Welcome

ORDERING GUIDELINES

We welcome the opportunity to serve you and pride ourselves on offering an outstanding array of food and beverage selections designed to meet a variety of needs. We are dedicated to providing you with the highest quality of catering services, from a modest coffee break to extravagant receptions and dinners. Our catering staff strives to develop and produce unique customized menu events. Please contact the catering manager for more details.

To place an order please contact our catering office between 8 a.m. - 5 p.m. Monday through Friday at 402-554-2400 or email unocatering@unomaha.edu. Whenever possible, all catering orders should be placed five (5) business days prior to your event. While we make every effort to accommodate last minute orders, we cannot guarantee your first choice selections can be fulfilled.

DELIVERY AND PICK UP SERVICES

• Our catering staff will deliver to all facilities on both Dodge and Pacific campus. For events that do not require a staff member to stay and service, a flat delivery fee of $10 is charged for each trip made to your building. If we are required to return and collect buffet linens or catering equipment there is a pick up fee of $10 assessed.

• Pick up options are available from Milo Bail Student Center – no fees associated.

• All catered items will be presented with the appropriate disposable plates, napkins, utensils, cups, and condiments. Plate and flatware upgrades are available upon request.

• Hot Plated and Buffet meals are available upon request – options vary pending building restrictions. Additional labor and rental fees will apply. Please contact the catering manager with requests.

DIETARY REQUESTS

• All dietary requests will be honored with advance notice. Vegetarian, vegan, and gluten free items are available upon request.

BEER AND WINE SERVICE

• Please reference the catering menu for pricing. Contact the catering manager to discuss the University’s current alcohol service policy.
## Snack & Break Items

### Price Per Pound

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Queso Cheese &amp; Chips</td>
<td>$15.00</td>
<td>2 lb minimum</td>
</tr>
<tr>
<td>Pretzel Bites with Nacho Cheese</td>
<td>$24.95</td>
<td></td>
</tr>
<tr>
<td>Salsa &amp; Chips</td>
<td>$12.75</td>
<td></td>
</tr>
<tr>
<td>Chex Mix</td>
<td>$9.75</td>
<td></td>
</tr>
<tr>
<td>Mini Pretzels</td>
<td>$8.25</td>
<td></td>
</tr>
<tr>
<td>Sweet &amp; Nutty Trail Mix</td>
<td>$12.00</td>
<td></td>
</tr>
<tr>
<td>Fresh Popcorn (serves 20 people)</td>
<td>$10.00</td>
<td></td>
</tr>
<tr>
<td>Popcorn with M&amp;Ms (serves 20 people)</td>
<td>$13.00</td>
<td></td>
</tr>
</tbody>
</table>

### Price Per Person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Herbed Cheese Ball &amp; Crackers</td>
<td>$2.50</td>
<td></td>
</tr>
<tr>
<td>Hummus &amp; Pita Chips</td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>$2.75</td>
<td>Served with crackers</td>
</tr>
</tbody>
</table>

### Price Per Each

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit</td>
<td>$1.55</td>
<td></td>
</tr>
<tr>
<td>Granola or NutriGrain Bars</td>
<td>$1.55</td>
<td></td>
</tr>
<tr>
<td>Yogurt (Yoplait or Greek)</td>
<td>$2.05</td>
<td></td>
</tr>
<tr>
<td>Bags of Chips</td>
<td>$0.85</td>
<td></td>
</tr>
</tbody>
</table>

## Snack Trays

### Cheese Tray & Crackers

A selection of assorted domestic & imported cheeses, cubed & garnished with fruit.

- **Small Tray (Serves 12-15)**: $29.75
- **Regular Tray (Serves 24-30)**: $50.50

### Meat & Cheese Tray

Bite sized meats & cheeses, cubed & garnished with fruit & a Dijon mustard dipping sauce.

- **Small Tray (Serves 12-15)**: $33.95
- **Regular Tray (Serves 24-30)**: $57.75

### Fresh Fruit Tray

Seasonal fresh fruit in sliced & bite sized pieces, attractively garnished. Add fruit dip for $5 per tray.

- **Small Tray (Serves 12-15)**: $39.75
- **Regular Tray (Serves 24-30)**: $52.50

### Fruit & Cheese Tray

Seasonal fresh fruit in sliced & bite sized pieces with a selection of assorted cubed cheeses.

- **Small Tray (Serves 12-15)**: $34.75
- **Regular Tray (Serves 24-30)**: $51.50

### Vegetable Tray

Includes an assortment of fresh, seasonal vegetables served with a centerpiece of Ranch dip.

- **Small Tray (Serves 12-15)**: $29.75
- **Regular Tray (Serves 24-30)**: $52.50

### Taco Pie

A spicy treat of layers of refried beans, seasoned ground beef, salsa, shredded cheddar cheese and garnished with sour cream, chopped black olives, diced tomatoes & diced onions. Served with taco chips.

- **Small Tray (Serves 12-15)**: $27.50
- **Regular Tray (Serves 30-35)**: $49.50

## Sweets

### Plain, Frosted Sheet Cakes

- **Full Sheet Cake (Serves 80-96)**: $61.75
- **Half Sheet Cake (Serves 40-48)**: $46.25

### Specialty Sheet Cakes - Decorated

- **Full Sheet Cake (Serves 80-96)**: $87.50
- **Half Sheet Cake (Serves 40-48)**: $72.00

### Gourmet Cupcakes

Choice of Red Velvet, Vanilla Raspberry, Triple Chocolate, Salted Turtle or Cappuccino

- $2.25 each

### Dessert Bars

- **Chocolate, Mocha, Pumpkin or Lemon**: $11.75

### Cookies

- **Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin or Sugar**: $9.75

### Gooey Homemade Rice Krispie Treats

- $9.75
### BAR SERVICES
Clients must supply all alcohol. All alcoholic beverages must be served by the UNO Catering Staff. Both bar services require a minimum of 1 bartender for a minimum of 2 hours at a rate of $35 per hour in addition to the per person charges.

**Beer & Wine Bar Service** . . . $1.75 per person
Includes sodas, ice water & plastic barware

**Full Bar Service** . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $2.75 per person
Includes mixes, cut fruit, juices, soda & water

**Other Beverages** . . . . See Catering Manager
Punch, iced tea, coffee & coffee bar are provided at a self-service station at an additional charge.

### BEVERAGES

#### PRICE PER GALLON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$15.50</td>
</tr>
<tr>
<td>Starbucks Verona</td>
<td>$19.00</td>
</tr>
<tr>
<td>Coffee Bar</td>
<td>$22.50</td>
</tr>
<tr>
<td>Includes regular &amp; decaf coffee, flavored syrups, whipped cream, cinnamon, creamer &amp; sweeteners</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate, Cappuccino or Hot Spiced Cider</td>
<td>$18.00</td>
</tr>
<tr>
<td>Orange or Apple Juice</td>
<td>$18.00</td>
</tr>
<tr>
<td>Lemonade, Fruit Punch and Iced Tea</td>
<td>$18.00</td>
</tr>
<tr>
<td>Water</td>
<td>$5.15</td>
</tr>
<tr>
<td>Infused Water (Cucumber or Orange)</td>
<td>$10.25</td>
</tr>
</tbody>
</table>

One gallon serves approximately 20 guests

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### ALA CARTE BREAKFAST

#### PRICE PER EACH

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Juices</td>
<td>$2.10</td>
</tr>
<tr>
<td>12oz Bottled Water*</td>
<td>$1.10</td>
</tr>
<tr>
<td>Canned Soft Drinks*</td>
<td>$1.10</td>
</tr>
</tbody>
</table>

*Available on consumption at $1.25 each.

#### PRICE PER DOZEN

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts</td>
<td>$14.00</td>
</tr>
<tr>
<td>Includes top glazed, cake &amp; frosted</td>
<td></td>
</tr>
<tr>
<td>Assorted Donut Holes</td>
<td>$4.25</td>
</tr>
<tr>
<td>Includes cinnamon, glazed &amp; powdered sugar</td>
<td></td>
</tr>
<tr>
<td>Mini Muffins</td>
<td>$9.75</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$9.75</td>
</tr>
<tr>
<td>Assorted Danishes</td>
<td>$14.50</td>
</tr>
<tr>
<td>Assorted Pastry Platter</td>
<td>$12.25</td>
</tr>
</tbody>
</table>
| Include breakfast breads, danishes & mini muffins

#### PRICE PER PERSON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donut Hole Bar</td>
<td>$1.75</td>
</tr>
<tr>
<td>Includes cake donut holes, chocolate syrup, sprinkles &amp; powdered sugar. 12 person minimum</td>
<td></td>
</tr>
<tr>
<td>Gourmet Streusel Muffins</td>
<td>$1.75</td>
</tr>
<tr>
<td>Gourmet Bagels &amp; Cream Cheese</td>
<td>$1.75</td>
</tr>
<tr>
<td>Cinnamon Coffee Cake (Serves 40)</td>
<td>$46.25</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$1.55</td>
</tr>
</tbody>
</table>

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### LIGHTER BREAKFAST BUFFETS

The following breakfast selections are presented at a self-service station.

#### PRICE PER PERSON

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast Buffet</td>
<td>$6.25</td>
</tr>
<tr>
<td>Fresh fruit (in season), assorted breakfast breads, mini muffins with butter &amp; cinnamon coffee cake. Served with coffee (regular or decaf), chilled fruit juices &amp; water.</td>
<td></td>
</tr>
<tr>
<td>Bistro Breakfast Buffet</td>
<td>$7.75</td>
</tr>
<tr>
<td>Vanilla yogurt with fruit tray &amp; granola, assorted Scone-cakes &amp; Ultimate Breakfast Rounds (high fiber breakfast cookies). Served with coffee (regular or decaf), chilled fruit juices &amp; water.</td>
<td></td>
</tr>
</tbody>
</table>

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### ADD-ON HOT BREAKFAST ENHANCEMENTS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Pizza (10 slices)</td>
<td>$15.25</td>
</tr>
<tr>
<td>House made crust topped with eggs, cheese shredded potatoes &amp; sausage</td>
<td></td>
</tr>
<tr>
<td>Mini Egg Scramble Cups</td>
<td>$18.50 per dozen</td>
</tr>
<tr>
<td>Scrambled egg, onion, peppers &amp; ham. Salsa served onside.</td>
<td></td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Burritos</td>
<td>$2.55 each</td>
</tr>
<tr>
<td>Scrambled egg, cheese, shredded potatoes, gravy &amp; sausage wrapped in a warm tortilla. <strong>Minimum of 12.</strong></td>
<td></td>
</tr>
<tr>
<td>Breakfast Sandwich</td>
<td>$3.50 each</td>
</tr>
<tr>
<td>Scrambled egg, cheese, &amp; choice of bacon or sausage on a warm biscuit. <strong>Minimum of 12.</strong></td>
<td></td>
</tr>
</tbody>
</table>
BOXED LUNCHES

BOXED SANDWICHES AND WRAPS
Boxed lunch choices, including gourmet boxes and entree salads, are designed for group orders, not individual per person orders. You may select up to 3 different boxed lunch options for your group along with 3 side items (same side items for all lunches). Gluten free sandwich bread is available upon request.

PRICE PER PERSON

Traditional Sandwich Box  ............ $6.75
Includes choice of turkey, ham, roast beef or veggie on marbled bread.

Traditional Wrap Box  ............ $7.75
Includes choice of turkey, ham, roast beef or veggie on a garlic & herb wrap.

GOURMET BOXES
$9.25 PER PERSON

Jumbo Croissant
Choice of House made chicken salad or sliced deli meats.

California Turkey Flatbread
Smoked turkey, fresh guacamole, Havarti cheese, lettuce, tomato & Dijon mustard.

Roast Beef on Ciabatta
Roast beef with caramelized onions, smoked Gouda cheese, banana peppers & romaine lettuce.

Pesto Chicken Wrap
Grilled chicken breast with sundried tomato, Havarti cheese & spring greens.

Sesame Thai Wrap
Sliced chicken, provolone, romaine, shaved carrots & crunchy noodles with Thai peanut dressing.

Chicken Caesar Wrap
Romaine, parmesan, olives & creamy Caesar dressing.

The Green Machine (Vegetarian)
Cucumbers, shredded carrots, spinach, banana peppers & garden veggie spread.

Vegetarian Focaccia (Vegan)
Zucchini, Kalamata olives, Roma tomatoes, spring mix & house-made hummus.

Black Bean (Vegan)
Black bean patty with house-made hummus & roasted vegetables.

BOXED ENTREE SALADS
Substitute Grilled or Marinated Tofu for chicken at no extra charge. No side items are included with entree salads. Please select one salad for your group.

$10.25 PER PERSON

Thai Curry Chicken
Curried chicken breast served over mixed greens & topped with roasted peanuts, green onions, shaved carrots, mandarin oranges & lo mein noodles. Served with peanut dressing.

Balsamic Chicken
Balsamic chicken with fresh pears, candied walnuts, celery, feta cheese & Craisins over mixed greens. Served with balsamic or raspberry dressing.

Chicken Waldorf
Grilled chicken with raisins, fresh strawberries, candied walnuts & diced apples over spinach & field greens. Served with lemon poppyseed dressing.

Traditional Caesar with Grilled or Blackened Chicken
Your choice of chicken with Romaine lettuce, sweet red onion, tomato, black olives & croutons. Served with a classic Caesar dressing.

SIDE ITEMS
• Pasta Salad
• Creamy Potato Salad
• Apple
• Cocktail Fruit Cup

• Pickle Spear
• Chips
• Homemade Brownie
• Rice Krispie Treat
• Cookie

unocatering@unomaha.edu | catering.unomaha.edu
**SANDWICH AND WRAP PLATTERS | GO BOXLESS!**

## SANDWICH PLATTERS

**Six Foot Hoagie Party Sandwich**
A giant hoagie sandwich filled with sliced turkey, ham & roast beef, sliced 
Swiss & American cheeses, tomatoes and lettuce. Sandwich comes unsliced 
& a knife is provided. **Serves approximately 30-35 guests**

**Cold Wrap Tray**
Garlic & herb tortilla cut in half with sliced turkey, lettuce, tomato & ranch spread.

- 12 piece tray .................................................. $25.25
- 24 piece tray .................................................. $49.50
- 48 piece tray .................................................. $97.50

**Club Sandwich Tray**
Our triple decker club cut sandwich filled with an assortment of meats & cheeses.

- 12 piece tray .................................................. $13.50
- 24 piece tray .................................................. $24.75
- 48 piece tray .................................................. $47.25

**Hoagie Sandwich Tray**
Our traditional hoagie sandwich cut in half with a choice of turkey, 
ham or beef and topped with lettuce & tomatoes.

- 12 piece tray .................................................. $22.00
- 24 piece tray .................................................. $42.00
- 48 piece tray .................................................. $79.25

**Croissant Tray**
Oversized fluffy croissant halves with choice of chicken salad or deli meats.

- 12 piece tray (select 1) ........................................ $30.00
- 24 piece tray (select up to 2) ............................... $58.80
- 48 piece tray (select up to 3) ................................ $115.20

## WRAP PLATTERS

**Hot Wrap Tray**
Whole 6 inch wraps with a choice of Pulled Pork Cuban, Sundried 
Tomato & Pesto Chicken or Veggie Black Bean with Hummus.

- 12 piece tray (select 1) ........................................ $26.25
- 24 piece tray (select up to 2) ............................... $51.00
- 48 piece tray (select up to 3) ............................... $98.25

**ADD TO ANY PLATTER**

- Garden Veggie Salad Bowl with Dressings .......... $2.50 per person
- Pasta Salad .................................................. $1.50 per person
- Creamy Potato Salad ....................................... $1.25 per person
- Chips & Salsa .................................................. $1.05 per person
LUNCH BUFFETS
Iced tea, water & coffee will be provided at a self-service station. Buffet selections are available to parties of 15 or more.

Picnic Basket ............... $12.25 per person
Served with sandwich relishes, seasonal salad bowl with dressings, and choice of fresh fruit, Italian pasta salad, or creamy potato salad.

Platters of premade favorites – choose three:
- Chicken Salad Croissant
- Roast beef and Gouda on Ciabatta Bread
- Turkey and Havarti on Flatbread
- Spinach and Balsamic Portobella Wraps

Greens Gone Wild ........... $13.75 per person
Bowl of mixed spring greens with curried chicken & teriyaki beef along with assorted toppings including feta cheese, sunflower seeds, julienne carrots, croutons, tomatoes, olives, cucumbers, croissants and candied walnuts. Choice of two dressings. Also served with a fresh fruit platter, pasta salad & rolls with butter.

Taco Salad Bar ............... $12.25 per person
Building station to include cold fajita shredded chicken with fresh flour tortilla bowls & hard shell taco shells. Accompaniments include sour cream, diced tomatoes, salsa, olives, chives, romaine lettuce & shredded cheese. Also served hot quesadilla triangles, sliced fruit & sopapillas.

SLIDER BAR ................. $12.25 per person
Served with grilled vegetable platter, seasonal salad with 2 dressings & home-style fried chips.

Choice of 2 sliders:
- Pulled pork with BBQ and coleslaw
- Chicken philly with swiss, onions & peppers
- Chicken and waffles
- Buffalo chicken with blue cheese
- Veggie pesto portobella

Pizza Party ................. $8.50 per person
Assorted one topping & specialty pizzas alongside a mixed green salad with two dressings, seasonal fruit, fresh baked cookies & canned soft drinks.

Large 16” Pizzas
Homemade garlic butter crust. Available cut in 8 pieces, 10 pieces or “party cut” in 16 squares. Optional 10” gluten free crust available.

Single Topping .............. $14.25 each
- Pepperoni
- Sausage
- Hamburger
- Cheese

Specialty .................. $15.50 each
- Vegetarian
- Combo
- BBQ Chicken
- Buffalo Chicken
- Garden Veggie Alfredo
- Mac & Cheese
- Italian Chicken Alfredo

Add chili for $1.50 per person

Middle Eastern Bar ........ $13.75 per person
Building station with warm pita bread & curried chicken shawarma with toppings to include diced tomatoes, Kalamata olives, feta cheese & olive oil. Served with Greek pasta salad, tabbouleh salad & hummus.

Salad and Potato Bar ...... $11.25 per person
Choice of salad & 2 dressings: seasonal salad with feta, cheese, croissants & diced apples OR garden salad with olives, tomatoes, cucumbers & croutons. Includes warm baked potatoes rubbed in sea salt with assorted toppings to include sour cream, chives, butter, cheddar cheese, crispy bacon & broccoli. Fresh fruit and rolls with butter.

Additional labor & rental fees may apply. Please contact the Catering Manager with requests.
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sushi Rolls with Soy Sauce and Ginger</td>
<td>Market Price</td>
<td>Boneless Chicken Wings</td>
</tr>
<tr>
<td>Taco Pie Cup with Tortilla Chip</td>
<td>$2.50 per person</td>
<td>Choice of dipping sauces: BBQ, Ranch or Honey Mustard</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Tray</td>
<td>$2.50 per person</td>
<td>Andouille Sausage &amp; Pepper Jack Cheese Puffs</td>
</tr>
<tr>
<td>Relish Tray with Ranch Dip</td>
<td>$2.50 per person</td>
<td>Tandoori Thai Peanut Chicken Skewers</td>
</tr>
<tr>
<td>Domestic Cheese Tray with Crackers</td>
<td>$2.50 per person</td>
<td>Seafood Stuffed Mushrooms Chicken Salad Puffs</td>
</tr>
<tr>
<td>Cocktail Platter</td>
<td>$2.50 per person</td>
<td>Assorted Canapes</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Sweet and Sour Sauce</td>
<td>$2.50 per person</td>
<td>Spicy Buffalo Wings</td>
</tr>
<tr>
<td>BBQ Smothered Cocktail Franks</td>
<td>$2.50 per person</td>
<td>Gourmet Mac &amp; Cheese Bites</td>
</tr>
<tr>
<td>CRUDITÉ Shooters with Ranch Dip</td>
<td>$3.25 per person</td>
<td>Individual Dessert Shooter Cups</td>
</tr>
<tr>
<td>Baked Brie topped with Apple Walnut Sauce &amp; Crackers</td>
<td>$3.25 per person</td>
<td>Falafel Bites with Tzatziki Sauce &amp; Tomato &amp; Cucumber Salad</td>
</tr>
<tr>
<td>Italian Parmesan Meatball Skewers</td>
<td>$3.25 per person</td>
<td>Coconut Shrimp with orange marmalade horseradish sauce</td>
</tr>
<tr>
<td>Asparagus Fries &amp; Creamy Mustard Sauce</td>
<td>$3.25 per person</td>
<td>Crab Rangoon with Sweet and Sour Sauce</td>
</tr>
</tbody>
</table>

Please select a minimum of 3 items. Hors d'oeuvres are served buffet style and priced per person. Passed options are available with an additional labor fee.