

Mucky Duck Catering Menu

Pub Pickup – 48 Hours Notice Required
(you pickup foil pans from the pub)

Entrees*

Bangers and Mash. Our pub classic. Delicious pork sausages served with mashed potato and a rich beef gravy with grilled onions. One half pan of mashed potato and a half-pan of sausages in the gravy. Serves approximately 8 people. \$70.

Lasagne. Not very British but that doesn't mean we can't cook it! One half pan for \$80. Serves 10-12 people.

Cottage Pie. A British/Irish classic! Ground beef and pork with potatoes, carrots and peas in a rich gravy topped with mash. One half pan for \$80. Serves 10.

Sausage Hot Pot. Delicious hot pot containing our famous bangers, onions, potatoes, carrots and more. Filling, hearty and warming! One full pan for \$100. Serves 10.

Chicken Tikka Masala. Marinated chicken in a rich, creamy and fairly-spicy curry gravy. An extremely popular dish in the UK! One half pan of the curry, one half pan of rice and 10 pieces of naan bread for \$100. Serves 10.

Pork Vindaloo. Spicy Indian dish with pork and potatoes in a rich sauce. One half pan of the curry, one half pan of rice and 10 pieces of naan bread for \$100. Serves 10.

Vegetarian Curry. Made with zucchini, cauliflower, squash, potatoes, diced tomatoes and chickpeas. One half pan of the curry, one half pan of rice and 10 pieces of naan bread for \$90. Serves 10.

Sausage Fest. Based on our popular German Platter, you get a half pan of assorted German sausages, a half pan of mashed potato, ten schnitzels and sides of gravy, red cabbage and sauerkraut. One Sausage Fest package is \$100. Serves 10.

Fish Fest. Enough fish to feed an army - well 12-14 people to be precise. A full pan FULL of fish and another pan of chips along with a good quantity of tartar sauce. For a limited time we will throw in a malt vinegar shaker for free! \$110.

Indian Night. Our three most popular curries, the Chicken Curry, Pork Vindaloo and Chicken Tikka Masala with a full half pan of rice and plenty of naan bread. Enough to feed six people. \$60.

Sides

1/3 Pan Mashed Potato **\$10**

1/3 Pan Peas / Corn / Mixed Veggies **\$10**

1/3 Pan Coleslaw **\$10**

1/3 Pan Mushy Peas **\$15**

1/2 Pan Fries **\$20**

1/3 Pan Heinz Baked Beans **\$20**

1/3 Pan American Baked Beans / Green Beans **\$15**

1/3 Pan Basmati Rice **\$10**

*Notes: Note: Portion sizes are closer to pub portion sizes. If using for a buffet line, yields may be slightly larger. One-third pan sides should be sufficient for the ½ pan portions above.

Dessert

1/2 Pan Sticky Toffee Pudding / Spotted Dick **\$50** (does not include ice cream)

Rentals: Hot box pan transporter \$10, chafer with fuel \$10. Please contact us for more information on our extensive list of rental equipment.

Standard Entrees: \$14.00 / Person

(buffet drop, no maintenance)

Vegetable Curry (vegan). Mildly spicy Indian dish consisting of chickpeas, cauliflower, potatoes and zucchini in a rich gravy. Served with Basmati rice.

Pork Vindaloo. Spicy Indian dish with pork and potatoes in a rich sauce. Served with Basmati rice.

The Irishman. A delicious Irish stew with potatoes, a mix of beef and lamb, carrots and parsnips. Served with soda bread.

Premium Selection: \$18.95 / Person

The Iowan. Marinated pork loin served with mashed potato and sweetcorn. A generous portion of this Iowa classic!

The German. Two bratwursts, red cabbage, sauerkraut, mashed potato and gravy!

Vegetable Curry (vegan). Mildly spicy Indian dish consisting of chickpeas, cauliflower, potatoes and zucchini in a rich gravy. Served with Basmati rice.

Impossible Meatloaf (vegetarian). Better than real meat, and healthier!! Served with mashed potato and green beans.

Grilled Cod (vegetarian). A 5oz portion of our delicious North Atlantic Cod served with green beans and mashed potato.

Premium Choice: \$24.95 / Person

(choose one entree and three sides)

The Brit. Roast beef served with mashed potatoes, Brussel sprouts, creamed rutabaga and gravy. A British classic!

The Dane. Frikadelle (Danish meatballs made with pork and beef), red cabbage, green beans and mashed potato with gravy.

Nut Roast (vegetarian). Delicious vegetarian loaf consisting of lentils, chestnut mushrooms and cheese. Served with green beans, sweetcorn and mashed potato.

Vegan Alfredo Pasta (vegan). Delicious vegan version of this Italian classic. Served with a slice of French bread and a salad with Balsamic vinaigrette dressing.

Sides (substitutions possible)

Creamed Rutabaga*, Brussel Sprouts*, Sweetcorn, Green Beans, Basmati Rice, Mashed Potato, Baked Beans, Pasta

*Served with Premium option only

Appetizers / Cocktail Hour Snacks

Deluxe Cheese Board. \$125 / board (serves 25). Includes Red Leicester, Blue Cheese, Aged Cheddar, Gouda. Served with crackers, summer sausage, mango chutney, olives and pecans.

Veggie Tray. \$50 / tray (serves 25). Includes carrots, cauliflower, celery, broccoli, tomatoes and ranch dressing.

Fruit Salad Bowl. \$80 / bowl (serves 40). Includes grapes, watermelon, honeydew melon, kiwi slices, apple, blueberries.

Giant Sausage Rolls. \$4 each. Delicious, fresh baked finger food - seasoned sausage meat in a flakey pastry shell (can be cut in half).

Mini-Pasties. \$4.50 each. Savory pastry bites with delicious fillings including i) Chicken and Cheese, ii) Seasoned Beef and Pork, iii) Vegetarian and iv) Chicken Curry.

Desserts

Sticky Toffee Pudding. \$6 each. A flavorful steamed cake with homemade toffee sauce and ice cream.

Spotted Dick. \$6 each. A traditional British pudding (steamed cake), served with ice cream. Not vegetarian!

Homemade Pies. We are well known for our pies at the Mucky Duck. Prices start at around \$20.

Hosted Bar Prices

These are examples, for the most part we can get just about any keg beer that is available in Iowa. For cans and bottles we can serve anything that we normally stock at the Mucky Duck. If you want something that we don't stock then we may require payment for entire cases with no returns. For more information on our stock items please see our current menu at...

<https://www.facebook.com/TheMuckyDuckPub/app/113645212312588/>

Kegs, Cans and Bottles

Kegs[†]	Bottles / Cans^{††}	Soft Drinks^{††}
\$400 - 1/4 bbl Bells Two Hearted	\$5 – Domestic Bottles	\$1.50 – Coke, Diet Coke
\$325 - 1/4 bbl Domestic	\$6 – Guinness Cans	\$1.50 – Mountain Dew, Diet
\$400 - 1/4 bbl Exile Dankalope	\$6 – Boone Valley Roxie Cans	\$1.50 – Dr. Pepper, Sprite
\$325 - 1/4 bbl Domestic	\$6 – Sam Smiths Oatmeal Stout	\$1.50 – Water Bottle
	\$6 – White Claw Cans	\$3 – Root Beer, Cream Soda

[†] Whole kegs must be purchased, no credit for partially consumed kegs.

^{††} Stock items at the Mucky Duck will be billed as used so you only pay for what is consumed.

Mixed Drinks and Wine

We can supply mixed drinks and wine but require the purchase of whole bottles. Pricing for standard well liquors and a few premium liquors is shown below. We can of course get almost anything so please just ask! Once the bottle has been purchased, there are no additional charge for standard mixed drinks. If you would like us to serve Moscow Mules we will require a \$10 deposit for the cups. Other glassware is included in the price.

Well Vodka, Gin, Tequila, Whiskey: \$75

Captain Morgan: \$85

Crown: \$85

Tito's Vodka: \$125

Jameson Irish: \$125

Macallan Scotch (12 year): \$150

Wine (Standard) ^{†††}: \$30

^{†††} Standard wine served from the bar, this will be a wine of reasonable quality. If you require table wine the price is the same but we require rental of the glasses.

Cash Bar Prices

A cash bar will cost a minimum of \$500 plus our standard off-site catering fee. In addition, we require an absolute minimum of four weeks notice. The reason for these prices is that a separate license and insurance must be secured in order to operate a cash bar.

Non-Alcoholic Beverage Station

(separate area for tea, coffee, iced tea etc)

Just Coffee & Tea (minimum \$50** or \$3 / person)

- Morning Bell Coffee
- Tea - Selection of Flavors (5), Milk and Sugar
- Disposable cups

Standard (minimum \$100* or \$3 / person) With Standard Coffee Mugs

- Morning Bell Coffee
- Tea - Selection of Flavors (5), Milk and Sugar
- Lemonade/Punch
- Iced Tea (standard)

Premium (\$150* or \$4 / person) With Cups and Saucers, Extended Tea Selection

- Premium Coffee (Morning Bell)
- British Tea Bar (Over 15 Flavors), Milk and Sugar
- Wedding Punch
- Specialty Iced Tea: Ginger Peach, Cardamom, English

*Fixed price for up to 40 people, after that the per-person rate kicks in.

**Fixed price for up to 20 people, after that the per-person rate kicks in.

Other Fees and Charges

Prices do not include sales tax. Sales tax will be added at the local rate of 7%. There is an additional \$200 off-site catering fee. This covers our time for transportation, setup etc. This rate may be negotiable for smaller events. Staff rates: \$20 / hour (does not include setup/tear-down time).

Hosted bar prices include glassware and the collection and cleaning of this glassware. Glassware for table-top use is extra must be rented from us. Prices include cleanup of buffet and bar area only, if you want us to do additional cleaning then that is extra.