

LUNCH & DINNER BUFFETS

Ball Park

Char-grilled hamburgers and all-beef hotdogs. Meal is served with your choice of two side items.
\$10.95 per person

Trophy's BBQ

Your choice of one meat. Choose from BBQ pork, beef, or pulled chicken. Served with fresh buns and two sides
\$11.95 per person Add a second meat choice \$13.95 per person

Soup and Sandwich

Half-sized sub sandwich or chicken salad croissant served with your choice of soup. \$8.95 per person
Choose from broccoli cheese, creamy chicken and rice, tomato basil, chicken noodle, vegetable beef, or chili.
Make it a full sandwich for \$2 more per person

Italian Grinders

Homemade Graziano's sausage served on fresh hoagie buns with sweet marinara sauce, and mozzarella cheese.
Served with two sides of your choice. \$10.95 per person

Three-Cheese Mac

Elbow macaroni with our own homemade three-cheese sauce. Served with your choice of two sides and garlic bread. \$11.95 per person

Trophy's Sides

Potato chips, macaroni and cheese, potato salad, baked beans, bacon ranch pasta salad, Italian pasta salad, coleslaw, cottage cheese, garden salad or Caesar salad.

Mexican Fiesta

Beef and chicken enchiladas, plus a taco bar with hard shells, seasoned beef and all the trimmings. Meal served with refried beans, Spanish rice, chips and salsa. \$11.95 per person

Pizza and Pasta

A variety of one and two topping pizzas, fresh pasta noodles with both marinara and Alfredo sauce. Includes fresh garden salad and breadsticks. \$11.95 per person

Trophy's Cavatelli

Graziano's sausage with sweet marinara and cavatelli pasta, smothered in mozzarella cheese. Served with dinner salad and garlic bread. \$12.95 per person

Chicken Supreme

Grilled chicken breasts covered with sautéed mushrooms, and smothered in mozzarella cheese. Served over rice pilaf. Meal includes California vegetable blend, dinner rolls and fresh garden salad. \$12.95 per person

Two-Meat Buffet

Your choice of slow-roasted turkey, smoked ham, homemade meatloaf or roast beef. Served with your choice of potato: Mashed, seasoned baby red, or au gratin. Includes vegetables, fresh garden salad and dinner rolls.
\$12.95 per person

PARTY APPETIZER PLATTERS

Sausage and Cheese Tray

An assortment of tasty cheeses, sausages and crackers.

Serves 20

\$55.00

Serves 50

\$120.00

Fried Appetizers

Choose three of your favorites: Mini tacos, breaded mushrooms, mozzarella cheese sticks, jalapeno poppers, or Cajun tater tots.

Serves 20

\$80.00

Serves 50

\$200.00

Breaded Chicken Wings

50 Wings

\$62.00

Spicy or Mild Wings

50 Wings

\$62.00

Meat and Cheese Tray

Deli ham and turkey, American and Swiss cheeses. Served with fresh buns and sandwich condiments.

Serves 20

\$80.00

Serves 50

\$170.00

Spinach and Artichoke Dip

Our house-made creamy dip. Served with Naan bread.

Serves 20

\$80.00

Serves 50

\$170.00

Veggie Tray

A combination of fresh veggies and our own creamy ranch dressing.

Serves 20

\$80.00

Serves 50

\$170.00

Tortilla Chips and Salsa

Serves up to 50

\$62.00

Serves 50 to 80

\$86.00

Chips and Dip

Trophy's house-made lattice-cut fried chips with our homemade dip.

Serves up to 50

\$75.00

Serves 50 to 80

\$100.00

DESSERTS

Chocolate Brownies

\$1.25 each

Chocolate Chip Cookies

\$5.99 per dozen

ROOM RENTAL OPTIONS

The upper “Loft” inside Trophy’s Sports Bar, allows for a more intimate, small-group gathering, and will accommodate up to 35 guests.

Loft Rental: \$75.00

Trophy’s VIP Room will accommodate up to 120 guests.

Trophy’s VIP Room Rental: \$400.00

If food & beverage totals exceed \$1,000.00 inside the VIP Room, the \$400.00 room rental fee is waived. Private bartender (with cash bar or open bar) in VIP Room is required. Cost of bartender is included in room rental.

BUFFET TERMS & CONDITIONS

1. Payment for groups ordering buffets will be printed on one(1) ticket. We cannot split payments for buffets.
2. 6% sales tax will be added to food total.
3. 20% service gratuity will be added to food and drink ticket totals.
4. To ensure 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 seven(7) business days prior to the date of your event. You will be billed according to the number of guests you confirm on that day.
5. Food from a group buffet cannot be packaged “to go”. This is considered an Iowa Health Code Violation.

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

Melody Gray: melody@plazalanesdm.com or by phone: 515.255.1111 Ext. 312

OR

Meghan Powers: meghan@plazalanesdm.com or by phone: 515.255.1111 Ext. 331