

Premier Catering Menu

Official Caterer of the Huskers



Refreshments

Refreshments are self-serve and include disposable settings.

Assorted Cookies

One dozen homemade cookies.

Fudge Chocolate Brownies

One dozen homemade chocolate fudge brownies.

Blonde Bars

One dozen blonde bars with mini-colored chocolates.

Turtle Brownies

One dozen fudge brownies with pecans and caramel.

Peanut Butter Crispies

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

Gourmet Sweets

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

Traditional Chex Mix Snack Mix

Individual bags of Traditional Chex Mix Snack Mix.

Classic Mini Pretzels

Individual bags of Classic Mini Pretzels.

Individual Bags of Chips

An assortment of individual bags of chips

Gluten Free Cookies

Priced per request and availability

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Refreshments

Refreshments are self-serve and include disposable settings.

Fresh Fruit

Apples, Bananas, and Oranges by the each.

Yogurt with Fresh Berries and Granola Toppings

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

Decorated Cakes

Decorated cakes are available and priced per request.

Gourmet Cocktail Club Sandwich

*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

Seasonal melons and berries. (Serves approximately ~ Small 15 / Large 30)

Vegetable Crudités with Garlic Hummus

*An array of garden veggies with roasted garlic hummus.
(Serves approximately ~ Small 15 / Large 30)*

Fresh Popped Popcorn

*Select from Gourmet White • Caramel • Cheddar
(Each serves approximately 30)*

Beverages

Pepsi Product Cans (Pepsi•Diet Pepsi•Mountain Dew•Diet Mountain Dew•Sierra Mist)

Aquafina Bottled Water

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

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

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

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Breakfast

*Buffet prices per person for minimum of 30 guests.
Includes disposable settings.*

Traditional Breakfast Buffet

*Breakfast Frittata Casserole
O'Brien Potatoes
Sausage Links
Tropical Fresh Fruit
Assorted Mini Pastries
Add Biscuits with Sausage Gravy*

Breakfast Pizza Buffet

*Sausage Bacon Breakfast Combo Pizza
Ham Bacon Deluxe Pizza
Cinnamon Spirazzi Breadtwists*

Continental Breakfast

*Tropical Fresh Fruit
Assorted Mini Pastries
Add Breakfast Frittata*

Breakfast Box

*Mini Bagels & Cream Cheese
Muffin
Yogurt*

By the Dozen

*Cinnamon Rolls
Assorted Donuts
Assorted Muffins*

*Gluten Free Donut Price per request
Gluten Free Muffin and availability*

By the Gallon

*Coffee
Hot Tea
Orange Juice*

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Box Menus

Gourmet Sandwich Box

Choice of the following:

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

*Includes: Pasta Salad • Bag of Kettle Chips • Fudge Brownie • Starlight Mint
Mayonnaise Packet • Mustard Packet • Cutlery*

Deli Hoagie Box

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*
- *Veggie with Leaf Lettuce, Peppers, Cucumbers, Tomatoes, and Black Olives*

*Includes: Pasta Salad • Bag of Chips • Fudge Brownie • Starlight Mint
Mayonnaise Packet • Mustard Packet • Cutlery*

Specialty Salad Box

- *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 • Cutlery

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Hors d'oeuvres

Each serves approximately 30 guests.

Sausage Stuffed Mushrooms

Mushroom caps stuffed with a spicy sausage filling.

BLT Dip with Toasted Crostini

The traditional sandwich as a dip served with toasted crostini.

Teriyaki Glazed Salmon Skewers

Marinated salmon in teriyaki glazed on skewers.

Gourmet Cocktail Club Sandwich

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

Seasonal melons and berries.

Vegetable Crudités with Roasted Garlic Hummus

An array of garden veggies with roasted garlic hummus.

Sweet Chili Sauce Meatballs

Hors d'oeuvre-style meatballs in a sweet chili sauce.

Big Red-Hot Wings

Traditional buffalo-style chicken wings served with ranch and bleu cheese.

Lemon Splash Jumbo Shrimp

Jumbo shrimp steamed, chilled and served with zesty cocktail sauce.

Spinach and Artichoke Dip

Warm spinach, artichoke hearts and parmesan cheese served with chips.

Spiced Tortilla Rolls

Cheddar, cream cheese and diced jalapenos rolled in a spiced tortilla.

Specialty Cheese Tray

Smoked Cheddar, Havarti dill, traditional Gouda, nuts, raisins, grapes, and flatbreads.

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Hors d'oeuvres Buffet

Buffet price per person for minimum of 30 guests.

Hors d'oeuvres:

Sweet Chili Sauce Meatballs

Hors d'oeuvre-style meatballs in a sweet chili 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

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Light Lunch Buffets

Buffet prices per person for minimum of 30 guests. Includes disposable settings.

Salad and Sandwich

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

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

Southwestern Nachos

*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*

Soup and Salad

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

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

Pizza, Garden Salad, and Spirazzi

*Valentino's Hamburger, Pepperoni, Special, and Four Cheese Pizza
Garden Greens with Ranch and French
Garlic Spirazzi Breadtwists
Add Lasagna*

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Lighter Fare Buffets

Buffet prices per person for minimum of 30 guests. Includes disposable settings.

Classic Italian

Chicken Parmigiana with Marinara and Mozzarella Cheese

Baked Lasagna with Meat Sauce

Vegetable Pasta Primavera

Garden Greens with Ranch and French

Focaccia Bread

Oriental Style

Teriyaki Chicken Breast

Confetti Rice

Polynesian Egg Rolls with Spicy Mustard and Sweet Chili Sauce

Stir Fry Vegetables Fortune

Cookies

Western Barbecue

BBQ Pork Sliders

Gourmet Macaroni and Cheese

Baked Beans

Kettle Chips

Assorted Cookies

Taco Fiesta Bar

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. Prices subject to change.

Diamond Buffet

Buffet price per person for minimum of 30 guests.

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

Select One Entrée:

*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:

*Chardonnay Chicken • Herb Crusted Pork Loin with Mango Chutney
Seafood Lasagna with Creamy Alfredo Sauce • Cheese Tortellini 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. Prices subject to change.

Gold Buffet

Buffet price per person for minimum of 30 guests.

Select Two Entrées:

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:

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. Prices subject to change.

Stations

Minimum of 75 Guests. Based on Minimum of 4 Stations. Priced per Request.

Carved

Beef Tenderloin

Beef Tenderloin with Brioche Rolls, Horseradish, Ground Mustard

Prime Rib of Beef

Prime Rib of Beef with Brioche Rolls, Horseradish, Ground Mustard

Western Style Smoked Beef Brisket

Smoked Beef Brisket with Barbecue Sauce on Brioche Roll

Old Tyme Cobb Ham

Smoked Cobb Ham with Honey Mustard on a Ciabatta Roll

Sliders

New York Style Pastrami

Pretzel Rolls with New York Style Pastrami, Slaw, and Caraway Mustard

Cuban Style

Roasted Pork Loin, Smoked Ham, Dill Pickles, and Swiss Cheese

Slow Cooked Barbecue Pork

Brioche Roll with Slow Cooked Barbecue Pork

Philly Cheese Steak

Shaved Philly Style Beef Sauteed with Peppers and Onions with Swiss Cheese

Mini Beer Brat Reuben Sliders

Tangy Sauerkraut and Melty Swiss Cheese Give Beer Brat a Reuben Twist

Salads

Seasonal Salad Station

Mixed Baby Greens, Chopped Romaine Hearts, Seasonal Berries and Fruits, Candied Pecans, Crumbled Feta Cheese, Tossed with Champagne, Poppyseed, or Raspberry Vinaigrette

Chicken Caesar Salad

Chopped Romaine Hearts, Chicken Breast Strips, Parmesan Cheese, and Seasoned Croutons, Tossed with Creamy Caesar Dressing

Stations

Minimum of 75 Guests. Based on Minimum of 4 Stations. Priced per Request.

Interactive

Gourmet Shrimp Sautee

Jumbo Shrimp Sauteed in Herb Butter with Hard Roll Baguettes on the Side

Baja Carnitas Tacos

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

Spicy Shredded Chicken Street Tacos

Warm Tortillas with Spicy Shredded Chicken, Pico de Gallo, Cilantro and Fresh Squeezed Lime

Burrito Bowl

Cilantro Rice, Grilled Chicken, Corn Salsa, Black Beans, Lettuce, Sour Cream, and Mixed Cheese

Loaded Mashed Potatoes

Russet Potatoes with Ham, Bacon, Cheddar, Sour Cream, and Scallions

Pasta Bella Station

Pesto Sauce with Chicken Breast Strips and Penne Rigatte, Tortellini with Pomodoro Sauce, Scallions, and Peppers, Spinach Alfredo Lasagna, Herb Spiced Primavera, Focaccia Bread

Mac and Cheese Bar

Gourmet Macaroni and Cheese with all the Traditional Toppings

Desserts

S'mores

Graham Crackers, Chocolate, and Marshmallows all come together for the original smore's taste

Strawberry Shortcake Station

Layers of Scrumptious Shortcake with Fresh Berries and Whipped Cream

Chef's Bananas Foster Station

Bananas Sauteed in a Bubbling Pan of Dark Brown Sugar, Butter, Rum, and Cinnamon and Served Over Pound Cake with Whipped Cream and Walnuts

Brownie Sundae Station

Fudge Brownies plus Vanilla Ice Cream, Chocolate, Caramel, Strawberries, Pecans, and Candies

Dessert Extravaganza

An Array of Chocolate, Berry, Apple, and Lemon Favorite Desserts

Desserts

Priced per item.

Salted Caramel Chocolate Cheesecake

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

White and Dark Chocolate Mousse

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

Strawberry Layer Cake

Scrumptious layers of shortcake with strawberries and whipped cream

Key Lime, Turtle Pecan, and Peanut Butter Cream Pie

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

Triple Chocolate Cake

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

Chocolate Stout Cake

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

Raspberry White Chocolate

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

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

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Carrot Layer Cake

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

Cheesecake Assortment

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

Premier's Dessert Bar Assortment

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

Assorted Cookies

One dozen homemade cookies.

Fudge Chocolate Brownies

One dozen homemade chocolate fudge brownies.

Blonde Bars

One dozen blonde bars with mini-colored chocolates.

Turtle Brownies

One dozen fudge brownies with pecans and caramel.

Peanut Butter Crispies

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

Gourmet Sweets

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

Ice Cream Sundae Station

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. Prices subject to change.

Table Service Entrées

Minimum 30 guests.

Tomato Basil Bruschetta Chicken with Mozzarella

Bistro Style Garlic Mashed Potatoes and Glazed Sugar Snap Peas

Havarti Pesto Chicken with Roma Tomatoes & Pine Nuts

Oven Roasted Rosemary Potatoes and Chef's Vegetable Mix

8 oz. Beef Tenderloin with Bordelaise Mushroom Sauce

Classic Mashed Romano Potatoes and Glazed Sugar Snap Peas

Center Cut 8 oz. Sirloin Steak with Merlot Sauce

Bistro Style Garlic Mashed Potatoes and Green Beans with Parmesan Butter

Beef Tenderloin with Merlot Peppercorn Sauce

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

plus Salmon Fillet with Dill Cream Sauce (Two Entrée Plate)

Wild Rice Pilaf and Chef's Vegetable Mix

Ciabatta Club Sandwich

*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

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Chicken Club Wrap

Chicken Strips, Honey Ham, Crispy Bacon, Cheddar Cheese, Tomatoes, Spring Mix, and Honey Mustard in Spiced Tortilla.

Pasta Carbonara Salad

Melons and Berries

Strawberry Chicken Salad

Garden Fresh Romaine tossed with Spring Mix Greens, Chicken Breast, Strawberry Slices, and Almond Slivers with Raspberry Vinaigrette

Gourmet Tuna Salad Croissant

Tuna with Walnuts, Celery, and Herbs on a Croissant

Seasonal Pasta Salad

Melons and Berries

Chicken Salad Croissant

Chicken Salad with Grapes and Walnuts on a Croissant

Seasonal Pasta Salad

Melons and Berries

Crispy Chicken Salad

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

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

All prices plus 20% service charge and applicable taxes. Prices subject to change.

Full-Service Beverage Menu

Domestic Bottled Beer

Bud Light, Busch Light, Budweiser, Michelob Ultra, Miller Lite, Coors Light

Craft-Import Bottled Beer

Zipline, Corona

Wine by the Glass

Chardonnay, White Zinfandel, Cabernet

Premium Liquors

Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Bombay Gin, Jack Daniels Whiskey, Windsor Canadian Whiskey, Dewar's Scotch

Champagne

Asti per Bottle

Soft Beverages

Assorted Pepsi Products

Bloody Mary Bar

House Vodka, Bloody Mary Mix, Worcester Sauce, Fresh Horseradish, Tabasco, Celery, Olives, Pepperoni, Pickles \$Priced per Request

Mimosa Bar

Sparkling Wine, Orange Juice, Pineapple Juice, Cranberry Juice, Fresh Berries for Garnish \$Priced per Request

Host Bar

\$35 per Bartender per Hour – Minimum 3 Hours

Minimum Host Bar Sales Must Total \$400

All Host Bar Sales plus 20% Service Charge and Applicable Taxes

Cash Bar

\$35 per Bartender per Hour – Minimum 3 Hours

Minimum Cash Bar Sales Must Total \$400

Off Site Bar Service Requires Special Designated License with a Minimum of 30 Days Advance Notice and \$80 Licensing Fee

Catering Logistics

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

Linens and China

85" Square or 120" Rectangular Guest Table Linens ~ Priced per Request

Floor Length Banquet Linens for Rectangular Table ~ Priced per Request

Linen Napkins (Numerous Colors Available) ~ Priced per Request

China Setting ~ Priced per Request

Details and Guest Count

Menu arrangements and logistics are due by 20 days prior to the event. The final guest count is due by 10 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.

Payment

Beverage and food service, service charge, applicable taxes, and any other items purchased by the host will be due and payable at least 5 days prior to the event date. Payment can be made with credit card, check, or cash. Prices subject to change. A credit card would be required for additional items including host bar charges and any other incidentals. Credit card payments are subject to a 4% processing fee.