



## Catering Menu

### Appetizer Trays (serving 25-30 people)

BBQ Sliders (chicken or pork)	\$70
Beef Stroganoff meatballs	\$65
Meatballs with homemade BBQ sauce	\$60
Fresh Vegetable Tray with homemade Hummus and pita chips	\$45
Homemade Bruschetta	\$40
Meat/cheese/nut/dry fruit	\$45
Homemade salsa with organic tortilla chips	\$35

### Individual Pizzas (cut into six pieces)

Cheese	\$ 5
Pepperoni	\$ 5
Veggie Pesto	\$ 7
Canadian Bacon & Pineapple	\$ 6
Create your own specialty pizza	\$ 7

### Homemade Desserts (25-30 pieces) Dessert trays can be a variety of the items below.

Gluten Free Brownies	\$100
Chocolate Oatmeal Bars	\$90
Cupcakes (variety of flavors upon request)	\$60
Cookies (chocolate chip, molasses and sugar)	\$40

### Snacks

#### Popcorn Machine Rental

Set up fee	\$50
Each batch	\$10

Candy/snacks	\$2
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The amount of food required for any group is dependent on the number of people and the time frame of the event. Our concessions manager is happy to discuss your specific event and help you determine the appropriate food and beverage amounts for your group.

### Bar Service

Six varieties of beer on tap (types vary)	\$5-\$8
Bottled and canned domestic and craft beers (types vary)	\$3-\$6
Wine by the glass (types vary)	\$7
Non-alcoholic beverages	\$2 - \$5
Sippy cups (required when bringing drinks into performance venues)	\$3

For any performance in the auditorium or studio, it is TCR's policy that all drinks [minus bottled water] be put into our signature TCR sippy cup. After the purchase of the sippy cup every drink receives a \$1 discount.

### **Gratuity/Service Fee**

An 18% fee will be added to the food and beverage portion of the total invoice.

### **Bar Service Fee**

Bar staff members are paid by the hour for each private event. The number of staff working the event is determined by the number of attendees and the catering/beverage needs of your group and their pay is added to the invoice. This fee does not apply if the event occurs during regular Linge Lounge business hours.

### **Other Details**

- Customized specialty drinks can be created for your event. Our concessions manager is happy to work with you to create a drink based on your tastes and your budget.
- Open Bar is available for your group. Beverages will be tallied throughout the event and combined into one invoice for your group. The bar service fee described above applies to the open bar option.
- Beverage tickets are available for your group to provide for your attendees. This allows attendees to receive one beverage per ticket. Beverages purchased using these tickets will be tallied throughout the event and combined into one invoice for your group.
- Open Bar and Beverage Tickets may apply for the full bar or restricted to designated drinks as determined by your group based on your preferences and budget.
- This is an overview of the basic menu items and bar service options we provide. The concessions manager is open to providing customized food and beverage options. Please consult with the manager with any unique ideas you may have.
- To discuss renting our facility, please call Josie Rozum at 366-8592 ext 225 or email [Josie@theatrecre.org](mailto:Josie@theatrecre.org).
- To discuss catering and lounge menu, please call Nate Marsceau at 366-8592 ext 243 or email [nate@theatrecre.org](mailto:nate@theatrecre.org).

***Thank you for using Theatre Cedar Rapids as the venue for your event!***

*Updated 6/02/2016*