

CHARCUTERIE TRAYS



CALABRESE SALAMI, PROSCIUTTO & CRESPONE BOARD

Cedar plank topped with Olli Salamini Calabrese, La Quercia Prosciutto Americano, Columbus Crespone, roasted garlic onion jam, Jarlsberg Swiss, Kerrygold Dubliner, Schaller & Weber mustard, dried cherries and cornichons. **Starting at 30.00**



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. **Starting at 30.00**



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. **Starting at 30.00**



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. **Starting at 30.00**



COLUMBUS SAMPLER BOARD
Discover this board filled with Columbus sampler of Jarlsberg Swiss, La Panzanella crackers and bruschettini. **Starting at 30.00**



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. **Starting at 30.00**



BUTTERMILK BLUE, MANCHEGO & GRUYÈRE CHEESE BOARD
Relish the combination of buttermilk blue cheese, Manchego, Gruyère, dried cherries, caramelized pecans and fig spread. **Starting at 30.00**



TICKLER CHEDDAR, PARRANO & ESPRESSO BELLAVITANO CHEESE BOARD
Enjoy Tickler Extra Mature, Parrano, Sartori Espresso BellaVitano, bourbon molasses mustard, dried apricots and caramelized walnuts. **Starting at 30.00**

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.

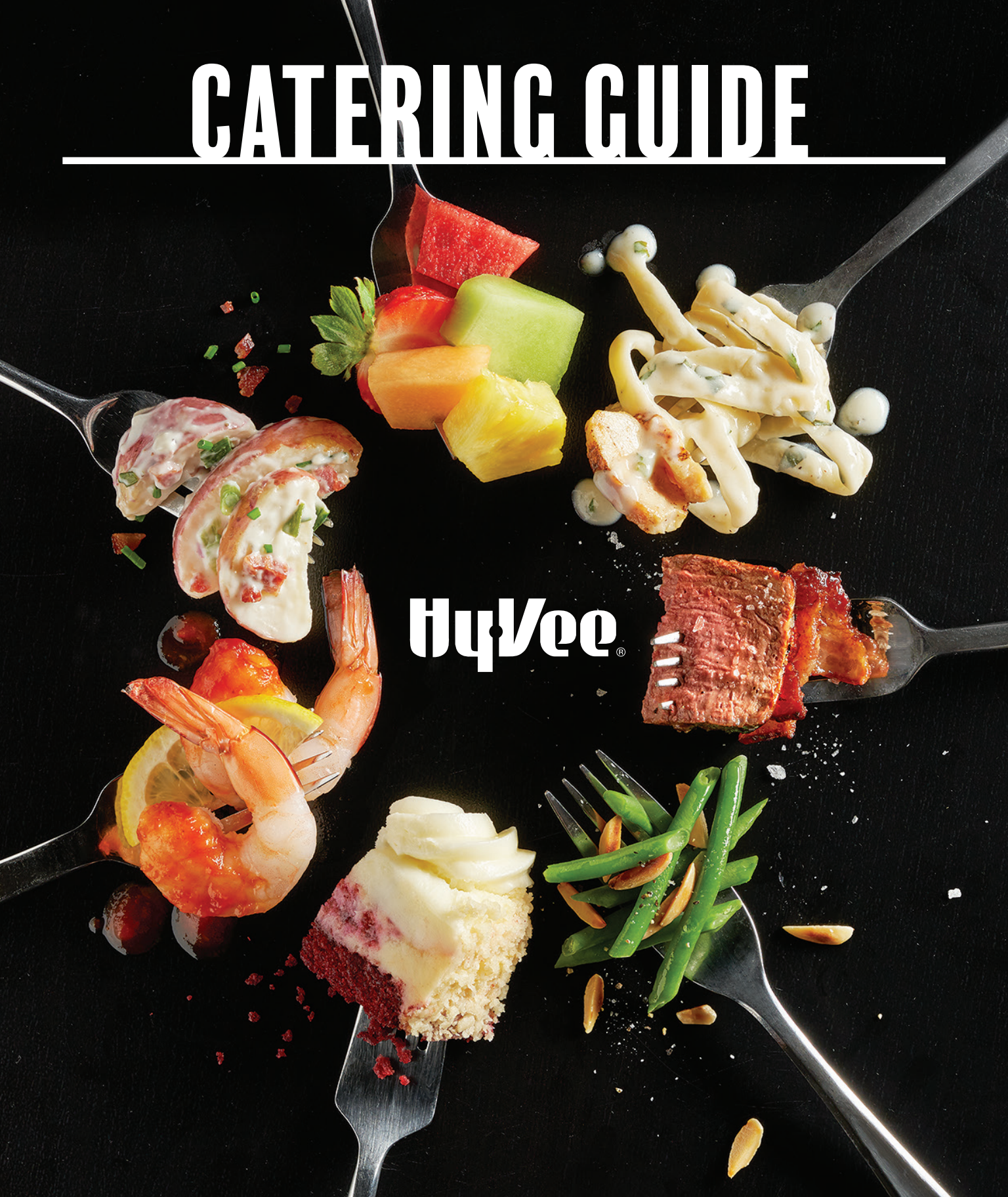


ORDER TODAY
TWO WAYS!

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YOUR LOCAL HY-VEE
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CATERING GUIDE





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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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CROWD PLEASER BUFFET

Seasoned green beans

Party potatoes

Oven-baked ham

Fried chicken

Rolls

Market fresh fruit

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

ONE ENTRÉE

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

TWO ENTRÉES

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

*Add a side for 1.00 per person
Add an entrée for 2.00 per person*

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 9.00 per lb.
FRIED CHICKEN**

1-50 pieces **1.50 per piece**
50-100 pieces **1.25 per piece**
100+ pieces **1.00 per piece**



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. **Market price**

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 2.00 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 5.00 per person

SEAFOOD DISPLAY

8.00 per person

CHOCOLATE FOUNTAIN

Price available on request

ICE SCULPTURES & FLORAL

ARRANGEMENTS

Price available on request



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



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





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.
17.00 per person

TWO ENTRÉES

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

THREE ENTRÉES

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

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 2.00 per person



Corn muffin

Baby back ribs

PICNICS & PARTIES



Hamburger



Pulled pork

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).

12.00 per person

Add another sandwich choice for 2.00 per person

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. **9.00 per person**

Add another hot dog or hamburger for 2.00 per person

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.

Market price

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)

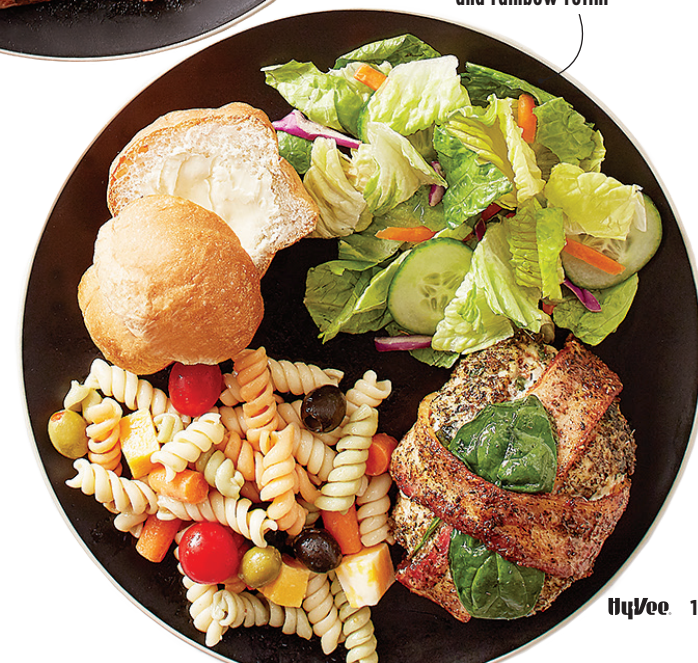
- Brownies
- The Cheesecake Factory Bakery cheesecake (find available flavors on pg. 33)



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). **Market price**



California turkey

Mushroom and Swiss

Jalapeño pepper jack turkey

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. **13.00 per person**

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



Bacon cheddar brat

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.

13.00 per person

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

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. **12.00 per person**

THREE ENTRÉES
Includes choice of three entrées, fried rice, steamed rice, egg rolls and crab rangoons. **14.00 per person**

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. **17.00 per person**

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)



Crunchy California roll

Rainbow roll

Crispy California roll



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. **10.00 per person**

Add guacamole or second meat for 1.00 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. **10.00 per person**

Add chili for 1.00 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. **12.00 per person**

Add second meat for 1.00 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. **14.00 per person**

Add guacamole or queso for 1.50 per person

PIZZA BAR

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

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



Pepperoni, thick crust

LUNCH FAVORITES BAR



SOUP & SANDWICH BAR

Choice of two soups and cocktail sandwiches (ham, turkey, roast beef or assorted). **11.00 per person**

Add bread bowls for 1.99 per person

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)
10.00 per person

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

Add .50 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.
11.00 per person

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. **9.00 per person**

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

20.00

MINI CROISSANT SANDWICHES

20.00

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. **11.00 per person**

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

Roast beef & colby jack on marble rye harvester bread

Grilled chicken Caesar

Rio Grande

New Yorker



Egg
casserole



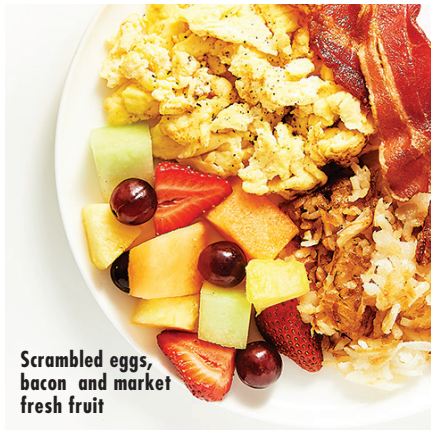
Yogurt bar



Chorizo Breakfast
pizza with sour cream



Croissants



Scrambled eggs,
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)*. **8.00 per person**

HOMETOWN FAVORITE

Scrambled eggs, choice of bacon or sausage, and assorted rolls and donuts. **9.00 per person**

OATMEAL BAR

Includes brown sugar, pecans, dried fruit and milk. **8.00 per person**

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. **11.00 per person**

- 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 2.00

BACON OR SAUSAGE (2 pieces) 3.00

BISCUITS & GRAVY 5.00

BREAKFAST BURRITO (each 10") 5.00

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 5.00

Choice of bacon, ham, sausage or veggie.

HASHBROWN CASSEROLE 4.00

MUFFIN SANDWICH 5.00

Choice of bacon, ham or sausage.

OATMEAL 6.00

SCRAMBLED EGGS 3.00 YOGURT & GRANOLA 6.00



Ham
breakfast
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.

The
Cheesecake
Factory
BAKERY

GATHER 'ROUND THE TABLE

FOR ADDITIONAL OPTIONS, VIEW ALL PRE-MADE MEALS AT HY-VEE.COM OR CALL YOUR LOCAL HY-VEE.



SIDES AND SALADS

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

COLD 29.99

- Caesar salad
- Coleslaw
- Spring salad
- Tomato mozzarella salad
- Yukon gold potato salad

34.99

- Bacon ranch potato salad
- Garden salad with assorted dressings
- Macaroni salad
- Smoked turkey & Jarlsberg pasta salad
- Zesty tortellini salad

39.99

- BLT pasta salad
- Chop chop
- Cookies & creme
- Feta bowtie pasta
- Four bean salad
- Green onion potato salad
- Market fresh fruit
- Rainbow rotini
- Summer fresh pasta
- Watergate salad
- Wild rice salad

44.99

- 7-layer salad
- Broccoli supreme
- Fire-roasted edamame
- Marinated mushroom salad
- Napa Valley cashew chicken

Bacon ranch potato salad

White cheddar mac & cheese

Hickory House baked beans

Coleslaw

Green onion potato salad

Market fresh fruit

Spring salad

Broccoli supreme

Wild rice salad

Macaroni salad

Rainbow rotini

Tomato mozzarella salad

HOT 29.99

- Corn
- Green bean casserole
- Hickory House baked beans
- Mashed potatoes & gravy
- Parmesan potatoes
- Rice pilaf
- Vegetable medley

34.99

- Glazed carrots
- Green beans amandine
- Oven-roasted vegetables
- Seasoned green beans

39.99

- Au gratin potatoes
- Cheesy corn bake
- Hashbrown casserole
- Oven-roasted potatoes
- Party potatoes

49.99

- Roasted Brussels sprouts
- Smoked or white cheddar mac & cheese

**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.
Starting at 13.99 each

FRUIT PIES (10")

Choice of apple, Dutch apple, peach, pumpkin or strawberry.
Starting at 12.99 each

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 buttercream, vanilla whipped, chocolate buttercream or chocolate whipped.
Starting at 10.99 per dozen

GOURMET CUPCAKES

Starting at 29.99 per dozen

MINI GOURMET CUPCAKES

Starting at 27.99 per 20 ct.

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

4.99 per 20 ct.

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 2.00 per person

CLASSIC FRIED DONUTS 9.99

COCKTAIL BUNS 3.49

DINNER ROLLS 3.99

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

HAMBURGER BUNS 4.49

KAISER ROLLS 6.98

MINI CROISSANTS 5.99

Additional slicing charge of .50 per dozen



CAKES

SHEET CAKES

¼ SHEET (serves 16-24)

Starting at **21.99**

½ SHEET (serves 32-48)

Starting at **36.99**

FULL SHEET (serves 64-96)

Starting at **51.99**

Flavor selections

- Carrot
- Chocolate
- Lemon
- Marble
- Red velvet

- Strawberry
- Yellow
- White

Filling selections

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

Specialty fillings

Add 4.00 per ⅛ sheet

Add 6.00 per ¼ sheet

Add 8.00 per ½ sheet

Add 12.00 per full sheet

ROUNDS

5" SINGLE LAYER

(serves 2-3) **6.99**

5" round cakes available in white or chocolate only.

7" SINGLE LAYER

(serves 6-8) **11.99**

7" DOUBLE LAYER

(serves 8-12) **19.99**



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)
12.00 per person



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**

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.

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

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.
Starting at 28.00



SIGNATURE PREMIER VEGETABLE PLATTER

An arrangement of fresh crisp vegetables paired with a creamy ranch dip.
Starting at 24.00



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. **Starting at 30.00**



SIGNATURE ITALIAN BRUSCHETTA TRAY

Savory garlic-rubbed grilled bread crostini slices served with a fresh tomato basil bruschetta spread. **Starting at 16.99**



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. **Starting at 30.00**



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. **Starting at 30.00**



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. **Starting at 40.00**



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.
Starting at 25.00



SIGNATURE O-LIVE IT UP PLATTER

A specialty olive assortment featuring six varieties of imported DeLallo olives topped with peppadews and pearl onions.
Starting at 40.00



SIGNATURE SOUTHWEST CHIPOTLE SHRIMP PLATTER

Hy-Vee's 100% natural shrimp seasoned to perfection with southwest seasoning paired with a raspberry chipotle dipping sauce.
Starting at 45.00



SIGNATURE ALL NATURAL SHRIMP PLATTER

Hy-Vee's 100% natural shrimp paired with traditional cocktail dipping sauce playfully set in a bell pepper.
Starting at 45.00



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.
Starting at 20.00



SIGNATURE CRANBERRY BRIE HOSTESS TRAY

This creamy Brie is topped with a cranberry relish, dried cranberries and accompanied by crackers. **Starting at 20.00**



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. **Starting at 25.00**



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.
Starting at 30.00



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. **Starting at 45.00**



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.
Starting at 45.00



SIGNATURE HICKORY SMOKED SALMON PLATTER

Rich wild Alaska salmon hickory smoked to perfection and served with cream cheese and crackers. **Starting at 35.00**



SIGNATURE CRACKED PEPPER ENCRUSTED SMOKED SALMON PLATTER

Rich wild Alaska smoked salmon encrusted with cracked black pepper and served with cream cheese and crackers.
Starting at 35.00

FRUIT & VEGETABLE TRAYS



MELON MEDLEY HOSTESS TRAY
An artful arrangement of freshly sliced watermelon, cantaloupe, honeydew, pineapple and succulent strawberries. **Starting at 10.00**



SPARKLING BERRY HOSTESS TRAY
Fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar. **Starting at 13.00**



SPARKLING BERRY TRAY
Hand-selected succulent fresh strawberries, raspberries, blueberries and blackberries elegantly displayed and topped with coarse sugar. **Starting at 25.00**



STRAWBERRY TRAY
Plump, juicy red strawberries served with a delicious fruit dip. **Starting at 17.00**



FRUIT TRAY
Includes fresh cut fruits of the season, such as cantaloupe, honeydew, watermelon, grapes, pineapple and strawberries with fruit dip in the center. **Starting at 18.00**



FRUIT PIZZA
Fresh baked sugar cookie layered with fruit dip and artfully arranged fresh fruit. **Starting at 6.99**



VEGETABLE TRAY
Includes fresh cut carrots, celery, broccoli, cauliflower cucumbers and tomatoes. Served with a ranch dip. **Starting at 15.00**



50/50 FRUIT AND VEGETABLE TRAY
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event. **Starting at 50.00**



VEGGIE PIZZA
Pizza crust layered with vegetable dip and skillfully placed fresh chopped vegetables. **Starting at 5.99**

MEAT & CHEESE TRAYS



DI LUSSO 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. **Starting at 25.00**



DI LUSSO FESTO TRAY
Di Lusso Genoa salami, hard salami and pepperoni. Highlight the celebration with Di Lusso premium provolone and cheddar cheeses. **Starting at 15.00**



DI LUSSO 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. **Starting at 25.00**



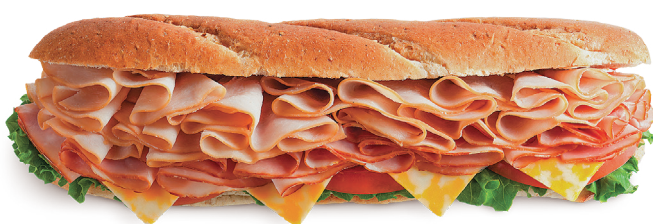
DI LUSSO FORMAGGIO TRAY
Your choice of four of the following Di Lusso sliced or cubed cheeses: cheddar, colby jack, habanero jack, pepper jack, provolone, sharp cheddar or Swiss cheeses. **Starting at 15.00**



DI LUSSO 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. **Starting at 20.00**



DI LUSSO 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. **Starting at 15.00**



DI LUSSO 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. **Starting at 45.00**



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. **Starting at 30.00**



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. **Starting at 25.00**



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. **Starting at 15.00**



CONDIMENTO TRAY
Includes lettuce, tomato, onions, pickles, mayonnaise, mustard and Miracle Whip. Goes great with our meat and cheese platters on the previous page. **Starting at 20.00**

SEAFOOD TRAYS



SHRIMP TRAY
Cooked, peeled premium natural shrimp presented with fresh lemon slices and served with cocktail sauce in the center. **Starting at 25.00**



SHRIMP & CRAB COCKTAIL
A complete delight of cocktail shrimp and imitation crab on top of a zesty cocktail sauce and smooth crab cream cheese. **Starting at 20.00**



SUPREME SHRIMP
Our finest shrimp platter features our extra-large premium, cooked, peeled natural shrimp. Served with cocktail sauce and fresh lemon. **Starting at 40.00**



SURIMI CRAB
Beautifully arranged Alaska snow imitation crab legs, served with cocktail sauce and fresh lemon. **Starting at 25.00**

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. **Starting at 25.00**



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. **Starting at 30.00**



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. **Starting at 40.00**



DUO PLATTER
Includes choice of two crispy or crunchy rolls (10 pcs each). Accompanied with wasabi, soy sauce and ginger. **Starting at 12.99**



TRIO PLATTER
Includes choice of three crispy or crunchy rolls (10 pcs each). Accompanied by wasabi, soy sauce and ginger. **Starting at 16.99**



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. **Starting at 19.99**



LIVING GREEN COMBO
Includes Rainbow roll (8 pcs), Caterpillar roll (8 pcs), Edo cucumber roll (6 pcs), Edo avocado roll (6 pcs) and garnishes. **Starting at 21.99**



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. **Starting at 29.99**



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) **Starting at 39.99**

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. **Starting at 25.00**



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. **Starting at 49.99**



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. **Starting at 69.99**

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. **Starting at 12.99**



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. **Starting at 19.99**



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. **Starting at 19.99**



MINI GOURMET CUPCAKE TRAY
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal. **Starting at 19.99**



SCOTCHAROO TRAY
Everyone's favorite combination of chocolate, butterscotch, peanut butter and Rice Krispies, sliced in triangles for easy snacking. **Starting at 19.99**

BEVERAGES

- BOTTLED WATER 1.50
- CAN SODA 1.50
- CARIBOU COFFEE* Includes cream, sugar, stirrer, cup and sleeve. 1.50
- FRUIT PUNCH 1.50
- HOT COCOA Served with marshmallows. 1.50

- HOT TEA Includes sugar. 1.50
- ICED TEA Includes sugar and choice between sweetened or unsweetened. 1.50
- JUICE Choice of apple or orange. 1.50
- LEMONADE 1.50
- MILK 1.50

*Starbucks Coffee available at select stores.