

## Decorations

You are welcome to decorate the room and tabletops prior to the event, provided the Chrome Horse is notified. We request no adhesive be used on walls. No confetti is allowed. A cleanup fee may be assessed if these guidelines are not followed.

## We can help you create the perfect menu for any event!

CALL US TODAY 319.200.4440

[^0]Birihdays, Anniversaries, Graduations, Showers, Weddings, Special Occasions, Corporate Events. Indoor and Ouidoor Services Availoble. BANOUET ROOM ALSO AVALIABLE

## BANOUETB

 CATERING GUIDECEDAR RAPIDS, IOWA WWW.CHROMEHORSESALOON.COM

## For more information \& Details contact

## Banquet $\mathbb{E}$ Catering Appetizers

Meat (Ham, Turkey © Roast Beef) TraysServed with cocktail buns.
Small (20 People) ..... \$96.50
Medium (40 People) ..... \$136.50
Large ( 60 People) ..... $\$ 176.50$
Cheese (Cheddar, Swiss \& Pepperjack) © Cracker Trays
Small (20 People) .....  $\$ 76.50$
Medium (40 People) ..... $\$ 121.50$
Large (60 People) ..... \$151.50
Vegetable TraysCarrots, celery, cauliflower, broccoli, green olives, radishes, green peppers, cucumbersand cherry tomatoes served with ranch unless otherwise requested.Small (20 People) $\$ 66.50$
Medium (40 People) ..... $\$ 96.50$
Large (60 People) ..... \$136.50

## Fruit Platter

Pineapple, grapes, cantaloupe, honeydew and strawberries
(some items seasonal). Served with fruit dip.
Small (20 People)...........................................
Men
Medium (40 People) .............................................................................................. $\$ 121.50$
Large ( 60 People) .............................................................................................. $\$ 151.50$

## Meatballs

Tender meatballs cooked in a portabella mushroom sauce.
One chafing pan holds 10 lbs . (appx. 105 ct .).

## Little Smokies

Served with our Special BBQ Sauce.
One chafing pan holds 10 lbs . (appx. 400 ct .).
\$15.50/ lbs.

## Hot Lap Wings

Deep fried naked chicken wings.
One chafing pan holds 8 lbs . (appx. 86 ct .) \$14.50/ lbs.

## Hot Laps In Leather

Tender chicken strips deep fried.
One chafing pan holds 7 lbs. (appx. 50 ct.)................................................. $\$ 14.50 /$ lbs.

## Twisted Spokes

Breaded onion straws lightly battered and fried to a golden brown.
One chafing pan holds 5 lbs . \$11.25/ lbs.

## Handlebars

Herb breaded mozzarella cheese sticks.
One chafing pan holds 8 lbs . (appx. 75 ct .). $\qquad$

## Kickstands

Dill pickle spears with lightly-coated seasoned breading.
One chafing pan holds 6 lbs. (appx. 85 ct .) $\qquad$ . $\$ 11.95 /$ lbs.
All items are served in chafing pans that will feed between 15 and 20 people. Items are served with sauces of your choice. Prices do not include tax or $20 \%$ gratuity.

## Banquet $\mathbb{E}$ Catering Menu

Minimum group of 20 guests. Please order 1 week prior to your event.

## Sack Lunch \$10.45

* White, wheat or sourdough bread with ham, turkey or roast beef, with choice of swiss, american, or cheddar chesse. Served with pot chips, cookie and fruit.


## Soup N' Salad Buffet \$12.95

* Chicken Tortilla or Soup of the Day
* Mixed salad with diced tomatoes, croutons, mixed cheese, diced ham, diced onions, diced peppers and 3 types of dressings.


## Taco Bar \$13.45

* Includes ground beef and shredded chicken, lettuce, diced tomatoes, diced onions, mixed cheese, refried beans, hard shells $\mathcal{E}$ soft shells, tortilla chips, salsa and sour cream.


## Breakfast Buffet \$12.95

*Scrambled eggs, party cheese potatoes, bacon, sausage links, biscuits, gravy, and assorted pastries.
Coffee and Juice

## Sandwich Buffet

Served with Cole Slaw, Chips and Baked Beans.

* Grilled Chicken Sandwich with a Ciabatta bun. 13.25 per /person
* Pulled Pork Sandwich with a bun.. 12.45 per / person
* Pulled Chicken with a bun 12.45 per/person
* Beef Brisket with a bun
 $13.45 \mathrm{per} / \mathrm{person}$
* Pick any Two from above / smaller portions ........................................... 17.45 per/person


## Entrée Buffet

Entrée Side Choices
Choose One: Wild Rice, Baked Pot, Garlic Mashed and Party Potatoes. Choose One: Buttered Corn, Medley Mix, and Green Beans.
All Entrée Buffets are served with Cole Slaw and Dinner rolls with butter.

* Prime Rib 8 oz. Cut. Market Price
* BBQ Ribs, Half Rack Market Price
* Grilled Chicken Breast with Chardonnay Sauce ........................................................16.45
* BBQ Grilled Chicken Breast .......................................................................................16.45
* Broasted Chicken, Two pieces per person................................................................... 14.45
* Oven Roasted Pork Lion...


[^0]:    Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked.

