Break Time

All Inclusive Break Treats and Beverages (per person) $8.95
Assorted Cookies • Peanut Butter Crispies • Chex Mix • Pretzels
Iced Tea • Lemonade • Coffee

Sweets and Beverages (per person) $5.95
Assorted Cookies • Peanut Butter Crispies • Iced Tea • Coffee

Snacks and Beverages (per person) $5.95
Chex Mix • Pretzels • Iced Tea • Lemonade

Chocolates & Nuts and Beverages (per person) $7.95
Mixed Nuts • Plain & Peanut M&M’s • Iced Tea • Lemonade

Assorted Cookies $12.95
A selection of one dozen homemade cookies.

Fudge Chocolate Brownies $16.95
One dozen homemade chocolate fudge brownies.

Chocolate Chip Bars $16.95
One dozen chocolate chip bars with fudge topping.

Peanut Butter Crispies $16.95
Creamy peanut butter with crisped rice and topped with chocolate icing.

Beverages
Iced Tea $2.25
Lemonade $2.25
Coffee $2.25
Hot Tea $2.25
Aquafina $1.50
Pepsi Product Cans $1.50
Pepsi • Diet Pepsi • Mountain Dew • Diet Mountain Dew • Sierra Mist

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

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

Breakfast Box $6.95
Banana
Bagels & Cream Cheese
Muffin
Yogurt

By the Dozen Beverages
Cinnamon Rolls $26.95 Coffee $2.25
Assorted Donuts $16.95 Hot Tea $2.25
Assorted Muffins $16.95 Orange Juice $3.25
Apple Coffee Cake $29.95 Apple Juice $3.25

All prices plus 20% service charge and applicable taxes.
Box Lunch

Gourmet Ciabatta Sandwich Box Lunch $10.95  
Choice of the following on a ciabatta roll:  
• 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  
  Blueberries, Pineapple, and Oranges 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.
Lighter Fare Buffets

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

Valentino’s Pizza, Garden Salad, and Spirazzi $10.95
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

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 Fiesta $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

All prices plus 20% service charge and applicable taxes.
**Diamond Buffet**

Buffet price per person for minimum of 30 guests.
Includes china settings, linen napkins, and buffet table linens.

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

**Select One Entrée:**
- Havarti Pesto Chicken • Lemon Asparagus Herb Chicken • Manicotti Marinara
- Salmon Fillet with White Wine Sauce • Carved Smoked Turkey Breast

$22.75

**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 Marinate

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**Platinum Buffet**

Buffet price per person for minimum of 30 guests.
Includes china settings, linen napkins, and buffet table linens.

**Select Two Entrées:**
- Chardonnay Chicken • Herb Crusted Pork Loin with Mango Chutney
- Seafood Lasagna with Creamy Alfredo Sauce • Cheese Tortellini with Pomodoro Sauce
- Chef’s Carved Old Tyme Smoked Cobb Ham • Chef’s Carved Roast Beef with Merlot Sauce

$19.75

**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 Marinate

All prices plus 20% service charge and applicable taxes.
Gold Buffet

Buffet price per person for minimum of 30 guests.
Includes china settings, linen napkins, and buffet table linens.

Select Two Entrées: $17.75
- Tomato Basil Bruschetta Chicken • Spinach Alfredo Lasagna
- 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.
Includes china settings, linen napkins, and buffet table linens.

Select Two Entrées: $15.75
- Clover Honey Glazed Midwest Ham • Beef Lasagna with Mozzarella
- Fried Chicken • Penne Rigatte Pomodoro with Parmesan

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. Includes china settings, linen napkins, and buffet table linens.

Hors d’oeuvres: $16.75

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

Teriyaki Glazed Salmon Skewers
Marinated Salmon in Teriyaki Glaze on Skewers with Blackened Sesame Seeds

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 the Chef’s Slider Station $6.95
Select One of the Following Sliders ~
New York Style Pastrami with Slaw, Caraway Mustard, and Pretzel Roll
Cuban Style with Roasted Pork Loin, Glazed Ham, Dill Pickles, and Swiss Cheese
Western Style Smoked Beef Brisket with BBQ Sauce and Ciabatta Roll

Add the Chef’s 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

Add the Chef’s Pasta Bella Station $8.95
Pesto Sauce with Chicken Breast Strips and Penne Rigatte plus Tortellini with Pomodoro Sauce, Scallions, and Pepper

All prices plus 20% service charge and applicable taxes.
**Desserts**

Priced per item.

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

**Strawberry Layer Cake**
Scrumptious layers of shortcake with strawberries and whipped cream.

**Torta Tiramisu**
This classic is generously infused with dark roast espresso coffee between layers of creamy mascarpone mousse blended with rich coffee liqueur.

**Big Blitz Snickers® Bar Pie**
The original pie that eats like a candy bar! Large chunks of Snickers® bars, fudgy brownie, caramel, peanuts, and a tart cream cheese filling.

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

**Oreo Cookie Bash**
An Oreo® cookie universe of white ‘n milk chocolate cream, starry with Oreo® chunks, and showered with dark chocolate drizzle.

**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.

*All prices plus 20% service charge and applicable taxes.*
Hors d’oeuvres

Each serves approximately 30 guests.

Antipasto Platter $129
Kalamata olives, sweet cherry peppers, pepperoncinis, provolone cheese, capers, pepperoni, and roasted red peppers.

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 $99
Seasonal melons and berries.

Vegetable Crudités with Roasted Garlic Hummus $99
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, provolone, blue cheese, walnuts, almonds, craisins, grapes, and flatbreads.

All prices plus 20% service charge and applicable taxes.
**Table Service Entrées**
*Includes china settings and linen napkins.*

**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 Medallion 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 Medallion with Merlot Peppercorn Sauce** $29.95
*plus Salmon Fillet with Herb Butter (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

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. In the event of inclement weather, Premier Catering adheres to the following policy: If the University of Nebraska-Lincoln is closed, all catering events will be automatically cancelled.

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.

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.