



CATERING GUIDE

GREEN HILLS

FOR ROOM RESERVATIONS

Contact the
Receptionist
515-357-5000 or
GHOffice@GreenHillsRC.com

FOOD + BEVERAGE PLANNING

Contact the Director of
Food & Nutrition Services
515-357-5004 or
Courtney@GreenHillsRC.com



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This guide is intended for the use of residents, guests, and employees.

We strive to make your meeting, event, or gathering the best possible experience!

We pride ourselves on flexibility and every attempt will be made to accommodate your needs. We look forward to working with you!

RESERVATION POLICY

We require at least a 2 week notice for any catered event. We recommend to reserve rooms well in advance and catering details can be planned at later date. Room priority will be given to GH resident owners and GH sponsored events.

Final guest count for any event is required at least 2 business days prior to event.

All charges are based upon the guaranteed number of guests or the actual number attended, whichever is greater.

Per current city liquor licensing, alcohol cannot be paid for in cash or taken-out from the licensed areas. All alcohol charges will go to a GH resident owner.

PAYMENT

Residents of GH can apply catering costs to their GH food account. A 7% sales tax will be added to all bills or invoices as applicable.

FEES

Refer to the 'Meeting Room Guidelines' for complete instructions and information. Appendix A.

Community Room
Up to 4 hours \$125
4 hours + \$250

Other Rooms
Up to 4 hours \$75
4 hours + \$150

Fees include set-up and post meeting clean-up. Any damages to the event space will be billed to you.

TIPPING POLICY

Green Hills does not allow tipping for any meals or catered events from resident owners.

BEVERAGES

HOT BEVERAGES

1 air pot serves 10 – 12
 Set up includes foam cups,
 assorted creamers, sugars, stir
 sticks, beverage napkins.

Hot Coffee

Air Pot	5.50
Small Carafe	3.50
Large Carafe	4.50

Hot Tea

Hot water with assorted tea bags

Air Pot	3.50
Small Carafe	1.50
Large Carafe	2.50

Hot Apple Cider, Hot Cocoa, or Warm Egg Nog (Seasonal)

Air Pot	6.00
Small Carafe	4.00
Large Carafe	5.00

COLD BEVERAGES

1 pitcher serves 10 – 12
 Large dispenser serves 35 – 40
 Punch bowl serves 25 – 30
 Set up includes plastic cups and
 beverage napkins

Basic: Lemonade or Iced Tea

Pitcher	3.50
Large Dispenser	14.00

Pepsi Products

12 oz. Cans	1.50
20 oz. Bottles	1.75

Deluxe-homemade: Watermelon-aide (seasonal), Flavored Lemonades, Punch

Pitcher	6.50
Large Dispenser	26.00
Punch Bowl & Ladle	35.00

Champagne Punch

Large Dispenser	50.00
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SNACKS

BOWLS & BASKETS

Roasted Salted Mixed Nuts **34.00/2 lb bag**

Gardetto's Snack Mix **4.00/ lb**

Potato Chips or Tortilla Chips **3.50/lb**

Assorted Flavors of Mini Bags of Chips or Pre-wrapped Assorted Snacks **1.00/person**

DIPS

1 bowl serves 10 - 15 **7.00/bowl**

Sour Cream Ranch Chip Dip

Mild Salsa

Guacamole

Pico de Gallo

Honey Vanilla Yogurt Dip

(great with fruit)

Hummus

PLATTERS

10 person minimum **2.25/person**

Fresh Veggies w/Ranch Dip

Fresh Fruit & Berries (seasonal)

Hummus w/Pita Bread and Veggies

Sliced Cheeses with Crackers

DELUXE PLATTERS

10 person minimum

Charcuterie Display **4.75**
per person

Charcuterie or Caprese Kabobs **3.50**
per person

Cubed Cheeses, Fruits, and Crackers **3.50**
per person

Cured Meats, Cheeses, and Crackers **4.50**
per person



MEALS TO GO

BOXED MEALS

Minimum order is 6

Each box includes napkin, plastic silverware, wet nap, condiments.

Gluten Free or Vegetarian Boxed Lunch available as requested.

BASIC BOX

10.50 each

Choice of turkey, ham, corned beef with lettuce and tomato; Swiss, cheddar, or provolone cheese; thick wheat or thick sourdough bread.

Featuring potato chips, seasonal fresh fruit cup, and small chocolate chip cookie.

DELUXE BOX

13.00 each

Choice of chicken salad or club (ham, turkey, bacon) w/lettuce and tomato; choice croissant, ciabatta bun, or hoagie roll. Featuring potato chips, seasonal fresh fruit cup, and jumbo cookie.

SIDES

TAKE-N-BAKES

Items can be either baked fresh in portable foil pans or instructions left for you to bake on your own. Perfect for parties at home or potlucks.
At least a 5-day notice is required.

HOT SIDES

Priced per pan size

8 Servings	9.00
16 Servings	18.00
32 Servings	36.00

AuGratin or Scalloped Potatoes
Green Bean Casserole
Macaroni & Cheese
Baked Beans
Cheesy Hashbrown Casserole
Mashed Potatoes
Mashed Sweet Potatoes

COLD SIDES

8 Servings **14.00**

Fresh Cut Fruit
Potato Salad
Pasta Salad
Creamy Coleslaw
Green Salad w/ choice of dressing

DINNER ROLLS

Parkerhouse White **4.50**
or Wheat, 16ct. **per package**

Soft Yeast Rolls, white **0.25 each**

Hard Rolls, assorted **0.55 each**

ENTREES

ENTREES

Priced per pan size

8 Servings	12.00
16 Servings	24.00
32 Servings	48.00

Traditional Meat Lasagna
Vegetable Lasagna
Egg & Sausage Bake with Cheese
Ham Balls
Meatloaf w/Tomato Sauce
Hot Chicken Salad w/Chip Crust

HOUSE-SMOKED MEATS

Seasonal

5 lb. minimum order / Serves 20

Pulled Pork	28.00
Pulled Chicken	28.00

Serves 25-28

Beef Brisket	78.00
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ADD ONS:

Buns

Ciabatta, 6ct bag	4.25
Plain White, 8 ct bag	5.50
King's Hawaiian	7.50
Mini Buns, 24 ct bag	

BBQ Sauce

12 oz Bottle	2.00
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FRESH BAKED GOODS

ROLLS & SWEET BREADS/PASTRIES

Boxed up or presented
on a platter **21.00**
per dozen

Danishes or Pastries
(variety of flavors)

Scones *(variety of flavors)*

Gourmet Jumbo Muffins

**Cinnamon Rolls with
Cream Cheese Frosting**

Pecan Sticky Rolls

Coffee Cake

Cake Donuts, assorted flavors

Glazed Yeast Donuts

Pullman Cake Loaves:
Lemon glazed, Orange
Poppyseed, Cinnamon Streusel,
Marble Chocolate

COOKIES

By the Dozen
Boxed up or presented on a platter
Contact us for flavors

Small Cookies **7.50**

Large Cookies **28.00**

BARs

By the Dozen
Boxed up or presented on a platter
Contact us for flavors

Dessert Bars **21.00**

Examples: caramel oatmeal, lemon,
7-layer, raspberry cream cheese,
unfrosted brownies

Deluxe Dessert Bars **24.00**

Examples: cheesecake brownie,
frosted brownies, chocolate PB, Oreo,
toffee crunch, chocolate chunk

BAKED GOODS CONT.

WARM DESSERTS

Priced per pan size
Take-n-bake or presented on a buffet in a chafer.

Half pan serves 24 **42.00**

Full pan serves 48 **84.00**

Fruit Crisp or Cobbler
Apple, Peach, Cherry

Bread Pudding
With or without raisins and served with a Caramel Sauce

PIES

Boxed up or presented on a buffet
Serves 8

Fruit Pies **16.00**

Apple, Peach, Cherry, Fruits of the Forest, Dutch Apple (crumb top)

Cream Pies **14.00**

Boston Crème, Coconut Crème, Chocolate Crème, Strawberry Crème, Banana Crème

Pecan Pie **12.00**

Bourbon Pecan Pie **14.00**

Lemon Meringue Pie **14.00**

Pumpkin Pie **14.00**

French Silk Pie **17.00**

DESSERT

DESSERT EXTRAS

French Vanilla Ice Cream 3-Gallon Tub 45.00

Dessert Sauces 3.50
12 oz. squeeze bottle
chocolate, caramel, raspberry

Homemade Whipped Cream or Flavored Whipped Cream 6.00 bowl

Maraschino Cherries 9.50 bowl

Mini Marshmallows 2.50 bowl

ICE CREAM

SUNDAE BAR

6.50 per person

Minimum order of 12

Setup/cleanup service with skirted buffet table set with bowls, spoons, napkins, and all utensils. If staff member is needed to attend event to scoop and assist, additional charges may apply.

SERVED DESSERT

SERVICE

7.50 per person

Table(s) will be set up, staff served, and includes linens, china/glassware/silverware, and basic beverage service (water, coffee/tea).

Your choice and presented on a plate or bowl: cake, pie a la mode, cheesecake, cobbler, crisp, brownie sundae, etc..

SIGNATURE BUFFETS

HEAVY HORS D'OEUVRES

Set up on skirted buffet table, glass plates, silverware, and serving utensils provided.

If staff attendant is required, extra charges may apply.

Shrimp Cocktail **4.00 ea.**

Cups - 3 large shrimp served in a clear cup w/cocktail sauce & lemon wedge

12 cup Minimum order

Large Bowl

Shrimp placed in an ice bowl, cocktail sauce & lemon serviced in separate bowls

Bacon-Wrapped Lil Smokies with Maple Glaze **2.50 ea.** **125.00 batch**

50 count minimum

Chef will hand-roll smokies in Niman Ranch bacon, served with maple syrup glaze

Cocktail Meatballs **120.00 batch**

80, 1 oz balls or
40, 2 oz balls minimum order;
Chef will hand-rolls meatballs with top quality meats; Pick one flavor per 80: Swedish, BBQ, or Italian

Bruschetta **1.25 ea.**

Crostinis with tomato, basil, and your choice of fresh mozzarella or feta cheese.

30 piece minimum order

Stuffed Mushroom Caps **1.75 ea.**

Stuffed with: Herbed Boursin Cheese or Sausage and Cornbread
30 piece minimum order per flavor

Spanakopita **1.50 ea.**

20 piece minimum order

Mini Quiche **1.50 ea.**

Flavors sold by quantity of .25/each: veggie, broccoli cheese, three-cheese, Lorraine (bacon/cheese)
25 piece minimum order

SIGNATURE BUFFETS

BREAKFAST

Minimum order of 20 people | Priced per person
Includes waitstaff service, table linens, table settings, and basic beverage service. *Additional drinks and desserts priced separately.*

BRUNCH BUFFET

17.50 each

Choose two breakfast entrees: egg bake, french toast, pancakes, quiche, or loaded scrambled eggs. Choose between hashbrowns or breakfast potatoes. Choose two meats: sausage links, sausage patties, bacon, turkey sausage, Canadian bacon, sliced ham, grilled chicken breasts, or grilled salmon filets. Also served with a green salad, assorted bakery items, and fresh fruit.

BREAKFAST BUFFET

15.00 each

Choose one breakfast entrée: egg bake, french toast, pancakes, quiche, or loaded scrambled eggs. Choose between hashbrowns or breakfast potatoes. Choose two meats: sausage links, sausage patties, bacon, turkey sausage, or Canadian bacon. Also served with fresh fruit and a choice of one bakery item such as muffins, Danishes, scones, or quick breads.

CHEF'S OMELET STATION

Inquire for more information!

Available with all the fixings for additional cost, please ask!

SIGNATURE BUFFETS

LUNCH/DINNER

Minimum order of 20 people | Priced per person
Includes waitstaff service, table linens, table settings, and basic beverage service. *Additional drinks and desserts priced separately.*

BAKED POTATO BAR

10.50 each

Large baked potatoes with broccoli cheese sauce, chili. Topping include: sour cream, black olives, green onions, and shredded cheddar cheese.

TAILGATE/GRILL-OUT BUFFET

16.50 each

Grilled meats (choice of two: brats, all beef franks, burgers, turkey burger, veggie burger, chicken breast) with buns, sliced cheeses, pickle slices, tomato, lettuce, onion. Pick four: coleslaw, potato salad, pasta salad, garden salad, fresh fruit, chips, baked beans, roasted corn & peppers, cookies, brownies, rice krispie bars.

BBQ BUFFET

16.50 each

Pulled pork or chicken with BBQ sauce, buns and sliced pickles. Pick four: coleslaw, potato salad, pasta salad, garden salad, fresh fruit, chips, baked beans, roasted corn & peppers, cookies, brownies, rice krispie bars.

Beef Brisket – add \$3.00/person
Some house-smoked meats are seasonal

ITALIAN PASTA BAR

16.00 each

Choice of: penne pasta with meat sauce or marinara sauce, alfredo sauce, or lasagna (traditional or vegetable). Caesar salad and breadsticks or garlic bread.

Parmesan cheese for garnish.

Grilled Chicken Breast, Italian Meatballs, Italian Sausage – add \$2.00/person

Add Tiramisu for dessert for \$1.75 more per person.

SIGNATURE BUFFETS

CUSTOMIZABLE BUFFET

Minimum order of 20 people | Priced per person. Price may vary between 18 – 40/person depending on choices and market prices.

Includes waitstaff service, table linens, table settings, and basic beverage service. Additional drinks and desserts priced separately.

**CHOOSE TWO ENTREES
AND FOUR SIDES (ie: two
starches, two hot vegetables)
and dinner rolls.**

Desserts and drinks prices
separately.

MEAT OPTIONS

Roasted Turkey
Ham
Chicken, stuffed, grilled, or baked
Fried Chicken
Beef Pot Roast
Meatballs, your choice
Salmon Filet
Cod
Tilapia
Lasagna
Meatloaf
Beef Brisket
Prime Rib
Beef Tenderloin

CHEF CARVING STATION

**can be added for an
additional cost.**

**Please inquire for
more information!**

SIMPLE BUFFETS

7.50/person | Minimum number of 10 people.

Includes set up of buffet table with linens. Plates, flatware, napkins are included. *Additional drinks and desserts priced separately.*

Can be served in any meeting space.

BREAKFAST SANDWICH BAR

Choose one: sandwiches or burritos. Sandwiches (English muffin or biscuits, eggs, sausage, ham, or bacon, with cheese). Burritos (scrambles eggs, sausage or bacon, hashbrowns, cheese, wrapped in a flour tortilla).

YOGURT BAR

Low-fat vanilla yogurt with toppings such as dried fruit, fresh fruit & berries, granola, coconut, honey, and mixed nuts.

BURGER BAR

Choose two: beef, black bean, turkey, or beyond burgers. Served with buns, toppings, and condiments.

TACO OR WALKING TACO BAR

Nacho cheese-flavored chips or soft flour tortillas, GH beef taco meat, cheese, lettuce, cheese, salsa, and sour cream.

DELI BAR

Assorted deli meats, cheeses, tomatoes, lettuce, onions, pickles to assemble on slider buns and/or breads, or have us pre-assemble all sandwiches on a platter. Either way, you choose!

CHILI OR SOUP BAR

Choice of GH beef chili, chicken or turkey chili or Chicken Wild Rice soup. Toppings may include shredded cheese, sour cream, green onions, and croutons.

SIMPLE BUFFETS CONT.

SALAD BAR

Build your own salad: mixed greens, grilled chicken, hard boiled eggs, shredded carrots, cucumbers, cherry tomatoes, croutons, nuts/seeds, and choice of two dressings.

PIZZA BAR

12" Pizzas; pick two pizza kinds: pepperoni, sausage, onions, mushroom, peppers, olives. Will be served either in boxes or under heat lamps. Served with Caesar salad or fresh fruit side.

CHARCUTERIE DISPLAY

Chef-created display of cured meats, nuts, dried fruits, spreads, crackers, cheese, etc... creative opportunities are endless!
Let's discuss.

PLATED MEAL SERVICE

Prices range from 20 - 55 per person

Minimum of 25 people, completely customizable.

Typically served with starter or salad, main entrée with two sides, dinner rolls, and dessert. *Additional drinks and desserts priced separately.*

Available for service in the Main Dining Room only. This seats up to 65 people max. If a larger area is needed, we can talk about other options.

Please inquire to learn more!

SERVED LUNCHEONS

CUSTOMIZABLE BUFFET

All the following meals are 13.00/person in the Main Dining Room only. Will seat up to 65 people. | Minimum served is 15 people. Includes waitstaff set up and service, linens, place settings, and basic beverage service.

CHOOSE ONE ENTREE AND ONE SIDE

13.00 per person

Desserts and drinks prices separately.

ENTREE OPTIONS

Quiche – filling of choice
Hot Chicken Salad w/Potato Chip Crust
Creamy Chicken & Biscuits
Lasagna – traditional or vegetable
Caesar Wrap or Salad w/Grilled Chicken
Pot Pie – turkey or chicken
More choices on next page ...
Beef or Tuna & Noodle Casserole
Turkey Tetrazzini
Entrée Salad of Choice such as Chef Salad or
Taco Salad
Chicken Salad on Croissant w/Lettuce & Tomato
Chicken Club Sandwich
Pulled Pork or Chicken Sandwich w/BBQ Sauce
& Pickles
Ham & Potato Casserole
Half Sandwich or Wrap and a Cup of Soup
Bowl of Chili or Hearty Stew/Soup with toppings
and bread

SIDE OPTIONS

Chips
Fries
Onion Rings
Pasta Salad
Potato Salad
Coleslaw
Baked Beans
Fresh Fruit
Green Salad
Sweet Potato Fries
Dinner Rolls
etc..

EXTRAS + RENTALS

RENTALS

Priced per piece

Plates & Glassware	0.25
Silverware	0.15
Cup/Saucer or GH Mug	0.50
Linens, 2.00	2.00
Buffet linen set-up	6.00
Rolled linen napkin fork/knife/spoon	1.45

EXTRAS

Fresh Flowers	25.00
Minimum charge	

DISPOSABLES

Clear plastic plates, 6"	0.25 ea.
Clear plastic plates, 9"	0.42 ea.
2-ply Dinner Napkins, package	5.50
1-ply Cocktail Napkins, package	2.50
Punch Cups, 9 oz	0.12 ea.
Foam Drinking Cups, 12 oz, sleeve	1
Plastic Drinking Cups, 12 oz, sleeve	1
Wrapped Flex Straws, 400 ct. box	2.50
Rolled Deluxe Cutlery Set	0.70 ea.

ALCOHOL SERVICES

Our liquor license allows us to charge alcoholic beverages to residents of Green Hills only. No cash or tipping is accepted. Let's talk details if you are interested in serving or adding alcohol to your party!