



**Science Center of Iowa
& Blank IMAX® Dome Theater**

The experience is yours

Catering Menu

*Catering Services
Provided Exclusively by*



*Exclusive Pouring
Partner*



Thank you for your interest in hosting your event at the Science Center of Iowa!

SCI proudly recognizes Eurest Dining Services as our exclusive catering partner. Below are a few guidelines to help you effectively plan service for your guests:

- Eurest Dining Services, SCI's in-house caterer, must provide all food and beverages, as well as be responsible for removal and disposal.
- A complete menu should be confirmed with your catering representative no later than 30 days prior to your event. One menu must be selected for the entire group to ensure quick and efficient service.
- Menu substitutions may be made of comparable quality and category. Please communicate any special dietary requests including vegetarian needs no later than 30 days prior to your event to ensure ability to accommodate.
- All dinner courses must be served in a single location within SCI. Please ask your catering representative about progressive dinner options.
- Eurest Dining Services provides a top-quality catering experience. Clients wishing to sample the proposed menu prior to the event will incur labor and food costs at the time of the tasting.
- Eurest Dining Services requires the number of guests on all catering arrangements to be finalized no later than 7 days prior to the event. Should the attendance be higher than the guarantee, the client will be charged for the actual event attendance.
- Eurest Dining Services requires payment in full the day of the event. Checks can be made payable to Science Center of Iowa. SCI does not provide direct billing.
- Tables are dressed appropriately for full meal functions with standard white linens and napkins. Cocktail tables do not receive linens, unless requested for an additional fee.

Inside you will find a complete listing of menu options for your event, as well as an easy-to-use Price Guide. Please contact your catering representative at events@sciowa.org or 515-274-6868 if you have questions regarding this menu.

The Science Center of Iowa and Eurest Dining Services are excited for you and your guests to take part in the unique SCI experience!



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SCI Dinner Service Selections
Available 5:00 pm - 10:00 pm

Minimum of 25 Guests

*Dinner Entrées include Ice Water and Choice of Coffee, Decaffeinated Coffee, Iced Tea or Milk,
Salad, Chef's Selection of Starch and Vegetable, Freshly Baked Bread and Dessert.*

When planning your menu, please choose one menu for your entire group to ensure efficient service.
Split entrée menus will incur additional fees.

Salads

Choose One

Baby Greens with Spiced Walnuts
Classic Caesar
Field Greens with Strawberry Vinaigrette

Baby Spinach Greens with Mandarin Oranges
& Dried Cranberries

Soups

Our soup of the day can be added for an additional \$1.50 per Guest.
Please ask your catering representative for our selections.

Desserts

Choose One

Decadent Fudge Cake
Chocolate Fudge Wellington with Raspberry Sauce
Seasonal Berry Trifle

New York Style Cheese Cake with Choice of
Berry or Chocolate Sauce

Dinner Entrée Selections

Duet of Roasted Tenderloin of Beef with Merlot Reduction

and

Seared Breast of Chicken with Tarragon Herb Cream Sauce

\$28.95 per Guest

Duet of Roasted Tenderloin of Beef with Boursin Demi Glace

and

Pork Loin with Apple-Onion Marmalade

\$28.95 per Guest

Duet of Roasted Tenderloin of Beef on a Bed of Mushroom Ragout

and

Salmon with Pesto-Dill Sauce

\$30.95 per Guest

Duet of Roasted Tenderloin of Beef with Sauce Diane

and

Skewered Shrimp Scampi

\$30.95 per Guest

*Prices Do Not Include 17% Service Charge
or Applicable Sales Tax*



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10-1-2007

Dinner Entrée Selections *(continued)*

Roasted Sliced Beef

Cabernet Sauvignon and Mushroom Demi Glace

\$22.95 per Guest

Rosemary Encrusted Pork Loin

Sherry Mushroom Demi Glace

\$22.95 per Guest

Citrus, Garlic and Herb Roasted Half Chicken

\$22.95 per Guest

Roasted Vegetables

Served with Vegetarian Mushroom Risotto

\$22.95 per Guest

Tarragon Seared Breast of Chicken

Herb Supreme Sauce

\$26.95 per Guest

Poached Salmon Filet

Champagne Dill Cream

\$26.95 per Guest

Seared Pork Tenderloin

Brandied Apple Onion Ragout

\$26.95 per Guest

Vegetarian Portobello Napoleon

\$26.95 per Guest

Roasted Seasoned Strip Loin

Roasted Garlic Demi Glace

\$26.95 per Guest

Vegetarian Wellington

With Roasted Red Pepper Sauce

\$26.95 per Guest

Bacon Wrapped Pork Tenderloin

Bourbon-Dijon Sauce

\$30.95 per Guest

Black Pepper Seared Beef Medallions Au Poivre

Cognac Cream Sauce

\$30.95 per Guest

Herb Crusted Beef Filet

Merlot Reduction Demi Glace

\$30.95 per Guest

Surf and Turf

Roasted Lobster Tail with Brandy Cream

Roasted Tenderloin of Beef Medallion with

Sauce Diane

Market Price

Children's Dinner Entrée Selections

Available for Children Ages 2-12

Includes Ice Water, Milk, Fruit Cocktail and Dessert

Breaded Chicken Fingers

Served with French Fries

\$8.95 per Guest

Grilled Hamburger

Served with French Fries

\$8.95 per Guest

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SCI Dinner Buffet Selections

Minimum of 25 Guests

*Dinner Buffets include Ice Water and Choice of
Coffee, Decaffeinated Coffee, Iced Tea or Milk*

Italian Buffet

Antipasto Display

Fettuccini Alfredo

Spaghetti with Marinara Sauce

Penne with Pesto Sauce

Sweet Italian Sausage

Homemade Meatballs

Chicken Saltimbocca

*(Julienned Breast of Chicken Sprinkled with Sage
and Topped with Prosciutto served with Marsala Wine Sauce)*

Classic Caesar Salad

Garlic Parmesan Breadsticks

Tiramisu

\$24.95 per Guest

Mexican Buffet

Tossed Romaine with Jicama and Chili Lime Vinaigrette

Honey Lime Cilantro Fruit Salad

Black Bean, Corn and Tomato Salad

Pork Pazolè Soup

Cilantro, Lime and Tequila Marinated Beef and Chicken Fajitas with Warm Soft Tortillas

Cheese Enchiladas

Mexican Rice

Southwestern Zucchini and Yellow Squash

Refried Beans

Warm Sopapillas with Honey

\$24.95 per Guest

Midwestern Buffet

Tossed Greens with Assorted Toppings and Dressings

Marinated Pasta Salad

Seasonal Fresh Fruit Display

Chicken Herb Supreme

Roasted Sliced Pork Loin

Assorted Dinner Rolls

Garlic Mashed Potatoes

Buttered Corn Cobettes

Green Bean Almandine

Assorted Cookies and Brownies

\$24.95 per Guest

Dinner Buffet Pricing available for children ages 2-12.

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SCI Dinner Buffet Selections

(continued)

Your Choice Buffet

Beginnings

(Choose Two)

Traditional Caesar Salad
Traditional Potato Salad
Sliced Fresh Fruit
Roma Tomato, Cucumber & Fresh Mozzarella

Marinated Pasta Salad
Fresh Fruit Salad
Mixed Greens with Ranch & Vinaigrette Dressings

Accompaniments

(Choose Two)

Wild Rice
Garlic Whipped New Potatoes
Herb Roasted Baby Red Potatoes
Penne Pasta with Marinara Sauce

Rice Pilaf
Champagne Risotto
Dauphinoise Potatoes

Accompaniment

(Choose Two)

Seasonal Vegetable Medley
Fiesta Corn
Fresh Asparagus
Green Bean Almandine

Roasted Vegetables
Slim Carrots with Sugar Snap Peas
Fresh Grilled Vegetables
Candied Carrots

Entrée Selections

(Choose Two or Three Entrées)

Yankee Pot Roast
BBQ Ribs
Beef Bourguignonne
Smoked Turkey Breast
Beef Tenderloin Tips
Herb Rubbed Honey Chicken
Herb Roasted Sliced Pork Loin

Virginia Baked Ham
Fried Chicken
Sherry Mushroom Breast of Chicken
Seafood Newburg with Pasta
Cajun Grilled Salmon
Boursin Stuffed Breast of Chicken
Sliced Roasted Beef with Mushroom Demi Glace

Desserts

(Choose Two)

Decadent Fudge Cake
Seasonal Berry Trifle
Apple Crisp with Caramel and Whipped Cream
New York Style Cheese Cake with Choice of Sauce
(Chocolate or Berry Sauce)

Breads

(Choose One)

Assorted Freshly Baked Rolls
Bread Sticks
Corn Bread
Garlic Cheese Bread

Buffet, Two Entrées \$ 28.95 per Guest

Buffet, Three Entrées \$ 30.95 per Guest

**Dinner Buffet Pricing Available for Children Ages 2-12*

Chef Carved Prime Rib

\$6.95 Per Guest Additional

\$25 Carving Fee Applies - Minimum of 50 Guests

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