

# Catering™

CREATIONS

for



An Amazing Experience for All



Catering Creations

1915 Jackson Street

Omaha, NE 68102

(402) 558 – 3202

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



# Dinner Menu Packages

All Dinner packages include Dinner Rolls and Butter, Iced Water and a Coffee Station

## 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

### Kid's Meal for Ages 3-9

Chicken Nuggets  
Macaroni and Cheese  
Fresh Fruit Salad  
**\$10.95**

### 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

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

# **Hors D'oeuvres**

\*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.**

\*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 Encrute 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 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)

# 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
<i>Beer</i>	<i>Beer</i>	<i>Beer</i>	<i>Beer</i>
Bud Light Miller Lite	Bud Light Miller Lite	Bud Light Miller Lite Lucky Bucket	Bud Light Miller Lite Lucky Bucket and Boulevard Wheat
<i>Wine</i>	<i>Wine</i>	<i>Wine</i>	<i>Wine</i>
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

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

### **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

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

## **FOOD AND BEVERAGE**

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. Catering Creations can stop bar service at any time even if the packaged timeframe has not been met.

## **GUARANTEES**

We require a final guarantee, not subject to reduction, of attendance no later than 4:00PM, fourteen (14) 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 60 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 10 days prior to the event. If paying with credit card a credit card authorization form must be received no later than ten (10) days prior to the event. The card will be charged for the full estimated amount 10 days prior to event.

