

Country

CELEBRATIONS
EVENT CENTER

Dinner Menu

Sneaky's Chicken

Aggies

M's on 4th

Sodexo

Sneaky's Chicken

ONE MEAT

Includes Choice of One Meat, One Potato, Vegetable, Two Salads, & Dinner Roll
\$14.00 Per Person

TWO MEAT

Includes Choice of Two Meat, One Potato, Vegetable, Two Salads, & Dinner Roll
\$15.00 Per Person

THREE MEAT

Includes Choice of Three Meat, One Potato, Vegetable, Two Salads, & Dinner Roll
\$16.00 Per Person

PRIME RIB AT MARKET PRICE

MEAT SELECTIONS

Sneaky's Famous Chicken
BBQ Ribs
Eye of Round Roast
Steak
Fish
Pinnacle Baked Ham
Baked Chicken Breast Over Rice
Roasted Pork Chops

POTATO SELECTIONS

Au Gratin
Tiny Wholes with Butter and Parsley
Potato Royal (Additional \$1.00)
Mashed Potatoes with Homemade Gravy
Baked Potato

VEGETABLE SELECTIONS

Corn
Baked Beans
Peas
Green Bean w/ or without Almondine Sauce
Buttered Carrots
Mixed Vegetables

SALAD SELECTIONS

Cole Slaw
Macaroni
Potato
Fruit Cocktail
Pistachio
Spaghetti
Mostaccioli
Tossed with Dressing
Three Bean
Lenten

ALL PRICES ARE SUBJECT TO AN 18% GRATUITY AND SALES TAX

PRICES ARE SUBJECT TO CHANGE

Aggie's

All entrees, except pasta, are served with THREE sides and homemade dinner rolls.

Entrée's starting price \$14.00 call to custom your meal
712-943-8888

BEEF

Aggies' Famous Smoked Beef Brisket

Beef brisket that is cooked and smoked for hours until tender

Garlic Roast Beef

Beef Stuffed with Garlic and Slowly Roasted.

Carved Prime Rib

Roasted Beef Ribeye with a Seasoned Crust Served with Au Jus.
Market Price

Roasted Beef Tenderloin

Stuffed with Mushrooms Sautéed in Garlic Butter and Red Wine.
Market Price

Ribeye

12 oz. Ribeye, charbroiled and served with sautéed mushrooms.
Market Price

New York Strip

12 oz. Strip, charbroiled and served with sautéed mushrooms.
Market Price

PORK

Aggies Famous Smoked Pork Loin

Asian-Infused Pork Tenderloin
Roasted Pork Medallions with an Asian Flair!

Roasted Pork Loin

Roasted Pork Stuffed with Sautéed Mushrooms, Cornbread Dressing, or Tuscan-Style with Rosemary, Garlic, and Thyme.

Grilled Iowa Chop

A Thick Chop Seasoned with Aggies' Dry Rub, and Grilled with the Juices Sealed Inside.

Baked Ham

CHICKEN

Chicken Breasts over Wild Rice

Juicy Chicken Breast on Top of a Bed of wild Rice, Finished with a Creamy Mushroom Sauce.

Fried or Baked Chicken

Three Pieces of Chicken

Chicken Fettuccine Alfredo

Served with Salad and Garlic Bread

Chicken Marsala

Tenderized Chicken Breast Sautéed in Butter and Olive Oil with a slight hint of Garlic, and Fresh Mushrooms Finished in a Wine Reduction.

Chicken Parmesan

Champagne Chicken

Tenderized Chicken Breast Sautéed in Olive Oil and Butter with Shallots, Garlic, and Fresh Mushrooms, and Finished with a Champagne Cream Sauce.

Aggie's FAVORITES

Pasta Bar-Lasagna, Chicken Alfredo, and Marinara with Meatballs, Offered with Two Types of Pasta, Salad, and Garlic Bread

Alaskan Salmon

Grilled Salmon Coated with Crushed Almonds OR Grilled with Garlic-Dill Butter.

COMBINATIONS

Bar-B-Que Platter

Your choice of two meats– beef brisket, pork loin, baby back pork ribs, chicken, or sausage.

Beef Brisket and Non-Smoked Chicken Choice

Stuffed Pork Loin and a Chicken Choice

Roast Beef and a Chicken Choice

Roast Beef and Asian-Infused Pork Tenderloin

Prime Rib and a Chicken Choice - Market

Roasted Beef Tenderloin and a Chicken Choice– Market

Flexible and Can Mix and Match Whatever You Desire.

Choices and Sides

All entrees, except pasta, are served with THREE sides and homemade dinner rolls.

Plated salads are an additional \$1.00 per person for buffet service.

Loaded Baked Potatoes

Stuffed Mashed Potatoes

Buttered Parsley New Potatoes

Cheesy Hash browns

Pinto Beans Green Beans with Bacon and sautéed onions.

Buttered Corn Corn Soufflé

Snap Peas in Brown Butter

Broccoli and Rice Casserole.

Mashed Potatoes & Gravy

Garlic Mashed Potato

Roasted New Potatoes

Rice Pilaf Baked Beans

Bundles

Roasted Root Vegetable

Green Bean Casserole

Bacon-wrapped Asparagus

Aggies' Signature Salad

Strawberries, and Wine.

Caesar Salad

Macaroni Salad.

Vinaigrette Dressing.

Potato Salad.

Fresh Fruit Salad.

Garden Salad

Pasta Salad

Coleslaw

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M's on 4th

\$16.00 Per Person Buffet

Select 2

DOES NOT INCLUDE DINNER ROLL

Fire Roasted Lasagna
Pasta Primavera

Spaghetti & Meatballs
Eggplant Parmesan

Chicken Alfredo
Pesto Alfredo

\$18.00 Per Person Buffet

Select 2

Herb Grilled Chicken
Shrimp Scampi Pasta
Sausage Pasta Rosa

Wild Mushroom Ravioli
Roast Beef with Demi
Tortellini Carbonara

Amaretto Chicken Pasta
Steak & Vegetable Gnocci
Bacon Wrapped Pork Loin

\$22 Per Person Buffet

Select 2

Rosemary Garlic Sirloin
Roasted Red Snapper
Bacon Wrapped Scallops

Stuffed Asiago Chicken
Braised Pork Osso Bucco
Lobster Pappardelle

Salmon Bearnaise
English Cut Prime Rib
Seafood Fettucine Alfredo

Sides

Select 2

Sautéed Green Beans
Mashed Potatoes
Steamed Broccoli
Oven Roasted Potatoes

Roasted Carrots
Garlic Butter Noodles
Wild Rice Blend
Sweet Potato Mash

Roasted Italian Vegetables
Creamy Risotto
Garlic Herb Breadsticks
Roasted Mushrooms

**** ALL DINNERS INCLUDE HOUSE SALAD WITH 3 DRESSING CHOICES
AND DINNER ROLLS WITH BUTTER***



Your Sodexo dining team is made up of people right from your local community who are proud to serve you every day.

From menu and event planning, to community food drives and wellness education, your local dining team wants to make sure you have an exceptional experience whenever you dine with us.

Contact us today for your custom menu

712-274-5177

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AND DINNER ROLLS WITH BUTTER****