THE THOMPSON CENTER







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 $3.50 for Breakfast Buffets under 35 guests. Add $2.90 for Buffets 35-75 guests



Continental Breakfast $9.50 per person

Assorted Homemade Pastries
Blueberry Muffins

Deluxe Continental $14.40 per person

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

Classic Frittata Breakfast $18.25 per person

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

Cinnamon Streusel French Toast Bake $20.20 per person

Cinnamon Streusel French Toast Bake with French Vanilla Crème Anglaise
Sausage Links –(GF) 2 per person, additional available for a fee
Scrambled Eggs with Cheese (GF)

All American Breakfast $20.80 per person

Scrambled Eggs with Cheese (GF)
Smoked Bacon (GF) – *2 pieces per person, additional available for a fee*
Assorted Breakfast Breads with Butter
Homemade Pastries
Fried Seasoned Baby Red Potatoes (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 $6.00 to Plated Breakfasts under 45 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 $21.50 per person

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

All American Breakfast $22.95 per person (GF)

Scrambled Eggs with Cheese
Smoked Bacon
Fried Seasoned Baby Red Potatoes
Fruit Garnish

Italian Frittata Breakfast $21.90 per person

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



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 $31.00 per 12 servings

Assorted Muffins $35.00 per dozen

Assorted Pastries $37.00 per dozen

Breakfast Breads $35.00 per dozen

Cinnamon Vanilla Horchata with Ice $2.00 per person
Salted Caramel Cold Brew with Ice $2.00 per person

Cinnamon Rolls $37.00 per dozen

Bagels & Cream Cheese $45.00 per dozen

Assorted Yogurt with Granola $40.00 serves 10+

Individually Wrapped Breakfast Burritos $55.00 per dozen

Choose from sausage, bacon, or vegetarian with eggs & cheese wrapped in a flour tortilla

Breakfast Beverages

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

Regular Coffee $32.00 per gallon

Decaffeinated Coffee $32.00 per gallon

Iced Tea $29.00 per gallon

Hot Tea $1.25 per bag

Lemonade $32.00 per gallon

Orange Juice $40.00 per gallon

Cranberry Juice $40.00 per gallon

Assorted Coke Soda Products (12 oz) $2.50 per can

Bottled Water (16.9 oz) $2.50 per bottle

Iced Water Service $30.00 per setup
*A la Carte Option charged when not paired with a menu package

All Day Beverage Package: $7.95 per person
Regular & Decaf Coffee, Iced Water, and Hot Tea

Gourmet Coffee Station: $12.00/person for up to 2 hours
Regular & Decaffeinated Coffee, Salted Caramel Cold Brew with Ice, Mini Chocolate Chips, Whipped Cream, Hazelnut | Vanilla Caramel Syrups, Vanilla Flavored Creamer, Chocolate Syrup, Peppermint Candy Pieces, Chopped Snickers Bar, Toffee Chips, Shaker of Cinnamon, Raw Sugar, and Brown Sugar

All Day Meeting Package: *$18.00 per person (Available with a Lunch Packages. Minimum of 45 Guests)*

For your Arrival:			*Mid- Morning Refresh:*		*Mid- Afternoon Refresh:*	
Assorted Pastries	Fresh Fruit Salad	Iced Water	Regular Coffee	Iced Water	Assorted Cookies	
Blueberry Muffins	Regular Coffee	Decaffeinated Coffee	Decaffeinated Coffee		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 Individually wrapped snacks - Adds $0.50 - $1.50 per item*

Assorted Baked Cookies $3.00 per person

Classic Popcorn & Classic Pretzels $2.95 per person

Granola Bars & Whole Fruit $4.00 per person

Garlic Pretzels, Homemade Parmesan Potato Chips & Assorted Fresh Baked Cookies $6.50 per person

Fresh Fruit Display, Dill Pickled Flavored Popcorn, Spinach & Artichoke Dip with Homemade Flour Tortilla Chips
$7.95 per person

Hearty Trail Mix (Nuts/Candy/Dried Fruit), Homemade Kettle Chips with Caramelized Onion Dip, and Cheese Tray with Crackers $9.50 per person

Add any of these to a Snack Package for $2.15 per person

Buffalo Wing Chex Mix *(contains nuts)* • Cajun Flavored Popcorn

Mexican Hot Chocolate 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

4/15/2026 All Menu Items Subject to

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 $5.00 for Lunch Buffets under 35 guests. Add $3.50 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 $1.50 per person (minimum $25.00). Soda Available for $2.50 each.

Soup & Salad Buffet $15.95 per person

Soups: *Select One*
Tomato Bisque (GF/ Can be Vegetarian upon request)
Loaded Baked Potato (GF)
Smoked Gouda Corn Chowder (GF/ Can be Vegetarian upon request)
Chicken Tortilla
Served with Dinner Rolls and Butter

Includes Both Salads

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

**Add Sliced Chicken Breast for Salads for $5.75 per person*

Deli Buffet $16.25 per person

Make Your Own Deli Sandwich:
Sliced Breads,
Sliced Ham, Turkey, Roast Beef & Pastrami
Provolone, Cheddar & Swiss Cheeses
Lettuce, Tomato, Red Onion,
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 (GF)
Broccoli Salad with Raisins, Red Onion, & Sunflower Seeds in a Creamy Red Wine Dressing (GF)
Italian Pasta Salad
Fresh Fruit Salad (GF)
Garden Salad with Tomatoes, Cucumber, Cheddar Cheese, and Garlic Croutons in Creamy Herb Dressing
Deviled Egg Potato Salad (GF)
***Add an additional side for $1.60 per person

Salad & Baked Potato Bar $15.75 per person

Salad Garden Salad with Tomatoes, Cucumbers, Cheddar Cheese, & Garlic 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):
Beef Chili – BBQ Pulled Pork – Roasted Vegetable Ragout

4/15/2026 All Menu Items Subject to

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 $1.50 per person. Soda Available for $2.50 each.

• Special Diets: Gluten Free Bread with Gluten Friendly Dessert is available for additional $3.00 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 $3.75 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 $16.75 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, Tomato, 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 Wrap

•Ham & Swiss on Sourdough with Whole Grain Dijon Mayo, Gourmet Greens, Tomato, and Red Onion

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

•Thai Chicken Wrap with Romaine, Bell Peppers, Cucumber, Cilantro, Chopped Peanuts, Thai Peanut Dressing, and Sweet Chili Drizzle

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

•California Chicken Salad Croissant with Grapes, Almonds, and Gourmet Greens

•Sliced Roasted Dijon Pork with Swiss Cheese, Tangy Apple Butter BBQ Mayo, Gourmet Greens, Bread and Butter Pickles, and Red Onions on Jalapeno 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 $5.00 for Lunch Buffets under 35 guests. Add $3.50 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 $1.50 per person (minimum $25.00) • Sodas $2.50 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 $19.95 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, 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
Garlic Breadsticks

Texas Lone Star $19.95 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 $3.00 per person

Southwest Taco Bar $21.20 per person

Flour Tortillas & Hard Corn Tortilla Shells
Southwestern Seasoned Ground Beef and Adobe Seasoned Pulled Chicken
Mexican Rice and Ranchero Beans
Toppings: Sour Cream, Shredded Lettuce, Cheddar Cheese, Salsa, & Chopped Tomatoes
Freshly Fried Flour Tortilla Chips with Salsa

Pan-Asian Buffet $19.50 per person

Honey Soy Chicken Thighs
Vegetable Fried Rice
Green Beans with Garlic and Sesame Seeds

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

Pizza Party – Salad, Cookie and 2 pizza slices per person $14.50 or 3 pizza slices per person $17.25

Pizza is served in Pizza Boxes on Buffet with Disposable Tableware *& Iced Water Station. Add $1.80 for events under 50 guests. Add Iced Tea for $1.50 per person*

• Garden Salad with Lettuce, Cucumbers, Tomatoes, Cheddar Cheese, and Garlic Croutons 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 $1.50 per person (minimum $25.00) • Sodas $2.50 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, Cheddar Cheese, and Garlic Croutons in a Creamy Herb Dressing
• Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, and Homemade Garlic 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 $1.00)

Lunch Buffet with Salad #1 $19.50 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 with Butter
Dinner Rolls and Butter

Lunch Buffet with Salad #2 $20.75 per person *(GF without Rolls)*

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

Lunch Buffet with Salad #3 $22.40 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 $23.95 per person

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

Lunch Buffet with Salad #5 $20.70 per person

Beer Braised BBQ Pulled Pork
Smoked Gouda Macaroni and Cheese
Buttered Corn with Roasted Red Peppers
Dinner Rolls and Butter

Lunch Buffet with Salad #6 $18.85 per person

Hearty Chicken Pot Pie in a Rich Poultry Gravy with Vegetables served with Buttermilk Biscuits
Buttered Green Beans
Dinner Rolls and Butter

Lunch Buffet with Salad #7 $23.95 per person

Apricot Chicken: Grilled Herb Marinated Chicken Breast with a Ginger Leek and Apricot Glaze
Cheesy Hashbrown Bake
Green Beans in a Caramelized Onion & Tarragon Butter
Dinner Rolls and Butter

Lunch Buffet with Salad #8 $19.50 per person

Swedish Meatballs in a Mushroom Cream Sauce with a Touch of Sour Cream, Dill, & Paprika
Buttered Egg Noodles
Buttered Peas & Carrots
Dinner Rolls and Butter

Add Assorted Cookies and Brownies for $4.50 per person

Add Alternating Pre-Set Desserts of White Chocolate Raspberry Cheesecake and Decadent Chocolate Lover's Torte for $6.00 per person

Plated and Served Lunch

• Add $6.00 to Plated Lunches under 45 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 $1.50 per person (minimum $25.00) • Sodas $2.50 each



Plated & Served Lunch #1 $24.75 per person

Spinach Salad with Sliced Strawberries, Toasted Almonds, Feta Cheese, and Red Onions in a Lemon Poppy Seed Dressing
Open Faced Chicken Pot Pie with Carrots, Peas, Celery, Onions, and Potatoes in a Rich Poultry Gravy over a Buttermilk Biscuit
Steamed Broccoli
Dinner Rolls and Butter

Plated & Served Lunch #2 $28.95 per person

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

Plated Dual Entrée Lunch #3 $35.45 per person

Garden Salad with Lettuce, Cucumbers, Tomatoes, Cheddar Cheese and Garlic Croutons with Creamy Herb Dressing
Roasted and Sliced Beef Sirloin with a Brandy Peppercorn Sauce
Chicken Piccata in a White Wine Butter Sauce with Capers
Rice Pilaf
Vegetable Medley of Green Beans, Carrots, Bell Peppers and Onions
Dinner Rolls and Butter

Plated & Served Lunch #4 $25.60 per person

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

Dinner Buffets

• Add $5.00 for Dinner Buffets under 35 guests. Add $3.50 for Dinner Buffets 35-75 guests. • Dinner Buffets will be served for up to 2 hours for food safety & cost purposes.
• Served with Iced Water Station and Rolled Silverware at the end of the buffet • Add Coffee or Iced Tea or Lemonade for $1.50 per person • Soda Available for $2.50 each

Dinner Buffet #1 $26.00 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Garlic Croutons in a Classic Caesar Dressing
Braised Chicken in a Rich Poultry Reduction with Lemon, Thyme, and Capers
Baby Red Potatoes with Parmesan, Butter, and Parsley
Steamed Broccoli and Cauliflower Florets
Dinner Rolls and Butter

Dinner Buffet #2 $28.30 per person *(GF without Rolls)*

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

Dinner Buffet #3 $25.35 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
Steamed Carrots in an Orange Ginger Glaze
Dinner Rolls and Butter

Dinner Buffet #4 $33.50 per person

Mixed Green Salad with Golden Raisins, Red Onions, Walnuts & Aged Goat Cheese in a Creamy Walnut Citrus Vinaigrette
Chicken Breast Filled with Cheddar & Cream Cheese, Garlic, Scallions, Bacon served in a Classic Beurre Blanc
Sliced Tender Roasted Loin of Beef in a Brandy Peppercorn Sauce
Aged White Cheddar Whipped Potatoes
Buttered Sweet Corn AND Dinner Rolls and Butter

Dinner Buffet #5 $27.55 per person *(GF without Rolls)*

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

Dinner Buffet #6 $26.50 per person

Garden Salad with Lettuce, Cucumbers, Tomatoes, Cheddar Cheese and Garlic Croutons with Creamy Herb Dressing
Marinated Roasted Pork Tenderloin Finished with a Rosemary Prosciutto Demi-Glace
Roasted Rosemary Garlic Yukon Potatoes
Green Beans Almondine
Dinner Rolls and Butter



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

Dinner Buffets continued

• Add $5.00 for Dinner Buffets under 35 guests. Add $3.50 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 $1.50 per person • Add Sodas for $2.50 each
• Dinner Buffets will be served for up to 2 hours for food safety and cost purposes

Children's Meals - $15.50 per Child Ages 3-9
Chicken Nuggets
Macaroni and Cheese
Fresh Fruit

Dinner Buffet #7 $31.35 per person

Wedge Salad: Iceberg Lettuce with Bacon, Cherry Tomatoes, Bleu Cheese Crumbles and topped with a 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

Dinner Buffet #8 $38.25 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan, and Garlic Croutons in a Classic Caesar Dressing
Roasted and Sliced Beef Sirloin served in a Bourbon Cream Sauce
Baby Red Potatoes with Parmesan, Butter, and Parsley
Green Beans in a Bacon & Caramelized Onion Butter
Dinner Rolls and Butter

Dinner Buffet #9 $38.25 per person

Mixed Green Salad with Tomatoes, Bacon, Red Onions, and Parmesan Cheese in a Dijon Herb Vinaigrette
Braised Beef Brisket in a Wild Mushroom Sauce
Catering Creations' Signature Smoked Gouda Macaroni and Cheese
Roasted and Grilled Vegetable Medley of Brussels Sprouts, Cauliflower, Zucchini, Squash and Tomatoes
Dinner Rolls and Butter

Dual Entrée Dinner Buffet #10 $37.50 per person

Spinach Salad with Diced Roasted Vegetables, Toasted Pecans, Feta Cheese and Dried Cranberries with Maple Toasted Pecan Vinaigrette
Pan Seared Salmon with a Lemon Beurre Blanc and Blueberry Salsa
Tender Roasted Loin of Beef served with a Red Wine Veal Sauce
Roasted Garlic Whipped Potatoes
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 $6.00 per person for events under 45 guests

• Served with Silverware and Linen Napkin at place setting with Filled Iced Water Goblet • Add Coffee or Iced Tea or Lemonade for $1.50 per person • Add Sodas for $2.50 each

Plated Dinner Menu #1 $34.65 per person

Caesar Salad with Romaine Lettuce, Fresh Parmesan Cheese, Garlic Croutons in a Classic Caesar Dressing
Chicken Breast filled with Leeks, Mushrooms, and Goat Cheese in a Lemon Beurre Blanc
Classic Rice Pilaf
Fresh Vegetable Medley: Green Beans, Carrots, Onions and Peppers
Dinner Rolls and Butter



Plated Dinner Menu #2 $34.75 per person

Signature Salad with Mixed Greens, Dried Cranberries, Candied Walnuts, Red Onions, & Feta Cheese in a Raisin Port Wine Vinaigrette
Braised Chicken in a Rich Poultry Reduction with Lemon, Thyme, and Capers
Roasted Pork Loin stuffed with Garlic Fennel Sausage in a Roasted Peach Reduction
Shredded Au Gratin Potato Bake
Green Beans in a Tarragon Onion Butter
Dinner Rolls and Butter

Plated Dinner Menu #3 $48.10 per person *(GF without Rolls)*

Wedge Salad with Iceberg Lettuce, Bacon, Tomatoes, & Blue Cheese in a Creamy Herb Dressing
Tuscan Chicken in a Roasted Garlic and Herb Cream Sauce
Braised Beef Brisket in a Bourbon Cream Sauce
Horseradish and Aged White Cheddar Whipped Potatoes
Roasted and Grilled Vegetable Medley
Dinner Rolls and Butter



Plated Dinner Menu #4 $45.90 per person *(GF without Rolls)*

Mixed Green Salad with Strawberries, Feta Cheese, & Toasted Pecans in an Orange Balsamic Vinaigrette
Roasted & Sliced Beef Sirloin in a Brandy Peppercorn Sauce
Pan Seared Salmon with a Cider Tarragon Beurre Blanc
Baby Red Potatoes with Parmesan, Butter, & Parsley
Grilled 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 $6.00 per person
Baked Apple Cheesecake with Caramel Sauce
Carrot Cake with Spiced Cream Cheese Frosting
Classic New York Cheesecake with Strawberry Sauce
Decadent Chocolate Lover's Torte with Rich Chocolate Mousse Filling
Tiramisu with Sweet Cream Filling & Dusted with Cocoa
Stick Toffee Pudding with Whiskey Toffee Sauce
Almond Pound Cake with Strawberries & Almond Oat Cookie Crumble
Turtle Cheesecake with Toasted Pecans
White Chocolate Raspberry Cheesecake

Dessert Stations

Assorted Fresh Baked Cookies $3.00 per person
Chocolate Chip Cookies, Oatmeal Dried Cranberry Cookies, Toffee Pecan Cookies, Lemon Shortbread and Chocolate Mint Cookies

Assorted Dessert Bars $4.65 per person
Almond Toffee, Raspberry Cheesecake, Peanut Butter Pretzel

Assorted Cookies & Brownies $4.50 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 $6.45 per person
Brownies Topped with Decadent Peanut Butter Buttercream, Almond Toffee Bars, Raspberry Cheesecake Bars, Peanut Butter Pretzel Bars



Client Selects 3 Miniature Desserts from Below $6.00 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 Chocolate Cupcake
Vanilla Raspberry Cupcake
S'mores Cheesecake
Chocolate Chip Brownie with Mint Buttercream
Chocolate Chip Brownie with Peanut Butter Buttercream
Berry Fruit Tarts with Whipped Cream Cheese Icing
Chocolate Dipped Strawberries
Oatmeal Crème Pies
Dark Chocolate Pot de Crème
Dark Chocolate Truffles
Strawberry Cheesecake Trifle
Cake Batter Macarons
Coffee Toffee Crunch Macarons

Pastry Chef's Choice of Assorted Miniature Desserts $5.50 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 $155 Per every 100 Guests
Select a minimum of 3 options to compliment your dinner service (starting at $5.00 per person)



Brie Cheese Crostini with Apple Butter and Prosciutto

Chicken, Ham and Swiss Cheese Croquettes with a Dijon Mayo

Chilled Spinach and Artichoke Canape on Parmesan Pastry

Classic Bruschetta: Parmesan Crostini with Tomato Basil Relish

Classic Deviled Eggs *(GF)*

Cucumber Crowns filled with Smoked Salmon Rillette *(GF)*

Cucumber Crowns topped with Lebanese Walnut Hummus and Pomegranate Molasses *(GF)*

Mac and Cheese Croquettes with Red Pepper Aioli

Miniature Crab Cakes Served with Chipotle Aioli

Parmesan Cheese Puffs filled with Basil Chicken Salad

Sweet Corn & Zucchini Fritters with a Charred Jalapeno Honey Mayonnaise

Swiss Cheese and Caraway Puff filled with Classic Reuben Salad

Spinach and Artichoke Stuffed Mushrooms *(GF)*

Vegetable Spring Roll served with Apricot Sweet Chili Sauce

Warm Potato Crowns with Beef Short Rib, White Cheddar, Bacon and Scallions *(GF)*

Warm Loaded Potato Crown with Cheddar Cheese, Scallions and Bacon *(GF)*

Warm Potato Crowns with Roasted Eggplant Tapenade and Parmesan Cheese *(GF)*

All Menu Pricing is Subject to Change

Hors D'oeuvres

• Hors d 'Oeuvres Packages require a minimum of 50 Guests or an additional $2.00 per person will be applied.

Light Hors d 'Oeuvres Buffet Package #1
$11.85 with a Dinner Package or $15.80 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
$14.10 with a Dinner Package or $18.15 per person on its own

Charcuterie Board with Imported & Domestic Cheese, Cured Meats, Marinated Vegetables, Olives, Nuts, Dried Fruits, Seasonal Marmalade& Dijon Mustard served with Sliced Baguette
Meatballs with Chipotle Cream Sauce
Fresh Vegetable Crudité Platter with Creamy Herb Dip *(GF)*
Parmesan Bacon Crisps

Hors d 'Oeuvres Buffet Package #3 $25.35 per person

Fresh Vegetable Crudité Platter with Hummus *(GF)*
Kentucky Ham & Pork Meatballs in a Bourbon Maple Brown Sugar & Dijon Glaze
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)*
Stuffed Mushrooms with Roasted Vegetables and Boursin Cheese
Fried Cheese Raviolis with Roasted Garlic Tomato Basil Mayo

Hors d 'Oeuvres Buffet Package #4 $25.00 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
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 $24.40 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 *(GF)*

Hors d 'Oeuvres Package #6 $21.00 per person

Swiss Cheese and Caraway Puffs filled with Classic Rueben Salad
Plattered Sage, Mustard, and Garlic Marinated Roasted Pork Loin Served with Slider Buns and Parmesan Sage Mayo on the side
Vegetable Crudite with Red Pepper Feta Dip *(GF)*
House Cured Salmon with Capers, Red Onions, Tomatoes, & Cream Cheese served with Crackers
Little Smokies in BBQ Sauce

Hors d 'Oeuvres Package #7 $29.50 per person

Street Corn Dip with Southwestern Cheese and Hominy served with Freshly Fried Corn Tortilla Chips *(GF)*
Orange Braised Pulled Pork with Cilantro Jalapeno Chimichurri Sauce served with Slider Buns on the side
Lemon & Dill Puffs Filled with Smoked Salmon Rillette
Baja Chicken Strips in a Spicy Adobe Cream Sauce *(GF)*
Baked Brie En Croûte with Red Onion Cherry Marmalade
Hummus Platter with Spicy Sriracha Shrimp served with Freshly Fried Flour Tortilla Chips
Warm Potato Crown topped with Roasted Eggplant Tapenade & Parmesan *(GF)*
Oven Roasted Bacon Wrapped Jalapeno filled with Mango Cream Cheese

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

Charcuterie Display: $7.95 per person

Charcuterie Board with Imported & Domestic Cheese, Cured Meats, Marinated Vegetables, Olives, Nuts, Dried Fruits, Seasonal Marmalade & Dijon Mustard served with Sliced Baguette

Carving Station: (Market)

Chef Required-$155 per every 100 guest All Items Served with Slider Buns
Roasted & Sliced Pork Loin with Dijon Apple Butter Mayo
Roasted Bacon Parmesan Turkey Breast with Sage Mayo
Tender Roasted Loin of Beef with Au Jus and Creamy Horseradish
Roasted Beef Sirloin with Au Jus and Creamy Horseradish
Roasted Beef Tenderloin with Au Jus and Creamy Horseradish

Macaroni & Cheese Station: $8.50 per person

Signature Smoked Gouda Macaroni and Cheese
Guests can add: Bacon, Scallions, Sundried Tomatoes, Basil Pesto,
Charred Corn Relish, Truffle Oil, Forest Mushrooms, and Grilled Chicken

Mashed Potato Bar: $8.80 per person

Whipped Sweet Potatoes and Classic Whipped Potatoes
With Assorted Toppings to Include:
Brown Sugar, Cinnamon Butter, Toasted Pecans,
Sautéed Mushrooms, Swedish Meatballs, Butter, Sour Cream,
Smoked Bacon Bits, Cheddar Cheese and Green Onions

Panini Station: $11.85 per person

Chef Required-$85 per every 125 guests
Caprese Panini with Fresh Mozzarella, Spicy Tomato Jam, Basil Pesto, and Fresh Tomatoes
Pork Tenderloin Panini with Sweet Maple Onions, Charred Jalapenos, and Cheddar Cheese
House Made Parmesan Ranch Potato Chips

Don't see what you want?
Just Ask!



Bar Options

All Bar Packages are for consecutive service up to 5 Hours

Children's Soda & Juice Package $6.50 per child
**Only applicable for Children Ages 3-9*
Coke, Diet Coke, Sprite, Assorted Juices & Grenadine with cherries

Beer, Wine & Soda $17.00 per person
Bud Light & Coors Light

House White Wine, House Red Wine & House Sparkling Wine

Coke, Diet Coke, and Sprite

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

Well Bar $19.95 per person
Bud Light & Coors Light & Assorted Truly Seltzers

House White Wine, House Red Wine and House Sparkling Wine

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

Coke, Diet Coke, and Sprite

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

Premium Bar $23.95 per person
Bud Light, Coors Light, Lucky Bucket Lager & Assorted Truly Seltzers

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

Coke, Diet Coke, and Sprite

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 $26.95 per person
Bud Light, Coors Light, Lucky Bucket Lager, Boulevard Wheat and
Assorted Truly Seltzers

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

Coke, Diet Coke, and Sprite

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

Additional Offerings

Champagne Toast:

House Sparkling Wine: $25.00 per bottle charged on consumption
House Sparkling Cider: $25.00 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

Bar Details:

Bar Packages are up to 5 consecutive hours. An additional hour may be purchased for an additional $2.25 per person. Discounts for lesser hours are not available.
Event Bartenders are at a fee of $190 in addition to the bar package based on approximately 1 Bartender per 100 guests.

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 a $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

Bartenders are charged at $190 and are not included in your bar package. (1 per 100 guests are required).

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 from the preliminary count nor after final count is given) must be received no later than 4:00pm seven (7) days prior to your event. If the preliminary or final guarantee is not received by this deadline, Catering Creations will prepare and charge for one of the 3 following: (1) the number of persons originally estimated OR (2) the final guest count given 7 days prior to the event OR (3) the actual number of attendees, if greater than the estimated, preliminary or final count given. 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 no later than seven (7) 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. If an event only orders ala carte items, event staff fees will be added. If an event runs longer and staff extends their work hours, fees will be added to the final bill.

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.

Non-Profit/Discount Requests

Catering Creations is deeply committed to both our community and the environment. We have chosen to operate as a zero-waste business—even at additional cost—because we believe it's the right thing to do. Our primary community focus is supporting efforts that help feed local children in need. While we truly respect and value all organizations, we receive donation and discount requests on a daily basis. As a result, we are unable to offer discounts to organizations outside of our core focus areas. Although we would love to support every cause, it simply isn't possible for us to do so.

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

Service Fee

A Service Fee is added to the Menu/Food and Bar portion of your bill. Service fee is NOT gratuity/tip. The service fee is applied to business expenses such as insurance, utilities, corporate taxes, planning time, etc.

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 will be charged a 3% convenience fee.

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!