

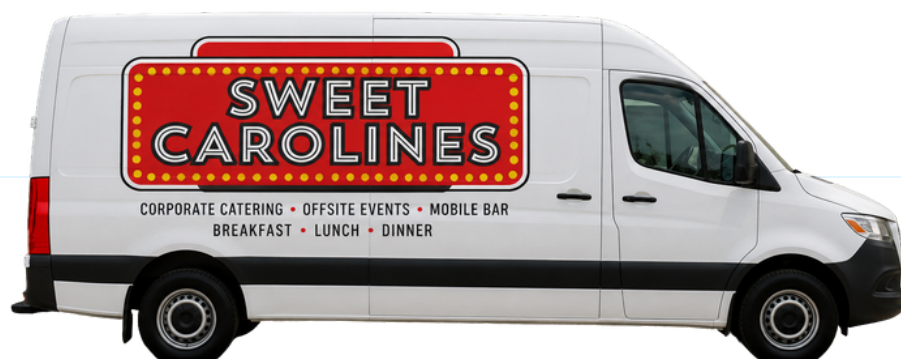


CORPORATE CATERING • OFFSITE EVENTS • MOBILE BAR
BREAKFAST • LUNCH • DINNER

Thank you for considering Sweet Carolines!

We are committed to providing exceptional quality, outstanding service, and delicious Midwest-meets-Southern-inspired cuisine. We take pride in making every event memorable. From carefully prepared food to thoughtful attention to detail, we are here to help bring your event to life!

As a locally owned business and managed by Iowa State alumni, your support means so much to us. We truly appreciate your consideration and look forward to serving you!



NOW SERVICING
STORY, BOONE &
POLK COUNTY!



ORDERING GUIDELINES

ALL ORDERS COME WITH DISPOSABLE PLATES, NAPKINS & UTENSILS
•20 PERSON MINIMUM•

PICKUP - Complimentary

Pick up your order at no charge from Sweet Carolines, located at 316 Main St., at a prearranged time coordinated with your event coordinator. We recommend bringing a large box or tote to ensure safe transportation. Disposable chafers and fuel may be purchased for \$10/set.

DROP-OFF SERVICE - 5% or \$20 minimum

We will deliver to locations throughout Story, Boone, and Polk Counties. Items will be unloaded and placed in the designated area. Please inquire about pricing for locations outside these counties. Disposable chafers and fuel may be purchased for \$10/set.

PARTIAL SERVICE - 15% or \$50 minimum

Our staff will set up the buffet and return at a prearranged time to collect all service items. This service includes ceramic serving bowls, wooden serving platters, metal serving utensils, and large metal chafers with fuel. Buffet table linens, faux greenery, and a table menu stand are available upon request at no additional charge.

FULL SERVICE - 21% or \$100 minimum

Our staff will set up the buffet, remain onsite to service the buffet line for one hour, and clean everything up once meal service is complete. This service includes ceramic serving bowls, wooden serving platters, metal serving utensils, and large metal chafers with fuel. Buffet table linens, faux greenery, and a table menu stand are available upon request at no additional charge.

PREMIUM FULL SERVICE - 25% or \$150 minimum

Applicable to select menu items only. Our staff will bring all necessary cooking equipment for onsite cooking services. Staff will prepare and cook food onsite for up to three hours and clean everything up once meal service is complete. This service includes ceramic serving bowls, wooden serving platters, metal serving utensils, and large metal chafers with fuel. Buffet table linens, faux greenery, and a table menu stand are available upon request at no additional charge.

CONFIRMATION

A non-refundable deposit of \$250 will confirm your event date and timeframe. Details may be solidified immediately or up to one week prior to your event. Receipt of your deposit acknowledges that you have read and agree to all ordering guidelines.

MODIFICATIONS

No modifications may be made within 48 hours of your event.

PAYMENT

A payment link will be emailed 48 hours prior to your event. If paying by cash or check, payment will be collected upon arrival. The form of payment must be communicated at the time of confirmation. Failure to pay prior to 24 hours before your event will result in a \$50 fee.

CANCELLATION

Cancellations made within 48–72 hours of your event will incur a 50% cancellation fee based on the total order value. Cancellations made within 48 hours of your event will incur a 100% cancellation fee based on the total order value.



BREAKFAST

FRENCH TOAST \$12

Thick Texas toast soaked in vanilla custard, served with scrambled eggs, macerated berries, syrup, butter, and fresh whipped cream

BISCUITS & GRAVY \$12

Buttermilk biscuits with scratch-made sausage gravy, scrambled eggs, and a fresh fruit bowl

BUILD YOUR OWN BREAKFAST BOWL \$12

A base of breakfast potatoes with your choice of toppings, including eggs, bacon bits, sausage bits, cheese, salsa, green onions and hot sauce

BREAKFAST CHARCUTERIE \$15

Classic egg bake (meat or vegetarian), breakfast pastries, and fresh fruit, artfully displayed - *available for partial and full-service catering only*

PANCAKE COMBO \$16

Fresh pancakes made onsite during breakfast service, served with warm maple syrup and butter, alongside scrambled eggs, sausage, and fresh fruit
available for premium full-service catering only

ADD ON'S

YOGURT PARFAIT 4

FRESH FRUIT BOWL 4

MINI MUFFINS 2

BREAKFAST POTATOES 2

SAUSAGE LINKS 3

BACON 3

HOT COFFEE 3

COLD BREW 3

ORANGE JUICE 4

BOTTLED WATER 2

ICED TEA 3

CANNED SODAS 2

EGGS MADE ONSITE 5

PANCAKES MADE ONSITE 5

FRENCH TOAST MADE ONSITE 5

AVAILABLE FOR PREMIUM FULL-SERVICE CATERS ONLY



APPETIZERS

Some items may be packaged partially disassembled for pick-up or drop-off orders to ensure the best quality

CLASSIC BRUSCHETTA \$3

Fresh tomatoes, onion & basil served on crisp crostini and finished with balsamic glaze

FRESH FRUIT TRAY \$4

An assortment of fresh-cut fruit, beautifully displayed

VEGETABLE TRAY \$4

Fresh-cut vegetables served with house-made ranch

CHEESE & CRACKERS \$4

Hand-cut cheeses served with gourmet crackers

SOFT DOUGH PRETZEL STICKS \$4

Warm, soft pretzel sticks served with queso & pub mustard

CRAB RANGOONS \$4

Crispy wontons filled with crab & cream cheese, served with sweet chili sauce

MAC & CHEESE BITES \$4

Crispy, fried bites of mac & cheese served with house-made ranch

SHRIMP COCKTAIL \$4.50

Shrimp prepared in our signature seafood boil and served with cocktail sauce & fresh lemon

MINI MEATBALLS \$4.50

Tender meatballs tossed in your choice of BBQ, marinara or Swedish-style sauce

SNACK MIXES \$2

Choose one: pretzels, Chex Mix, pub mix or popcorn

BACON WRAPPED SMOKIES \$115

Hand-wrapped and baked with brown sugar. Serves approximately 25 guests

ANTIPASTO SKEWERS \$5

Cherry tomatoes, marinated cheese, olives and salami

HUMMUS TRAY \$5

Hummus served with naan, fresh-cut vegetables, olives & pickles

GRILLED VEGETABLE PLATTER \$5

Zucchini, asparagus, red peppers, yellow squash & portobello mushrooms finished with aged balsamic, pesto & olive oil

DELI SANDWICH SLIDERS \$5

Choose from ham & Swiss, turkey & cheddar, Italian, chicken salad or egg salad. One selection per 20 guests

CHIPS & DIP - HOT

Choose one: Mexican Corn \$4 • Queso \$4 • Cowboy Queso \$5 • Buffalo Chicken \$5 • Spinach Artichoke \$5 • Seafood \$7

CHIPS & DIP - COLD

Choose one: Mexican Corn \$4 • Loaded Ranch \$4 • Caramelized Onion & Bacon \$4 • Guacamole \$5 • Salsa \$3

CHICKEN WINGS \$5

Boneless or traditional wings tossed in your choice of Buffalo, BBQ, Spicy BBQ, Lemon Pepper, Caribbean Jerk or Garlic Parmesan. Served with carrots, celery & house-made ranch
Add fries +\$2

CHICKEN SKEWERS \$5

Seasoned, seared & glazed. Choose Garlic Parmesan, Teriyaki, Tequila Lime or Chipotle Hot Honey

EGG ROLLS \$5

Hand-filled and fried until crisp. Choose Southwest, BBQ, Reuben, Buffalo Chicken or Traditional

MEAT & CHEESE TRAY \$6

Assorted meats, hand-cut cheeses, gourmet crackers & grapes

BAKERY STYLE SAUSAGE ROLLS \$6

Golden puff pastry wrapped around a savory sausage filling and served with marinara

CHEESEBURGER SLIDERS \$6

Classic beef sliders topped with cheese and served with ketchup, mustard & pickles
Add fries +\$2

EMPANADAS \$6

Crispy fried pastry filled with seasoned beef and served with cilantro-lime cream sauce

TAQUITOS \$6

Hand-rolled flour tortillas served with house dipping sauce. Choose Chicken & Cheese, Beef or Southwest Veggie

CHARCUTERIE \$13

An assortment of cured meats, artisan cheeses & gourmet crackers accompanied by pickled vegetables, grapes, nuts, stuffed olives & jams



CASUAL EATS

PULLED PORK SANDWICHES \$15

Slow-cooked pulled pork served with baked beans, cheesy potatoes, coleslaw, house-made BBQ sauce & pickles

CRISPY CHICKEN SANDWICHES \$15

Crispy chicken sandwiches served with French fries, mac & cheese, coleslaw, pickles & house-made ranch

BBQ PICNIC \$16

Pulled pork or BBQ-glazed chicken legs served with potato salad, coleslaw, potato chips & buttered Texas toast. Accompanied by house-made BBQ sauce & pickles

CHICKEN ALFREDO PASTA \$16

Grilled chicken over pasta in house-made Alfredo sauce. Served with house salad & garlic bread

SWEET'S CHICKEN BOWL \$15

A base of creamy mashed potatoes served with the classic toppings: crispy chicken bites, shredded cheddar, sweet corn and country gravy. Served with house salad

FRENCH DIP SANDWICHES \$15

Slow-roasted beef with provolone & caramelized onions, served with au jus for dipping. Accompanied by kettle chips & house salad

PENNE PASTA W/ ITALIAN SAUSAGE \$16

Penne tossed in our house-made red sauce with Italian sausage. Served with garlic bread and house salad

BOX LUNCHES \$15

Choose One Sandwich, Wrap or Salad:

Egg Salad Croissant • Chicken Salad

Croissant • Chicken Bacon Ranch Wrap

• Southwest Chicken Wrap • Cobb

Salad • Caesar Salad • Greek Salad •

Garden Salad

Choose One Side:

Cucumber Salad • Pasta Salad •

Potato Salad • Potato Chips • Fruit

Choose One Dessert:

Chocolate Chip Cookie • Fruit Cup

BACKYARD BBQ \$17

We bring the grill and cook on-site! Enjoy Midwest classics including burgers & local brats, served with pasta salad, chips & fresh fruit
available for premium full-service catering only

BAKED POTATO BAR \$15

Baked potato with a variety of toppings, including chili, pulled pork, cheddar, bacon, chives, sour cream and butter. Served with house salad

TACO BAR \$15

Hard & soft taco shells with seasoned ground beef, cilantro-lime rice, black beans & assorted toppings.
Add guacamole +\$3 • Add queso +\$2

MAC & CHEESE BAR \$16

House-made mac & cheese with a variety of toppings, including pulled pork, chicken bites, bacon, ranch, bbq, pickles & jalapenos. Served with house salad



LUNCH & DINNER

ONE ENTREE \$16

TWO ENTREES \$18

THREE ENTREES \$20

INCLUDES YOUR CHOICE OF TWO SIDES

ENTREES

CHICKEN DEBURGO

CHEESEBURGERS

BRUSCHETTA CHICKEN

HAM BALLS

ROASTED LEG QUARTERS

FRIED CATFISH

FRIED CHICKEN

LEMON HERBED TILAPIA

CHICKEN STRIPS

BOURBON PEACH SALMON

MEATLOAF

STUFFED MUSHROOMS

ROASTED PORK LOIN

ALFREDO PASTA

SIDES

HOUSE SALAD

MAC AND CHEESE

COLE SLAW

SOUTHERN GREEN BEANS

BRUSSEL SPROUTS

PASTA SALAD

MASHED POTATOES

MIXED FRUIT BOWL

BAKED BEANS

ROASTED RED POTATOES

GRILLED VEGETABLES

CUCUMBER SALAD

BUTTERED SWEET CORN

BAKED POTATOES

POTATO SALAD

ROASTED CARROTS

CORN BREAD

CILANTRO LIME RICE

OR SWAP OUT ONE SIDE FOR A SWEET: COOKIE, SCOTHEROO OR BROWNIE

ADD ROLLS & BUTTER OR GARLIC BREAD +\$2 PER PERSON

ALL ADDITIONAL SIDES +\$3 PER PERSON



DESSERTS

SNICKER SALAD \$4

OREO FLUFF \$3

BROWNIES \$3

LEMON BARS \$3

SCOTCHEROOS \$3

ASSORTED COOKIES \$3

PUPPY CHOW \$3

MINI TREAT TRIO \$7

Pick three: cookies, lemon bars, scotheroos, brownies, donut holes & mini cupcakes

FRUIT SALAD \$4.50

Assorted fresh cut fruit with housemade whipped cream, mini marshmallows and topped with candied pecans

CHEESECAKE CUPS \$5

Graham cracker crumbles, classic cheesecake filling, topped with whipped cream. Add a sauce: Strawberry, dulce de leche, caramel or chocolate

CUPCAKES \$4 PER CUPCAKE

Chocolate & vanilla cupcakes with vanilla frosting with seasonal toppings

PEACH COBBLER \$5

Peaches with a sweet biscuit topping. Served with fresh whipped cream

APPLE CRISP \$5

Fresh cut apples with an oatmeal brown sugar crumble. Served with fresh whipped cream

CHEESECAKE W. TOPPINGS \$5

Classic cheesecake topped your choice of: Raspberries w/ chocolate ganache, fresh berries, caramel biscoff, chocolate oreo, cherries, blueberries or lemon curd

LAYERED TRIFLE \$5

Chocolate lovers, mixed berry, caramel biscoff, banana pudding, peanut butter lovers & lemon curd
*One flavor per 25 guests

DESSERT BARS

BUILD YOUR OWN

GOODIE BAG \$8

Load up and take home a goodie bag of candies, cookies & chocolates

BUILD YOUR OWN

CHEESECAKE CUP \$6

Choose your cookie base, fill with classic cheesecake filling & top with various sauces, fresh fruit, cookies and more

S'MORES BAR \$8

Assortment of chocolate bars, graham crackers, cookies and marshmallows. All surrounding an open flame

POPCORN BAR \$5

Several popcorn flavors and fun candies

DESSERT CHARCUTERIE \$8

Assortment of cookies, candies and fresh made desserts

ALL DESSERT BARS ARE AVAILABLE FOR PARTIAL OR FULL SERVICE CATERERS ONLY



BAR SERVICES

Bring the full Sweet Caroline's experience to your next event.

Sweet Caroline's offers professional mobile bar services backed by an active liquor license and Dram Shop insurance. From soda service to a fully stocked bar, our team can create a bar package tailored to your event.

MOBILE BAR SET-UP FEE \$300

The mobile bar will be set up with preselected items and operated as a hosted bar.

Choose the beverages you'd like to offer your guests on the next page.

If you already have a bar on-site, the set-up fee is \$250.

DEPOSIT & MINIMUMS

A \$500 deposit is required to secure your event date and bar service.

There is a \$1,000 minimum bar tab for 4 hours of service. Each additional hour requires an additional \$200 minimum spend toward the bar tab.

A 21% gratuity will automatically be added to the final bill.

OTHER DETAILS

A staff member will arrive one hour prior to the event for set-up.

Bar services include disposable cups, straws, and appropriate garnishes.

An additional \$100 fee applies when requesting two bartenders.



HAVE EVERYTHING EXCEPT A BARTENDER?

Bartending fee: \$100 + \$50/hour

Set-up, service, and clean-up time are all paid in advance. Additional charges apply for cups, straws, napkins, or garnishes. If the mobile bar is needed, an additional \$200 fee applies.



BAR MENU

LIQOUR \$10

titos, captian, bacardi, malibu, crown, tanqueray, jose

DOMESTIC CANS \$5

bud light, budweiser, busch light, miller lite, mich ultra, coors light

CRAFT CANS \$7

local sour / ipa / cider / wheat

SELZTERS \$8

carbliss, highnoon, lucky dog, white claw

WINE \$12

red & white varities

special requests are encouraged - pricing subject to change

ADDITIONAL DRINK OPTIONS

CANNED COKE PRODUCTS \$2

BOTTLED WATER \$2

SELF SERVE ICED TEA \$2

SELF SERVE LEMONADE \$3

SELF SERVE FLAVORED LEMONADE \$3.50