An Amazing Experience for All

Catering Creations
1915 Jackson Street
Omaha, NE 68102
(402) 558 – 3202
www.CateringCreations.com

Menu and pricing valid as of July 1, 2016.
Breakfast Buffets

Buffets require a minimum of 50 guests or an additional $5.00 per person charge will be applied

**Continental Breakfast**
$7.95 per person
Homemade Assorted Pastries, & Blueberry Muffins
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

**Deluxe Continental Breakfast**
$11.00 per person
Assorted Mini Homemade Pastries
Assorted Breakfast Breads and Blueberry Muffins
Fresh Fruit Salad
Assorted Yogurt: Strawberry, Blueberry & Peach with Granola
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

**Classic Frittata Breakfast**
$13.50 per person
Virginia Black Forest Ham Frittata with Tomatoes & Cheddar Cheese
Shredded Potato Crust
Blueberry Muffins
Fresh Fruit Salad
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

**All American Breakfast**
$15.00 per person
Fluffy Scrambled Eggs with Cheese
Choice of Hickory Smoked Bacon or Sausage Links
Freshly Seasoned Breakfast Potatoes
Assorted Breakfast Breads & Pastries
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

**Plated Breakfast Options**
$16.50 per person
Rich Homemade Biscuits & Sausage Gravy Served
With Fluffy Scramble Eggs & Fruit Garnish
Or
Italian Sausage & Peppers Frittata with Provolone Cheese, Tomatoes & Onions
With a Rosa Parmesan Cream Sauce & a Blueberry Muffin
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

*All Menu Pricing Reflects No Substitutions*
*Buffet items will be out for a maximum of 1.5 Hours*
*Breakfast Options are Served until 11am or an Additional Fee will Apply*

All menus subject to 20% Service Fee and 7% Sales Tax
## A la Carte

### Beverages

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee per Gallon (16 cups)</td>
<td>$24.00</td>
</tr>
<tr>
<td>Ice Tea per Gallon</td>
<td>$24.00</td>
</tr>
<tr>
<td>Assorted Hot Tea (per bag)</td>
<td>$1.25</td>
</tr>
<tr>
<td>Milk (per bottle)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Lemonade per gallon</td>
<td>$24.00</td>
</tr>
<tr>
<td>Assorted Fresh Fruit Juices: Orange, Apple, Cranberry (per litre)</td>
<td>$18.00</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.00</td>
</tr>
</tbody>
</table>

### Bakery Shop per dozen

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini Danish</td>
<td>$27.00</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$29.00</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>$27.00</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$29.00</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$29.00</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$29.00</td>
</tr>
<tr>
<td>Assorted Yogurt &amp; Granola</td>
<td>$21.00</td>
</tr>
<tr>
<td>Fresh Fruit Salad (serves 12)</td>
<td>$21.95</td>
</tr>
<tr>
<td>Sausage, Egg &amp; Cheese Burritos</td>
<td>$32.00</td>
</tr>
</tbody>
</table>

### All Day Meeting Package:

**$15.95 per person (Minimum of 25 Guests)**

**For your Arrival:**
- Pastries, Muffins & Fruit Tray
- Orange Juice, Regular & Decaffeinated Coffee and Hot Tea

**Mid-Morning Refresh:**
- Regular & Decaffeinated Coffee, Hot Tea

**Mid-Afternoon Refresh:**
- Ice Tea and Assorted Cookies

### Snack Packages Per Person

<table>
<thead>
<tr>
<th>Package A $2.00</th>
<th>Package B $2.35</th>
<th>Package C $3.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cookies</td>
<td>Popcorn</td>
<td>Assorted Granola Bars</td>
</tr>
<tr>
<td></td>
<td>Pretzels</td>
<td>Whole Fruit</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package D $4.95</th>
<th>Package E $5.65</th>
<th>Package F $7.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzels</td>
<td>Miniature Candy Bars</td>
<td>Trail Mix</td>
</tr>
<tr>
<td>Parmesan Potato Chips</td>
<td>Popcorn</td>
<td>Tortilla Chips &amp; Salsa</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>Season Spiced Mixed Nuts</td>
<td>Cheese Tray</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Package G $8.95</th>
<th>Package H $9.95</th>
<th>Package I $11.95</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Tray &amp; Dip</td>
<td>Cheese Tray</td>
<td>Vegetable Tray &amp; Dip</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>Fresh Potato Chips</td>
<td>Cheese Tray</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>&amp; Onion Dip</td>
<td>Popcorn</td>
</tr>
<tr>
<td></td>
<td>Fruit Tray</td>
<td>Tortilla Chips &amp; Salsa</td>
</tr>
<tr>
<td></td>
<td>Assorted Cookies</td>
<td>Cookies &amp; Brownies</td>
</tr>
</tbody>
</table>

### Water Service with an A la Carte Package is charged $25.00

All menus subject to 20% Service Fee and 7% Sales Tax.
Lunch Buffets
Buffets require a minimum of 50 guests or an additional $5.00 per person charge will be applied
Includes Coffee and Water Station **Add Iced Tea for an additional $1 per person

Soup & Salads
$11.95 per person

Select one option from Soups:
- Tomato Bisque, Loaded Baked Potato, Smoked Gouda Corn Chowder, or Chicken Tortilla


**Add Sliced Grilled Chicken for $3.00 per person

Salad Trio
$12.95 per person
Chef Salad of a Blend of Lettuces, Ham, Turkey, Cheese, Red Onions, Cucumbers, Carrots, Tomatoes, & Ranch Dressing
Garden Pasta Salad with Herb Dijon Vinaigrette with Peas & Carrots
Classic Caesar Salad with Fresh Parmesan Cheese, & Garlic Butter Croutons

Deli Buffet
$13.95 per person
Deli Sliced Breads/ Mayonnaise, Mustard and Thousand Island Spread
Shredded Lettuce, Red Onion, Tomatoes/Provolone, Cheddar and Swiss Cheeses
Sliced Ham, Turkey, Roast Beef & Pastrami

Served with House Made Potato Chips and a Selection of 2 salads:
- Deviled Egg Potato Salad, Tangy Cole Slaw, Broccoli Salad with Raisins, Red Onions, and Sliced Almonds in a Creamy Red Wine Vinegar Marinade, Italian Pasta Salad, Cauliflower & Curry Salad, or Fruit Salad

Boxed Lunch
$11.95 per person  *No Substitutions*
Choose 2 Options each is served with Homemade Chips and a Chocolate Chip Cookie

Italian Sub with Provolone, Pepperoni, Salami, Prosciutto, with Lettuce, Tomato, Onion & Mayo

Blackened Chicken Salad on Ciabatta Bread with Blue Cheese, Golden Raisins, Sprouts and Avocado

Roasted Turkey with Brie Cheese, Red Onions, Lettuce, Tomato and a Basil Cherry Mayo on Whole Wheat Bread *for gluten free add $2.00 per person*

Caesar Wrap Grilled Chicken Caesar Salad Wrap Sandwich with Parmesan Cheese, Homemade Garlic Butter Croutons, Caesar Dressing

Vegetarian Wrap: Romaine Lettuce, Red Pepper Feta Spread, Chick Peas, Peppers, Kalamata Olives, & Feta Cheese

*Try the boxed lunch Eco-Friendly by making it a Pre-Made Sandwich Buffet*

*Buffet items will be out for a maximum of 1.5 Hours*
Lunch Buffets will be served until 2:00 PM without an additional fee

All menus subject to 20% Service Fee and 7% Sales Tax
Themed Lunch Buffets
Buffets require a minimum of 50 guests or an additional $5.00 per person will apply
Includes Coffee and Water Station ** Add Iced Tea for an additional $1 per person

Little Italy
$12.50 per person
Classic Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese and Buttered Garlic Croutons
Beef and Italian Sausage Lasagna in a Robust Tomato Sauce
Fresh Fruit Salad
Garlic Bread

All American
$12.95 per person
Garden Salad with Cucumbers, Tomatoes, Homemade Croutons and Shredded Cheese in Ranch Dressing
Heartland Chicken: Grilled Herbed Chicken in a Garlic Cream Sauce
Classic Whipped Potatoes
Fresh Fruit Salad
Dinner Rolls & Butter

The Spicy Sombrero
$13.50 per person
Freshly Fried Tortilla Chips with Salsa
Smoked Chicken and Potato Enchiladas and
Beef and Mushroom Enchiladas in a Green Chile Tomatillo Cream Sauce
Spanish Rice
Seasoned Refried Beans with Melted Cheese

Texas Lone Star
$14.25 per person
Tangy Cole Slaw with Grapes and Apples in a Cilantro Lime Dressing
Deviled Egg Potato Salad with Baby Red Potatoes
Cowboy Baked Beans
BBQ Chicken Breast
Corn Muffins with Jalapeno Honey Butter

Themed Lunch Buffet Pricing Reflects No Substitutions
Silverware will be rolled and placed on lunch buffet
*Buffet items will be out for a maximum of 1.5 Hours*
Themed Lunch Buffets will be served until 2:00 PM without an additional fee

All menus subject to 20% Service Fee and 7% Sales Tax
Buffet & Plated Lunch Menus

Buffets require a minimum of 50 guests or an additional $5.00 per person will apply.
Plated Meals require a minimum of 25 guests or an additional $5.00 per person will apply.
Includes Dinner Rolls & Butter, Coffee, and Water at a Station ** Add Iced Tea for an additional $1 per person.

**Buffets require a minimum of 50 guests or an additional $5.00 per person will apply.**

Lunch Buffet Menu #1 $16.95
Classic Caesar Salad with Garlic Butter Croutons & Fresh Parmesan Cheese
Grilled Tuscan Chicken with Roasted Garlic & Herb Cream Sauce
Classic Rice Pilaf
Fresh Green Beans Almondine

Lunch Buffet Menu #2 $16.95
Signature Salad of Mixed Greens, Dried Cranberries, Red Onions, Feta Cheese & Candied Walnuts In a Raisin Port Vinaigrette
Grilled Chicken Parmesan with a Robust Marinara Sauce, Mozzarella & Parmesan Cheese
Steamed Baby Red Potatoes with Garlic Butter & Parsley
Buttered Sweet Corn with Red Peppers

Lunch Buffet Menu #3 $16.95
Garden Salad with Cucumbers, Tomatoes, Cheddar Cheese, & Croutons with Creamy Ranch
Roasted Pork Loin with Apple Butter Dijon Cream Sauce
Classic Whipped Potatoes
Orange Maple Glazed Carrots

Lunch Buffet Menu #4 $21.95
Signature Salad of Mixed Greens, Dried Cranberries, Red Onions, Feta Cheese & Candied Walnuts In a Raisin Port Vinaigrette
Chicken Picatta (White Wine, Lemon, & Caper Butter)
Sliced Inside Round of Beef Served with a Rich Beef Sauce
Steamed Baby Red Potatoes with Garlic Butter & Parsley
Fresh Veggie Medley

Plated Lunch Menu #1 $19.95
Spinach Salad with Sliced Strawberries, Toasted Almonds, Feta Cheese, Red Onions In a Lemon Poppy Seed Dressing
Flaky Buttery Biscuit Chicken Pot Pie with Carrots, Peas, Celery, Onions, & Potatoes In a Rich Thicken Chicken Gravy
Fresh Fruit Salad

Plated Lunch Menu #1 $21.95
Classic Caesar Salad with Garlic Butter Croutons & Fresh Parmesan Cheese
Grilled Tuscan Chicken with Roasted Garlic & Herb Cream Sauce
Fresh Green Bean Almondine
Classic Rice Pilaf

Plated Lunch Menu #3 $21.95
Garden Salad with Cucumbers, Tomatoes, Cheddar Cheese, & Croutons with Creamy Ranch
Tender Beef Tips In Gravy
Roasted Garlic Whipped Potatoes
Buttered Sweet Corn with Red Peppers

Add Assorted Cookies for $2.00 per person
Add Peanut Butter Brownies & Assorted Bars for $3.50 per person
Add Pastry Chef’s Choice Assorted Miniature Desserts for $4.50 per person
*Buffet items will be out for a maximum of 1.5 Hours*

Catering Creations offers full customized menu options for an additional fee | Ask your coordinator about upgrading beef selection.
Dietary restricted meals are an additional 25% more per person | We will prepare one meal to accommodate all dietary restrictions.

All menus subject to 20% Service Fee and 7% Sales Tax
**Dinner Menu Packages**

Buffets require a minimum of 50 guests or an additional $5.00 per person will apply.
Plated Meals require a minimum of 25 guests or an additional $5.00 per person will apply.
Includes Dinner Rolls & Butter, Coffee and Water ** Add Iced Tea for an additional $1 per person

**Dinner Buffet Menu #1 $21.95**
Signature Salad of Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Red Onions, Feta Cheese in a Raisin Port Wine Vinaigrette
Tuscan Chicken with a Roasted Garlic Herb Cream Sauce
Fresh Vegetable Medley
White Cheddar Whipped Potatoes

**Dinner Buffet Menu #2 $21.95**
Spinach Salad with Strawberries, Almonds, Feta Cheese, Red Onions, in a Lemon Poppy Seed Dressing
Roasted Pork Loin with Apple Butter Dijon Cream Sauce
Parmesan Bacon Encrusted Turkey Breast with a Rich Sage Gravy
Green Beans Almondine
Mushroom Risotto Bake Finished with an Onion Herbed Panko Crust

**Dinner Buffet Menu #3 $22.95**
Garden Salad of Chopped lettuces, Shredded Cheddar, Tomatoes, Cucumbers, Croutons with Creamy Ranch Dressing
Marinated Roasted Pork Tenderloin Finished with a Rosemary Prosciutto Demi-Glaze
Steamed Broccoli and Cauliflower
Four Cheese Mac and Cheese

**Dinner Buffet Menu #4 $23.50**
Classic Caesar Salad with Garlic Buttered Croutons and Fresh Parmesan Cheese
Roasted Beef Sirloin in a Brandy Peppercorn Sauce
Steamed Baby Red Potatoes with Butter and Parsley
Green Beans in a Bacon Onion Butter

**Dinner Buffet Menu #5 $26.95**
Spinach with Diced Roasted Vegetables, Toasted Pecans, Feta Cheese and Dried Cranberries in a Maple Toasted Pecan Vinaigrette
Chicken Breast in a Marsala Wine Mushroom Sauce
Roasted Top Round of Beef with Natural Au Jus
Whipped Potatoes with Butter and Parsley
Fresh Vegetable Medley

**Plated Dinner Menu #1 $29.95**
Classic Caesar Salad with Garlic Buttered Croutons and Fresh Parmesan Cheese
Chicken Breast Stuffed with Cranberries, Apples, & Brie Cheese Finished with a Champagne Butter Sauce
Classic Rice Pilaf
Medley of Grilled & Roasted Vegetables

**Plated Dinner Menu #2 $31.50**
Signature Salad of Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Red Onions, Feta Cheese in a Raisin Port Wine Vinaigrette
Roasted Beef Sirloin in a Brandy Peppercorn Sauce
Parmesan Bacon Encrusted Turkey Breast with a Rich Sage Gravy
Shredded Au Gratin Potato Bake
Steamed Asparagus

**Plated Dinner Menu #3 $32.95**
Spinach Salad with Strawberries, Almonds, Feta Cheese, Red Onions, in a Lemon Poppy Seed Dressing
Tender Braised Beef Short Ribs in a Red Wine Veal Reduction
Grilled Tuscan Chicken with a Roasted Garlic & herb Cream Sauce
Parsnip Infused Whipped Potatoes
Green Beans in a Bacon Onion Butter

*Buffet items will be out for a maximum of 1.5 Hours*
Catering Creations offers full customized menu options for an additional fee | Ask your coordinator about upgrading beef selection.
Dietary restricted meals are an additional 25% more per person | We will prepare one meal to accommodate all dietary restrictions.

All menus subject to 20% Service Fee and 7% Sales Tax
Desserts

_Individually Plated_

*Select one option starting at $4.50 per person*

Baked Apple Cheesecake with Caramel Sauce

Caramel Chocolate Tart

Carrot Cake with Currant Walnut Cream Cheese Frosting

Classic New York Cheesecake with Strawberry Sauce

Decadent Chocolate Lover's Tort with Rich Chocolate Mousse Filling

Fresh Berry and Brown Butter Almond Cake

Peach Almond Cheesecake

Pineapple Banana Rum Cake with Fresh Whipped Cream and Strawberry Sauce

Tiramisu: Lady Fingers Soaked in Espresso Liqueur with a Sweet Mascarpone Filling

Tres Leches Cake

Turtle Cheesecake

Walnut Spice Cake with Cream Cheese Frosting

Warm Pear and Almond Tart

White Chocolate Raspberry Cheesecake

**Dessert Stations**

*Package 1*

$3.50 per person

Assorted Cookies & Brownies

*Package 2*

$4.50 per person

Peanut Butter Brownies & Assorted Dessert Bars

*Package 3*

$5.50 per person

Mini Raspberry White Chocolate Cheese Cake Bites

Vanilla Bean Cup Cakes with Fresh Strawberry Garnish

Salted Nut Roll Brownie with Caramel Drizzle

All menus subject to 20% Service Fee and 7% Sales Tax
Hors D’oeuvres

Packages require a minimum of 50 Guests or an additional $3.00 per person will be applied
*No substitutions*

Light Hors D’oeuvres Buffet Package 1
$10.00 Per Person
Domestic Cheese & Crackers
Meatballs with Kansas BBQ Sauce
Fresh Tortilla Chips & Salsa
Citrus Chicken Strips In a Honey Dijon Tangerine Cream Sauce

Light Hors D’oeuvres Buffet Package 2
$12.50 per person
Antipasto Display to Include Domestic & Imported Cheese, Cured Meats, Marinated Veggies, Nuts & Dried Fruits,
Sliced Baguettes, Hummus and Blue Cheese Walnut Dip
Meatballs with Chipotle Cream Sauce
Fresh Vegetable Crudité Platter with Creamy Herb dip
Parmesan Bacon Crisps

Hors D’oeuvres Buffet Package 3
$15.50 per person
Domestic Cheese & Crackers
Caraway & Swiss Cheese Puffs Filled with Reuben Salad
Mushrooms Stuffed with Italian Sausage & 4 Cheeses
Warm Spinach Artichoke Dip with Fresh Tortilla Chips
Jerk Chicken Strips with Mango Coconut Cream Sauce
Fresh Vegetable Crudité Platter with Red Pepper Feta Dip
House Favorite Crab Cakes with Southwestern Dressing

Hors D’oeuvres Buffet Package 4
$15.50 per person
Warm Load Baked Potato Dip with Fresh Homemade Potato Chips
Citrus Chicken Strips In a Honey Dijon Tangerine Cream Sauce
Classic Shrimp Cocktail (3 Per Person)
Swedish Meatballs
Miniature Veggie Spring Rolls with Sweet Chile Dipping Sauce
Hummus with Fresh Tortilla Chips

Hors D’oeuvres Buffet Package 5
$15.50 per person
Fresh Vegetable Crudité Platter with Creamy Ranch
Kentucky Bourbon Pork Meatballs In a Maple Brown Sugar Glaze
Fried Cheese Raviolis with Roasted Garlic Tomato Basil Mayo
Philly Beef Cheese Steak Dip Served with Sliced Baguettes
Parmesan Puffs Filled with Basil Chicken Salad
Caprese Wands with Honey Balsamic Syrup
Homemade Potato Chips Served with French Onion Dip

All menus subject to 20% Service Fee and 7% Sales Tax
Hors D‘oeuvres cont’d.
Packages require a minimum of 50 Guests or an additional $3.00 per person will be applied
*No substitutions*

Hors D‘oeuvres Package 6
$17.50 per person
Thai Chicken Flat Bread with Creamy Thai Peanut Sauce, Peppers, Peanuts, Mozzarella & Sweet Chile Drizzle
Citrus Roasted Pork Tenderloin Sliders Served with Mini Cocktail Buns & Basil Cherry Mayo
Mushroom Caps Stuffed with Southwestern Four Cheese & Chorizo
Domestic & Imported Cheese Tray with Sliced Meats
Roma Tomatoes Stuffed with Spinach
Cheeseburger Puffs
Fresh Fruit Display

Hors D‘oeuvres Package 7
$19.50 per person
Meatballs with Kansas BBQ Sauce
Jerk Style Pulled Pork Sliders with Mini Cocktail Buns
Lemon & Dill Puffs Filled with Smoked Salmon Rillette
Thai Chicken Satay with Coconut Peanut Sauce
Baked Brie Encroute with Red Onion Cherry Marmalade
Mushroom & Gruyere Cheese Empanadas with Herb Mayo
Red Pepper Hummus with Spicy Shrimp & Fried Flat Bread
Fresh Fruit Display

Dessert to accompany Hors D‘oeuvres
Package 1 $3.50
Assorted Cookies & Brownies

Package 2 $4.50
Peanut Butter Brownies & Assorted Dessert Bars

Package 3 $5.50
Mini Raspberry White Chocolate Cheese Cake Bites
Vanilla Bean Cup Cakes with Fresh Strawberry Garnish
Salted Nut Roll Brownie with Caramel Drizzle

Passed Hors D‘oeuvres
Chef Required at $75 Per 125 Guests
Select a minimum of 3 options starting at $4.00 per person
Au Gratin Potato Croquettes served with White Truffle Aïoli
Warm Potato Crowns Filled with Beef Short Rib, White Cheddar, Bacon & Scallions
Braised Pork on Grilled Baguette with Cilantro Walnut Pesto, Sweet Maple Onions and Baby Swiss Cheese
Chicken, Ham, and Swiss Cheese Croquettes with a Dijon Mayo
Sweet Corn Fritters with a Charred Jalapeno Honey Mayonnaise
Brie Cheese Crostini with Apple Butter and Prosciutto Crostini
Cucumber Crowns filled with Smoked Salmon Rillette
Fresh Tortilla Chips topped with Hummus and Spicy Shrimp
Gazpacho Shooters with Horseradish Crème Fraîche
Miniature Crab & Shrimp Cakes served with a Southwestern Aioli
Parmesan Cheese Puffs filled with Basil Chicken Salad
Phyllo Tartlets filled Chipotle Pepper Chicken Salad
Roasted Beet & Sweet Gorgonzola Arancini with Fried Sage & Walnut Pesto
Rueben Puffs: Caraway and Swiss Cheese Puff filled with Reuben Salad
Spinach and Artichoke Tartelettes
Waffle Crostini with a Maple Chicken Salad
All menus subject to 20% Service Fee and 7% Sales Tax
Hors D’oeuvres Stations

Minimum of 80 Guests Required
Must Pair with 1 Hors D’oeuvres Package or 2 additional Stations

Antipasto Display: $6.50/person
Assorted Cheeses, Cured Meats, Dips, Marinated Vegetables, Olives, Nuts, and Dried Fruits served with Sliced Baguette

Carving Station:
Chef Required-$75 per every 125 guest
All Items Served with Slider Buns
Roasted & Sliced Pork Loin Dijon Apple Butter Mayo $4.50/person
Roasted Bacon Parmesan Turkey Breast with Sage Mayo $5.75/person
Roasted Beef Sirloin with & Creamy Horseradish $7.50/person
Roasted Beef Tenderloin Garlic Herb Mayo $9.95/person

Macaroni & Cheese Action Station: $6.50/person
Macaroni served with a Delicious Three Aged Cheese Sauce, Guests can add Smoky Bacon, Scallions, Forest Mushrooms, Truffle Oil, Sundried Tomatoes, Basil Pesto, Grilled Chicken, Corn & Chipotle Relish

Mashed Potato Bar: $6.95/person
Sweet & Regular Whipped Potatoes with Assorted Toppings to Include: Brown Sugar, Cinnamon Butter, Toasted Pecans, Sautéed Mushrooms, Mini Swedish Meatballs, Double Smoked Bacon, Parmesan Cheese & Green Onions

Panini Station: $7.95/person
Chef Required-$75 per every 125 guest
Pork Tenderloin Jalapeno Jack Cheese Panini with Bacon & Maple Caramelized Onions
Smoked Turkey & Brie Panini with Cranberry Walnut Pesto
Served with Parmesan Ranch Potato Chips

Gourmet Coffee Station: $7.50/person
Using Disposable Coffee Cups with Lids
Toppings to include: Mini Chocolate Chips, Whipped Cream, Hazelnut and Vanilla Syrups, Vanilla Flavored Creamer, Caramel Syrup, Chocolate Syrup, Peppermint Candy Pieces, Crushed or Chopped Snickers Bar, Toffee Chips, Shaker of Cinnamon, Bowl of Raw Sugar, Bowl of Brown Sugar, Bowl for Artificial Sweeteners (Sweet/Low and Equal)

All menus subject to 20% Service Fee and 7% Sales Tax
**Beverages**

*The Thompson Center requires all bar service to go through their Exclusive Licensed Beverage Caterer: Catering Creations*

### HOSTED BAR PACKAGE OPTIONS

<table>
<thead>
<tr>
<th>Beer, Wine, Soda</th>
<th>Well Bar</th>
<th>Premium Bar</th>
<th>Top Shelf Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Liquor</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jack Daniels</td>
<td>Maker's Mark</td>
<td></td>
</tr>
<tr>
<td>Gin</td>
<td>Crown Royal</td>
<td>Crown Royal</td>
<td></td>
</tr>
<tr>
<td>Scotch</td>
<td>Beefeater</td>
<td>Tanqueray Gin</td>
<td></td>
</tr>
<tr>
<td>Spiced Rum</td>
<td>Dewars</td>
<td>Glenfiddich</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td>Captain Morgan</td>
<td>Captain Morgan</td>
<td></td>
</tr>
<tr>
<td>Vodka</td>
<td>Bacardi</td>
<td>Bacardi</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td>Absolut</td>
<td>Ketel One</td>
<td></td>
</tr>
<tr>
<td>Amaretto</td>
<td>Cuervo</td>
<td>Cuervo</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Amaretto</td>
<td>Amaretto</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Baileys</td>
<td>Baileys</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Kahlua</td>
<td>Kahlua</td>
<td></td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bud Light</td>
<td>Bud Light</td>
<td>Bud Light</td>
<td></td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Miller Lite</td>
<td>Miller Lite</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lucky Bucket</td>
<td>Lucky Bucket and Boulevard Wheat</td>
<td></td>
</tr>
<tr>
<td><strong>Wine</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>House Red</td>
<td>House Red</td>
<td>House Red</td>
<td>Joel Gott Red Blend</td>
</tr>
<tr>
<td>House White</td>
<td>House White</td>
<td>House White</td>
<td>Joel Gott Chardonnay</td>
</tr>
<tr>
<td>Sparkling Wine</td>
<td>Sparkling Wine</td>
<td>Sparkling Wine</td>
<td></td>
</tr>
</tbody>
</table>

Specialty Liquors, Wines, Champagnes, etc. are available for an additional cost. Please ask and we will be happy to get you a quote.

### Package Pricing

<table>
<thead>
<tr>
<th></th>
<th>Up to 5 Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Draft Beer, Wine and Soda</td>
<td>$12.75</td>
</tr>
<tr>
<td>Well Bar</td>
<td>$15.50</td>
</tr>
<tr>
<td>Premium Bar</td>
<td>$17.50</td>
</tr>
<tr>
<td>Top Shelf Bar</td>
<td>$19.50</td>
</tr>
</tbody>
</table>

**Packages Include:**
- Set Up of 1 Bar Location, Ice, Lemons, Limes, Olives, Stir Straws, White Paper Cocktail Napkins and Disposable Cups
- If you wish to have real glassware for your bar services, an additional cleaning fee of $75 per every 100 guests will apply
- Package Bars are based on your total final count
- A second bar location requires a setup fee of $85.00
- Add $2.00 per person for additional hour of service to 5+ Hour Bars
- Children Soda Package $5.95 (ages 3-9)

### A la Carte (Items Charged on Consumption)

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine for Toasts</td>
<td>$18.00 per bottle</td>
</tr>
<tr>
<td>House Wine served Tableside</td>
<td>$23.00 per bottle</td>
</tr>
</tbody>
</table>

All menus subject to 20% Service Fee and 7% Sales Tax
Event Policies

**LINENS**

Linens will be set on all tables no later than the start of your reservation listed on your Thompson Center contract. If you wish to have linens set out prior to this, an early set up fee of $75.00 will apply. Breakout Room linens are not included in the menu cost, if you would like these to be provided it is an additional $3.00 per linen.

**FOOD AND BEVERAGE**

Absolutely no food, beverage, or alcoholic beverage product or service may be brought into The Thompson Center by patrons attending a function or event. All banquet menus and prices quoted are subject to change without notice. Please contact Catering Creations for current menus and price quotations. All food, hosted alcohol and non-alcoholic beverage purchases are subject to a taxable 20% service charge and 7% state sales tax.

**ALCOHOLIC BEVERAGE SERVICE**

If alcoholic beverages are to be served on The Thompson Center premises, Catering Creations will require that beverages be dispensed only by Catering Creations servers and bartenders. Catering Creations' alcoholic beverage license requires The Thompson Center guests to: (1) have proper identification (photo I.D.) of any person or questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic service to any person who, in the Caterer or Thompson Center's judgment appears intoxicated.

**GUARANTEES**

We require a final guarantee, not subject to reduction, of attendance no later than 4:00PM, seven (7) business days prior to your function. If the final guarantee is received by this deadline, Catering Creations will prepare and charge for the number of persons estimated on the contract, or actual number of attendees, whichever is greater. At this time a final layout and setup should be confirmed with Catering Creations Manager.

**BILLING AND CREDIT**

To confirm your menu with Catering Creations a signed copy of the banquet event order is due no later than 30 days prior to the event with 50% of the menu cost due at that time. If paying with cash or check payment for total estimated amount is due no later than 14 days prior to the event. If paying with credit card a credit card authorization form must be received no later than 7 days prior to the event. The card will be charged for the full estimated amount 7 days prior to event.