Make it Memorable

Located at:
1915 Jackson Street
Omaha NE, 68102

402-588-3202
www.CateringCreations.com
Breakfast Buffets

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

**Continental Breakfast**
$6.95 per person
- Homemade Assorted Pastries and Blueberry Muffins
- Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

**Deluxe Continental Breakfast**
$9.50 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**
$11.85 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**
$13.50 per person
- Fluffy Scrambled Eggs with Cheese
  - Hickory Smoked Bacon
  - Potatoes O’Brien
- Assorted Breakfast Breads and Pastries
- Iced Water, Regular & Decaffeinated Coffee, Hot Tea, and Fresh Orange Juice

**Plated Breakfast Options**
$14.50 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>$21.00</td>
</tr>
<tr>
<td>Ice Tea per Gallon</td>
<td>$21.00</td>
</tr>
<tr>
<td>Assorted Hot Tea (per bag)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Milk (per bottle)</td>
<td>$1.00</td>
</tr>
<tr>
<td>Lemonade (per gallon)</td>
<td>$21.00</td>
</tr>
<tr>
<td>Assorted Fresh Fruit Juices: Orange, Apple, Cranberry (per liter)</td>
<td>$15.75</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.75</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.75</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>$24.50</td>
</tr>
<tr>
<td>Assorted Muffins</td>
<td>$24.50</td>
</tr>
<tr>
<td>Assorted Pastries</td>
<td>$24.50</td>
</tr>
<tr>
<td>Assorted Breakfast Breads</td>
<td>$24.50</td>
</tr>
<tr>
<td>Bagels with Cream Cheese</td>
<td>$26.00</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$26.00</td>
</tr>
<tr>
<td>Assorted Yogurt and Granola</td>
<td>$21.00</td>
</tr>
<tr>
<td>Fresh Fruit (serves 12)</td>
<td>$21.95</td>
</tr>
<tr>
<td>Sausage, egg, &amp; cheese burritos</td>
<td>$28.50</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 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 Popcorn Season Spiced Mixed Nuts</td>
<td>Trail Mix Tortilla Chips &amp; Salsa Cheese Tray</td>
</tr>
<tr>
<td>Parmesan Potato Chips</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td></td>
<td></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 Cheese Tray Fresh Potato Chips &amp; Onion Dip Fruit Tray Assorted Cookies</td>
<td></td>
<td>Vegetable Tray &amp; Dip Cheese Tray Popcorn Tortilla Chips &amp; Salsa Cookies &amp; Brownies</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese Tray</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Water Service with an A la Carte Package is charged $25.00
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 $1.00 per person.

**Soup & Salads**

**$10.50 per person**

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

**Salads:**

• **Signature Salad:** Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion, & Feta in a Raisin Port Wine Vinaigrette

• **Classic Caesar Salad:** Romaine Lettuce, Fresh Parmesan Cheese and Buttered Garlic Croutons

**Add Sliced Grilled Chicken for $3.00 per person**

**Salad Trio**

**$11.50 per person**

• Blend of Lettuces, Ham, Turkey, Cheese, Red Onions, Cucumbers, Tomatoes, & Ranch Dressing;

• Garden Pasta Salad with Herb Dijon Vinaigrette with Peas and Carrots;

• Classic Caesar Salad with Fresh Parmesan Cheese, & Garlic Butter Croutons

**Deli Buffet**

**$10.50 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

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

$11.50 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
$11.00 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
$12.00 per person
- Garden Salad with Cucumbers, Tomatoes, Homemade Croutons and Shredded Cheese in Ranch Dressing
- Grilled Herbed Chicken in a Garlic Cream Sauce
- Classic Whipped Potatoes
- Fresh Fruit Salad
- Dinner Rolls & Butter

The Spicy Sombreró
$11.75 per person
- Freshly Fried Tortilla Chips with Salsa
- Smoked Chicken and Potato Enchiladas & Beef and Mushroom Enchiladas in a Green Chile Tomatillo Cream Sauce
- Spanish Rice
- Seasoned Refried Beans with Melted Cheese

Texas Lone Star
$12.50 per person
- Tangy Cole Slaw with Grapes and Apples in a Cilantro Lime Dressing
- Deviled Egg Potato Salad and 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
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

Lunch Buffet Menu #1 $13.95
- 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 $13.95
- 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 $13.95
- 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 $16.75
- Signature Salad of Mixed Greens, Dried Cranberries, Red Onions, Feta Cheese & Candied Walnuts in a Raisin Port Vinaigrette
- 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 Thickened Chicken Gravy
- Fresh Fruit Salad

Plated Lunch Menu #2 $20.95
- 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 $20.95
- 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.
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 $19.95
• 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
• White Cheddar Whipped Potatoes
• Fresh Vegetable Medley

Dinner Buffet Menu #2 $19.95
• 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
• Mushroom Risotto Bake Finished with an Onion Herbed Panko Crust
• Green Beans Almondine

Dinner Buffet Menu #3 $21.95
• 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
  • Four Cheese Mac and Cheese
  • Steamed Broccoli and Cauliflower

Dinner Buffet Menu #4 $22.50
• 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 $24.95
• 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

All menus subject to 20% Service Fee and 7% Sales Tax
### Plated Dinner Menu #1 $26.95
- 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 $28.50
- 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 $29.95
- 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
• Fresh Fruit Display
• 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

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

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

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

<table>
<thead>
<tr>
<th>Beer, Wine, Soda</th>
<th>Well</th>
<th>Premium Bar</th>
<th>Top Shelf Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Liquor</strong></td>
<td><strong>Liquor</strong></td>
<td><strong>Liquor</strong></td>
<td></td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jack Daniels</td>
<td>Maker’s Mark</td>
<td></td>
</tr>
<tr>
<td>Gin Scotch</td>
<td>Crown Royal</td>
<td>Crown Royal</td>
<td></td>
</tr>
<tr>
<td>Spiced Rum</td>
<td>Beefeater</td>
<td>Tanqueray Gin</td>
<td></td>
</tr>
<tr>
<td>Rum</td>
<td>Dewars</td>
<td>Glenfiddich</td>
<td></td>
</tr>
<tr>
<td>Vodka</td>
<td>Captain Morgan</td>
<td>Captain Morgan</td>
<td></td>
</tr>
<tr>
<td>Tequila</td>
<td>Bacardi Absolut</td>
<td>Bacardi</td>
<td></td>
</tr>
<tr>
<td>Amaretto</td>
<td>Cuervo</td>
<td>Ketel One</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Amaretto</td>
<td>Cuervo</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Baileys</td>
<td>Amaretto</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Kahlua</td>
<td>Baileys</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Kahlua</td>
<td></td>
</tr>
<tr>
<td><strong>Beer</strong></td>
<td><strong>Beer</strong></td>
<td><strong>Beer</strong></td>
<td><strong>Beer</strong></td>
</tr>
<tr>
<td>Bud Light</td>
<td>Bud Light</td>
<td>Bud Light</td>
<td>Bud Light</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Miller Lite</td>
<td>Miller Lite</td>
<td>Miller Lite</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><strong>Wine</strong></td>
<td><strong>Wine</strong></td>
<td><strong>Wine</strong></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 & Disposable Cups
- If you wish to have real glassware for your bar services, an additional cleaning fee of $75 per 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)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling Wine for Toasts</td>
<td>$18.00</td>
</tr>
<tr>
<td>House Wine served Tableside</td>
<td>$23.00</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 Thompson Alumni 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.

**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' alcoholic beverage license requires Thompson Alumni 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 & CANCELLATION**
We require a preliminary guarantee ten (10) business days prior to your event. A final guarantee, not subject to reduction, of attendance no later than 4:00 PM, 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. If your event is cancelled within seven (7) days of the event, 1/3 of your menu cost will be charged.

**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. Cost center must be listed on confirmation. You will be billed directly after the event by the Thompson Alumni Center.

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