

Hors D' oeuvres

Appetizers are available by the dozen

Orange infused scallops

12/\$15 or 24/\$28

Crab stuffed mushrooms

12/\$17 or 24/\$32

Sweet potato quesadilla

12/\$14 or 24/\$26

Mango, shrimp phyllo puffs

12/\$17 or 24/\$32

BBQ brisket sliders

12/\$15 or 24/\$28

Artichokes Romano

12/\$18 or 24/\$34

Food displays

Smoked or poached salmon

Feeds 30 to 35 people \$85

Seasonal fruit or vegetable

\$2.25 per person

Cheese and crostini

\$3.25/\$4.25 per person

Domestic or international cheeses

Antipasto

\$4.25 per person

Displays must be ordered for a minimum of 10 people please.



Why Culinary Starts?

Catering your event with Culinary Starts makes a direct impact in the lives of men and women experiencing homelessness in our community.

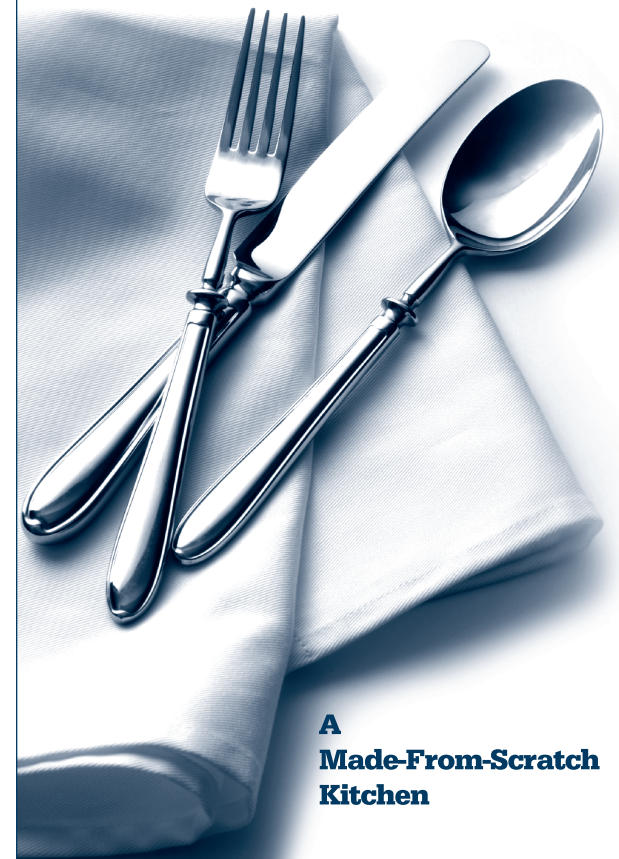
Culinary Starts offers a twelve week training for men and women who are seeking competitive employment in the culinary field. Trainees advance through a rigorous program to become Food Safe and Servsafe Certified and are therefore equipped to work in a variety of food production venues. Through Culinary Starts, trainees increase self-confidence, gain practical skills and experience and are better positioned for a broader range of employment opportunities.

Proceeds from our contract and catered meals go to the Culinary Starts Program and directly impact the mission of Shelter House.

Shelter House
www.shelterhouseiowa.org
429 Southgate Ave
Iowa City IA 52240



Culinary Starts can cater your next event!



**A
Made-From-Scratch
Kitchen**

Boxed lunch

\$5.99 per person

A convenient lunch with your choice of sandwiches garnished with lettuce and tomato, served on fresh homemade breads, (wheat or white). Each box is accompanied by potato chips (baked or fried), a piece of fresh fruit, and your choice of pasta salad or a dessert bar/cookie. We can also do wraps for a low carb option.

Working lunch buffet

\$6.99 per person

Served with fresh lettuce, tomato, chips (baked or fried) and marinated zucchini, or sliced onion. You choose 3 meats, 2 cheeses and your favorite soup.

Happy hour

\$8.99 per person

Pick any three hors d'oeuvres and any food display (except for the salmon), for a late afternoon get-together or for an any time celebration.

Dinner buffet

\$24.95 per person

Dinner is always served with warm rolls, butter, a plated dessert, and a choice of 2 entrees, 3 sides and any 2 salads. We offer this as a plated option as well for \$2.00 more per person.

Lunch and dinner entrees

- Stuffed Iowa chops with a Carolina BBQ glaze
- Chipotle-roasted chicken breast
- Whiskey-marinated sirloin
- Citrus-marinated tuna steak

Sides

- String beans with garlic sauce
- Yukon gold potatoes covered in sage butter
- Prima vera veggies
- Rice pilaf
- Roasted sweet Carrots

Salads

- Hawkeye salad: baby beets and roasted corn
- Caesar with egg and bacon
- Caprese
- CC's pasta salad



We are not limited to the above options. Please contact us so we can help you plan your perfect event!

Meats

- Turkey
- Chicken salad
- Tuna niciose
- Pastrami
- Roast beef
- Ham

Cheeses

- Swiss
- American
- White cheddar
- Cheddar
- Gouda

Soups

- Broccoli cheese
- Sweet potato
- Chicken noodle
- Chili
- Seafood chowder
- Gumbo
- Bisque
- Steak and potato
- Tomato



Please feel free to request your favorite meats, cheeses, and soups, if not listed here. We can do vegetarian and true vegan soups upon request.

To arrange catering, please contact:

Sam Kron

Head Chef & Kitchen Manager

skron@shelterhouseiowa.org

319-338-5416 ext. 243