

Premier Catering Menu

Official Caterer of the Huskers



Refreshments

Refreshments are self-serve and include disposable settings.

<i>Assorted Cookies</i>	<i>\$12.95</i>
<i>One dozen homemade cookies.</i>	
<i>Fudge Chocolate Brownies</i>	<i>\$16.95</i>
<i>One dozen homemade chocolate fudge brownies.</i>	
<i>Blonde Bars</i>	<i>\$16.95</i>
<i>One dozen blonde bars with mini colored chocolates.</i>	
<i>Turtle Brownies</i>	<i>\$19.95</i>
<i>One dozen fudge brownies with pecans and caramel.</i>	
<i>Peanut Butter Crispies</i>	<i>\$16.95</i>
<i>Creamy peanut butter with crisped rice and topped with chocolate icing.</i>	
<i>Gourmet Sweets</i>	<i>\$49.95</i>
<i>Tray of 50 bite size petit fours including Caramel Apple, Lemon Berry, Marble Cheesecake, and Chocolate Oreo.</i>	
<i>Traditional Chex Mix Snack Mix</i>	<i>\$1.45</i>
<i>Individual bags of Traditional Chex Mix Snack Mix.</i>	
<i>Classic Mini Pretzels</i>	<i>\$1.45</i>
<i>Individual bags of Classic Mini Pretzels.</i>	
<i>Individual Bags of Chips</i>	<i>\$1.75</i>
<i>An assortment of individual bags of chips</i>	
<i>Gluten Free Fudge Brownie</i>	<i>\$3.95</i>
<i>Gluten free brownie</i>	
<i>Gluten Free Chocolate Cookies</i>	<i>\$16.95</i>
<i>One dozen gluten free and dairy free chocolate cookies.</i>	

All prices plus 20% service charge and applicable taxes.

Refreshments

Refreshments are self-serve and include disposable settings.

Fresh Fruit \$1.65

Apples, Bananas, and Oranges by the each.

Yogurt with Fresh Berries and Granola Toppings \$5.95

Assorted yogurt with fresh berries and granola topping. Priced per person.

Decorated Cakes Priced per Request

Decorated cakes are available and priced per request.

Gourmet Cocktail Club Sandwich Small \$42 / Large \$84

Hors d'oeuvre-size sandwich with layers of smoked turkey, crisp bacon, honey ham, cheddar cheese, lettuce, and honey mustard on a ciabatta roll.

(Small ~ 16 Cocktail Club Sandwich / Large ~ 32 Cocktail Club Sandwich)

Market Fresh Seasonal Fruit Small \$49 / Large \$98

Seasonal melons and berries.

(Serves approximately ~ Small 15 / Large 30)

Vegetable Crudités with Garlic Hummus Small \$49 / Large \$98

An array of garden veggies with roasted garlic hummus.

(Serves approximately ~ Small 15 / Large 30)

Fresh Popped Popcorn

Select from Gourmet White ~ \$29.95 • Caramel ~ \$99.95 • Cheddar ~ \$99.95

(Each serves approximately 30)

Beverages

Pepsi Product Cans \$1.50

Pepsi • Diet Pepsi • Mountain Dew • Diet Mountain Dew • Sierra Mist

Aquafina Bottled Water \$1.50

Coffee by the Gallon (10 – 12 oz. cups per gallon) \$22.50

Hot Water by the Gallon with Tea Bags (10 – 12 oz. cups per gallon) \$22.50

Hot Chocolate by the Gallon (10 – 12 oz. cups per gallon) \$28.50

All prices plus 20% service charge and applicable taxes.

Breakfast

*Buffet prices per person for minimum of 30 guests.
Includes disposable settings and buffet table linens.*

Traditional Breakfast Buffet \$12.95

Breakfast Frittata Casserole

O'Brien Potatoes

Sausage Links

Honey Ham

Tropical Fresh Fruit

Assorted Mini Pastries

Add Biscuits with Sausage Gravy ~ \$2.95 per person

Breakfast Pizza Buffet \$8.95

Sausage Bacon Breakfast Combo Pizza

Ham Bacon Deluxe Pizza

Cinnamon Spirazzi Breadtwists

Continental Breakfast \$6.95

Tropical Fresh Fruit

Assorted Mini Pastries

Add Breakfast Frittata ~ \$2.95 per person

Breakfast Box \$6.95

Mini Bagels & Cream Cheese

Muffin

Yogurt

By the Dozen

Cinnamon Rolls \$26.95

Assorted Donuts \$16.95

Assorted Muffins \$16.95

Apple Coffee Cake \$29.95

Gluten Free Donut \$2.95 each

Gluten Free Muffin \$3.25 each

By the Gallon

Coffee \$22.50

Hot Tea \$22.50

Orange Juice \$22.50

Apple Juice \$22.50

All prices plus 20% service charge and applicable taxes.

Box Lunch

Gourmet Sandwich Box Lunch

\$10.95

Choice of the following:

- *Gourmet Club ~ Smoked Turkey, Applewood Ham, Bacon, Cheddar, Spring Mix, and Honey Mustard*
- *Smoked Turkey with Cheddar, Spring Mix, and Herb Mayo*
- *Roast Beef with Havarti Cheese, Spring Mix, and Peppercorn Mayo*
- *Smoked Ham with Swiss Cheese, Spring Mix, and Honey Mustard*
- *Vegan with Spring Mix, Peppers, Cucumbers, Tomatoes, Black Olives, and Roasted Garlic Hummus*

Includes:

*Pasta Salad • Bag of Kettle Chips • Fudge Brownie • Starlight Mint
Mayonnaise Packet • Mustard Packet • Napkin • Fork • Knife • Wet Wipe*

Deli Hoagie Box Lunch

\$8.95

Choice of the following on a 6" hoagie roll:

- *Smoked Turkey with Cheddar and Leaf Lettuce*
- *Roast Beef with Cheddar and Leaf Lettuce*
- *Smoked Applewood Ham with Swiss and Leaf Lettuce*
- *Vegan with Leaf Lettuce, Peppers, Cucumbers, Tomatoes, and Black Olives*

Includes:

*Pasta Salad • Bag of Chips • Fudge Brownie • Starlight Mint
Mayonnaise Packet • Mustard Packet • Napkin • Fork • Knife • Wet Wipe*

Specialty Salad Box Lunch

\$9.95

- *Crispy Chicken Salad with Sesame Oriental Vinaigrette
Spring Greens with Chicken Breast Strips and Rice Noodles*
- *Fruits & Greens Salad with Poppy seed Vinaigrette
Fresh Blueberries, Pineapple, and Strawberries with Spring Greens*
- *Southwestern Chicken Salad with Jalapeno Ranch Dressing
Romaine and Chicken Breast with Tortilla Strips*
- *Strawberry Chicken Salad with Raspberry Vinaigrette
Spring Greens with Chicken Breast, Strawberries, and Almonds*

Includes:

*Sour Dough Roll with Butter • Fudge Brownie • Starlight Mint
Napkin • Fork • Knife • Wet Wipe*

All prices plus 20% service charge and applicable taxes.

Light Lunch Buffets

*Buffet prices per person for minimum of 30 guests.
Includes disposable settings and buffet table linens.*

Salad and Sandwich **\$11.25**

Assorted Sandwiches including Ham, Roast Beef, Turkey, and Veggie plus Garden Greens Salad with Ranch, French, Tomatoes, Black Olives, Garbanzo Beans, and Croutons plus Individual Bags of Chips.

Baked Potato Bar **\$9.95**

*Baked Russet Potatoes plus Bacon, Ham, Onions, Green Peppers, Sour Cream, Butter, and Cheddar Cheese Sauce.
Add Garden Salad with Dressings ~ \$2.95 per person*

Southwestern Nachos **\$11.25**

*Includes Corn Tortilla Chips, Queso Sauce, Sour Cream, Tomatoes, Black Olives, Jalapenos, Onions, and Salsa.
Served with Mexican rice and refried beans.
Add Spiced Chicken ~ \$2.95 per person*

Soup and Salad **\$11.25**

Cheesy Potato Soup and Garden Greens Salad with Ranch, French, Tomatoes, Black Olives, Garbanzo Beans, and Croutons plus Broccoli & Bacon Pasta Salad and Red Pepper Marinade Salad.

Soup and Sandwich **\$11.25**

Cheesy Potato Soup with Assorted Sandwiches including Ham, Roast Beef, Turkey, and Garden Veggie plus Individual Bags of Chips.

Pizza, Garden Salad, and Spirazzi **\$10.95**

*Valentino's Hamburger, Pepperoni, Special, and Four Cheese Pizza
Garden Greens with Ranch and French
Garlic Spirazzi Breadtwists
Add Lasagna ~ \$2.50 per person
Add Brownies and Blonde Bars ~ \$1.50 per person*

All prices plus 20% service charge and applicable taxes.

Lighter Fare Buffets

*Buffet prices per person for minimum of 30 guests.
Includes disposable settings and buffet table linens.*

Classic Italian

\$14.95

*Chicken Parmigiana with Marinara and Mozzarella Cheese
Baked Lasagna with Meat Sauce
Vegetable Pasta Primavera
Garden Greens with Ranch and French
Focaccia Spiced Rolls*

South of the Border

\$13.95

*Chicken Enchilada Casserole
Spanish Fiesta Rice
Refried Beans
Tri Colored Chips with Pico de Gallo
Cinnamon Crispos*

Oriental Style

\$13.95

*Teriyaki Chicken Breast
Confetti Rice
Polynesian Egg Rolls with Spicy Mustard and Sweet Chili Sauce
Stir Fry Vegetables
Fortune Cookies*

Western Barbecue

\$12.95

*BBQ Pork Sliders
Gourmet Macaroni and Cheese
Baked Beans
Kettle Chips
Assorted Cookies*

Taco Fiesta Bar

\$12.95

*Flour Tortilla Wraps and Corn Tortilla Shells
Spiced Beef, Pico de Gallo, Lettuce, Tomatoes,
Cheddar and Jack Cheese, and Sour Cream.
Served with Mexican rice and refried beans.*

All prices plus 20% service charge and applicable taxes.

Diamond Buffet

Buffet price per person for minimum of 30 guests.

*Featuring USDA Choice Carved Prime Rib of Beef by Chef
plus one Entrée Selection*

Select One Entrée: \$22.95

*Havarti Pesto Chicken • Lemon Asparagus Herb Chicken • Manicotti Marinara (Vegetarian)
Salmon Fillet with White Wine Sauce • Carved Smoked Turkey Breast*

Select One Potato:

Bistro Style Garlic Mashed • Classic Mashed Romano • Oven Roasted Rosemary

Select One Vegetable:

*Green Beans with Parmesan Butter • Glazed Petite Carrots • Buttered Corn
Chef's Vegetable Mix • Glazed Sugar Snap Peas*

Select Two Salad Dressings with Premier Salad and Assorted Rolls:

*Premier's Fresh Garden Greens Salad with Choice of Two Dressings
Ranch • Raspberry Vinaigrette • French • Italian • Creamy Bleu*

Select Two Salads:

Red Pepper Marinade • Broccoli & Bacon Pasta • Pasta Carbonara • Italian Marinade

Platinum Buffet

Buffet price per person for minimum of 30 guests.

Select Two Entrées: \$19.95

*Chardonnay Chicken • Herb Crusted Pork Loin with Mango Chutney
Seafood Lasagna with Creamy Alfredo Sauce • Cheese Tortellini with Pomodoro Sauce (Vegetarian)
Chef's Carved Old Tyme Smoked Cobb Ham • Chef's Carved Roast Beef with Merlot Sauce*

Select One Potato:

Bistro Style Garlic Mashed • Classic Mashed Romano • Oven Roasted Rosemary

Select One Vegetable:

*Green Beans with Parmesan Butter • Glazed Petite Carrots • Buttered Corn
Chef's Vegetable Mix • Glazed Sugar Snap Peas*

Select Two Salad Dressings with Premier Salad and Assorted Rolls:

*Premier's Fresh Garden Greens Salad with Choice of Two Dressings
Ranch • Raspberry Vinaigrette • French • Italian • Creamy Bleu*

Select Two Salads:

Red Pepper Marinade • Broccoli & Bacon Pasta • Pasta Carbonara • Italian Marinade

All prices plus 20% service charge and applicable taxes.

Gold Buffet

Buffet price per person for minimum of 30 guests.

Select Two Entrées:

\$17.95

Tomato Basil Bruschetta Chicken • Spinach Alfredo Lasagna (Vegetarian)
Bordelaise Beef Tips with Mushrooms and Wild Rice • Sliced Pork Loin with Sauce
Chicken Parmigiana with Marinara and Mozzarella • Teriyaki Glazed Chicken Breast

Select One Potato:

Bistro Style Garlic Mashed • Oven Roasted Rosemary • Whipped Potatoes with Gravy

Select One Vegetable:

Green Beans with Parmesan Butter • Glazed Petite Carrots • Buttered Corn
Chef's Vegetable Mix • Glazed Sugar Snap Peas

Select Two Salad Dressings with Premier Salad and Assorted Rolls:

Premier's Fresh Garden Greens Salad with Choice of Two Dressings
Ranch • Raspberry Vinaigrette • French • Italian • Creamy Bleu

Select Two Salads:

Red Pepper Marinade • Broccoli & Bacon Pasta • Spinach Noodle • Macaroni Salad

Emerald Buffet

Buffet price per person for minimum of 30 guests.

Select Two Entrées:

\$15.95

Clover Honey Glazed Midwest Ham • Beef Lasagna with Mozzarella
Fried Chicken • Penne Rigatte Pomodoro with Parmesan (Vegetarian)

Select One Potato:

Bistro Style Garlic Mashed • Oven Roasted Rosemary • Whipped Potatoes with Gravy

Select One Vegetable:

Green Beans with Parmesan Butter • Glazed Petite Carrots • Buttered Corn
Chef's Vegetable Mix • Glazed Sugar Snap Peas

Select Two Salad Dressings with Premier Salad and Assorted Rolls:

Premier's Fresh Garden Greens Salad with Choice of Two Dressings
Ranch • Raspberry Vinaigrette • French • Italian • Creamy Bleu

Select Two Salads:

Red Pepper Marinade • Broccoli & Bacon Pasta • Spinach Noodle • Macaroni Salad

All prices plus 20% service charge and applicable taxes.

Hors d'oeuvres Buffet

Buffet and stations price per person for minimum of 30 guests.

Hors d'oeuvres: \$16.95

Chardonnay Chicken Strips

Hors d' Cut Strips of Chicken Breast Smothered with Chardonnay & Mushroom Sauce

Spinach and Artichoke Dip

Homemade Spinach & Artichoke Dip served with Tri-Colored Chips

Vegetable Crudités with Roasted Garlic Hummus

An Array of Garden Veggies with Roasted Garlic Hummus

Spiced Tortilla Rolls

Cheddar and Jalapeno Rolled Tortillas

Market Fresh Seasonal Fruit

Seasonal Melons and Berries

Gourmet Sweets

Bite Size Sweets including Lemonberry Jazz, Chocolate Oreo, Marble Cheesecake, and Apple Caramel

Add a Chef's Action Station to Any Buffet

Select One of the Following Sliders

New York Style Pastrami with Slaw, Caraway Mustard, and Pretzel Roll \$6.95

Cuban Style with Roasted Pork Loin, Glazed Ham, Dill Pickles, and Swiss Cheese \$6.95

Western Style Smoked Beef Brisket with BBQ Sauce and Ciabatta Roll \$6.95

Gourmet Shrimp Sauté Station \$9.95

Always a Favorite! Chefs Station with Jumbo Shrimp Sautéed in Herb Butter with Hard Roll Baguettes on the Side

Pasta Bella Station \$8.95

Pesto Sauce with Chicken Breast Strips and Penne Rigatte plus Tortellini with Pomodoro Sauce, Scallions, and Pepper

Baja Pork Tacos \$6.95

Shredded Seasoned Pork, Cabbage Slaw, Cucumbers, Cilantro, and Chipotle Aioli

Macaroni & Cheese \$6.95

Macaroni & Cheese chef tossed with all the traditional toppings.

Mashed Potato Bar \$6.95

Load your russet mashed with ham, bacon, cheddar, sour cream, and scallions.

All prices plus 20% service charge and applicable taxes.

Desserts

Priced per item.

Salted Caramel Chocolate Cheesecake \$5.95

White chocolate cheesecake entwined with salted caramel and scattered chocolate topped with caramel fudge.

White and Dark Chocolate Mousse \$5.95

Beginning with chocolate ganache, then layers of chocolate mousse and white chocolate mousse dusted with cocoa.

Strawberry Layer Cake \$4.45

Scrumptious layers of shortcake with strawberries and whipped cream

Key Lime, Turtle Pecan, and Peanut Butter Cream Pie \$4.95

Bistro style rounds of refreshing key lime, turtle pecan chocolate, and peanut butter chocolate.

Triple Chocolate Cake \$4.45

Marbled white and chocolate cake with layers of creamy dark chocolate and white chocolate.

Chocolate Stout Cake \$4.45

Fudgy ganache accented with hints of malt and coffee between layers of dark chocolate stout sponge cake topped with chocolate mousse.

Raspberry White Chocolate Cheese Brulee \$5.95

A silken smooth yet refreshingly light white chocolate cheese all a-swirl with vibrant red raspberry. Hand-fired and glazed in simple elegance.

Classic Apple Pie \$3.95

An American classic apple pie featuring orchard fresh apples with hints of cinnamon and sugar.

Carrot Layer Cake \$4.75

Layers of incredible moist carrot cake with smooth cream cheese icing all studded with pecans and shreds of fresh toasted coconut.

Cheesecake Assortment \$3.95

*Just the right size after dinner sweet including
Vanilla Bean, Raspberry Swirl, Tuxedo, and Chocolate Chip.*

Premier's Dessert Bar Assortment \$3.45

*Assorted squares of favorite bars including Luscious Lemon,
Pecan Chunks, Meltaways, and Chocolate Raspberry.*

Assorted Cookies \$12.95

One dozen homemade cookies.

Fudge Chocolate Brownies \$16.95

One dozen homemade chocolate fudge brownies.

Blonde Bars \$16.95

One dozen blonde bars with mini colored chocolates.

Turtle Brownies \$19.95

One dozen fudge brownies with pecans and caramel.

Peanut Butter Crispies \$16.95

Creamy peanut butter with crisped rice and topped with chocolate icing.

Gourmet Sweets \$49.95

*Tray of 50 bite size petit fours including Caramel Apple, Lemon Berry,
Marble Cheesecake, and Chocolate Oreo.*

Ice Cream Sundae Station \$5.45

*Hand Scooped Vanilla Ice Cream with a Variety of Toppings including
Chocolate, Caramel, and Strawberry Syrup.*

All prices plus 20% service charge and applicable taxes.

Hors d'oeuvres

Each serves approximately 30 guests.

Sausage Stuffed Mushrooms \$108
Mushroom caps stuffed with a spicy sausage filling.

BLT Dip with Toasted Crostini \$89
The traditional sandwich as a dip served with toasted crostini.

Teriyaki Glazed Salmon Skewers \$108
Marinated salmon in teriyaki glazed on skewers.

Gourmet Cocktail Club Sandwich \$84
Hors d'oeuvre-size sandwich with layers of smoked turkey, crisp bacon, honey ham, cheddar cheese, lettuce, and honey mustard on a ciabatta roll.

Market Fresh Seasonal Fruit \$98
Seasonal melons and berries.

Vegetable Crudités with Roasted Garlic Hummus \$98
An array of garden veggies with roasted garlic hummus.

Sweet Chili Sauce Meatballs \$108
Hors d'oeuvre-style meatballs in a sweet chili sauce.

Big Red Hot Wings \$118
Traditional buffalo-style chicken wings served with ranch and bleu cheese.

Lemon Splash Jumbo Shrimp \$129
Jumbo shrimp steamed, chilled and served with zesty cocktail sauce.

Spinach and Artichoke Dip \$108
Warm spinach, artichoke hearts and parmesan cheese served with chips.

Spiced Tortilla Rolls \$84
Cheddar, cream cheese and diced jalapenos rolled in a spiced tortilla.

Specialty Cheese Tray \$139
Smoked Cheddar, Havarti dill, traditional Gouda, nuts, raisins, grapes, and flatbreads.

All prices plus 20% service charge and applicable taxes.

Table Service Entrées

Minimum 30 guests.

Tomato Basil Bruschetta Chicken with Mozzarella \$14.95
Bistro Style Garlic Mashed Potatoes and Glazed Sugar Snap Peas

Havarti Pesto Chicken with Roma Tomatoes & Pine Nuts \$14.95
Oven Roasted Rosemary Potatoes and Chef's Vegetable Mix

8 oz. Beef Tenderloin with Bordelaise Mushroom Sauce \$32.95
Classic Mashed Romano Potatoes and Glazed Sugar Snap Peas

Center Cut 8 oz. Sirloin Steak with Merlot Sauce \$24.95
Bistro Style Garlic Mashed Potatoes and Green Beans with Parmesan Butter

Beef Tenderloin with Merlot Peppercorn Sauce \$29.95
plus Premier's Chardonnay Chicken Breast (Two Entrée Plate)
Bistro Style Garlic Mashed Potatoes and Green Beans with Parmesan Butter

Beef Tenderloin with Merlot Peppercorn Sauce \$29.95
plus Salmon Fillet with Dill Cream Sauce (Two Entrée Plate)
Wild Rice Pilaf and Chef's Vegetable Mix

Ciabatta Club Sandwich \$11.95
*Layers of Honey Ham, Smoked Turkey, Crispy Bacon, Cheddar Cheese,
Leaf Lettuce, and Honey Mustard on a Ciabatta Roll*
Pasta Carbonara Salad
Melons and Berries

Chicken Club Wrap \$11.95
*Chicken Strips, Honey Ham, Crispy Bacon, Cheddar Cheese, Tomatoes,
Spring Mix, and Honey Mustard in Spiced Tortilla.*
Pasta Carbonara Salad
Melons and Berries

All prices plus 20% service charge and applicable taxes.

Strawberry Chicken Salad **\$10.95**
*Garden Fresh Romaine tossed with Spring Mix Greens, Chicken Breast,
Strawberry Slices, and Almond Slivers with Raspberry Vinaigrette*

Gourmet Tuna Salad Croissant **\$11.95**
*Tuna with Walnuts, Celery, and Herbs on a Croissant
Seasonal Pasta Salad
Melons and Berries*

Chicken Salad Croissant **\$11.95**
*Chicken Salad with Grapes and Walnuts on a Croissant
Seasonal Pasta Salad
Melons and Berries*

Crispy Chicken Salad **\$10.95**
*Spring Mix Greens tossed with Iceberg Lettuce topped with Chicken Breast,
Rice Noodles, and served with Oriental Vinaigrette Dressing*

Add Premier Salad and Assorted Rolls **\$3.95**

Add Cup of Soup and Assorted Rolls **\$4.45**

***Additional Menus Available Upon Request
from the Catering Office***

All prices plus 20% service charge and applicable taxes.

Catering Logistics

Thank you for the opportunity to provide catering for your event!

Linens and China

Buffet Table Linens ~ Complimentary for Full Service Events

Standard 85" or 120" Guest Table Linens (Black, White, Ivory, or Red) ~ \$5.00

Floor Length Banquet Linens for Rectangular Table (Black, White, or Ivory) ~ \$15.00

Linen Napkins (Numerous Colors Available) ~ Priced per Request

China Setting ~ Priced per Request

Details and Guest Count

Menu arrangements and logistics are due by 10 days prior to the event. The final guest count is due by 5 days prior to the event.

Cancellations

All cancellations must be called into the Premier Office at 402-323-8422 at least two business days prior to your event to avoid any charges.

Left Over Food

Due to sanitation policies, left-over food remains the property of Premier Catering and may not be removed from the event.

Service Charge and Applicable Taxes

A 20% service charge will be added to all food and beverages plus applicable taxes. Per Nebraska law, the service charge is taxed. When placing orders, please confirm tax exempt status. For groups of 30 or less, requiring full service catering, there will be an additional \$25.00 per hour server charge with a 2 hour minimum.

Payment

Beverage and food service, service charge, applicable taxes, and any other items purchased by the host will be due and payable at least 3 days prior to the event date. Payment can be made with credit card, check, or cash to the following: Premier Catering ~ 4200 S. 27th ~ Lincoln, NE 68502. A credit card would be required for additional items including host bar charges and any other incidentals. University of Nebraska sponsored events will be invoiced Net 30.