

# CATERING MENU



**LEGENDARY MAN. LEGENDARY FOOD.**

Bump's Restaurant  
1380 Melrose Ave • Iowa City • IA • 52246  
(319)335-9662 • [www.finbine.com/bumpsrestaurant](http://www.finbine.com/bumpsrestaurant)

# BREAKFAST

## CONTINENTAL

Continental Breakfast- assorted mini Danish | bagels | whipped cream cheese  
| fresh fruit salad | yogurt | granola | coffee | tea 10

## BREAKFAST SANDWICH

choice of sausage or bacon | croissant | fried egg | American cheese 5

## BAGEL BREAKFAST PIZZA

sausage gravy | scrambled eggs | cheddar | bacon lardons 5

## BREAKFAST SANDWICH BUFFET

bacon-egg-cheese croissants | sausage-egg-cheese croissants |  
hashbrown patties | apples | oranges | coffee 8

(One sandwich, one hashbrown, and one piece of fruit per guest. Please provide ratio  
of bacon to sausage croissants. Egg-cheese croissants available upon request.)

## INDIVIDUAL BOTTLES OF ORANGE JUICE 3

## PLATED BREAKFAST

individual spinach-bacon-cheese quiche | roasted redskin potatoes | fresh fruit salad | coffee 15

## BREAKFAST BUFFET I

scrambled eggs | bacon | sausage patties |  
roasted redskin breakfast potatoes | French  
toast | syrup | whipped butter | coffee  
14

## BREAKFAST BUFFET II

fresh fruit salad | spinach-bacon-cheese  
frittata | home fries with peppers and on-  
ions | cinnamon roll casserole | biscuits |  
sausage gravy | carving station with pit ham  
20

## Brunch Buffet

fresh fruit | yogurt | granola | assorted mini Danish | cranberry-almond chicken salad croissants  
| greens salad with cherry tomatoes, cucumbers, parmesan, balsamic vinaigrette, and ranch |  
broccoli-cheese frittata | redskin breakfast potatoes | chocolate chip cookies | coffee 22

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne  
illness.*



# LUNCH

## BAGGED LUNCH I

choice of turkey or ham | Swiss cheese | lettuce | tomatoes | sourdough bread |  
Ms. Vicki's potato chips | apple | chocolate chip cookie 12

## BAGGED LUNCH II

choice of Italian Deli Sub (ham, pepperoni, Genoa salami, provolone, lettuce, tomato,  
balsamic vinaigrette) or Roast Beef Sub (provolone, horseradish mustard, peppadew pepper relish) |  
Ms. Vicki's potato chips | Planter's nut mix | brownie 15

## HOT DOG AND CHIPS

¼ lb. all-beef hot dog | Ms. Vicki's potato chips 6

## BRATWURST AND CHIPS

Johnsonville brat | Ms. Vicki's potato chips 6

## BURGER AND CHIPS

½ lb. Certified Angus Burger | American cheese | Ms. Vicki's potato chips 10

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*

# DINNER

## Hot Appetizer Selections

### **Spanakopita Cups (veg)**

*phyllo cups | spinach-feta filling (30pc) 50*

### **Andouille-Crab Hushpuppies**

*remoulade (30pc) 60*

### **Lobster Tots**

*homemade tater tots stuffed with imitation lobster- Creole honey mustard (30pc) 60*

### **Mini Crab Cakes**

*horseradish-lemon cream (30pc) 90*

### **Pork Potstickers**

*sweet chili sauce (30pc) 50*

### **Petite Grilled Cheese Sandwiches with Tomato Soup Shooters**

*Swiss and cheddar (30pc- passed or room temperature display only) 75*

### **Mini Burger Sliders**

*2oz beef patty, Hawaiian roll, bacon-red onion marmalade, mozzarella (24pc) 75*

### **Fried Chicken Sliders**

*breaded chicken tender, Hawaiian roll, parmesan-peppercorn ranch, pickle (24pc) 75*

### **CHICKEN SATAY SKEWER**

*Thai peanut sauce (30PC) 60*

### **CRAB STUFFED MUSHROOMS (30PC) 60**

### **CHICKEN WINGS**

**CHOICE OF BUFFALO OR BBQ | SIDE OF RANCH DRESSING (30PC) 50**

### **CHICKEN TENDERS**

**FRIED BREADED TENDERS | CHOICE OF BBQ, HONEY MUSTARD, OR RANCH (5LBS.) 75**

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*



# DINNER

## **Cold Appetizer Selections**

**Shrimp Cocktail Cucumber Barrels (gf) (30pc) 75**

**Chilled Shrimp Gazpacho Shooters (gf) (30pc) 150**

### **Antipasto Skewers (gf, veg)**

artichokes, fresh mozzarella, olives, cherry tomatoes,  
basil oil, balsamic syrup (30pc) 95

### **Cheese Tray (veg)**

2lbs. Cheddar, 2lbs. Swiss, 2lbs. Pepper Jack  
Crostinis and Assorted Crackers 100

### **Meat and Cheese Tray**

2lbs. Cheddar, 2lbs. Swiss, 2lbs. Pepper Jack  
2lbs. Prosciutto, 2lbs Genoa Salami, 2lbs Pepperoni  
Crostinis and Assorted Crackers, Olives, Whole Grain Mustard 200

### **Grilled Vegetable Platter (veg, gf)**

5lbs. Eggplant, 5lbs. Zucchini, 2lbs. Red Bell Peppers,  
3lbs. Asparagus, Balsamic Vinaigrette 200

## **A la Carte Plated Salads**

### **House Salad**

*mixed greens | cherry tomatoes | cucumber | parmesan | balsamic vinaigrette 5*

### **Caesar Salad**

*Romaine lettuce | croutons | parmesan | Caesar dressing 5*

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*

# DINNER

## Buffet Packages

### PICNIC BUFFET

¼ LB. BURGERS | ¼ LB. HOT DOGS | BUNS | AMERICAN AND SWISS CHEESES | LETTUCE, TOMATO, RED ONION, PICKLES | CONDIMENTS | POTATO SALAD | BACON BAKED BEANS | RANCH DUSTED HOUSE POTATO CHIPS | COLESLAW

### BBQ BUFFET

PULLED PORK | ROASTED CHICKEN LEG QUARTERS | CHIPOTLE-BACON CREAMED CORN | ROASTED REDSKIN POTATOES | BACON BAKED BEANS | COLESLAW | SOUTHWEST CORNBREAD | WHIPPED HONEY BUTTER | **BBQ SAUCE 17**

### DINNER BUFFET I

HOUSE SALAD (ON BUFFET) | ROLLS AND WHIPPED BUTTER | BEEF TIPS SINATRA | CHICKEN PICATTA | ROASTED REDSKIN POTATOES | GREEN BEANS **20**

### DINNER BUFFET II

CAESAR SALAD (ON BUFFET) | ROLLS AND WHIPPED BUTTER | BRAISED BEEF BRISKET | CHICKEN MARSALA | ROASTED CARROTS | GARLIC-CREAM CHEESE MASHED POTATOES

26

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*

# DINNER

## A La Carte Buffet Options

### Meat:

#### BEEF SINATRA

SIRLOIN TIPS | SWEET VERMOUTH SAUCE | PEPPERS | ONIONS | MUSHROOMS |  
TOMATOES 9

#### BRAISED BEEF BRISKET

SLICED TENDER BEEF | CARAMELIZED ONION-COCA COLA JUS 10

#### BEEF BOURGUIGNON

SIRLOIN TIPS | MUSHROOMS | RED WINE SAUCE 10

#### ROASTED PORK LOIN

DRY RUBBED | APPLE AGRODOLCE 7

#### PULLED PORK

PORK SHOULDER | BBQ SAUCE ON THE SIDE 6

### POULTRY:

#### CHICKEN PICATTA

FRESH CHICKEN TENDERLOINS | LEMON-CAPER-WHITE WINE SAUCE 5

#### CHICKEN CACCIATORE

FRESH CHICKEN TENDERLOINS | MUSHROOMS | ONIONS | PEPPERS | RED WINE-  
TOMATO SAUCE 5

#### CHICKEN MARSALA

MARSALA SAUCE | MUSHROOMS 5

#### CHICKEN FLORENTINE

FRESH CHICKEN TENDERLOINS | SPINACH CREAM SAUCE 5

#### ROASTED CHICKEN LEG QUARTERS

DRY RUBBED | SLOW ROASTED 5

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne  
illness.*



# DINNER

## **A La Carte Buffet Options**

### **Vegetables:**

GREEN BEANS 3

ROASTED CARROTS 3

FRESH SEASONAL VEGETABLE MEDLEY 4

CHIPOTLE-BACON CREAMED CORN 3

BACON BAKED BEANS 3

### **SIDES:**

ROASTED REDSKIN POTATOES 3

GARLIC-CREAM CHEESE MASHED POTATOES 4

PENNE PASTA MARINARA 3

PENNE PASTA ALFREDO 4

RICE PILAF 3

### **CARVING STATIONS:**

MAY BE ADDED TO ANY BUFFET PACKAGE

**PRIME RIB OF BEEF**

JUS, HORSERADISH CREAM 25

**BOTTOM ROUND OF BEEF**

JUS, HORSERADISH CREAM 12

**PIT HAM**

APPLE AGRODOLCE 6

**TURKEY BREAST**

ALABAMA WHITE SAUCE 8

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*



# DINNER

## **Plated Dinners**

All plated dinners include a house salad, rolls, and whipped butter.

### **8OZ SIRLOIN**

BASEBALL-CUT SIRLOIN COOKED MEDIUM | ROASTED REDSKIN POTATOES | GREEN BEANS 26

### **14OZ STRIP STEAK**

BLUE CHEESE COMPOUND BUTTER | GARLIC-CREAM CHEESE MASHED POTATOES | ROASTED CARROTS 50

### **10OZ AIRLINE CHICKEN BREAST**

LEMON-THYME JUS | ROASTED REDSKIN POTATOES | GREEN BEANS 26

### **6OZ SALMON**

HERB BUTTER | ROASTED REDSKIN POTATOES | GREEN BEANS 26

### **VEGETABLE PASTA**

OLIVE OIL | WHITE WINE | SEASONAL VEGETABLES 22

### **PLATED DUO**

8OZ BRAISED BEEF SHORTRIB | CHICKEN WELLINGTON | CABERNET DEMI GLACE | GARLIC-CREAM CHEESE MASHED POTATOES | GREEN BEANS 40

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*



# **DINNER**

## **Desserts**

**Cheesecake with fruit coulis 6**

**Flourless Chocolate Torte (gf) 6**

**Large Chocolate Chip Cookies 1.50**

**Brownies 3**

## **Beverages**

**COFFEE**

**2.50 PER GUEST**

**INDIVIDUAL ORANGE JUICE BOTTLES 3**

**BULK FRUIT JUICES FOR BREAKFAST EVENTS ORANGE, CRANBERRY, AND APPLE JUICES**

**5 PER GUEST**

**UNLIMITED SOFT DRINK PACKAGE**

**FREE REFILLS ON ALL FOUNTAIN DRINKS, ICED TEA, COFFEE, AND HOT TEA**

**3 PER GUEST**

*All banquet items are subject to local tax and a service charge of 18%  
Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*

# THE BAR

## **BAR PACKAGES**

*Bar packages are available as an open bar where a flat fee applies for unlimited drinks, a cash bar where guests are charged per drink, or a consumption bar where the host is charged for each drink ordered after the event. The host must decide on the type of bar before the event. Drink tickets are also available for 5.50 per drink for the Bronze and Silver Packages and 7 per drink for the Gold Package. The open bar, cash bar, and consumption bar prices are listed below. Private cash and consumption bars will incur a 75/hour bartender fee per 100 guests (i.e. 101 guests will incur two 75 bartender fees, 201 guests will incur three 75 bartender fees, etc.). This bartender fee only applies for separate, private bars associated with an event. Events in the dining room using standard service from the main bar will not incur a bartender fee. The bartender fee does not apply for all open bars with a headcount over 30 guests. Events with a cash or consumption bar will be charged the \$3 unlimited soft drink fee unless the host wishes to pay for each individual soft drink on consumption or have their guests pay for each individual soft drink on consumption (no free refills). Soft drinks are included with the open bar packages.*

### **BRONZE BAR PACKAGE (BEER AND WINE ONLY) 10 FOR FIRST HOUR, 5 FOR EACH ADDITIONAL HOUR CONSUMPTION CHARGES BELOW:**

BOTTLED BEER: BUD LIGHT, BUDWEISER, BUSCH LIGHT, MILLER LITE-4/EACH  
WINE: COASTAL VINES WINES— 6.50/EACH

### **SILVER BAR PACKAGE 12 FOR FIRST HOUR, 6 FOR EACH ADDITIONAL HOUR CONSUMPTION CHARGES BELOW:**

BOTTLED BEER: BUD LIGHT, BUDWEISER, BUSCH LIGHT, MILLER LITE-4/EACH  
WINE: COASTAL VINES WINES— 6.50/EACH  
WELL LIQUOR: BACARDI SILVER RUM, BLACK VELVET WHISKEY, GORDON'S GIN,  
NEW AMSTERDAM VODKA, JUAREZ TEQUILA, J&B SCOTCH- 5/EACH  
SOFT DRINKS  
MIXERS AND GARNISHES

*All banquet items are subject to local tax and a service charge of 18%*



# THE BAR

## **BAR PACKAGES CONT.**

### **Gold Bar Package 16 for first hour, 8 for each additional hour Consumption charge below**

Bottled Beer: Bud Light, Miller Lite, Michelob Ultra, Corona, Heineken- 5/each

Wine: Rare Platinum Pinot Noir, Margaret's Merlot, Margaret's Chardonnay, Riff Pinot Grigio- 9/each

Call Liquor: Captain Morgan's Rum, Tito's Vodka, Bombay Sapphire Gin, Jose Cuervo Tequila, Jim Beam Bourbon, Dewar's Scotch 6/each

### **Special Request Liquor and Wine Bottles**

We will do our best to accommodate any and all requests for special bottles of liquor or wine for events. These will be priced by the bottle, and the host must agree to purchase the number of bottles requested before the event. Please note that leftover alcohol cannot be taken home or off premises (i.e. we will not send you home with leftover alcohol).

### **Table Wine**

Bottles of wine may be purchased from our menu wine list for display on tables. The host will be charged for opened bottles on consumption.

### **Beer Kegs**

Busch Light, Bud Light, and Miller Lite: ½ barrels- 350 (provides 165- 12oz beers at 2.12 per beer)



# POLICIES

## **MENU SELECTIONS**

To assure that your menu selections can be made available, please submit them at least four weeks in advance. Custom menus should be discussed with your catering representative. Any menu changes must be submitted no later than noon seven-days prior to the event.

## **FOOD AND BEVERAGE SERVICE**

It is against State Law and our Liquor License for liquor, beer, wine, or any other intoxicating beverages to be brought onto the property from outside sources. Additionally, the club does not allow food to be brought onto the property, whether home-made, purchased, or catered from outside sources. This includes additional desserts. The only exception to this rule is a custom cake and/or gift bags containing food or drinks that are meant to be consumed off premises.

## **ALCOHOL POLICIES**

We reserve the right, under state law, to refuse alcohol service to anyone for any reason, including guests who cannot provide acceptable identification that shows their age or guests who are showing signs of intoxication. It is against Iowa State Law chapter 123 to serve any individual under the age of 21 years or to serve any individual who shows signs of intoxication. If any of your guests are "cut off" from alcohol service, we would appreciate your help as the host to explain this to them. Our policy is to ID any patron who appears to be 30 years of age or younger. Please tell your attendees to bring proper identification if they wish to consume alcohol. No alcohol purchased for any event will be allowed off premises (i.e. leftovers will not be taken home). For open bar packages, all guests in attendance over the age of 21 years will be charged the open bar fee. This fee will include their soft drinks. Any attendee under 21 years of age will be charged the \$3 soft drink fee to cover unlimited non-alcoholic beverages including soda, coffee, and tea.

## **FOOD POLICIES**

No food from any buffet will be removed from the premises and/or packaged and sent home with the host or any guest. This includes providing to-go boxes or other containers. Custom cakes are exempt from this policy.

## **DEPOSITS/CONTRACTS**

Your deposit amount will be determined based on the specifics of your event. The deposit is non-refundable and will be due with your signed contract, which will outline your payment schedule. Full payment of your total balance is due immediately after your event. Please be prepared to make full payment at the conclusion of your event. A credit card authorization form is required to be on file to guarantee any additional charges incurred.

## **SERVICE CHARGE**

An 18% service charge is added to all food and beverage charges.

## **SALES TAX**

The total bill which includes Food and Beverage, Service Charge, Room Rental and Labor Fees are subject to 6% local tax. If your group is tax exempt, we must have a copy of your exemption form from the IRS.

## **GUARANTEE POLICY**

A minimum attendance guarantee must be received before noon seven days prior to your event. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance. The club will be prepared to serve 5% over your guaranteed figure. Increases in guaranteed attendance are accepted up to 48 hours prior to your event.

## **CLUB AVAILABILITY**

All dates and locations are subject to availability and management approval. We will be happy to secure a venue for your event with a contract and deposit.

## **ROOM RENTAL FEE**

Room Rental fees may vary depending on food and beverage expenditures.

*All banquet items are subject to local tax and a service charge of 18%*



# ADDITIONAL FEES

## STAFFING

Chef Attendant \$50 per station, necessary for action and carving stations  
Bartender/Additional Bartender \$75 per hour, necessary for parties over 100 guests and cash/per drink hosted bars

## AUDIO-VISUAL PACKAGE

The conference room, bar, and dining room are equipped with televisions and sound systems. You may cast from a computer to any television in your event room using the Solstice application or a USB cable. Slideshows, photos, and graphics can be uploaded to any of our televisions with a flash drive. You may use the wireless microphone for presentations. Upon request, we can provide a mobile podium for presentations. We would be happy to provide background music of your choosing for your event space. There is no charge for using any of our AV resources.

## DANCE FLOOR

Market Rate. Upon request, we will rent a dance floor. The rental fees will be billed on your invoice.

## TABLE LINENS AND LINEN NAPKINS

Please ask if you would like tablecloths or colored napkins. We will bill you for the additional linen fees.

## PARTY TENTS

We can rent outdoor party tents, tables, and chairs. The rental fee will be billed to you on your invoice.

## VENDOR'S MEALS

Vendor meals include choice of Nagle Burger, Blackened Chicken Sandwich, or Turkey Club with fries, grilled cabbage coleslaw, and soft drinks for \$20 per vendor.  
Alternately, you may include vendors in your event headcount and they will be served your event menu.

## CHILDREN'S MEALS (12 YEARS AND UNDER)

Choice of Grilled Cheese with Fries, Chicken Tenders with Fries, or Kid's Cheeseburger with fries. Includes soft drinks. \$10  
For buffets, children 4 years old or less will not be charged. Children 5-12 years old will be charged half price. Children 13 years and older will be charged full price.

*All banquet items are subject to local tax and a service charge of 18%*