

Preferred Vendors

The Iowa State Fairgrounds works with a number of professional companies to satisfy any catering needs during the World Pork Expo.

• Beer/wine/food can be served free to guests in any non-contracted/non-licensed catering facility or location on grounds. These include Grand Avenue, Rock Island, Ruan Plaza and the Jacobson Lawn.



Hy-Vee in Altoona has many pork offerings ranging anywhere from pulled pork sandwiches and beans to pork carnitas. Side options include roasted potatoes, green bean almondine, cole slaw, potato salad and more. Please contact 515-967-7676 for rates and details.



Kue'd Smokehouse strives in our flair for homemade comfort food and our high expectations on customer service. Everything from feeding large groups of 500-600 ppl with hors d'oeuvres, multiple groups with their own private tents for lunch/dinner, to doing a cook on site a 6 coarse meal for NPPC. We are pretty knowledgeable with our pork products. Please contact Angie Kirton at 515-987-4972 for rates and details.





Rib Shack/Great Caterers of Iowa are full service catering companies that cover everything from event planning to a full service bar. Please see our menu and pricing on our website. Please contact Joni Bell at 515-264-8765 or joni@ribshackofiowa.com for rates and details.



Smokey D's BBQ offers many food options including a BBQ buffet, smoked pork loin, smoked sausage, filet of pork shoulder, jalapeno corn, potato casserole, creamy cole slaw and pork nacho bar. Additional options are available for hors d'ouevres and dessert. Please contact Darren Warth at 515-243-2747 or Darren@smokeydsbbq.com for rates and details.



The Iowa Machine Shed is an Iowa owned restaurant that specializes in "Homemade Farm Fare "We can assist with every detail of your event. We are known for our amazing award winning Pork Recipes from breakfast to dinner. From our Stuffed Iowa Chop to our Pulled Pork Sandwiches with All the Fixins' we will help show case Pork! Please contact Cat Wood at 515-270-6818 or cwood@hoari.com for rates and details.



Jethro's BBQ offers lowa's finest meat which has been smoked over oak and hickory planks paired with homemade sides. Menu ranges from sandwiches, slow smoked meats, candied sweet potatoes, man & cheese and campfire baked beans. Please contact Mike Holmes at michael.holms@jethrosdesmoines.com for rates and details.



Campbell's Concessions is the inventor of the corndog, but that's not our only claim to fame. We have a dedicated staff that has been serving large events such as: fairs, races, sporting events, concerts and more for the last 60 years. Please contact Helen Little at Campbellscorndogs@msn.com or 515-262-3111 x4501.



Whether it's an intimate meeting or a large formal event, we are available to meet your needs. With endless menu options from breakfast casserole to party trays, we are here to take care of your dining so that you can fully enjoy your event hassle free. Please contact Mandi Graham at mrustad@turkeytimecons.com or 515-745-6601.