

CATERING CREATIONS

For



Make It Memorable



Catering Creations

1915 Jackson Street

Omaha, NE 68102

(402) 558 – 3202

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

Kid's Meal for Ages 3-9

Chicken Nuggets
Macaroni and Cheese
Fresh Fruit Salad
\$10.95

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



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



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.

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 Loaded 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

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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 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 Rillette
 - 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
- 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

HOSTED BAR PACKAGE OPTIONS			
Beer, Wine, Soda	Well Bar	Premium Bar	Top Shelf Bar
	<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.

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

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

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 Add \$2.00 per person for additional hour of service to 5+ House Bars
 Children Soda Package \$5.95 (ages 3-9)

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

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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.

