

# 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.

**AUNT MAUDE'S SIGNATURE**

**HORS D'OEUVRES PLATTERS**

*Based on 20-25 servings*

**SMOKED SALMON SIDE \$120.00**

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

**CORIANDER SEARED AHI TUNA \$115.00**

Asian Noodle Salad, Wasabi & Soy Vinaigrettes.

**SHRIMP CEVICHE \$75.00**

Tortilla Chips.

**SMOKED SALMON ARTICHOKE DIP \$80.00**

Crispy Pita Chips.

**BAKED BRIE IN PUFFED PASTRY \$60.00**

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

**CHEESE TRAY \$ 115.00**

Chef's Assortment Of Domestic & Imported Cheeses (Mozzarella, Brie, Maytag Blue Cheese, Swiss, Cheddar,  
Parmesan, Goat Cheese), Fresh Fruit & Crackers.

**DELUXE ANTIPASTO \$ 150.00**

Chef's Assortment Of Imported & House Cured Meats (La Quercia Prosciutto, Capocollo, Smoked Duck Breast,  
Roasted Tri-Tip) & Cheeses (Mozzarella, Brie, Maytag Blue Cheese, Swiss, Cheddar, Parmesan)  
Fresh Fruit, Pickled Vegetables, Olives, Sliced Baguette.

**ROASTED VEGETABLE TRAY \$ 42.00**

Assorted Fire Roasted Vegetables, Roasted Red Pepper Ranch, Sliced Baguette.

**CRUDITÉS \$ 30.00**

Assorted Fresh Cut Seasonal Vegetables, Ranch Dressing.

## AUNT MAUDE'S SIGNATURE

# HORS D'OEUVRES

*Priced per dozen - 1 dozen minimum per selection*

### **BRUSCHETTA \$ 1.25 EA.**

Choose from Tomato Basil or Artichoke or Olive Tapenade, or Balsamic Caramelized Onions & Goat Cheese.

### **BAJA ROLLS \$ 1.75 EA.**

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

### **POTATO BOATS \$ 2.00 EA.**

Choice Of Bacon or Boursin Cheese & Chive.

### **SAVORY PUFF PASTRY TARTS \$ 1.50 EA.**

Choose From Oven Roasted Tomatoes, Garlic & Parmesan, or Spinach & Mushroom or Balsamic Caramelized Onions & Goat Cheese.

### **SHRIMP COCKTAIL \$ 2.50 EA.**

With Cocktail Sauce & Lemons.

### **STUFFED MUSHROOMS \$ 2.00 EA.**

Choose from Andouille Sausage & Cream Cheese or Boursin Cheese Filling.

### **MEATBALLS \$ 1.75 EA.**

Choose from BBQ or Marinara or Dijon Demi-Glace (made with beef & pork)

### **TERIYAKI SKEWERS WITH GRILLED VEGETABLES \$ 2.00 EA.**

Choose from Beef or Chicken or Pork

### **FRESH FRUIT KABOBS \$ 2.00 EA.**

Assorted Selection Of Seasonal Sliced Fruit & Berries, Creamy Honey Dipping Sauce.

### **HOISIN GLAZED PORK RIBS \$ 3.00 EA.**

### **CHILI CURED LAMB CHOPS \$ 4.50 EA.**

# 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.

## 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 Slow Roasted Prime Rib 10oz. \$30.95 14oz. \$34.95**

Au-Jus, Garlic Mashed Potatoes, Seasonal Vegetables.

**Main Street Chicken \$18.95**

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

**Mediterranean Pasta \$19.95**

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

**Simply Grilled Salmon \$25.95**

Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables.

## Specialty Proteins

### **Pan Seared Duck Breast \$27.95**

Duck-Jus, Potato Mushroom Hash.

### **Rack Of Lamb \$32.95**

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

### **Tournedos Oscar \$38.50**

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

### **Pot Roast \$20.95**

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

### **Roasted Iowa Berkshire Pork Chop \$28.95**

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

## 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 accompanied by your \$100 deposit as soon as possible 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:

(Please include quantities)

Entrees:

Please indicate if you would like to offer dessert:

Specific Bar / Drink Instructions:

Other Information:

By signing this contract you agree to the previously described private dining dinner policies. Please remember all **pricing is subject to change**.

If you have any questions please contact  
Jericho at 515.233.4136.

Authorized Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Aunt Maudes 547 Main St. Ames, IA. 50010**