

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 **2 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.

Monday through Thursday: \$750

Friday and Saturday Nights: \$1,000

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, service charge or sales tax.

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 service charge of 20% 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.

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	\$129.50
Asian Noodle Salad, Wasabi & Soy Vinaigrette.	
SHRIMP CEVICHE	\$75.00
Tortilla Chips	
SMOKED SALMON ARTICHOKE DIP	\$84.00
Crispy Pita Chips	
BAKED BRIE IN PUFFED PASTRY	\$60.00
(SERVED WITH FRESH FRUIT & SLICED BAGUETTE)	
Basil Pesto	
Blue Cheese & Walnuts	
Honey Almond	
Raspberry Cream Cheese	
CHEESE TRAY	\$115.00
(SERVED WITH SEASONAL FRESH FRUIT, BERRIES & CRACKERS)	
Chef's Assortment Of Domestic & Imported Cheeses	
DELUXE ANTIPASTO	\$150.00
(SERVED WITH SEASONAL FRESH FRUIT, BERRIES, PICKLED VEGETABLES, OLIVES & SLICED BAGUETTE)	
Chef's Assortment Of Imported & House Cured Meats	
Chef's Assortment Of Domestic & Imported Cheeses	
ROASTED VEGETABLE TRAY	
(SERVED WITH SLICED BAGUETTE)	
Assorted Fire Roasted Vegetables, Roasted Red Pepper Ranch	
CRUDITÉS	\$30.00
Assorted Fresh Cut Seasonal Vegetables, Ranch Dressing	

HORS D'OEUVRES

1 Dozen Minimum Per Selection

BRUSCHETTA Tomato Basil Artichoke Kalamata Olive Tapenade Balsamic Caramelized Onions & Goat Cheese	\$15 DOZEN
BAJA ROLLS Turkey, Cream Cheese, Spinach, Onions, Tomatoes, Tortillas, Roasted Red Pepper Ranch	\$21 DOZEN
POTATO BOATS Bacon Boursin Cheese & Chive	\$24 DOZEN
SAVORY PUFF PASTRY TARTS Oven Roasted Tomatoes, Garlic & Parmesan Spinach & Mushroom Balsamic Caramelized Onions & Goat Cheese	\$18 DOZEN
SHRIMP COCKTAIL Cocktail Sauce & Lemons	\$30 DOZEN
STUFFED MUSHROOMS Andouille Sausage & Cream Cheese Boursin Cheese	\$24 DOZEN
MEATBALLS (made with beef & pork) BBQ Marinara Dijon Demi-Glace	\$27 DOZEN
TERIYAKI SKEWERS WITH GRILLED VEGETABLES Beef Chicken Pork	\$27 DOZEN
FRESH FRUIT KABOBS Assorted Selection Of Seasonal Fresh Fruit, Berries, Creamy Honey Dipping Sauce	\$27 DOZEN
HOISIN GLAZED PORK RIBS	\$36 DOZEN

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 17-25, please choose up to 5 menu items
26-32 please choose up to 4 menu items**
- *All entrees are served with a house salad, and fresh bread.**
- *Our seasonal dinner menu may have additional selections to choose from.
Please inquire about our current specials for additional fresh fish preparations, protein and vegetarian entrée choices.**
- *Should you have any special entrée, dessert requests or dietary 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.**
- *A Chef's dinner course menu is also available.
We love creating unique food and wine experiences.
Please inquire to hear about other options.**

Entrée Choices

Pasta Selections

Blackened Chicken Angel Hair \$24.95

Blackened Chicken Breast, Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce, Parmesan Cheese, Garlic Bread.

Tequila Chicken Fettuccine \$24.95

Sautéed Chicken Breast, Tri-Peppers, Onions, Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine Pasta, Garlic Bread.

Shrimp Pesto \$26.95

Sauteed Shrimp, Tomatoes, Onions, Mushrooms, Garlic, Basil Pesto Cream Sauce, Linguine, Parmesan Cheese, Garlic Bread.

Classic Steak Selections

Chili Cured Filet \$50.50

Grilled Beef Tenderloin, Mild Sweet Chili Rub, Crispy Onion Rings, Portabella Demi-Glace, Mashed Red Potatoes, Seasonal Vegetables.

Grilled New York Strip \$36.95

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

Filet \$50.50

Grilled Beef Tenderloin, Port Wine Demi-Glace, Mashed Red Potatoes, Seasonal Vegetables.

Grilled Ribeye \$41.95

Maytag Blue Cheese Butter, Mashed Red Potatoes, Seasonal Vegetables.

Specialty Proteins

Pan Seared Duck Breast \$33.95

Duck-Jus, Potato Mushroom Hash.

Tournedos Oscar \$55.50

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

Pot Roast \$32.95

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

Salmon Oscar \$34.95

Seared Salmon, King Crab, Red Pepper Hollandaise, Mashed Red Potatoes, Seasonal Vegetables.

Entrée Choices

Banquet Favorites

Maude's Slow Roasted 10 oz. Prime Rib \$41.95

Au-Jus, Mashed Red Potatoes, Seasonal Vegetables. Available Blackened.

Main Street Chicken \$24.95

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

Mediterranean Pasta \$26.95

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

Simply Grilled Salmon \$29.95

Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables.

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 Maude's 547 Main St. Ames, IA. 50010