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 –10 business days for weekends or evenings. While we make every effort to accommodate last minute orders, we cannot guarantee your first choice selections can be fulfilled.

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.

CAMPUS MENU 2016-2017
SNACKS, BREAK & SWEETS

SNACK & BREAK ITEMS

PRICE PER POUND

One pound serves approximately 12 guests

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
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</thead>
<tbody>
<tr>
<td>Herbed Cheese Ball &amp; Crackers</td>
<td>$2.50</td>
</tr>
<tr>
<td>Hummus &amp; Pita Chips</td>
<td>$3.00</td>
</tr>
<tr>
<td>Spinach &amp; Artichoke Dip</td>
<td>$2.75</td>
</tr>
<tr>
<td>Chicken Salad</td>
<td>$3.00</td>
</tr>
<tr>
<td>Chicken Salad (Served with garlic toast points)</td>
<td>$3.00</td>
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PRICE PER EACH

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

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Tray (Serves 12-15)</td>
<td>$39.75</td>
</tr>
<tr>
<td>Regular Tray (Serves 24-30)</td>
<td>$52.50</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Tray</th>
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</thead>
<tbody>
<tr>
<td>Small Tray (Serves 12-15)</td>
<td>$33.95</td>
</tr>
<tr>
<td>Regular Tray (Serves 24-30)</td>
<td>$57.75</td>
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</tbody>
</table>

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

<table>
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<tr>
<td>Regular Tray (Serves 24-30)</td>
<td>$52.50</td>
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</tbody>
</table>

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

<table>
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<tr>
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</thead>
<tbody>
<tr>
<td>Small Tray (Serves 12-15)</td>
<td>$34.75</td>
</tr>
<tr>
<td>Regular Tray (Serves 24-30)</td>
<td>$51.50</td>
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</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Tray</th>
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</thead>
<tbody>
<tr>
<td>Small Tray (Serves 12-15)</td>
<td>$29.75</td>
</tr>
<tr>
<td>Regular Tray (Serves 24-30)</td>
<td>$52.50</td>
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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.

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Tray</th>
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<tbody>
<tr>
<td>Small Tray (Serves 12-15)</td>
<td>$27.50</td>
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<tr>
<td>Regular Tray (Serves 30-35)</td>
<td>$49.50</td>
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SWEETS

Plain, Frosted Sheet Cakes

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Sheet</th>
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</thead>
<tbody>
<tr>
<td>Full Sheet Cake (Serves 80-96)</td>
<td>$61.75</td>
</tr>
<tr>
<td>Half Sheet Cake (Serves 40-48)</td>
<td>$46.25</td>
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Specialty Sheet Cakes - Decorated

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Sheet</th>
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</thead>
<tbody>
<tr>
<td>Full Sheet Cake (Serves 80-96)</td>
<td>$87.50</td>
</tr>
<tr>
<td>Half Sheet Cake (Serves 40-48)</td>
<td>$72.00</td>
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</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Dozen</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$2.25 each</td>
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</table>

Dessert Bars

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Dozen</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$11.75</td>
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</table>

Cookies

<table>
<thead>
<tr>
<th>Type</th>
<th>Price Per Dozen</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>$9.75</td>
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</table>

Gooey Homemade Rice Krispie Treats

<table>
<thead>
<tr>
<th>Type</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>$9.75</td>
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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

One gallon serves approximately 20 guests

Coffee ................................................................. $15.50

Starbucks Verona ............................................ $19.00

Coffee Bar ......................................................... $22.50
Includes regular & decaf coffee, flavored syrups, whipped cream, cinnamon, creamer & sweeteners

Hot Chocolate, Cappuccino or Hot Spiced Cider ...... $18.00

Orange or Apple Juice ........................................ $18.00

Lemonade, Fruit Punch and Iced Tea ............... $18.00

Water ................................................................. $5.15

Infused Water (Cucumber or Orange) ................. $10.25

PRICE PER EACH

Bottled Juices .................................................... $2.10

12oz Bottled Water* ........................................ $1.10

Canned Soft Drinks* .......................................... $1.10

*Available on consumption at $1.25 each.
BREAKFAST & PASTRIES

ALA CARTE BREAKFAST

PRICE PER DOZEN

Assorted Donuts  ............... $14.00
Includes top glazed, cake & frosted
Assorted Donut Holes  ........ $4.25
Includes cinnamon, glazed & powdered sugar
Mini Muffins  .................. $9.75
Cinnamon Rolls  ................ $9.75
Assorted Danishes  ............ $14.50
Assorted Pastry Platter  ...... $12.25
Include breakfast breads, danishes & mini muffins

PRICE PER PERSON

Donut Hole Bar  ............... $1.75
Includes cake donut holes, chocolate syrup, sprinkles
& powdered sugar. 12 person minimum.

LIGHTER BREAKFAST BUFFETS

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

PRICE PER PERSON

Continental Breakfast Buffet  ...... $6.25
Fresh fruit (in season), assorted breakfast breads, mini
muffins with butter & cinnamon coffee cake. Served with
coffee (regular or decaf), chilled fruit juices & water.

Bistro Breakfast Buffet  ........ $7.75
Vanilla yogurt with fruit tray & granola, assorted
Scone-cakes & Ultimate Breakfast Rounds (high fiber breakfast cookies). Served with coffee
(regular or decaf), chilled fruit juices & water.

FULL BREAKFAST BUFFETS

The following hot buffet selections are available to parties with 20 or more guests during weekdays and 100 or more guests on weekends. $5 per person will be added to buffets that fall under the minimum. Linens, table settings, plates, glassware, silverware and water service are included. Orange juice and coffee on beverage station.

PRICE PER PERSON

Farmhouse Buffet  ............... $9.25
Scrambled Eggs, Country Fried Potatoes and Choice of
one breakfast meat (Bacon, Sausage, Ham or Chicken Fried Steak). Assorted Breads and Mini Muffins, Coffee, Water and Orange Juice. 20 person minimum.

Add on additional meat option for $1

Maverick Buffet  ................. $11.50

1. Choice of One
   - Fresh Market Veggie and Potato
     Breakfast Casserole
   - Southern Brunch Cheesy Hash brown
     Casserole with Bacon or Sausage
   - Breakfast Strata with Bacon or Sausage.

2. Choice of One
   - Warm Biscuits & Country Sausage Gravy,
   - Buttermilk Pancakes
   - Bananas Fosters French Toast
   - Pork Sausage in a Blanket

Sliced Fruit, Assortment of Danishes, Breakfast Breads, Coffee, Water and Orange Juice. 20 person minimum.

ADDITIONAL BREAKFAST ENHANCEMENTS

Breakfast Pizza (10 slices)  .......... $15.25
House made crust topped with eggs,
cheese, shredded potatoes & sausage

Mini Egg Scramble Cups  .......... $18.50 per dozen
Scrambled egg, onion, peppers & ham. Salsa served onside.

Breakfast Burritos  .............. $2.55 each
Scrambled egg, cheese, shredded potatoes, gravy &
sausage wrapped in a warm tortilla. Minimum of 12.

Breakfast Sandwich  .............. $3.50 each
Scrambled egg, cheese, & choice of bacon or
sausage on a warm biscuit. Minimum of 12.

SERVED HOT BREAKFASTS

For groups fewer than 25 guests,
scramble hot breakfasts are available
by contacting the catering office
**BOXED LUNCHES**

**BOXED SANDWICHES AND WRAPS**
Boxed lunch choices, including 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**

<table>
<thead>
<tr>
<th>Traditional Sandwich Box</th>
<th>$6.75</th>
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</thead>
<tbody>
<tr>
<td>Includes choice of turkey, ham, roast beef or veggie on marbled bread.</td>
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<table>
<thead>
<tr>
<th>Traditional Wrap Box</th>
<th>$7.75</th>
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</thead>
<tbody>
<tr>
<td>Includes choice of turkey, ham, roast beef or veggie on a garlic &amp; herb wrap.</td>
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</table>

**GOURMET BOXES**
Gourmet boxed lunches are available as a plated option with linens and silverware for an additional $3.00 per person. Includes water and iced tea service.

$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.

All boxed lunches are available as a plated option with linens and silverware for an additional $3.00 per person. Includes rolls and butter, coffee, water and iced tea service.

$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.

**Falafel Salad**
Diced tomatoes & cucumbers, feta cheese, Kalamata olives and hand rolled falafel balls. Greek dressing and tzatziki sauce.

**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
**SANDWICH PLATTERS**

### Six Foot Hoagie Party Sandwich
- $68.00
- 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.

### 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**

### 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

### 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
The following buffet selections are available to parties with 20 or more guests during weekdays and 100 or more guests on weekends. $5 per person will be added to buffets that fall under the minimum. All buffets will include freshly baked rolls & butter, water service and coffee and iced tea on self service station. Linens and table set up included. Desserts may be added beginning at $2.75 per person.

**CREATE YOUR OWN BUFFET**

**Single Entrée**...Lunch $12.50 | Dinner $16.50  
**Two Entrée** ....Lunch $14.50 | Dinner $18.50

**Cold Items (choose one).**

- Single Entrée
  - Lunch $12.50  | Dinner $16.50
- Two Entrée
  - Lunch $14.50 | Dinner $18.50

- **Cold Items**
  - Dressing choices: ranch, Italian, balsamic vinaigrette, Greek vinaigrette, lemon poppy-seed and Caesar. House dressing is a creamy garlic.
  - Garden Salad with Tomatoes, Croutons, Sliced Cucumbers, and Olives. Choice of 2 dressings
  - Seasonal Salad with Feta, Candied Walnuts, and Craisins. Choice of 2 dressings
  - Caesar Salad
  - Greek Pasta Salad
  - Vegetable Crudité with Ranch Dip
  - Fresh Fruit

**Entrée Selections (choose one or two)**

- Chicken Marsala
- Chicken Picatta
- Parmesan Chicken with choice of Marinara or Alfredo Sauce
- Sliced Beef Tender with Mushroom Demi Sauce
- Mediterranean Pesto Chicken
- BBQ Pulled Pork with Buns
- Sliced Roast Beef with Parmesan Cream Sauce
- Pork Loin Medallions
- Meat Marinara Lasagna
- Vegetarian Mushroom Alfredo Lasagna
- Blackened Chicken Alfredo

**Vegetables – chef’s season selection**

**FULL SPECIALTY BUFFETS**

**Taste of Tuscany Buffet:**

Lunch $12.25 | Dinner $15.35  
Meat marinara and Alfredo sauces with two pastas, green beans, and Caesar salad with dressings and garlic bread sticks.

**Chinese Buffet**

Lunch $12.25 | Dinner $15.35  
Vegetable Chow Mein, General Tso’s chicken, fried rice and spring rolls with dipping sauces.

**South of the Border Buffet**

Lunch $12.25 | Dinner $15.35  
Chicken fajitas with sautéed vegetables, seasoned taco meat, hard and soft shell tacos, cilantro lime rice, black beans and garnishes to include shredded lettuce, salsa, diced tomato, onions and shredded cheese.

**Maverick BBQ Buffet**

Lunch $11.95 | Dinner $14.95  
Pulled BBQ Chicken or Pork with buns, potato salad, baked beans, garden salad with dressings and corn bread.

**Picnic Basket Buffet**

Lunch $12.50 | Dinner $15.95  
Platters of premade favorites to include Chicken Salad croissant, roast beef and Gouda on focaccia, Havarti and turkey on ciabatta, and spinach portabella wraps. Served with sandwich relishes, seasonal salad bowl with dressings, and choice of fresh fruit, Italian pasta salad, or creamy potato salad.

**Add on cup of soup for $2.75 per person.**

**Greens Gone Wild Buffet:**

Lunch $13.25 | Dinner $16.75  
Bowl of mixed spring greens with curried chicken and sesame beef along with assorted toppings to include feta cheese, sunflower seeds, julienne carrots, croutons, tomatoes, olives, candied walnuts, dried cranberries, cucumbers and choice of two dressings. Fruit platter and rolls with butter.

**Add on cup of soup for $2.75 per person.**
BUFFETS & PIZZA

LIGHTER FARE BUFFETS

Lighter fare buffets are designed as a less heavy buffet option for groups of 15 or more. All items presented on a self-service station with disposable plates and flatware. Iced tea and water on beverage station.

If you would like to upgrade to china and table service there will be an additional charge of $3 per person. Iced tea, water & coffee will be provided at a self-service station. Buffet selections are available to parties of 15 or more.

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 portabella

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.

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.

Add chili for $1.50 per person.

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.

Add chili for $1.50 per person.

Salad and Potato Bar . . . $11.25 per person
Choice of salad & 2 dressings: seasonal salad with feta, cheese, raisins & 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.

Choice of salad & 2 dressings: seasonal salad with feta, cheese, raisins & 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.

Add chili for $1.50 per person.

PIZZA

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
- Hamburger
- Cheese

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

All luncheon and dinner selections are served with full service and include choice of salad, starch, vegetable, rolls & butter, iced tea, and water. UNO Catering will accommodate guests’ dietary and religious requests – there will be an additional $2 per charge per plate for specialty meals.

Prices are based on a “two course menu”. There will be an additional fee of $2 per person for events under 12 people.

Desserts may be added beginning at an additional $2.75 per person.

SECOND COURSE

BEEF AND PORK

**Stuffed Boneless Pork Chops**
Lunch $13.25 | Dinner $18.25
Tender baked pork chop stuffed with wild rice, apricot and walnut stuffing.

**Roasted Pork Loin**
Lunch $13.25 | Dinner $18.25
Thinely slice medallions topped with a garlic mustard sauce.

**Beef Tender with Wild Mushroom Demi Sauce**
Lunch $14.50 | Dinner $20.50
Tender beef medallions baked to medium and topped with a wild mushroom sauce.

**Balsamic Glazed Steak Rolls**
Lunch $15.95 | Dinner $21.95
Sautéed peppers, onions, zucchini, and mushrooms are wrapped up with tender steak, grilled, and drizzled with a garlic, rosemary, balsamic glaze.

**Petit Filet with Pancetta and Crimini Mushroom Cap**
Lunch $16.75 | Dinner $22.75
Tenderloin filet, medium rare, capped with a pancetta cream, and laced with oregano and basil in a portabella mushroom boat.

**Chicken**

**Parmesan Baked Chicken**
Lunch $13.25 | Dinner $18.50
Choice of marinara sauce and mozzarella cheese or roasted garlic and caper cream.

**Honey Lime Chicken**
Lunch $13.25 | Dinner $18.50
Honey lime marinated chicken breast served over seasoned cilantro rice and topped with a fresh corn salsa.

**Middle Eastern Chicken Kebabs**
Lunch $13.95 | Dinner $19.95
Baked breast of chicken curried with a blend of herbs and spices and skewered over a bed of golden basmati rice with dried fruits and almonds.

**Mediterranean Pesto Chicken**
Lunch $14.95 | Dinner $20.95
Artichoke hearts, feta cheese and sundried tomatoes. Finished with a creamy pesto drizzle.

**Napa Chicken**
Lunch $14.95 | Dinner $20.95
Artichoke hearts, portabella mushroom, roasted tomatoes and a white wine herb sauce.

**Pecan Crusted Chicken**
Lunch $14.95 | Dinner $20.95
Tender baked chicken encrusted in diced pecans and topped with a creamy Dijon sauce.

**Pasta**

**Cheese Tortellini and Portabella Mushroom**
Lunch $12.25 | Dinner $16.25
Tricolor cheese tortellini baked and tossed with peas in a creamy portabella mushroom sauce.

**Vegetarian**

**Stuffed Pepper**
Lunch $11.95 | Dinner $15.50
Baked green pepper, stuffed with a cheesy rice pilaf and an array of vegetables.

**Eggplant Tower**
Lunch $13.25 | Dinner $17.25
Tender slices of eggplant lightly breaded and piled high with fresh zucchini and tomatoes, and drizzled with marinara and mozzarella cheese.

**Wild Mushroom Ravioli**
Lunch $13.25 | Dinner $17.25
Served with caramelized onions, spinach, wild mushrooms, and topped with sundried tomatoes.

**White Cheddar Mac & Cheese Stuffed Poblano Pepper**
Lunch $13.95 | Dinner $17.50
Red potato kale hash and chipotle cream.
## HORS D’OEUVRES

*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.*

<table>
<thead>
<tr>
<th>Sushi Rolls with Soy Sauce and Ginger</th>
<th>Market Price</th>
<th>Boneless Chicken Wings</th>
<th>$3.25 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taco Pie Cup with Tortilla Chip</td>
<td>$2.50 per person</td>
<td>Andouille Sausage &amp; Pepper Jack Cheese Puffs</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Fresh Seasonal Fruit Tray</td>
<td>$2.50 per person</td>
<td>Tandoori Thai Peanut Chicken Skewers</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Relish Tray with Ranch Dip</td>
<td>$2.50 per person</td>
<td>Teriyaki Beef Skewers</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Domestic Cheese Tray with Crackers</td>
<td>$2.50 per person</td>
<td>Assorted Canapes</td>
<td>Assorted Canapes includes Garden Pesto Flatbread, Cucumber, Dill &amp; Cream Cheese Coins and Tomato Mozzarella Crostini</td>
</tr>
<tr>
<td>Enchanted Platter</td>
<td>$2.50 per person</td>
<td>Seafood Stuffed Mushrooms Chicken Salad Puffs</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Vegetable Spring Rolls with Sweet and Sour Sauce</td>
<td>$2.50 per person</td>
<td>Assorted Canapes</td>
<td>Assorted Canapes includes Garden Pesto Flatbread, Cucumber, Dill &amp; Cream Cheese Coins and Tomato Mozzarella Crostini</td>
</tr>
<tr>
<td>BBQ Smothered Cocktail Franks</td>
<td>$2.50 per person</td>
<td>Spicy Buffalo Wings</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Buffalo Chicken Dip with Sliced Bread</td>
<td>$2.50 per person</td>
<td>Gourmet Mac &amp; Cheese Bites with Sundried Tomato Cream</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Creamy Spinach Artichoke Dip with Sliced Bread</td>
<td>$2.50 per person</td>
<td>Individual Dessert Shooter Cups</td>
<td>Choice of Berries &amp; Cream, Pistachio Crumble and Cappuccino Gnash</td>
</tr>
<tr>
<td>Crudité Shooters with Ranch Dip</td>
<td>$3.25 per person</td>
<td>Falafel Bites with Tzatziki Sauce &amp; Tomato &amp; Cucumber Salad</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Baked Brie topped with Apple Walnut Sauce &amp; Crackers</td>
<td>$3.25 per person</td>
<td>Coconut Shrimp with orange marmalade horseradish sauce</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Italian Parmesan Meatball Skewers</td>
<td>$3.25 per person</td>
<td>Crab Rangoon with Sweet and Sour Sauce</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Asparagus Fries &amp; Creamy Mustard Sauce</td>
<td>$3.25 per person</td>
<td>Gourmet Portobello and Asiago Cheese Bites</td>
<td>$3.25 per person</td>
</tr>
<tr>
<td>Salmon Mouse Canapé</td>
<td>$4.00 per person</td>
<td>Enchanted Platter</td>
<td>$4.00 per person</td>
</tr>
<tr>
<td>Mini Chicken or Beef Wellingtons</td>
<td>$4.00 per person</td>
<td>Mediterranean Dipping Station</td>
<td>Hummus, pesto goat cheese &amp; balsamic marinated portabella with Gorgonzola. Served with toasted lavash and ciabatta breads</td>
</tr>
<tr>
<td>Slider Station</td>
<td>Assorted sliders to include Hot Pulled Pork with Coleslaw, Veggie Pesto Portobella and Chicken Salad</td>
<td>$4.00 per person</td>
<td></td>
</tr>
<tr>
<td>Carved Meat &amp; International Cheese Display</td>
<td>$5.00 per person</td>
<td>Whole Smoked Salmon Sides Garnished with Sour Cream Aioli &amp; Capers</td>
<td>$5.00 per person</td>
</tr>
<tr>
<td>Antipasti Station</td>
<td>Marinated asparagus, roasted red peppers, artichokes, olives and zucchini. Served with toasted lavash and ciabatta breads</td>
<td>$5.00 per person</td>
<td></td>
</tr>
<tr>
<td>Beef Tenderloin with Garlic Merlot Jam on Toasted Ciabatta Bread</td>
<td>$5.00 per person</td>
<td>Shrimp Ceviche Shooter with Toasted Chip</td>
<td>$5.00 per person</td>
</tr>
</tbody>
</table>