

combination meals

IDEAL FOR CORPORATE EVENTS AND WEEKLY MEETINGS

BUILD YOUR OWN SALAD BAR

greens, 2 dressing choices, turkey, bacon, ham, eggs, cheese, fresh vegetables and assorted toppings with brownie bites
\$12.99/person

BAKED POTATO BAR

Russet and sweet potatoes with bacon, chicken, cheese, chives, and sour cream with Caesar salad and pastry bites
\$11.99/person

CLASSIC PASTA BAR

housemade fresh spaghetti with meatballs and fresh-made shells and cheese with artisan hearth bread, salad, and assorted brownie bites
\$15.99/person

FAVORITE PASTA BAR

chicken alfredo and rigatoni with broccoli, garden salad, artisan hearth bread, and dessert
\$14.99/person

ROTISSERIE CHICKEN

quarter chicken, whipped potatoes, sautéed vegetables, artisan hearth bread, and pastry bites.
\$13.99/person

ENCHILADA MEAL

enchilada bake, sided with rice and beans, salad, and assorted truffles
\$13.99/person

BURGERS AND BRATS

house-ground Iowa Premium beef burgers, and housemade bratwurst with redskin potato salad, tortellini pasta salad, and assorted brownies and cookies.
\$12.99/person

JAMBALAYA

jambalaya with honey corn bread, garden salad, and corn on the cob
\$13.99/person

CHICKEN AND BISCUITS

warm chicken and vegetables topped with housemade biscuits, sided with cobb salad, artisan hearth bread, and assorted cupcakes
\$12.99/person

LASAGNA

choice of Italian sausage lasagna or vegetarian lasagna with Caesar salad, and mini cannoli
\$12.99/person

TACO BAR

beef, chicken, carnita, flour and corn tortilla, cheese, lettuce, sour cream. Sided with rice and beans, chips queso, guacamole, and salsa.
\$14.99/person

BBQ

bbq pork sandwiches, potato salad, baked beans, salad, and cookies
\$14.99/person

to place an order

CALL: 319.354.4246 OR EMAIL: CATERING@BREADGARDENMARKET.COM

bread garden market • 225 s. linn street • iowa city, ia 52240



breakfast

SAVORY BREAKFAST

scrambled eggs, bacon or Bread Garden Market sausage, croissant french toast, and herbed potatoes
\$7.99/person (minimum order 10)

HOMEMADE QUICHE

assorted quiche baked in our flaky pie crust. choose from quiche lorraine, five cheese, and vegetable
\$18.00 serves 6; \$2.99 each personal size

BGM SCRAMBLE

ham, peppers, caramelized onion and pepper jack cheese with a side herbed potatoes
\$6.99/person

EGG CASSEROLE

eggs with bacon or Bread Garden Market sausage, cheese, and potatoes
\$6.99/person (minimum 10)

BREAKFAST BURRITOS

peppers, onion, potatoes, eggs, cheese, and bacon or Bread Garden Market sausage wrapped in flour tortilla
\$5.99 each

BAGEL PLATTER

assorted bagels with two varieties of our homemade cream cheeses and honey butter
\$25 serves 15 (15 bagels)

sides

BACON	\$.50/slice
BREAD GARDEN MARKET SAUSAGE	\$1.29/patty
HERBED POTATOES	\$1.99/person
HASHBROWNS	\$1.99/person
FRESH FRUIT SALAD	\$8.49/lb

BREAKFAST PASTRY PLATTER

an assortment of mini muffins, mini croissants, mini danish, and mini cinnamon rolls
\$25 serves 10 (20 pieces)

ASSORTED MUFFINS

zucchini, blueberry, banana chocolate chip, apple oat, pumpkin pecan, lemon raspberry, lemon poppyseed
\$1.99 each, \$11.99/dozen half size

BREAD GARDEN DOUGHNUTS

classic glazed doughnuts made from scratch
\$.99 each, \$10.99/dozen (limited availability)

ASSORTED SWEET BREADS

pumpkin, apple oat, banana nut, lemon poppyseed, chocolate zucchini
\$7.99/loaf

SIGNATURE BREAD PUDDING

\$35.00 serves 10

CROISSANT FRENCH TOAST

\$35.00 serves 10

SCRATCH-MADE SCONES

blueberry, chocolate, cheddar herb, or pumpkin
\$2.99 each

BUTTER CROISSANTS - \$2.99 each, \$9.99/dozen half size

FILLED CROISSANTS - \$3.49 each, \$21.99/dozen half size
almond, chocolate, or ham and swiss

PECAN STICKY BUNS

\$2.99 each

DANISH

\$2.49 each

gourmet sandwiches

MARKET TURKEY

turkey breast, tomato, cheddar cheese, avocado, and herbed mayo on sourdough

MARKET CLUB

oven gold turkey, black forest ham, white cheddar, lettuce, tomato, and bacon mayo on sourdough

HUMMUS

hummus, roasted red pepper, fresh cucumber, tomato and greens on ancient grains

CHICKEN BLT

sliced chicken breast, bacon, lettuce, tomato, mayo, and avocado on sourdough

ROAST BEEF

roast beef, horseradish cheddar, sliced tomato, arugula, and caramelized onion balsamic mayo on sourdough

ITALIAN ROAST BEEF

Italian seasoned roast beef, pepperjack cheese, giardiniera, and smoked paprika mayo on ciabatta

CHICKEN WALNUT SALAD

grilled chicken breast with celery, onion, walnuts, Dijon mustard, and mayo on nine grain miche

BOLD TURKEY

salsalito turkey, blackened turkey, sliced tomato, chipotle gouda, greens, and smoked paprika mayo on jalapeno cheddar

TUNA SALAD

albacore tuna, celery, minced red onion, banana peppers, Dijon mustard, and mayo on semolina

EGG SALAD

egg salad with and cucumbers on semolina

REUBEN

corned beef, sauerkraut, and Swiss cheese on rye bread with Thousand Island dressing

SPICY ITALIAN

ham, sausalito turkey, pepperoni, hot cappy, provolone cheese, caramelized onion, hot giardiniera, and Italian seasoning on a ciabatta roll

BEEF PASTRAMI

beef pastrami, Swiss cheese and stoneground mustard on marble rye

HEALTHY TURKEY

no-salt turkey, lacey Swiss, honey mustard, cucumber, tomato, and spring mix on nine grain Miche

HEALTHY HAM

low-sodium ham, lacey Swiss, honey mustard, caramelized onions, avocado, tomato, and greens on rye

BOLD HAM

peppenero-garlic ham, chipotle Gouda, tomato, smoked paprika aioli and greens on jalapeno cheddar



gourmet lunch box

\$10.99 each

PERSONALIZED, INDIVIDUAL LUNCH
BOXED UP AND READY TO GO

INCLUDES SANDWICH, SELECT SIDES, AND COOKIE
SEE PAGE 4 FOR OPTIONS

a la carte sandwiches

\$5.99 EACH



signature soups

Not all soups available on short notice. Don't see your favorite? Just ask! Special order minimum: 1 gallon with 48 hours notice. With hearth bread.

\$45.00/gallon serves 12
a la carte \$3.99/cup

- TUSCAN TOMATO - gluten-free, vegetarian
- BEEF CHILI - gluten-free
- TOMATO BASIL LENTIL - gluten-free, vegan
- BEEF BARLEY
- VEGETABLE BARLEY
- CHICKEN NOODLE
- BACON CHEDDAR POTATO
- BLACK BEAN - gluten-free, vegetarian
- MINISTRONE - vegetarian
- IOWA CORN CHOWDER
- BUTTERNUT SQUASH - vegetarian
- ROASTED TOMATO GARLIC - gluten-free, vegan
- CURRIED CAULIFLOWER - vegetarian
- SPICY SWEET POTATO
- ITALIAN SAUSAGE WHITE BEAN RAPINI

salads

FOR A CROWD...

balsamic vinaigrette, garlic ranch, blue cheese, lime cilantro vinaigrette, sesame vinaigrette, lemon bruschetta vinaigrette, red wine vinaigrette, Caesar

ADD: CHICKEN \$3/PERSON, SALMON \$6/PERSON

GARDEN PARTY SALAD

greens, cucumber, shredded carrot, tomato, red onion, your choice of dressing
\$35.00 serves 10

SPINACH SALAD

spinach, red onion, carrot, mushroom, tomato, Feta cheese, and balsamic vinaigrette
\$45.00 serves 10

CAESAR SALAD

hearts of Romaine, shredded Parmesan cheese, croutons, and Caesar dressing
\$40.00 serves 10

MIXED GREENS

mixed greens with fresh strawberries, toasted almonds, and balsamic vinaigrette
\$45.00 serves 10

BUILD YOUR OWN SALAD BAR

salad greens, choice of dressings, protein, cheese, vegetables, and toppings
\$11.50/person

INDIVIDUAL GOURMET SALADS \$5.99 each

CHICKEN CAESAR SALAD

grilled chicken breast, Romaine lettuce, Parmesan cheese, and Caesar dressing

SPINACH SALAD

spinach, caramelized onion, roasted red pepper, Feta cheese, and balsamic vinaigrette

COBB SALAD

turkey, ham, bacon, Cheddar, Swiss, Blue cheese, hardboiled egg, iceberg lettuce, and choice of dressing

deli salads

\$8.49/lb (1 pound serves 3-4 people)

CAPRESE

FRESH FRUIT SALAD

WILD RICE VEGETABLE

RED SKIN POTATO

VEGETABLE MEDLEY

CLASSIC COLESLAW

TORTELLINI PASTA

BALSAMIC GRILLED VEGETABLES

appetizers

CANAPÉS

caramelized onion-blue cheese tart, jicama with jalapeno cream cheese, goat cheese-sundried tomato-caramelized onion crostini, cucumber with cream cheese and herbs, tortilla with guacamole and pico, rice cracker with ginger preserve and tuna (minimum order 2 dozen)
\$21.00/dozen



BEEF TENDERLOIN CROSTINI

shredded Parmesan, capers, and horseradish creme fraiche
\$36.00/dozen

PHYLLO CUP

smoked salmon mousse or caramelized onion, sundried tomato, goat cheese
\$24.00/dozen

STUFFED MUSHROOMS

jumbo baked mushrooms stuffed with shrimp, seasoned breadcrumbs, and herbed cheese or gorgonzola and spinach
\$24.00/dozen

PETITE MUSHROOM WELLINGTONS

Portabella, Shiitake, and Button mushrooms with roasted pepper and goat cheese in puff pastry
\$24.00/dozen

VEGETABLE ROLLS

choose from red pepper hummus, vegetable and cream cheese, black bean and salsa
\$12.00/dozen

CHERRY TOMATO BLT BITES

cherry tomato with bacon, Parmesan, mayo, and green onion
\$12.00/dozen

ASPARAGUS AND PROSCIUTTO WRAPS

roasted asparagus wrapped in herbed cheese, roasted peppers and prosciutto
\$24.00/dozen

BACON WRAPPED DATES

\$21.00/dozen

BACON WRAPPED SCALLOPS

fresh scallops wrapped maple bacon
\$60.00/dozen

FRESH FRUIT SKEWERS

\$24.00/dozen

CAPRESE SKEWERS

mozzarella, grape tomato, genoa salami and basil drizzled with a balsamic reduction
\$30.00/dozen

SPICY PEANUT CHICKEN SKEWERS

\$24.00/dozen

SIRLOIN SKEWERS

\$48.00/dozen

GRILLED SHRIMP SKEWERS

\$48.00/dozen

CHIPS AND DIPS

with Salsa \$36.00 serves 1 with Queso \$42.00 serves 12
with Guacamole \$48.00 serves 12

QUESADILLAS

made with black beans and served with sour cream and salsa
cheese - \$12.00 for 6 pieces
chicken - \$14.00 for 6 pieces

HUMMUS TRIO

red pepper hummus, black olive hummus, and garlic hummus served with pita chips
\$45.00 serves 12

SHRIMP COCKTAIL

peeled, deveined, and cooked to order
36/40 \$.50 ea 16/20 \$2.00 ea U-10 \$5.00 ea

TARTS

choose from bacon-onion-brie, sweet potato-cranberry-candied walnut, or pear-gorgonzola
\$24.00/dozen

CRAB CAKES

signature pan-seared jumbo lump crab cake with sriracha and stoneground mustard aiolis
\$72.00/dozen

CHICKPEA CAKES

curried chickpea purée with spinach, corn, and a curried cream sauce.
\$18.00/dozen

ASIAN STYLE MEATBALLS - beef and pork with ginger, garlic, and green onions served in a sweet and spicy sauce
\$75.00/pan

TRADITIONAL MEATBALLS - homemade meatballs and Italian sausage served warm with our fresh marinara sauce
\$75.00/pan

SPINACH DIP

spinach, roasted peppers, garlic, onion, asiago and Parmesan
\$11.99 serves 4



gourmet trays

CLASSIC DELI TRAY

choice of 3: ham, turkey, roast beef, tuna salad, egg salad, or chicken salad. Swiss, Cheddar and Provolone cheese with lettuce, tomato, pickle, and red onion.

With mayo, mustard, and hearth breads.

\$80.00 serves 10

ROASTED VEGETABLE TRAY

zucchini, yellow squash, carrots, eggplant, and Portabella mushrooms with sweet peppers slow-roasted with garlic infused virgin olive oil and fresh herbs served with hearth breads and hummus

\$65.00 serves 10

FRESH VEGETABLE TRAY

fresh vegetables with housemade Ranch

\$30.00 serves 10

SALMON PLATTER

side of smoked or poached salmon with hearth breads and herbed cream cheeses

\$125.00 serves 30

GOURMET CHEESE TRAY

choose 5 from Smoked Gouda, Maytag Blue, Chevre, Pepperjack, Dill Havarti, Brie, Manchego, Gruyere, Cheddar, seasonal Stilton, Swiss, or Triple Cream with hearth bread, crackers, and seasonal fruit

12" - \$60.00 (serves 20); 18" - \$100.00 (serves 40)

PICK YOUR OWN CHEESE TRAY

assorted cheeses of your selection, hearth bread, crackers, and seasonal fruit.

\$15.00 assembly fee, plus the price of cheese

ANTIPASTO TRAY

Genoa salami, Provolone, smoked Gouda, assorted olives, mushrooms, Mozzarella, cherry tomato, and cappicola wrapped asparagus. With hearth bread.

12" tray - \$60.00; 18" tray \$110.00

FRESH FRUIT TRAY

fruit varies with season to ensure freshness

\$30.00 serves 10



homemade pasta

Pastas are made from scratch daily. Gluten-free pasta available for additional \$1.00 charge.
Pastas served with an assortment of hearth breads.

ADD: GARDEN SALAD \$3; CHICKEN \$3; MEATBALL \$1; SAUSAGE \$1.50; SHRIMP \$6

PASTA MARINARA

choose from rigatoni, radiatori, fettucine, linguine, shells, or penne \$9.99/person

RIGATONI WITH BROCCOLI

broccoli with pesto in a spicy tomato sauce tossed with rigatoni \$9.99/person

PASTA PRIMAVERA

spicy garlic tomato sauce with roasted peppers, mushrooms, spinach, and broccoli over linguine \$9.99/person

SPAGHETTI AND MEATBALLS

housemade meatballs and marinara over spaghetti \$9.99/person

SHRIMP LINGUINE

garlic shrimp (5) with tomatoes, basil, and a white wine lemon butter sauce. \$10.99/person

SUNDRIED TOMATO PENNE

broccoli, sundried tomato, basil, goat cheese and olive oil tossed with penne \$10.99/person

MUSHROOM ROTINI

mushrooms, gorgonzola, caramelized onions, and arugula tossed with rotini \$10.99/person

HOMEMADE MEAT LASAGNA

Italian sausage, Ricotta, Mozzarella, and Asiago cheeses layered with housemade noodles \$160.00 full pan; \$85.00 half pan

HOMEMADE VEGETARIAN LASAGNA

spinach, mushrooms, zucchini, eggplant, and Ricotta cheese layered with housemade noodles \$140.00 full pan; \$75.00 half pan

entrees

All entrees served with garlic whipped potatoes, sautéed vegetables, garden salad and hearth breads

CHICKEN MARSALA

fresh chicken breast in a marsala mushroom sauce
\$16.49/person

ROTISSERIE CHICKEN

half a rotisserie chicken rubbed with garlic and herbs
\$15.49/person

FILET MIGNON

beef tenderloin wrapped in smoked bacon
market price

PRIME RIB

chef on site. minimum order 15. market price

FLANK STEAK

grilled and served with chimichurri
\$20.49/person

PORK LOIN

slow-cooked pork in rosemary gravy
\$17.49/person

ROASTED TURKEY BREAST

herbed turkey breast served with turkey veloute
\$15.49/person

SALMON FILET

pan seared salmon with lemon dill cream sauce
\$19.99/person

RACK OF LAMB

crown rack of lamb with rosemary demi-glace
minimum order 15. market price

sides

\$3.00/PERSON

Baked Beans / Roasted Vegetables / Glazed Butternut Squash / Garlic Whipped Potatoes
Southwestern Black Beans / Green Beans with Caramelized Onions / Brussels Sprouts and Bacon
Roasted Fingerling Potatoes / Broccoli with Bell Peppers / Wild Rice Pilaf / Macaroni and Cheese



one dish meals

12 pieces/ half pan 24 pieces/full pan

SHEPHERD'S PIE

\$50.00 half pan; \$90.00 full pan

ENCHILADA BAKE

\$50.00 half pan; \$90.00 full pan

CHICKEN POT PIE

\$65.00 half pan; \$120.00 full pan

PAELLA

\$85.00 half pan; \$160.00 full pan

JAMBALAYA

\$60.00 half pan; \$110.00 full pan

beverages

MARKET COFFEE

organic coffee brewed regular or decaf

\$24.00/gallon

with cream, sweeteners, cups, and stir sticks

\$20.00/gallon

without cream, sweeteners, cups, and stir sticks

APRICOT ICED TEA

\$16.00/gallon

FRESH SQUEEZED JUICES

orange, grapefruit, apple, carrot

\$27.99/gallon

momo, rise and shine, juicy root

\$35.99/gallon

additional juice options available.
please consult associate for details

FRESH SQUEEZED LEMONADE

\$17.00/ gallon

ASSORTED SODAS

\$2.00 each

BOTTLED WATER

\$1.50 each

SPARKLING WATER

\$2.00 each

WINE - BEER - LIQUOR

We are happy to offer you an outstanding selection of wine, beer and liquor to compliment your event. Ask for recommendations and pricing

combination meals

UNDER \$15.00 PERSON

GREAT FOR MEETINGS AND EVENTS

ASK ABOUT OUR OPTIONS OR LET US
DEVELOP A CUSTOM MENU

kids menu

PIGS IN A BLANKET	\$2.69
CHICKEN TENDERS	\$4.99
HAM & CHEESE PANINIS	\$3.99
CHEESE QUESADILLAS	\$5.99
MACARONI AND CHEESE	\$4.99



desserts

BASIC PASTRY TRAY

assorted brownies, lemon squares and pecan diamonds
\$30.00 serves 10 (30 pieces)

GRAND PASTRY TRAY

mini fresh fruit tarts, assorted cheesecake triangles, assorted truffles, and brownies
\$55.00 serves 10 (30 pieces)

PECAN DIAMONDS	\$9.99/dozen
BAKLAVA	\$9.99/dozen
CANNOLI	\$2.49 each
MINI CANNOLI	\$1.49 each
ECLAIRS	\$2.49 each
MINI ECLAIRS	\$1.99 each

TRUFFLES

peanut butter, rum ball*, cookies and cream, nutty rum ball*, chocolate orange, chocolate raspberry
*\$.79 each / \$1.69 each

CHEESECAKES

fresh fruit, marble, turtle, New York, pumpkin, cherry, white chocolate raspberry

6"	\$14.99	9"	\$29.99
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CHOCOLATE DECADENCE (gluten-free)

6"	\$14.99	9"	\$29.99
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PIES

oatmeal, apple, pumpkin, pecan*
additional flavors upon request

\$11.99	*\$14.99	\$3.99 each/mini
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BROWNIES

cream cheese, turtle, cappuccino, cherry cheese, blondie, vegan, lemon bar
\$2.49 each \$6.99/dozen, quartered

COOKIES

snickerdoodle, peanut butter, coconut macaroon, sugar, chocolate chunk, toffee, monster, oatmeal raisin
\$14.99/dozen \$19.99/dozen gluten free

CAKES

carrot, red velvet, white, tiramisu, vegan chocolate, German chocolate

6" round	\$18.00	9" round	\$35.00
1/4 sheet	\$50.00	1/2 sheet	\$85.00

CAKE BITES \$21.00/dozen

CUPCAKES

boston cream pie, red velvet, cookies and cream, key lime, vanilla raspberry, vanilla sprinkle, chocolate indulgence, chocolate raspberry
\$9.99/dozen - minimum order of a dozen per flavor

TORTES

chocolate mousse, strawberry mousse, turtle, chocolate raspberry, white chocolate

6" round	\$22.99	9" round	\$40.00
1/4 sheet	\$50.00	1/2 sheet	\$85.00

TARTS

oatmeal, pecan, key lime, and fresh fruit*

regular	\$3.99	*	\$4.99 / \$24.99
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libations

wine

house red or white wine - \$15.00 bottle
freixenet brut champagne toast - \$2.00 per person

CUSTOMIZE YOUR EVENT WITH OUR IN-STORE SELECTION
PRICE PER BOTTLE : SHELF PRICE PLUS \$10.00 SERVICE CHARGE (10% DISCOUNT ON CASE PURCHASES)

liquor

house bar - \$5.00 / drink

SMIRNOFF VODKA, BEEFEATERS GIN, CAPTAIN MORGAN RUM, BACARDI RUM, LAUDER'S SCOTCH,
SAUZA GOLD TEQUILA

premium bar - \$6.00 / drink

ABSOLUT VODKA, TANQUERAY GIN, CAPTAIN MORGAN RUM, BACARDI RUM, CROWN ROYAL WHISKEY,
DEWAR'S SCOTCH, JOSE CUERVO GOLD TEQUILA

specialty bulk drinks

BOURBON SMASH, MOJITO, MARGARITA, NEGRONI, OLD FASHIONED, ETC.
PRICING AVAILABLE UPON REQUEST

beer

ADDITIONAL SELECTIONS AVAILABLE. CONSULT ASSOCIATE FOR SUGGESTIONS AND PRICING

domestic - \$3.50 ea

BUD LIGHT
MILLER LITE
COORS LIGHT
MICHELOB ULTRA

premium domestic - \$4.00 ea

GOOSE ISLAND
SAM ADAMS
BLUE MOON
LEINENKUGEL

craft beer - \$5.00 ea

BELL'S
EXILE
TOPPLING GOLIATH
NEW BELGIUM

reunion brewery

HELLES LAGER, AMARILLO TART,
HEFEWEIZEN, DUNKEL, MARZEN, IPA,
SCHWARZBIER, COFFEE STOUT

1/6 barrel

\$150

1/2 barrel

\$300

domestic

BUD LIGHT, MILLER LITE,
COORS LIGHT, MICHELOB ULTRA

N/A

\$375

premium domestic

GOOSE ISLAND, SAM ADAMS, BLUE MOON

\$200

N/A

craft beers

IOWA BEERS, SIERRA NEVADA, FAT TIRE

\$250

N/A

KEG TAPPER BOX RENTAL WITH CO2 - \$50.00
BARTENDERS \$25/HOUR



hand-rolled sushi

CALIFORNIA ROLL

white rice, rice vinegar, seaweed, jumbo lump crab, avocado, cucumber, sesame seed
\$6.99/roll

PHILADELPHIA ROLL

white rice, rice vinegar, seaweed, salmon, cream cheese, cucumber, green onion
\$7.99/roll

GREEN ONION YELLOW TAIL ROLL

white rice, rice vinegar, seaweed, yellow tail, green onion, sesame seed
\$6.99/roll

AVOCADO CUCUMBER ROLL

white rice, rice vinegar, seaweed, cucumber, avocado
\$6.99/roll

SPICY YELLOW TAIL ROLL

white rice, rice vinegar, seaweed, yellow tail, cucumber, sriracha, sesame seed
\$6.99/roll

VEGETABLE ROLL

white rice, rice vinegar, seaweed, seasoned vegetables, sesame seeds
\$6.99/roll

SPICY SALMON ROLL

white rice, rice vinegar, seaweed, salmon, cucumber, sriracha, chili, sugar, garlic, salt

ELL AVOCADO ROLL

white rice, rice vinegar, seaweed, eel, eel sauce, avocado, sesame seed
\$6.99/roll

SHRIMP TEMPURA

white rice, rice vinegar, seaweed, shrimp, eel sauce, batter (beer, flour, corn starch)
\$7.99/roll

consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness

relax! we'll take care of everything

Entertaining doesn't have to be difficult in our opinion. Think of your event as a chance to express yourself, to make a lasting impression. A chance to show your guests how important they are. Great impressions are made easy when you order from us. From fresh homemade breads, to appetizers and entrées, to beautifully created desserts--we have what your little heart desires. Our experienced chefs, using only the freshest ingredients, will skillfully prepare it all. We are proud to be the only catering service that can offer the experience of multiple restaurants in the Iowa City area that have been a thriving part of the community for over 30 years. The Fresh Food Concepts family of restaurants includes Joseph's Steakhouse, Reunion Brewery, and Bread Garden Market.

Whether it's a wedding reception, banquet, party, meeting or intimate gathering--all parties large and small deserve the freshest food. You and your guests will enjoy magnificent food, a stellar presentation and skillful, friendly service courtesy of Bread Garden Market Catering. Don't see what you're after? Speak with our Catering Director for special requests.

policies and general information

If you would like us to develop a specialized menu, including items not in our guide, we are happy to accommodate your wishes. A menu tasting with our Catering Directors can be arranged for a \$40.00 fee. This fee is waived if your event is scheduled with Bread Garden Market Catering.

deposit and contract

Twenty-five percent of the total estimated cost of your catering, as well as a signed and dated contract may be required to guarantee the service of Bread Garden Market Catering.

cancellations

All cancellations received less than fourteen days prior to the function will result in surrender of deposit. A client wishing to cancel a scheduled catering event will be charged for all specialty and perishable goods ordered at the time of cancellation. The fee will be waived if the cancellation is received before the fourteen day deadline or if the event is rescheduled.

delivery and pick-up

The Bread Garden Market delivers in the local area for a charge of \$20.00. Deliveries outside the Iowa City-Coralville area will be subject to additional fees. Delivery and set-up is a \$30.00 charge. For delivery, set-up, tear-down and pick-up, there is a charge of \$50.00.

rentals

If necessary, we will organize and order rental items from a local rental company for a client. The cost of all rentals will be added to the final bill. Replacement cost will be charged to the client for any items suffering damage or missing on return, as well as any additional clean-up charges assessed by the rental company. Rental handling fee is 20% of total of rental items.

additional services and fees

Servers \$25.00/hour
Onsite Chefs \$40.00/hour
Paper Service \$.75/person
Chafing Units \$14.00 each
10% Service Coordination Fee

payment

Payment for regular catering is due in full upon delivery or pick-up. Payment for large-scale events is due within seven days of the issue of final invoice. We accept MasterCard, Visa, Discover, American Express, Corporate Checks, and Bread Garden Market house accounts.

to place an order, call 319.354.4246
bread garden market - 225 s. linn street - iowa city, ia 52240