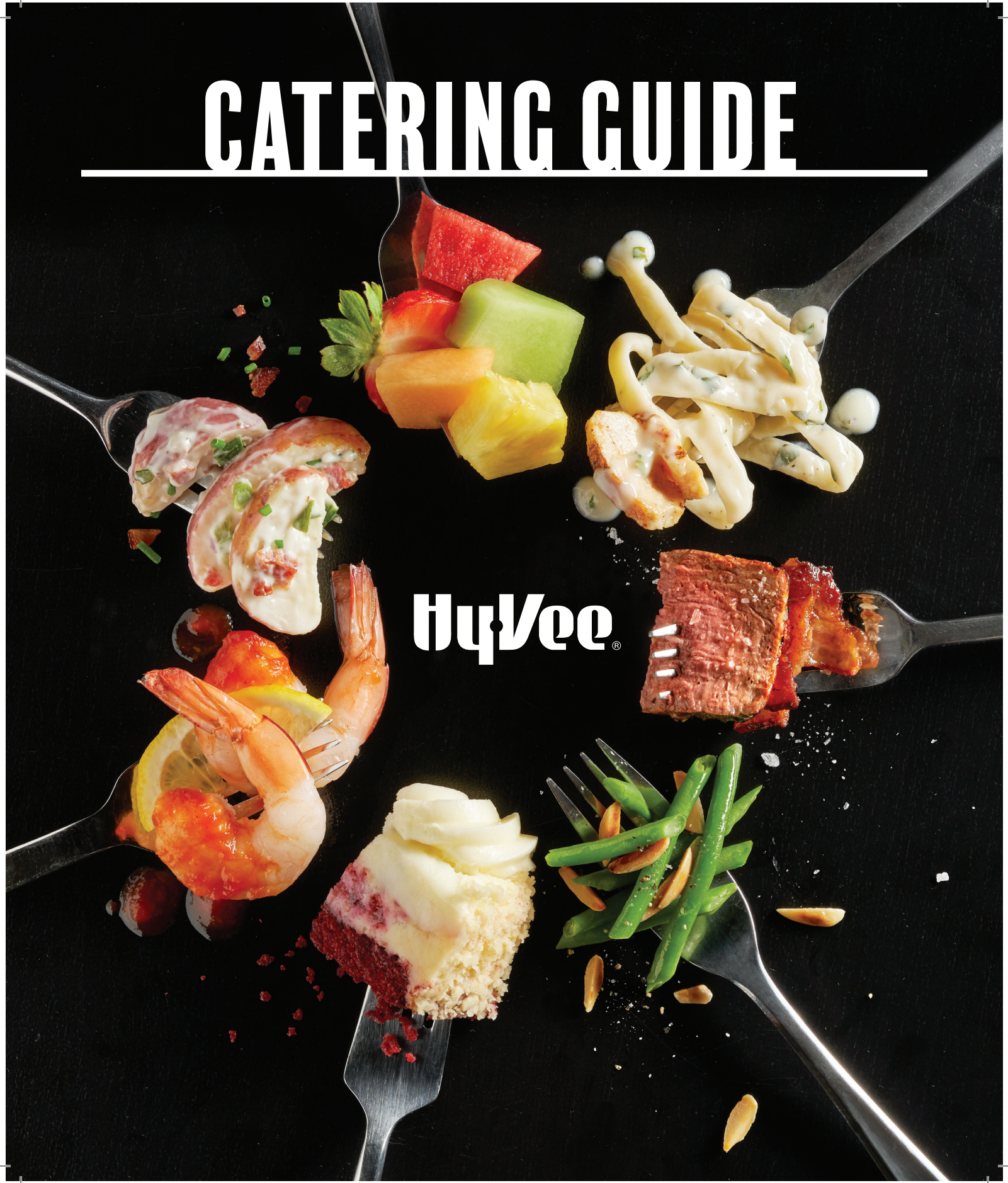


CATERING GUIDE

HyVee®





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**ORDER TODAY
TWO WAYS!**

**VISIT
YOUR LOCAL HY-VEE
CATERING DEPARTMENT**

**GO TO
HY-VEE.COM**

Prices in Catering Guide are subject to change due to market fluctuations.

INDEX

Turn to Hy-Vee Catering for everything you need from the first bite to the final course. Regardless of the size of your event, whether you need a tray or a full catered meal, use this catering guide as inspiration for all your entertaining ideas. Then stop by your local Hy-Vee catering department or go to hy-vee.com to let us help personalize your next party or event.

HyVee

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		41	BEVERAGES



CHOOSE FOUR ITEMS CHOOSE SIX ITEMS

Additional appetizers can be added upon request.

- Assorted NORI Sushi®
- Crab rangoons
- Fried egg rolls
- Chips & salsa
- Crab cheeseball & crackers
- Fiesta platter & fresh tortilla chips
- Hummus & pita chips
- Spinach & artichoke dip with garlic chips
- Cheese cubed platter
- Brownie cocktail tray
- Vegetable tray
- Fruit kabobs
- BBQ cocktail smokies
- BBQ or Swedish meatballs
- Chicken satays
- Chicken tenders
- Chicken wings
- Cocktail sandwiches
- Mini crab cakes with dill sauce
- Pancetta-wrapped asparagus
- Stuffed mushrooms
- Antipasto skewers
- Bruschetta
- Snack mix
- Shrimp *Additional cost per person*

ADD-ONS

BBQ COCKTAIL SMOKIES

BBQ OR SWEDISH MEATBALLS

CHICKEN TENDERS

CHICKEN WINGS

DEVILED EGGS

SPINACH & ARTICHOKE DIP

CHOCOLATE COVERED STRAWBERRIES

TUXEDO STRAWBERRIES



APPETIZERS



CROWD PLEASER BUFFET

**SELECT FROM AMONG
HY-VEE'S DELICIOUS
BUFFET OPTIONS TO
CREATE A SPREAD THAT
APPEALS TO A WIDE
VARIETY OF PEOPLE.**

Seasoned
green beans

Party potatoes

Oven-baked ham

Fried
chicken

Rolls

Market
fresh fruit

ONE ENTRÉE

Choice of one entrée with two side dishes (see pg. 6), roll & butter and includes disposable tableware.

TWO ENTRÉES

Choice of two entrées with three side dishes (see pg. 6) roll & butter, dessert (see pg. 6) and includes disposable tableware.

Add a side or entrée upon request.

Entrée selections

- Chicken tenders
- Fried chicken
- Garlic herb chicken breast
- Herb-roasted chicken
- Herb-roasted pork loin
- Meat or vegetable lasagna
- Meatloaf
- Mediterranean chicken
- Oven-baked ham
- Oven-roasted turkey breast
- Red chili glazed chicken
- Roast beef
- Salisbury steak
- Sweet & spicy salmon
- Swiss steak

BUY IN BULK

SLOPPY JOE OR TACO MEAT FRIED CHICKEN

1-50 pieces

50-100 pieces

100+ pieces



Roast beef with mashed potatoes and gravy, buttered corn and market fresh fruit



Herb-roasted chicken with au gratin potatoes and oven-roasted vegetables

BLACK TIE DINNER BUFFET

Choice of one entrée, potato or pasta, vegetable, salad and dessert.

Entrée selections (choose 1)

- BBQ ribs
- Chicken griller
- (choice of Bacon cheddar, Cowboy, Cowgirl, Ham & cheese, Hawaiian, Spinach & ricotta or Three-cheese)
- Chicken kabobs
- Filet mignon (cooked on-site)
- Fried or grilled shrimp
- N.Y. strip steak (cooked on-site)
- Prime rib
- Ribeye steak (cooked on-site)
- Sirloin steak

Side dish selections

Potatoes or pasta (choose 1)

- Au gratin potatoes
- Baked potato
- Mashed potatoes & gravy
- Party potatoes
- Oven-roasted red potatoes
- Twice baked potatoes
- White cheddar mac & cheese

Vegetables (choose 1)

- Asparagus
- Broccoli
- Buttered corn
- Glazed baby carrots
- Green beans amandine
- Oven-roasted vegetables
- Rice pilaf
- Seasoned green beans
- Vegetable medley

Salads (choose 1)

- 7-layer salad
- Broccoli supreme
- Garden or Caesar salad
- Market fresh fruit

Dessert selections (choose 1)

- Apple or cherry crisp
 - Brownies
 - Cherry cheesecake
 - The Cheesecake Factory Bakery cheesecake
- (find available flavors on pg. 33)
- Additional cost per person



China, silverware and full table service available upon request. Additional fees may apply.

DISPLAYS

Let us make your event spectacular with a chocolate, fruit, vegetable or seafood display. Towers of the freshest foods and dips are an excellent centerpiece.

All displays have a 50 guest minimum. Please ask your catering manager for more details.

FRUIT OR VEGETABLE
DISPLAY
SEAFOOD DISPLAY
CHOCOLATE FOUNTAIN
ICE SCULPTURES &
FLORAL ARRANGEMENTS



Glazed baby
carrots

Oven-roasted
red potatoes

N.Y. strip steak

WEDDING BUFFET

WITH HY-VEE, YOU CAN SERVE A STELLAR RECEPTION MEAL AND HAVE MONEY LEFT FOR YOUR HONEYMOON! SCHEDULE AN APPOINTMENT WITH YOUR LOCAL HY-VEE CATERING DEPARTMENT TO DISCUSS YOUR EVENT AND CUSTOMIZE A MENU TO SUIT YOUR INDIVIDUAL TASTES.

Don't forget your floral arrangements (see pg. 35).

Herb-roasted pork loin

Sweet & spicy salmon

Au gratin potatoes

Caesar salad



Work with a Hy-Vee
Cake Designer to
create your perfect
wedding cake.

ORDER TODAY TWO WAYS! VISIT YOUR LOCAL HY-VEE CATERING DEPARTMENT | GO TO HY-VEE.COM



Brisket

Smoked
turkey
breast

Italian
sausage

Burnt ends

Smoked chicken



HY-VEE HICKORY HOUSE
SMOKED MEATS ARE
SLOW-SMOKED UNTIL THEY'RE
FALL-OFF-THE-BONE TENDER.

HY-VEE HICKORY HOUSE® SMOKED MEATS

ONE ENTRÉE

Choice of one entrée with three side dishes and a corn muffin.

TWO ENTRÉES

Choice of two entrées with three side dishes and a corn muffin.

THREE ENTRÉES

Choice of three entrées with three side dishes and a corn muffin.

Entrée selections

- Baby back ribs
- Brisket
- Burnt ends
- Italian sausage
- Meatloaf
- Polish sausage
- Pork loin
- Pulled pork
- Smoked chicken
- Smoked turkey breast

Side dish selections (choose 3)

- Asparagus
- Cheesy corn bake
- Coleslaw
- Corn on the cob
- Green beans
- Hickory House baked beans
- Mashed potatoes & gravy
- Parmesan potatoes
- Roasted Brussels sprouts
- White cheddar mac & cheese
- Yukon gold potato salad
- The Cheesecake Factory Bakery cheesecake
(find available flavors on pg. 33)

Additional cost per person



Baby
back
ribs

Corn muffin

PICNICS & PARTIES



THE TAILGATER

Includes two sandwiches per guest, choice of two side dishes and assorted cookies. Served with freshly baked buns and condiments (cheese, ketchup, lettuce, mustard, mayo, pickles, onions, sauerkraut and tomatoes).

Additional sandwich choice may be added upon request.

Sandwich selections (choose 2)

- Boneless pork loin
- Bratwurst
- Chicken breast
- Hamburger
- Italian sausage
- Jumbo hot dog
- Polish sausage
- Pulled pork

Side dish selections (choose 2)

- Chips
- Coleslaw
- Hickory House baked beans
- Macaroni salad
- Pasta salad
- Potato salad
- Rainbow rotini

CLASSIC PICNIC

Includes one hot dog or hamburger and bag of chips per guest, condiments and a beverage (see pg. 41). Served with a fresh bakery bun.

Add another hot dog or hamburger upon request.

EXECUTIVE PICNIC

This premium grill-out starts with your choice of meat for grilling, two side dishes, roll with butter, and finishes up with a cheesecake or gourmet brownies.

Meat selections

- Chicken griller
(choice of Bacon cheddar, Cowboy, Cowgirl, Ham & cheese, Hawaiian, Spinach & ricotta or Three-cheese)
- N.Y. strip steak (cooked on site)
- Marinated chicken breast
(choice of Asian BBQ, Buffalo, Butter garlic, Cajun, Cilantro lime, Honey teriyaki, Italian, Lemon pepper, Mesquite, Parmesan pesto, Tomato basil or unmarinated)
- Ribeye steak (cooked on site)
- Salmon fillet
- Thick-cut pork chop (cooked on site)

Side dish selections (choose 2)

- Coleslaw
- Garden salad
- Green bean amandine
- Hickory House baked beans
- Rainbow rotini
- Baked potato with butter & sour cream
- Potato salad
- Oven-roasted red potatoes
- Twice baked potato

Dessert selections (choose 1)

- Brownies
- The Cheesecake Factory Bakery cheesecake
(find available flavors on pg. 33)

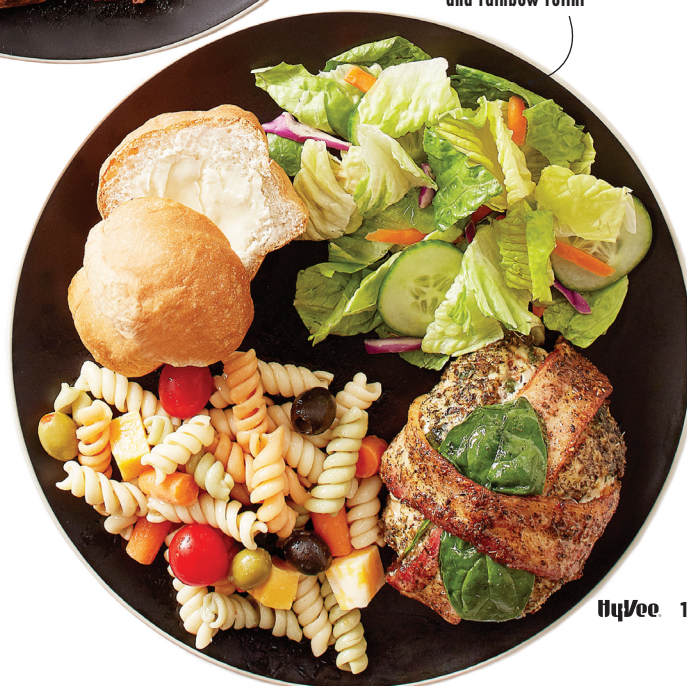
Salmon fillet
with oven-roasted
red potatoes and
green bean amandine



Ribeye steak
with Hickory House
baked beans and
twice baked potato



Spinach & ricotta chicken
griller with garden salad
and rainbow rotini



HOG ROAST


Fully roasted hog carved on-site.

Meal includes three side dishes

(choice of coleslaw, green bean amandine, garden salad, Hickory House baked beans, oven-roasted red potatoes, potato salad, rainbow rotini or twice baked potato) freshly baked buns, and our special BBQ sauce. We require a 100 guest minimum and two weeks notice for this special event (subject to availability).



California turkey



Jalapeño pepper jack turkey



Mushroom and Swiss

SLIDER BAR

Build a better burger with flavorful selections from our custom burger menu. Each patty is made from quality Hy-Vee premium beef, turkey, Italian sausage or ground pork. The bar comes with freshly baked buns, choice of two sides, cheese and toppings.

SLIDER selections (choose up to 3)

- Bacon & cheddar
- Burger mignon
- California turkey
- Certified ground chuck
- Italian sausage
- Jalapeño pepper jack pork
- Jalapeño pepper jack turkey
- Mushroom & Swiss
- Seasoned ground pork

SIDE DISH selections

(choose 2)

- Bacon ranch potato salad
- Coleslaw
- Fresh melon salad
- Green onion & egg potato salad
- Macaroni salad
- Spring salad
- Hickory House baked beans
- Cheesy corn bake
- Corn on the cob (seasonal)
- Party potatoes
- White cheddar mac & cheese

CHEESES (choose 2)

- American
- Colby jack
- Gouda
- Pepper jack
- Provolone
- Swiss

BRAT BAR

Guests will love our original and special-recipe brats. Each is juicy with big flavor. We'll deliver your favorites, hot off the grill, along with all the trimmings (*pickles, ketchup, mustard, sauerkraut*) and bakery fresh buns so you can build a tasty brat.

BRAT selections (choose up to 3)

- Bacon cheddar
- Beer
- Cheddar
- Green onion
- Hot Italian
- Italian
- Jalapeño cheddar
- Jalapeño cheddar chicken
- Original
- Pineapple
- Swiss cheese Sriracha chicken
- Wild rice
- Skinless

(choice of bacon cheddar, beer, green onion, jalapeño cheddar, original or pineapple)

- Patties

(choice of BBQ pork, bacon cheddar, beer, green onion, jalapeño cheddar, original or pineapple)

SIDE DISH selections (choose 2)

- Bacon ranch potato salad
- Coleslaw
- Fresh melon salad
- Green onion & egg potato salad
- Macaroni salad
- Spring salad
- Hickory House baked beans
- Cheesy corn bake
- Corn on the cob (*seasonal*)
- Party potatoes
- White cheddar mac & cheese

Bacon cheddar
brat

ASIAN BAR



Garlic chicken

**AUTHENTIC AND AWARD-WINNING,
HY-VEE CHINESE
IS A FAVORITE FOR ALL AGES.**

TWO ENTRÉES

Includes choice of two entrées, fried rice, steamed rice, egg rolls and crab rangoons.

THREE ENTRÉES

Includes choice of three entrées, fried rice, steamed rice, egg rolls and crab rangoons.

Entrée selections

- Asparagus beef
- Beef and broccoli
- Cashew chicken
- Chicken and broccoli
- Chicken lo mein
- Garlic chicken
- General chicken*
- Hunan pork
- Kung Pao chicken*
- Mixed vegetables
- Mongolian beef
- Orange chicken*
- Sesame chicken
- Sweet & Sour chicken
- Szechuan pork
- Thai Chili shrimp*
- Walnut shrimp

*Spicy

NORI SUSHI® BAR

Ready to roll? Be a trendsetter and wow your guests with an assortment of sushi. Includes choice of five rolls (10 pieces per person). All rolls include soy sauce, ginger and wasabi.

NORI
SUSHI®



Standard roll selections

- California roll*
- Cream cheese roll
- Philadelphia roll
- Salmon roll*
- Spicy shrimp roll
- Tempura shrimp roll
- Tuna roll*
- Vegetable roll

*Spicy versions also available

Artisan roll selections

- Caterpillar roll (imitation crab mix, avocado, cucumber, sushi sauce)
- Crazy Chili roll (imitation crab mix, avocado, cucumber, spicy tuna mix, jalapeños, chili sauce)
- Godzilla roll (tempura shrimp, cream cheese, cucumber, sushi sauce, spicy sauce, tempura crunch)
- Mango Tango roll (imitation crab mix, avocado, cucumber, mango, sweet chili sauce)
- Rock 'n' Roll (choice of salmon, spicy tuna mix or spicy shrimp mix, avocado, cucumber, spicy sauce)
- Rainbow roll (imitation crab mix, avocado, cucumber, tuna, salmon, ebi shrimp)
- Red Dragon roll (spicy shrimp mix, cream cheese, avocado, cucumber, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)
- Tiger roll (tempura shrimp, cucumber, ebi shrimp, spicy sauce)
- Volcano roll (imitation crab stick, cucumber, cream cheese, spicy tuna mix, spicy sauce, chili sauce, tempura crunch)





SPECIALTY BARS

TACO BAR

Includes two tacos (hard, soft shell or both), seasoned ground beef or chicken, cheese, lettuce, sour cream, salsa, tomato, onion, jalapeños, tortilla chips, refried or black beans, Spanish rice and cherry cheesecake or assorted cookies.

Add guacamole or second meat for additional cost per person

POTATO BAR

Includes baked potato, cheese, butter, bacon bits, sour cream, salsa and broccoli, your choice of garden or Caesar salad and cherry cheesecake or assorted cookies.

Add chili for additional cost per person



PASTA BAR

Choice of two pastas: fettuccine, spaghetti or penne with choice of two sauces: marinara, Alfredo or meat sauce. Includes meatballs or chicken, garden or Caesar salad, breadsticks or garlic bread and cherry cheesecake or assorted cookies.

Add second meat for additional cost per person



COCINA MEXICANA™ BAR

Choice of two: chicken, pork carnita, beef barbacoa or tofu chorizo (vegan). Served with cilantro and chili lime rice, black and pinto beans. Includes salsa, pico de gallo, cheese, sour cream, lettuce, tomatoes, diced peppers and jalapeños. Includes three flour tortillas per person and is accompanied with tortilla chips.

Add guacamole or queso for additional cost per person

PIZZA BAR

The Pizza Bar includes choice of three pizza varieties, oven-fresh breadsticks and Caesar salad.

Crust selections

- Thick
- Thin
- Tuscano

Pizza selections *(choose 3)*

- Build your own
- BBQ chicken
- Breakfast *(choose from the list at right)*
- Canadian bacon
- Cheese
- Chicken Pesto
- Crab Rangoon
- Hamburger
- Margherita
- Meat Cravers
- Pepperoni
- Sausage
- Supreme
- Taco
- Veggie

Breakfast pizza selections

- Bacon Breakfast with sour cream *(scrambled eggs, red and green peppers, bacon, onion, hashbrowns and cheese)*
- Chorizo Breakfast with cheese sauce or sour cream *(scrambled eggs, red and green peppers, chorizo, onion, hashbrowns and cheese)*
- Combo Breakfast with cheese sauce or sour cream *(scrambled eggs, red and green peppers, bacon, sausage, chorizo, onion, hashbrowns and cheese)*
- Sausage Breakfast with cheese sauce or sour cream *(scrambled eggs, red and green peppers, sausage, onion, hashbrowns and cheese)*



Pepperoni, thick crust

LUNCH FAVORITES BAR



SOUP & SANDWICH BAR

Choice of two soups and cocktail sandwiches (ham, turkey, roast beef or assorted).

Bread bowls available upon request.

Soup selections (choose 2)

- Baked Potato
- Broccoli Cheese
- Chicken Noodle
- Chicken Tortilla
- Chili
- Ham and Bean
- Tomato Bisque
- Vegetable Beef
- Wisconsin Cheese

BUILD YOUR OWN SALAD BAR

Start with a big bowl of mixed greens with cucumbers, tomatoes and croutons, finishing with breadsticks. You choose six toppings and three dressings. (minimum 20 people)

Topping selections (choose 6)

- Bacon bits
- Broccoli florets
- Cottage cheese
- Garbanzo beans
- Green peas
- Green peppers
- Grilled chicken
- Ham
- Hard-boiled eggs
- Julienne turkey
- Roast beef
- Shredded carrots
- Shredded cheese
- Sunflower seeds

Additional cost for each additional item

Dressing selections (choose 3)

- Blue cheese
- Caesar
- Fat-free ranch
- French
- Honey
- mustard
- Italian
- Ranch
- Raspberry vinaigrette

SANDWICH BAR

Includes Di Lusso meat and cheese trays for sandwiches with cocktail buns, condiments (mayo & mustard) and choice of three side dishes.

Side dish selections (choose 3)

- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit

SANDWICHES

OLD FASHIONED BOX LUNCH

Choice of croissant, flatbread, harvester or hoagie sandwich, chips (*assorted*), whole fruit and cookie (*assorted*) served in an individual box with a napkin and mustard & mayo packets.

Bread selections (*choose 1*)

- Croissant
- Flatbread
- Wheatberry, marble rye or assorted harvester bread
- White, wheat or assorted hoagie

Sandwich selections* (*choose 1*)

- Assorted
- Chicken or tuna salad
- Club (*ham, turkey, bacon*) & pepper jack
- Di Lusso choice of meats and cheeses
- Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
- Ham & Swiss
- Roast beef & colby jack
- Smoked turkey & cheddar
- Vegetarian

ADD-ONS

COCKTAIL SANDWICHES MINI CROISSANT SANDWICHES



Roast beef & colby jack on marble rye harvester bread



Vegetarian on wheat hoagie

Chicken salad on wheatberry harvester bread

Di Lusso choice on white hoagie

EXECUTIVE BOX LUNCH

Choice of croissant, flatbread, harvester, hoagie or wrap sandwich and four side dishes served in an individual box with a napkin and mustard & mayo packets.

Bread selections (choose 1)

- Cheese jalapeño, garlic, spinach or white wrap
- Croissant
- Flatbread

- Wheatberry, marble rye or assorted harvester bread
- White, wheat or assorted hoagie

Sandwich selections*

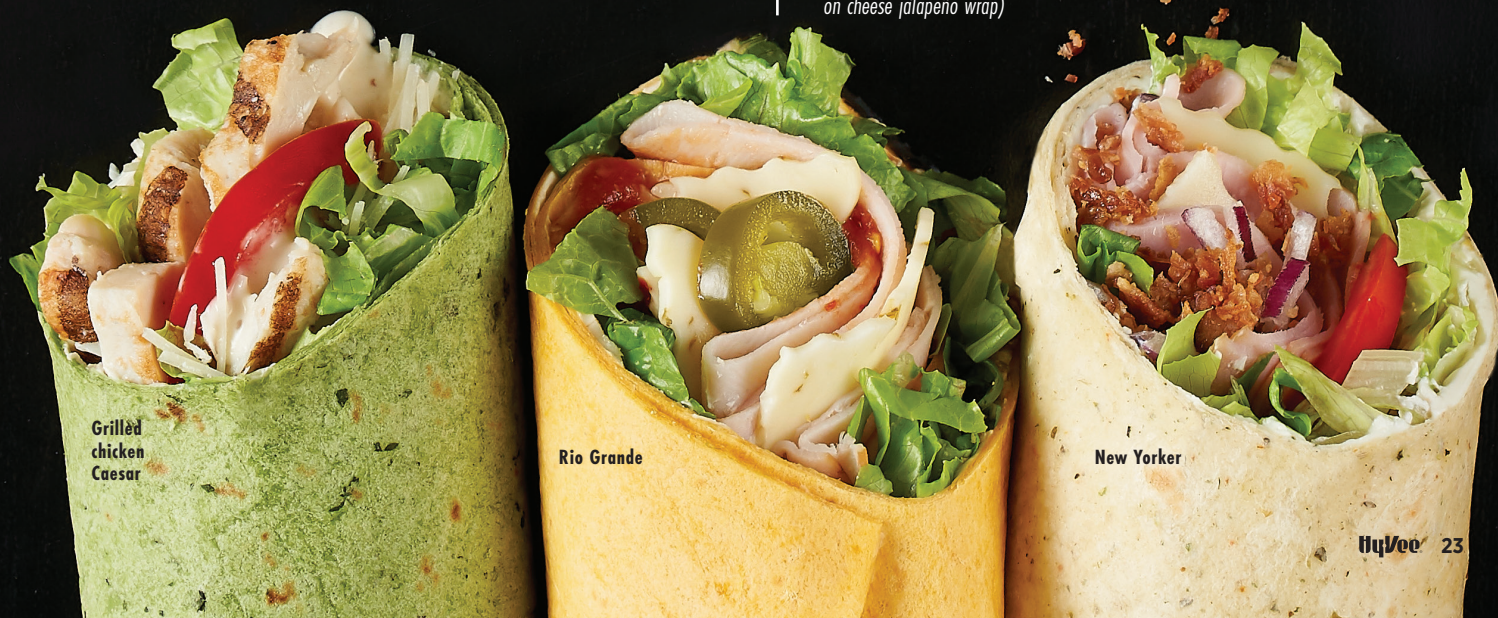
- Assorted
- Chicken or tuna salad
- Club (ham, turkey, bacon) & pepper jack
- Di Lusso choice of meats and cheeses
- Di Lusso buffalo chicken, black forest ham or cracked pepper ham with habanero and sharp cheddar
- Ham & Swiss
- Roast beef & colby jack
- Smoked turkey & cheddar
- Vegetarian

Gourmet Di Lusso wrap selections*

- Assorted
- Smoked turkey (smoked turkey, Swiss, cream cheese, lettuce & tomato on white wrap)
- California club (smoked ham, smoked turkey, cream cheese, lettuce, tomato, ranch and bacon bits on spinach wrap)
- Grilled chicken Caesar (fajita chicken strips, cream cheese, lettuce, tomato, Caesar dressing and shredded parmesan on spinach wrap)
- New Yorker (smoked ham, Swiss, cream cheese, lettuce, tomato, Dijon mustard, sliced onions and bacon bits on garlic wrap)
- Rio Grande (smoked turkey, pepper jack, cream cheese, lettuce, salsa and jalapeños on cheese jalapeño wrap)

Side dish selections (choose 4)

- Bottled water & canned soda
- Brownies
- Cookies (assorted)
- Granola bars
- Individual bags of chips (assorted)
- Market fresh fruit
- Pasta salad
- Potato salad
- Whole fruit



Grilled chicken Caesar

Rio Grande

New Yorker



Egg
casserole



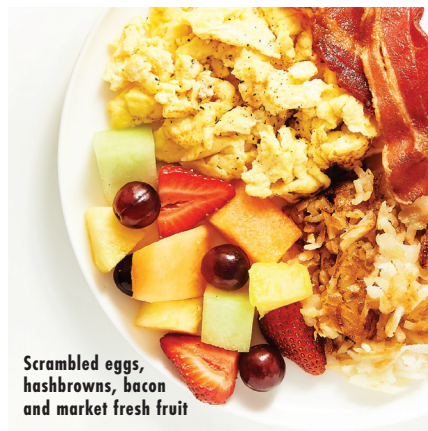
Yogurt bar



Chorizo Breakfast
pizza with sour cream



Croissants



Scrambled eggs,
hashbrowns, bacon
and market fresh fruit



Blueberry
muffins

BREAKFAST

CONTINENTAL BREAKFAST

Assorted bagels and pastries, market fresh fruit, orange juice and coffee (*with cream and sugar*).

HOMETOWN FAVORITE

Scrambled eggs, choice of bacon or sausage and assorted rolls and donuts.

OATMEAL BAR

Includes brown sugar, pecans, dried fruit and milk.

YOGURT BAR

Includes granola, fresh berries and choice of plain, strawberry or blueberry yogurt. **8.00 per person**

PICK 6 BREAKFAST

Choose any six items from the list below and at right.

- Breakfast pizza (*find available flavors on pg. 20*)
- Egg casserole
- Fiesta eggs (*scrambled egg bake with bacon, green and red bell peppers*)

- Scrambled eggs
- Hashbrown casserole
- Bacon
- Ham
- Sausage links or patties
- Smoked sausage
- Assorted pastries
- Bagels with cream cheese
- Biscuits & gravy
- Mini muffins
- Oatmeal
- Market fresh fruit
- Coffee (*includes cream and sugar*)
- Orange juice

ADD-ONS (price per person)

**ASSORTED CLASSIC FRIED DONUTS,
CINNAMON ROLLS, BAGELS,
ROLLS OR MUFFINS**

BACON OR SAUSAGE (2 pieces)

BISCUITS & GRAVY

BREAKFAST BURRITO (each 10")

Choice of bacon, ham, or sausage with
scrambled eggs, cheese, onions and peppers.
Served in a flour tortilla with sides of salsa
and sour cream.

EGG CASSEROLE

Choice of bacon, ham, sausage or veggie.

HASHBROWN CASSEROLE

MUFFIN SANDWICH

Choice of bacon, ham or sausage.

OATMEAL

SCRAMBLED EGGS

YOGURT & GRANOLA

Ham break-
fast burrito



HOLIDAY PRE-MADE MEALS

**AVAILABLE FOR THANKSGIVING, CHRISTMAS
AND EASTER, CHOOSE A HOLIDAY PRE-MADE
MEAL FROM TRADITIONAL OPTIONS, LIKE TURKEY,
HAM AND PRIME RIB. OR MIX THINGS UP WITH
A NONTRADITIONAL OPTION, LIKE CHICKEN
ALFREDO AND HICKORY HOUSE SMOKED MEATS.**

GATHER 'ROUND THE TABLE

FOR ADDITIONAL OPTIONS, VIEW ALL
PRE-MADE MEALS AT [HY-VEE.COM](https://www.hy-vee.com) OR CALL
YOUR LOCAL HY-VEE.



The
Cheesecake
Factory
BAKERY.



All priced per gallon.
(1 gallon serves 25-30 people)

COLD

- Caesar salad
- Coleslaw
- Spring salad
- Tomato mozzarella salad
- Yukon gold potato salad
- Bacon ranch potato salad
- BLT pasta salad
- Chop chop
- Cookies & creme
- Feta bowtie pasta
- Four bean salad
- Garden salad with assorted dressings
- Green onion potato salad
- Macaroni salad
- Market fresh fruit
- Rainbow rotini
- Smoked turkey & Jarsberg pasta salad
- Summer fresh pasta
- Watergate salad
- Wild rice salad
- Zesty tortellini salad
- 7-layer salad
- Broccoli supreme
- Fire-roasted edamame
- Marinated mushroom salad
- Napa Valley cashew chicken

Bacon ranch potato salad

Market fresh fruit

White cheddar mac & cheese

Hickory House baked beans

Coleslaw

Green onion potato salad

SIDES AND SA

Spring salad

Broccoli supreme

Wild rice salad

Macaroni salad

Rainbow rotini

Tomato mozzarella salad

HOT

- Corn
 - Green bean casserole
 - Hickory House baked beans
 - Mashed potatoes & gravy
 - Parmesan potatoes
 - Rice pilaf
 - Vegetable medley
 - Au gratin potatoes
 - Cheesy corn bake
 - Glazed carrots
 - Green beans amandine
 - Hashbrown casserole
 - Oven-roasted potatoes
 - Oven-roasted vegetables
 - Party potatoes
 - Seasoned green beans
 - Roasted Brussels sprouts
 - Smoked or white cheddar mac & cheese
-

LADS

**DISCOVER THE PERFECT
ACCOMPANIMENT FOR YOUR
NEXT MEAL WITH THESE
DELICIOUS HY-VEE SIDE DISHES.**

DESSERTS

PIES

CREAM PIES (10")

Choice of banana, chocolate, coconut, French silk or lemon.

FRUIT PIES (10")

Choice of apple, Dutch apple, peach, pumpkin or strawberry.

**FROM FORMAL PARTIES TO IMPROMPTU GATHERINGS,
DELIGHT YOUR GUESTS WITH SWEET TREATS FROM
THE HY-VEE BAKERY.**



CUPCAKES

DECORATED CUPCAKES

Choice of flavors: white, chocolate or yellow. Choice of icing: vanilla buttercreme, vanilla whipped, chocolate buttercreme or chocolate whipped.

GOURMET CUPCAKES

MINI GOURMET CUPCAKES

Cupcake selections

- Carrot
- Chocolate addiction
- Confetti birthday
- Mocha espresso
- Monster cookie
- Peanut butter cup
- Raspberry-laced vanilla
- Red velvet
- Salted caramel
- White almond wedding

COOKIES

ASSORTED COOKIES 3.99 per dozen

ASSORTED MINI COOKIES

Cookie selections

- Chocolate chip
- English toffee
- M&M
- Monster*
- Oatmeal*
- Oatmeal chocolate chip*
- Oatmeal raisin
- Peanut butter
- Peanut butter chocolate chip*
- Reese's pieces
- Snickerdoodle*
- Sugar
- Triple chocolate

**Not available
as mini cookies*

DONUTS, ROLLS & MORE

(price per dozen unless otherwise noted)

ASSORTED BAGELS OR

CLASSIC FRIED DONUTS

COCKTAIL BUNS

DINNER ROLLS

Choice of cocktail, dinner, hard, snowflake, cloverleaf or tea rolls.

HAMBURGER BUNS

KAISER ROLLS

MINI CROISSANTS

Additional slicing charge



CAKES

SHEET CAKES

1/4 SHEET (serves 16-24)

1/2 SHEET (serves 32-48)

FULL SHEET (serves 64-96)

Flavor selections

- Carrot
- Chocolate
- Lemon
- Marble
- Red velvet

- Strawberry
- Yellow
- White

Filling selections

- Bavarian cream
- Cherry
- Chocolate mousse
- Lemon
- Raspberry
- Strawberry

Specialty fillings

Additional cost based on size of cake

ROUNDS

5" SINGLE LAYER
(serves 2-3)

5" round cakes available in white or chocolate only.

7" SINGLE LAYER
(serves 6-8)

7" DOUBLE LAYER
(serves 8-12)



CHEESECAKE BAR

Fresh from The Cheesecake Factory Bakery®, choose three to four flavors from the varieties below. Each person will receive one slice. (minimum 10 people)



Flavor selections (10")

- All-American cake
- Chocolate cherry
- Crazy red velvet
- Ghirardelli® triple chocolate
- Plain
- Tuxedo mousse
- White chocolate raspberry
- Wild strawberries & cream

WHOLE CHEESECAKES

Choose from the flavors above. Prices vary by flavor.

Selections may vary by location.



PARTY PLANNING CHECKLIST

Use this guide for timing the invites, food, decorating and more so the party day rolls out smoothly.

4 WEEKS

- ☐ **PICK A DATE**—Create a fun color or design theme.
- ☐ **ORDER INVITES**—Design personalized party invites at hyvee.lifepics.com. Or find invites near the greeting cards at Hy-Vee.
- ☐ **FINALIZE GUEST LIST & FOOD PREFERENCES**

3 WEEKS

- ☐ **MAIL INVITES**—Add RSVPs. Email invites as needed.
- ☐ **ORDER FOOD & CAKE**—Plan your catering spread and determine a cake design. See pg. 32 for details.

2 WEEKS

- ☐ **CHOOSE DECOR**—Think photo displays, centerpieces, decorations, balloons, flowers and party favors. Buy non-perishable foods and drink supplies.

SERVING SUGGESTIONS

While every occasion is different, use the information at right as a rule of thumb for the amount of food to order for any type of party.



1 WEEK

- ❑ **MAKE ROOM**—Clean your house and move furniture to accommodate guests. Clear space in your fridge for party trays.
- ❑ **PREPARE FAVORS**—Buy party favors or make personalized treats.

1 DAY

- ❑ **SET THE SCENE**—Pick up and display fresh flowers arrangements and balloon bouquets.
- ❑ **MAKE ARRANGEMENTS**—Alert neighbors that extra cars will be parking in the area. Set up tables, chairs and buffet.

DAY OF PARTY

- ❑ **PICK UP & ORGANIZE YOUR FOOD**
- ❑ **CHILL OUT**—Set up the bar and put the drinks on ice.
- ❑ **HAVE FUN & TAKE LOTS OF PICTURES**



APPETIZERS

6 pieces per guest

Serve an equal number of hot and cold appetizers. That way, while you're warming up hot apps, guests can enjoy a cold one. Choose from a tasty selection on pg. 2.

MAIN DISHES

meat -- 6 oz. per guest
pasta -- 4 oz. per guest

SIDE DISHES

vegetable -- 4 oz. per guest
other -- 2 oz. per guest

DESSERTS

cake -- 1 slice per guest
cookies -- 2 to 3 per guest



FLORAL

Our award-winning floral design team has the experience and expertise to create stunning flower arrangements for all of life's special moments.

WEDDING FLOWERS

Beautiful flowers for every bride and any budget.

CORSAGES & BOUTONNIERES

Traditional to trendy designs for proms, homecoming, baby showers and more!

DECORATING SERVICES

Let Hy-Vee help with your home or office decorating.

MEMORIAL FLOWERS

Honor their memory and celebrate their life with flowers. Tasteful arrangements, blooming plant baskets, funeral wreaths and casket sprays are just a few of the ways we can help express your deepest sympathy.

EVENT & CORPORATE DESIGNS

Planning a party or corporate event? Make it memorable with flowers from Hy-Vee.

Local and nationwide delivery available.

PARTY TRAYS



All seafood in these trays is sustainably farmed or harvested to protect the environment.

OUR DELICIOUS TRAYS
LET YOU CUSTOMIZE
THE BUFFET TO SUIT
THE SIZE AND NEEDS
OF YOUR GUEST LIST.

SIGNATURE TRAYS



SIGNATURE FANTASTIC FRUIT PLATTER

An artful arrangement of hand-selected fresh fruits paired with a delicious fruit dip.



SIGNATURE PREMIER VEGETABLE PLATTER

An arrangement of fresh crisp vegetables paired with a creamy ranch dip.



SIGNATURE CLASSIC HOSTESS TRAY

This classic tray features an assortment of Manchego and Fontina cheeses and plump juicy grapes. Paired with your favorite wine or crackers, this makes for a light and easy treat.



SIGNATURE ITALIAN BRUSCHETTA TRAY

Savory garlic-rubbed grilled bread crostini slices served with a fresh tomato basil bruschetta spread.



SIGNATURE APRICOT BRIE HOSTESS TRAY

Make this tray your go-to gift for any host. Creamy Brie smothered with apricot jam and dried apricots. Served with crackers.



SIGNATURE CRANBERRY BRIE HOSTESS TRAY

This creamy Brie is topped with a cranberry relish, dried cranberries and accompanied by crackers.



SIGNATURE TERRIFIC TRIO PLATTER

Di Lusso oven-roasted chicken, cracked black pepper turkey and sun-dried tomato turkey paired with Muenster, smoked Gouda, sharp cheddar or Havarti cheeses served with Hellman's spread.



SIGNATURE TUSCAN HARVEST PLATTER

Italian-influenced premium Di Lusso hard salami, Italian beef and pastrami paired with provolone, baby Swiss and smoked Gouda cheeses served with Hellman's spread.



**SIGNATURE DILL DIP
APPETIZER TRAY**

A fresh baked bread bowl filled with creamy dill dip served with rye and pumpernickel bread, crisp red peppers, celery sticks and baby carrots.



**SIGNATURE MINI CIABATTA PARTY
PLEASER**

Liven up your party with this platter of fresh mini ciabatta rolls filled with a variety of premium Di Lusso meats, cheeses and crisp leaf lettuce.



SIGNATURE RING LEADER PARTY PLEASER

This artfully arranged sandwich is filled with premium Di Lusso meats and cheeses served on a bed of crisp lettuce topped with tomatoes and onions.



**SIGNATURE FANTASTIC
FIXIN'S PLATTER**

Whether sandwiches or burgers are on the menu, this colorful assortment of condiments will be the perfect accent to your party.



SIGNATURE O-LIVE IT UP PLATTER

A specialty olive assortment featuring six varieties of imported DeLallo olives topped with peppadews and pearl onions.



**SIGNATURE SOUTHWEST
CHIPOTLE SHRIMP PLATTER**

Hy-Vee's 100% natural shrimp seasoned to perfection with southwest seasoning paired with a raspberry chipotle dipping sauce.



**SIGNATURE ALL NATURAL
SHRIMP PLATTER**

Hy-Vee's 100% natural shrimp paired with traditional cocktail dipping sauce playfully set in a bell pepper.



**SIGNATURE ASIAN
SHRIMP PLATTER**

Hy-Vee's 100% natural shrimp liberally seasoned with Asian 5-spice seasoning paired with Royal Asia Thai sweet chili dipping sauce.



**SIGNATURE CREOLE
SHRIMP PLATTER**

Hy-Vee's 100% natural shrimp seasoned with a delicious blend of Creole seasonings paired with an orange marmalade dipping sauce.



**SIGNATURE HICKORY SMOKED
SALMON PLATTER**

Rich wild Alaska salmon hickory smoked to perfection and served with cream cheese and crackers.



**SIGNATURE CRACKED
PEPPER ENCRUSTED
SMOKED SALMON PLATTER**

Rich wild Alaska smoked salmon encrusted with cracked black pepper and served with cream cheese and crackers.

FRUIT & VEGETABLE TRAYS



MELON MEDLEY HOSTESS TRAY

An artful arrangement of freshly sliced watermelon, cantaloupe, honeydew, pineapple and succulent strawberries.



SPARKLING BERRY HOSTESS TRAY

Fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar.



SPARKLING BERRY TRAY

Hand-selected succulent fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar.



STRAWBERRY TRAY

Plump, juicy red strawberries served with a delicious fruit dip.



FRUIT TRAY

Includes fresh cut fruits of the season, such as cantaloupe, honeydew, watermelon, grapes, pineapple and strawberries with fruit dip in the center.



FRUIT PIZZA

Fresh baked sugar cookie layered with fruit dip and artfully arranged fresh fruit.



VEGETABLE TRAY

Includes fresh cut carrots, celery, broccoli, cauliflower cucumbers and tomatoes. Served with a ranch dip.



50/50 FRUIT AND VEGETABLE TRAY

This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event.



VEGGIE PIZZA

Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables.

MEAT & CHEESE TRAYS



DI LUSO MEAT & CHEESE TRAY

Choose three Di Lusso meats and cheeses: buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast and top round roast beef along with cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar and Swiss cheeses.



DI LUSO FESTO TRAY

Di Lusso Genoa salami, hard salami and pepperoni. Highlight the celebration with Di Lusso premium provolone and cheddar cheeses.



DI LUSO ANTHONY'S CHOICE TRAY

Five full-flavored Di Lusso premium meats. The finest smoked turkey breast, ham, top round roast beef and old world hard and Genoa salami make this Anthony's choice.



DI LUSO FORMAGGIO TRAY

Your choice of four of the following Di Lusso sliced or cubed cheeses: cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar or Swiss cheeses.



DI LUSO ROTELLA TRAY

Colorful wraps filled with your choice of Di Lusso buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef along with cheddar, colby jack, pepper jack and Swiss cheeses.



DI LUSO PICCOLO PANINO

White or wheat rolls filled with your choice of Di Lusso buffalo chicken breast, black forest ham, peppered ham, smoked ham, smoked turkey breast or top round roast beef with cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar and Swiss cheeses.



DI LUSO SUB

Choose from three-foot and six-foot subs, filled with smoked ham, smoked turkey breast and top round roast beef along with colby jack and Swiss cheeses, thinly sliced red onion, shredded lettuce, pickles and ripe tomatoes.



CAPRESE TRAY

Slices of fresh mozzarella, basil leaves and tomatoes artfully arranged around a cup of balsamic glaze creating a healthy, fragrant and fresh-tasting tray.



PARTY PLEASING SNACKING TRAY

Cubed Di Lusso hard & Genoa salami, colby jack, Swiss and cheddar cheeses, snack sticks and red and green seedless grapes on a bed of lettuce.



FIESTA PLATTER

A Southwest-inspired tray of layered refried beans, sour cream, ripe olives, fresh tomatoes, green onions and grated Di Lusso monterey jack and cheddar cheeses.



CONDIMENTO TRAY

Includes lettuce, tomato, onions, pickles, mayonnaise, mustard and Miracle Whip. Goes great with our meat and cheese platters on the previous page.

SEAFOOD TRAYS



SHRIMP TRAY

Cooked, peeled premium natural shrimp presented with fresh lemon slices and served with cocktail sauce in the center.



SHRIMP & CRAB COCKTAIL

A complete delight of cocktail shrimp and imitation crab on top of a zesty cocktail sauce and smooth crab cream cheese.



SUPREME SHRIMP

Our finest shrimp platter features our extra-large premium, cooked, peeled natural shrimp. Served with cocktail sauce and fresh lemon.



SURIMI CRAB

Beautifully arranged Alaska snow imitation crab legs, served with cocktail sauce and fresh lemon.

NORI SUSHI TRAYS



SHRIMP & SURIMI CRAB

A tasty duo of Alaska snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce and fresh lemon.



CAPTAIN'S TRIO

A triple delight of cooked, peeled premium natural shrimp, cubed smoked salmon and imitation crab flakes served with cocktail sauce and fresh lemon.



SEAFARER'S COCKTAIL

A wonderful variety of cooked, peeled, premium shrimp, imitation crab flakes, pickled herring, smoked salmon cubes, crab salad and a crab cheeseball served with cocktail sauce and fresh lemon.



DUO PLATTER

Includes choice of two crispy or crunchy rolls (10 pcs each). Accompanied with wasabi, soy sauce and ginger.



TRIO PLATTER

Includes choice of three crispy or crunchy rolls (10 pcs each). Accompanied by wasabi, soy sauce and ginger.



OCEAN BREEZE COMBO

Includes crispy California roll (8 pcs), Caterpillar roll (8 pcs), Tuna nigiri (1 pc), Salmon nigiri (1 pc), Shrimp nigiri (1 pc), Kanikama nigiri (1 pc), wasabi, soy sauce and ginger.



LIVING GREEN COMBO

Includes Rainbow roll (8 pcs), Caterpillar roll (8 pcs), Edo cucumber roll (6 pcs), Edo avocado roll (6 pcs) and garnishes.



SMALL PARTY PLATTER

Includes choice of one mini roll (12 pcs), one crispy roll (10 pcs), one crunchy roll (10 pcs) and one artisan roll (8 pcs) (flavors on pg. 17). Tray comes with wasabi, soy sauce and ginger.



LARGE PARTY PLATTER

Includes choice of one mini roll (12 pcs), one crispy roll (10 pcs), one crunchy roll (10 pcs), one artisan roll (20 pcs) and garnishes. (flavors on pg. 17)

FRESH TRAYS



WINGING IT PLATTER

Choice of BBQ, buffalo, sweet red chili or teriyaki jumbo wings paired with a flavorful blue cheese or ranch dipping sauce—a perfect complement to any party.



SMALL HICKORY HOUSE TRAY

Includes a half slab of ribs, 1 lb. pulled pork, half a pound sliced brisket and half a pint of Hickory House baked beans. Served with BBQ sauce, Georgia mustard, cherry tomatoes and peppers.



LARGE HICKORY HOUSE TRAY

Get twice the fill with a full slab of ribs, 2 lbs. pulled pork, 1 lb. sliced brisket and a pint each of Hickory House baked beans and BBQ sauce. Garnished with cherry tomatoes and peppers.

BAKERY TRAYS



ASSORTED COOKIE TRAY

This array of six each of M&M, chocolate chip, brownie and sugar cookies is sure to please any sweet tooth.



BREAKFAST TRAY

Six mini cinnamon rolls, 12 mini muffins (includes three each of blueberry, lemon poppy seed and orange), nine apple strudel bites and five strawberries for garnish.



BROWNIE COCKTAIL TRAY

Three cream cheese brownies, three German chocolate brownies, three fudge brownies and three turtle brownies. All of them are cut in half diagonally.



MINI GOURMET CUPCAKE TRAY

16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal.



SCOTCHAROO TRAY

Everyone's favorite combination of chocolate, butterscotch, peanut butter and Rice Krispies, sliced in triangles for easy snacking.



SPRITZ & THUMBPRINT TRAY

36 spritz cookies—half are drizzled with seasonal icing and half are baked with colored sugar. 12 thumbprint cookies are drizzled with seasonal icing.

BEVERAGES

(price per person)
(minimum 10 people)

BOTTLED WATER CAN SODA

CARIBOU COFFEE* Includes cream, sugar, stirrer, cup and sleeve.

FRUIT PUNCH

HOT COCOA Served with marshmallows.

HOT TEA Includes sugar.

ICED TEA Includes sugar and choice between sweetened or unsweetened.

JUICE Choice of apple or orange.

LEMONADE MILK

*Starbucks Coffee available at select stores.

Tray presentation may vary by store.

CHARCUTERIE TRAYS



CALABRESE SALAMI, PROSCIUTTO & CRESPONE BOARD

Cedar plank topped with Olli Salamini Calabrese, La Quercia Prosciutto Americano, Columbus Crespone, roasted garlic onion jam, Jarsberg Swiss, Kerrygold Dubliner, Schaller & Weber mustard, dried cherries and cornichons.



CALABRESE, SPECK PROSCIUTTO & FINOCCHIONA BOARD

Includes Olli Calabrese, Speck Americano, Columbus Finocchiona, DeLallo Jubilee olives, caramelized onion mustard, red pepper jelly, caramelized pecans, Grand Cru Gruyère, Sartori Raspberry BellaVitano and dried apricots.



LA QUERCIA SPICY BORSELLINO, SPECK PROSCIUTTO & LOMO BOARD

Delight in La Quercia Spicy Borsellino, Speck Americano & Lomo Americano with Three Pigs cornichons, Schaller & Weber mustard, Marcona almonds, Swiss Gruyère, Manchego, red pepper jelly and dried apricots.



LA QUERCIA BORSELLINO, PROSCIUTTO & SALAMI AMERICANO BOARD

Savor La Quercia Borsellino Salami, Prosciutto Americano, Salami Americano, dilly beans, peppadew, caramelized onion mustard, raspberry pepper jelly, red grapes, Reypenaer 1 year and Sartori Merlot BellaVitano.



COLUMBUS SAMPLER BOARD

Discover this board filled with Columbus sampler of Jarsberg Swiss, La Panzanella crackers and bruschettini.



TRIPLE CRÈME BRIE, MONTAMORE & REYPENAER CHEESE BOARD

La Bonne Vie Triple Crème Brie, Reypenaer 1 year, Sartori MontAmoré, wild Maine blueberry jam, Marcona almonds and dried peaches.



BUTTERMILK BLUE, MANCHEGO & GRUYÈRE CHEESE BOARD

Relish the combination of buttermilk blue cheese, Manchego, Gruyère, dried cherries, caramelized pecans and fig spread.



TICKLER CHEDDAR, PARRANO & ESPRESSO BELLAVITANO CHEESE BOARD

Enjoy Tickler Extra Mature, Parrano, Sartori Espresso BellaVitano, bourbon molasses mustard, dried apricots and caramelized walnuts.

FIND A WORLD OF FLAVOR AT HY-VEE'S CHARCUTERIE COUNTER. THESE CROWD-PLEASING CURED MEATS PAIR DELICIOUSLY WITH CHEESES, FRUITS, NUTS, CORNICHONS AND CRACKERS.



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TWO WAYS!**

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YOUR LOCAL HY-VEE
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