

Wedding/Banquet Options

Sit Down

Appetizer Hour

If you would like to have a cocktail/appetizer hour before the main meal we can provide any of these appetizers depending on how many choices you would like...

Onion Rings- Our freshly sliced onions hand breaded with our secret recipe fried to a golden brown
Serves 5-6 \$7.50



Antipasta- A variety of meats and cheeses served on a bed of spring mix, olives, and various veggies.
Serves 6 \$12

Brushetta- Our homemade bread topped with a mixture of fresh tomatoes, basil and balsamic vinaigrette
8 pieces \$6

Garlic Cheese Bread- Our homemade bread topped with fresh mozzarella browned in the oven and served a side of marinara
16 pieces \$6

Stuffed Mushrooms- Fresh mushrooms stuffed with cream cheese and Italian herbs
8 pieces \$7



Italian Nachos- Fried flour chips, aka pizza dough, topped with pepperoni, banana peppers and melted mozzarella. Served with a side of marinara sauce
 Serves 6-8 \$8



Drink Options

Beer- Whether you would like to purchase a full keg or buy it by the pitcher we can keep it flowing!

Pitcher Pricing:	Bud Light or Miller Light	\$7 a pitcher
	Seasonal	Ask on Pricing

Keg Pricing:	Bud Light or Miller Light full keg	\$275
	Pony Keg	\$150

If you have a particular kind of beer that you would like ask and I can give you a price on anything!

Wine- If you would like to wine by the bottle pick your flavors!

REDS	WHITES
La Terre Cabernet \$15	Sycamore Chardonnay \$15
La Terre Merlot \$15	Makulu Moscato \$15
Zonin Chianti \$20	Sycamore Lane White Zinfandel \$15
Mazzoni \$30	Sycamore Lane Pinot Grigio \$15
Carloto Dolce \$20	Conconnan Chardonnay \$20
Fin Las Morres Malbec \$20	Ildonato Pinot Grigio \$20
Forest Glen Pinot Noir \$20	JJ Mueller Riesling \$20
Copola Roso \$25	Los Cardos Sauvignon Blanc \$20
Hogue Merlot \$20	

Champagne
 Wycliff Champagne \$10
 Zonin Prosecco \$18

If you would like to purchase larger amounts of wine, ask about our discounts on cases!

Dinnertime!!

All entrees are served with our house salad which is a mixture of iceberg lettuce, spring salad mix and grated carrots, then topped with our homemade croutons and our Italian house dressing. Bread and margarine packets are served alongside the first course. Butter is available but at a higher cost.

Depending on the size of your group we may limit your choices, but here are quite a few options to choose from:

Fettucine Alfredo with Grilled Chicken \$16

Fettucine noodles tossed with sweet butter, fresh grated parmesan and romano cheeses, heavy cream and minced garlic, topped with chicken fresh off our grill!



Baked Lasagne \$15

Large layers of pasta and our meat sauce which is made with our own secret sausage recipe, baked with mozzarella and ricotta cheese, served en casserole. Spinach option also available.



Chicken Parmigiana \$15

Breaded chicken breast on a bed of ricotta cheese, smothered in our marinara sauce and melted mozzarella. Served along with a side of spaghetti. Veal and Eggplant option also available.

Italian Baked Chicken \$16

3 pieces of farm raised chicken baked in Italian herbs and spices, served with a side of spaghetti.

Pork Chop \$14

Iowa chop grilled to perfection served alongside garlic mashed potatoes and your choice of mixed veggies or asparagus.



Chicken Pesto \$14

Chicken breast smothered in pesto and topped with fresh tomato slices and melted mozzarella served on a bed of fettucine alfredo



Spaghetti with Meatballs \$12

Spaghetti noodles topped with our homemade marinara and served with two meatballs from our secret recipe

If you have any ideas of certain dishes you would like to alter or even propose, please do not hesitate! We are here to make your night memorable and special so ask any questions you may have!!

Desserts

Tiramisu \$2 per serving

Double Chocolate Cake \$1.50 per serving

Homemade Cheesecake \$2.50 per serving

I make most of the desserts and have made chocolate mousse, lemon blueberry cheesecake, mini cherry pies and more. Again, let me know what your favorite desert is and I would be glad to get pricing on it!!

Buffet Style Dinner

Many of our entrees can also come in a buffet style dinner, all of these prices reflect one pan which serves around 20-25.

Starting with a large salad bowl made with a mixture of iceberg and spring mix lettuce, then tossed with basil, black pepper and parmesan cheese. All mixed together with our signature Italian dressing and homemade croutons.

Serves about 25-30 people \$45

Loaves of bread

Choose between Italian herb or good ole fashioned white bread that we bake fresh every morning.

White Loaf makes about 20 slices \$8

Specialty Loaf (round loaf) makes about 15 slices \$6

Trays of Entrees

All entrees are served in chauffeur dishes and

Baked Lasagne \$105

Large layers of pasta and meat sauce, baked with mozzarella and ricotta cheese

Served in a 12 by 24 pan, can be cut into as many large or small servings as you would like

Spinach Lasagne \$95

Layers of spinach lasagna with béchamel and marinara sauces, mozzarella, parmesan and fresh spinach

Served in a 12 by 24 pan, can be cut into as many large or small servings as you would like

Fettucine Alfredo \$75

Fettucine noodles coated in our alfredo sauce which is a mixture of sweet butter, fresh romano cheese, Heavy cream, minced garlic and cracked black pepper

Add sliced chicken breasts for \$40 extra

Italian Baked Chicken \$90

20 pieces of chicken breast, leg, wing and thigh baked in olive oil, Italian herbs and garlic

Italian Fried Chicken \$100

20 pieces of chicken breast, leg, wing and thigh coated in our Italian herb flour mix and fried to a golden Brown

Spaghetti \$75

Spaghetti noodles topped with our homemade marinara sauce

Add homemade sausage sauce for \$25

Add 20 meatballs for \$40

Add sausage links for \$40

Mostacolli \$70

Penne noodles mixed in our homemade meat spaghetti sauce topped with melted mozzarella.

Meat Ravioli \$90

Pockets of ravioli noodles stuffed with a mixture of beef, sausage and Italian herbs and topped with our Homemade marinara sauce, approximately 60 raviolis

Spinach Ravioli \$85

Our homemade spinach ravioli stuffed with ricotta and parmesan cheeses then topped with our alfredo sauce, approximately 60 raviolis

Cheese Ravioli \$80

Our homemade cheese ravioli stuffed with ricotta and parmesan cheeses topped with our homemade Marinara sauce, approximately 60 raviolis

Fresh Veggies \$65

Choose between any combination of carrots, zucchini, tomatoes, broccoli, asparagus, eggplant, red peppers, green peppers, banana peppers, or anything vegetable that you can think of and well sautee them up in our Italian dressing!

Chuck's does not charge for any of the rooms that we have. All of these prices do not include tax or Gratuity which is 18%. Tablecloths are available at an additional charge but basically just for Professional cleaning afterwards.

Ask about our musical options also, we always have live bands on Fridays and Saturdays. If you would like the patio for a weekend event then you can pay for the band which is around \$300. You may also bring in your own music if you would like. I have many different band and musical choices.