

INDIVIDUAL BOXED BREAKFAST

The following boxed options include disposable silverware and napkins.

Burrito with scrambled eggs, cheese, potato, gravy, and sausage, cut fresh fruit, and a muffin - **\$12.50**

Burrito with scrambled eggs, cheese, and salsa, cut fresh fruit, and a muffin - **\$11**

Bagel and cream cheese with fresh fruit, and yogurt - **\$9**

INDIVIDUAL BOXED LUNCH

The following boxed options include disposable silverware and napkins.

Ham, turkey, roast beef, or veggie sandwich with lettuce and cheese, includes assorted chips, apple, cookie, condiments - **\$12**

Individual chicken Caesar salad or Garden vegetable salad includes dressing, assorted chips, apple, cookie - **\$15**

A LA CARTE BREAKFAST

PRICE PER DOZEN

Assorted pastries - **\$24**

Assorted muffins - **\$24**

Assorted donuts - **\$24**

PRICE PER EACH

Gourmet Bagel and cream cheese - **\$4**

Whole Fruit - **\$1.50**

Individual cut fresh fruit - **\$3**

Breakfast Burrito - **\$3**

Scrambled eggs, cheese, potatoes, gravy, and sausage wrapped in a warm tortilla.

Minimum order of 12.

OR

Burrito with scrambled eggs, cheese, and salsa, cut fresh fruit, and a muffin - **\$2.50**

Breakfast Sandwich - **\$4.50**

Fried egg, cheese, and choice of bacon or sausage on a warm biscuit. Minimum order of 12.

BREAKFAST BUFFETS

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

PRICE PER PERSON

Bistro Breakfast Buffet - **\$11.50**

Vanilla greek yogurt cups with granola, fresh blueberries, assorted pastries, and mini muffins with butter.

The Classic Start Buffet - **\$13.50**

Scrambled eggs, country fried potatoes, assorted pastries, and choice of bacon or sausage.

SNACK TRAYS

Cheese Tray & Crackers

A selection of assorted domestic & imported cheeses, cubed & garnished with fruit (Serves 24-30) - **\$64**

Meat & Cheese Tray

Bite-sized meats & cheeses, cubed & a dijon mustard dipping sauce. Includes crackers (Serves 24-30) - **\$80**

Fresh Fruit Tray

Seasonal fresh fruit in sliced & bite-sized pieces, attractively garnished. (Serves 24-30) - **\$59**

Fruit & Cheese Tray

Seasonal fresh fruit in sliced & bite-sized pieces with a selection of assorted cubed cheese - includes crackers (Serves 24-30) - **\$62**

Vegetable Tray

Includes an assortment of fresh, seasonal vegetables served with a centerpiece of ranch dip (Serves 24-30) - **\$56**

HORS D'OEUVRES

Hors d'oeuvres are served buffet style. Some selections have a minimum required guest count.

\$6 PER PERSON

Chicken Wings or Boneless 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, marinated veggies, and kalamata olives.

Warm or Cold Spinach Artichoke Dip & 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.

Bruschetta

Fresh garlic, basil, parmesan, tomato, onion, and olive oil over a toast point.

SANDWICH PLATTERS

The following platters include condiments, disposable silverware, and napkins.

Club Sandwich Tray

Our triple-decker club cut sandwich filled with an assortment of meats & cheeses.

24 piece tray - **\$32**

48 piece tray - **\$56**

Specify – Bacon or no bacon

Hoagie Sandwich Tray

Our traditional hoagie sandwich with a choice of turkey, ham or beef and topped with lettuce & tomatoes.

24 piece tray - **\$46**

48 piece tray - **\$85**

Cold Wrap Tray

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

24 piece tray - **\$54**

48 piece tray - **\$105**

LARGE PIZZAS

Large 16" Pizzas

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

Single Topping - \$16 each

- Pepperoni,
- Hamburger
- Cheese
- Sausage

Specialty - \$18 each

- BBQ Chicken
- Buffalo Chicken
- Combo
- Garden Veggie Alfredo
- Italian Chicken Alfredo
- Vegetarian

Buffet selections are available to parties of 20 or more guests on weekdays and 75 or more on weeknights and 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 \$4 per person.

CREATE YOUR OWN BUFFET

Single Entrée \$17.00

Two Entrée \$21.00

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 and raisins. Choice of two dressings.
- Caesar Salad with croutons, 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)

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

Vegetables – chef's choice

FULL SPECIALTY BUFFETS

Taste of Tuscany Buffet - \$17

Marinara and alfredo sauce, choice of meatballs or italian breaded chicken with two kinds of pasta, caesar salad with dressings and garlic bread sticks.

South of the Border Buffet - \$16

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

Deli Sandwich Buffet - \$15

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

Slider Bar - \$16

Served with home-style fried chips, and garden salad with two dressings.

Choice of 2 sliders:

- Pulled BBQ pork and coleslaw
- Chicken Philly with swiss, onions, and peppers
- Veggie pesto portobello mushroom

Salad and Potato Bar - \$16

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 a fresh fruit bowl.

Add chili for \$3.00 per person.

PIZZA – Please order in increments of 5

Pizza Party - \$12 per person

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

SNACK ITEMS

Chips (individual bags) - **\$2**

Popcorn (individual bags) - **\$2**

DESSERTS

Dozen Rice Krispy Treats - **\$18**

Dozen assorted cookies - **\$24**

Dozen brownies - **\$36**

Chocolate Chip: Prepackaged Qty2 (Gluten Free, Vegan, No Nuts or Dairy) - **\$3/each**

Mini Gourmet Cupcakes (Minimum order quantity 40) - **\$3.25 each**

Full Sheet Cake - **\$120**

BEVERAGES

PRICE PER GALLON

One gallon serves approximately 15 guests. Includes cups, napkins, and condiments.

Coffee - **\$25**

Coffee Bar - **\$35**

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

Hot Chocolate or Hot Spiced Cider - **\$25**

Lemonade, Orange Juice, Punch, or Iced Tea - **\$25**

Water - **\$ 10**

Infused Water (Cucumber or Orange) - **\$20**

PRICE PER EACH

Bottled juices - **\$3**

Bottled water, (12 oz.) - **\$2**

Bottled water, (20 oz,) - **\$2.50**

Canned soft drinks, (12 oz.) - **\$2**

PRICE PER CASE

Bottled water, Case (12 oz.), **\$30**

Bottled water, Case (20 oz.), **\$42**

DELIVERY AND PICK-UP SERVICES

- Our catering staff will deliver to all facilities on both Dodge and Scott campuses. 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 pickup fee of \$10 assessed (If needed).
- All catered items will be presented with the appropriate disposable plates, napkins, utensils, cups, and condiments. Plate and flatware upgrades are available upon request.
- For non-university groups there will be a 20% service charge.

Evening & Weekend Labor

Evening & Weekend Labor for all events – \$20 per hour

Linens & Napkins for all events

Available colors: White, Black, and Red, **\$5**

Catering & Events Policies

***All orders should be placed 5 days in advance of your event or catering order. No additional modifications to a catering request order can be made once it has been accepted.**

*** Catering makes every effort to accommodate all requests, if your event takes place after the 5 day notice, you may contact unocatering@unomaha.edu to inquire on availability.**