



UNIVERSITY OF NEBRASKA AT OMAHA **CATERING MENU**

2020 - 2021

CAMPUS MENU 2020-2021

Welcome

ORDERING GUIDELINES

We welcome the opportunity to serve you and pride ourselves in offering an outstanding array of food and beverage selections designed to meet your needs. UNO Catering is dedicated to providing you with the highest quality of catering services, from a modest coffee break to extravagant receptions and dinners. Our staff strives to develop and produce unique customized menu events.

To place an order, please contact our catering office between 8:00 A.M. - 5:00 P.M. Monday through Friday at 402.554.2400 or email unocatering@unomaha.edu. Whenever possible, all catering orders should be placed five 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.

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 will be 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 with 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.
- For non-university groups there will be an 18% service charge. The group will not be charged delivery and pick-up charges.

DIETARY AND RELIGIOUS REQUESTS

- Dietary and religious requests will be honored with advance notice.

BEER AND WINE SERVICE

- Please reference the catering menu for pricing. Contact the catering manager to discuss the University's current alcohol service policy.



BREAKFAST & PASTRIES

À LA CARTE BREAKFAST

PRICE PER DOZEN

Donuts	\$15.00
Mini Muffins	\$12.00
Assorted Danishes	\$16.00
Assorted Pastry Platter	\$15.00

Includes breakfast breads, danishes and mini muffins.

SERVING PRICE

Breakfast Bread Loaves (Serves 25)	\$25.00
Assorted	

PRICE PER EACH

Gourmet Bagel and Cream Cheese	\$2.00
Whole Fruit	\$1.50
Granola or NutriGrain Bar	\$1.50
Yogurt (Regular or Greek)	\$2.50
Breakfast Burrito Scrambled eggs, cheese, shredded potatoes, gravy and sausage wrapped in a warm tortilla. Minimum order of 12.	\$2.50
Breakfast Sandwich Fried egg, cheese, and choice of bacon or sausage on a warm biscuit. Minimum order of 12.	\$4.00

BREAKFAST BUFFETS

The following breakfast selections are presented at a self-service station and include coffee, water and juice.

PRICE PER PERSON

Bistro Breakfast Buffet	\$9.50
Vanilla greek yogurt cups with granola, fresh fruit bowl, assorted breakfast breads and mini muffins with butter.	

The Classic Start Buffet	\$11.50
Scrambled eggs, country fried potatoes, assorted pastries and choice of bacon or sausage.	

Executive Breakfast Buffet	\$13.50
Choice of fresh market veggie and potato casserole or breakfast sausage strata. Served with warm biscuits, country sausage gravy, fresh fruit bowl, and assorted pastries.	

A SLICE OF BREAKFAST

Breakfast Pizza (party cut)	\$16.00
Sausage gravy topped with eggs, cheese, tater tots and breakfast sausage.	



LUNCHES

SANDWICHES AND WRAPS

These lunches are designed for group orders, not individual per person orders. Contact the Catering Manager for more gluten free and vegan options.

\$8.50 PER PERSON

Traditional Sandwich

Includes turkey, ham, roast beef or veggie on marbled roll.

Traditional Gluten-Free

Traditional sandwich on gluten-free bread.

Traditional Wrap

Traditional options on a garlic herb wrap.

\$10.50 PER PERSON

Italian Pesto

Salami, pepperoni, ham with roasted red peppers, provolone cheese, spinach and a pesto spread on focaccia or a spinach wrap.

Roast Beef and Cheddar

Roast beef, cheddar cheese, banana peppers, red onion, and horseradish aioli on a sourdough roll or a garlic herb wrap.

California Club

Smoked turkey, roast beef, ham and bacon, with swiss and cheddar cheese, leaf lettuce, tomato and guacamole on a croissant roll or a garlic herb wrap.

Chipotle Smoked Turkey

Smoked turkey, cheddar cheese, romaine lettuce, tomato and chipotle cream sauce on a sourdough roll or a garlic herb wrap.

Roasted Vegetable

Roasted peppers, carrots, broccoli and caramelized onions, provolone cheese, spring mix with a hummus spread on a spinach wrap.

BOXED LUNCHES

Sandwiches, wraps and salads are available in a boxed lunch option. Boxed sandwiches and wraps include chips, apple or banana and one choice of side. Side choices are same for the entire order.

SPECIALTY SALADS

Substitute grilled or marinated tofu for chicken or seasoned chickpeas at no extra charge. No side items are included with salads. Please select one salad for your group.

\$11.50 PER PERSON

Buffalo Chicken

Crispy diced chicken breast tenders tossed in buffalo sauce, topped with bacon, shredded carrots, bleu cheese crumbles over romaine. Served with a choice of ranch or bleu cheese dressing.

Mediterranean

Seasoned chickpeas, sundried tomatoes, artichoke hearts, kalamata olives, feta cheese over spring mix. Served with balsamic or honey mustard dressing.

Traditional Caesar with Grilled Chicken

Grilled chicken with romaine, red onion, parmesan cheese, tomato, black olives, hard boiled egg and croûtons. Served with a classic caesar dressing.

Fresh Garden (Vegetarian)

Roasted red peppers, swiss cheese, shredded carrots, banana peppers, cucumbers and hard boiled egg over spring mix. Served with balsamic or ranch dressings. Also available as wrap.

SIDE ITEMS

- Deli Fresh Pasta Salad
- Potato Salad with Egg
- Coleslaw
- Brownie
- Rice Krispie Treat
- Two Cookies (gluten free available)



SNACKS, BREAK AND SWEETS

SNACK AND BREAK ITEMS

PRICE PER POUND

One pound serves approximately 12 guests.

Salsa and Chips	\$14.00
Chex Mix	\$11.00
Mini Pretzels	\$9.00
Sweet & Nutty Trail Mix	\$13.00

PRICE PER EACH

Popcorn (individual bags)	\$1.00
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SNACK TRAYS

Cheese Tray and Crackers

A selection of assorted domestic and imported cheeses, cubed and garnished with fruit. **(Serves 24-30)** \$57.00

Meat and Cheese Tray

Bite sized meats and cheeses, cubed and garnished with fruit and a dijon mustard dipping sauce. Includes crackers.

(Serves 24-30) \$64.00

Fresh Fruit Tray

Seasonal fresh fruit in bite sized pieces, attractively garnished. Add fruit dip for \$5 per tray. **(Serves 24-30)** \$59.00

Fruit and Cheese Tray

Seasonal fresh fruit in bite sized pieces with a selection of assorted cubed cheeses. Includes crackers.

(Serves 24-30) \$58.00

Vegetable Tray

Includes an assortment of fresh, seasonal vegetables served with a centerpiece of ranch dip. **(Serves 24-30)** \$56.00

SWEETS

Plain, Frosted Sheet Cakes

Full Sheet Cake (Serves 80-96)	\$70.00
Half Sheet Cake (Serves 40-48)	\$55.00

Specialty Sheet Cakes - Decorated

Full Sheet Cake (Serves 80-96)	\$100.00
Half Sheet Cake (Serves 40-48)	\$85.00

PRICE PER DOZEN

Dessert Bars	\$14.00
Assorted		
Cookies	\$11.00
Assorted		
Rice Krispie Treats	\$14.00



SANDWICH AND WRAP PLATTERS

PLATTERS

Six Foot Hoagie Party Sandwich \$75.00

A giant hoagie sandwich filled with sliced turkey, ham and roast beef, sliced swiss and american cheeses, tomatoes and lettuce. Sandwich comes unsliced and a knife is provided.
Serves approximately 30-35 guests.

Club Sandwich Tray

Our triple decker club sandwich cut into quarters is filled with an assortment of meats and cheeses.

24 piece tray	\$28.00
48 piece tray	\$52.00

Hoagie Sandwich Tray

Our traditional hoagie sandwich is cut in half with a choice of turkey, ham or beef and topped with lettuce and tomatoes.

24 piece tray	\$46.00
48 piece tray	\$85.00

Croissant Tray

Croissant halves with choice of chicken salad, turkey, roast beef, or ham.

24 piece tray (select up to 2)	\$64.00
48 piece tray (select up to 3)	\$125.00

Cold Wrap Tray

Garlic herb tortilla cut in half with sliced turkey, lettuce, tomato and ranch spread.

24 piece tray	\$54.00
48 piece tray	\$105.00

ADD TO ANY PLATTER

Garden Veggie Salad Bowl with Dressings	\$2.50 per person
Pasta Salad	\$1.50 per person
Potato Salad with Egg	\$1.50 per person
Chips & Salsa	\$1.50 per person

BUFFETS & PIZZA

Buffet selections are available to parties of 20 or more guests during weekdays and 100 or more on weekends. All buffets include fresh baked rolls and butter; and water, coffee and iced tea on a self-service station. Linens and table set up included. Desserts may be added beginning at \$3.00 per person. Contact our Catering Manager about upgrading vegetables.

CREATE YOUR OWN BUFFET

Single Entrée

\$16.00

Two Entrée

\$20.00

Salads (choose one)

Dressing choices: ranch, italian, balsamic vinaigrette or caesar.

- Garden Salad with tomatoes, croûtons, sliced cucumbers, and olives. Choice of two dressings.
- Seasonal Salad with feta, candied walnuts, and craisins. Choice of two dressings.
- Caesar Salad with croûtons, olives and parmesan cheese.

Entrée Selections (choose one or two)

- Chicken Piccata
- Pork Schnitzel
- Sliced Beef Tender
- Mediterranean Pesto Chicken
- Pork Loin Medallions
- Meat Marinara Lasagna
- Vegetarian Mushroom Alfredo Lasagna

Accompaniments (choose one)

- White Cheddar Jalapeño Mac and Cheese
- Rosemary Yukon Gold Potatoes
- Baby Bakers Brushed with Olive Oil and Parmesan Cheese
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf
- Vegetable Rice Pilaf

Vegetables – chef's choice

FULL SPECIALTY BUFFETS

Taste of Tuscany Buffet

\$16.00

Marinara and alfredo sauce, choice of meatballs or italian breaded chicken with two pastas, caesar salad with dressings and garlic breadsticks.

South of the Border Buffet

\$15.00

Chicken fajitas with sautéed vegetables, seasoned taco meat, hard and soft shell tacos, cilantro-lime rice, black beans and garnishes which include shredded lettuce, salsa, diced tomato, onions and shredded cheese.

Deli Sandwich Buffet

\$14.00

Includes sliced ham, smoked turkey, roast beef, cheddar and swiss cheeses, assorted breads, garden salad with dressings, sandwich relishes, condiments and a fresh fruit bowl.

Add a cup of soup for \$3.00 per person

Slider Bar

\$15.00

Served with a seasonal grilled vegetable tray, home-style fried chips and garden salad with two dressings.

Choice of 2 sliders:

- Pulled pork with BBQ and coleslaw
- Chicken philly with swiss, onions and peppers
- Buffalo chicken with bleu cheese
- Veggie pesto portabello mushroom

Salad and Potato Bar

\$15.00

Choice of seasonal salad or garden salad and two dressings. Warm baked potatoes rubbed with sea salt with sour cream, chives, butter, cheddar cheese, crispy bacon and broccoli. Served with fresh fruit bowl and rolls with butter.

Add chili for \$3.00 per person.

PIZZA

Pizza Party

\$10.00 per person

Your choice of one topping or specialty pizzas alongside a garden salad with two dressings, fresh whole bananas and apples, cookies and canned soft drinks or bottled water.

Large 16" Pizzas

Available cut in 8 pieces, 10 pieces or "party cut" in 16 squares. Optional 10" gluten free crust available.

Single Topping \$15.00 each

Pepperoni, Hamburger, Sausage or Cheese

Specialty \$16.00 each

BBQ Chicken, Buffalo Chicken, Combo, Garden Veggie Alfredo, Mac and Cheese, All the Meats, Italian Chicken Alfredo or Vegetarian



BAR SERVICES & BEVERAGES

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 3 hours at a rate of \$35 per hour in addition to the per person charges.

Beer & Wine Bar Service \$2.50 per person
Includes soda, ice, water and plastic barware.

Full Bar Service \$3.50 per person
Includes mixes, cut fruit, juice, soda, ice and water.

Other Beverages See Catering Manager
Iced tea, lemonade and coffee bar are provided at a self-service station at an additional charge.

BEVERAGES

PRICE PER GALLON

One gallon serves approximately 15 guests.

Coffee \$17.00

Coffee Bar \$25.00

Includes regular and decaf coffee, flavored syrups, whipped cream, cinnamon, creamer and sweeteners.

Hot Chocolate or Hot Spiced Cider \$20.00

Lemonade, Orange Juice or Iced Tea \$20.00

Water \$5.00

Infused Water (Cucumber or Orange) \$10.00

PRICE PER EACH

Bottled Juices \$2.50

12oz Bottled Water \$1.30

Canned Soft Drinks \$1.30



HORS D'OEUVRES

Hors d'oeuvres are served buffet style. Some selections have a minimum required guest count. Contact our Catering Manager about passed hors d'oeuvres tray options and prices.

PLATTERS

Smoked Salmon Platter \$65.00

Baked Brie topped with Apple Walnut Sauce and Crackers \$40.00

\$4 PER PERSON

Assorted Canapés

Boneless Wings

With choice of dipping sauce: barbecue, ranch or honey mustard.

Bone-In Chicken Wings

Buffalo or plain with choice of dipping sauce: barbecue, ranch or honey mustard.

Cocktail Platter

Includes ham and cheese pinwheels, deviled eggs, goat cheese balls, caprese skewer and kalamata olives.

Creamy Spinach Artichoke Dip with Sliced Bread

Falafel Bites with Tzatziki Sauce and Tomato, Cucumber Salad

Gourmet Mac and Cheese Bites

Hummus and Pita Chips

Meatballs

Swedish, barbecue or marinara.

Skewered Chicken

Choice of tandoori thai with peanut sauce or sweet chili teriyaki.

\$6 PER PERSON

Prosciutto and Melon Crostini

Mascarpone smeared crostini, topped with prosciutto and fresh melon balls.

Filo Triangles filled with Apple Fig Brie

Fig and Walnut Bruschetta

Dried fig compote on toasted baguette with shaved parmesan.

Vichyssoise Shooters

Chilled potato leek soup topped with fresh chive and crispy sweet potato.

Bruschetta

Fresh garlic, tomato, onion and olive oil served over a crostini.

Chicken Sausage Gumbo Shooters

Shot glass filled with rich chicken sausage gumbo on a bed of white rice - served with a mini spoon.

\$8 PER PERSON

Shrimp and Andouille with Roasted Tomato

Shrimp and andouille sausage skewers over toasted tarragon tomato bisque.

Poached Coconut Shrimp Tostadas

Coconut poached shrimp, pickled red onion, roasted pineapple and guacamole over hand-cut fried corn tortillas.

Smoked Salmon Mousse Canape

Freshly whipped mousse on cucumber and garnished with tobiko.

Pork Picadillo Empanadas

Served with tomatillo salsa on the side.

Stuffed Profiteroles

Baked pâté au choux filled with pork rillette.

Tomato and Goat Cheese Tartlet

Potato Crepes with Smoked Salmon Mousse

Topped with flying fish roe.

Tomato Gelee with Lobster

Lobster medallion suspended in a tomato gelee, topped with creme fraiche and herb sprig. Served in a shot glass..

Seared Beef Tenderloin

Roasted shaved tenderloin mini sandwich with watercress, toasted bread, mustard horseradish sauce and shaved parmesan.

SERVED MEALS

All selections are served with full service and include starch, vegetable, rolls, butter, iced tea, water and choice of salad. UNO Catering will accommodate dietary and religious restrictions at a service charge of \$2.00 per plate charge. For events of less than 12 guests, there will be a service charge of \$2 per plate. A wide range of desserts are offered starting at \$3.00. Full service meals held outside of MBSC will be subject to an additional \$10.00 per plate.

SELECT A SALAD

Dressing choices: ranch, italian, balsamic vinaigrette, lemon poppy seed and caesar.

Garden Salad

Tomatoes, cucumbers, croûton, olives and choice of dressings.

Classic Caesar

Croutons, olives and parmesan cheese.

Seasonal Salad

Feta, candied walnuts, craisins and choice of dressings.



SELECT A COURSE

Beef Tender with Red Wine Shallot Reduction

\$17.00

Tender beef medallions topped with a red wine shallot reduction. Served with garlic mashed potatoes and chef's choice of vegetable.

Chicken Carbonara Rosa

\$16.00

Grilled chicken breast in rich carbonara sauce with garlic, pancetta, peas, carrots, red wine and hint of tomato. Served over a bed of cavatappi pasta and chef's choice of vegetable.

Chicken Jardinière

\$16.00

A rustic dish of bone-in leg quarter braised in a white wine jardinière of fresh baby red potatoes, carrots, peas, cremini mushrooms and pearl onions.

Halal Chicken

\$17.00

Marinated chicken breast of Halal chicken traditionally seasoned and topped with raisins, kalamata olives, red onions, carrots, and chickpeas. Served with basmati rice.

Bohemian Pork Roast

\$16.00

Bohemian seasoned pork loin roasted and served with creamed caraway sauerkraut, homemade potato dumplings and topped with a red wine mirepoix pan sauce.

Poached Salmon Alfredo

\$17.00

Flaked poached salmon with alfredo sauce on a bed of fettuccine. Served with chef's choice of vegetable

Cajun Chicken

\$16.00

Angel hair pasta and a garlic parmesan cream sauce topped with sliced cajun chicken breast with sauteed zucchini, squash and red bell pepper medley.

Ratatouille Pepper

\$16.00

Sautéed zucchini, squash, onion, and eggplant in a rich garlic tomato sauce stuffed into a sweet pepper and topped with shredded parmesan. Vegan option available.

Cheese Tortellini

\$16.00

Tricolor cheese tortellini tossed with spinach, portobello mushrooms, and sundried tomatoes in alfredo sauce. Served with chef's choice of vegetable medley.

Please contact the Catering Manager for more information about Hissho Sushi's select catering packages.

Product	Ingredients	Price Per Roll
California Roll	Imitation crab, avocado, and cucumber	\$8.00
Blazing California Roll	Spicy imitation crab, avocado, and cucumber	\$8.00
Dynamite Roll	Spicy (tuna, salmon, or cooked shrimp), imitation crab, and avocado	\$8.00
Nippon Favorite	Tuna or salmon	\$8.00
Spicy Roll	Spicy (tuna, salmon, or cooked shrimp), and cucumber	\$8.00
Sushicado	Tuna or salmon and avocado	\$8.00
Veggie Roll	Avocado, carrot, and cucumber	\$8.00
Eel Roll	Grilled eel and cucumber	\$8.00
Philadelphia Roll	Imitation crab, avocado, and cream cheese	\$8.00
Krispy Krab Roll	Spicy imitation crab, cucumber, and avocado, topped with tempura flakes, BBQ sauce, and spicy mayo	\$9.00
Crunchy Shrimp Roll	Shrimp salad and cucumber, topped with tempura flakes, BBQ sauce, and spicy mayo	\$9.00
Sriracha Party	Spicy tuna, imitation crab, and cucumber topped with Sriracha peas, BBQ sauce, and spicy mayo	\$9.00
Tempura Shrimp Roll	Tempura shrimp, capelin roe, avocado, and cucumber	\$9.00
Wasabi Crunch	Wasabi shrimp, avocado, and cucumber topped with wasabi peas and wasabi mayo	\$9.00
Caterpillar Roll	Grilled eel and imitation crab topped with avocado and BBQ sauce	\$9.00
Mango Tango	Mango, imitation crab, avocado, and cucumber topped with shrimp, wasabi mayo, and diced mango	\$9.00
Living Color Roll	California Roll topped with tuna, shrimp, salmon, avocado	\$11.00
Outer Banks Roll	Tuna, salmon, yellow tail, and avocado topped with Sriracha chili sauce and spicy mayo	\$11.00
Rising Sun Roll	Tempura Shrimp Roll topped with fish slices and jalapeno	\$11.00
Salmon Lover	Spicy salmon, avocado, and cream cheese topped with salmon, scallions, and mayo	\$11.00
Sunset Roll	Spicy imitation crab, cucumber, and avocado topped with diced salmon and tuna, scallions, masago roe, spicy mayo, sesame oil, and chili oil	\$11.00
TNT	Dynamite Roll topped with tuna, salmon, or shrimp	\$11.00