

Aunt Maude's Private Dining Dinner Policies

The Ames area has a wide variety of dining choices for private gatherings. Thank you for choosing Aunt Maude's. Your patronage is appreciated and we will do our best to make your event a special one.

We are happy to make your reservation according to the terms described below.

Deposit: A \$100 reservation deposit is necessary to hold your dinner reservation. This deposit is then applied as credit towards your bill the night of your event. This deposit is completely refundable if cancellation notice is received two weeks prior to your event. In the past, unfortunately, we have had party reservations for which no one appeared. Other customers were turned away in expectation of this private gathering, which failed to materialize.

Minimums: Because our restaurant is very limited in space, 1/3 of our seating is earmarked for your special event for the entire evening. We are happy to accommodate you, but due to limited space, we require a minimum amount that must be spent in order to ensure a private dining area.

Sunday Night: \$1500

Friday and Saturday Nights: \$750

Monday through Thursday: \$500

This minimum is necessary regardless of the number of guests attending your function.

If this minimum is not reached, you will be required to pay remaining amount to reach that minimum, this does not include food or wine to go and/or the purchase of gift certificates, gratuity or sales tax.

Reservation deposit is included in the required minimum.

Pricing: Due to significant market price fluctuations and or season availability, all prices are subject to change. All pricing is shown exclusive of applicable sales tax of 7% and does not include standard gratuity of 17% unless otherwise specified.

Payment: Separate checks are not available. All events are asked to pay on one check. The bill should be paid the evening of the event unless other arrangements have been made.

Appetizers

Priced per dozen - 1 dozen minimum

Bruschetta \$ 13

Choice Of Artichoke, Tomato Basil, Olive Tapenade, Or Caramelized Onion & Goat Cheese.

Baja Rolls \$ 19

Turkey Breast, Cream Cheese, Spinach, Red Onions, Tomatoes, Flour Tortillas, Roasted Red Pepper Ranch.

Grilled Teriyaki Skewers \$ 22

Choice Of Beef, Chicken, Or Pork.

Potato Boats \$ 19

Choice of Bacon, Boursin & Chive, Tuna Nicoise Or Smoked Salmon.

Puff Pastry Petite Tarts \$ 16

Oven Roasted Tomatoes, Garlic, & Parmesan, Spinach & Mushroom Or Caramelized Onion & Goat Cheese.

Shrimp Cocktail \$31

Cocktail Sauce, Lemons.

Stuffed Mushrooms \$ 25

Andouille Sausage & Cream Cheese or Boursin Cheese Filling.

Meatballs \$ 19

Made With Beef & Pork, Dijon Demi-Glace

Lamb Meatballs \$ 22

Fresh Herbs, Feta Cheese, Walnuts, Rosemary Demi-Glace.

Hoisin Glazed Pork Ribs \$ 31

Chili Cured Lamb Chops \$ 45

Smoked Salmon \$ 31

Capers, Chopped Hard Cooked Egg, Red Onion, Horseradish Sauce, Fresh Dill.

Coriander Seared Ahi Tuna \$ 34

Asian Noodle Salad, Wasabi & Soy Vinaigrettes.

Tuna Tartar \$ 34

House Made Potato Gaufrettes.

Shrimp Ceviche \$ 28

Flour Tostadas.

Smoked Salmon Artichoke Dip \$ 28

Crispy Pita Chips.

Baked Brie in Puff Pastry \$ 19

Choice Of Basil Pesto, Blue Cheese & Walnuts, Honey Almond, Or Raspberry Cream Cheese, Fresh Fruit, Sliced Baguette.

Cheese Tray \$ 55

Chef's Selection Of Domestic & Imported Cheeses, Fresh Fruit, Sliced Baguette.

Deluxe Antipasto \$ 99

Chef's Selection Of Imported & House Cured Meats & Cheeses, Pickled Vegetables, Olives, Fresh Fruit, Sliced Baguette.

Grilled Vegetable Tray \$ 35

Assorted Fire Roasted Seasonal Vegetables, Roasted Red Pepper Ranch.

Crudite \$ 30

Assorted Fresh Cut Seasonal Vegetables, Ranch.

Fresh Fruit Kabobs \$ 35

Assorted Selection Of Seasonal Sliced Fruit & Berries, Honey Yogurt Dip.

Menu Guidelines

- * When selecting a menu for your event, please try to vary your entrée selections to fit your guests' needs. You will not need to specify individual orders. We will print a menu of your selections and your guests will order the evening of your event.

- *For groups of 18-25, please choose up to 5 menu items
26-35 please choose up to 4 menu items
36-40 please choose up to 3 menu items

- *All entrees are served with a house salad, and fresh bread.

- *Dessert choices are available upon request.
Should you have any special requests, we do have a pastry chef on premise; please inquire at the time you make your selections.

- *Should you have any special entree requests, such as dietary or vegetarian restrictions, please inquire at the time you make your selections.

- * Please feel free to ask for suggestions or assistance in selecting a menu for your group.

Entrée Choices

Pasta Selections

Blackened Chicken Angel Hair \$ 19.95

Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce, Garlic Bread.

Tequila Chicken Fettuccine \$ 19.95

Tri-Peppers, Onions, Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine, Garlic Bread.

Shrimp Pesto \$ 19.95

Tomatoes, Onions, Mushrooms, Garlic, Pesto Cream Sauce, Linguine, Garlic Bread.

Mediterranean Pasta \$ 19.95

Tomatoes, Roasted Shallots, Garlic, Spinach, Kalamata Olives, Artichokes, Goat Cheese, Olive Oil, Angel Hair, Garlic Bread.

Classic Steak Selections

Chili Cured Filet \$ 36.50

Crispy Onion Rings, Portabella Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables.

Grilled N. Y. Strip \$ 28.95

Port Wine Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables.

Filet \$ 36.50

Port Wine Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables.

Grilled Ribeye \$ 34.95

Blue Cheese Butter, Garlic Mashed Potatoes, Seasonal Vegetables.

Banquet Favorites

Maude's Prime Rib 10oz. \$30.95 14oz. \$34.95

Slow-Roasted PRIME GRADE, Au-Jus, Garlic Mashed Potatoes, Seasonal Vegetables.

Main Street Chicken \$18.95

Tomatoes, Scallions, Mushrooms, Spicy Garlic Butter Sauce, Wild Rice Pilaf, Seasonal Vegetables.

Simply Grilled Salmon \$25.95

Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables.

Pot Roast \$20.95

Slow Roasted Sirloin, Pan-Jus Gravy, Garlic Mashed Potatoes, Julienne Carrots.

Specialty Proteins

Pan Seared Duck Breast \$27.95

Duck-Jus, Potato Mushroom Hash.

Rack Of Lamb \$31.95

Rosemary Demi-Glace, Roasted Potatoes, Sauteed Spinach, Tomatoes, Onions, Garlic.

Tournedos Oscar \$38.50

Grilled Beef Tenderloin, King Crab, Red Pepper Hollandaise, Garlic Mashed Potatoes, Seasonal Vegetables.

Roasted Iowa Berkshire Pork Chop \$28.95

Port Wine Demi-Glace, Garlic Mashed Potatoes, Seasonal Veghetables.

Seafood Selections

Our Freshly Flown In Seafood Selection Varies

Salmon Oscar \$29.95

King Crab, Red Pepper Hollandaise, Garlic Mashed Potatoes, Seasonal Vegetables.

Catch of the Day \$29.95

Please Inquire About Specialized Preparation And Accompaniments.

Salmon Catch of the Day \$29.95

Please Inquire About Specialized Preparation And Accompaniments.

There are also certain entrées available for your banquet selections, but due to the preparation involved for these items, there must have a firm count prior to arrival. Please inquire if you would like to hear about these selections.

A Chef's dinner course menu is also available. We love creating unique food and wine experiences. Please inquire to hear about other options.

Requests for specialty cuts of beef such as T- Bone, Top Sirloin, or Center Cut Filets are available at market prices.

Banquet & Party Contract

This agreement must be completed and signed in order to reserve the banquet facility. Please return contract no later than **three weeks** before the event date, accompanied by your \$100 deposit in order to confirm your dinner reservation. Thank you.

Group Name: _____

Contact Name: _____

Phone: _____

Date Of Event: _____

Time Of Event: _____

Number Of People Expected: _____

Aunt Maude's will reserve your room, order and prepare food and schedule staff in advance for your function. Therefore, if you need to change the number of guests, please notify us within **eight (8) days of your event.**

PLEASE INDICATE THE MENU YOU HAVE CHOSEN

Appetizers:

Entrees:

Dessert:

Specific Bar / Drink Instructions:

By signing this contract you agree to the previously described terms listed above.

If you have any questions please contact
Jericho at 515.233.4136.

Authorized Signature: _____ Date: _____

Aunt Maudes 547 Main St. Ames, IA. 50010