

Breakfast

Continental Breakfast

Juice, coffee, and your pre-selected choice of fresh baked Denmark Danish, homemade pecan rolls, or fresh assorted muffins.

Add fresh fruit display

Denver Breakfast Plate

Denver scrambled eggs (sausage, green pepper, onions, and cheese), hash browns, Danish, and fresh fruit display. Coffee, juice, or milk. Served individually for groups of 10 to 40 people.

Longbranch Breakfast Buffet

35 people minimum

Scrambled eggs, hash browns, sausage links, bacon, fruit crepes, fresh baked Denmark Danish, and sliced seasonal fruit display. Coffee, juice, or milk

Private Brunch Buffet

50 people minimum

Scrambled eggs, sausage, hash browns, freshly baked fruit crepes, fresh baked Denmark Danish, fresh fruit display, deluxe salad bar, hot vegetables, whipped potatoes and gravy. Also included in the brunch is your pre-selected choice of carved baron of beef, baked chicken, or carved Iowa bone-in-ham. Coffee, juice, or milk.

Theme Menus and Parties

Italian Party

(minimum of 40 persons)

Deluxe Salad Bar

Italian Bread

Choice of 3 Entrees:

Seafood Primavera

Chicken Primavera

Pasta Primavera

Spaghetti

Spaghetti w/ Meat Sauce

Meat Lasagna

Vegetarian Lasagna

BBQ Buffet

(minimum of 40 persons)

Choose two of the following meats:

BBQ beef, pulled BBQ pork, or BBQ chicken

Buns

Potato salad, cole slaw and baked beans

Cornbread

Homemade potato chips

Cocktail Hor D'Oeuvre Party

(minimum of 40 persons)

All you can eat Hor D'Oeuvre stations (2 hours)* includes carved beef sandwiches, hot wings, meat balls, cheese ball & crackers, relish display, fresh fruit display, potato chips & dip, mexican dip & tortilla chips and egg rolls.

Pizza Party

Fresh from the oven

Two topping 12" hand made pizza

Choices Include

Italian Sausage

Canadian Bacon

Hamburger

Pepperoni

Green Peppers

Onions

Black Olives

Mexican Buffet

Taco Beef, Enchilada Casserole, Beef or Chicken Fajitas, Nacho Chips, Refried Beans,

Soft & Hard Shell Flour Tortillas, Assorted Toppings

(minimum of 40 persons)

Supreme Sandwich Buffet

Assortment of sliced turkey, roast beef and ham assorted cheeses and breads, baked beans or coleslaw, pasta or potato salad, homemade potato chips, deluxe relish display and coffee, tea, or milk.

(minimum of 40 persons)

Lunch Buffet

All lunch buffets include fresh homemade bread, deluxe salad bar, your buffet selections of meats, entrees, potato, vegetable, and coffee, tea, or milk. For groups of 40 or more.

Deluxe Salad Bar

Crispy greens with assorted dressings, bacon bits, sunflower seeds, homemade croutons, shredded cheese, assorted relishes, fresh homemade salads of the Chef's choice, and assorted crackers.

Meats

Swiss Steak Roast Beef with Mushroom Sauce Italian Roast Beef Lemon Pepper Chicken Glazed Ham
Turkey & Dressing Baked Chicken Chicken Parmesan Fried Chicken Stuffed Pork Loin
Chicken Cordon Bleu Cod with Dill Sauce Meat Loaf
**Carved Baron of Roast Beef *Carved Baron of Roast Bone in Iowa Ham*

Entrees

Beef Stroganoff Lasagna Pasta Primavera Chicken Tetrazzini
Spaghetti & Meat Balls with Garlic Bread

Rice/Potatoes

Rice Pilaf Parsley Potatoes Whipped with Gravy Au Gratin Cheesy Roasted Garlic Mashed
Hashbrown Casserole Millionaire Potatoes

Vegetables

Corn O'Brien Sugar Snap Peas Green Beans Almondine Glazed Baby Carrots
Midwestern Medley Peas with Mushrooms Scalloped Corn Green Bean Casserole

Selection

1 Meat
2 Meats
2nd Vegetable

Selection

1 Meat & 1 Entree
2 Meats & 1 Entree
2nd Rice/Potato

Desserts

Oreo Chocolate Mousse.....
New York Style Cheesecake ...
with Fruit Topping
Frosted Fresh Brownie Ala Mode ...
Fresh Apple, Cherry, Pumpkin, Blueberry, or Strawberry/Rhubarb Pie
Pie Ala Mode ...
Strawberry Shortcake ...
French Vanilla Ice Cream w/ Chocolate Sauce ...
Chocolate Ice Cream
Rainbow Sherbert ...
French Silk Pie or Pecan Pie
Chef's Choice Dessert Bar
Cookies by the Dozen

Luncheons

Each luncheon includes crisp tossed greens with house dressing or cup of soup, fresh homemade bread, and coffee, tea, or milk, served to your table.

Roasted Chicken Breast

A six ounce chicken breast slowly roasted with our house marinade. Served with rice pilaf and a choice of vegetable.

Fettucini Alfredo

Fettucini pasta cooked al dente, tossed with our creamy rich alfredo sauce and topped with Romano cheese. Served with a choice of vegetable. Add chicken for a bit extra .

Roasted Pork Loin

Rubbed with a hint of garlic, caraway, and our house marinade. Slowly roasted then topped with sauce made from the pork drippings. Served with garlic mashed and a choice of vegetable.

Chicken Oscar

A marinated 6oz chicken breast, served over rice pilaf topped with crabmeat, asparagus then topped with Hollandaise sauce.

BBQ Ribs

A 1/3 rack of our award-winning ribs served with our own special BBQ sauce, cheesy mashed potatoes and choice of vegetable.

Lite Luncheons

Served to your table with coffee, tea, or milk

Croissant Club Sandwich

Sliced turkey, bacon, tomato, lettuce, and mayo placed on a light fluffy croissant. Served with homemade potato chips, carrot and celery sticks and a dill pickle spear.

Chicken Caesar Salad

Crisp romaine lettuce tossed with Parmesan and Romano cheeses, croutons and our house caesar dressing, then layered on a bed of leaf lettuce and topped with a sliced five ounce marinated chicken breast. Served with our homemade bread.

Grilled Chicken Asian Salad

Fresh greens tossed with warm grilled chicken and topped with mandarin oranges, crunchy chow mien noodles, toasted almonds, fresh pea pods and fat free sesame dressing.

California Fruit Medley

Your choice of our homemade chicken or tuna salad and cottage cheese placed on a bed of leaf/lettuce then surrounded by an array of five seasonal fruits. Served with our homemade bread.

Desserts

New York Style Cheese Cake w/ Fruit Topping
Frosted Fudge Brownie Ala mode
Fresh Fruit Pie
Pie Ala mode
Strawberry Shortcake
French Vanilla Ice Cream w/ Chocolate Sauce
Rainbow Sherbert
French Silk Pie
Chef's Choice Dessert Bar

Lunch Buffet

Includes two soups of the day, deluxe salad bar, vegetables, potatoes, two meats or meat casserole dishes, fresh bread and dessert. Available - 11 a.m. to 2 p.m. Mon. - Sat. Served in Kitty's Lounge

Dinner Buffet

All dinner buffets include fresh homemade bread, full salad bar, your buffet selections of meat, entree, potato, vegetable, and coffee, tea, or milk. For groups of 35 or more.

Deluxe Salad Bar

Crispy greens with assorted dressings, bacon bits, sunflower seeds, homemade croutons, shredded cheese, assorted relishes, fresh homemade salads of the Chef's choice, and assorted crackers.

Meats

Carved Baron of Beef Southern Baked Chicken Lemon Pepper
Chicken Stuffed Pork Loin Golden Fried Chicken Carved
Roast Bone-in-Ham Carved Roast Pork Turkey Italian Roast
Beef Alaskan Cod w/ Dill Sauce

** A professional carver is provided for beef, ham and pork loin buffets**

Entrees

Beef Stroganoff Lasagna Pasta Primavera Chicken Tetrazzini

Rice/Potatoes

Rice Pilaf Parsley Potatoes Whipped with Gravy Au Gratin Hashbrown Casserole
Roasted Red Pepper Mashed Cheesy Garlic Mashed Millionaire Potatoes

Vegetables

Buttered Corn Sugar Snap Peas Green Beans Almondine Glazed Baby Carrots
California Blend Peas with Mushrooms Scalloped Corn Green Bean Casserole

Desserts

Oreo Chocolate Mousse
New York Style Cheesecake with Fruit Topping
Fresh Frosted Brownie Delight
Fresh Fruit Pie
Pie Ala mode
Strawberry Shortcake
French Vanilla Ice Cream w/ Chocolate Sauce
Chocolate Ice Cream
Rainbow Sherbert
French Silk Pie
Pecan Pie
Chef's Choice Dessert Bar

Sit Down Dinner

Each dinner includes a crisp tossed greens featuring our own house dressing, rice pilaf, or baked potato with all the trimmings, a hot vegetable, fresh homemade bread and coffee, tea, or milk. For groups of 15 or more.

Beef

Small Top Sirloin (7 oz.)
Bacon Wrapped Filet Mignon (6 oz.)
New York Strip (12 oz.)
Prime Rib of Beef
T-Bone (22 oz.)

Pork

Grilled Ham with Pineapple Ring
Pork BBQ Ribs
Smoked Pork Chops

Pasta

Seafood Primavera
Fettucini Alfredo

Poultry

Roasted Chicken Breast
Golden Fried Chicken
Honey Mustard Chicken Breast
Chicken Cordon Bleu
Chicken Oscar

Seafood

Broiled Salmon Filet
Jumbo Gulf Shrimp
Deep Sea Scallops
Atlantic Cod with Dill Sauce
(advance order required)

Salad Bar

Enjoy our famous deluxe salad bar in the privacy of your room.

Desserts

Oreo Chocolate Mousse
New York Style Cheesecake with fruit topping
Fresh Frosted Brownie Ala Mode
Fresh Fruit Pie
Pie Ala Mode
Strawberry Shortcake
French Vanilla Ice Cream w/ Chocolate Sauce
Chocolate Ice Cream
Rainbow Sherbert
French Silk Pie
Pecan Pie
Chef's Choice Dessert Bar

Family Style Dinner

For groups of 20 to 75 people.

Meats

Roast Beef

Roast Pork Loin

Broiled Cod with Dill Sauce

Roast Turkey

Iowa Bone-in-Ham

Baked or Fried Chicken

****Award-Winning BBQ Ribs****

Also Included In Every Meal:

Baked Sauerkraut

Whipped Potatoes With Gravy

Buttered Sweet Corn

Green Beans Almondine

Cottage Cheese

Coleslaw

Bread Dressing

Fresh Homemade Bread

Coffee, Tea, or Milk

And Your Dessert Choice of:

Please Choose One

Apple Pie

Oreo Chocolate Mousse

Frosted Double Chocolate Brownie

Our family service is served old-world fashion with an endless amount of food, served at the table in large bowls. It has become very popular for wedding rehearsal dinners and family gatherings of all kinds.

Longbranch • 90 Twixt Town Rd. NE • Cedar Rapids, IA 52402 • (319) 377-6386

Hors D'Oeuvres & Intermissions

Cold Hors D'oeuvres

Chip and Dip Display (serves 50)
Mexican Dip with Nacho Chips (serves 50)
Petite Cucumber Sandwiches (100 pieces)
Assorted Relish Display with Ranch Dip (serves 50)
Cheese and Cracker Display (serves 50)
Cheese Ball and Cracker Display (serves 50)
Small Cheese Ball and Cracker Display (serves 50)
Cheese, Meat, and Cracker Display (serves 50)
Finger Sandwiches
Assorted Fruit Display w/ Yogurt and Cream Cheese Dip (serves 50)
Fancy Mixed Nuts (per pound)
Assorted Canapes (50 pieces)

Hot Hors D'oeuvres (50 pieces per tray)

Crab Rangoon w/ Sweet 'n' Sour Sauce
Breaded Mushrooms w/ Hot Cheese Sauce
Breaded Cauliflower w/ Hot Cheese Sauce
Chicken Wings (Cajun, BBQ, or "Hot Wings")
Little Smokes (Plain, Cheese, or BBQ)
Home Style Onion Rings
Bacon-Wrapped Scallops
Rumaki (Bacon-Wrapped Chicken Livers)
Hot Cream Cheese Poppers w/ Ranch Dressing
Italian, BBQ or Sweet 'n' Sour Meatballs
Chicken Drumettes with Sweet 'n' Sour Sauce
Chicken Tenders (10 lb. portion)
Egg Rolls - Shrimp, Pork w/ Sweet 'n' Sour Sauce
Crab-Stuffed Mushroom Caps
Smoked Whole Salmon 6-8 lbs
Shrimp Lovers Special (50 pieces per display)
Shrimp Cocktail (Shrimp on Ice w/ Cocktail Sauce & Lemon)

Carved Hot Meats

Roast Baron of Beef (serves up to 150 sandwiches)
Juicy Iowa Ham (serves approximately 50 sandwiches)
"Carved Meat" stations include condiments and junior buns.

Meeting Intermissions

<u>Beverage</u>	<u>Amount</u>	<u>Serves</u>
Coffee	Pot	8 cups
Coffee	Gallon	20 cups
Hot Tea	Pot	8 to 10 cups
Iced Tea	Pitcher	6 to 8 glasses
Soft Drinks (can or glass)	Can	1
Juices	Litre	6 to 8 glasses
Lemonade	Pitcher	6 to 8 glasses
Pastries		
Assorted Danish, Bagels, or Fresh Muffins	Dozen	12
Assorted Doughnuts	Dozen	12
Fresh Cookies	Dozen	12

Cocktails

CASH BAR OR HOST BAR

House Brands

Vodka
Gin
Rum
Tequila
Scotch
Brandy
Whiskey
Sloe Gin
Peach Schnapps
Peppermint Schnapps
Hot Damn Schnapps
Butterscotch Schnapps
Root Beer Schnapps
Pucker Apple
Pucker Grape
Pucker Cherry
Pucker Watermelon

Call Brands

Bacardi Rum
Seagram's Seven
J & B Scotch
Mavi
Dewars White Label
Cuervo Gold Tequila
Johnny Walker Red
Tanqueray Gin
Beefeaters Wet & Regular
Jim Beam
Seagrams V.O.
Jagermeister
Black Velvet
Canadian Club
Absolut Vodka & Flavors
Myers Dark Rum
Captain Morgan Rum
Dr. McGillicuddys
Ketel One Vodka

Premium Brands

Chivas Regal
Crown Royal
Kahlua
Bailey's Irish Cream
Grand Mariner
Hennessey
B & B
Amaretto Di Saronno
Frangelico
Drambuie
Midori Liquer
Glenlivet
Courvoisier
Cuervo 1800
Hynotiq Liquer

Punch

Regular

Champagne Punch

(Each bowl contains 2 gallons of punch - approximately 50 cups.)

Soda's

Keg of Beer

Michelob (16 gallon keg)

Budweiser (16 gallon keg)

Bud Light (16 gallon keg)

Miller Lite or MGD (16 gallon keg) Pony Keg (8 gallon keg)

Bottled Domestic Beer

Bottled Imports Beer

Wine

House Rose/Chablis/Burgundy Assorted Wine Coolers

Pink or White Andre Champagne Gran Spumante, Ballatore

Freixenet Negro Brut (Spain)