

THE LIGHT BUFFET

\$15 PER PERSON, MINIMUM 15

Soup & Salad A large salad bar complete with assorted toppings to build your own custom salad! Includes diced ham, chopped egg, croutons, shredded cheese, diced onion, diced bell pepper, tomatoes, cucumbers and a variety of dressings. Choose from any one of our fresh made soups to complete the meal (Loaded Baked Potato, Chicken Tortilla, Chili Corn Chowder, Tomato Basil Bisque or Black Bean Tomato).

Soup & Sandwich A freshly prepared soup of your choice (Loaded Baked Potato, Chicken Tortilla, Chili Corn Chowder, Tomato Basil Bisque or Black Bean Tomato) along with 1/2 Sandwich (Western Turkey, Cranberry Walnut Chicken Salad, Ham & Swiss).

Baked Potato Bar Our jumbo Baked Potatoes with a variety of toppings: Bacon, Chopped Ham, Smoked Chicken, Green Onion, Shredded Cheese, Salsa, Cheese Sauce, Butter and Sour Cream. Served with a tossed salad and assorted dressings.

Nacho Bar Build your own nachos with this spread of toppings: Crispy tortilla chips, sour cream, black beans, refried beans, seasoned ground beef, pulled pork, cheese sauce, chopped onion, shredded lettuce, diced tomatoes, salsa and jalapeño peppers.

THE BIG DINNER BUFFET

\$22 PER PERSON, MINIMUM 25

Italian Pasta Buffet Your choice of 2: Pasta Bolognese, Cajun Chicken or Pasta Alfredo, along side a generous offering of Breadsticks, Tossed Salad and Assorted Dressings.

BBQ Smokehouse Buffet Your choice of 2: Beef Brisket, Pulled Pork or Smoked Chicken, accompanied by Cornbread, Baked Beans and Fresh Coleslaw.

Mexican Fiesta Buffet Your choice of 2: Pork Carnitas, Chicken Enchiladas or Chicken Fajitas, with Chips and Salsa, Refried or Black Beans and Mexican Rice.

Homestyle Comfort Buffet: Your choice of 2: Honey Bourbon Glazed Ham, Homestyle Meatloaf or Herbed Baked Chicken, including Garlic Redskin Mashed Potatoes, Buttered Corn, Tossed Salad with Assorted Dressings and Soft dinner rolls.

IMPORTANT BOOKING POLICIES

Advance notice required for all catering events. While select items may be available with less than 24 hours notice, most require 2 to 5 days to allow for ordering, scheduling and preparation. Please plan accordingly.

50% down at time of booking, with the remainder due before or at time of delivery, contract required for most events. We accept Credit Cards and Corporate Checks for your convenience.

Free delivery within Clarke or Lucas Counties. A \$25 delivery fee per additional county traveled will be added for all deliveries outside of those counties.

All buffets will be served in disposable containers and will include disposable tableware, serveware, napkins, and salt, pepper and condiments. The Sack Lunch will include disposable tableware, napkins and salt and pepper.



OFF THE

RAILS

CATERING & EVENTS

**PARTIES
WEDDINGS
MEETINGS
CORPORATE EVENTS**

*OFF THE RAILS CATERING & EVENTS:
Catering division of The Iron Horse Neighborhood Grill
and The Iron Horse Charitone*

www.ironhorseneighborhoodgrill.com/events
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ironhorsegrill@windstream.net (Osceola)
ironhorsecharitone@gmail.com (Chariton)



THE SACK LUNCH

\$16 PER PERSON 11AM-2PM, MINIMUM 15

Whether lunch is on-the-go or at the office, our Sack Lunch makes lunchtime quick and easy.

Choose 1 Main:

Western Turkey Smoked Turkey, Cheddar, Bacon and BBQ Sauce on Sourdough bread

Premium Roast Beef Roast Beef, Provolone Cheese, Arugula and Tomato with Horseradish Mayo on a Hoagie Roll

Pulled Pork Slow-smoked Pulled Pork in a Sweet BBQ Sauce on a Brioche Bun

Bacon Ranch Chicken Wrap Crispy Chicken, Bacon, Tomatoes, Lettuce, and Cheddar-jack Cheese topped with Ranch Dressing

Buffalo Chicken Wrap Crispy Chicken tossed in spicy Buffalo Sauce, with Diced Tomatoes, Celery, Salad Greens and Ranch Dressing

Applewood Club Applewood Smoked Ham and House smoked Turkey, Cheddar, Lettuce, Tomato and Bacon, on Toasted Sourdough with Mayo on the side

Cranberry Walnut Chicken Salad Roasted Chicken Breast, Cranberries, Diced Walnuts & Celery with Lettuce on Sourdough

Italian Sub Sandwich Smoked Ham, Roast Beef, Salami, Provolone, Lettuce and Tomato with Italian Vinaigrette on a Hoagie

Southwest Hummus Wrap Hummus, Lettuce, Tomato, Cheddar Jack Cheese, Black Bean & Corn Salsa, and Chipotle Ranch



Choose 1 Side: Potato Salad, Kettle Chips, Macaroni Salad, Cottage Cheese, Pasta Salad, BBQ Baked Beans, Coleslaw

Choose 1 Dessert: Fudge Brownies, Assorted Cookies, Fruit Cup, Chocolate Cookie Fluff

THE MAIN EVENT BUFFET

\$24 PER PERSON 4-8PM, MINIMUM 20

Let us handle your next event!



Choose 1 Main:

Bourbon Peach Pork Loin Tender Pork Loin covered in our sweet Peach-Bourbon sauce, dinner rolls included

Bruschetta Chicken Grilled Chicken topped with Tomato-Basil Bruschetta and melted Mozzarella, dinner rolls included

8 oz. Ribeye Seasoned and Grilled 8 oz. Ribeye steak, cooked Medium, dinner rolls included

Homestyle Meatloaf Our own beef blend with onions and bell peppers, topped with a sweet sauce, dinner rolls included

Honey Bourbon Glazed Ham Juicy roasted Ham with a Sweet Honey Bourbon Glaze, dinner rolls included

Cajun Chicken Pasta Grilled Chicken in a spicy Cajun Cream sauce tossed with Penne pasta, breadsticks included

Chicken Alfredo Grilled Chicken atop rich and creamy Pasta Alfredo, breadsticks included

Pasta Bolognese Ground beef, sausage and veggies cooked in a traditional red sauce, breadsticks included

Smoked Brisket Dinner Slow smoked, tender beef Brisket with BBQ sauce served on the side, cornbread included

Pulled Pork Dinner Our Signature Slow Smoked Pork, with Brioche Buns, and Onion, Pickles and BBQ sauce on the side

Choose 2 Sides: Tossed Italian Salad, House Salad with Assorted dressings, Cranberry Walnut Salad, Pasta Salad, Country Potato Salad, Garlic Mashed Potatoes, Herbed Roasted Potatoes, Baked Potatoes, Buttered Corn, Seasoned Green Beans, Roasted Veggies, Bacon Braised Cabbage, BBQ Baked Beans, Mac & Cheese

Choose 1 Dessert: Cherry Cheesecake, Fresh Fruit Tray with Cream Cheese Dip, Chocolate Cookie Fluff, Southern Banana Pudding, Triple Chocolate Layer Cake, Strawberry & Cream Layer Cake



PARTY PLATTERS

ALL PARTY PLATTERS SERVE 25 PEOPLE

Feeding a crowd? Make it easy with a Party Platter!

Spinach Artichoke Dip with Crostini | \$75

Rich and creamy Spinach Artichoke Dip with Toasted Crostini

Italian Bruschetta | \$75

Fresh tomatoes, basil, garlic and Parmesan with Toasted Crostini

Sausage and Cream Cheese Stuffed Mushrooms | \$75

Mushroom caps stuffed with Italian Sausage, Herbs and Cream Cheese

Meat, Cheese, and Cracker Tray | \$65

A selection of premium cured meats, sliced cheeses and crackers

Honey Garlic or Sweet Chili Chicken Wings | \$90

A platter full of delicious wings, with Asian-inspired flavors

Deluxe Shrimp Cocktail | \$90

Chilled extra large jumbo shrimp with cocktail sauce and fresh lemon

Swedish or BBQ Cocktail Meatballs | \$75

Baked pork and beef meatballs tossed in your choice of sauce



Fresh Veggie Tray | \$60

Assortment of Seasonal fresh veggies paired with sour cream ranch dip

Seasonal Fresh Fruit Tray | \$65

Selection varies by season, but will always be fresh - includes fruit dip

BBQ Chicken Springrolls | \$85

Smoked Chicken, Coleslaw and Cheddar, fried crispy - with BBQ sauce

Pulled Pork Sliders | \$70

BBQ smoked pork on a sweet roll topped with coleslaw and pickle

Mexican Tortilla Pinwheels | \$45

Chicken, cream cheese, bell peppers and salsa all rolled in a tortilla