



GREAT ESCAPE BANQUET MENU



APPETIZERS

Meat and Cheese Platter

Assortment of cured meats, cheeses, crackers and house-made jam.

\$125 per platter - serves 20

Fried Sampler

Choice of three: Mini chicken tacos, breaded mushrooms, jalapeno poppers, cheese curds and mozzarella sticks.

\$160 - serves 20

\$380 - serves 50

Chicken Wing Platter

50 bone-in or boneless wings, choice of sauce. Served with blue cheese and ranch.

Sauce flavors: Garlic Parmesan, Teriyaki, Hot, Mild, or BBQ

\$55

Spinach and Artichoke Dip

Served with pita chips.

\$80 - serves 20

\$175 - serves 50

Vegetable Platter

Fresh assorted vegetables with house made ranch dressing.

\$65 - serves 20

\$150 - serves 50

Tortilla Chips and Salsa

\$65 - serves 50

\$90 - serves 80

Chips and Dip

House-made lattice cut fried chips with our homemade ranch dip.

\$75 - serves 50

\$100 - serves 80

SIDES

Bacon ranch pasta salad
Baked beans
Caesar salad
Cole slaw

Cottage cheese
Garden salad
Garlic Herb Vegetable Medley
Italian pasta salad

Macaroni and cheese
Potato chips
Potato salad

Extra sides: \$2 per person

LUNCH & DINNER BUFFETS

Social BBO

Dry rubbed pork and pulled chicken. Served with fresh rolls and your choice of two sides.
\$18 per person

The Tailgate

Grilled bratwurst, Angus burgers and wings. Served with two sides. Perfect to pair with our craft beer!
\$14 per person

Slow Roasted Buffet

Choice of two: Roast turkey, baked ham and roast beef. Substitute prime rib for an additional \$10 per person. Served with dinner rolls, choice of potato (garlic smashed, au gratin, red bliss) and garlic herb vegetable medley. Condiments include horseradish cream, au jus, Dijon mustard, and cranberry sauce.
\$19 per person

Cavatelli Pasta Bar

Choice of three pastas baked to perfection: meatball marinara, carbonara, Graziano sausage marinara, chicken alfredo, vegetable primavera, three-cheese macaroni, or social supreme (sausage, pepperoni, green peppers, mushroom, black olives and onion). Includes fresh garden salad and breadsticks.
\$16 per person

Mexican Fiesta

Choose three: beef enchiladas, chicken enchiladas, pulled chicken street tacos, carnitas street tacos or beef hard tacos. Street tacos served with soft corn or flour tortillas, salsa roja, and an onion/lime/cilantro blend. Hard tacos served with crispy fried shells and traditional toppings. Buffet also includes Spanish rice, refried beans, and chips & salsa.
\$18 per person

Pizza and Pasta Buffet

A variety of one and two topping pizzas and fresh pasta noodles served with both marinara and alfredo sauce. Includes fresh garden salad and breadsticks.
\$16 per person

Supreme Chicken

Chicken breasts covered with sautéed mushrooms and smothered with mozzarella cheese. Served atop rice pilaf with a garlic herb vegetable medley. Includes fresh garden salad and dinner rolls.
\$18 per person

Pizza Buffet

A variety of one and two topping pizzas served with fresh garden salad and breadsticks.
\$13 per person

Gyro Buffet

Choice of two Greek-seasoned meats: lamb, chicken, or pork. Served with pita bread, gyro fixings bar, Mediterranean pasta, and spanakopita.
\$18 per person

Holiday Buffet

Baked ham and roast turkey served with mashed potatoes and gravy, sweet potatoes, candied carrots, fresh rolls, and garden salad. Served with cranberry sauce.
\$18 per person
\$20 per person with apple or pumpkin pie

DESSERTS

Chocolate Brownies
\$1.25 per person

Chocolate Chip Cookies
\$10 per baker's dozen

Chocolate Cake with Vanilla Buttercream Icing
\$28 per half sheet cake

Apple or Pumpkin Pie
\$12 per pie or \$3 per slice

BUFFET TERMS & CONDITIONS

1. Payments for groups ordering buffets will be printed on one ticket. We cannot split up payments for buffets amongst more than one individual.
2. Individual plated meals are available for persons with special dietary needs.
3. 6% sales tax will be added to food total. 20% service gratuity will be added to food and drink ticket totals.
4. To ensure that your party experience with us is the best it can be, we ask that you confirm your choice of food menu and the number of guests no less than ten days prior to the date of your event. You will be billed according to the total number of guests that you confirm on that date. The amount billed may be increased, but not decreased after this time.
5. Due to state licensing and health code policies, food items from banquet events/parties cannot be taken off of the Great Escape property.
6. Menu items and pricing are subject to change.

For more questions or to make a reservation, please contact:

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