

General Information

Site Description

The Chrome Horse is located 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 room is 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.

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

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.

CHROME HORSE



CATERING SERVICES

Birthdays, Anniversaries, Graduations, Showers,
Weddings, Special Occasions, Corporate Events.

Indoor and Outdoor Services Available.

BANQUET ROOM ALSO AVAILABLE

BANQUET & CATERING GUIDE

CEDAR RAPIDS, IOWA
WWW.CHROMEHORSESALOON.COM

For more information & Details contact:
Phone: 319.200.4440 | Email: chromehorsesaloonshouse@gmail.com

Banquet & Catering Appetizers

Meat (Ham, Turkey & Roast Beef) Trays

Served with cocktail buns.

Small (20 People)	\$85.00
Medium (40 People)	\$125.00
Large (60 People)	\$165.00

Cheese (Cheddar, Swiss & Pepperjack) & Cracker Trays

Small (20 People)	\$75.00
Medium (40 People)	\$120.00
Large (60 People)	\$150.00

Vegetable Trays

Carrots, celery, cauliflower, broccoli, green olives, radishes, green peppers, cucumbers and cherry tomatoes served with ranch unless otherwise requested.

Small (20 People)	\$65.00
Medium (40 People)	\$95.00
Large (60 People)	\$135.00

Fruit Platter

Pineapple, grapes, cantaloupe, honeydew and strawberries (some items seasonal). Served with fruit dip.

Small (20 People)	\$85.00
Medium (40 People)	\$120.00
Large (60 People)	\$150.00

Meatballs

Tender meatballs cooked in a portabella mushroom sauce.

One chafing pan holds 10 lbs. (appx. 105 ct.).....	\$15.00/ lbs.
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Little Smokies

Served with our Special BBQ Sauce.

One chafing pan holds 10 lbs. (appx. 400 ct.).....	\$15.00/ lbs.
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Hot Lap Wings

Deep fried naked chicken wings.

One chafing pan holds 8 lbs. (appx. 86 ct.).....	\$14.00/ lbs.
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Hot Laps In Leather

Tender chicken strips deep fried.

One chafing pan holds 7 lbs. (appx. 50 ct.).....	\$13.50/ lbs.
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Twisted Spokes

Breaded onion straws lightly battered and fried to a golden brown.

One chafing pan holds 5 lbs.....	\$10.25/ lbs.
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Handlebars

Herb breaded mozzarella cheese sticks.

One chafing pan holds 8 lbs. (appx. 75 ct.).....	\$15.25/ lbs.
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Kickstands

Dill pickle spears with lightly-coated seasoned breading.

One chafing pan holds 6 lbs. (appx. 85 ct.).....	\$11.55/ lbs.
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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 & Catering Menu

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

Sack Lunch \$9.95

* 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 \$11.95

* 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 \$11.95

* Includes ground beef and shredded chicken, lettuce, diced tomatoes, diced onions, mixed cheese, refried beans, hard shells & soft shells, tortilla chips, salsa and sour cream.

Breakfast Buffet \$11.95

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

Coffee and Juice Menu Price

Sandwich Buffet

Served with Cole Slaw, Chips and Baked Beans.

* Grilled Chicken Sandwich with a Ciabatta bun	11.75 per /person
* Pulled Pork Sandwich with a bun.....	10.95 per / person
* Pulled Chicken with a bun	10.95 per/person
* Beef Brisket with a bun	11.95 per/person
* Pick any Two from above / smaller portions	15.95 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	14.95
* BBQ Grilled Chicken Breast	14.95
* Broasted Chicken, Two pieces per person.....	12.95
* Oven Roasted Pork Lion.....	15.95

Grill Out for Parties of 25 or More, Off Site Only!

Choice of two items / 12.95 a person

*Grilled Chicken, Burgers, Brats, and Hot Dogs served with Cole Slaw, Chips and Baked Beans.

Call Us Today 319.200.4440