

# AMES CENTER

*The Ames Center is happy to handle all of your food and beverage needs.*

*For large scale events such as weddings and corporate meetings, we proudly partner with*

*Mediterranean Cruise Café, Roasted Pear, Chianti Grille, and Crave to bring you a memorable dining experience.*



# AMES CENTER

## Catering Menu

### Breakfast

#### Continental

Muffin, Danish, Bagels, Cold Cereal and Milk, Cut Fruit **10**

#### AM Buffet

Scrambled Eggs, Sausage, Breakfast Potatoes, Fresh Fruit,  
French Toast Sticks, Assorted Pastries **15**

#### Rise and Shine

Yogurt Parfait Station, Fresh Fruit, Bagels & Lox,  
Cinnamon Rolls, Granola Bars **12**

#### Breakfast Box

-2 Pastries, Fresh Cut Fruit, Granola Bar, Orange Juice **11**

-Breakfast Sandwich, Fresh Cut Fruit, Granola Bar, Orange Juice **13**

#### Ala Carte (priced by piece)

-Whole Fruit **2**

-Cereal and Milk **3.5**

-Granola Bars **2**

-Muffins/Danishes **3**

-Bagels with Cream Cheese **3.5**

-Yogurt **2.5**

-Breakfast Sandwich **6**

-Breakfast Burrito **6**

-Fresh Cut Fruit (per person) **3.5**

### Beverages

Coffee and Tea **2 /person**

Fruit Juice **2.5 each**

Lemonade/Punch **2.5/person**

Milk **2.5 each**

Soda **3.5 each**

Bottled Water **2 each**

Water Service **1/person**

*\*All Day Beverage Service Packages Available\**

All pricing is subject to change. Prices do not reflect sales or liquor tax. Prices also do not reflect 20% service charge, room rental fees, audio visual fees, or equipment rental fees.

# AMES CENTER

## Lunch

## Catering Menu

### Deli

Chicken Wild Rice Soup, Assorted Artisan Sandwiches,  
Cranberry Almond Salad, Fresh Cut Fruit,  
Assorted Cookies **20**

### Mexican

Seasoned Beef and Chicken, Tortillas and Chips, Spanish  
Rice, Lettuce, Tomato, Onion, Cheese, Salsa, Sour Cream,  
Guacamole, Assorted Cookies **25**

### Mediterranean

Gyro Meat, Pita, Hummus, Tabouli Salad, Lettuce,  
Tomato, Onion, Olives, Basmati Rice, Tzatziki Sauce,  
Assorted Cookies **23**



### Build Your Own Buffet

#### Option 1

1 Soup or Salad, 1 Entrée, 2 Sides, Dessert **20**

#### Option 2

1 Soup, 1 Salad, 2 Entrees, 2 Sides, Dessert **23**

Plated Upon Request for a Fee  
Add \$2 per person for groups under 30

### Box Lunch

Variety of box lunches available

**15**

### Soups

Chicken Wild Rice

Tomato Basil

### Salads

Cranberry Almond

House or Caesar

Potato or Pasta Salad

### Entrées

Pot Roast

Macaroni and Cheese

Lasagna

Fried Chicken

BBQ Pork Loin

Pasta Primavera

Pesto Mushroom Ravioli

### Sides

Mashed Potato

Au Gratin Potato

Fresh Cut Fruit

Green Beans

Seasonal Vegetable

Kettle Chips with Dip

Baked Beans

### Desserts

Assorted Cookies

Assorted Bars

Mini Cheesecakes

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## Catering Menu

### Box Lunches

All include chips, whole fruit, string cheese, a cookie, and bottled water.

#### Sandwiches

(all can be made into wraps upon request)

**Club**– Wheat Bread, Smoked Turkey, Bacon, Cheddar, Lettuce, Tomato, Avocado, and Mayonnaise

**Chicken Salad**– Wheat Bread, Chicken Salad, Lettuce, and Tomato

**Roast Beef**– Sourdough Bread, Sliced Roast Beef, Blue Cheese, Spring Mix, and Roasted Garlic Mayo

**Caprese**– Baguette Bread, Fresh Mozzarella, Tomato, Pesto and Balsamic Glaze

#### Salads

(all can be made vegetarian)

**Cranberry Almond**– Spring Mix, Dried Cranberry, Sliced Almonds, Cucumber, Tomato, Grilled Chicken, Poppy Seed Dressing

**Chicken Bacon Ranch**– Romaine Lettuce, Grilled Chicken, Bacon, Tomato, Cheddar, Croutons. Chipotle Ranch

**Chicken Caesar**– Romaine Lettuce, Grilled Chicken, Tomato, Parmesan Cheese, Croutons, Caesar Dressing

Special dietary items available upon request

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Contact Holly Waggoner for further information. 952-895-4689 [hwaggoner@ames-center.com](mailto:hwaggoner@ames-center.com)

# AMES CENTER

## Catering Menu

## Dinner

### All American

Wedge Salad, Pasta Salad, Pot Roast, Fried Chicken, Macaroni and Cheese, Mashed Potato, Seasonal Vegetable, Bread and Butter, Dessert **32**

### Abroad Fare



Greek Salad, Hummus, Spanakopita, Gyro, Chicken Kabob, Feta Cheese Pasta, Rice, Seasonal Vegetable, Pita Bread, Fruit, Baklava **28**

### Cena Cuisine

Caesar Salad, Caprese Platter, Lasagna, Chicken Parmesan, Pesto Mushroom Ravioli, Seasonal Vegetable, Bread and Butter, Dessert **32**

### Build Your Own Buffet

#### Option 1

1 Salad, 1 Appetizer Platter, 2 Entrees, 2 Sides, Dessert **28**

#### Option 2

1 Salad, 1 Appetizer Platter, 3 Entrees, 3 Sides, Dessert **32**

Plated Upon Request for a Fee  
Add \$2 per person for groups under 30

**If there's something you don't see, please ask! We will do our best to accommodate all requests.**

### Soups

Chicken Wild Rice

Tomato Basil

Broccoli Cheese

### Salads

Wedge

House

Caesar

Roasted Beet and Goat Cheese

### Entrees

Pot Roast

Roasted Garlic Salmon

5 oz. Filet Mignon

Lasagna

Chicken Parmesan

Macaroni and Cheese

BBQ Pork Loin

Chicken Alfredo

Lemon Butter Chicken

Pesto Mushroom Ravioli

### Sides

Green Beans

Seasonal Vegetable

Mashed Potato

Roasted Red Potato

Au Gratin Potato

Herbed Rice Pilaf

Fresh Fruit

Pasta Salad

Mac & Cheese

### Dessert

Mini Cheesecake

Assorted Bars

Petit Fours

Tiramisu

French Silk Pie

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# AMES CENTER

## Catering Menu

### Hors d'Oeuvres/Snacks Priced Per Person

Meatballs- Swedish or Marinara	3.5	Pretzel Bites with Mustard and Cheese Sauce	4
Assorted Pinwheels	4	Artisan Sliders	6
Shrimp Cocktail	5	Garlic Parmesan Chicken Wings	5
Deviled Eggs	3.5	Trail Mix	2
Snack Mix	2	Popcorn	2
Candy Mix	2.5	Chicken Tenders with Thai Chili Sauce	4.5
Crab Stuffed Mushrooms	4	Mini Crab Cakes	4
Spicy Shrimp on Crostini	4.5	Prosciutto Wrapped Asparagus	4
Goat Cheese Stuffed Peppers	4.5	Cucumber with Smoked Salmon & Cream Cheese	4

### Platters Serves 25-30 People

Fresh Cut Fruit	105
Fresh Vegetables with Ranch	90
Antipasto	175
Bruschetta with Crostini	90
Hummus with Pita Chips	60
Domestic Cheese and Crackers	120
Spinach Dip with Crostini	90
Kettle Chips and Dip	60
Chips, Salsa, and Guacamole	80

### Breaks Priced Per Person

#### Energy Break

Whole Fruit, Mixed Nuts,  
Yogurt, Granola Bars **10**

#### House Break

Assorted Cheese and Crackers,  
Vegetable Tray, Kettle Chips with Dip,  
Assorted Cookies **13**

#### Cinema Break

Trail Mix, Brownies, Popcorn,  
Snack Mix **10**

### Desserts Priced Per Person

Chocolate Covered Fruit	4.5	Variety Cheesecakes	5
Dessert "Shooters"	5	Mini Cheesecakes	4
Petit Fours	3	French Silk Pie	4
Tiramisu	4.5	Cookies and Brownies	3

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## Catering Menu

### Bar Service

#### Spirits/Beer

Call and Premium Brands Available

Domestic and Imports Available

#### Kegs

Domestic Keg **375**

Import Keg **425**

#### Wine

Bottled Wine- Please ask to see the current list **24 bottle**

#### Host Bar

Please ask to see the most current list of pricing

#### Beverage Packages

Host Soda (over 50 people) **\$2 per person/per day**

Host All Non-Alcoholic Beverages (over 50 people) **\$4 per person/per day**

(Bottled Water, Soda, Bottled Juice, Sparkling Water)

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# AMES CENTER

## Food Service

The Ames Center must have prior knowledge of all food being brought into the building. Sponsors, guests, vendors or any other event participants are not permitted to bring any food onto the premise prior to, during or after the event without the permission of the Ames Center. At the sole discretion of the Ames Center, any individual violating this policy may be charged for the service and/or cleanup of such food.

A guaranteed attendance number is required for all meal functions 7 business days prior to the function date, and is not subject to reduction. If the Ames Center is not advised by this time, the estimated figure will automatically become the guarantee.

If catering is cancelled by the Client within **7 days** then the Caterer will receive **75%** of the total estimated charges for the cancelled event.

Banquet food prices can be guaranteed no more than six months in advance. Pricing prior to six months is subject to change.

The Ames Center reserves the right to make small adjustments to the menu if certain ingredients are not available due to reasons that are beyond their control.

A credit card on file is required for all food and beverage services. An initial deposit of 50% of the estimate is required at the time of contract. Remaining balance of the estimate is due 7 days prior to event. In the case the event results in an overage or shortage of the estimated amount, it will be settled accordingly the first business day following the event.

All food items may not be removed from the premises, even if there is food left over from the event. It is a violation of the Health Code for leftover banquet food to be removed from the facility by guests. 4626.0410 3-501.19 TIME AS PUBLIC HEALTH CONTROL

The Service Charge is a taxable 20% fee charged on all Ames Center food services. Service Charge is an industry standard. Your contract and estimate will show a breakdown of the event elements and their costs, including the service charge, which covers the costs of Ames Center's investment of time to prepare for and staff your event. Gratuities (tips) are not included, and are voluntary. All food and services have a tax rate of 7.125%.

Client Signature \_\_\_\_\_

Date \_\_\_\_\_

Ames Center Signature \_\_\_\_\_

Date \_\_\_\_\_



# AMES CENTER

## Beverage Service

All beer, wine and liquor MUST be purchased and served by the Ames Center. Sponsors, guests, vendors or any other event participants are not permitted to bring any alcoholic beverages onto the premise prior to, during or after the event without the permission of the Ames Center. Any alcoholic beverage not purchased from and served by the Ames Center will be immediately confiscated and discarded. At the sole discretion of the Ames Center, any individual violating this policy may be escorted from the premises. Ames Center also reserves the right to charge for the service and/or cleanup of such beverage.

Banquet alcohol and beverage prices can be guaranteed no more than six months in advance. Pricing prior to six months is subject to change.

A credit card on file is required for all food and beverage services. An initial deposit of 50% of the estimate is required at the time of contract. Remaining balance of the estimate is due 7 days prior to event. In the case the event results in an overage or shortage of the estimated amount, it will be settled accordingly the first business day following the event.

A guaranteed beverage order is required for all functions 7 business days prior to the function date, and is not subject to reduction. If the Ames Center is not advised by this time, the estimated figure will automatically become the guarantee.

Alcoholic beverages may only be consumed within designated areas. No alcoholic beverages are permitted outside the front entrance, in the park, or in parking lot. At the sole discretion of the Ames Center, any individual violating this policy may be requested to vacate the premise.

No persons under the age of 21 will be served or permitted to drink alcoholic beverages. Any individual ordering or providing alcoholic beverages to any individual under the age of 21 will be immediately escorted from the premise and subject to police involvement or arrest.

All alcoholic beverages will be served directly from the bar to the guest. No table service is provided for alcoholic or non-alcoholic beverages with the exception of a champagne toast or predetermined wine pour. All other table service options need to be coordinated via the Food and Beverage Manager.

The Ames Center has a "no shot" policy at the bar.

Ames Center supports responsible alcohol consumption. Irresponsible behavior will not be tolerated and result in the removal of said guest. The event host assumes the responsibility of ensuring that designated drivers or a shuttle service is available for those guests consuming alcohol. The Ames Center will help coordinate in advance safe driver options if the need arises.

Last call is 30 minutes prior to the scheduled end of the event.

Bartenders have the right, at their sole discretion, to refuse or discontinue service of alcoholic beverages to any individual deemed to be intoxicated, abusive, argumentative, or potentially perceived as a threat to themselves or others.

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Client Signature \_\_\_\_\_

Date \_\_\_\_\_

Ames Center Signature \_\_\_\_\_

Date \_\_\_\_\_