



TAKING YOUR EVENT FROM SPECIAL TO SPECTACULAR



712.737.3153



814 LINCOLN PLACE SE | ORANGE CITY, IA 51041
MANAGEMENT@BLUEMOUNTAINEMPORIUM.NET



BAR SERVICE

YOUR OPTIONS | *WHERE TO START?*

What type of beverage will you want served?

OPTIONS INCLUDE: RED WINE | WHITE WINE
CANS AND BOTTLES OF BEER | FULL LIQUOR BAR

Decide what type of payment is right for your event. Will you be having a cash bar or host paid bar? Would you like to purchase drink tickets?

HOST PAID BAR The host of the party pays for the selected beverages.

CASH BAR Guests pay for their own beverages.

DRINK TICKETS Hosts may purchase drink tickets for \$5.00 each. Tickets can be used by the guest for beverages the host would like to pay for. Blue Mountain will provide a standard drink ticket for use. There will be an additional 10% service charge for drink tickets.

Host paid bars can be offered for the entire evening or can be limited to a few hours. Perhaps you would simply like to choose a set amount of drink tickets to hand out for the evening or a combination of your above options.

BEVERAGE POLICIES

A non-refundable Bar Service Fee of \$250 is due on the date of booking your event.

The maximum length of bar services is six hours or no later than the Event Center closing time of midnight.

Pricing includes sales tax, but is not inclusive a service charge, which will be added to the final invoice for a Host Bar and Drink

Tickets.

Please request two weeks in advance for additional beverage options not specified on our menu.

All beverages will be served in disposable glassware.

We do not provide keg beer. Party Shot drinks are prohibited.

Iowa state law prohibits the sale to and consumption of alcoholic beverages to persons under the age of 21.

Valid state identification cards can be requested by your bartender for any person at any time.

Bartender or Event Center Manager reserves the right to refuse service to any guest that appears to be intoxicated.

No alcohol may be removed from, or brought onto the premises and will result in a \$500 fine charged to the event host.

All bar contracts must be received thirty (30) days prior to the event or beverage service may be denied. Payment for open bars and drink tickets must be paid in full by the end of the event. Blue Mountain reserves the right to charge the credit card stated in the agreement for any charges not paid.

Contact Info:

Blue Mountain Emporium
712.737.3153 or management@bluemountainemporium.net



CATERING AND BAR SERVICES

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PROUD TO BE THE PREFERRED CATERER AND BAR
SERVICES PARTNER FOR PRAIRIE WINDS EVENT CENTER

Our professional culinary and catering team is committed to top-quality foods and top-notch service. Experts in catering—from intimate get-togethers to grand events - our friendly and attentive staff work closely together to ensure that your food and beverages are on time and on budget.

For a personal consultation, assistance with menu selection and to coordinate any special requests please contact our event specialist at 712.737.3153 or management@bluemountainemporium.net.

APPETIZERS

\$3 PER PERSON PER ITEM

- | | |
|-------------------------------|-------------------------------|
| ASSORTED CHEESE PLATTER | CORN CHIPS & SALSA |
| BRUSCHETTA & GARLIC TOAST | SMOKED SALMON CANAPES |
| HUMMUS WITH PITA & ZUCCHINI | ROASTED RED PEPPER HUMMUS |
| SMOKED QUESO DIP & PITA CHIPS | SMOKED MEAT BALLS - HOUSE BBQ |
| FRESH VEGETABLE TRAY | |
| FRUIT TRAY - FLUFF DIP | |

\$4 PER PERSON PER ITEM

- STICKY RIBS
- CHIPOTLE CHICKEN SATAY
- TACO BAR
- BRISKET SLIDERS
- PULLED PORK SLIDERS

CALL FOR ADDITIONAL ITEMS AND SPECIAL PRICING

- | | |
|----------------------------------|-------------------------------------|
| CHARRED BRUSSEL SPROUTS | SHRIMP COCKTAIL |
| SHRIMP SCAMPI DIP - GARLIC TOAST | LAVOSH - CHICKEN, BRISKET OR SHRIMP |

DINNER BUFFETS \$10.50

Enticing entrées for an exceptional experience!

Dinner buffets come with your choice of two entrées, one salad and two sides for \$10.50 per person. All buffet selections are served with dinner rolls and butter and include water and your choice of lemonade or iced tea. Price is \$10.50 per person for 100+ guests / \$10.96/person for less than 100 guests.

ENTREE SELECTIONS | CHOOSE TWO

SLOW ROASTED CERTIFIED ANGUS ROAST BEEF
Old Fashion Pot Roast Style

GRILLED CHICKEN BREAST
Served with a sweet Marsala wine and mushroom cream sauce.

HONEY ROASTED PIT HAM
All natural slow smoked Iowa pit ham finished with a honey-maple glaze.

ROASTED PORK LOIN
Served with a blueberry, shallot BBQ sauce.

PREMIUM ENTREE SELECTION
Substitute an entree for a premium option, additional costs will apply.

SMOKED CHICKEN | Add \$2.50 per person
Rotisserie smoked, bone-in chicken

BLUE MOUNTAIN BEEF BRISKET | Add \$2.50 per person
Brisket - applewood smoked for 16 hours

SMOKED PORK LOIN | Add \$2.50 per person
Slow smoked Iowa pork loin with apple brandy cream sauce

SMOKED TURKEY BREAST | Add \$2.50 per person
Smoked with rosemary-sage pan gravy

CHICKEN CORDON BLEU | Add \$2.50 per person
Breaded chicken breast stuffed with country ham, Swiss cheese and garlic herb butter, topped with a Swiss cheese tarragon sauce

SALADS | CHOOSE ONE

- COLESLAW
- ITALIAN PASTA SALAD
- POTATO SALAD
- FIELD GREEN SALAD

PREMIUM SIDES | ADD \$1.00

- SMOKED BAKED POTATO
- CORN MAQUE CHOUX CASSEROLE
- SMOKEHOUSE BAKED BEANS

SIDES | CHOOSE TWO

- GREEN BEANS AMANDINE
- CUT SWEET CORN
- KEY WEST BLEND
- HONEY GLAZED CARROTS
- CHEESY HASBROWNS
- CREAM SMASHED POTATOES
- MASHED POTATOES & GRAMY
- WILD RICE PILAF

Dinner buffets come with disposable plates & utensils. Sales tax, gratuity, service charges or venue/event plate fees are NOT included in our pricing. All pricing and selections are subject to change without notice. *Additional charge for groups smaller than 75 guests.



BARBEQUE OPTIONS

Slow Smoked in House. Great for any event and everyday carry out!

Choose the BBQ option that best suits your event needs, then pair it with either the classic or premium sides listed on the right. The perfect choice for your event in the Blue Mountain Barn or even your own backyard BBQ.

SANDWICHES

- 1 BBQ SANDWICH + TWO SIDES | \$8.95
- 1 BBQ SANDWICH + THREE SIDES | \$9.95
- 2 BBQ SANDWICHES + TWO SIDES | \$12.95
- 2 BBQ SANDWICHES + THREE SIDES | \$13.95
- PULLED PORK (4oz)
- PULLED CHICKEN (4oz)
- SLICED BRISKET (4oz)*

* Add \$1.50 to all brisket options

BBQ Buffets come with disposable plates & utensils. Sales tax, gratuity, service charges or venue/event plate fees are NOT included in our pricing. All pricing and selections are subject to change without notice. *Additional charge for groups smaller than 75 guests.

SIDES

- Coleslaw
- Housemade Chips
- Smokehouse Beans
- Cornbread & Honey Butter
- Corn Maque Choux *add \$1

ENTREES

- SMOKE BEEF BRISKET | \$15.95/lb
- PULLED PORK | \$13.95/lb
- PULLED ROTISSERIE CHICKEN | \$15.95/lb
- ST. LOUIS STYLE RIBS | \$22.95/slab
- ANDOUILLE SAUSAGE | \$11.95/lb
- BUFFALO WINGS | \$19.50/24 (minimum)
- Buffalo | Teriyaki | Fireball | Bad Juju
- Garlic Cheese | Asian Ginger
- Brown Bourbon | Maple Bacon

BBQ ENTREES MEALS

- 2 MEAT ENTREES + TWO SIDES | \$11.95
- 2 MEAT ENTREES + THREE SIDES | \$12.95
- 3 MEAT ENTREES + TWO SIDES | \$13.95
- 3 MEAT ENTREES + THREE SIDES | \$14.95

- PULLED ROTISSERIE CHICKEN (4oz)
- PULLED PORK (4oz)
- ANDOUILLE SAUSAGE (4oz)
- ST. LOUIS STYLE RIBS (2)*
- SLICED BEEF BRISKET (4oz)**

**add \$1.50 to all brisket options
*add \$2.00 to all rib options

DESSERTS

\$3.00 PER PERSON PER ITEM

- BROWNIE SUNDAE
- SIN VICHE - 5 CHOCOLATES

\$4.00 PER PERSON PER ITEM

- ASSORTED CAKES
- ASSORTED MINI CHEESE CAKES
- ASSORTED PIE

\$6.00 PER PERSON PER ITEM

- ASSORTED LARGE CHEESECAKE
- LITHUANIAN TORTE
- STICKY TOFFEE CAKE