

# Catering<sup>™</sup>

CREATIONS



An Amazing Experience for All



Catering Creations

1915 Jackson Street  
Omaha, NE 68102

(402) 558 - 3202

[www.CateringCreations.com](http://www.CateringCreations.com)

*Menu and pricing valid as of July 1, 2016.*

# **Breakfast Buffets**

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

## **Continental Breakfast**

***\$7.95 per person***

Homemade Assorted Pastries, & Blueberry Muffins  
Iced Water, Regular & Decaffeinated Coffee, Hot Tea and Fresh Orange Juice

## **Deluxe Continental Breakfast**

***\$11.00 per person***

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

## **Classic Frittata Breakfast**

***\$13.50 per person***

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

## **All American Breakfast**

***\$15.00 per person***

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

## **Plated Breakfast Options**

***\$16.50 per person***

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

***All Menu Pricing Reflects No Substitutions***

***\*Buffet items will be out for a maximum of 1.5 Hours\****

***Breakfast Options are Served until 11am or an Additional Fee will Apply***

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

# A la Carte

## Beverages

Coffee per Gallon (16 cups)	\$24.00
Ice Tea per Gallon	\$24.00
Assorted Hot Tea (per bag)	\$1.25
Milk (per bottle)	\$1.50
Lemonade per gallon	\$24.00
Assorted Fresh Fruit Juices: Orange, Apple, Cranberry (per litre)	\$18.00
Canned Soda	\$1.75
Bottled Water	\$2.00

## Bakery Shop per dozen

Mini Danish	\$27.00
Assorted Muffins	\$29.00
Assorted Pastries	\$27.00
Assorted Breakfast Breads	\$29.00
Bagels with Cream Cheese	\$29.00
Cinnamon Rolls	\$29.00
Assorted Yogurt & Granola	\$21.00
Fresh Fruit Salad (serves 12)	\$21.95
Sausage, Egg & Cheese Burritos	\$32.00

### 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

<p><b><u>Package A \$2.00</u></b> Assorted Cookies</p>	<p><b><u>Package B \$2.35</u></b> Popcorn Pretzels</p>	<p><b><u>Package C \$3.75</u></b> Assorted Granola Bars Whole Fruit</p>
<p><b><u>Package D \$4.95</u></b> Pretzels Parmesan Potato Chips Assorted Cookies</p>	<p><b><u>Package E \$5.65</u></b> Miniature Candy Bars Popcorn Season Spiced Mixed Nuts</p>	<p><b><u>Package F \$7.95</u></b> Trail Mix Tortilla Chips &amp; Salsa Cheese Tray</p>
<p><b><u>Package G \$8.95</u></b> Vegetable Tray &amp; Dip Cheese Tray Assorted Cookies</p>	<p><b><u>Package H \$9.95</u></b> Cheese Tray Fresh Potato Chips &amp; Onion Dip Fruit Tray Assorted Cookies</p>	<p><b><u>Package I \$11.95</u></b> Vegetable Tray &amp; Dip Cheese Tray Popcorn Tortilla Chips &amp; Salsa Cookies &amp; Brownies</p>

**Water Service with an A al Carte Package is charged \$25.00**

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

## Lunch Buffets

Buffets require a minimum of 50 guests or an additional \$5.00 per person charge will be applied  
Includes Coffee and Water Station \*\*Add Iced Tea for an additional \$1 per person

### Soup & Salads

**\$11.95 per person**

**Select one option from Soups:**

Tomato Bisque, Loaded Baked Potato, Smoked Gouda Corn Chowder or Chicken Tortilla

**Salads:** Signature Salad: Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion, & Feta in a Raisin Port Wine Vinaigrette and Classic Caesar Salad: Romaine Lettuce, Fresh Parmesan Cheese and

Buttered Garlic Croutons Cheese/Rolls & Butter

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

### Salad Trio

**\$12.95 per person**

Chef Salad of a Blend of Lettuces, Ham, Turkey, Cheese, Red Onions, Cucumbers, Carrots, Tomatoes, & Ranch Dressing

Garden Pasta Salad with Herb Dijon Vinaigrette with Peas & Carrots

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

### Deli Buffet

**\$13.95 per person**

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

**Served with House Made Potato Chips and a Selection of 2 salads:**

Deviled Egg Potato Salad, Tangy Cole Slaw, Broccoli Salad with Raisins, Red Onions, and Sliced Almonds in a Creamy Red Wine Vinegar Marinade, Italian Pasta Salad, Cauliflower & Curry Salad, or Fruit Salad

### Boxed Lunch

**\$11.95 per person** \*No Substitutions\*

**Choose 2 Options** each is served with *Homemade Chips and a Chocolate Chip Cookie*

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

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

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

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

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

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

\*Buffet items will be out for a maximum of 1.5 Hours\*

Lunch Buffets will be served until 2:00 PM without an additional fee

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

# **Themed Lunch Buffets**

Buffets require a minimum of 50 guests or an additional \$5.00 per person will apply  
Includes Coffee and Water Station \*\* Add Iced Tea for an additional \$1 per person

## **Little Italy**

***\$12.50 per person***

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

## **All American**

***\$12.95 per person***

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

## **The Spicy Sombrero**

***\$13.50 per person***

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

## **Texas Lone Star**

***\$14.25 per person***

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

Themed Lunch Buffet Pricing Reflects No Substitutions

Silverware will be rolled and placed on lunch buffet

\*Buffet items will be out for a maximum of 1.5 Hours\*

Themed Lunch Buffets will be served until 2:00 PM without an additional fee

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

# **Buffet & Plated Lunch Menus**

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

Plated Meals require a minimum of 25 guests or an additional \$5.00 per person will apply

Includes Dinner Rolls & Butter, Coffee, and Water at a Station \*\* Add Iced Tea for an additional \$1 per person

## **Lunch Buffet Menu #1 \$16.95**

Classic Caesar Salad with Garlic Butter Croutons & Fresh Parmesan Cheese

Grilled Tuscan Chicken with Roasted Garlic & Herb Cream Sauce

Classic Rice Pilaf

Fresh Green Beans Almondine

## **Lunch Buffet Menu #2 \$16.95**

Signature Salad of Mixed Greens, Dried Cranberries, Red Onions, Feta Cheese & Candied Walnuts In a Raisin Port Vinaigrette

Grilled Chicken Parmesan with a Robust Marinara Sauce, Mozzarella & Parmesan Cheese

Steamed Baby Red Potatoes with Garlic Butter & Parsley

Buttered Sweet Corn with Red Peppers

## **Lunch Buffet Menu #3 \$16.95**

Garden Salad with Cucumbers, Tomatoes, Cheddar Cheese, & Croutons with Creamy Ranch

Roasted Pork Loin with Apple Butter Dijon Cream Sauce

Classic Whipped Potatoes

Orange Maple Glazed Carrots

## **Lunch Buffet Menu #4 \$21.95**

Signature Salad of Mixed Greens, Dried Cranberries, Red Onions, Feta Cheese & Candied Walnuts In a Raisin Port Vinaigrette

Chicken Picatta (White Wine, Lemon, & Caper Butter)

Sliced Inside Round of Beef Served with a Rich Beef Sauce

Steamed Baby Red Potatoes with Garlic Butter & Parsley

Fresh Veggie Medley

## **Plated Lunch Menu #1 \$19.95**

Spinach Salad with Sliced Strawberries, Toasted Almonds, Feta Cheese, Red Onions In a Lemon Poppy Seed Dressing

Flaky Buttery Biscuit Chicken Pot Pie with Carrots, Peas, Celery, Onions, & Potatoes In a Rich Thicken Chicken Gravy

Fresh Fruit Salad

## **Plated Lunch Menu #1 \$21.95**

Classic Caesar Salad with Garlic Butter Croutons & Fresh Parmesan Cheese

Grilled Tuscan Chicken with Roasted Garlic & Herb Cream Sauce

Fresh Green Bean Almondine

Classic Rice Pilaf

## **Plated Lunch Menu #3 \$21.95**

Garden Salad with Cucumbers, Tomatoes, Cheddar Cheese, & Croutons with Creamy Ranch

Tender Beef Tips In Gravy

Roasted Garlic Whipped Potatoes

Buttered Sweet Corn with Red Peppers

Add Assorted Cookies for \$2.00 per person

Add Peanut Butter Brownies & Assorted Bars for \$3.50 per person

Add Pastry Chef's Choice Assorted Miniature Desserts for \$4.50 per person

\*Buffet items will be out for a maximum of 1.5 Hours\*

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

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

# Dinner Menu Packages

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

Plated Meals require a minimum of 25 guests or an additional \$5.00 per person will apply.

Includes Dinner Rolls & Butter, Coffee and Water \*\* Add Iced Tea for an additional \$1 per person

## Dinner Buffet Menu #1 \$21.95

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

## Dinner Buffet Menu #2 \$21.95

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

## Dinner Buffet Menu #3 \$22.95

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

## Dinner Buffet Menu #4 \$23.50

Classic Caesar Salad with Garlic Buttered Croutons and Fresh Parmesan Cheese  
Roasted Beef Sirloin in a Brandy Peppercorn Sauce  
Steamed Baby Red Potatoes with Butter and Parsley  
Green Beans in a Bacon Onion Butter

## Dinner Buffet Menu #5 \$26.95

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

## Plated Dinner Menu #1 \$29.95

Classic Caesar Salad with Garlic Buttered Croutons and Fresh Parmesan Cheese  
Chicken Breast Stuffed with Cranberries, Apples, & Brie Cheese Finished with a Champagne Butter Sauce  
Classic Rice Pilaf  
Medley of Grilled & Roasted Vegetables

## Plated Dinner Menu #2 \$31.50

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

## Plated Dinner Menu #3 \$32.95

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

\*Buffet items will be out for a maximum of 1.5 Hours\*

Catering Creations offers full customized menu options for an additional fee | Ask your coordinator about upgrading beef selection.

Dietary restricted meals are an additional 25% more per person | We will prepare one meal to accommodate all dietary restrictions.

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

# **Desserts**

## **Individually Plated**

***Select one option starting at \$4.50 per person***

Baked Apple Cheesecake with Caramel Sauce

Caramel Chocolate Tart

Carrot Cake with Currant Walnut Cream Cheese Frosting

Classic New York Cheesecake with Strawberry Sauce

Decadent Chocolate Lover's Tort with Rich Chocolate Mousse Filling

Fresh Berry and Brown Butter Almond Cake

Peach Almond Cheesecake

Pineapple Banana Rum Cake with Fresh Whipped Cream and Strawberry Sauce

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

Tres Leches Cake

Turtle Cheesecake

Walnut Spice Cake with Cream Cheese Frosting

Warm Pear and Almond Tart

White Chocolate Raspberry Cheesecake

## **Dessert Stations**

### ***Package 1***

***\$3.50 per person***

Assorted Cookies & Brownies

### ***Package 2***

***\$4.50 per person***

Peanut Butter Brownies & Assorted Dessert Bars

### ***Package 3***

***\$5.50 per person***

Mini Raspberry White Chocolate Cheese Cake Bites

Vanilla Bean Cup Cakes with Fresh Strawberry Garnish

Salted Nut Roll Brownie with Caramel Drizzle

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# **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

## ***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

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## **Hors D'oeuvres cont'd.**

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

### ***Hors D'oeuvres Package 6***

***\$17.50 per person***

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

### ***Hors D'oeuvres Package 7***

***\$19.50 per person***

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

### ***Dessert to accompany Hors D'oeuvres***

#### ***Package 1 \$3.50***

Assorted Cookies & Brownies

#### ***Package 2 \$4.50***

Peanut Butter Brownies & Assorted Dessert Bars

#### ***Package 3 \$5.50***

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

### ***Passed Hors D'oeuvres***

***Chef Required at \$75 Per 125 Guests***

***Select a minimum of 3 options starting at \$4.00 per person***

Au Gratin Potato Croquettes served with White Truffle 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 Rillettes  
Fresh Tortilla Chips topped with Hummus and Spicy Shrimp  
Gazpacho Shooters with Horseradish Crème Fraiche  
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  
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# **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*

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

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

<b>Package Pricing</b>	<b>Up to 5 Hours</b>
Draft Beer, Wine and Soda	\$12.75
Well Bar	\$15.50
Premium Bar	\$17.50
Top Shelf Bar	\$19.50

### **Packages Include:**

Set Up of 1 Bar Location, Ice, Lemons, Limes, Olives, Stir Straws, White Paper Cocktail Napkins and Disposable Cups  
If you wish to have real glassware for your bar services, an additional cleaning fee of \$75 per every 100 guests will apply

Package Bars are based on your total final count

A second bar location requires a setup fee of \$85.00

Add \$2.00 per person for additional hour of service to 5+ Hour Bars

Children Soda Package \$5.95 (ages 3-9)

<b>A la Carte (Items Charged on Consumption)</b>	
Sparkling Wine for Toasts	\$18.00 per bottle
House Wine served Tableside	\$23.00 per bottle

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

# **Event Policies**

## **LINENS**

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

## **FOOD AND BEVERAGE**

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

## **ALCOHOLIC BEVERAGE SERVICE**

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

## **GUARANTEES**

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

## **BILLING AND CREDIT**

To confirm your menu with Catering Creations a signed copy of the banquet event order is due no later than 30 days prior to the event with 50% of the menu cost due at that time.

If paying with cash or check payment for total estimated amount is due no later than 14 days prior to the event. If paying with credit card a credit card authorization form must be received no later than 7 days prior to the event. The card will be charged for the full estimated amount 7 days prior to event.