

MENU

Catering & Private Events



A warm Omaha

WELCOME

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs.



“My goal is to use time tested cooking techniques to deliver the flavors of the Great Plains, coupled with sincere Midwestern hospitality and a menu that features regional farm to table ingredients. The result is refined foods that showcase the regions rich agricultural tradition, reflect the diversity of modern Nebraska and offers a contemporary taste of the heartland.”

Your Chef **TYLER HUMPHREY**

Tyler joined Levy in the summer of 2006 at Arrowhead Stadium in Kansas City, Missouri home of the Kansas City Chiefs. He supported the CHI Health Center Omaha that fall before fully transitioning to Omaha later that same year. He spent the next two summers overseeing the culinary operations at Haymarket Park in Lincoln, Nebraska before being promoted to Sous Chef. Upon the completion of TD Ameritrade Park in 2011, Tyler accepted the challenge of opening up a brand new facility and embarking on a new journey in the role of Senior Sous Chef. After two successful seasons at the park, Tyler accepted the Executive Sous Chef position at the BMO Harris Bradley Center in Milwaukee, Wisconsin home of the NBA Milwaukee Bucks. Tyler made his way back to Omaha the following year as Executive Sous Chef at TD Ameritrade Park and transitioned into the role of Executive Chef at CHI Health Center Omaha in the fall of 2015. In his tenure with Levy, Tyler has had the opportunity to be part of many special events including the Kentucky Derby, Breeders Cup, US Open Tennis Championship, PGA Championship, Barclays Arena opening, Penny Arcade Exposition, and numerous NASCAR racing events.

PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape experiences that stand out. Together, we look to deliver The Levy Difference.

EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for CHI Health Center Omaha.

MENU SELECTION

Your Catering Manager will assist you in selecting menu items and making arrangements to ensure your event is successful. You may choose from the published options or work with your Catering Manager and our Senior Executive Chef to customize a menu tailored to your preferences.

Final menu selection is due at least 45 days prior to your event.

Levy is pleased to assist your guests with special dietary needs (including food allergies, intolerance or other medically restricted diets) and those that adhere to a vegetarian or vegan diet. All dietary requests must be provided with final guarantees.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food are required 7 business days prior to event start date.

If the guarantee is not received, Levy will assume the number of persons and/or quantities specified on the original contracted event order is the minimum guarantee. If attendance or consumptions are higher than the minimum guarantee, Levy will neither be responsible nor liable for serving these additional numbers, but will work to accommodate. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 14 business days prior to the event.

PRICING

Prices quoted do not include the 20% service charge or sales tax, unless otherwise noted.

Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged 10% higher pricing than published menu prices.

This includes any additional meals ordered the day of the event to accommodate special dietary requests. Plated meal service that includes multiple meal options for guests (i.e. chicken and steak) are priced at the highest entree price, no split pricing will be permitted.

BAR SERVICE

For all events with alcohol service, Levy bartender will be required. Alcohol cannot be brought into or removed from the Convention Center.

SERVICE TIMEFRAME

Prices are based on a two-hour meal period for breakfast, lunch and dinner service. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional service fees. In order to provide the best quality, we must limit buffet service to 2 hours.

LINEN SERVICE/DÉCOR

Levy provides complimentary linen for most events that include food & beverage.

Standard colors available for lap-length linen tablecloths are black or white. Standard colors available for linen napkins are black, white, red, or blue. A variety of colors are available for an additional fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional linen are available for an additional fee.

LABOR FEES

Additional bartenders, catering attendants, or culinary attendants may be requested over and above our standard staffing levels for your event. The charge is \$50.00 per hour, per attendant, with a four-hour minimum. Additional staffing is based on availability.

CONTACT

CHI HEALTH CENTER OMAHA

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SIGNATURE "OMAHA" BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE "OMAHA" BREAKFAST EXPERIENCE

Our signature spread of seasonal sliced fruits, assorted juices, coffee, and hot tea selection serves up all the breakfast basics that we're proud to share with our guests

26.00 PER PERSON

BREAKFAST BREADS & PASTRIES

choose one

- House-Baked Assorted Danish
- Chef's Selection of Bakery Fresh Muffins
- Old Fashioned Cinnamon Rolls and Sticky Buns
- House-Baked Scones
- Local Variety of Handcrafted Doughnuts

BREAKFAST EGGS

choose one

- Farm Fresh Scrambled Eggs
- Morning Egg Scramble with cheddar cheese and chives
- Southwestern Scramble with chorizo, peppers, onions and Monterey Jack cheese
- Midwest Egg Bake with sausage, ham, onions, and peppers and finished with country gravy

Upgrade your egg selection to an omelet station for 8.00 per guest plus attendant fee. Maximum 500 guests.

BREAKFAST MEATS

choose two

- Applewood Smoked Bacon
- Turkey Bacon
- Sliced Sugar-Cured Ham
- Country Sausage Links
- Turkey Sausage Patties
- Upgrade to thick-sliced peppered bacon for 2.00 per person*

BREAKFAST POTATOES

choose one

- Country Roasted Potatoes
- Cheesy Hash Brown Bake
- Crispy Breakfast Potatoes
- Roasted Corn & Potato Hash

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, and top-notch savory and sweet sides.

BUILD-YOUR-OWN YOGURT PARFAIT STATION

Low-fat Vanilla Yogurt with mixed berry compote, fresh berries, granola, and sliced almonds

8.00 PER PERSON

BREAKFAST SANDWICHES

Jalapeno Corn Bread Sandwich with raspberry cream cheese, smoked bacon and egg

Gouda and Egg Croissant with sausage, caramelized onions and Gouda cheese

Garden Bagel with egg, tomatoes, spinach, mushrooms, and white cheddar on an everything bagel

Southwest Breakfast Burrito with scrambled eggs, chorizo, black bean and corn fiesta, and Jack cheese

8.00 EACH

INDIVIDUAL OATMEAL CUPS

Seasonal Chef-Created House Made Varieties

4.00 EACH

SWEET & SUCCULENT BREAKFAST BAKES

Cinnamon Roll Bake with classic vanilla cream cheese frosting

Blueberry Almond French Toast Bake with sweet glaze

Espresso Chocolate Bake with vanilla whipped cream

8.00 PER PERSON

Signature Omaha Breakfast Experience Package may be ordered for a minimum of 50 guests.

Please contact your Catering Sales Manager with any questions.

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory. Customize your snack break selections to suit any time of day!



BREAK PACKAGES

HEALTHY KICK START

Fruit and Berry Kabobs
Energy Mix
Apple Slices* with individual peanut butter cups
12.00 PER PERSON

BAKE SHOPPE

Freshly baked doughnuts, scones, cheddar biscuits, and croissants with whipped butters, jams and honey
12.00 PER PERSON
Add house-made mixed berry yogurt parfaits 4.00 each

SOMETHING SWEET SOMETHING SALTY

Variety of Candies
Buttered Popcorn with sweet and savory seasoning shakers
Salted and Yogurt Covered Pretzels*
15.00 PER PERSON

AFTERNOON FIESTA

Tortilla Chips with salsa rojo
Pretzel Bites with queso dip
Cinnamon & Sugar Churro Chips
12.00 PER PERSON

SECOND WIND

Fresh Berry and Brownie Skewers
Domestic Cheese Cubes with grapes
Espresso Berry Snack Mix Blend
Levy Signature Sweet & Spicy Snack Mix
16.00 PER PERSON

A LA CARTE

Whole Fresh Fruit
3.00 each

Freshly Baked Cookies
30.00 per dozen

Assorted Muffins or Donuts
30.00 per dozen

Chocolate Chunk Brownies
35.00 per dozen

Individual Low-Fat Fruit Yogurts
4.00 each

Granola Bars
3.00 each

Assorted Variety of Protein Bars
6.00 each

Specialty Snack Mixes*
15.00 to 21.00 per pound

Fresh Veggie Cups with ranch or hummus
5.00 each

Bento Snack Box* with cheeses, salami, crackers, fresh berries and almonds
12.00 each

**SPECIAL ORDER ITEM*

Break packages may be ordered for a minimum of 50 guests.
Please contact your Catering Sales Manager with any questions.

FARMER'S MARKET LUNCHEs

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



FARMER'S MARKET LUNCHES

Choose from a lineup of chef favorites to build a creative lunch featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, savory sides, and sweet treats.

CHEF'S TABLE 28.00 PER PERSON

BOXED LUNCHES 22.00 EACH

includes 1 entrée, 2 sides, and a choice of dessert

GOURMET SANDWICHES

choose two

- Southwestern Turkey Wrap with smoked turkey, pico de gallo, Jack cheese, crisp lettuce, and smokey chipotle aioli in a jalapeño tortilla
- Turkey and Dill Wrap with roasted turkey, lemon-dill cream cheese, cucumbers, tomatoes, crispy lettuce, and red onions in a whole wheat tortilla
- Ham and Pimento with smoked pit ham, pimento cheese spread, and bread & butter pickles on brioche
- Chicken Club with grilled chicken breast, applewood smoked bacon, sundried tomato aioli, lettuce, and tomatoes on brioche
- Cajun Chicken Salad with smoked chicken, onions, celery, and roasted red peppers in a remoulade sauce with crispy lettuce on a croissant
- Italian Hoagie Sandwich with smoked ham, salami, provolone, red onions, tomatoes, and crisp lettuce with zesty Italian aioli
- Roast Beef Horseradish on ciabatta with slow-cooked roast beef, blue cheese horseradish aioli, caramelized onions, and spinach on ciabatta *+2.00 per person*
- "ZLT" Wrap with grilled zucchini, grilled squash, sundried tomato pesto, lettuce, tomatoes, and pepper jack cheese in a spinach tortilla

DESSERT

choose one

- Freshly Baked Cookies
- Gourmet Brownie Assortment
- Assorted Dessert Bars
- Rice Krispies Treats
- Strawberry Cheesecake Bars

FRESH SALADS

choose one

- Heartland Garden Salad with romaine, mixed greens, cucumbers, tomatoes, broccoli, onions, white cheddar, and balsamic vinaigrette
- Nebraska Corn Cobb with crispy romaine, spinach, roasted corn, tomatoes, onions, and smoked cheddar with Nebraska's own Dorothy Lynch dressing
- Mandarin Salad with romaine, mixed greens, mandarin oranges, dried cranberries, and sliced almonds with ginger vinaigrette
- Fresh Spinach Salad with romaine and spinach, diced hard-boiled egg, crispy bacon, and red onions with red wine vinaigrette

SERVED WITH

choose two

- BBQ Spiced Kettle Chips
- Fresh Fruit Salad with berries
- Grilled Vegetable Pasta Salad
- Greek Orzo Pasta Salad with cucumbers, tomatoes, onions, feta, olives, banana peppers and red wine vinaigrette
- Broccoli Salad with cranberries, bacon, onions, and pecans in a creamy dressing
- Chipotle Potato Salad with roasted red potatoes, celery, onions, and diced egg in a creamy chipotle dressing

BEVERAGE SELECTIONS

- Assorted Soft Drinks *3.00 each*
- Bottled Waters *3.50 each*
- Freshly Brewed Iced Tea *40.00 per gallon*
- Lemonade *40.00 per gallon*

PLATED MEALS

Fresh, house made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, herb butter, seasonal vegetables, coffee and iced tea service. Plated entrees are offered as lunch/dinner options. Plated meal service that includes multiple options for guests (i.e. chicken and steak) are priced at the highest entree price, no split pricing will be permitted.

SALADS

choose one

- Heartland Garden Salad with romaine, mixed greens, cucumbers, tomatoes, broccoli, onions, white cheddar, and balsamic vinaigrette
- Apple Cabbage Salad with romaine, shredded crunchy cabbage, carrots, diced Gala apples, white cheddar, sunflower seeds and smoked honey vinaigrette
- Bibb Salad with romaine and bibb lettuces, feta cheese, dried cranberries, candied pecans, and raspberry vinaigrette
- Mandarin Salad with romaine and mixed greens, Mandarin oranges, dried cranberries, sliced almonds, and ginger vinaigrette
- Spring Bean Salad with romaine and spinach, roasted mushrooms, fresh green beans, red onions, and lemon dill vinaigrette
- Baby Spinach and Bacon Salad with romaine, baby spinach, crispy smoked bacon, roasted red peppers, asiago cheese and champagne vinaigrette

ENTRÉES

choose one

Chicken

- Herb Grilled Chicken with Florentine cream and roasted garlic mashed potatoes *27.00/34.00*
- Seared Frenched Chicken with rosemary cranberry chutney and parmesan roasted red potatoes *34.00/38.00*

Steaks

- Grilled Whiskey Marinated Tri-Tip Steak honey horseradish demi and French onion mashed potatoes *Market Pricing*
- Seared Beef Tenderloin with Parmesan peppercorn cream and roasted fingerling potatoes *Market Pricing*

Pork

- Smoked Center Cut Pork chop with sage grain mustard cream and rosemary sweet potato mashed potatoes *28.00/34.00*
- Honey Sesame Garlic Glazed Pork Loin with wild rice pilaf *26.00/32.00*

Seafood

- Blackened Salmon with mango salsa and citrus rice *34.00/44.00*

Duet Entrées

- Braised Beef with cabernet reduction and Grilled Chicken with Boursin cream sauce with roasted garlic Gouda mashed potatoes *Market Pricing*
- Grilled Beef Tenderloin with caramelized onion balsamic demi and Lemon Garlic Shrimp with lemon jus and wild rice pilaf *Market Pricing*

Gourmet Desserts

- Caramel Apple Cheesecake
- Chocolate Mocha Cake
- Individual Key Lime Bistro Cake
- Chocolate Flourless Torte
- Sunsational Lemon Cheesecake

Ask your Catering Manager about Chef customized menu options specifically designed to complement your event

SMALL BITES & RECEPTIONS



SMALL BITES

Our chef-driven fare brings the heart of the kitchen into your reception. Guests can mingle over an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

Beef Tenderloin Crostini with horseradish aioli
6.00 each

Cajun Shrimp Shooters with remoulade
4.00 each

Mediterranean Skewers with balsamic glaze
3.00 each

Brisket Empanadas with BBQ crema
5.00 each

Thai Peanut Chicken Satays
4.00 each

Vegetable Spring Rolls with spicy soy
3.00 each

Signature Crab Cakes with lemon aioli
4.00 each

Formaggio Mac and Cheese Bites
3.00 each

Chicken Cordon Blue Bites
6.00 each

Sweet Corn and Jack Cheese Quesadillas
3.00 each

BUTCHER BAKER AND CHEESEMAKER

Hand-cut cheeses and sliced meats with artisan chutneys, mustards and honey with house crostini and breadsticks
16.00 per person

FARMER'S MARKET

Fresh, crisp farmstand vegetables and focaccia crostini with red pepper hummus, roasted garlic parmesan dip and buttermilk ranch
10.00 per person

CHEF-CARVED SMOKED RIBEYE

Levy signature and Carolina gold BBQ sauces, port wine tomato glaze and bakery-fresh rolls
Market Price plus attendant fee

SMOKED BBQ BRISKET CARVERY

Spicy pickles, crispy onions, Levy signature, zesty bourbon, and mustard BBQ sauces, and bakery-fresh rolls
Market Price plus attendant fee

Reception & Carving stations may be ordered for a minimum of 50 guests



HAPPY HOUR

Veggie “Shooters” with roasted red pepper hummus

Spinach and Artichoke Dip with tortilla chips

White Cheddar Fried Cheese Curds

Boneless Buffalo Chicken Wings with celery sticks, ranch and blue cheese

Mini “pigs in a blanket” with spicy ketchup, chipotle, and yellow mustards

22.00 PER PERSON

NEBRASKA NOSH

Garden Fresh Vegetable Basket with buttermilk ranch

Sweet Corn and Black Bean Quesadillas

Omaha Signature Rubeen Dip with house crostini

Garlic Butter Grilled Steak Skewers

Fomaggio Mac and Cheese Bites

Smoked Brisket Empanadas with bbq crema

26.00 PER PERSON

VINTAGE BITES

Classic Domestic Cheese with crackers

Beef Tenderloin Crostini with horseradish aioli

Spinach and Parmesan Risotto Stuffed Mushrooms

Signature Crab Cakes with lemon aioli

Chicken Cordon Blue Bites

30.00 PER PERSON

DIP STATION

choose three

Seven-Layer Southwest Dip

Buffalo Chicken Dip

Spinach and Artichoke Dip

Omaha Signature Rubeen Dip

Fried Pickle Dip

Caramelized Onion and Chorizo Dip

14.00 PER PERSON

Reception stations may be ordered for a minimum of 50 guests

CHEF TABLES

Our Chef's Tables bring the culinary spirit of the region to life



RIVERFRONT BBQ CHEF'S TABLE

TRADITIONAL CREAMY COLESLAW

JALAPENO CHEDDAR MINI CORN MUFFINS

BACKYARD GARDEN SALAD

Crisp mixed greens, cucumbers, tomatoes, red onions, broccoli, and white cheddar cheese with firecracker ranch and Dorothy Lynch dressing

CHOPPED SMOKEHOUSE BRISKET

18-hour smoked brisket with Levy Signature and honey BBQ sauces

SMOKED PULLED PORK

Levy Signature and honey BBQ sauces and bakery-fresh rolls

APPLE BAKED BEANS

BOURBON GLAZED CARROTS

SMOKED CHEDDAR MAC AND CHEESE

BBQ chip crusted

PEANUT BUTTER BROWNIES

WARM APPLE COBBLER

42.00 PER PERSON



OMAHA STEAKHOUSE CHEF'S TABLE

SMOKED MUSHROOM SALAD

Romaine, mixed greens, tomatoes, smoked mushrooms, red onions, and white cheddar with tangy tomato vinaigrette

BABY SPINACH SALAD

Romaine, spinach, crispy bacon, roasted red peppers, asiago cheese with red wine vinaigrette

GRILLED LEMON ASPARAGUS

ROASTED VEGETABLE MEDLEY

FRENCH ONION MASHED POTATOES

HERB ROASTED CHICKEN

Peppered bacon and Boursin cream

GRILLED PETITE BEEF MEDALLIONS

Caramelized onion balsamic demi glace

BOURBON AND CARAMEL BREAD PUDDING

Vanilla cream anglaise

CHOCOLATE COVERED CHERRY CHEESECAKE

Market Pricing

Chef Tables may be ordered for a minimum of 50 guests

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



BAR SELECTIONS

HOSTED DELUXE BAR

DELUXE COCKTAILS

Featuring Titos Handmade, Bombay Sapphire, Johnny Walker Black, Jack Daniel's, Captain Morgan, Makers Mark, Bacardi Superior, Jameson, Hornitos *9.25 per drink*

DELUXE WINE BY THE GLASS *9.25 each*

SPECIALTY BEER *7.00 each*

DOMESTIC BEER *6.25 each*

BOTTLED WATER *3.50 each*

SOFT DRINKS *3.00 each*

HOSTED PREMIUM BAR

PREMIUM COCKTAILS

Featuring Smirnoff, Bombay, Johnny Walker Red, Jim Beam, Bacardi Superior, Jose Cuervo Gold, Jack Daniel's, Captain Morgan *8.50 per drink*

HOUSE WINES BY THE GLASS *8.50 each*

SPECIALTY BEER *7.00 each*

DOMESTIC BEER *6.25 each*

BOTTLED WATER *3.50 each*

SOFT DRINKS *3.00 each*

PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
PREMIUM BRANDS	<i>26.00 pp</i>	<i>34.00 pp</i>	<i>42.00 pp</i>
BEER AND WINE	<i>23.00 pp</i>	<i>27.00 pp</i>	<i>33.00 pp</i>

CASH BAR OPTIONS ARE ALSO AVAILABLE

*750.00 bar sales minimum per bartender.
If the minimum is not met, a 200.00 fee per bartender
will be charged.*

Beverages are billed on consumption unless otherwise noted.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

WHITE WINE

SPARKLING / CHAMPAGNE

La Marca Prosecco **39.00**
Mumm Napa Brut Rosé **74.00**
Schramsberg Mirabelle Brut Rosé **82.00**
Ferrari Brut **90.00**
Nicolas Feuillatte Brut **135.00**

ROSÉ

AIX Rosé **65.00**
Angels & Cowboys **50.00**
Minuty M Rosé **75.00**

CHARDONNAY

Kendall-Jackson **44.00**
Sonoma-Cutrer **60.00**
House of Brown **64.00**
Stag's Leap **94.00**

PINOT GRIGIO

Da Vinci **30.00**
Santa Margherita **73.00**

SAUVIGNON BLANC

Kim Crawford **48.00**
Stag's Leap **96.00**

REISLING

Chateau Ste. Michelle **34.00**

RED WINE

PINOT NOIR

La Crema **52.00**
Meiomi **64.00**
Belle Glos Clark & Telephone **82.00**

MERLOT

Decoy **62.00**

CABERNET SAUVIGNON

Josh Craftsman's Collection **40.00**
Louis Martini **54.00**
JUSTIN **75.00**
Napa Valley Quilt **82.00**

RED BLENDS

Conundrum **64.00**
Brancaia Tre Super Tuscan **68.00**
The Prisoner **125.00**

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing lemonades and teas showcase unexpectedly delicious flavor combinations.



NON-ALCOHOLIC REFRESHMENTS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

40.00 per gallon

Upgrade your coffee station with almond milk, soy milk or whole milks

45.00 per gallon

FRESHLY BREWED ICED TEA

40.00 per gallon

LEMONADE & FRUIT PUNCH

40.00 per gallon

ENERGY DRINK STATION

5.50 each

SIGNATURE COFFEE BAR

Regular and decaf coffee with a selection of hot teas. Served with specialty flavored syrups, honey, chocolate sauce, flavored creamers, and almond milk.

54.00 per gallon

Brewed & bulk beverages served in 3 gallon increments. Minimum 3 gallons.

SPARKLING WATER

Perrier and San Pellegrino sparkling water 6.00 each

BULK JUICES

Apple, Orange, and Cranberry
42.00 per gallon

ASSORTED INDIVIDUAL JUICES

Apple, Orange, and Cranberry
4.00 each

CANNED SOFT DRINKS

3.00 each

DASANI BOTTLED WATER

3.50 each

KEURIG MACHINE RENTAL

Includes 36 assorted k-cups
150.00 per event
Additional k-cups 40.00 per 12

WATER BUBBLER RENTAL

Includes two-5 gallon jugs
100.00 per event*
Additional jugs 10.00 per jug

*Note: *Keurig and bubbler rentals require additional deposit per unit, which is refunded upon equipment return in original condition.*