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
• All 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.
SNACKS, BREAK AND SWEETS

SNACK AND BREAK ITEMS

PRICE PER POUND

One pound serves approximately 12 guests.

Salsa and Chips .......................... $13.50
Chex Mix .................................. $10.50
Mini Pretzels ............................ $9.00
Sweet & Nutty Trail Mix ................. $12.50

PRICE PER EACH

Popcorn (individual bags) ............... $1.00

SNACK TRAYS

Cheese Tray and Crackers
A selection of assorted domestic and imported cheeses, cubed and garnished with fruit. (Serves 24-30) .................. $55.00

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) .............................. $62.00

Fresh Fruit Tray
Seasonal fresh fruit in bite sized pieces, attractively garnished. Add fruit dip for $5 per tray. (Serves 24-30) ............. $57.00

Fruit and Cheese Tray
Seasonal fresh fruit in bite sized pieces with a selection of assorted cubed cheeses. Includes crackers.
(Serves 24-30) .............................. $56.00

Vegetable Tray
Includes an assortment of fresh, seasonal vegetables served with a centerpiece of ranch dip. (Serves 24-30) ............. $54.00

SWEETS

Plain, Frosted Sheet Cakes
Full Sheet Cake (Serves 80-96) ........... $65.00
Half Sheet Cake (Serves 40-48) .......... $50.00

Specialty Sheet Cakes - Decorated
Full Sheet Cake (Serves 80-96) .......... $90.00
Half Sheet Cake (Serves 40-48) .......... $75.00

PRICE PER DOZEN

Dessert Bars .............................. $13.00
Assorted Cookies ......................... $10.50
Assorted Rice Krispie Treats ............ $13.00
BREAKFAST & PASTRIES

A’LA CARTE BREAKFAST

PRICE PER DOZEN

| Item                  | Price  
|-----------------------|---------
| Donuts                | $15.00  
| Mini Muffins          | $10.50  
| Assorted Danishes     | $16.00  
| Assorted Pastry Platter | $15.00  

Includes breakfast breads, danishes and mini muffins.

SERVING PRICE

| Item                        | Price  
|-----------------------------|---------
| Breakfast Bread Loaves (Serves 25) | $20.00  

PRICE PER

| Item                               | Price  
|------------------------------------|---------
| Gourmet Bagel and Cream Cheese     | $2.00   
| Whole Fruit                        | $1.50   
| Granola or NutriGrain Bar          | $1.50   
| Yogurt (Regular or Greek)          | $2.50   

| Item           | Price  
|----------------|---------
| Breakfast Burrito | $2.50  
Scrambled eggs, cheese, shredded potatoes, gravy and sausage wrapped in a warm tortilla. Minimum order of 12.

| Item                  | Price  
|-----------------------|---------
| Breakfast Sandwich    | $4.00   
Fried egg, cheese, and choice of bacon or sausage on a warm biscuit. Minimum order of 12.

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

PRICE PER PERSON

| Buffet                              | Price  
|-------------------------------------|---------
| Bistro Breakfast Buffet             | $9.00   
Vanilla greek yogurt cups with granola, fresh fruit bowl, assorted breakfast breads and mini muffins with butter.

| Buffet                              | Price  
|-------------------------------------|---------
| The Classic Start Buffet            | $11.00  
Scrambled eggs, country fried potatoes, assorted pastries and choice of bacon or sausage.

| Buffet                              | Price  
|-------------------------------------|---------
| Executive Breakfast Buffet          | $13.00  
Fresh market veggie and potato casserole, strata with bacon or sausage, warm biscuits, country sausage gravy, fresh fruit bowl, and assorted pastries.

ADD-ON HOT BREAKFAST ENHANCEMENTS

| Item                                | Price  
|-------------------------------------|---------
| Breakfast Pizza (10 slices)         | $16.00  
Topped with eggs, cheese, shredded potatoes and sausage.
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** .................................................. $2.00 per person
Includes soda, ice, water and plastic barware.

**Full Bar Service** ................................................................. $3.00 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

**Arbor Day Foundation Coffee** ............................................ $20.00

**Coffee Bar** ............................................................ $24.00
Includes regular and decaf coffee, flavored syrups, whipped cream, cinnamon, creamer and sweeteners.

**Hot Chocolate or Hot Spiced Cider** .................................. $19.00

**Lemonade, Orange Juice or Iced Tea** ............................... $19.00

**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
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.

$8.00 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.

$10.00 PER PERSON

Italian Pesto
Salami, pepperoni, ham with roasted red peppers, provolone cheese, spinach and a pesto spread on focaccia or 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 (Vegan)
Roasted peppers, carrots, broccoli and caramelized onions, spring mix with a hummus spread on a spinach wrap.

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.

$11.00 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
Salami, 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 or Steak
Your choice of chicken or steak with romaine, red onion, parmesan cheese, tomato, black olives, hard boiled egg and croutons. 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
- Sweet Pepper Slaw
- Three Bean Salad
- Brownie
- Rice Krispie Treat
- Two Cookies (gluten free available)

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.
PLATTERS

Six Foot Hoagie Party Sandwich $72.00
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 fourths is filled with an assortment of meats and cheeses.
24 piece tray $26.00
48 piece tray $49.50

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 $44.00
48 piece tray $83.00

Croissant Tray
Croissant halves with choice of chicken salad, turkey, roast beef, or ham.
24 piece tray (select up to 2) $62.00
48 piece tray (select up to 3) $120.00

Cold Wrap Tray
Garlic herb tortilla cut in half with sliced turkey, lettuce, tomato and ranch spread.
24 piece tray $52.00
48 piece tray $102.00

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 $1.25 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.

CREATE YOUR OWN BUFFET

Single Entrée $15.50
Two Entrée $18.00

Salads (choose one)
Dressing choices: ranch, italian, balsamic vinaigrette or caesar.
- Garden Salad with tomatoes, croutons, sliced cucumbers, and olives. Choice of two dressings.
- Seasonal Salad with feta, candied walnuts, and cranberries. Choice of two dressings.
- Caesar Salad

Accompaniments (choose one)
- White Cheddar Jalapeno Mac and Cheese
- Rosemary Yukon Gold Potatoes
- Baby Bakers Brushed with Olive Oil and Parmesan Cheese
- Garlic Mashed Potatoes
- Rice Pilaf

Entrée Selections (choose one or two)
- Chicken Piccata
- Smoked Beef Brisket
- St. Louis cut Spare Ribs
- Sliced Beef Tender
- Smoked Pulled Pork
- Mediterranean Pesto Chicken
- Pork Loin Medallions
- Meat Marinara Lasagna or Vegetarian Mushroom Alfredo Lasagna

Vegetables – chef’s season selection

FULL SPECIALTY BUFFETS

Taste of Tuscany Buffet $15.50
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 $14.00
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 $14.00
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 portabella

Salad and Potato Bar $14.00
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 $2.00 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, Cheese or Sausage

Specialty $16.50 each
- BBQ Chicken, Buffalo Chicken, Combo, Garden Veggie Alfredo, Mac and Cheese, All the Meats, Italian Chicken Alfredo or Vegetarian

Reach out to the UNO Catering Manager for special requests and customizations.
LUNCHEONS AND DINNER

All selections are served with full service and include starch, vegetable, rolls, butter, iced tea, water and choice of salad. UNO Catering will accommodate guests’ dietary and religious requests - subject to a $2.00 per plate charge. Prices are based on a “two course menu.” There will be an additional fee of $2.00 per person for events under 12 people. Desserts may be added beginning at an additional $3.00 per person. Full service meals outside of MBSC will be subject to a $10.00 per person charge.

FIRST COURSE (SELECT ONE)

Dressing choices: ranch, italian, balsamic vinaigrette, greek vinaigrette, lemon poppy seed and caesar. House dressing is a creamy garlic.

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

Classic Caesar
Croûtons, olives and parmesan cheese.

Seasonal Salad
Feta, candied walnuts, cranraisins and choice of dressings.

SECOND COURSE

BEEF AND PORK

Pork Osso Buco $15.50
Berkshire pork braised in a mirepoix stock and finished with a gremolada sauce.

Beef Tender with Red Wine, Shallot Reduction $16.00
Tender beef medallions baked to medium and topped with a red wine shallot reduction sauce.

CHICKEN

Chicken Carbonara Rosa $15.50
Seasoned chicken breast in rich cream and tomato sauce topped with pancetta, fresh peas and carrots.

Chicken Jardinière $15.00
A rustic dish of bone-in leg quartered, braised in a white wine jardinière of fresh baby red potatoes, carrots, peas, cremini mushrooms and pearl onions.

PASTA

Poached Salmon Alfredo $16.00
Flaked poached salmon on a bed of fettuccine topped with alfredo sauce.

Creole Chicken $15.50
Angel hair pasta and a garlic parmesan cream sauce topped with grilled, sliced creole seasoned chicken breast.

VEGETARIAN

Ratatouille Pepper $15.00
Sautééd zucchini, squash, onion, eggplant, and garlic stuffed into a sweet pepper topped with shredded parmesan.

Cheese Tortellini $15.00
Tricolor cheese tortellini tossed with spinach, wild mushrooms, and topped with sundried tomatoes.
HORS D’OEUVRES

Hors d’oeuvres are served buffet style and priced per person. A minimum of three items must be purchased per order. Passed options are available with an additional labor fee.

MARKET PRICE

Sushi Rolls with Soy Sauce and Ginger

$3.25 PER PERSON

Assorted Canapés

Baked Brie topped with Apple Walnut Sauce and Crackers

Boneless or Bone-in Chicken Wings
With choice of dipping sauces: BBQ, 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, BBQ, or Marinara.

Spicy Buffalo Wings

Tandoori Thai Peanut Chicken Skewers

Vegetable Spring Rolls with Sweet Chili Sauce