



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

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