

HyVee®

Catering Pricing

Breakfast

Continental Breakfast.....	\$7.50/person
Pick 5 Breakfast	\$12.00/person

Add-Ons

Assorted Classic Fried Donuts, Classic Cinnamon rolls, Bagels, or Muffins ..	\$3.00/person
Bacon or Sausage.....	\$3.00/person
Biscuits & Gravy	\$3.00/person
Breakfast Burrito.....	\$7.00/person
Egg Casserole	\$3.00/person
Hash Brown Casserole	\$3.00/person
Morning Melt Sandwich	\$4.00/person
Oatmeal.....	\$5.00/person
Scrambled Eggs	\$3.00/person

Appetizers

See Catering Guide for List of Available Options.

Choose 4 Items	\$12.00/person
Choose 6 Items.....	\$18.00/person
Add an Appetizer	\$3.00/person
Chocolate-Covered Strawberries /Tuxedo Strawberries.....	\$25.00/doz.

Crowd Pleaser Buffet

One Entrée.....	\$12.00/person
Two Entrées	\$17.00/person
Three Entrées	\$20.00/person
BBQ Ribs, Chicken Kabobs, Chicken Grillers	+\$2.00/person
Beef/Vegetarian Lasagna, Fried or Grilled Shrimp.....	+\$3.00/person
Roast Beef, Sirloin Steak	+\$4.00/person
N.Y. Strip Steak, Prime Rib, Ribeye Steak	+\$10.00/person
Filet Mignon.....	+\$13.00/person
White Cheddar Mac & Cheese, Broccoli Supreme.....	+\$1.00/person
Add a Standard Side	+\$3.00/person
Add a Premium Side.....	+\$4.00/person

Hy-Vee Hickory House Smoked Meats

One Entrée	\$13.00/person
Two Entrées	\$18.00/person
Three Entrées	\$21.00/person
Smoked Turkey Breast.....	+\$1.00/person
Baby Back Ribs.....	+\$2.00/person
Brisket, Burnt Ends	+\$3.00/person

Grill-Outs

Classic Grill-Out	\$7.00/person
Executive Grill-Out	\$10.00/person
Chicken Griller	+\$2.00/person
Salmon Fillet.....	+\$3.00/person
N.Y. Strip Steak, Ribeye.....	+\$10.00/person
The Tailgater	\$15.00/person

Chinese (HyChi)

One Entrée	\$12.00/person
Two Entrées	\$15.00/person
Three Entrées	\$17.00/person

Nori Sushi

Ocean Breeze Combo.....	\$20.99
Duo Platter	\$12.99
Trio Platter.....	\$18.99
Living Green Combo.....	\$22.99
Small Party Tray.....	\$29.99
Large Party Tray.....	\$39.99

Buffets & Specialty Bars

Pasta Bar	\$13.00/person
Taco Bar	\$13.00/person
Potato Bar	\$13.00/person
Sandwich Bar	\$13.00/person

Sandwiches

Old Fashioned Box Lunch	\$10.00/person
Executive Box Lunch.....	\$12.00/person

Party-Size Portions

Cold

Caesar Salad.....	\$34.99/gal.
Coleslaw.....	\$34.99/gal.
Spring Salad.....	\$34.99/gal.
Tomato Mozzarella Salad	\$34.99/gal.
Yukon Gold Potato Salad	\$34.99/gal.
Bacon Ranch Potato Salad	\$39.99/gal.
BLT Pasta Salad	\$44.99/gal.
Chop Chop	\$44.99/gal.
Cookies & Creme	\$49.99/gal.
Feta Bow Tie Pasta.....	\$44.99/gal.
Four-Bean Salad	\$44.99/gal.
Garden Salad with Assorted Dressings.....	\$39.99/gal.
Green Onion Potato Salad	\$44.99/gal.
Macaroni Salad.....	\$39.99/gal.
Market Fresh Fruit	\$44.99/gal.
Rainbow Rotini.....	\$44.99/gal.
Watergate Salad	\$49.99/gal.
Wild Rice Salad.....	\$44.99/gal.
Zesty Tortellini Salad	\$44.99/gal.
7-Layer Salad	\$49.99/gal.
Broccoli Supreme.....	\$49.99/gal.
Napa Valley Cashew Chicken.....	\$49.99/gal.
Deviled Eggs	\$12.00/doz.

continued on page 2

Hot

Corn	\$34.99/gal.
Green Bean Casserole	\$34.99/gal.
Hickory House Baked Beans	\$34.99/gal.
Mashed Potatoes & Gravy	\$34.99/gal.
Parmesan Potatoes	\$34.99/gal.
Rice Pilaf	\$34.99/gal.
Vegetable Medley	\$34.99/gal.
Au Gratin Potatoes	\$44.99/gal.
Cheesy Corn Bake	\$44.99/gal.
Glazed Carrots	\$39.99/gal.
Green Bean Almondine	\$39.99/gal.
Hash Brown Casserole	\$44.99/gal.
Oven-Roasted Potatoes	\$44.99/gal.
Oven-Roasted Vegetables	\$39.99/gal.
Party Potatoes	\$44.99/gal.
Seasoned Green Beans	\$39.99/gal.
Roasted Brussels Sprouts	\$54.99/gal.
Smoked or White Cheddar Mac & Cheese	\$54.99/gal.
Beef Taco Meat	\$10.00/lb.
Chicken Taco Meat	\$12.00/lb.
Meatballs	\$12.00/lb.
Sloppy Joe Meat	\$10.00/lb.
Boneless Wings	\$8.00/lb.
Bone-In Wings	\$12.00/lb.
Cocktail Smokies	\$12.00/lb.
Spinach & Artichoke Dip	\$12.00/lb.
Buffalo Chicken Dip	\$12.00/lb.
Herb-Roasted Chicken	\$.150/pc.
Fried Chicken	\$.150/pc.
Hand-Breaded Chicken Tenders	\$2.25/pc.

Desserts

10" Cream Pies	starting at \$14.99/ea.
10" Fruit Pies	starting at \$13.99/ea.
Decorated Cupcakes	starting at \$14.99/doz.
Gourmet Cupcakes	starting at \$34.99/doz.
Mini Gourmet Cupcakes	starting at \$29.99/doz.
Assorted Cookies	starting at \$5.99/doz.
Assorted Mini Cookies	starting at \$5.99/18 ct.
Assorted Bagels or Fried Donuts	\$2.00/person
Classic Donuts	starting at \$11.99/doz.
Dinner Rolls	starting at \$4.99/doz.
Hamburger Buns	starting at \$4.99/doz.
Mini Croissants	starting at \$6.99/doz.
Honeycrisp Brioche	\$2.99/ea.
Jumbo Muffins 4 count	\$5.99

Cakes

1/4 Sheet Cake	starting at \$21.99
1/2 Sheet Cake	starting at \$36.99
Full Sheet Cake	starting at \$51.99
5" Single Layer Round	\$7.99
7" Single Layer Round	\$13.99
7" Double Layer Round	starting at \$21.99
Whole Cheesecakes	prices vary by flavor
Non Custom Cakes	see store for pricing
10" Cookie Cake	starting at \$24.99

Party Trays

Signature Fantastic Fruit Platter Medium	\$30.00
Large	\$50.00
Melon Medley Hostess Tray	\$15.00
Sparkling Berry Hostess Tray	\$17.00
Signature Premier Vegetable Platter Medium	\$25.00
Large	\$45.00
Signature Dill Dip Appetizer Tray	starting at \$35.00
Strawberry Tray Large	\$55.00
Extra Large	\$65.00

Fruit Tray Small	\$22.00
Medium	\$26.00
Large	\$55.00
Extra Large	\$65.00
50/50 Fruit & Vegetable Tray Large	\$50.00
Extra Large	\$60.00
Fruit Pizza Small	\$9.99
Large	\$19.99
Sparkling Berry Tray	\$30.00
Vegetable Tray Small	\$20.00
Medium	\$25.00
Large	\$48.00
Extra Large	\$58.00
Signature Asian Shrimp Platter Small	\$45.00
Large	\$75.00
Fair Trade Marinated Trio Small	\$30.00
Medium	\$50.00
Large	\$70.00
Winging It Platter Bone-In	\$32.99
Boneless	\$26.99
Hickory House Tray Small	\$39.99
Large	\$59.99
Signature Creole Shrimp Platter Small	\$45.00
Large	\$75.00
Signature Southwest Chipotle Shrimp Platter Small	\$45.00
Large	\$75.00
Signature All Natural Shrimp Platter Small	\$45.00
Large	\$75.00
Shrimp & Surimi Crab Small	\$30.00
Medium	\$45.00
Large	\$60.00
Assorted Cookie Tray	starting at \$14.99
Breakfast Tray	starting at \$24.99
Brownie Cocktail Tray	starting at \$24.99
Mini Gourmet Cupcake Tray	starting at \$29.99
Shrimp Tray Small	\$25.00
Medium	\$45.00
Large	\$55.00
Shrimp & Crab Cocktail Small	\$30.00
Medium	\$45.00
Large	\$60.00
Surimi Crab Small	\$25.00
Medium	\$40.00
Large	\$60.00

Supreme Shrimp	
Small	\$35.00
Medium	\$55.00
Large	\$75.00
Spritz & Thumbprint Tray	starting at \$24.99
Scotcharoo Tray	starting at \$24.99
Chocolate-Covered Strawberries	\$25/doz.
Di Lusso Piccolo Panino	
Small	\$20.00
Medium	\$40.00
Large	\$60.00
Di Lusso Sub	\$55.00
DiLusso Meat & Cheese Tray	\$25.00
Di Lusso Anthony's Choice Tray	
Small	\$25.00
Medium	\$50.00
Large	\$75.00
Di Lusso Rotella Tray	
Small	\$20.00
Medium	\$40.00
Large	\$60.00
Pretzel Bites with Cheese Dip Tray	
Small	\$15.00
Medium	\$30.00
Large	\$45.00
Hummus Tray	
Small	\$15.00
Medium	\$25.00
Large	\$35.00
King's Hawaiian Slider Tray	
Serves 12	\$20.00
Serves 24	\$40.00
Serves 36	\$60.00
Signature Mini Ciabatta Party Pleaser	\$35.00
Caprese Tray	\$30.00
Di Lusso Formaggio Snacking Tray	
Small	\$20.00
Medium	\$30.00
Large	\$40.00
Mini Croissant Tray	
Serves 12	\$25.00
Serves 24	\$50.00
Serves 36	\$75.00
Signature O-Live It Up Platter	\$45.00
Party Pleasing Snacking Tray	
Small	\$25.00
Medium	\$45.00
Large	\$65.00
Di Lusso Formaggio Tray	
Small	\$15.00
Medium	\$30.00
Large	\$45.00
Fiesta Platter	
Small	\$15.00
Medium	\$20.00
Large	\$25.00

Condimento Tray	
Small	\$20.00
Medium	\$40.00
Large	\$60.00
Antipasti Skewers Platter	
Small	\$20.00
Medium	\$40.00
Large	\$60.00
Di Lusso Festo Tray	
Small	\$15.00
Medium	\$30.00
Large	\$45.00
Ham & Pickle Pinwheels	
Small	\$15.00
Medium	\$30.00
Large	\$45.00

Charcuterie Trays

Columbus Grand Holiday Charcuterie Board	starting at \$150.00
Sparkling Fruit and Cheese Board	starting at \$75.00
World Tour Board	starting at \$75.00
Pride of the Midwest Board	starting at \$75.00
Charcuterie Deluxe Garazer Board	starting at \$75.00
Brunch Charcuterie Board	starting at \$75.00
Triple Crème Brie, MontAmoré Cheddar, and Aged Gouda Cheese Board	starting at \$30.00
Buttermilk Blue, Manchego and Gruyère Cheese Board	starting at \$30.00
Signature Cranberry Brie Torte	starting at \$20.00
Salame and Speck Prosciutto Charcuterie Board	starting at \$30.00
La Quercia Sampler Charcuterie Board	starting at \$30.00
Columbus Sampler Board	starting at \$30.00
Hot Sopressata & Bella Vitano Gold Board	starting at \$15.00
Finocchiona & Manchego Board	starting at \$15.00
Prosciutto & Reypenaer Board	starting at \$15.00

Beverages

Bottled Water	\$1.50/person
Can Soda	\$1.50/person
Coffee	\$2.00/person
Fruit Punch	\$2.00/person
Hot Cocoa	\$2.00/person
Hot Tea	\$2.00/person
Iced Tea	\$2.00/person
Juice (Apple or Orange)	\$2.00/person
Lemonade	\$2.00/person
Milk	\$2.00/person

CATERING GUIDE



HyVee®

TABLE OF CONTENTS

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.



Breakfast
page 2



Appetizers
page 4



Buffet
page 6



Smoked meats
page 8



Chinese
page 12



Sandwiches
page 16



Desserts
page 20



Party trays
page 24



Charcuterie trays
page 30

- 2 BREAKFAST
- 4 APPETIZERS
- 6 CROWD PLEASER BUFFET
- 8 HY-VEE HICKORY HOUSE SMOKED MEATS
- 10 GRILL-OUTS
- 12 CHINESE (HYCHI)
- 13 SUSHI

- 14 SPECIALTY BARS
- 16 SANDWICHES
- 18 PARTY-SIZE PORTIONS
- 20 DESSERTS
- 22 CAKES
- 23 CHEESECAKE BAR
- 24 PARTY TRAYS
- 30 CHARCUTERIE TRAYS
- 33 BEVERAGES

Prices subject to change.

**ORDER TODAY
TWO WAYS!**

VISIT
your local Hy-Vee
Catering Department

GO TO
hy-vee.com



Hash brown
casserole



Gourmet
cinnamon roll



Biscuits & gravy



Bagels & cream cheese



Morning Melt
Sandwich,
orange juice &
coffee



Blueberry
muffins

BREAKFAST

CONTINENTAL BREAKFAST

Priced per person.

Comes with donuts, choice of bagels or muffins, orange juice, and coffee (with cream and sugar).

Prices subject to change.

PICK 5 BREAKFAST

Priced per person.

Choose any five items from the list below and at right.

- Egg casserole
- Scrambled eggs
- Hash brown casserole
- Bacon
- Ham
- Sausage links or patties
- Assorted pastries
- Bagels with cream cheese
- Biscuits & gravy
- Mini muffins
- Oatmeal
- Market fresh fruit
- Coffee (includes cream and sugar)
- Orange juice

ADD-ONS

Priced per person.

- **Assorted classic fried donuts, cinnamon rolls, bagels, rolls, or muffins**
- **Bacon or sausage** (2 pieces)
- **Biscuits & gravy**
- **Breakfast burrito** (each 10")
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**
Scrambled eggs with bacon, onions, green and red bell peppers, and shredded cheese
- **Hash brown casserole**
- **Morning Melt Sandwich**
Choice of bacon or sausage
- **Oatmeal**
- **Scrambled eggs**

Prices subject to change.



APPETIZERS

CHOOSE FOUR APPETIZERS CHOOSE SIX APPETIZERS

Additional appetizers can be added upon request.

- Crab rangoon
- Fried egg rolls
- Hummus & pita chips
- Spinach & artichoke dip with garlic chips
- Fruit kabobs
- BBQ cocktail smokies
- BBQ or Swedish meatballs
- Chicken satays
- Hand-breaded chicken tenders*
- Bone-in chicken wings*
- Cocktail sandwiches
- Stuffed mushrooms
- Bruschetta
- Shrimp
- Buffalo chicken dip with fresh tortilla chips
- Deviled eggs*

**Subject to additional charge per person.*

ADD-ONS

- Chocolate-covered strawberries
- Tuxedo strawberries

Prices subject to change.



Pita chips



Hummus



Bone-in chicken wings



Bruschetta



BBQ meatballs



Chocolate-covered strawberries



Fruit kabobs



Chicken satays



Cocktail sandwiches



Shrimp



Deviled eggs



Crab rangoon & fried egg rolls

CROWD PLEASER BUFFET

ONE ENTRÉE

Choice of one entrée with two side dishes, roll & butter, and includes disposable tableware.

TWO ENTRÉES

Choice of two entrées with two side dishes, roll & butter, and includes disposable tableware.

THREE ENTRÉES

Choice of three entrées with two side dishes, roll & butter, and includes disposable tableware.

Add a side or entrée upon request.

ENTRÉE SELECTIONS

- Hand-breaded chicken tenders
- Seasoned pork loin
- Fried chicken
- Garlic herb chicken breast
- Herb-roasted chicken
- Beef or vegetarian lasagna*
- Meatloaf
- Oven-baked ham
- Mediterranean chicken
- Oven-roasted turkey breast
- Parmesan-encrusted tilapia
- Red chili-glazed chicken
- Roast beef*
- Salisbury steak
- Swiss steak
- BBQ ribs*
- Chicken kabobs*
- Chicken grillers*
- Filet mignon*
- Fried or grilled shrimp*
- N.Y. strip steak*
- Prime rib*
- Ribeye steak*
- Sirloin steak*

**Price will vary.*

SIDE DISH SELECTIONS

Choose 2.

- 7-layer salad
- Broccoli supreme*
- Garden or Caesar salad
- Mixed fresh fruit
- Au gratin potatoes
- Baked potato
- Mashed potatoes & gravy
- Oven-roasted red potatoes
- Party potatoes
- Twice baked potato
- White cheddar mac & cheese*
- Oven-roasted broccoli
- Buttered corn
- Glazed baby carrots
- Green beans almondine
- Oven-roasted vegetables
- Rice pilaf
- Seasoned green beans
- Seasonal vegetables

MAKE IT A BLACK TIE EVENT

China, silverware, and full table service available upon request. *Additional fees may apply.*

Prices subject to change.



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.

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

Don't forget your floral arrangements!

FRUIT OR VEGETABLE DISPLAY

SEAFOOD DISPLAY

FLORAL ARRANGEMENTS

Prices subject to change.

Brisket



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

Prices subject to change.

ONE ENTRÉE

Served with two sides and a roll.

TWO ENTRÉES

Served with two sides and a roll.

THREE ENTRÉES

Served with two sides and a roll.

ENTRÉE SELECTIONS

- Smoked turkey breast*
- Baby back ribs*
- Brisket*
- Burnt ends*
- Italian sausage
- Polish sausage
- Pork loin
- Pulled pork
- Smoked chicken

SIDE DISH SELECTIONS Choose 2.

- Asparagus
- Cheesy corn bake
- Coleslaw
- Green beans
- Hickory House baked beans
- Mashed potatoes & gravy
- Parmesan potatoes
- Roasted Brussels sprouts
- White cheddar mac & cheese
- Green onion and egg salad



Baby back ribs

Prices subject to change.

*Price will vary.

GRILL-OUTS



CLASSIC GRILL-OUT

Choose one sandwich. Buns, bottled water, ketchup, and mustard included.

- Hamburger
- All beef hot dog
- Chips

EXECUTIVE GRILL-OUT

Choose your meat for grilling, two side dishes, a roll & butter, and bottled water. Grill on site for additional charge. Bakery-fresh buns included with cheeseburger, all beef hot dog, and grilled chicken breast.

MEAT

- Cheeseburger
- All beef hot dog
- Chicken griller*
- Marinated chicken breast
- N.Y. strip steak* (8 oz)
- Ribeye steak* (8 oz)
- Salmon fillet*
- Thick cut pork chop (bone-in or boneless)

SIDES

- Coleslaw
- Hickory House baked beans
- Macaroni salad
- Mixed fresh fruit
- Pasta salad
- Potato salad
- Rainbow rotini
- Chips

TAILGATER GRILL-OUT

Two sandwiches per guest with choice of two sides. Served with freshly baked buns, bottled water and condiments, cheese, ketchup, lettuce, mustard, mayo, pickles, onions, sauerkraut, and tomatoes.

SANDWICH SELECTIONS *Choose 2.*

- Boneless pork loin
- Hy-Vee signature brat
- Hy-Vee skinless brat
- Chicken breast
- Cheeseburger
- All beef hot dog
- Polish sausage

SIDES

- Coleslaw
- Hickory House baked beans
- Macaroni salad
- Mixed fresh fruit
- Pasta salad
- Potato salad
- Rainbow rotini
- Chips

Prices subject to change.

*Prices will vary.

Prices subject to change.

CHINESE

#HyChi

ONE ENTRÉE

Served with fried rice, steamed rice, crab rangoon, and egg roll.

TWO ENTRÉES

Served with fried rice, steamed rice, crab rangoon, and egg roll.

THREE ENTRÉES

Served with fried rice, steamed rice, crab rangoon, and egg roll.

ENTRÉE SELECTIONS

- Beef and broccoli
- Cashew chicken
- Chicken lo mein
- General chicken 🌶️
- Kung pao chicken 🌶️
- Mongolian beef
- Sweet orange chicken
- Sesame chicken
- Sweet & sour chicken
- Firecracker shrimp 🌶️

🌶️ Spicy

Authentic and award-winning, Hy-Vee Chinese is a favorite for all ages.



Prices subject to change.

SUSHI

NORI
SUSHI

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.

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

Prices subject to change.



DUO PLATTER

Includes choice of two crispy or crunchy rolls (10 pc. each). Accompanied by wasabi, soy sauce, and ginger.



TRIO PLATTER

Includes choice of three crispy or crunchy rolls (10 pc. each). Accompanied by wasabi, soy sauce, and ginger.



OCEAN BREEZE COMBO

Includes crispy California roll (8 pc.), Caterpillar roll (8 pc.), tuna nigiri (1 pc.), salmon nigiri (1 pc.), shrimp nigiri (1 pc.), Kanikama nigiri (1 pc.), wasabi, soy sauce, and ginger.



LIVING GREEN COMBO

Includes Rainbow roll (8 pc.), Caterpillar roll (8 pc.), Edo cucumber roll (6 pc.), Edo avocado roll (6 pc.), and garnishes.



SMALL PARTY PLATTER

Includes choice of one mini roll (12 pc.), one crispy roll (10 pc.), one crunchy roll (10 pc.), and one artisan roll (8 pc.). Tray comes with wasabi, soy sauce, and ginger.



LARGE PARTY PLATTER

Includes choice of one mini roll (12 pc.), one crispy roll (10 pc.), one crunchy roll (10 pc.), one artisan roll, (20 pc.), and garnishes.



SPECIALTY BARS

Taco Bar

Includes two tacos (hard, soft shell, or both), seasoned ground beef or chicken, shredded cheddar cheese, lettuce, sour cream, salsa, tomato, onion, jalapeños, tortilla chips, refried beans, and Spanish rice.

Add guacamole or second meat for additional cost per person.



Potato Bar

Includes baked potato, shredded cheddar cheese, butter, bacon bits, sour cream, salsa, broccoli, and your choice of garden, or Caesar salad.

Add chili topping for an additional cost.



Pasta Bar

Choice of two pastas (fettuccine, spaghetti or penne) with choice of two sauces (marinara, Alfredo, or meaty marinara). Includes meatballs or chicken, garden or Caesar salad, and breadsticks or garlic bread.

Add second meat for additional cost per person.



Sandwich Bar

Includes Di Lusso meat and cheese trays to build your own sandwiches with cocktail buns, condiments (mayo & mustard), and choice of 2 sides (coleslaw, Hickory House baked beans, macaroni salad, mixed fresh fruit, pasta salad, potato salad, rainbow rotini or chips).

Prices subject to change.

Prices subject to change.

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.

BREAD SELECTIONS

Choose 1.

- Croissant
- Wheatberry, marble rye, or assorted harvester bread
- White 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



Roast beef & Colby jack on marble rye harvester bread

Prices subject to change.

*Sandwich and wrap selections may vary by location.



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 condiments (mayo & mustard).

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

Prices subject to change.



Grilled chicken Caesar

Rio Grande

New Yorker

PARTY-SIZE PORTIONS

COLD

- Caesar salad *per gal.*
- Coleslaw *per gal.*
- Spring salad *per gal.*
- Tomato mozzarella salad *per gal.*
- Yukon gold potato salad *per gal.*
- Bacon ranch potato salad *per gal.*
- BLT pasta salad *per gal.*
- Chop chop *per gal.*
- Cookies & creme *per gal.*
- Feta bow tie pasta *per gal.*
- Four- bean salad *per gal.*
- Garden salad with assorted dressings *per gal.*
- Green onion potato salad *per gal.*
- Macaroni salad *per gal.*
- Market fresh fruit *per gal.*
- Rainbow rotini *per gal.*
- Watergate salad *per gal.*
- Wild rice salad *per gal.*
- Zesty tortellini salad *per gal.*
- 7-layer salad *per gal.*
- Broccoli supreme *per gal.*
- Napa Valley cashew chicken *per gal.*
- Deviled eggs *per dozen*

Prices subject to change.

Bacon ranch potato salad

Market fresh fruit

Spring salad

Broccoli supreme

Wild rice salad

White cheddar mac & cheese

Hickory House baked beans

Macaroni salad

Coleslaw

Green onion potato salad

Tomato mozzarella salad

Rainbow rotini

HOT

- Corn *per gal.*
- Green bean casserole *per gal.*
- Hickory House baked beans *per gal.*
- Mashed potatoes & gravy *per gal.*
- Parmesan potatoes *per gal.*
- Rice pilaf *per gal.*
- Vegetable medley *per gal.*
- Au gratin potatoes *per gal.*
- Cheesy corn bake *per gal.*
- Glazed carrots *per gal.*
- Green beans almondine *per gal.*
- Hash brown casserole *per gal.*
- Oven-roasted potatoes *per gal.*
- Oven-roasted vegetables *per gal.*
- Party potatoes *per gal.*
- Seasoned green beans *per gal.*
- Roasted Brussels sprouts *per gal.*
- Smoked or white cheddar mac & cheese *per gal.*
- Meatballs *per lb.*
- Taco meat (beef or chicken) *per lb.*
- Sloppy joe meat *per lb.*
- Boneless wings *per lb.*
- Bone-in wings *per lb.*
- Cocktail smokies *per lb.*
- Spinach and artichoke dip *per lb.*
- Buffalo chicken dip *per lb.*
- Herb roasted or fried chicken *per piece*
- Hand-breaded chicken tenders *per piece.*

Discover the perfect accompaniment for your next meal with these delicious Hy-Vee side dishes.

Prices subject to change.

DESSERTS

From formal parties to impromptu gatherings, delight your guests with sweet treats from the Hy-Vee Bakery.

PIES

Cream Pies (10")

Choice of banana, chocolate, coconut, French silk, or lemon.

FRUIT PIES (10")

Choice of apple, Dutch apple, cherry, peach, pumpkin, or strawberry.

CUPCAKES

Decorated Cupcakes

Choice of flavors: white, chocolate or yellow.
Choice of icing: vanilla buttercreme, vanilla whipped, chocolate buttercreme, or chocolate whipped.

Gourmet Cupcakes Mini Gourmet Cupcakes

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 *per dozen*

Assorted Mini Cookies *per 18 count*

COOKIE SELECTIONS

- Chocolate chip
- English toffee
- M&M's
- 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 fried donuts
- Honeycrisp brioche
- Classic donuts
- Jumbo muffins
- Dinner rolls
Choice of cocktail, dinner, hard, snowflake, cloverleaf, or tea rolls.
- Hamburger buns
- Mini croissants
- Non-custom cakes

Additional slicing charge.



Prices subject to change.

Prices subject to change.

CAKES

SHEET CAKES

¼ Sheet
(serves 16-24)

½ Sheet
(serves 32-48)

Full Sheet
(serves 64-96)

FLAVOR SELECTIONS

- Carrot
- Chocolate
- Lemon
- Marble
- Red velvet
- Strawberry
- Yellow
- White

FILLING SELECTIONS

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

SPECIALTY FILLINGS

Additional cost based on size of cake.

ROUNDS

5" Single Layer

(serves 2-3)
5" round cakes available
in white or chocolate only.

7" Single Layer

(serves 6-8)

7" Double Layer

(serves 8-12)

10" Cookie Cake



Prices subject to change.

CHEESECAKE BAR

Fresh from The Cheesecake Factory Bakery, choose one to four flavors from the varieties below. Each person will receive one slice. *Minimum 10 people.*



Flavor selections (10")

- All-American cake
- Ghirardelli triple chocolate
- Plain
- White chocolate raspberry

WHOLE CHEESECAKES

Choose from the flavors above.
Prices vary by flavor.

Prices subject to change.

Selections may vary by location.





PARTY TRAYS

Our delicious trays let you customize the buffet to suit the size and needs of your guest list.



All seafood in these trays is sustainability farmed or harvested to protect the environment.



Signature Fantastic Fruit Platter
An artful arrangement of hand-selected fresh fruits paired with a delicious fruit dip.



Melon Medley Hostess Tray
An artful arrangement of freshly sliced watermelon, cantaloupe, honeydew, pineapple, and succulent strawberries.



Sparkling Berry Hostess Tray
Fresh strawberries, raspberries, blueberries, and blackberries elegantly displayed and topped with coarse sugar.



Signature Premier Vegetable Platter
An arrangement of fresh crisp vegetables paired with a creamy ranch dip.



Signature Dill Dip Appetizer Tray
A fresh baked bread bowl filled with creamy dill dip served with rye and pumpkin bread, crisp red peppers, celery sticks, and baby carrots.



Strawberry Tray
Plump, juicy red strawberries served with a delicious fruit dip.



Fruit Tray
Includes fresh cut fruits of the season, such as cantaloupe, honeydew, watermelon, grapes, pineapple, and strawberries with fruit dip in the center.



50/50 Fruit and Vegetable Tray
This beautifully arranged fruit and vegetable tray is perfect for any large gathering or family event.

Prices subject to change.

Prices subject to change.

Tray presentation may vary by store.



Fruit Pizza
Fresh baked sugar cookie layered with fruit dip and artfully arranged fresh fruit.



Sparkling Berry Tray
Hand-selected succulent fresh strawberries, raspberries, blueberries, and blackberries elegantly displayed and topped with coarse sugar.



Vegetable Tray
Includes fresh cut carrots, celery, broccoli, cauliflower, cucumbers, and tomatoes. Served with a ranch dip.



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.



Fair trade marinated shrimp trio
The premium marinated shrimp trio offers cooked, peeled shrimp in Cajun, garlic parsley, and chili garlic marinades — flavorful, and ready to serve for any occasion.



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.



Small Hickory House tray
Includes a half slab of ribs, 1 lb. pulled pork, half a pound of sliced brisket, and half a pint of Hickory House baked beans. Served with BBQ sauce, Georgia mustard, cherry tomatoes, and peppers.



Large Hickory House tray
Get twice the fill with a full slab of ribs, 2 lb. pulled pork, 1 lb. sliced brisket, and a pint each of Hickory House baked beans and BBQ sauce. Garnished with cherry tomatoes and peppers.



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.



Signature Southwest Chipotle Shrimp Platter
Hy-Vee's 100% natural shrimp seasoned to perfection with Southwest seasonings paired with a raspberry chipotle dipping sauce.



Signature All Natural Shrimp Platter
Hy-Vee's 100% natural shrimp paired with traditional cocktail dipping sauce playfully set in a bell pepper.



Shrimp & Surimi Crab
A tasty duo of Alaska snow imitation crab legs and cooked premium natural shrimp, served with cocktail sauce.



Assorted Cookie Tray
This array of six each of M&M's, chocolate chip, brownie, and sugar cookies is sure to please any sweet tooth.



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.



Brownie Cocktail Tray
Three cream cheese brownies, three German chocolate brownies, three fudge brownies, and three turtle brownies, all cut in half diagonally.



Mini Gourmet Cupcake Tray
16 mini cupcakes with assorted flavors and icing make the perfect ending to any meal.



Shrimp Tray
Premium cooked and peeled shrimp presented with fresh lemon slices and served with cocktail sauce in the center.



Shrimp & Crab Cocktail
A complete delight of cocktail shrimp and imitation crab on top of a zesty cocktail sauce and smooth crab cream cheese.



Surimi Crab
Beautifully arranged Alaska snow imitation crab legs, served with cocktail sauce.



Supreme Shrimp
Our finest shrimp platter features our extra-large premium cooked and peeled natural shrimp. Served with cocktail sauce and fresh lemon.



Spritz & Thumbprint Tray
36 spritz cookies — half are drizzled with seasonal icing and half are baked with colored sugar. 12 thumbprint cookies are drizzled with seasonal icing.



Scotcharoo Tray
Everyone's favorite combination of chocolate, butterscotch, peanut butter, and crispy rice, sliced in triangles for easy snacking.



Chocolate-covered Strawberries
Fresh strawberries dipped in melted chocolate and then drizzled with white icing. Available in two sizes



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.

Tray presentation may vary by store.

**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.

**Di Lusso Anthony's Choice Tray**

Five full-flavor 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.

**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.

**Pretzel Bites With Cheese Dip Tray**

Soft pretzel bites arranged on a platter surrounding scrumptious dipping cheese.

**Hummus Tray**

Dip into this hummus tray featuring Hy-Vee hummus sprinkled with smoked paprika, and served with naan dippers, baby carrots, and celery sticks.

**King's Hawaiian Slider Tray**

Delight guests with this assortment of King's Hawaiian buns filled with your choice of Di Lusso ham, smoked turkey breast, or roast beef along with Swiss, cheddar, and Colby jack cheese.

**Signature Mini Ciabatta Party Pleaser**

Live 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.

**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.

**Di Lusso Formaggio Snacking Tray**

Assortment of cracker cut Di Lusso Colby jack, Swiss, cheddar, and pepper jack cheeses, and sharp cheddar cheese ball, accompanied by snack crackers and seedless red and green grapes.

**Mini Croissant Tray**

Delight guests with this assortment of mini croissants filled with your choice of Di Lusso ham, smoked turkey breast, or roast beef along with Swiss, cheddar, and Colby jack cheese.

**Signature O-live It Up Platter**

A specialty olive assortment featuring six varieties of imported DeLallo olives.

**Party Pleasing Snacking Tray**

Cubed Di Lusso hard and Genoa salami, Colby jack, Swiss, and cheddar cheeses, snack sticks, and seedless red and green grapes.

**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 cheese.

**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.

**Condimento Tray**

Includes lettuce, tomato, onions, pickles, mayonnaise, mustard, and Miracle Whip. Goes great with our meat and cheese platters on the previous page.

**Antipasti Skewers Platter**

Skewered Di Lusso hard salami, provolone cheese, Castelvetrano and Kalamata olives, mild peppadews, and quartered artichokes.

**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.

**Di Lusso Festo Tray**

Di Lusso Genoa salami, hard salami, and pepperoni. Highlight the celebration with Di Lusso premium provolone and cheddar cheeses.

**Ham & Pickle Pinwheel Tray**

Dill pickles rolled in soft cream cheese and ham, then cut into bite-size pinwheels.



CHARCUTERIE TRAYS

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.

Prices subject to change.



Columbus Grand Holiday Charcuterie Board
Elevate any holiday gathering with the beautiful Columbus Grand Holiday Charcuterie Board. This board has everything you will need to impress your guests this holiday season with an array of Columbus charcuterie meats, artisan cheeses, Marcona almonds, red pepper jelly, fresh fruit, and much more.



Sparkling Fruit and Cheese Board
Dazzling display of Brie, Emme Le Gruyère, Sartori MontAmoré, Wensleydale with cranberries, red pepper jelly, Marcona almonds, seedless red and green grapes, blueberries, strawberries, Zöet dark chocolate, and sweet oatcakes.



World Tour Board
Taste flavors from around the world with this board featuring French Brie, manchego, Gruyère, Reypenaer 1-year-aged Gouda, Veroni prosciutto Italiano, fig spread, seedless red and green grapes, caramelized pecans, dried apricots, and pumpkin seed crisps.



Pride of the Midwest Board
Taste the flavors of the Midwest with a board that includes Maytag Blue Cheese, La Quercia Speck prosciutto Americano, Ellsworth cheese curds, Milton Creamery Prairie Breeze, Henning's 4-month-aged cheddar, seedless red and green grapes, roasted almonds, dried apricots, and Croccantini crackers.



Charcuterie Deluxe Grazer Board
Feed a crowd with this deluxe board featuring Columbus prosciutto paninos, Italian dry, peppered and Calabrese salami, Henning's 4-month-aged cheddar, pub-style mustard, cornichons, roasted almonds, mild peppadews, pitted olives jubilee, and Bruschettini crackers.



Brunch Charcuterie Board
Elevate morning celebrations with a beautiful brunch charcuterie board from Hy-Vee. This board is the perfect balance of artisan charcuterie meats and cheeses, accompanied by fresh fruit, pastries, preserves, honey, and sweet and salty yogurt-covered pretzels.



Triple Crème Brie, MontAmoré Cheddar, and Aged Gouda Cheese Board
Triple crème Brie, Reypenaer 1-year-aged Gouda, Sartori MontAmoré, wild Maine blueberry jam, Marcona almonds, and dried peaches.



Buttermilk Blue, Manchego, and Gruyère Cheese Board
Relish the combination of buttermilk blue cheese, manchego, Gruyère, dried cherries, caramelized pecans, and fig spread.

Prices subject to change.

Tray presentation may vary by store.

**Cranberry Brie Torte**

Creamy Brie topped with a cranberry relish and dried cranberries. Served with crackers.

**Salame and Speck Prosciutto Charcuterie Board**

A fine assortment of charcuterie including Genoa salame, Speck prosciutto Americano and peppered salami, paired with artisan cheeses, pitted olives jubilee, caramelized onion mustard, red pepper jelly, caramelized pecans, and dried apricots.

**La Quercia Sampler Charcuterie Board**

Enjoy an assortment of La Quercia charcuterie, aged Gouda, merlot BellaVitano, caramelized onion mustard, raspberry pepper jelly, dill pickled beans, mild peppadews, and seedless red grapes.

**Columbus Sampler Board**

Get a sampling of Columbus meats featuring Italian dry salami, Calabrese salame, Genoa salame, and Sopressata salame, paired with Jarlsberg Swiss cheese, and crackers.

**Hot Sopressata & Bella Vitano Gold Board**

Enjoy a flavorful selection with Columbus hot Sopressata, Italian dry salami, Sartori BellaVitano gold cheese, pub mustard, and dill pickled beans — a perfect balance of spicy, savory, and tangy.

**Finocchiona & Manchego Board**

Savor a curated selection with La Quercia prosciutto, Columbus Finocchiona, manchego cheese, olives, apricots, and marcona almonds — a perfect harmony of rich, savory, and sweet flavors.

**Prosciutto & Reypenaer Board**

Enjoy a gourmet selection featuring La Quercia prosciutto, Columbus Finocchiona, Reypenaer 1-year-aged Gouda, pub mustard, and bread and butter pickles — a delightful mix of savory, aged, and tangy flavors.

Tray presentation may vary by store.

Prices subject to change.

BEVERAGES

Price per person. Minimum 10 people.

Bottled water

Can soda

Caribou coffee*

Fruit punch

Hot cocoa

Hot tea

Iced tea

Juice

Lemonade

Milk

**Starbucks Coffee available at select stores.*



Prices subject to change.



ORDER TODAY

Prices subject to change.