

Add "**A Touch of Class**" to your next meeting, and let us bring our exceptional quality to you! With our reputation for providing creative cuisine with extraordinary value, you are sure to find a delectable meal for every budget.

Catering for *10 to 10,000* guests  
Professionally dressed staff  
Wide variety of menu options  
Handmade desserts  
Grilling on site available  
Family owned local business

10 person minimum  
Quoted prices are per guest  
**Lunch menu Mon–Fri 10am - 2 pm**  
No charge for local delivery

*We accept all major credit cards*

# *A Touch of Class*

*Banquet & Convention Center  
Private Park and Catering*



*2017*

*Off-Site Catering*

# *A Touch of Class*

*Banquet & Convention Center  
Private Park & Catering*

5977 Mt. Vernon Rd SE  
Cedar Rapids, IA 52403

**319-261-0345**

[www.ataouhofclassbanquets.com](http://www.ataouhofclassbanquets.com)

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# Breakfast

Treat your employees to a heart warming breakfast that is sure to stimulate creativity.

## **Continental Breakfast**

Assorted fresh homemade pastries, bagels with cream cheese, muffins, juice & coffee 7.00

## **Hot Breakfast**

Scrambled eggs or delicious egg casserole (ham & cheese or Denver style), baked hash brown casserole, sausage links, fresh fruit salad, pastries, juice & coffee 9.75

# Gourmet Deli Lunch

Be the talk of the office. Your employees will rave about the food all week! Lunch prices available weekdays 10 am - 2 pm.

## **A 'Touch of Class' in a Bag**

Jumbo Sub Sandwich, individual bagged chips and a piece of fresh fruit. Each bag includes a fresh homemade cookie. 8.50

## **Build Your Own Gourmet Sandwich**

Choose 2 of our choice deli meat : smoked turkey, roast beef, ham or salami. Served with all the fixings, chips, a salad choice & cottage cheese. 9.50

## **Wrap it Up**

(pick any 2) Julianne chicken, sliced turkey, tuna salad, crab salad, or chicken salad, including cheese, lettuce, tomatoes, green peppers, onions, dill dip, ranch, mayo & Dijon mustard. Served with chips, a salad choice and cottage cheese. 9.50

## **Garden Salad**

Satisfy your guests with special dietary needs by providing one or more individual garden salads to any menu option. Mixed greens, cherry tomatoes, cheddar cheese, purple cabbage, carrot slices, cucumber slices & onion rings. Variety of salad dressings. 8.75

**Don't forget Dessert!!**

# A Touch of Class

## Catering

We provide fabulous food and outstanding service. We are privately owned and operated by Frank Stephen III. All of the staff want to provide you with extraordinary service and cuisine for an exceptional value. Our trained, professional staff members will ensure your complete satisfaction and pleasure. We are fully licensed, insured, and inspected.

Breakfasts ~ Luncheons ~ Dinners  
Picnics ~ Holiday Parties  
Retirement Parties  
Open Houses ~ Cocktail Parties  
Seminars ~ Corporate Parties  
Political Events ~ Golf Outings

Catering to your home/office, Celebration Farm  
Hunters Ridge, Scottish Rite, Lowe Park,  
Squaw Creek Park, and many more

## Luncheon Soups

Add a made from scratch bowl of soup, sure to satisfy any pallet for only **2.35** per guest.

*Homemade Chili*

*Chicken Noodle*

*Vegetable Beef*

*Corn Chowder*

*Wisconsin Cheese*

*Chefs creation! White Bean chicken Chili w fresh cilantro*

## Luncheon Salad Choices

Our fresh, **homemade salads** stand above the ordinary! Add a second salad to any meal for only **1.00** per guest

*Pasta Salad (tri colored rotini w fresh cut vegetables)*

*Creamy Coleslaw*

*Tossed Mixed Greens with scratch made dressings*

*Broccoli Apple Salad*

*Potato Salad*

*Fresh Fruit Salad (May-November)*

*Spring Salad (mixed greens, berries, and raspberry vinaigrette)*

## Luncheon Desserts

*Assorted Fresh Baked Cookies* 1.50

*Brownies* 1.75

*Assorted Flavored Bars* 2.00

*Trail Mix our special blend* 1.50

## Hors d'Oeuvres & Appetizers

### Cold Selections

Fresh Cut Fruit Platter or Skewers

American Cheeses with Crackers & Salami Slices

International Cheeses w/Cracker Assortment, Salami & Prosciutto

Fresh Cut Vegetables with Homemade Dip

Almond Crusted Cream Cheese with Crackers Assortment

Chocolate Covered Strawberries

Deluxe Dessert Platter with mini Cheesecakes & Petit Fours

Prime Rib Pinwheels

made with our Homemade Horseradish Spread

Caprese Skewers (cherry tomatoes, basil, mozzarella & olive oil)

Premium Potato Chips & Homemade Dip

Deviled Eggs

Cucumber Canapés

Smoked Salmon Canapés

Smoked Salmon (whole fish) and Crackers Assortment (50 min)

Tortilla Chips & Fresh Salsa

Bruschetta made with fresh tomatoes & basil with Garlic Toast

Jumbo Shrimp with Homemade Cocktail Sauce

Chocolate Fountain with an assortment of dipping items

### Hot Selections

Carved Herb Crusted Pork Tenderloin for sliders

Carved Steamship Round (whole hind quarter of beef)

Carved Beef Tenderloin with Homemade Sauces

Spinach Artichoke Dip with Homemade Garlic Toast Points

Assorted Mini Quiche

BBQ Meatballs with Our Signature Hickory Smoked BBQ Sauce

Swedish Meatballs or Guinness Meatballs

Sweet and Sour Meatballs

hand Stuffed Cream cheese Jalapenos

White Bean & Chicken Chili Soup with Fresh Cilantro

Chicken Wings with Homemade sauces

Crab Stuffed Mushroom Caps

Mini Egg rolls with Sweet Chili Sauce

Hickory Smoked BBQ Cocktail Sausages

Grilled Teriyaki Chicken Skewers

Grilled Marinated Chicken or Steak Kabob

*All Appetizer parties are quoted per customer selection*

## Delectable Desserts

<i>Grand Dessert Bar (cake, cheesecake, &amp; pies)</i>	3.50
<i>Assorted Fresh Baked Cookies</i>	1.50
<i>Brownies</i>	1.75
<i>Assorted Flavored Bars</i>	2.00
<i>Apple or Cherry Crisp</i>	1.75
<i>Chocolate Fountain</i>	3.85

## Keg Trailer Rental

Our refrigerated Keg trailer features 8 tappers and holds 32 kegs!  
It can be rented separately or accompany your catered cuisine.  
Please call for details!

## Catered Bar Service

<i>Bottled Domestic Beer</i>	4.00 <small>bottle</small>
<i>Bottled Import or Premium Beer</i>	5.00
<i>Wine Coolers &amp; Malt Beverages</i>	5.00
<i>Glass of Wine</i>	5.00
<i>Bottle of Wine (1.5 liters)</i>	35.00
<i>Hard Liquor</i>	<small>quoted</small>
<i>Keg Domestic</i>	280.00
<i>Bartender fee</i>	25.00 <small>hour</small>

## Homemade Hot Lunch

Our homemade hot lunches are better than Mom makes!

Monday -Friday 10-2

### **South of the Border Grande Taco Bar**

*Hard & soft shells overflowing with seasoned beef and shredded chicken. Topped with cheese, lettuce, tomatoes, & onions. Complimented by chips & salsa, sour cream, Spanish rice & tossed salad.* 9.80

### **Homemade Meat Lasagna**

*Just like in Italy, sausage served with fresh garlic breadsticks, Italian green beans & tossed salad.* 9.60

### **Bountiful BBQ Pork or Beef**

*Served with bakery fresh rolls, BBQ smoked baked beans, condiments, chips & one salad option.* 9.75

### **Succulent Herb Crusted Pork Loin**

*Melt in your mouth Iowa pork served with fresh sliced buns, party potatoes, green beans & one salad option.* 9.60

### **Slow Cooked Roast Beef**

*Accompanied by bakery fresh dinner rolls, party potatoes, green beans & one salad option.* 9.90

### **Great Grill Grub**

*Choose your favorite 2 of grilled chicken breasts, juicy ¼ pound burgers, or fresh cut tenderloins. Served with fresh baked buns, condiments, chips, BBQ smoked baked beans & one salad option. Add hot dogs for .75*  
*Add 1.00 per guest for grilling on site (40 person min.)* 11.20

### **Pasta Lovers**

*Penne Pasta & alfredo sauce served with fresh garlic bread sticks, Italian green beans & Tossed Salad.* 9.20  
*Add: shrimp 2.00 or grilled chicken 1.50*

## Dinner Side Options

Add an extra potato, vegetable or salad for only 1.00 per guest!

### Potatoes

Our Famous "Party Potatoes" (twice baked garlic mashed)  
Whipped Mashed Potatoes with Homemade Gravy  
Cheesy Hash Brown Casserole with crunchy cornflake topping  
Seasoned Baby Red Potatoes

### Vegetables

FRESH Buttered Seasoned Green Beans  
FRESH Green Beans Almandine  
Green Bean Casserole  
Italian Green Beans (Fresh beans with colored bell peppers & red onion)  
Chateau Blend (sliced squash, zucchini, carrots, cauliflower & broccoli)  
Buttered Seasoned Corn

### Succulent Salads

Tossed Mixed Greens with cucumber, tomato & Homemade Dressings  
Caesar Salad  
Spring Salad (mixed greens with berries & raspberry vinaigrette)  
Broccoli Apple Salad  
Fresh Veggie Trays with Homemade Dill Dip  
Pasta Salad (tri colored rotini with fresh cut veggies)  
Macaroni Salad  
Cottage Cheese  
Fresh Fruit Salad (April 20<sup>th</sup>-November 10<sup>th</sup>)

## Formal Dining Options

White table linen	6.00 each
Rolled Linen Napkins w/Stainless Silverware	2.00
Preset Water Pitchers	8.25
Glasses/Coffee Cups on beverage station or preset	.50 / .75 preset
China Dinner Plates	1.75
China Cake Plates	.90
Tables (cocktail, 6ft or 8ft)	10.00
Table skirting-- Black Sleeve	15.00

Additional Service will be quoted

## A-La-Carte Beverages

Soda (variety cans) includes deposit	1.50
Bottled Water	1.25
Iced Tea or Lemonade	.75
Coffee	.75

## Need Meeting Space?

Check out our meeting and banquet space at

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**email:** [ruth@atouchofclassbanquets.com](mailto:ruth@atouchofclassbanquets.com)

We provide an unrivaled selection of food suitable for any business occasion at an incredible value! Facility features FREE Wireless Internet! In addition you will be cared for by professionally dressed staff with table linens, commercial audio system, podium, screen, set up & clean up provided.

For more details call or visit:

[www.atouchofclassbanquets.com](http://www.atouchofclassbanquets.com)

# Dinners & Banquets

We provide an unrivaled selection of cuisine suitable for any occasion and budget. The menus below are available for you to choose. Our chefs would be happy to respond your special requests or provide consultation to add a personal touch to your wonderful occasion.

## Two Entrée Buffet

Your choice of two entrees, potato, hot vegetable, two fresh salad selections & dinner rolls. 12.50  
Add a 3<sup>rd</sup> entrée for only 2.00 per guest

## Carved Prime Rib & Second Entree

Prime rib cooked to perfection (medium rare) carved on site and served with tender marinated chicken breasts, your choice of potato, vegetable, two salad options & fresh baked dinner rolls. 15.90

## Baron of Beef & Herb Crusted Pork Loin

An impressive 70 pound steamship round **and** smoked pork loin, both carved on site for each guest. 14.90  
Includes choice of potato, hot vegetable, two fresh salads and dinner rolls

## Ribeye Steaks & Grilled Chicken Breasts

Hand cut ribeye steaks and boneless chicken breasts grilled on-site, served with choice of potato, vegetable, two salads and fresh baked dinner rolls. (Min 40 people) 15.90

## BBQ Pork Iowa Style

BBQ Pulled Pork, party potatoes, hickory smoked baked beans, fresh baked buns & two salad choices. 11.50

## Great Grill Grub

Choose your favorite two grilled meats. Served with fresh baked buns, condiments, BBQ smoked baked beans, party potatoes or chips & two salads. 12.90  
Add hot dogs .75  
Includes Grilling On Site (Min. 40 people)

## Gourmet Deli Buffet

Top quality sliced ham, roast beef, & smoked turkey served with fresh baked white and wheat buns, sliced cheeses, condiments, party potatoes or chips, baked beans & choice of two salads. 12.50

# Dinner Entrée Selections

Nobody prepares meat and pasta better than "A Touch of Class"

## Beef

Slow Cooked Roast Beef ( add .50 extra)  
Baron of Beef\*  
Prime Rib or Ribeye Steaks \*(see specific meal options)

## Pork

Handmade Stuffed Pork Loin  
Herb Crusted Pork Loin  
Baked Ham  
BBQ Pork with our Hickory Smoke sauce

## Poultry

Marinated Chicken Breasts  
Real Roast Turkey  
Grilled Chicken Pasta Primavera  
Chicken Marsala  
Chicken Parmesan

## Pasta

Grilled Chicken Pasta Primavera  
Homemade Italian or vegetarian Lasagna  
Jumbo Ricotta Cheese Stuffed Shells with Alfredo Sauce or Marinara  
Vegetable Primavera (meatless)

## Grilled Meats Choices

Boneless Chicken Breasts  
Pork Tenderloin (hand cut & tenderized)  
Hamburgers (1/4 pound)  
Jumbo All-Beef Hot Dogs (1/6 pound)  
Bratwursts with Kraut  
BBQ Pork with our Hickory Smoked Sause  
Smoked 8 oz Iowa Pork Chops (add 1.50)

## Vegan/Vegetarian

Portabella Caps stuffed with Quinoa & Roasted Vegetables (add 1.50)  
Eggplant with Basil Pesto, Tomato and Fresh Mozzarella (add 1.50)  
Vegetable Pasta Primavera  
Vegetarian Lasagna  
Ricotta Cheese Stuffed Jumbo Shells with Alfredo or Marinara Sauce

