

University



Catering





W E L C O M E

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University Catering strives to bring excellence to everything we do. From basic coffee service to full scale outdoor events, upscale banquets, cozy lunches, professional meetings, or weddings, we do it all with imaginative new menus and flawless execution.

Enjoy locally grown produce, regional and international dishes, and classic favorites. We are pleased to offer vegetarian, vegan, and sustainable products upon request with an ever-growing GFL (Good Fresh Local) program.

Please browse our menu for ideas or call our experienced and professional staff for a custom personalized menu. Special catered events include picnics, cookouts, theme dinners, pizza parties, ice cream socials – if you can dream it, we can do it.

O F F - P R E M I S E E V E N T S & D E L I V E R Y

Any full-service catered event located in venues other than East Union is considered an off-premise catered event. There is an additional charge for these events. Please speak with our catering sales representative for more information.

Our catering staff can deliver food directly to your facility at any time. These events, which do not require full-service, will be charged a flat delivery fee. The delivery fee on East Campus is \$5, the delivery fee on City Campus is \$10, and the off-campus delivery fee is \$15.

G R A T U I T Y

All food service events will have an additional 15% gratuity applied. Please note that Nebraska law stipulates all service charges are taxable.

S T A T E S A L E S T A X

Nebraska State Sales Tax of 7% and Nebraska Occupation Tax of 2% is applied to all food service events. Please let your catering sales representative know of your tax exempt status.

B E E R & W I N E S E R V I C E

Contact your catering manager to discuss the University's current alcohol service policy.

W E L C O M E



GUIDELINES

LEFT OVER FOOD

All left-over food remains the property of the University Catering and may not be removed from the building.

CANCELLATIONS

All cancellations must be called into the Catering Office at 472-8097 at least **two business** days prior to your event to avoid any charges. In the event of inclement weather, University Catering adheres to the following policy: If the University of Nebraska-Lincoln is closed, all catering events will be automatically cancelled.

GUARANTEED GUEST COUNT

To ensure proper labor coverage and food supplies, a guaranteed final guest count is required **two business** days prior to your event. Once a guaranteed count is given, charges will be invoiced on the guaranteed number or the actual number, whichever is greater. If no guarantee is given, your highest estimated attendance will be considered your final guarantee.

EAST UNION EVENTS

All room requests for events in the East Union should be made through the East Union Reservation Department. The East Union is located at 33rd and Holdrege on the beautiful and scenic East campus. It is available for any size of group and the Great Plains Room can seat up to 300 guests. Parking arrangements are also available. Call Reservations at 472-1776 for more details.



MORNING BREAK

Morning break options are self-service and presented with disposable plates, napkins, and silverware. All prices are per person, unless otherwise noted.

*B*EVERAGES

- Fresh Brewed Coffee (per gallon)
- Fresh Brewed Decaffeinated Coffee (per gallon)
- Assorted Hot Tea (per gallon)
- Orange Juice (per gallon)
- Cranberry Juice (per gallon)
- Individual Juice Bottles (each bottle)

*P*ASTRIES

- Cinnamon Rolls (per dozen)
- Sticky Rolls (per dozen)
- Assorted Donuts (per dozen)
- Assorted Muffins (per dozen)
- Assorted Danish (per dozen)
- Lattice Top Pastries (per dozen)
- Mini Donut Holes (per dozen)
- Bagels with Cream Cheese (per dozen)
- Mini Bagels with Cream Cheese (per dozen)
- Individual Pieces of Fruit
- Fresh Fruit Tray
- Individual Yogurt
- Individual Granola Bars

*M*ORNING PACKAGES

The Five Minute Break

Coffee, decaf, and assorted hot tea and your choice of muffins or donuts

Directors Break

Muffins, assorted bagels, and donuts with coffee, decaf, assorted hot teas, and orange juice

Executives Break

Whole fresh fruit, muffins, assorted bagels, and donuts with coffee, decaf, assorted hot teas, and orange juice

Heart-Healthy Continental Buffet

Seasonal fresh fruit served with yogurt, assorted bagels, cream cheese, granola, and skim milk

MORNING BREAK



BREAKFAST

Breakfast entrees are served to your table with coffee, decaf, and water.
Add juice or milk to your breakfast for an additional charge.

*B*REAKFAST ENTREES

The Ham and Cheese Scrambled Skillet

Extra large chunks of ham mixed with scrambled eggs and topped with cheddar cheese. Served with breakfast potatoes and a muffin

The Country Breakfast

Your choice of smoked ham, crisp bacon, or sausage links with scrambled eggs, fresh fruit, breakfast potatoes, and a muffin

*B*REAKFAST BUFFETS

Cornhusker Buffet

Scrambled eggs, bacon, sausage, breakfast potatoes, fruit tray, and assorted pastries

Build-Your-Own Breakfast Buffet

Fresh assorted muffins and breakfast potatoes served with your choice of the following:

Choose Three

Fruit Tray
Individual Cereals
Individual Yogurts
Biscuits and Gravy
Waffles with maple syrup
Scrambled Eggs
Garden Scrambled Eggs

Choose One

Country-Style Ham
Sausage
Bacon

BREAKFAST



LUNCH

Lunch entrees are served to your table with coffee, iced tea, and water.
Add a cup of soup for an additional \$1.50

*S*ALAD ENTREES

Chef Salad

A bed of crisp romaine lettuce with croutons, tomatoes, shredded carrots, sliced cucumbers, hard boiled eggs, cheddar cheese, Jack cheese, smoked ham, and smoked turkey. Served with assorted dressings and a roll

Southwestern Salad

Chopped romaine with fajita chicken, shredded cheese, diced tomatoes, black olives, and black bean and corn relish topped with crispy tortilla strips, served with salsa, sour cream, and fiesta ranch dressing

Grilled Chicken Caesar Salad

Romaine lettuce with grilled chicken breast, parmesan cheese, croutons, red onions, tomatoes, black olives, and Caesar dressing. Served with an Italian bread stick

Spinach Salad

Spinach leaves tossed with bacon, red onions, feta cheese, toasted walnuts, and diced tomatoes topped with grilled chicken, salmon, or shrimp. Served with balsamic dressing and a roll

Oriental Chicken Salad

Romaine lettuce, fried chicken tenders, mandarin oranges, baby peas, green onions, and water chestnuts served with honey sesame dressing and topped with crisp oriental noodles

Chicken with Bowtie Pasta

Bowtie pasta tossed with lemon, olive oil, broccoli, onions, and red peppers. Topped with sliced chicken and parmesan cheese

SALAD ENTREES



LUNCH

Lunch entrees are served to your table with coffee, iced tea, and water. Add a cup of soup for an additional \$1.50.

SANDWICH ENTREES

Cordon Bleu Sandwich

A fried chicken breast topped with a layer of ham and melted Swiss cheese with honey dijon mustard on a gourmet bunl. Served with dill red potato salad and relishes with ranch dip

Grilled Chicken and Roasted Vegetables on Ciabatta Bread

Grilled chicken, roasted eggplant, zucchini, yellow squash, green and red peppers, onions, and tomatoes with melted dill Havarti cheese on grilled ciabatta bread. Served with pasta salad and relishes with ranch dip

Chicken Salad Sandwich

Chicken salad with grapes and toasted almonds served with a fruit cup, fresh vegetables and ranch dip on a croissant

Warm Brisket Sandwich

Sliced brisket dressed with barbeque sauce served on a gourmet bun and with roasted apples and kettle chips

Club on Ciabatta

Sliced turkey, ham, bacon, Swiss cheese, cheddar cheese, leaf lettuce, and tomatoes on Ciabatta bread. Served with a creamy cole slaw

Design-Your-Own Sandwich

Choose only one from each list for all guests

Deli Selections

Smoked Turkey
Honey Ham
Roast Beef
Roasted Vegetables
Hummus

Breads

Gourmet Bun
Wheat Bread
White Bread
Tortilla Wrap
Croissant
Marble

Cheese

American
Swiss
Cheddar

Sides (choose two)

Potato Salad
Pasta Salad
Soup
Relishes with dip
Fruit Salad
Potato Chips

Toasted Pita Delight

Sliced grilled chicken breast, fresh spinach, fresh mushroom, chipotle sauce with melted provolone cheese on a toasted pita bread. Served with a fruit cup



LUNCH

Lunch entrees are served to your table with coffee, iced tea, and water.
Add a House Salad for \$1.50.

*H*OT ENTREES

Baked Lasagna

Your choice of our traditional beef lasagna or spinach lasagna served with steamed broccoli and an Italian bread stick

Chicken Marinara

Lightly breaded chicken breast topped with marinara sauce and mozzarella cheese served over fettuccini noodles with fresh vegetables and an Italian bread stick

Chicken Santa Fe

Marinated grilled chicken smothered with sautéed onions, peppers, mushrooms, tomatoes, and topped with melted Swiss cheese. Served with fiesta rice, fresh vegetables, and a roll

Hot Beef Meal

Hot roast beef, whipped potatoes, and beef gravy served with fresh vegetables and a roll

Beef Tenderloin Tourenados

Medallions of beef tenderloin, roasted Yukon gold potatoes, fresh vegetables, Cabernet sauce, and a roll

Sliced Brisket

Slices of tender brisket served with barbeque sauce, flame roasted apples, scalloped potatoes, and a roll

HOT ENTREES



LUNCH

Lunch Buffets are served with coffee, iced tea, and water. Add a cup of soup to any buffet for an additional \$1.50 charge. All buffets must have a minimum number of 25 people.

LUNCH BUFFETS

Western Roundup Buffet

Your choice of barbeque beef or pork on a gourmet bun served with sweet corn, flame roasted apples, potato salad, and coleslaw. Add grilled chicken breast for an additional \$2.75 charge.

Grill-Out Picnic Buffet

Grilled hamburgers, potato chips, French onion dip, baked beans, coleslaw, and a relish tray. Add grilled hot dogs for an additional \$1.50 charge.

Pizza Party Buffet

Assorted one-topping pizzas, spaghetti and meatballs, Italian bread sticks, and a mixed green salad

Soup and Salad Buffet

Tossed spring greens, fresh fruit salad, pasta salad, grilled Greek chicken served with broccoli cheese soup and rolls

New York Deli Buffet

A build-your-own sandwich buffet with turkey, ham, salami, pepperoni, hot pastrami, havarti, Wisconsin cheddar, Swiss, and Provolone cheese with assorted breads and condiments served with creamy cole slaw and fresh fruit salad

Nacho Bar

A make-your-own nachos buffet with Tortilla chips, seasoned taco meat, shredded cheddar cheese, lettuce, sour cream, tomatoes, black olives, green onions, jalapenos, nacho cheese sauce, and assorted salsas served with Mexican rice and refried beans. Add chicken fajita meat and soft shell tortillas for an additional \$2.75 charge.

LUNCH BUFFETS



REFRESHMENTS

Refreshments are self-service and presented with disposable plates, napkins, and silverware. All prices are per person, unless otherwise noted.

*S*WEET SNACKS

Assorted Gourmet Cookies (per dozen)
Assorted Regular Cookies (per dozen)
Assorted Goldie Locks Cookies (per dozen)
Scotch-A-Roos
Texas Sheet Cake
Mints and Mixed Nuts

*S*NACK FOODS

Snack Mix
Pretzels
Popcorn
Potato Chips and Dip
Tortilla Chips and Salsa
Pizza – One Topping
Pizza – Specialty
Cocktail Sandwiches
Relish Tray
Seasonal Fruit Tray
Cheese and Cracker Tray
Mexican Layer Dip and Chips

*P*REFERESHMENT PACKAGES

Munchies Break
Popcorn, snack mix, lemonade, and iced tea

Sweets Break
Texas sheet cake, assorted cookies, coffee, and fruit punch

Café Break
Fruit tray, cheese and cracker tray, iced tea, and coffee

Healthy Break
Individual pieces of fresh fruit, relish tray with dip, water, and iced tea

Harvest Break
Fresh apple wedges with caramel sauce for dipping and assorted toppings, served with pumpkin bars and spiced apple cider

REFRESHMENTS



REFRESHMENTS

Refreshments are self-service and presented with disposable plates, napkins, and silverware. All prices are per person, unless otherwise noted.

*B*EVERAGES

Coffee (per gallon)
Decaf Coffee (per gallon)
Hot or Iced Tea (per gallon)
Fruit Punch (per gallon)
Sparkling Punch (per gallon)
Spiced Cider – Hot or Cold (per gallon)
Hot Chocolate (per gallon)
Iced Water (per gallon)
Canned Soft Drinks (each)
Bottled Water (each)
Lemonade (per gallon)

*P*READY TO GO

Grab-n-Go Box Lunches

Your choice of ham, turkey, or roast beef on white or wheat bread with potato chips, individual fresh fruit, and Oreo cookies

Classic Box Lunches

#1 – Ham and turkey on marble bread with potato salad, relishes and dip, fruit salad and Hershey bar
#2 – Turkey with American cheese on a croissant with pasta salad, waldorf salad, relishes and dip, and a Hershey bar
#3 – Roast beef and Swiss on a Kaiser roll with cole slaw, fruit salad, relishes and dip, and a Hershey bar
#4 – Chef Salad with dressing, crackers and a Hershey bar

Pizza Package

Your choice of single-topping pizzas served with mixed green salad, soft drinks, and tea brownies

6-Foot Sub Party (per person)

Six-foot sub sandwich with chips, dip, and soft drinks

REFRESHMENTS



RECEPTIONS

Reception hors d'oeuvres are presented buffet-style and catered with china and silverware. All prices are per person, unless otherwise noted.

*H*OT HORS D'OEUVRES

Sausage-Stuffed Shells
Barbeque Cocktail Links
Meatballs: Your choice of Barbeque, Swedish, Teriyaki or Mexican
Wings tossed with Hot Sauce or Teriyaki. Served with Ranch Dip
Egg Rolls with Sweet and Sour Sauce
Petit Quiche
Bacon-Wrapped Water Chestnuts
Spanikopita
Chicken Kabobs - Teriyaki, BBQ or Peanut

*C*OLD HORS D'OEUVRES

California Sushi Rolls
Cocktail Sandwiches
Deviled Eggs
Southwestern Pinwheels
Bruchetta
Tortilla Chips and Salsa

*S*EAFOD HORS D'OEUVRES

Shrimp Cocktail
Bacon-Wrapped Sea Scallops
Crab Stuffed Mushrooms

*S*WEET HORS D'OEUVRES

Chocolate-Covered Strawberries (each)
Mini Cream Puffs (each)
Petit Fours (each)
Mini Cheesecakes (each)

RECEPTIONS



RECEPTIONS

Reception hors d'oeuvres are presented buffet-style and catered with china and silverware. All prices are per person, unless otherwise noted.

DISPLAY TRAYS

Baked Brie (Serve 50)
Marinated Vegetable Tray
Seasonal Fresh Fruit Tray
Cubed Cheese and Cracker Tray
Mexican Layer Dip and Chips
Layered Cheese Torte (serves 30-40)

CARVING BOARDS

Top Round
Pit Ham
Turkey Breast
Pork Loin
Prime Rib
*All carving boards are served with rolls and appropriate sauces

RECEPTION PACKAGES

Reception Package #1

Two hot hors d'oeuvres, one cold hors d'oeuvre, one display tray

Reception Package #2

Three hot hors d'oeuvres, three cold hors d'oeuvres, one display tray

Reception Package #3

Three hot hors d'oeuvres, three cold hors d'oeuvres, one display tray, and one carved meat

RECEPTIONS



D I N N E R

Dinner entrees are served to your table with coffee, iced tea, and water. Includes house salad, roll and butter.

D I N N E R E N T R E E S

Beef Tenderloin

Beef tenderloin served with peppercorn sauce, roasted red potatoes, and fresh vegetables

New York Strip Steak

Grilled strip loin served with rosemary roasted potatoes and fresh carrot coins

Chicken Marsala

Sautéed chicken breast with a mushroom marsala sauce served with wild rice and roasted vegetables

Chicken Cordon Bleu with Morray Sauce

Breaded chicken breast stuffed with ham and Swiss cheese. Served with wild rice and fresh vegetables

Market Fish

Baked, blackened, or grilled market fish served with parsley potatoes and fresh vegetables. Choice of salmon, tilapia, or trout

Smothered Pork Loin

Sautéed pork loin with mushrooms and onions in a red wine sauce served with wild rice and fresh vegetables

Monk's Cherry Chicken

Skinless Breaded Chicken Breast with a dried cherry and mushroom cream sauce, mashed Yukon Gold potatoes and fresh vegetable medley

Chicken with Winter Fruit

Roasted chicken breast served with a compote of raisins, apples, cranberries, and a hint of orange zest. Served with roasted potatoes and fresh green beans

Bistro Chicken

One half roasted chicken served with cranberry stuffing and steamed fresh vegetables

Peppered Pork Tenderloin

Pork tenderloin served with dill garlic red potatoes and fresh steamed vegetables

D I N N E R E N T R E E S



DINNER

Dinner buffets are served with coffee, iced tea, and water. All buffets must have a minimum number of 25 people.

DINNER BUFFETS

Italian Buffet

Your choice of two of the following pastas: fettuccini, spaghetti, gemelli, or mostaccioli, served with marinara and alfredo sauce, lasagna, relish tray, Caesar salad, and Italian bread sticks

Aloha Buffet

Carved marinated pork loin and teriyaki chicken breast with fresh fruit tray, jasmine rice, steamed fresh vegetables, spring mix salad, and rolls

Fall Feast

Carved roast turkey, classic stuffing, mashed potatoes with gravy, green bean amandine, roasted corn, waldorf salad, mixed green salad, and rolls

Spring Meal

Carved honey-glazed ham, au gratin potatoes, steamed vegetables, fresh asparagus, fruit tray, pasta salad, mixed green salad, and rolls

Classic Buffet #1

Includes your choice of two casseroles, three hot selections, and three cold selections

Classic Buffet #2

Includes your choice of one carved meat, one casserole, four hot selections, and four cold selections

Classic Buffet #3

Includes your choice of two carved meats, four hot selections, and four cold selections

Casseroles

Jambaylaya Casserole
Chicken Coq au Vin
Scalloped Potatoes and Ham
Grilled Chicken with Puttanesca Sauce over Pasta
Tandoori Chicken
Moroccan Chicken
Sausage Stuffed Jumbo Shells

Hot

Green Beans
Whole Kernel Corn
Baby Carrots
Fresh Vegetable Medley
Peas
Wild Rice Pilaf
Dill Red Potatoes
Hash Brown Casserole
Au Gratin Potatoes
Whipped Potatoes and Gravy
Jasmine Rice
Parsley Buttered Egg Noodles

Cold

Mixed Green Salad
Italian Pasta Salad
Waldorf Salad
Relish Tray and Dip
Fruit Tray
Ambrosia Salad
Potato Salad
Marinated Fresh Vegetables
Broccoli Raisin Salad
Thai Noodle Salad
Loaded Baked Potato Salad
Black Bean and Corn Salad
Cole Slaw

Carving Boards

Top Round
Pit Ham
Turkey Breast
Pork Loin

DINNER BUFFETS



VEGETARIAN ENTREES

Vegetarian entrees are served to your table with coffee, iced tea, and water.



VEGETARIAN ENTREES

Polenta and Spinach Lasagna

With 3-cheeses and served with an Italian bread stick

Portobello Mushroom

A vegetable-stuffed Portobello mushroom marinated and served with wild rice, fresh vegetables, and roll

Rolatini Pasta

Pasta filled with spinach and cheese served on a bed of marinara and topped with pesto sauce. Served with an Italian bread stick

Zucchini and Mushroom Marinara over Cheese Tortellini

Served with an Italian bread stick

Vegetarian Pot Pie

Vegetable stew simmered and topped with fresh biscuits

Roasted Vegetable Wrap

Spinach, vegetables, and cheese rolled in a wheat tortilla. Served with TexMex tabouli

Chilled Mediterranean Pasta

Bowtie pasta tossed with feta cheese, cherry tomatoes, artichokes, olives, and spinach. Served with citrus olive oil dressing and a roll

VEGETARIAN ENTREES



DESSERTS

Top off any meal with a dessert! All prices are per person, unless otherwise noted.

*H*OME-MADE PIES

Apple
Strawberry Rhubarb
Peach
Blueberry
Cherry
Cranberry Apple Nut
Pumpkin

*C*AKES

Carrot
White
Chocolate
German Chocolate
Decorated White, Chocolate, or Marble Full Sheet Cake
Decorated White, Chocolate, or Marble Half Sheet Cake
Decorated White, Chocolate, or Marble Quarter Sheet Cake
Homemade Specialty Cake Quarter Sheet

*O*THER CONFECTIONS

New York Cheesecake
Gourmet Homemade Cheesecake
French Cream Puff
Strawberry Sweet Biscuit

*S*UNDAES

Grand Sundaе Buffet

Vanilla & Chocolate ice cream, with your choice of three of the following toppings:

Chocolate Sauce	Oreo Cookie Pieces
Strawberry Sauce	Nuts
Pineapple Sauce	Sprinkles
M&M Pieces	Whip Cream
Butterfinger Pieces	Fresh Bananas

DESSERTS



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The University of Nebraska - Lincoln is an equal opportunity educator and employer with a comprehensive plan for diversity.