



Morning | Midday | Evening
Catering Menu

Greater Des Moines Botanical Garden
2017 - 2018

Orders/Inquiries:
sarah@table128bistro.com
515.313.1082



ABOUT

Table 128 is a locally owned neighborhood restaurant that is a destination for locals and travelers alike, featuring eclectic, modern American cuisine with a focus on local, seasonally inspired ingredients.

We are pleased to partner with the Greater Des Moines Botanical Garden. At this location, we specialize in custom seasonal menus highlighting flavor, elegance, simplicity and balance for groups up to 100 (plated) or 150 (buffet) people.

The following information includes our current menu offerings; we are pleased to work with you on creating a customized menu. We look forward to helping you create a special and memorable event.

MORNING OFFERINGS

rise + shine | \$8/person

assorted pastries, donuts, muffins

complete continental | \$10/person

*pastries, muffins, raisin bread & bagels with cream cheese & jellies
fresh seasonal fruit
assorted yogurts*

fresh start | \$9/person

*fresh seasonal fruit
assorted yogurts + granola bars
boiled eggs*

breakfast box | \$10/person

*muffin + fruit pastry
fresh fruit
fruit yogurt*

breakfast buffet \$12/person

*scrambled eggs, sourdough toast
sausage + bacon
griddled potatoes, caramelized onions + peppers
seasonal fruit*

- Beverage Service available, please see page 7 -



MIDDAY OFFERINGS

box it up | \$13/person

Our take on a traditional 'boxed lunch.' Each lunch comes with option for choice of chips, potato salad, mixed greens salad with balsamic vinaigrette or couscous salad, and either two signature mini salted chocolate chip cookies or brownie.

- assortment of turkey, roast beef, curried chicken or veggies on sourdough
- assortment of turkey, roast beef, curried chicken or veggies in a flour tortilla

mixed buffet | \$14/person salad (choose 1)

- kale Caesar, chopped salad, organic mixed greens
- pulled pork with mild smoked jalapeno bbq
- curried chicken salad
- mixed rolls and breads
- grilled vegetables
- orzo salad
- mini salted chocolate chip cookies

grand luncheon buffet | \$17/person salad (choose 1)

- roasted beet (oranges, candied pecans, goat cheese, balsamic vinaigrette)
- caprese (burrata, tomato, basil, balsamic vinaigrette)

main (choose 2)

- applewood smoked pork loin, wild rice, haricots verts, chimichurri
- chicken breast, whipped potato, haricots verts, natural jus
- ratatouille, pearly couscous, assorted grilled vegetables

assorted rolls + breads mini salted chocolate chip cookies

EVENING OFFERINGS

APPETIZERS + SHARED PLATES

artisan cheese & charcuterie | \$11/person

assorted artisan cheeses, local and international charcuterie, nuts, crackers, toasted baguette, fruit

devils on horseback | \$30/dozen

bacon-wrapped peppadew peppers stuffed with whipped goat cheese

pickled shrimp | \$36/dozen

red onions, hard spices, grilled vegetables

T128 chips & dip | \$2.5/person

Our shallot & garlic dip served with house potato chips scrambled eggs, sourdough toast

petite pork shanks | \$28/dozen

Tossed in a savory soy caramel sauce + sesame seeds



stuffed dates | \$25/dozen

- whipped blue cheese
- add bacon - \$2/dozen
- add La Quercia Speck - \$3/dozen

pumpkin seed hummus | \$4/person

crushed pumpkin seeds, sesame paste, toasted garlic, flatbread

lamb meatballs | \$27/dozen

sweet curry sauce, basmati rice, flatbread

bacon-wrapped scallops | \$35/dozen

applewood-smoked bacon, sea scallops, hearts of palm slaw

plated | \$38/person

salad/soup (choose 1)

- roasted beet (oranges, candied pecans, goat cheese, balsamic vinaigrette)
- caprese (burrata, tomato, basil, balsamic vinaigrette)
- brussels sprouts (marcona almonds, prosciutto, parmesan, champagne vinaigrette)
- seasonal soup

entrée (choose 2)

- bone-in pork loin, whipped potatoes, seasonal vegetables, bordelaise
- wild salmon, mustard crust, warm couscous salad, seasonal vegetables
- truffled chicken pot pie, light saffron broth, vegetables, herbed pastry

dessert (choose 1)

- devils food cake, raspberry coulis, raspberry buttercream
- mixed berry tart, hazelnut crust, vanilla bean ice cream
- crème brûlée, pistachio tuille

ENTRÉES

buffet | \$28/person

assorted salads (choose 2)

- roasted beet (oranges, candied pecans, goat cheese, balsamic)
- caprese (burrata, tomato, basil, balsamic)
- Brussel sprouts (marcona almonds, prosciutto, parmesan, champagne vinaigrette)

main (choose two):

- applewood smoked pork loin, wild rice, haricots verts, chimichurri
- chicken breast, whipped potato, haricots verts, natural jus
- ratatouille, pearled couscous, assorted grilled vegetables
- grilled salmon; roasted barley, grilled vegetables, dill aioli

assorted rolls + breads

mini salted chocolate chip cookies

BEVERAGE SERVICE

- Coke, Diet Coke, Sprite | \$2/ soda can
- Dasani bottled water | \$3/ bottle
- Perrier & San Pellegrino | \$4/ bottle
- Zanzibar's Custom Coffee Blend | \$2/ person
- Tea by Smith Teamaker | \$2/ person

Signature mini-salted chocolate chip cookies \$6/dozen

Recommend three cookies per person. Want to send your guests home with a sweet treat? We can package one dozen cookies in an individual box that your guests can take home and enjoy later. A great gift or favor for your special event! (+\$2 per box)

CATERING POLICIES

1. Ordering

- a. Customized menus and individual consultations are available
 - Special accommodations can and will be made for dietary restrictions
- b. 3-day order notice required for all items to avoid rush charge (\$100)
- c. 24-hour notice required on all cancelled orders to avoid 35% cancellation fee
- d. Final count due three days prior to event; you may add additional people up to 24 hours in advance of the event.

2. Payment

- a. Payment form due with order. Cash, check or credit card payment accepted.
- b. In the event of a deposit, 50% will be due at contract signed. Balance to be paid day of event.

3. Menus

- a. Menu and pricing are subject to change.
- b. Menus and styles of service may require additional service/gratuuity charges.

4. Serviceware

- a. All disposable service pieces (plates, napkins, utensils, boxes, etc.) will be provided by caterer and made of biodegradable/compostable materials.
- b. Additional fees will apply for full china, silver, glassware needs.

5. Fees

- a. All pricing based on a 25-person minimum. Additional fees may apply for parties less than 25 people.
- b. A 20% taxable service charge and 6% Iowa sales tax will apply to all orders.
- c. Gratuuity for staff is optional, but always appreciated. Gratuuity is not part of the taxable service charge.
- d. \$15 delivery fee

