<table>
<thead>
<tr>
<th>HOT BITES</th>
<th>HOT DIPS</th>
<th>COLD DIPS</th>
<th>PLATTERS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chipotle BBQ Meatballs</td>
<td>Smoked Buffalo Chicken</td>
<td>Roasted Red Pepper Hummus</td>
<td>Cheese Tray</td>
</tr>
<tr>
<td>Fried Potstickers with Ponzu</td>
<td>Spinach and Artichoke with Crispy Onions</td>
<td>$45</td>
<td>Charcuterie</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td></td>
<td>$36</td>
<td>Grilled Crudité</td>
</tr>
<tr>
<td>Sticky Boma Wings</td>
<td></td>
<td>Boursin Cheese Dip</td>
<td>Fruit Display</td>
</tr>
<tr>
<td>Fried Mac and Cheese with</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoked Tomato</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>serves 12</td>
<td>serves 12</td>
<td>serves 12</td>
</tr>
</tbody>
</table>

**Starters**

<table>
<thead>
<tr>
<th>Sliders</th>
<th>price per person (two piece)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Chicken Slider</td>
<td>$6</td>
</tr>
<tr>
<td>Kung Pao Pork Slider</td>
<td>$6</td>
</tr>
<tr>
<td>Nebraska Beef Slider</td>
<td>$6</td>
</tr>
</tbody>
</table>

Service and delivery included. All pricing is subject to change.
| Snacks & Treats |  
|----------------|---|
| **Boardroom Package** | $14  
Fruit Display, Artisanal Charcuterie Board, with Boursin Dip, Hummus, or Salsa  
**Early Bird Package** | $11  
Blueberry and Cranberry Orange Muffins, and Croissants with Jam Fruit Display  
**The Protein Power Pack** | $7  
Cheese, Meat, Dried Fruit and Nuts  
**The Snack Attack** | $5  
Our selection of Nuts, Seasonal Fruit, and Cheese  
**The Crunch and Munch** | $6  
Chips, Nuts, and Candy  
**The Big Dipper** | $5  
Veggies and Dip, Cheese, Nuts and Dried Fruit  
<table>
<thead>
<tr>
<th><strong>price per person</strong></th>
<th><strong>price per dozen</strong></th>
</tr>
</thead>
</table>
| **King-Size Candy Bar** | $30  
**Soft Pretzel** | $35  
**Cookie Tray** | $24  
**Granola Bars** | $24  
**Doughnuts** | $26  
**Brownies and Bars** | $24  
**Ice Cream Social** (per person, minimum 50 people) | $8  
**Movie Theatre Popcorn Table** (minimum 25 people) | $25  
**Gluten Free Cookies** (per person) | $3  
| serves 12 |  
| **Chips and Salsa** | $40  
**Chicken Tenders** | $48  
**BBQ Meatballs** | $48  
**Smoked Gouda Mac and Cheese Bites** | $38  

*Snack packs serve a maximum of 50. Service and delivery included. All pricing is subject to change.*
Plated Breakfasts

Savory Sunrise $12
Farm Fresh Scrambled Eggs with Cheddar Cheese and Green Onions, Buttery Croissant, Fresh Fruit, and your choice of meat

– Choose One Meat –
(Vegetarian Sausage available upon request)
• Country Sausage
• Turkey Sausage
• Grilled Sugar-Cured Ham Steak

Husker Hash $16
Chopped Brisket and Potatoes with Eggs, Black Beans, Corn Pico, and Fresh Fruit

Chorizo Potato & Cheese Enchiladas $15
Smoked Chorizo, Roasted Potatoes, Pepper Jack Cheese Eggs, Guajillo Cream, and Fresh Fruit
(Vegetarian option available upon request)

Loaded Biscuit & Gravy $10
Buttermilk Biscuits, House-made Turkey Breakfast Sausage, Cheese, Roasted Potatoes, Country Gravy and Chives, and Fresh Fruit

Health Daily Harvest $14
Egg Scramble with Roasted Peppers and Feta Cheese, Greek Yogurt with Berries, House-made Pumpkin Seed Granola, House-made Jams and Preserves, Whipped Butter, and your choice of bread

– Choose One Bread –
• House-made Banana Bread with Pecans
• Zucchini Chia Bread

Rise & Shine $14
Farm Fresh Scrambled Eggs or Cheddar and Scallions Buttermilk Biscuits, House-made Jams and Preserves, Whipped Butter, and your choice of meat

– Choose One Meat –
• Applewood Smoked Bacon
• Country Link Sausage
• Turkey Sausage

Plated meals set for a minimum of 10. Buffets set for a minimum of 25. Service and delivery included. All pricing is subject to change.
Roasted Red Hash
Herb Roasted Potatoes with Leaks

Roasted Veggies
Chef’s Selection of Seasonal Vegetables in Herb Butter (or Oil)

Cinnamon Rolls  $18
Sticky Buns  $18
Seasonal Muffins  $28
Chocolate Croissants  $24
Almond Croissant  $24
Blondie and Brownies  $28
Gluten-free Muffin  $3 each

Complete Your Breakfast Pastries

Service and delivery included. All pricing is subject to change.
Boxed Lunches

Steer Crazy $17
Savory Roast Beef with Colby Jack Cheese, Crisp Spring Mix, and Creamy Horsey Mustard

The Country Club $16
Roasted Turkey with Tomato, Spring Mix, Pimento Cheese, and Bacon

Honey Chopped Chicken Salad $17
Chopped Chicken, Country Mayo, Honey, Celery, Tarragon, Pecans, and Cranberries

Grilled Buffalo Chicken Wrap $17
Grilled Diced Chicken with Chopped Tomato Crisp, Spring Mix, and Buffalo Ranch

The Grazer $15
Caramelized Onion and Chickpeas with Feta, Sundried Tomato, Kale, and Field Greens

Roasted Turkey $14
Roasted Turkey with Tomato, Crisp Green Leaf, and American Cheese

Honey Smoked Ham $14
Honey Smoked Ham, American Cheese, and Green Leaf Lettuce

Roast Beef and Cheddar $14
Roast Beef, Green Leaf Lettuce, and American Cheese

Kentucky Cobb Salad $14
Smoked Turkey, Bacon, Cheddar, Tomato, Cucumber, Chopped Egg, Field Greens, and Ranch Dressing
(Also available as a lunch salad)

Grilled Chicken Caesar Salad $14
Grilled Chicken, Chopped Romaine, Shaved Parmesan, Crouton, Black Olives, and Ranch Dressing

Santa Fe Chicken Salad $15
Chopped Romaine with Baja Chicken, Black Beans, Corn, Tomato, Monterey Jack Cheese, and Spicy Ranch

Power Bowl $13
Quinoa Blend, Fried Chickpeas, Feta, Roasted Zucchini, Tomatoes, Field Greens, Kale, and Tahini Sauce

**Included Sides**

Whole Fruit | Lays Chips

Choice to add a Cookie for $1

Macadamia White Chocolate Cookie
Chocolate Chunk Cookie

LIMITED TO THREE (3) MENU OPTIONS AND ONE (1) VEGETARIAN OPTION.

Boxed lunches reserved for a minimum of 8. Service and delivery included. All pricing is subject to change.
# Plated Lunches

<table>
<thead>
<tr>
<th><strong>Tortuga Pork</strong></th>
<th>$16</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Sweet Tea Marinated Pork with Grilled Asparagus, and a Candied Sweet Potato Puree</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Blackened Chicken Alfredo</strong></th>
<th>$16</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Seared with Cajun Spices, Fettuccini, Seasonal Vegetables, and Garlic and Parmesan Cream Sauce</td>
<td></td>
</tr>
</tbody>
</table>

(Vegetarian option available upon request)

<table>
<thead>
<tr>
<th><strong>Shrimp &amp; Sausage Jambalyaa</strong></th>
<th>$18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp and Creole Sausage Braised in Tomatoes with Saffron Risotto</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Pan Seared Chicken</strong></th>
<th>$18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan Seared Chicken Breast with Creamed Corn Velouté, Smashed Red Potatoes, and Seasonal Vegetables</td>
<td></td>
</tr>
</tbody>
</table>

Beverages included in price. Add a lunch salad for only $4.

---

# Soups & Salads

<table>
<thead>
<tr>
<th><strong>Triple Onion Soup</strong></th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Onion Broth with Beef, Croutons, and Grated Parmesan</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Corn &amp; Cheese Chowder</strong></th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Avocado, Sweet Basil, and Tomato Oil</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Smoked Tomato Soup</strong></th>
<th>$5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato soup with Feta and Crispy Chickpeas</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Caesar Salad</strong></th>
<th>$5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Romaine with Shaved Parmesan, Sliced Baguette Croutons, Chives, and Peppercorn Caesar Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Wedge Salad</strong></th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Romaine Wedge with Crispy Bacon, Cherry Tomatoes, Roasted Corn, and Buttermilk Dressing</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Baby Spinach Salad</strong></th>
<th>$6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby Spinach, Shaved Apple, Blue Cheese, with Roasted Pecans, and White Balsamic Honey Mustard</td>
<td></td>
</tr>
</tbody>
</table>

---

**Dressings**

Dorothy Lynch, Red Wine Vinaigrette, Mustard and Dill, Balsamic, and Ranch

---

Plated meals set for a minimum of 10. Service and delivery included. All pricing is subject to change.
**Deli Sandwich Bar**
$17

Meats and Cheeses, Roast Turkey, Hickory Ham, Roast Beef, Cheddar Cheese, Provolone Cheese, Pepperjack Cheese, Relish Tray, Assorted Breads, and Dessert Table

- Choose Two –
  - Roasted Poblano and Corn Coleslaw
  - Loaded Potato Salad
  - Soup de Jour
  - Potato Chips

**El Chido Fajita**
$20

Carne Asada Flank Steak, Chipotle Lime Chicken, Fire Roasted Peppers and Onions, Shredded Lettuce, Sour Cream, Shredded Cheese, Salsa Roja, Salsa Verde, Warm Tortilla, Saffron Rice, Black Beans, and Churros

**Bel Sapore Italian Buffet**
$18

Served with Dessert

- Choose Two –
  - Baked Tortellini
  - Chicken Alfredo
  - Meatballs in Marinara

- Included Sides –
  - Roasted Potato or Cavatappi and Tomatoes
  - Green Beans
  - Garlic Toast
  - Garden Harvest Salad

**Bayou Classic**
$19

White Rice with Green Onions, Mac and Cheese, Buttermilk Biscuits, and Cucumber Tomato Salad

- Choose Two –
  - Lemon Pepper Shrimp
  - Southern Grilled Pork Chop
  - Chicken and Sausage Gumbo

- Choose One –
  - Southern-style Green Beans
  - Collard Greens with Bacon

- Choose One –
  - Fruit Cobbler
  - Sticky Toffee Souffle

**Farmhouse**
$20

Served with Harvest Garden Salad

- Choose Two –
  - Chicken and Dumplings
  - Chop Braised Beef Pot Roast with Roasted Mirepoix

- Included Side –
  - Smashed Potatoes and Cauliflower Gratin

- Choose One –
  - Buttermilk Biscuits
  - Cornbread

- Choose One –
  - Fruit Cobbler
  - Sticky Toffee Souffle

Buffets set for a minimum of 25. Service and delivery included. All pricing is subject to change.
Plated Dinners

Grilled 6oz. Tenderloin
Local Nebraska Beef Tenderloin with Smashed Red Potatoes, Port Reduction, and Seasonal Vegetables

Tortuga Pork
Sweet Tea Marinated Pork with Grilled Asparagus, and Rosemary and Ginger Sweet Potato Puree

Pink Peppercorn Mahi
Peppercorn Encrusted Mahi with Coconut Rice, Grilled Pineapple Salsa, and Unagi Sauce

Fire Grilled Salmon with Citrus
Grilled Salmon with Wild Rice Pilaf, Citrus Butter, and Asparagus

Moroccan Chicken Breast
Spiced Airline Chicken Breast with Israeli Couscous, Roasted Zucchini, and Creamy Harissa Sauce

Braised Beef Pot Roast with Roasted Mirepoix
Delicious homemade Pot Roast accompanied by Potatoes and a rich mixture of Carrots, Onions, Celery, and Herbs sautéed in Butter

Plated meals set for a minimum of 10. Service and delivery included. All pricing is subject to change.
Dinner Buffets

**Miso Verde**
- **Choose Two** –
  - Thai Basil Chicken with Cucumber Pico
  - Grilled Flank Steak with Red Miso and Pineapple Salsa
  - Grilled Shrimp Tacos with White Miso and Sweet Chili Glaze
- **Included Sides** –
  - Cilantro Rice with Corn Edamame and Black Beans
  - Broccolini with Crispy Garlic
  - Flour Tortillas
  - Kimchi Slaw with Kale and Carrots
- **Included Dessert** –
  - Cheesecake with Matcha and Mango

**The Grand Bazar**
- **Choose Two** –
  - Grilled Chicken with Pomegranate Sauce
  - Turkish Meatballs with Harissa
  - Falafel with Tzatziki
- **Included Sides** –
  - Grilled Pita
  - Cucumber and Onion
  - Glazed Carrots
- **Choose One** –
  - Israeli Couscous
  - Saffron Rice Pilaf
- **Included Dessert** –
  - Chocolate Coffee Souffle

**Santa Maria Style BBQ**
- **Included entrees** –
  - Grilled Flank Steak or Brisket with Verde Sauce
  - Bone-in Coffee-rubbed Chicken Breast with Pickled Celery and Pico
- **Included Sides** –
  - Pinto Beans and Bacon
  - Corn Casserole
  - Garlic Toast
  - Chopped Salad
- **Included Dessert** –
  - Fruit Cobbler

**Tikka Bistro**
- **Choose Two** –
  - Tandoori Chicken
  - Sweet and Sour Beef Vindaloo
  - Roasted Cauliflower with Chickpeas and Cilantro
- **Included Sides** –
  - Saffron Rice
  - Grilled Naan
  - Cucumber Tomato Red Onions with Limes
- **Included Dessert** –
  - Cheesecake with Mango and Toasted Coconut

Buffets set for a minimum of 25. Service and delivery included. All pricing is subject to change.
### Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arbor Day Coffee/Decaf</td>
<td>$24</td>
</tr>
<tr>
<td>Iced or Hot Tea</td>
<td>$23</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$23</td>
</tr>
<tr>
<td>Hot Apple Cider (seasonal)</td>
<td>$25</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$25</td>
</tr>
<tr>
<td>Infused Water</td>
<td>$10</td>
</tr>
<tr>
<td>Water</td>
<td>$4</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>$3</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$2</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$2</td>
</tr>
</tbody>
</table>

- *price per gallon*
- *price per bottle*
- *price per can*

### Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bitter Coffee and Toffee</td>
<td>$6</td>
</tr>
<tr>
<td>Fudge Brownie with Espresso Buttercream and Toffee Crumble</td>
<td></td>
</tr>
<tr>
<td>Caramel Apple Buckle (Gluten Free)</td>
<td>$5</td>
</tr>
<tr>
<td>Roasted Apples with Candied Pecans, Salty Caramel, and Chiffon Cake</td>
<td></td>
</tr>
<tr>
<td>Scarlet and Cream</td>
<td>$7</td>
</tr>
<tr>
<td>Sweet Custard Cheesecake with a Hint of Buttermilk and a Fresh Strawberry Salad</td>
<td></td>
</tr>
</tbody>
</table>