



MENU

Catering & Private 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, intolerances 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

Please note that all food, beverage and related items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

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

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Specialty menus are available. Please contact your Catering Manager for Executive Staff Menus, Small Group Menus, and Crew Menu options. Groups of 25 or less are subject to a small group fee..



Executive Chef Katie Smith

Chef Katie Smith welcomes you to Omaha and the CHI Health Center, bringing nearly 20 years of professional culinary expertise to the table. A graduate of St. Louis Community College at Forest Park, Katie honed her craft under the mentorship of distinguished chefs in the St. Louis Country Club scene. Upon returning to Omaha in 2011, she found her passion for catering and expanded her culinary experience through work with hotels. In 2017, she joined Levy as Executive Sous Chef and was promoted to Executive Chef in 2023. During her time with Levy, Katie has been a key figure in the execution of prestigious events, including the College World Series, USA Olympic Swim Trials, International Horse Shows, and numerous conventions, galas, and concerts.

Our menu is designed to showcase local and signature Midwest fare, blending the region's warm hospitality with fresh, farm-to-table ingredients. Each dish highlights the area's rich agricultural heritage, reflects the diverse flavors of modern Nebraska, and provides a contemporary taste of the heartland. Our goal is to create memorable dining experiences that bring people together, all while delivering the genuine hospitality Levy is known for.

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 Chef's Table 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.

Plated breakfast options available, please inquire with your Catering Manager.

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
- Freshly Made Local Doughnuts

BREAKFAST EGGS

choose one

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

Upgrade your egg selection to an omelet station for 10.00 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
- Classic Breakfast Potatoes
- Crispy Hashbrowns

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

BREAKFAST SANDWICHES

Smoked Brisket and Egg with Gouda served on bakery fresh croissant

Sausage and Egg with white cheddar served on bakery fresh croissant

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

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

8.00 EACH

SWEET BREAKFAST BAKES

Cinnamon Roll Bake with classic vanilla cream cheese

Blueberry Almond French Toast Bake with sweet glaze

8.00 PER PERSON

INDIVIDUAL OATMEAL CUPS

Seasonal House Made Varieties

4.00 EACH

INTERACTIVE BREAKFAST EXPERIENCES

CREATE YOUR OWN ACAI BOWLS

Acai sorbet served with assorted toppings

12.00 per person plus attendant fee

BACON-TENDER

Our interactive "Bacon Bar" serving up three house-crafted bacon varieties

8.00 per person plus attendant fee

MADE TO ORDER PANCAKE STATION

Freshly made buttermilk pancakes with warm maple syrup and all your favorite toppings

8.00 per person plus attendant fee

BUILD-YOUR-OWN YOGURT PARFAIT STATION

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

8.00 PER PERSON

ANYTIME 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!



ANYTIME BREAKS

HEALTHY KICK START

Fruit and Berry Kabobs

Energy Mix

Apple Slices* with individual peanut butter cups

12.00 PER PERSON

COFFEE SHOPPE

A variety of café favorites, including freshly baked mini scones, Biscotti cookies*, Stroopwafel*, and gluten free pastries

14.00 PER PERSON

Add Vanilla Cold Brew Coffee

63.00 PER GALLON

SOMETHING SWEET SOMETHING SALTY

Variety of Candies

Buttered Popcorn with sweet and savory seasonings

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

*SPECIAL ORDER ITEM

A LA CARTE

Whole Fresh Fruit

3.00 EACH

Freshly Baked Cookies

30.00 PER DOZEN

Apple Slices with individual caramel cup*

5.00 EACH

Assorted Bakery Fresh Muffins

30.00 PER DOZEN

Chocolate Chunk Brownies

35.00 PER DOZEN

House-made Peanut Butter Protein Balls

22.00 PER DOZEN

Individual Berry Yogurt Parfaits

4.00 EACH

Granola Bars

3.00 EACH

Gluten Free Brownies

6.00 EACH

Vegan & Gluten Free Fig Bars*

6.00 EACH

Assorted Variety of Protein Bars

6.00 EACH

Specialty Snack Mixes*

STARTING AT 20.00 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

FARMER'S MARKET LUNCHESES

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

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
- Mediterranean Turkey Wrap with roasted turkey roasted vegetable feta cheese spread, cucumbers, tomatoes, fresh spinach, and red onions in a whole wheat tortilla
- Ham and Gouda Sandwich with smoked pit ham, honey Dijon-aise, and bread & butter pickles on a fresh brioche bun
- Chicken Club with grilled chicken breast, applewood smoked bacon, sundried tomato aioli, lettuce, and tomatoes on brioche
- Classic Chicken Salad served with crisp lettuce and tomatoes on freshly baked 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

- House-made 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
- 'Big Red' Potato Salad with smoked bacon, roasted red peppers, and green onions in a classic creamy 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*

'OUT OF THE BOX' LUNCHES

CREATE YOUR OWN BOXED LUNCHES

22.00 EACH

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

GOURMET SANDWICHES & SALADS

choose up to three options

- Southwestern Turkey Wrap with smoked turkey, pico de gallo, Jack cheese, crisp lettuce, and smokey chipotle aioli in a jalapeño tortilla
- Mediterranean Turkey Wrap with roasted turkey roasted vegetable feta cheese spread, cucumbers, tomatoes, fresh spinach, and red onions in a whole wheat tortilla
- Ham and Gouda Sandwich with smoked pit ham, honey Dijon-aise, and bread & butter pickles on a fresh brioche bun
- Chicken Club with grilled chicken breast, applewood smoked bacon, sundried tomato aioli, lettuce, and tomatoes on brioche
- Classic Chicken Salad served with crisp lettuce and tomatoes on freshly baked croissant
- Italian Hoagie Sandwich with smoked ham, salami, provolone, red onions, tomatoes, and crisp lettuce with zesty Italian aioli
- "ZLT" Wrap with grilled zucchini, grilled squash, sundried tomato pesto, lettuce, tomatoes, and pepper jack cheese in a spinach tortilla
- Classic Caesar Salad with crispy romaine, fresh parmesan and Levy Signature croutons
- Southwest Grilled Chicken Salad with crispy romaine, corn and black bean fiesta, jack cheese and crispy tortilla strips with honey lime vinaigrette
- Asian Chicken Salad with romaine, shredded carrots, red peppers, edamame, and crispy wonton strips with ginger vinaigrette

SERVED WITH

choose two

- Assorted Variety of Potato Chips
- Fresh Fruit Cup
- Grilled Vegetable Pasta Salad
- Broccoli Salad with cranberries, bacon, onions, and pecans in a creamy dressing
- 'Big Red' Potato Salad with smoked bacon, roasted red peppers, and green onions in a classic creamy dressing

DESSERT

choose one

- Bakery Fresh Cookie
- Individually Wrapped Brownie
- Assorted Candy Bar
- Rice Krispies Treat
- Vegan & Gluten Free Fig Bars *+2.00 per person*

BEVERAGE SELECTIONS

Beverages are served a la carte

- Assorted Soft Drinks *3.00 each*
- Bottled Waters *3.50 each*

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

Wild Mushroom Arancini

4.00 EACH

Brisket Empanadas with BBQ crema

6.00 EACH

Thai Peanut Chicken Satays

6.00 EACH

Vegetable Spring Rolls with spicy soy

4.00 EACH

Signature Crab Cakes with lemon aioli

5.00 EACH

Formaggio Mac and Cheese Bites (2 per person)

6.00 PER PERSON

Chicken Cordon Blue Bites

7.00 EACH

Sweet Corn and Jack Cheese Quesadillas

4.00 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 variety of gourmet crackers with red pepper hummus, roasted garlic parmesan dip and buttermilk ranch

10.00 PER PERSON

CHEF-CARVED RIBEYE

Caramelized onion demi and horseradish crème with 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 with avocado crema

Omaha Signature Rueben 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

FIESTA FAVES

Crispy Tortilla Chips served with fire roasted salsa and queso blanco

Baja Shrimp Ceviche

Churrasco Steak Skewer

Cheesy Corn and Black Bean Quesadillas with avocado crema

Bacon Wrapped Jalapeno Chicken Bites

28.00 PER PERSON

Reception stations may be ordered for a minimum of 50 guests

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, and white cheddar, served with smoked tomato vinaigrette
- Krispy Kale Salad with romaine and fresh kale, tart cherries, chevre cheese and sunflower seeds, served with an orange vinaigrette
- Spring Bean Salad with romaine and spinach, roasted mushrooms, fresh green beans, red onions, and lemon dill vinaigrette
- Honey Pecan Salad with romaine and fresh spinach, candied pecans, and fresh berries served with creamy honey vinaigrette
- Mandarin Salad with romaine and mixed greens, Mandarin oranges, dried cranberries, sliced almonds, and ginger 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 caramelized lemon jus lie and roasted garlic mashed potatoes *27.00/34.00*
- Seared Frenched Chicken with thyme brie cream sauce and parmesan roasted red potatoes *34.00/38.00*

Steaks

- Grilled Sirloin Steak with 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 apple bacon chutney and rosemary sweet potato whipped potatoes *28.00/34.00*
- Orange-Honey & 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*

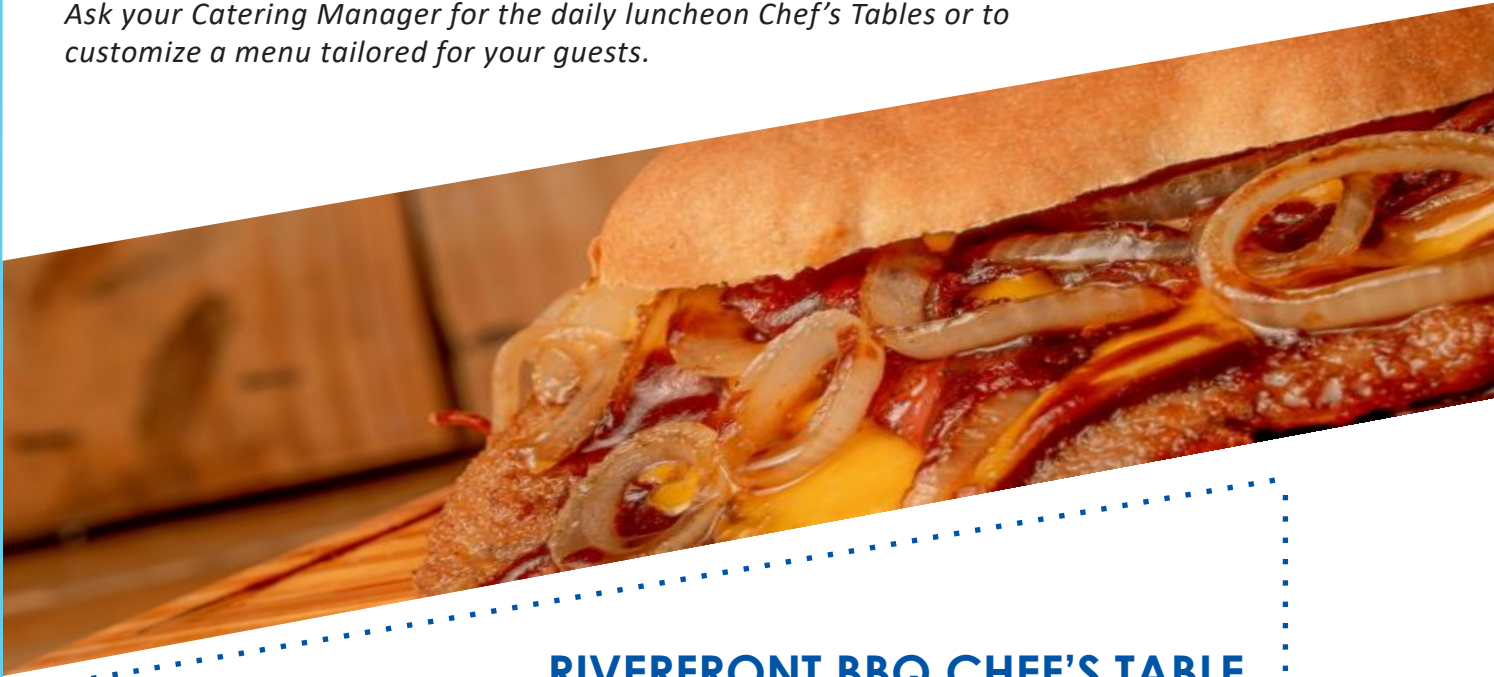
Gourmet Desserts

- Seasonal Cheesecake
- Cappuccino Cheesecake
- Classic Carrot Cake
- Chocolate Mocha Cake
- Flourless Chocolate Torte

Ask about Chef-customized desserts and dietary options specifically designed to complement your menu.

CHEF TABLES

Served anytime, our Chef's Tables bring the culinary spirit of the region to life. Ask your Catering Manager for the daily luncheon Chef's Tables or to customize a menu tailored for your guests.



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 burnt ends with Levy Signature and honey BBQ sauces

SMOKED PULLED PORK

Levy Signature and honey BBQ sauces and bakery-fresh rolls

SMOKEHOUSE 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



CREATE YOUR OWN CHEF'S TABLE

ENTREES: select 2

- Grilled Chicken Bruschetta with tomato basil relish
- Herb Roasted Chicken with lemon and oregano jus lie
- Roasted Pork Loin with apple bacon chutney
- Petite Beef Tenders with cabernet reduction
- Tender Pot Roast with roasted vegetable gravy
- 18-hour Smoked Brisket with Texas Toast

SALADS: select 1

- Mediterranean Salad with red peppers, grape tomatoes, cucumbers, and feta cheese with red wine vinaigrette
- Baby Spinach Salad with roasted red peppers, red onion and fresh parmesan with balsamic vinaigrette
- Heartland Garden Salad with romaine, mixed greens, cucumbers, tomatoes, broccoli, onions and white cheddar with smoked tomato vinaigrette
- Classic Caesar Salad with crispy romaine, fresh parmesan and Levy Signature croutons

WARM SIDES: select 2

- Wild Rice Medley
- French Onion Mashed Potatoes
- Loaded Mashed Potatoes
- Parmesan & Rosemary Roasted Potatoes
- Signature Mac and Cheese
- Spinach and Parmesan Orzo Pasta
- Tender Green Beans
- Roasted Seasonal Vegetable
- Honey Garlic Roasted Carrots

DESSERTS: select 1

- Warm Seasonal Fruit Cobbler
- Assorted Mini Bundt Cakes
- Warm Caramel Bread Pudding
- Assortment of Gourmet Brownies
- Seasonal Cheesecake

48.00 PER PERSON

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*

Specialty crafted mocktails and zero-free spirits available, ask your Catering Manager for more information.

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>22.00 pp</i>	<i>26.00 pp</i>	<i>32.00 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.
Pricing is subject to change without notice.*

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

- La Marca Prosecco **48**
- Ferrari Brut **96**
- Nicolas Feuillatte Brut **135**

ROSE

- Mumm Napa Brut Rosé **74**
- La Fleur de Mer Rosé **52**
- A to Z Wine Works Rosé **52**

REISLING

- Chateau Ste. Michelle **36**

PINOT GRIGIO

- Benvolio **34**

SAUVIGNON BLANC

- Kim Crawford **48**
- Cakebread **88**

CHARDONNAY

- Kendall-Jackson Vintner's Reserve **50**
- Sonoma-Cutrer Russian River Ranches **62**
- House of Brown **70**
- Stag's Leap **94**

RED WINE

PINOT NOIR

- Meiomi **64**
- La Crema **76**
- Belle Glos Clark & Telephone **88**
- Argyle **84**

MERLOT

- Decoy by Duckhorn **62**
- Murphy Goode **50**

CABERNET SAUVIGNON

- Josh Craftsman's Collection **40**
- Louis Martini **58**
- JUSTIN **80**
- Interception **60**

RED BLENDS

- Conundrum by Caymus **70**
- The Prisoner **125**
- Black Girl Magic **64**

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

VANILLA COLD BREW COFFEE

63.00 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 and bulk beverages served in 3 gallon increments. Minimum 3 gallons.

SPARKLING WATER

6.00 EACH

BULK FRUIT 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.*