



CATERING MENU

Email:

Dakota Lee

Catering Manager

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www.hickoryparkames.com

Email correspondence is wonderful and our preferred communication!

Our Team is busy catering and out of the office at times.

Phone:

515.233.5344

HICKORY PARK RESTAURANT CO.

❧ Catering Menu & Policies ❧

1404 South Duff Avenue, Ames, IA 50010

Thank you for considering Hickory Park Catering for your event! We are proud to offer quality food at reasonable prices, with a friendly service you could only expect from Hickory Park.

Hickory Park specializes in hickory smoked, barbecued meats and home-style side dishes. Our menu includes a variety of choices including smoked meat sandwiches, our famous Saucy Southerner, smoked pork ribs and smoked chicken. To complement our meals, we offer a multitude of side choices and bottled beverage options.

Full Service Catered buffets provided by Hickory Park Catering include table linens for the buffet table, disposable dinnerware, and serving dishes and utensils. At the end of the service, our staff will tear down and clean up the buffet, so you have no mess to worry about. You are welcome to keep your leftover food from the buffet line. Our staff will pack leftovers in containers which we provide at no extra charge.

It is to your benefit to confirm your desired date and time with us as soon as possible, as some days fill up quickly with functions. If we cannot accommodate you on the date you have requested, we have bulk carryout options available. We also offer a catered carryout service.

Alternatives to Hickory Park Catering:

If our catering services are unavailable for your date of interest, but you are still interested in Hickory Park Restaurant Co. selections, additional options are available. A minimum order of 25 guests is required for any catering service in Ames.

- Drop Off Delivery ~ If you would like to have members of your party plate meals or serve others from the buffet, we can provide drop-off catering (during drop-off eligible times) for your event. The booking party assumes all liability for foods picked up, dropped off, and/or served by the booking party. Chafing dishes and storage cambros are not included with this service. Service Charges may vary.
- Carryout Catering ~ Everything you need for a full, catered meal - available in convenient carryout! This type of buffet must be picked up at the restaurant and includes all disposable serving utensils. We will include your disposable plates, napkins and service ware as well. This service works well if Hickory Park full service is either fully booked, or you have a smaller group that does not require someone to restock your buffet line. Chafing dishes and storage cambros are not included with this service. Small Service Charge.
- Bulk Ordering ~ Order only the items you need and pick them up at the restaurant. This is economical because items are packages in bulk containers, and you dictate the amounts ordered for each item. This does not include place settings or service ware of any kinds. These items can be purchased individually if needed. Please see our bulk carryout menu for more information and suggested serving amounts: No Service charge for this service.

<http://www.hickoryparkames.com/sites/default/files/Bulk-Menu-and-Order-Guide.pdf>

The following pages showcase our catering menu, as well as detailed lists of our policies and procedures for a full service cater.. Please ask any questions you may have; we are always happy to help!

We look forward to catering with you!

Catering Menu Spring 2024

Buffet Sandwich Selections:

Three Traditional Side Orders are included in the price of a buffet.
There is an extra charge to upgrade to a Premium Side Order
Premium Side Order only available for groups of 50+

Smoked Sliced Sandwich Variety

\$12.95 per guest

Smoked Sliced Ham, Pork and Turkey
White, Wheat and Onion Buns
Choice of Three Traditional Side Dishes

Substitute Smoked Sliced Beef
For one of the above meats
\$14.95 per guest

Hickory Park Sandwich Sampler

\$12.95 per guest

Smoked Sliced Pork, Turkey and Ham
Saucy Southerner
White Wheat and Onion Buns
Choice of Three Traditional Side Dishes

Substitute Smoked Sliced Beef
For one of the above meats
\$14.95 per guest

Saucy Southerner

\$ 12.50 per guest

Saucy Southerner
*A combination of shredded and chopped smoked pork,
turkey and beef slow cooked in our regular BBQ sauce*
White, Wheat and Onion Buns
Choice of Three Traditional Side Dishes

Broiled Chicken Sandwich

\$14.50 per guest

Marinated, Broiled Chicken Breast
White, Wheat and Onion Buns
Lettuce, Tomato and Onion
Choice of Three Traditional Side Dishes

All sandwich buffets served with the following condiments:

Dill Pickle Slices
Regular and Spicy BBQ Sauce – *served on the side*
Mayonnaise, Mustard and Ketchup

**All Full-Service Buffets are subject to a 15% service charge and sales tax.
There may be an additional fuel charge added to caters outside of Ames.*

Catering Menu Spring 2024

Additional Buffet Menu Selections:

Three Traditional Side Orders are included in the price of a buffet.

There is an extra charge to upgrade to a Premium Side Order

Premium Side Order only available for groups of 50+

Smoked BBQ'd ¼ Chicken

\$14.95 per guest

Smoked, Basted, and Grilled ¼ BBQ Chicken
*Assortment of Breast/Wing pieces (white meat) and
Thigh/Leg pieces (dark meat)*

Regular and Spicy BBQ Sauce served on the side
Dinner Rolls and Butter
Choice of Three Traditional Side Dishes

Hickory Park Pork Rib Buffet

\$market price per guest**

Hickory Smoked and Basted Pork Ribs*
**Two 4-bone portions per guest*

Regular and Spicy BBQ Sauce served on the side
Dinner Rolls and Butter
Choice of Three Traditional Side Dishes

Hickory Park Dinner Buffet

Choose 2 Meats for \$18.50 per guest

Chose 3 Meats for \$22.95 per guest

Smoked Thick Dinner Sliced Smoked:

Pork, Ham or Turkey
Ham in Pineapple Sauce
Pork in Baked Apples
Turkey in Garlic Broth
Marinated Broiled Chicken Breast
Hickory Smoked Sausage Link
Smoked BBQ ¼ Quarter Chicken

Regular and Spicy BBQ Sauce served on the side
Dinner Rolls and Butter
Choice of Three Traditional Side Dishes

Hickory Park Dinner Buffet w. Beef

Choose 2 Meats for \$21.95 per guest

Chose 3 Meats for \$24.95 per guest

Smoked Thick Dinner Sliced Smoked:

Beef, Pork, Ham or Turkey
Beef in Au Jus Sauce
Ham in Pineapple Sauce
Pork in Baked Apples
Turkey in Garlic Broth
Marinated Broiled Chicken Breast
Hickory Smoked Sausage Link
Smoked BBQ ¼ Quarter Chicken

Regular and Spicy BBQ Sauce served on the side
Dinner Rolls and Butter
Choice of Three Traditional Side Dishes

Homemade Smoked Sausage & Chicken

\$16.95 per guest

Smoked, Basted and Grilled ¼ BBQ Chicken
Assortment of Breast/Wing pieces (white meat) and Thigh/Leg pieces (dark meat)

Homemade Smoked Sausage – 6 oz portion
Regular and Spicy BBQ Sauce served on the side
Dinner rolls and Butter
Choice of Three Traditional Side Dishes

**All Full-Service Buffets are subject to a 15% service charge and sales tax.
There may be an additional fuel charge added to caters outside of Ames.*

***Please ask for current pricing.*

Catering Menu Spring 2024

Traditional Side Orders Include:

Potato Salad
Coleslaw
BBQ Beans
Buttered Corn
Macaroni Salad

Green Beans w/ Bacon & Onions
Hot Cinnamon Apple Sauce
Spinach Salad w/Ranch & French*
Tossed Salad w/ Ranch & French*

Mashed Potatoes & Gravy
Potato Chips & Ranch Dip
Cold Unspiced Applesauce
Buttered Green Beans
Three Bean Salad

**Fresh spinach garnished with egg, tomato and chow mein noodles.
Iceberg lettuce garnished with cucumber, tomato and cheddar cheese.

All the Extras:

Premium Side Orders:

Green Bean Casserole
Italian Veggie Pasta Salad

Cheesy Potatoes
Ranch & Bacon Pasta Salad

***Premium Side Order only available for groups of 50+
\$2.25 additional per side, per guest when substituted for a Traditional
Side Order.***

Buffet Additions:

Hickory Smoked Sausage Link
6 oz. portion
\$5.50 per guest

Fourth Traditional Side Dish
\$2.25 per guest

Fourth Premium Side Dish
\$3.25 per guest

Lettuce, Tomato & Onion Tray
To add to Sandwich buffet
\$2.00 per guest

Baby Back Pork Ribs**
4 bone portion
\$11.95 per guest

BBQ ¼ Chicken
Assortment of White & Dark meat
\$4.95 per guest

Assorted Cheese Slices
Mozzarella
Pepper Jack
Colby Jack
American
Cheddar
Swiss
\$1.50 per guest

**All Full-Service Buffets are subject to a 15% service charge and sales tax.*

***Please ask for current pricing.*

Catering Menu Spring 2024

Vegetarian Options

\$12.95

We can provide a vegetarian entrée to our guests who request them.

Please provide us with your choice and the number needed a minimum of 7 days prior to your event.

- **Black Bean Vegetarian Burger**

Thoroughly cooking all foods of animal origin (such as beef, pork, fish or poultry) reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. For further information. Please consult your physician or public health official.

Beverages:

Hickory Park catering is not licensed to serve beer, wine, or liquor off premise.

All beverages ordered from Hickory Park are served in coolers or tubs and include disposable cups.

Drinks from Hickory Park are served in the buffet line service time (90 minutes) and our drink containers will leave with the catering staff. We cannot leave our drink containers onsite to be picked up later. We do not lend or rent out our drink dispensers, but we are able to transfer beverages into containers that you provide.

Lemonade (1 gallon = 10 servings)	\$12.00 per gallon
Fruit Punch (1 gallon = 10 servings)	\$12.00 per gallon
Iced Tea (1 gallon = 10 servings) <i>**Served with Lemon and Sugar on the Side</i>	\$12.00 per gallon
Coffee – Regular and Decaffeinated (1 gallon=10 servings) <i>**Served with Cream and Sugar on the side</i>	\$14.00 per gallon
Assorted Sodas - Regular and Diet (12oz)	\$2.50 per bottle
Bottled Water	\$2.50 per bottle

Desserts:

Assorted Cookies <i>Chocolate Chip, Sugar, Peanut Butter, Oatmeal Raisin, White Macadamia nut</i> <i>Sold as assortment only, Assortment may change.</i>	\$2.50 per cookie
Chocolate Covered Fudge Brownies	\$2.25 per brownie
Assorted Dessert Bars <i>Seven Layer Bars, Caramel Bars, Lemon Bar, Raspberry Bar, Fudge Nut Brownies</i> <i>Sold as assortment only, Assortment may change.</i>	\$2.50 per bar
Hickory Park Ice Cream <i>All Ice Cream includes bowls, napkins, and spoons</i> <ul style="list-style-type: none">• Groups of 25-50 choose one flavor• Groups of 50-100 choose two flavors• Groups of 100 and above choose three flavor: Vanilla, Chocolate, Cinnamon, Strawberry, Chocolate Chip Mint, Chocolate Chip Cookie Dough	Single Scoop \$2.95 per Serving Double Scoop \$4.95 per Serving

**All Full-Service Buffets are subject to a 15% service charge and sales tax.*

Please email or call our catering department at catering@hickoryparkbbq.com / 515.233.5344 to book your event!

Catering Menu Spring 2024

We fill up quickly, so please book early to ensure your date and time are available. Unless your event is less than 14 days away, we do not require a confirmed menu or final guest count in order to book your event.

Saturday deposit and bookings:

1. Require a \$200.00 non-refundable deposit to hold the date.
2. Event will be locked in once we have received a signed contract with a deposit, if applicable. We will temporarily reserve your date for approximately 14 days to allow for the contract and deposit to be returned. After 14 days, the reservation may be taken by another party.
3. We need a confirmed location and an estimated serve time (within 2 hours) to confirm your event.
4. This deposit will be subtracted from your final bill and is non-refundable if you cancel.

Hickory Park Catering Policies and Procedures

Booking an Event:

We can book your event via phone or email. To make an appointment, please email our department at catering@hickorypark-bbq.com. Appointments may be scheduled between 10 am and 6 pm Monday through Thursday, based on our event schedule.

Contract Content:

The contract will include your chosen date and your contact information. Please note we will only speak with the person(s) listed on the contract as the contact person(s) regarding your event details. You are welcome to list multiple party names on the contract. The contract will also include any extra details you have provided. If you would like a revised version of your contract after you have made changes, please request a revised contract and we will be happy to provide one for you. You will also be asked to sign, confirming that you have read and understand our policies.

*Saturday events will automatically require a contract and a \$200.00 deposit to hold the event. The deposit will be subtracted from your final bill.

*We are happy to provide a sample of our contract for your review prior to booking. Please feel free to come to us with any questions you may have regarding our catering services.

Cancellation:

If cancellation becomes necessary, we will do our best to minimize costs assessed to the booking party. Our policies are as follows:

- If an event is cancelled within 48 hours of the scheduled time, the booking party is responsible for the full amount of the event (situations of inclement weather excluded), including the cost of any specially ordered items (specialty sides, drinks, desserts, appetizers).
- For events booked on Saturday, the \$200.00 deposit is non-refundable.

Final Bill:

We will provide food only for the number of guests you have guaranteed. On your final bill, you will be charged for your guaranteed guest count along with any other items you have ordered.

The final bill is subject to a 15% service charge plus the sales tax rate of the location in which the meal is served (6% or 7%). All food, beverage, and services are subject to tax. Any kitchen fees or vendor fees charged to Hickory Park by your venue will be charged to your final bill. Kitchen/Vendor fees and the 15% service charge are subject to sales tax. If your group is tax exempt, we do require proof of tax exemption status prior to payment, and the payment for the service must come directly from the tax-exempt entity. Tax exemption status will not be granted to any group paying with personal check, personal credit card, or cash.

The 15% service charge accounts for all staffing and equipment needs for your cater. We feel any additional tip should be earned and determined by our customers. Choosing to add additional gratuities, ie. 3-5%, for your onsite caterer would be greatly appreciated and can be done at your discretion.

Prices may increase and we are not able to guarantee prices more than 90 days in advance.

Payment:

Full payment arrangements are due a minimum of one day prior to your event. Once we receive your final count, we will e-mail you a copy of your invoice. We accept cash (exact change only), personal checks, business checks, and credit cards (Visa, MasterCard, Discover or American Express). All checks must be received and cleared *at least 2 weeks* prior to your event. We also accept vouchers and purchase orders and can set up a one-time billing for pre-approved business groups only. Arrangements for one-time billing must be made a minimum of one week prior to the event. Our caterers do not carry cash or change.

Pre-payment:

While it is not required, we will accept prepayment for events. Once you have given us a final guest count guarantee (1 week prior) for your event, we will give you a final total cost. As we do not always have catering staff at Hickory Park, we ask that you make an appointment with the catering manager to come to Hickory Park and take care of your bill. We can also get a credit card number over the phone. You are welcome to make prepayments towards your total at any time prior to your event. We treat prepayments as additional deposits and deduct them from the final bill.

Tastings:

If you have not tasted our delicious dishes and you would like to, we invite you to come to eat in our restaurant. Almost all our catering options are available on our restaurant menu for you to try! If you'd like a catering manager to be available to answer questions, please contact us prior to your visit and we can plan based on the catering schedule.

Guest Count:

A Final Guest Count Guarantee is due no less than 1 week prior to your event. Any changes to the guest count after this time may result in a \$45.00 change fee.

We do have a minimum dollar amount required to cater to a specific location based on travel distance. Please ask us about our travel distance minimums. We have experience catering for groups of up to 10,000 guests.

Your meals will be prepared based upon the number you give us in your final guest count guarantee. We cannot be responsible for additional guest meals that were not guaranteed to us at least one week prior to your event. If a situation should arise where there are more guests than planned upon, we will alert you as soon as possible and work within our means to resolve the situation. If we are catering in Ames, we can typically get additional meals to your site; however, substitutions to the original menu and time delays are likely. There will be a charge for the extra meals, plus a \$100.00 delivery fee.

The Booking Party is Responsible for Providing the Following:

- Two 8-foot tables or equivalent space for the buffet. If beverages or desserts are ordered, we may require another 8-foot table. **A minimum of 6 feet clearance on each side of the buffet table is required.**
- Any serving utensils, knives, plates, napkins, and silverware for items not provided by Hickory Park.
- Cups and ice for drinks provided by the booking party.
- Information in advance regarding any stairs, obstructions, or parking challenges at your desired location so that we can plan accordingly.
- Any general information about your event that will help us make your event go smoothly such as a schedule or itinerary, venue rules, space requirements, etc.
- Garbage cans, garbage can liners, and guest trash removal services.
- Tables, chairs, and table covers (Hickory Park will provide a white table linen for only the buffet table).
- Guest table services (plate clearing, drink service, dishwashing, or guest table set up/tear down). These things are not included in our buffet prices.
- If you would like, you have the option of providing your own China place settings. You will need to make your own arrangements for clearing and washing the China plates, for we do not offer this option in our services. We do not rent or handle China, glasses, or flatware.

Hickory Park does not have an off-premises liquor license. We cannot handle or serve any liquor, beer, or wine or their containers. **Catering Menu Spring 2024**

- Kitchen or staging space, **separate from guests**, for catering equipment – please ask us for specifics as each event is different.
- Event coordination and room set up.

Catered Buffet Price Includes:

- 2 Table linens for your buffet tables.
- Buffet table setup, replenishment, cleanup and tear down.
- Food served in steam chafing dishes, baskets and clear bowls.
- Disposable white plastic plate, white imprinted paper napkin and plastic fork and knife.
- Silver reflection disposable wear.
- One buffet line served from two sides.
- The catered price does not include plate clearing. To keep our prices reasonable, plate clearing is not included.

Food Quantities:

- A minimum order of 25 guests is required for any catering service in Ames.
- Buffet prices include one trip through per guest. Hickory Park buffets are not “all you can eat”. Once all guests have made one trip through the buffet line, our staff will allow 15 minutes for guests to return for more before cleaning up the buffet.
- Heartier Appetites~ If you feel your group may have heartier appetites, we strongly suggest that you guarantee roughly 10% more. (i.e. To feed 100 male farmers at a meeting, we would suggest listing “110” guests)

Food Allergies and Special Dietary Requirements:

We can work with you when selecting your menu to find choices that will best suit all of your guests’ needs. We can also provide you with a list of gluten-free items on our menu. All items are msg-free.

Additional Food Items:

You are more than welcome to provide any additional food or beverage items that you would like (if allowed by your venue). We require that these items be displayed separately from our buffet, you provide your own serving utensils and have someone to take care of any restock or serving required. We will not allow any food or beverage not purchased from and prepared by us to be served on our buffet line or alongside our meals. You are responsible for providing all serving utensils, plates, napkins, and silverware for your additional items. Hickory Park does not assume responsibility for the safety and quality of any item not provided by Hickory Park. As some venues require that all food and beverages be provided by a licensed caterer, please make sure that your venue permits food or beverages from another source. Venue rules regarding food and beverage service supersede our rule to allow additional items on another table.

Buffet Choices:

To keep our costs reasonable, we only allow you to choose one buffet package for your entire group.

Handling the Food:

In order to ensure food safety and sanitation, we do not allow anyone but the Hickory Park staff to handle the food. If you would like to have members of your party plate meals or serve others from the buffet, we can provide drop-off catering (during drop-off eligible times) for your event, or we can arrange for you to pick up the desired food from Hickory Park. The booking party assumes all liability for foods picked up, dropped off, and/or served by the booking party. Chafing dishes and storage cambros are only included with our full service caters.

Catering Menu Spring 2024

Serving Time:

For food quality and safety, we provide a maximum 90-minute serving time. The serving time starts from the time that you have contracted us to begin serving; *not* the time serving actually begins. Serving time does not include our set up, tear down or clean up time. If your event is running late and time exceeds the 90-minute serve time, we will leave the buffet line up until the last guest has been through the line for the first time. Our staff will then take down the service line and box up any remaining food.

You must let Hickory Park know what time you want to start serving no later than **2 weeks** prior to your event. Any changes to serving time after this point may result in a \$45.00 change fee.

Leftovers:

We will provide a limited number of containers and package any leftover food on the buffet table, if the booking party has immediate refrigeration available. If immediate refrigeration is not available, we cannot leave the food at your location. All leftover food that did not make it out onto the buffet table remains the property of Hickory Park. Since we will only provide a limited number of containers for leftovers, you are welcome to provide additional containers if you would like.

Buffet Display:

All buffets use white table covers and white paper napkins. You can provide your own table covers or napkins; however, there is no reduction in cost for doing so. Standard buffets are served simply using decorative trays and bowls for cold items and silver tone steam chafing dishes for hot items. Under *no* circumstances do we allow any food not prepared and provided by Hickory Park to be presented on our buffet. You are allowed to provide any additional items that you choose if they are served on a separate table.

Requested alternate disposable plates to be placed on buffet must be provided to us in original packaging.

Set Up and Tear Down:

Different events and locations may vary, but on average we require about 45 minutes to set up, and about 45 minutes to tear down, pack up leftovers, clean up our workspace, and load to leave. We will do everything within our ability to make sure that our setup and tear down is efficient, quick, and not disruptive to your event.

It is our policy to leave any space as clean as - or cleaner - than when we arrived. We firmly believe that NO booking party should ever have to clean up after us. We will thoroughly clean any area we use for staging or serving, and make sure that all our equipment is removed. We take great pride in our work and strive to maintain positive relationships with all the venues we work with.

We will be responsible for any garbage created from our work in the kitchen or back of the house area. All other garbage removal is the responsibility of the booking party.

Travel and Delivery:

We do not typically charge a delivery fee; however, we do have sales minimums to travel outside of Ames. Please email us for the sales minimum for your desired location and date and we will provide you with a quote. Sales minimums start at \$175 and rise according to travel distance.

Venue Rules:

Many venues have separate policies for the style and range of services they expect in their facility. The rules and policies listed in our menu and on our contracts apply to Hickory Park as a catering service and do NOT, in any way, reflect the rules of your venue. Please make sure that your venue does not require services that Hickory Park does not provide *prior* to hiring us to cater your event. We are hired by the booking party and not hired by the venue. Any additional fees charged to Hickory Park *will* be charged to the booking party's invoice. Any services (plate clearing, room set up and tear down, room cleaning, event coordination etc.) required by the venue of the caterer that we do not provide *is the responsibility of the booking party*. Please thoroughly read your venue's rules and policies prior to booking your event with Hickory Park Catering. Please provide any caterer rules, insurance requirements, and licensing requirements to us at the time of booking your event. If your venue requires Hickory Park to provide additional named insurance to them, the fees for the insurance will be charged to the booking party. For

any additional questions regarding conflicting policies between Hickory Park and your venue, please call the Hickory Park Catering Office at 515-233-5344.

Insurance and Service License:

Upon request, we can provide a copy of our liability insurance as well as our food service license to you or your venue. If your venue requires proof of insurance in a specific format, please let us know a minimum of 2 weeks prior to your event so that we can process the required paperwork.

*The menu, prices, and policies contained within supersede all other menus in print or previously posted and are subject to change without notice. Prices are valid beginning **June 1, 2024**. Please be sure to check with our catering management staff to ensure that this is the most current version available. Hickory Park prides us on fair pricing for our patrons. Please understand that we are seeing rising food costs like no other years before and hope to be able to promise pricing for more than 3 months. We Thank you for your patronage!

Please feel free to come to us with any further questions.

We're always happy to help!