



**Premier Catering®**

*Premier Catering will help you create the perfect setting – and a beautiful presentation for your next special occasion. Catering for Casual, Formal, and every occasion in between. Our ability to create any ambiance is nearly unlimited! Premier Catering will plan any event to your specifications and budget.*

*Let Premier Catering put together your special events. We have an extensive resume of events including the Nebraska Governor's Inaugural Ball Dinner, University of Nebraska Memorial Stadium Exclusive Skybox Caterer, Corporate Dinners, Wedding Receptions, and numerous holiday festivities.*

*Premier Catering offers a wide range of menus for dinner buffets, hors d'oeuvres and luncheons. We have uncompromising standards of recipe preparation and requirements for using only the best ingredients combined with our professional staff and service. Our variety and quality really are premier!*

**Premier Catering**  
**Phone: 402-323-8420**

[www.premiercatering.net](http://www.premiercatering.net)

# PREMIER HORS D'OEUVRES

SELECTIONS SERVE 28 TO 32

## CHARDONNAY CHICKEN

HORS D'OEUVRE CUT STRIPS OF CHICKEN BREAST SMOTHERED  
WITH CHARDONNAY & MUSHROOM SAUCE \$89.95

## CHICKEN SATAY

STRIPS OF CHICKEN BREAST ON SKEWERS DRIZZLED  
WITH SPICY PEANUT SAUCE \$89.95

## TERIYAKI GLAZED SALMON SKEWERS

MARINATED SALMON IN TERIYAKI GLAZE ON SKEWERS \$89.95

## POLYNESIAN EGG ROLLS

EGG ROLLS WITH SWEET AND SOUR \$89.95

## LEMON SPLASH JUMBO SHRIMP

FRESH JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE \$89.95

## SPINACH & ARTICHOKE DIP

SPINACH & ARTICHOKE DIP SERVED WITH CHIPS \$79.95

## FRESH FRUIT & DIP

PINEAPPLE, CANTALOUPE, HONEYDEW, GRAPES, AND BERRIES  
SERVED WITH DIP AND FLATBREADS \$69.95

## GARDEN VEGGIES & DIPS

ARTICHOKE HEARTS, ROASTED ASPARAGUS, BLACK OLIVES,  
GRAPE TOMATOES, CAULIFLOWER, PEPPERONCINIS AND  
CARROTS SERVED WITH RANCH & HONEY MUSTARD \$69.95

## CHEESE & BREADS

BABY SWISS, CHEDDAR & PEPPER JACK ACCOMPANIED WITH  
LAHVOSH AND FLATBREADS \$69.95

## SPICED TORTILLA ROLLUPS

CHEDDAR AND JALAPENO ROLLED TORTILLAS \$49.95

## RED HOT WINGS

SPICY WINGS SERVED WITH RANCH & BLEU CHEESE \$89.95

## ASSORTED MINI QUICHE

LORRAINE, SEAFOOD, SPINACH & CHEESE \$89.95

## COCKTAIL SANDWICHES

AN ASSORTMENT OF 40 COCKTAIL SANDWICHES INCLUDING  
SMOKED TURKEY, ROAST BEEF AND HONEY HAM WITH  
LETTUCE, CHEESE AND CONDIMENTS \$69.95

## TENDERLOIN OF BEEF

NEBRASKA ROASTED BEEF TENDERLOIN, CHILLED AND SLICED,  
SERVED WITH SILVER DOLLAR ROLLS, SLICED TOMATOES, RED  
ONIONS, HORSERADISH AND HONEY MUSTARD \$449.95

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

# ***Diamond Buffet***

*\$22.75 per person*

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

## ***Entrée Selections ~ Select One***

*Creamy Havarti Pesto Chicken  
Lemon Asparagus Herb Chicken  
Salmon Fillet with White Wine Sauce  
Carved Smoked Turkey Breast  
Manicotti with Marinara Sauce*

## ***Potatoes ~ Select One***

*Bistro Style Garlic Mashed Potatoes  
Classic Mashed Romano Potatoes  
Oven Roasted Rosemary Potatoes*

## ***Vegetables ~ Select One***

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

## ***Salads & Bread***

*Premier's Fresh Garden Greens Salad & Bread  
Choose Two Dressings ~ Ranch, French,  
Raspberry Vinaigrette, Italian  
or Creamy Bleu*

## ***Pasta Salads ~ Select Two***

*Red Pepper Marinade Pasta Salad  
Broccoli & Bacon Pasta Salad  
Pasta Carbonara Salad  
Italian Marinade Salad*

## ***Beverages***

*Includes Coffee & Iced Tea*

*Ask about our Dessert Selections*

# ***Platinum Buffet***

*\$19.75 per person*

## **Entrée Selections ~ Select Two**

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

## **Potatoes ~ Select One**

*Bistro Style Garlic Mashed Potatoes  
Classic Mashed Romano Potatoes  
Oven Roasted Rosemary Potatoes*

## **Vegetables ~ Select One**

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

## **Salads & Bread**

*Premier's Fresh Garden Greens Salad & Bread  
Choose Two Dressings ~ Ranch, French,  
Raspberry Vinaigrette, Italian  
or Creamy Bleu*

## **Pasta Salads ~ Select Two**

*Red Pepper Marinade Pasta Salad  
Broccoli & Bacon Pasta Salad  
Pasta Carbonara Salad  
Italian Marinade Salad*

## **Beverages**

*Includes Coffee & Iced Tea*

*Ask about our Dessert Selections*

# ***Gold Buffet***

*\$17.75 per person*

## **Entrée Selections ~ Select Two**

*Tomato Basil Bruschetta Chicken*  
*Bordelaise Beef Tips with Mushrooms and Wild Rice*  
*Sliced Roasted Pork Loin with Sauce*  
*Chicken Parmigiana with Marinara and Mozzarella*  
*Tilapia with Lemon Pepper Sauce*  
*Teriyaki Glazed Chicken Breast*  
*Spinach Alfredo Lasagna*

## **Potatoes ~ Select One**

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

## **Vegetables ~ Select One**

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

## **Salads & Bread**

*Premier's Fresh Garden Greens Salad & Bread*  
*Choose Two Dressings ~ Ranch, French,*  
*Raspberry Vinaigrette, Italian*  
*or Creamy Bleu*

## **Pasta Salads ~ Select Two**

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

## **Beverages**

*Includes Coffee & Iced Tea*

*Ask about our Dessert Selections*

# ***Emerald Buffet***

*\$15.75 per person*

## **Entrée Selections ~ Select Two**

*Clover Honey Glazed Midwest Ham*  
*Beef Lasagna with Layers of Sauce and Mozzarella*  
*Crisp, Juicy Fried Chicken*  
*Penne Rigatte Pomodoro with Parmesan*

## **Potatoes ~ Select One**

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

## **Vegetables ~ Select One**

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

## **Salads & Bread**

*Premier's Fresh Garden Greens Salad & Bread*  
*Choose Two Dressings ~ Ranch, French,*  
*Raspberry Vinaigrette, Italian*  
*or Creamy Bleu*

## **Pasta Salads ~ Select Two**

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

## **Beverages**

*Includes Coffee & Iced Tea*

*Ask about our Dessert Selections*

# *The Premier*

## *Hors D'oeuvres Buffet*

### *Chardonnay Chicken Strips*

*Hors d'oeuvre cut strips of chicken breast smothered with  
Chardonnay & Mushroom Sauce*

### *Teriyaki Glazed Salmon Skewers*

*Marinated Salmon in Teriyaki Glaze on Skewers*

### *Spinach & Artichoke Dip*

*Homemade Spinach & Artichoke Dip served with tri-colored chips*

### *Garden Veggies & Dip*

*Artichoke Hearts, Roasted Asparagus, Black Olives,  
Grape Tomatoes, Cauliflower, Carrots and Pepperoncinis  
served with Ranch & Honey Mustard*

### *Cheese & Breads*

*Havarti, Baby Swiss, Cheddar & Pepper Jack accompanied  
with Crostinis, Flatbreads & Breadsticks*

### *Fresh Fruit & Dip*

*Mangos, Pineapple, Cantaloupe, Honeydew, Grapes and Berries  
served with Fruit Dip and Flatbreads*

### *Gourmet Sweets*

*An array of bite size sweets including Lemonberry Jazz, Oreo®  
Cookie Bash,, Marble Cheesecake, and Apple Caramel*

### *Iced Tea & Coffee*

*Fresh brewed tea and 100% Colombian Coffee*

*\$16.75 per person*

### **Add the Chef's Carving Station**

*Featuring Carved Prime Rib of Beef and Smoked  
Turkey Breast accompanied with an array of Bakery  
Fresh Rolls, Horseradish, Honey Mustard, Red Onion  
Slices, Leaf Lettuce, and Roma Tomato Slices.*

*Plus \$6.95 per person*

### **Add Butler Style Hors D'oeuvres**

*Select any of the following items to be butlered to your  
guests. Each item serves approximately 50 guests.*

#### *Lemon Splash Jumbo Shrimp*

*Fresh Jumbo Shrimp served with Cocktail Sauce \$89.95*

#### *Spiced Tortilla Rollups*

*Cheddar and Jalapeno Rolled Tortillas \$49.95*

#### *Assorted Mini Quiche*

*Lorraine, Seafood, Spinach & Cheese \$89.95*



## GRAND ITALIAN BUFFET

TOSSED GARDEN SALAD

*Ranch and French*

MACARONI SALAD

*Homemade Macaroni Salad*

SPINACH NOODLE SALAD

*Spinach Fettuccine noodles tossed with  
Parmesan and salami in a light dressing*

GARLIC SPIRAZZI BREADTWISTS

*Breadtwists topped with garlic butter  
and Parmesan cheese*

AWARD WINNING PIZZA

*Hamburger, Pepperoni, Special, and Four Cheese*

LASAGNE WITH MEAT SAUCE

*Lasagne noodles layered with meat sauce  
simmered with onions and spices*

BAKED PASTA PRIMAVERA

*Spiral pasta with broccoli, cauliflower, carrots,  
mushrooms, green peppers and onions in a  
cheese sauce, topped with golden mozzarella*

FAMOUS BROWNIES &

BLONDE BARS

ICED TEA & COFFEE

\$15.75 PER PERSON

## **FAMILY STYLE BUFFET**

TOSSED GARDEN SALAD

*Ranch and French*

GARLIC SPIRAZZI BREADTWISTS

*Breadtwists topped with garlic butter and Parmesan*

AWARD WINNING PIZZA

*Hamburger, Pepperoni, Special, and Four Cheese*

LASAGNE WITH MEAT SAUCE

*Lasagne noodles layered with sauce and Mozzarella*

BROWNIES & BLONDE BARS

*Homemade bite size Fudge Brownies topped with powdered sugar or Chocolate Chip Blonde Bars*

ICED TEA & COFFEE

**\$13.75 PER PERSON**

## **ITALIAN BUFFET**

TOSSED GARDEN SALAD

*Ranch and French*

FOCACCIA SPICED ROLLS

*Focaccia Rolls with Butter*

CHICKEN PARMIGIANA

*Chicken Parmigiana topped with Marinara and Mozzarella Cheese*

LASAGNE WITH MEAT SAUCE

*Lasagne noodles layered with meat sauce simmered with onions and spices*

BAKED PASTA PRIMAVERA

*Spiral pasta with broccoli, cauliflower, carrots, mushrooms, green peppers and onions in a cheese sauce, topped with golden mozzarella*

ICED TEA & COFFEE

**\$15.75 PER PERSON**

# BREAKFAST BUFFET

## BREAKFAST FRITTATA

*Scrambled Eggs with Ham, Green Peppers, Onions,  
and Bacon topped with Cheddar and Mozzarella*

## HASH BROWN POTATO CASSEROLE

*Always a Favorite*

## FRENCH TOAST STICKS

*with Powdered Sugar and Syrup*

## SAUSAGE LINKS

*Spicy Link Sausage*

## HONEY HAM

*Sliced Midwest Ham*

## TROPICAL FRESH FRUIT

*Seasonal Melons & Berries*

## ASSORTED PASTRIES

*Assorted Mini Pastries including Muffins*

*Cinnamon Donuts, and Danishes*

## ORANGE JUICE

*Just like fresh squeezed*

## COFFEE

*100% Colombian Coffee*

**\$12.79 PER PERSON**

# CONTINENTAL BREAKFAST

## TROPICAL FRESH FRUIT

*Seasonal Melons & Berries*

## ASSORTED PASTRIES

*Assorted Mini Pastries including Muffins*

*Cinnamon Donuts, and Danishes*

## ORANGE JUICE

*Just like fresh squeezed*

## COFFEE

*100% Colombian Coffee*

**\$6.29 PER PERSON**

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

# SANDWICH FAVORITES

PRICED PER PERSON

THE FOLLOWING SELECTIONS INCLUDE  
INDIVIDUAL BAGS OF CHIPS, MACARONI SALAD,  
RED PEPPER MARINADE SALAD, AND  
BITE SIZE FUDGE BROWNIES

## **SOUTHERN STYLE PULLED PORK BBQ**

BBQ SHREDDED PORK ON A ROSETTE ROLL \$8.49

## **WESTERN STYLE BEEF BRISKET**

SMOKED AND SLICED BEEF BRISKET WITH  
HOMESTYLE BUN AND BBQ SAUCES \$9.49

## **MARINATED CHICKEN BREAST**

MARINATED CHICKEN BREAST WITH LETTUCE, TOMATO,  
HONEY MUSTARD AND A SPLIT TOP ROLL \$8.49

## **SLOW COOKED SMOKED TURKEY BREAST WITH BACON SANDWICH**

SMOKED TURKEY BREAST WITH CRISPY BACON, LETTUCE,  
AND TOMATO TOPPED WITH HERB MAYO \$8.49

## **ROAST BEEF SANDWICH WITH PEPPERCORN MAYO**

ROAST BEEF WITH LEAF LETTUCE, PEPPERCORN MAYO  
AND TOPPED WITH HAVARTI CHEESE \$8.49

## **SMOKED APPLEWOOD HAM SANDWICH**

SMOKED HONEY HAM WITH SHREDDED ROMAINE AND  
HONEY MUSTARD \$8.49

## **STADIUM ALL BEEF HOT DOGS**

ALL BEEF HOT DOG WITH CHEDDAR, JALAPENOS,  
ONIONS, AND CONDIMENTS \$5.49

## **BLACK ANGUS 1/3 POUND BURGERS**

1/3 POUND BURGER ON A KAISER WITH  
LETTUCE, TOMATO AND CONDIMENTS  
(COOKED ONLY WELL DONE) \$7.49

## **NEW YORK STYLE DELI HOAGIE**

CHOOSE FROM SMOKED TURKEY, ROAST BEEF, OR HONEY  
HAM HOAGIE WITH LETTUCE AND CHEESE \$6.49

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

## **SOUP & SALAD**

SERVE 28 TO 32

### **PREMIER SALAD**

ROMAINE TOPPED WITH SPRING GREENS, BERRIES &  
ALMONDS WITH RASPBERRY VINAIGRETTE \$36.95

### **GARDEN GREENS SALAD**

A MIXTURE OF ROMAINE & SPRING GREENS WITH GARNISH  
AND SERVED WITH RANCH & FRENCH \$32.95

### **INSALATA SPECIALE SALAD**

CRISP FRESH LETTUCE, MUSHROOMS, TOMATO SLICES,  
SLICED RED ONIONS, CROUTONS AND ROMANO CHEESE  
SERVED WITH OUR HOUSE DRESSING \$39.95

### **CRISPY CHICKEN SALAD**

SPRING GREENS TOSSED WITH ICEBERG LETTUCE TOPPED  
WITH CHICKEN BREAST STRIPS AND CHOW MEIN  
NOODLES AND SERVED WITH SESAME ORIENTAL  
VINAIGRETTE DRESSING \$39.95

### **SOUTH OF THE BORDER TACO SALAD**

CRISP FRESH LETTUCE LAYERED WITH TACO MEAT,  
CHEDDAR CHEESE, SOUR CREAM, CHIPS, BLACK OLIVES  
AND CHERRY TOMATOES SERVED WITH  
CHIPS, RANCH AND SALSA \$39.95

### **BROCCOLI & BACON SALAD**

FRESH BROCCOLI FLORETS DELICATELY MIXED WITH CRISP  
BACON AND DELICATE PASTA SHELLS \$29.95

### **RED PEPPER MARINADE PASTA SALAD**

TRI-COLORED PASTA SPIRALS MARINATED WITH GRAPE  
TOMATOES, BLACK OLIVES, GREEN PEPPERS AND DICED  
ONIONS IN A RED PEPPER MARINADE. \$29.95

### **OLD FASHIONED POTATO SALAD**

HOMEMADE, OLD FASHIONED POTATO SALAD WITH A  
LIGHT MAYONNAISE DRESSING \$29.95

### **ANTIPASTO MARINATE**

A BLEND OF PEPPERS, MUSHROOMS, BLACK OLIVES, AND  
ONIONS IN A BASIL VINAIGRETTE \$29.95

### **PASTA CARBONARA**

A DELIGHTFUL MIX OF PASTA, CRISP VEGETABLES  
AND SALAMI IN A LIGHT DRESSING \$29.95

### **CHICKEN TORTILLA SOUP**

\$79.95

### **MINISTRONE**

\$59.95

### **CHEESY CREAM OF POTATO**

\$79.95

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.



## **LARGE 16" AWARD WINNING PIZZA**

SINGLE TOPPING \$16.95

ADDITIONAL TOPPINGS \$1.99 EACH

### **THE FINEST TOPPINGS IN THE BUSINESS!**

HAMBURGER, ITALIAN SAUSAGE, PEPPERONI, ONION,  
FRESH MUSHROOMS, DICED HAM, BLACK OLIVES,  
GREEN OLIVES, CHICKEN, EXTRA MOZZARELLA

## **SPECIALTY PIZZAS**

### **VAL'S ORIGINAL SPECIAL PIZZA**

HAMBURGER, SAUSAGE, PEPPERONI,  
HAM & MUSHROOMS \$18.95

### **SUPER SPECIAL PIZZA**

VAL'S "SPECIAL" PLUS ONIONS, BLACK OLIVES  
AND GREEN PEPPERS \$18.95

### **VEGETARIAN PIZZA**

BLACK OLIVES, GREEN OLIVES, GREEN PEPPERS  
AND MUSHROOMS \$18.95

### **NINO PIZZA**

HAMBURGER, GREEN PEPPERS, ONIONS AND  
EXTRA MOZZARELLA \$18.95

### **FOUR CHEESE PIZZA**

CHEDDAR, MOZZARELLA, ROMANO AND PARMESAN  
TOPPED WITH OREGANO \$18.95

## **PASTA AL FORNO**

### **BAKED LASAGNE WITH MEAT SAUCE**

AL DENTE PASTA WITH GROUND BEEF SIMMERED  
WITH ONIONS AND SPICES \$65.95

### **BAKED PASTA PRIMAVERA**

SPIRAL PASTA WITH BROCCOLI, CAULIFLOWER, CARROTS,  
MUSHROOMS, GREEN PEPPERS AND ONIONS IN A CHEESE  
SAUCE, TOPPED WITH GOLDEN MOZZARELLA \$72.95

### **MANICOTTI WITH MARINARA**

CHEESE FILLED MANICOTTI WITH MARINARA \$69.95

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

## **DESSERT SELECTIONS**

PRICED PER ITEM

### **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. \$4.49

### **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. \$4.95

### **TORTA TIRAMISU**

MACSARPONE AND MARSALA FLIRTING WITH PILLOWS OF KAHLUA®'D CAKE \$4.95

### **OREO® COOKIE BASH**

AN OREO® COOKIE UNIVERSE OF WHITE 'N MILK CHOCOLATE CREAM, STARRY WITH OREO® CHUNKS, AND SHOWERED WITH DARK CHOCOLATE DRIZZLE \$4.49

### **CARROT LAYER CAKE**

LAYERS OF INCREDIBLY MOIST CARROT CAKE SANDWICHED WITH SMOOTH CREAM CHEESE ICING ALL STUDDED WITH PECANS AND SHREDS OF FRESH TOASTED COCONUT. \$4.49

### **CHEESECAKE ASSORTMENT**

JUST THE RIGHT SIZE AFTER DINNER SWEET INCLUDING STRAWBERRY, CHOCOLATE CARAMEL MOUSSE AND TURTLE CHEESECAKES \$3.25

### **FAMOUS BROWNIES & BLONDE BARS**

BITE SIZE FUDGE BROWNIES TOPPED WITH POWDERED SUGAR OR CHOCOLATE CHIP BLONDE BARS \$.75

### **GERMAN CHOCOLATE CAKE SQUARE**

LIGHT CHOCOLATE CAKED COVERED WITH CARAMEL, ALMOND, WALNUT AND COCONUT ICING \$2.25

### **CARROT CAKE SQUARE**

CREAM CHEESE ICING TOPS THIS COMBINATION OF CARROTS, PINEAPPLE, RAISINS AND WALNUTS \$2.25

### **GOURMET SWEETS TRAY**

AN ARRAY OF GOURMET BITE SIZE SWEETS INCLUDING LEMONBERRY JAZZ, CHOCOLATE OREO, MARBLE CHEESECAKE, AND APPLE CARAMEL \$41.95

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

## **BREAK TIME**

SERVE 28 TO 32

### **FRESH POPPED POPCORN**

A LARGE HEAPING BOWL OF POPCORN \$29.95

### **TORTILLA CHIPS WITH HOMEMADE SALSA**

ASSORTED CHIPS WITH HOMEMADE SALSA \$39.95

### **TRADITIONAL CHEX MIX**

CHEX SQUARES, PRETZELS, RYE, & TWISTS \$29.95

### **PLAIN OR PEANUT M&M's**

ALWAYS A BREAK TIME FAVORITE \$39.95

### **MIXED NUTS**

AN ARRAY OF ASSORTED MIXED NUTS \$49.95

### **GRANNIES COOKIES**

A SELECTION OF HOMEMADE COOKIES  
ONE DOZEN \$9.95

### **FUDGE CHOCOLATE BROWNIES**

HOMEMADE CHOCOLATE FUDGE BROWNIES  
ONE DOZEN \$14.95

### **CHOCOLATE CHIP BARS**

CHOCOLATE CHIP BARS WITH FUDGE TOPPING  
ONE DOZEN \$14.95

### **HOMEMADE MUFFINS**

BAKERY FRESH ASSORTED MUFFINS  
ONE DOZEN \$24.95

### **CINNAMON ROLLS**

GIANT FRESH BAKED ROLLS WITH ICING  
ONE DOZEN \$23.95

## **ADDITIONAL SELECTIONS**

AVAILABLE UPON REQUEST

PRICES PLUS 18% GRATUITY SERVICE CHARGE AND SALES TAX.

## **FULL SERVICE BEVERAGE MENU**

### **SOFT BEVERAGES**

ASSORTED PEPSI PRODUCTS \$1.75

### **DOMESTIC BOTTLED BEER**

BUD LIGHT, BUDWEISER, MICHELOB ULTRA,  
MILLER LITE \$3.25

### **IMPORTED BOTTLED BEER**

CORONA, HEINEKEN \$4.25

### **WINE BY THE GLASS**

CHARDONNAY, WHITE ZINFANDEL, CABERNET \$4.75

### **PREMIUM LIQUORS**

ABSOLUTE, BACARDI, TANGUERAY, CANADIAN CLUB,  
DEWARS, JACK DANIELS, CAPTAIN MORGAN \$4.75

### **KEGS OF BEER**

BUD LIGHT KEG \$225.00  
MILLER LITE KEG \$225.00  
BOULEVARD KEG \$290.00

### **CHAMPAGNE**

AUSTI \$16.00 PER BOTTLE

### **100% COLOMBIAN COFFEE**

REGULAR OR DECAF \$1.50

### **FRESH BREWED TEA**

ICED TEA \$1.50

### **LEMONADE OR PUNCH**

FRUIT PUNCH OR LEMONADE \$1.50

### **HOST BAR**

\$25.00 PER BARTENDER PER HOUR ~ MINIMUM 2 HOURS.  
MINIMUM BAR SALES MUST TOTAL \$350.00 PLUS  
18% GRATUITY SERVICE CHARGE PLUS SALES TAX.

### **CASH BAR**

\$25.00 PER BARTENDER PER HOUR ~ MINIMUM 2 HOURS.  
MINIMUM BAR SALES MUST TOTAL \$350.00.

**BAR SERVICE REQUIRES A MINIMUM  
OF  
30 DAYS ADVANCE NOTICE**

## **SPECIAL OCCASIONS**

### **CHINA PLACE SETTING**

BASIC PLACE SETTING STARTING AT  
\$1.50 PER PLACE SETTING

### **LINENS & TABLE SKIRTING**

LINENS & SKIRTING AVAILABLE IN A VARIETY OF SIZES  
AND COLORS. PRICED PER REQUEST

### **CAKE CUTTING FEE**

CAKE CUTTING FEE  
\$75.00

## **ADDITIONAL REQUESTS**

OUR GOAL AT PREMIER CATERING IS TO ACCOMMODATE  
ALL OF YOUR CATERING REQUESTS AND TO ASSIST IN  
ANY OTHER SPECIAL NEEDS YOU MAY HAVE TO MAKE  
YOUR EVENT A GREAT EXPERIENCE. IF YOU HAVE  
SPECIAL REQUESTS, CONTACT  
PREMIER CATERING AT  
402-323-8420.

PRICES SUBJECT TO CHANGE

MAY ~ 2008