



Catering Menu

**CATERING
CREATIONS**
MAKE IT MEMORABLE

Breakfast Buffets

Breakfast Buffets Served with Beverage Station of Iced Water, Hot Tea, Regular & Decaf Coffee

• Silverware Rolled in Linen Napkin and Set at the End of the Buffet • Breakfast Buffets served for a maximum of 1.5 hours and only available up until 11am. • Add \$4.00 for Breakfast Buffets under 35 guests. Add \$3.00 for Buffets 35-75 guests

Continental Breakfast \$7.50 per person

Assorted Homemade Pastries
Blueberry Muffins

Deluxe Continental \$11.75 per person

Assorted Homemade Pastries
Assorted Fresh Baked Breakfast Breads
Fresh Fruit Salad (GF)
Assorted Yogurt (GF)

Classic Frittata Breakfast \$13.75 per person

Virginia Black Forest Ham Frittata with Shredded Potato Crust,
Tomatoes and Cheddar Cheese (GF)
Blueberry Muffins
Fresh Fruit Salad (GF)

All American Breakfast \$16.15 per person

Scrambled Eggs with Cheese (GF)
Smoked Bacon (GF)
Assorted Breakfast Breads
Homemade Pastries
Potatoes O'Brien: Diced Baby Red Potatoes with Onions, Red Peppers and Fresh Rosemary (GF)

Mixed Berry Cream Cheese Croissant Bake \$17.10 per person

Mixed Berry, Cream Cheese, Croissant Bake with White Chocolate Crème Anglaise
Homemade Biscuits served with Sausage Gravy and Butter Packets
Scrambled Eggs with Cheese (GF)



Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Plated & Served Breakfast

Served Breakfasts are served with Iced Water and Regular Coffee with Cream and Sugar on Guest Seating Tables

- Add \$5.00 to Plated Breakfasts under 35 guests. • Plated Breakfast Menus are available for events up until 11am
- Filled Iced Water Goblet and Thermals of Regular Coffee on Tables • Other Beverages Available for a Fee

Biscuits and Gravy \$17.95 per person

Homemade Biscuits with Sausage Gravy
Scrambled Eggs (GF)
Fruit Garnish (GF)

Italian Frittata Breakfast \$17.95 per person

Italian Sausage, Bell Peppers, Tomatoes, Onions,
Shredded Potato Crust with Provolone Cheese Topped with
Rosa Parmesan Cream Sauce
Blueberry Muffin

All American Breakfast \$19.75 per person (GF)

Scrambled Eggs with Cheese
Smoked Bacon
Potatoes O'Brien: Diced Baby Red Potatoes with Onions, Red Peppers
and Fresh Rosemary
Fruit Garnish

Breakfast Add-Ons:

*Served until 11am. Available after 11am for additional fee.
Events that only purchase Ala Carte items have additional fees for staff/set-up.*

Fresh Fruit Salad \$28.00 per 12 servings

Assorted Muffins \$29.00 per dozen

Assorted Pastries \$29.00 per dozen

Assorted Danish \$29.00 per dozen

Breakfast Breads \$29.00 per dozen

Sausage & Egg Lasagna \$18.50 per person

Sausage and Egg Breakfast Lasagna with
Black Pepper Cream Sauce, Spinach, Onions,
Mushrooms and Mozzarella Cheese
Limoncello Pound Cake with Powdered Sugar
Fruit Garnish



Bagels & Cream Cheese \$35.00 per dozen

Cinnamon Rolls \$29.00 per dozen

Assorted Yogurt \$26.50 per dozen

Individually Wrapped Sausage, Egg & Cheese Burritos
\$40.00 per dozen

Breakfast Beverages

Events that only purchase Ala Carte Breakfast items will have additional fees for staff/set-up.

Regular Coffee \$25.00 per gallon

Decaffeinated Coffee \$25.00 per gallon

Iced Tea \$25.00 per gallon

Hot Tea \$1.00 per bag

Lemonade \$30.00 per gallon

Orange Juice \$30.00 per gallon

Cranberry Juice \$30.00 per gallon

Assorted Pepsi Soda Products (12 oz) \$2.00 per can

Bottled Water (16.9 oz) \$2.00 per bottle

Iced Water Service \$25.00 per setup

*A la Carte Option charged when not paired with a menu package

All Day Beverage Package: \$6.25 per person

Regular & Decaf Coffee, Iced Water, and Hot Tea

Gourmet Coffee Station: \$8.00/person for up to 2 hours

Regular & Decaffeinated Coffee, Mini Chocolate Chips, Whipped Cream, Hazelnut and Vanilla Syrups, Vanilla Flavored Creamer, Caramel Syrup, Chocolate Syrup, Peppermint Candy Pieces, Chopped Snickers Bar, Toffee Chips, Shaker of Cinnamon, Raw Sugar, and Brown Sugar

All Day Meeting Package: \$16.25 per person (Minimum of 35 Guests)

For your Arrival:

Assorted Pastries

Fresh Fruit Salad

Iced Water

Blueberry Muffins

Regular Coffee

Decaffeinated Coffee

Mid- Morning Refresh:

Regular Coffee

Iced Water

Decaffeinated Coffee

Mid- Afternoon Refresh:

Assorted Cookies

Iced Water

Iced Tea

Snack Packages to Supplement Meal Packages

• Events that only purchase Ala Carte items will have additional fees for Staff & Setup • Requested/Required Individually wrapped snacks - Adds \$0.50 - \$1.25 per item

Assorted Fresh Baked Cookies \$2.50 per person

Classic White Popcorn & Classic Pretzels \$2.45 per person

Granola Bars & Whole Fruit \$3.75 per person

Garlic Pretzels, Homemade Parmesan Potato Chips & Assorted Fresh Baked Cookies \$5.50 per person

Fresh Fruit Display, Mexican Popcorn, Spinach & Artichoke Dip with Homemade Flour Tortilla Chips \$7.35 per person

Hearty Trail Mix (Nuts/Candy/Dried Fruit), Homemade Kettle Chips with Caramelized Onion Dip, and Cheese Tray with Crackers \$8.15 per person

Add any of these to a Snack Package for \$2.00 per person

Buffalo Wing Chex Mix • Mexican Popcorn

Cajun Flavored Popcorn • Dill Pickle Flavored Popcorn

Fresh Vegetable Tray with Creamy Herb Dip

Traditional Hummus with Freshly Fried Flour Tortilla Chips

Freshly Fried Flour Tortilla Chips & Salsa

Deli Lunch Buffets

Lunch Buffets are served with Iced Water Station

- Deli Lunches served with Iced Water Station • Silverware Rolled in Linen Napkin and Set at the End of the Buffet
- Add \$4.00 for Lunch Buffets under 35 guests. Add \$3.00 for Lunch Buffets 35-75 guests • Lunch Buffets served for a maximum of 1.5 hours and only up until 2:00pm
- Add Coffee or Iced Tea or Lemonade for \$1.25 per person (minimum \$25.00). Soda Available for \$2.00 each.

Soup & Salad Buffet \$12.95 per person

Soups: Select One

- Tomato Bisque (GF/Can be made Vegetarian upon request)
 - Loaded Baked Potato (GF)
 - Smoked Gouda Corn Chowder (GF/Can be made Vegetarian upon request)
 - Chicken Tortilla
- Served with Dinner Rolls and Butter

Includes Both Salads

- Signature Salad:** Mixed Greens, Dried Cranberries, Candied Walnuts, Red Onion, Feta Cheese in a Raisin Port Wine Vinaigrette (GF/Vegetarian)
- Caesar Salad:** Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons with Classic Caesar Dressing on the side

**Add Sliced Chicken Breast for Salads for \$5.00 per person*

Deli Buffet \$13.40 per person

Make Your Own Deli Sandwich:

- Sliced Breads,
 - Sliced Ham, Turkey, Roast Beef & Pastrami
 - Provolone, Cheddar & Swiss Cheeses
 - Lettuce, Tomato, Red Onion & Tomatoes
 - Mayo, Mustard & Thousand Island
- ***Served with House Made Potato Chips and 1 Side*

Served with House Made Potato Chips & 1 Side Salad:

- Tangy Cole Slaw
 - Broccoli Salad with Raisins, Red Onions, & Sunflower Seeds in a Creamy Red Wine Vinegar Marinade
 - Italian Veggie Pasta Salad
 - Fresh Fruit Salad | Garden Salad with Ranch Dressing
 - BBQ Baked Beans - Served cold as a salad
 - Deviled Egg Potato Salad
- ***Add an additional side for \$1.60 per person*

Salad & Baked Potato Bar \$12.95 per person

Salad Garden Salad with Tomatoes, Cucumbers, Cheddar Cheese, Red Onions & Garlic Butter Croutons in a Creamy Herb Dressing

Baked Potatoes with Toppings:

- Bacon Bits, Cheddar Cheese, Scallions, Sour Cream, Butter, Queso Cheese Sauce, Steamed Broccoli, and Salt & Paper Shakers (GF except for Queso)
- Choose One Additional Potato Topping (GF):**
Classic Beef Chili or Pulled BBQ Pork or Veggie Ragout



Boxed Lunches

Boxed Lunches are served with Iced Water Station

Choose up to 2 Varieties of Boxed Lunches for your entire group

- Add \$3.00 for events under 50 • Iced Water Station Included • Add Coffee or Iced Tea or Lemonade for \$1.25 per person (minimum \$25.00). Soda Available for \$2.00 each.
- Special Diets: Gluten Free Bread with Gluten Friendly Dessert is available for additional \$2.70 per person. With your 2 box lunch choices & outside of gluten free bread, our Chef's will accommodate 1 additional Chef's Choice Box Lunch to accommodate all Additional Dietary Restrictions for an additional \$2.70 per special meal
- Lunch Buffets served for a maximum of 1.5 hour(s) and only up until 2pm or additional fee may apply

Box Lunches \$13.45 per person

Each is served with Homemade Potato Chips, Fresh Baked Chocolate Chip Cookie and Iced Water Station

•Baja Turkey Club with Jack Cheese, Gourmet Greens, Tomatoes, Red Onions, and Avocado Bacon Lime Mayo on 9 Grain Bread

•Caesar Wrap with Grilled Chicken, Parmesan Cheese, Garlic Butter Croutons with Caesar Dressing in a Whole Wheat Wrap

•Italian Sub with Pepperoni, Salami, Prosciutto, Provolone Cheese, Lettuce, Tomato, Onion, and Mayo

•Blackened Chicken Salad on Ciabatta with Blue Cheese, Golden Raisins, Greens and Avocado

•Roasted Turkey with Brie Cheese, Red Onions, Lettuce, Tomato and Basil Cherry Mayo on Whole Wheat Bread

•Vegetarian Wrap with a Lentil Carrot and Harissa Hummus, Shredded Carrots, Cucumbers, Sunflower Seeds, Gourmet Greens and Golden Raisins

•Waldorf Chicken Salad Croissant with Herb Marinated Chicken Breast, Apples, Walnuts, Celery, Raisins, and Lemon Mayo

•Sliced Roasted Dijon Pork with Swiss Cheese, Apple Butter, Tangy BBQ Mayo, Gourmet Greens, Bread and Butter Pickles, and Red Onions on Cornbread

•Roast Beef, Provolone Cheese, Gourmet Greens, Sliced Tomatoes, Pickled Onions, and Red Pepper Mayo on Marble Rye Bread

Eco Friendly Option - SAVE THE BOX!

Make any of the Boxed Lunch options into a pre-made sandwich buffet with Sandwiches on Platters, Bowls of Chips, and Platters of Cookies

Themed Lunch Buffets

- Add \$4.00 for Lunch Buffets under 35 guests. Add \$3.00 for Lunch Buffets 35-75 guests • Lunch Buffets served for up to 1.5 hour(s) and only up until 2:00pm
- Served with Iced Water Station • Add Coffee or Iced Tea or Lemonade for \$1.25 per person (minimum \$25.00) • Sodas \$2.00 each • Rolled Silverware at the end of the buffet
- Lunch Buffets will be served for up to 1.5 hour(s) and only up until 2pm

Little Italy \$16.80 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons and Classic Caesar Dressing
Beef and Italian Sausage Lasagna in a Robust Tomato Sauce
Fresh Vegetable Medley with Green Beans, Carrots, Onions, and Bell Peppers in Butter Sauce
Garlic & Herb Rolls

Texas Lone Star \$17.00 per person (GF without buns)

Tangy Cole Slaw with Grapes and Apples in a Cilantro Lime Dressing
Deviled Egg Potato Salad
Cowboy Baked Beans
Beer Braised Pulled Pork served with Buns, Honey Dijon Mayo, Sliced Pickles, BBQ Sauce, & Pickled Jalapenos on the side

Add Assorted Fresh Baked Cookies to your Menu
for \$2.50 per person

The Spicy Sombrero \$17.55 per person

Freshly Fried Flour Tortilla Chips with Salsa
Smoked Chicken Enchiladas in a Green Chile Tomatillo Cream Sauce
Beef Enchiladas with Cheese in a Southwestern Adobo Sauce
Spanish Rice and Seasoned Refried Beans with Melted Cheese

Ginger and Soy \$16.95 per person

Crunchy Asian Ginger Peanut Slaw
Sticky Asian Chicken Legs with Hoisin Gochujang
Fried Vegetable Stir Fried Rice

Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Pizza Party – Salad, Cookie and 2 pizza slices per person \$12.15 or 3 pizza slices per person \$14.95

Pizza is served in Pizza Boxes on Buffet with Disposable Tableware & Iced Water Station. Add \$1.50 for events under 50 guests. Add Iced Tea for \$1.25 per person

- Garden Salad with Lettuce, Cucumbers, Tomatoes, Croutons and Shredded Cheese with Creamy Herb Dressing on the side
 - ½ Cheese Pizza and ½ Pepperoni Pizza for the Guest Count
 - Chocolate Chip Cookie (1 per person)

Classic Lunch Buffets

- Add \$4.00 for Lunch Buffets under 35 guests. Add \$3.00 for Lunch Buffets 35-75 guests
- Served with Iced Water Station • Add Coffee or Iced Tea or Lemonade for \$1.25 per person (minimum \$25.00) • Sodas \$2.00 each • Rolled Silverware at the end of the buffet
- Lunch Buffets will be served for up to 1.5 hour(s) and only up until 2pm

Each Classic Lunch Buffet Comes with 1 Salad of your Choice:

- Garden Salad with Lettuce, Cucumbers, Tomatoes, Croutons and Shredded Cheese in a Creamy Herb Dressing
- Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, and Homemade Garlic Butter Croutons in Classic Caesar Dressing
- Signature Salad of Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Red Onions, Feta Cheese in a Raisin Port Wine Vinaigrette - GF (add \$.75)

Lunch Buffet with Salad #1 \$17.25 per person *(GF without Rolls)*

Beef Tips in Beef Gravy with Mushrooms
Classic Mashed Potatoes
Fresh Vegetable Medley with Green Beans, Carrots, Onions, and Bell Peppers in Butter Sauce
Dinner Rolls and Butter

Lunch Buffet with Salad #2 \$17.75 per person *(GF without Rolls)*

Roasted Pork Loin with Apple Butter Dijon Cream Sauce
Buttered Sweet Corn with Red Peppers
Baby Red Potatoes with Parmesan, Butter and Parsley
Dinner Rolls and Butter

Lunch Buffet with Salad #3 \$18.25 per person *(GF without Rolls)*

Tuscan Chicken in a Roasted Garlic & Herb Cream Sauce
Rice Pilaf
Green Beans in a Caramelized Onion Tarragon Butter
Dinner Rolls and Butter

Lunch Buffet with Salad #4 \$20.25 per person

Italian Grilled Chicken with Mozzarella and a Robust Marinara Sauce
Pasta Bake with Alfredo, Penne Pasta & Cheese
Steamed Broccoli with Seasoning and Butter
Garlic Herb Rolls

Lunch Buffet with Salad #5 \$19.00 per person

Marinated & Roasted Pork Loin in an Onion Black Pepper Cream Sauce
5 Cheese Goopy Macaroni and Cheese
Orange Maple Glazed Carrots
Dinner Rolls and Butter

Lunch Buffet with Salad #6 \$16.95 per person

Hearty Chicken Pot Pie Creamy Gravy with Veggies and Chicken served with Flaky Buttery Biscuits
Green Beans Seasoned and Buttered
Dinner Rolls and Butter

Lunch Buffet with Salad #7 \$18.45 per person *(GF without Rolls)*

Sliced Ham with a Warm Pineapple Glaze
Cheesy Hashbrown Bake
Spring Creamed Peas with Tarragon and Bacon
Dinner Rolls and Butter

Lunch Buffet with Salad #8 \$17.25 per person

Beef Stroganoff with Mushrooms and Onions in a Seasoned Sour Cream Sauce Served with Penne Pasta
Green Beans in a Caramelized Onion Butter
Dinner Rolls and Butter

Add Assorted Cookies and Brownies for \$4.00 per person

Plated and Served Lunch

- Add \$5.00 to Plated Lunches under 35 guests.
- Plated Lunch Menus are available for events up until 2pm
- Served with Filled Iced Water Goblet at each Place Setting
- Add Coffee or Iced Tea or Lemonade for \$1.25 per person (minimum \$25.00)
- Sodas \$2.00 each

Add Alternating Pre-Set Desserts of White Chocolate Raspberry Cheesecake and Decadent Chocolate Lover's Torte for \$5.50 per person

Plated & Served Lunch #1 \$21.95 per person

Spinach Salad with Sliced Strawberries, Toasted Almonds, Feta Cheese, and Red Onions in a Lemon Poppy Seed Dressing
Flaky Buttery Biscuit Chicken Pot Pie with Carrots, Peas, Celery, Onions, and Potatoes in a Rich Thickened Chicken Gravy
Fresh Fruit Salad
Dinner Rolls and Butter

Plated & Served Lunch #2 \$23.95 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons and Classic Caesar Dressing
Grilled Herb Chicken in a Garlic Cream Sauce
Fresh Green Beans Almondine
White Cheddar Mashed Potatoes
Dinner Rolls and Butter

Plated Dual Entrée Lunch #3 \$26.55 per person

Garden Salad with Lettuce, Cucumbers, Tomatoes, Croutons and Shredded Cheese with Creamy Herb Dressing
Roasted and Sliced Beef Sirloin with a Brandy Peppercorn Sauce
Chicken Piccata in a White Wine Butter Sauce with Capers
Creamy Mushroom Rice
Lemon Pepper Steamed Broccoli
Dinner Rolls and Butter

Plated & Served Lunch #4 \$21.95 per person

Signature Salad of Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Red Onions, Feta Cheese in a Raisin Port Wine Vinaigrette
Chicken and Artichoke Lasagna with 5 cheeses and a Basil Garlic Cream Sauce
Roasted and Grilled Vegetable Medley
Garlic Herb Rolls

Dinner Buffets

- Add \$4.00 for Dinner Buffets under 35 guests. Add \$3.00 for Dinner Buffets 35-75 guests
- Served with Iced Water Station and Rolled Silverware at the end of the buffet • Add Coffee or Iced Tea or Lemonade for \$1.25 per person • Soda Available for \$2.00 each
- Dinner Buffets will be served for up to 2 hours for food safety and cost purposes.

Dinner Buffet #1 \$23.95 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons and Classic Caesar Dressing
Chicken Coq au Vin: Braised Chicken, Mushrooms, Onions, and Bacon in a Stewed Wine Sauce
Baby Red Potatoes with Garlic and Parmesan Cheese Butter
Steamed Broccoli and Cauliflower Florets
Dinner Rolls and Butter

Dinner Buffet #2 \$24.35 per person (GF without Rolls)

Signature Salad of Mixed Baby Greens, Dried Cranberries, Candied Walnuts, Red Onions, Feta Cheese and Raisin Port Wine Vinaigrette
Grilled Herb Chicken in a Garlic Cream Sauce
White Cheddar Whipped Potatoes
Fresh Vegetable Medley with Green Beans, Carrots, Onions, and Bell Peppers in Butter Sauce
Dinner Rolls and Butter

Dinner Buffet #3 \$21.95 per person (GF without Rolls)

Mixed Green Salad with Tomatoes, Bacon, Red Onions, and Parmesan Cheese in a Dijon Herb Vinaigrette
Beef Tips and Gravy with Mushrooms
Classic Whipped Potatoes
Diced Carrots with Orange Brown Sugar Dijon Glaze
Dinner Rolls and Butter

Dinner Buffet #4 \$22.95 per person

Classic Cabbage Slaw with Tangy Mayo Dressing
Roasted Cajun Turkey with Chipotle Cream Sauce
Savory Andouille Sausage Bread Pudding
Green Beans Almondine
Dinner Rolls and Butter

Dinner Buffet #5 \$24.95 per person

Spinach Salad with Strawberries, Almonds, Feta Cheese, Red Onions and Lemon Poppy Seed Dressing
Classic Chicken Piccata with a White Wine Butter Sauce with Capers
Creamy Mushroom Rice Bake with Swiss Cheese
Green Beans with Caramelized Onions and Tarragon Butter
Dinner Rolls and Butter

Dinner Buffet #6 \$23.95 per person

Garden Salad with Lettuce, Cucumbers, Tomatoes, Croutons and Shredded Cheese with Creamy Herb Dressing
Marinated Roasted Pork Tenderloin Finished with a Rosemary Prosciutto Demi-Glaze
Four Cheese Mac and Cheese
Cauliflower with Bacon, Mushrooms and Caramelized Onions
Dinner Rolls and Butter



Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Dinner Buffets continued

- Add \$4.00 for Dinner Buffets under 35 guests. Add \$3.00 for Dinner Buffets 35-75 guests
- Served with Iced Water Station and Rolled Silverware at the end of the buffet • Add Coffee or Iced Tea or Lemonade for \$1.25 per person • Add Sodas for \$2.00 each
- Dinner Buffets will be served for up to 2 hours for food safety and cost purposes

Dinner Buffet #7 \$26.50 per person

Garden Salad with Iceberg Lettuce, Cucumbers, Tomatoes, Croutons and Shredded Cheese with Creamy Herb Dressing
Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese in a Dijon Cream Sauce
Classic Rice Pilaf
Steamed Vegetable Blend of Yellow Squash, Zucchini, Cauliflower, Broccoli and Bell Peppers
Dinner Rolls and Butter

Children's Meals - \$13.95 per Child Ages 3-9

Chicken Nuggets
Macaroni and Cheese
Fresh Fruit

Dinner Buffet #8 \$27.50 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons and Classic Caesar Dressing
Tender Roasted Loin of Beef in a Brandy Peppercorn Sauce
Baby Red Potatoes with a Parsley, Parmesan, Garlic Butter
Green Beans in a Bacon Onion Butter
Dinner Rolls and Butter

Dinner Buffet #9 \$33.95 per person

Mixed Greens Salad with Toasted Almonds, Grape Tomatoes, Shredded Parmesan Cheese with Herb Dijon Vinaigrette
Braised Beef Brisket with Bourbon Cream Sauce
Catering Creations' Signature Smoked Gouda Macaroni and Cheese
Green Beans in a Creamy Mushroom Sauce and topped with Fried Onions
Dinner Rolls and Butter

Dual Entrée Dinner Buffet #10 \$31.85 per person

Spinach Salad with Diced Roasted Vegetables, Toasted Pecans, Feta Cheese and Dried Cranberries with Maple Toasted Pecan Vinaigrette
Loaded Chicken Filled with 2 Cheeses, Garlic, Scallions and Bacon in a White Wine Beurre Blanc
Tender Roasted Loin of Beef served with a Red Wine Veal Sauce
Whipped Potatoes with Butter and Parsley
Fresh Vegetable Medley with Green Beans, Carrots, Onions, and Bell Peppers with Butter & Seasoning
Dinner Rolls and Butter

All Menu Pricing is Subject to Change

Plated & Served Dinner

• Add \$5.00 per person for events under 35 guests

• Served with Silverware and Cloth Napkin at place setting with Filled Iced Water Goblet • Add Coffee or Iced Tea or Lemonade for \$1.25 per person • Add Sodas for \$2.00 each

Plated Dinner Menu #1 \$33.45 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Buttered Garlic Croutons and Classic Caesar Dressing

Chicken Breast filled with Cranberries, Apples, & Brie Cheese Finished with a Champagne Butter Sauce

Classic Rice Pilaf

Fresh Vegetable Medley: Green Beans, Carrots, Onions and Peppers

Dinner Rolls and Butter

Plated Dinner Menu #2 \$34.75 per person

Baby Greens with Dried Cranberries, Feta Cheese, Red Onions, Candied Walnuts & Raisin Port Wine Vinaigrette

Chicken Coq au Vin: Braised Chicken, Mushrooms, Bacon & Onions in a Stewed Wine Sauce

Roasted Pork Loin stuffed with Apples, Fontina Cheese, and Walnuts in a Brandy Walnut Sauce

Shredded Au Gratin Potato Bake

Green Beans in a Tarragon Onion Butter

Dinner Rolls and Butter

Plated Dinner Menu #3 \$38.75 per person

BBQ Caesar Salad with Romaine Lettuce, Roasted Cauliflower, Grilled Portabellas, Parmesan Cheese, & BBQ Caesar Dressing

Tuscan Chicken in a Roasted Garlic and Herb Cream Sauce

Petite Grilled Steak with Wild Mushroom and Caramelized Onion Demi Glace

Horseradish and Aged White Cheddar Whipped Potatoes

Roasted and Grilled Vegetable Medley

Dinner Rolls and Butter

Plated Dinner Menu #4 \$41.95 per person *(GF without Rolls)*

Wedge Salad with Iceberg Lettuce, Bacon, Cherry Tomatoes, Blue Cheese Crumbles topped with Ranch Dressing

Roasted & Sliced Beef Sirloin in a Brandy Peppercorn Sauce

Pan Seared Salmon with a Cider Tarragon Beurre Blanc

Baby Red Potatoes with a Parmesan, Parsley, Garlic Butter

Steamed Asparagus

Dinner Rolls and Butter



Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.

Desserts

Dessert Selections must accompany a menu package or additional fee may apply. Gluten Free Options available upon Request.

Individually Plated

Select one option starting at \$5.50 per person

- Baked Apple Cheesecake with Caramel Sauce
- Caramel Chocolate Tart
- Carrot Cake with Walnut Cream Cheese Frosting
- Classic New York Cheesecake with Strawberry Sauce
- Decadent Chocolate Lover's Torte with Rich Chocolate Mousse Filling
- Fresh Berry and Brown Butter Almond Cake
- S'mores Cheesecake
- Walnut Spice Cake with Cream Cheese Frosting
- Warm Pear and Almond Tart
- White Chocolate Raspberry Cheesecake

Dessert Stations

Assorted Fresh Baked Cookies \$2.50 per person

- Chocolate Chip Cookies, Oatmeal Dried Cranberry Cookies, Toffee
- Pecan Cookies, Almond Butter Cookies and Chocolate Mint Cookies

Assorted Dessert Bars \$4.25 per person

- Almond Toffee, Lemon Raspberry Cheesecake, Peanut Butter Pretzel

Assorted Cookies & Brownies \$4.00 per person

- Chocolate Chip Brownies, Chocolate Chip Cookies, Oatmeal Dried Cranberry Cookies, Toffee Pecan Cookies, Almond Butter Cookies and Chocolate Mint Cookies

Peanut Butter Brownies & Assorted Dessert Bars \$4.60 per person

- Brownies Topped with Decadent Peanut Butter Buttercream, Almond Toffee Bars, Lemon Raspberry Cheesecake Bars, Peanut Butter Pretzel Bars



Client Selects 3 Miniature Desserts from Below \$5.50 per person

- Carrot Cake Cupcake with Cream Cheese Frosting
- Chocolate Chip Cookie Dough Cupcake
- Chocolate Chip Cookie Dough Cheesecakes
- Red Velvet Cupcake with White Chocolate Cream Cheese Frosting
- Salted Caramel Hazelnut Cupcakes
- Vanilla Raspberry Cupcake
- S'mores Cheesecake
- Chocolate Chip Brownie with Mint Buttercream
- Chocolate Chip Brownie with Peanut Butter Buttercream
- Berry Fruit Tarts with Bavarian Cream
- Chocolate Dipped Strawberries
- Chocolate Nut covered Toffee
- Dark Chocolate Pot de Crème
- Chocolate Truffles
- Salted Caramel Hazelnut Trifle with Cashew Brittle
- Cake Batter Macarons
- Caramel Chocolate Tart

Pastry Chef's Choice of Assorted Miniature Desserts \$4.80 per person



Sheet Cakes

Flavors: Chocolate or Vanilla

Full Sheet Cake (Serves Approximately 90 Portions) - \$175.00

Half Sheet Cake (Serves Approximately 45 Portions) - \$95.00

Passed Hors D'oeuvres

Chef Required at \$85 Per every 125 Guests

Select a minimum of 3 options starting at \$4.75 per person

Braised Pork on Grilled Baguette with Cilantro Walnut Pesto, Sweet Maple Onion and Baby Swiss Cheese

Brie Cheese Crostini with Apple Butter and Prosciutto

Chicken, Ham and Swiss Cheese Croquettes with a Dijon Mayo

Chilled Spinach and Artichoke Tartlettes with Grape Tomato

Classic Bruschetta: Parmesan Crostini with Tomato Basil Relish

Classic Deviled Eggs

Cucumber Crowns filled with Smoked Salmon Rillettes

Miniature Crab Cakes Served with Chipotle Aioli

Parmesan Cheese Puffs filled with Basil Chicken Salad

Sweet Corn Fritters with a Charred Jalapeno Honey Mayonnaise

Swiss Cheese and Caraway Puff filled with Classic Reuben Salad

Veggie Spring Roll served with Apricot Sweet Chili Sauce

Waffle Crostini with a Maple Chicken Salad

Warm Potato Crowns with Beef Short Rib, White Cheddar, Bacon and Scallions

Warm Loaded Potato Crown with Cheddar Cheese, Scallions and Bacon

Warm Potato Crowns with Roasted Eggplant Tapenade and Parmesan Cheese



All Menu Pricing is Subject to Change

Hors D'oeuvres

• *Hors d'Oeuvres Packages require a minimum of 50 Guests or an additional \$3.00 per person will be applied.*

Light Hors d'Oeuvres Buffet Package #1

\$10.45 with a Dinner Package or \$14.00 per person on its own

Domestic Cheese and Crackers
Meatballs with Kansas City BBQ Sauce
Freshly Fried Tortilla Chips and Garden Salsa
Citrus Chicken Strips in a Honey Dijon and Tangerine Cream Sauce (GF)

Light Hors d'Oeuvres Buffet Package #2

\$13.05 with a Dinner Package or \$16.50 per person on its own

Antipasto Display to Include Domestic and Imported Cheeses,
Cured Meats, Marinated Veggies, Nuts, Dried Fruits,
Sliced Baguettes, Hummus and Bleu Cheese Walnut Dip
Meatballs with Chipotle Cream Sauce
Fresh Vegetable Crudité Platter with Creamy Herb Dip (GF)
Parmesan Bacon Crisps

Hors d'Oeuvres Buffet Package #3 \$21.00 per person

Fresh Vegetable Crudité Platter with Hummus (GF)
Kentucky Bourbon Pork Meatballs in a Maple Brown Sugar Glaze
(Staff Fave!!!)

Philly Beef Cheesesteak Dip Served with Sliced Baguettes
Parmesan Puffs Filled with Basil Chicken Salad
Homemade Potato Chips Served with Caramelized French Onion Dip
(GF)
Mushrooms Filled with Sweet Crab, Cheese, and Herbs
Fried Cheese Raviolis with Roasted Garlic Tomato Basil Mayo

Hors d'Oeuvres Buffet Package #4 \$21.70 person

Domestic Cheese and Crackers
Caraway and Swiss Cheese Puffs filled with Reuben Salad
Warm Spinach Artichoke Dip with Freshly Fried Tortilla Chips
Jerk Chicken Strips with a Mango Coconut Cream Sauce (GF)
Fresh Vegetable Crudité Platter with Red Pepper Feta Dip (GF)
Mushrooms Stuffed with Italian Sausage and Four Cheeses
House Favorite Crab Cakes with Chipotle Aioli

Hors d'Oeuvres Buffet Package #5 \$21.50 per person

Fresh Fruit Display (GF)
Warm Loaded Baked Potato Dip with Cheddar Cheese, Bacon
and Scallions served with Homemade Potato Kettle Chips (GF)
Caprese Wands: Fresh Mozzarella, Tomato, Basil & Balsamic Syrup (GF)
Classic Shrimp Cocktail (3 Per Person) (GF)
Swedish Meatballs
Spicy Black Bean Hummus with Freshly Fried Flour Tortilla Chips
Classic Deviled Eggs (always a crowd pleaser!) (GF)

Hors d'Oeuvres Package #6 \$18.55 per person

Swiss Cheese and Caraway Puffs filled with Classic Ryebein Salad
Plattered Sage, Mustard, and Garlic Marinated Roasted Pork Loin
Served with Mini Cocktail Buns and Parmesan Sage Mayo
Roasted Red Pepper Feta Dip served with Veggies for Dipping (GF)
House Cured Salmon with Capers, Red Onions, Tomatoes, & Cream
Cheese served with Crackers
Little Smokies in BBQ Sauce

Hors d'Oeuvres Package #7 \$23.55 per person

Street Corn Dip with Southwestern Cheese and Hominy served with
Freshly Fried Corn Tortilla Chips
Jerk Style Pulled Pork Sliders with Mini Cocktail Buns
Lemon & Dill Puffs Filled with Smoked Salmon Rilletto
Thai Chicken Satay with Coconut Peanut Sauce (GF)
Baked Brie En Croûte with Red Onion Cherry Marmalade
Red Pepper Hummus with Spicy Shrimp and Fried Flat Bread
Warm Potato Crown topped w/Roasted Eggplant Tapenade & Parmesan
(GF)
Oven Roasted Bacon Wrapped Jalapeno filled with Mango Cream Cheese
(GF)

Hors D'oeuvres Stations

- *Minimum of 80 Guests Required*
- *Must Pair with 1 Non Light Hors D'oeuvres Package or 2 additional Stations for a Meal*

Antipasto Display: \$6.00 per person

Assorted Cheeses, Cured Meats, Dips, Marinated Vegetables, Olives, Nuts, and Dried Fruits served with Sliced Baguette

Carving Station:

Chef Required-\$85 per every 125 guest All Items Served with Slider Buns

Roasted & Sliced Pork Loin w/ Dijon Apple Butter Mayo \$4.50 per person

Roasted Bacon Parmesan Turkey Breast with Sage Mayo \$5.75 per person

Tender Roasted Loin of Beef with Au Jus and Creamy Horseradish (Market)

Roasted Beef Sirloin with Au Jus and Creamy Horseradish (Market)

Roasted Beef Tenderloin with Au Jus and Garlic Herb Mayo (Market)

Macaroni & Cheese Station: \$8.00 per person

Macaroni served with a Delicious Signature Smoked Gouda Cheese Sauce,
Guests can add: Bacon, Scallions, Sundried Tomatoes, Basil Pesto,
Corn and Chipotle Relish, Truffle Oil, Forest Mushrooms, and Grilled Chicken

Mashed Potato Bar: \$7.35 per person

Whipped Sweet Potatoes and Classic Whipped Potatoes

With Assorted Toppings to Include:

Brown Sugar, Cinnamon Butter, Toasted Pecans,

Sautéed Mushrooms, Mini Swedish Meatballs, Butter, Sour Cream,

Double Smoked Bacon Bits, Cheddar Cheese and Green Onions

Panini Station: \$8.45 per person

Chef Required-\$85 per every 125 guests

Pork Loin and Jalapeño Jack Cheese Panini with Bacon and Maple Caramelized Onions

Smoked Turkey and Brie Panini with Cranberry Walnut Pesto

House Made Potato Chips with Parmesan Cheese



*Don't see what you want?
Just Ask!*

Bar Options

All Bar Packages are for consecutive service up to 5 Hours

Children's Package \$5.95 per child

*Only applicable for Children Ages 3-9

Pepsi, Diet Pepsi, and Sierra Mist

Beer, Wine & Soda \$14.00 per person

Bud Light & Coors Light

House White Wine, House Red Wine & House Sparkling Wine

Pepsi, Diet Pepsi, and Sierra Mist

Bar Setup Includes: Disposable Cups, Stir Straws, Cocktail Napkins & Ice

Well Bar \$16.50 per person

Bud Light & Coors Light

House White Wine, House Red Wine and House Sparkling Wine

Amaretto, Bourbon, Gin, Rum, Scotch, Spiced Rum, Tequila & Vodka

Pepsi, Diet Pepsi, and Sierra Mist

Bar Setup Includes: Disposable Cups, Stir Straws, Cocktail Napkins & Ice

Bar Mixers Include: Fresca, Cranberry Juice, Orange Juice, Margarita Mix, Tonic, Club Soda, Lemons, Limes, Cherries, Grenadine & Lime Juice

Additional Offerings

Champagne Toast:

House Sparkling Wine: \$20.00 per bottle charged on consumption
House Sparkling Cider: \$20.00 per bottle charged on consumption
House Wine Served Tableside for \$20.00 per bottle on consumption

Specialty Wines and Beers:

Specialty Wine and Beer is available and purchased by the case. Any leftover unopened bottles may be taken with you at the end of the event.

Signature Cocktail:

Standard Cocktails at \$500 per Batch which is approximately 50-70 portions

Premium Bar \$19.50 per person

Bud Light, Coors Light & Lucky Bucket Lager

House Chardonnay, House Cabernet Sauvignon & House Sparkling Wine

Amaretto, Crown Royal Canadian Whiskey, Jack Daniels Whiskey, Beefeater Gin, Bacardi White Rum, Dewars Scotch, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Titos Vodka, Irish Cream & Coffee Liqueur

Pepsi, Diet Pepsi, and Sierra Mist

Bar Setup Includes: Disposable Cups, Stir Straws, Cocktail Napkins & Ice

Bar Mixers Include: Fresca, Cranberry Juice, Orange Juice, Margarita Mix, Tonic, Club Soda, Lemons, Limes, Cherries, Grenadine, Lime Juice, Angostura Aromatic Bitters

Top Shelf Bar \$22.50 per person

Bud Light, Coors Light, Lucky Bucket Lager & Boulevard Wheat

Joel Gott Chardonnay, Joel Gott Washington Red & House Sparkling Wine

Amaretto, Tanqueray Gin, Dewars Scotch, Captain Morgan Spiced Rum, Bacardi White Rum, Ketel One Vodka, Jose Cuervo Tequila, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Irish Cream & Coffee Liqueur

Pepsi, Diet Pepsi, and Sierra Mist

Bar Setup Includes: Disposable Cups, Stir Straws, Cocktail Napkins & Ice

Bar Mixers Include: Fresca, Cranberry Juice, Orange Juice, Margarita Mix, Tonic, Club Soda, Lemons, Limes, Cherries, Grenadine, Lime Juice, Angostura Aromatic Bitters, Sweet Vermouth, Dry Vermouth & Olives

Bar Details:

Bar Packages are up to 5 consecutive hours. An additional hour may be purchased for an additional \$2.00 per person. Discounts for lesser hours is not offered.

1 Bartender is included in your package. For events over 100, an additional Bartender will be added and charged \$190. For events over 200, 2 additional Bartenders will be added and charged \$380.

Bar Policies

All Bar Packages are subject to 20% Service Fee and 7% Sales Tax

Minimum Purchase

All Bars are subject to a minimum of \$500 purchase

Bar Setup Fee

If requested, a portable bar can be setup and is subject to an \$90.00 Bar Setup Fee.

Real Bar Glassware

If you wish to have real bar glassware instead of disposable cups for your bar services, an additional cleaning fee of \$90 per every 100 guests will apply.

Bartender Fee

One Bartender is included in your hosted bar package for up to 5 hours of service. Each Additional bartender needed (1 per 100 guests) is \$190 per bartender

If additional bartenders are requested over the standard amount (1 per 100 guests) a \$350 bartender fee applies for each additional requested bartender.

Liquor License

Catering Creations holds a liquor license with the State of Nebraska (no other states). Because of this, we must abide by all Nebraska liquor laws.

We reserve the right to stop serving any person that appears to have over consumed alcohol.

We reserve the right to stop bar service at any event, at any time. This can happen when outside alcohol is brought in by guests or when guests appear to have overconsumed or become unruly.

Liquor laws forbid us from handling, serving, opening, or transporting any liquor, beer, or wine that was not purchased by our company from a Licensed Liquor Wholesaler.

Liquor laws forbid us from serving anyone who does not have their Valid ID with them showing the legal drinking age of 21. If valid ID cannot be presented to staff upon request, that guest will not be served any alcoholic beverages.

No Shots Policy

Shots are not allowed to be served or consumed at our Bars.

Event Policies

Guarantees and Cancellation

We require a preliminary guarantee of guest count ten (10) days prior to your event. A final guaranteed guest count (not subject to reduction after given) must be received no later than 4:00pm seven (7) days prior to your event. If the final guarantee is not 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. Guaranteed guest counts may not be reduced during the 10 days prior to your function, but on a best efforts basis, we will work to accommodate guest count increases if additional guests RSVP late. Setup and Floorplan should be confirmed with Catering Creations no later than 4:00PM, 7 days prior to your function. In order to make your event a success, final event details, menu, final guest count, etc. must be received ten (10) days prior to your event. Failure to provide this information in a timely manner may result in our inability to accommodate your requests. If changes are made during the 10 days prior to your event, Late Change Fees may apply. If your event is cancelled within ten (10) days of the event, the full event cost is due. With best efforts, if we find that expenses and preparations have not yet commenced at the time of your cancellation, we may be able to remove some items from the final bill, but this is not guaranteed.

Linen Tablecloths

Linen tablecloths and linen napkins are included in your menu price for food and beverage tables, 1 Registration Table and Guest Seating Tables for Meal Service (6 seats per table minimum). Linen tablecloths will be placed on your tables no later than the start of your reservation time listed on your Thompson Center contract. If you wish to have linens set out prior to this, an early set up fee of at least \$75.00 will apply. Linens for Breakout Tables, Vendor Booth Tables, Cocktail Tables, Extra Registration Tables, Extra Tables in other Rooms outside of Meal Guest Seating Tables, or Linens to Accommodate Extra Social Distancing are not included in the menu cost. These can be provided at an additional \$4.00 per linen. Black or White Tablecloths are available. A variety of Napkin Colors are available.

Event Staff

Event Staff for standard service is included in the menu price. Some service styles such as stations or custom menus will require additional staff for an added fee.

Food and Beverage

No outside food or beverages are allowed. No food, beverage, or alcoholic beverage products may be brought into Thompson Alumni Center by patrons or clients attending an event or meeting as all food and beverages consumed in The Thompson Alumni Center are provided by Catering Creations. Any changes or substitutions to the menus shown are considered Custom Menus and created at a possible added cost. All banquet menus and prices quoted are subject to change without notice. Please contact Catering Creations for current menus and price quotations and we will send you a catering proposal for your specific event. Dietary restrictions can be accommodated for an additional fee. All food, hosted alcohol and non-alcoholic beverage purchases are subject to a taxable 20% service charge and 7% tax. Service fee is NOT gratuity/tip.

Saving Grace Perishable Food Rescue Donations

For your safety and according to the USDA and Health Department officials, food that has sat out on a buffet does not meet safe food handling criteria to be packaged and then served as leftovers. www.fsis.usda.gov/food-safety

If leftover food is deemed safe at the sole discretion of the Caterer, it is donated to Saving Grace Perishable Food Rescue.

www.savinggracefoodrescue.org.

Saving Grace picks up perishable foods from our commissary the day after your event and distributes them to various Charity Organizations and Churches. Most of the rescued food is served that same day to feed less fortunate individuals within the Omaha Area and a majority of the Charities served by Saving Grace focus on the welfare of children. We are committed to our local community and therefore, we package safe perishable food in bulk and hold at proper temperatures for Saving Grace to receive. If you would like a receipt from Saving Grace for proof of food donation, please notify Catering Creations prior to your event date. Caterer does not supply disposable containers or package food for clients to remove leftovers.

Alcoholic Beverage Service

If alcoholic beverages are to be served on Thompson Alumni Center premises, Catering Creations will require that beverages be dispensed only by Catering Creations servers and bartenders. Catering Creations' liquor license requires Thompson Alumni Center guests have proper identification (photo I.D.) showing the legal drinking age of 21. Caterer reserves the right to refuse alcoholic beverage service to any person that cannot show proper identification. Caterer reserves the right to refuse alcoholic beverage service to any person who, in the sole discretion of Caterer or Thompson Center, appears to be intoxicated. Caterer or UNO Thompson Center Representatives may shut down all bar services for your event if these situations arise: - Outside alcohol is brought into the Thompson Center or on UNO premises, - It is found that guests are giving drinks to underage guests, - Unruly or Overly Intoxicated Guests, - Guests come behind the bar or try to serve themselves alcohol.

Last Minute Bookings

We understand that sometimes clients need to plan events with short notice. We will do our best to accommodate last minute bookings. However, our full menu may not be available with notice of less than 7 days. Please contact us immediately to discuss menu options so that we can start ordering and prepping food for your event 402-558-3202 or info@cateringcreations.com

Serving Times

Our Buffets are priced with food safety in mind and include service of 1.5 hours of open buffet service. If you need to have food stations open for more than 1.5 hours for events such as open houses, please discuss with your event producer so that we can make accommodations towards the size of buffet serving pieces and a phased buffet replenishment plan. Buffets lasting longer than 1.5 hours will have the addition of event staff hours for a fee. If requests are made during the event to extend buffet service, the request may be denied. However, if the event staff are able to accommodate the extension request, additional event staff fees will apply.

Billing, Payment and Incidental Fee

To ensure our services for your day, payment for total estimated amount is due no later than seven (7) days prior to your event. If your event is cancelled within ten (10) days of the event, full payment is owed as food has been ordered and prep work has begun. We do not bill clients after events. You will receive an invoice at least seven (7) days prior to your event to be paid upon receipt. We accept cash, check and all major credit cards. Credit Card Payments over \$3,000 per event will be charged a 3% convenience fee for any amount over \$3,000.

As some items are estimated and last minute changes can occur, a Refundable Incidental Fee is applied to your final pre-pay invoice. If added services require additional charges, that amount will be taken out of the Incidental Fee. If no added services occur, the Incidental Fee will be refunded to you as overpayment.

Contact

If you have any questions regarding menus or policies please call our office at (402) 558 – 3202 or info@cateringcreations.com and we will be happy to assist you!