



 CHI Health Center
OMAHA

Levy

MENU
Catering & Events

A WARM OMAHA WELCOME

Our catering menu features signature chef tables, stylish receptions, and thoughtfully curated plated dinners spanning a variety of cuisines. Each menu is fully customizable, and our culinary team is happy to tailor selections to perfectly suit your event vision, preferences, and dietary needs.

MEET THE CHEF



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.

MEET THE TEAM



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.

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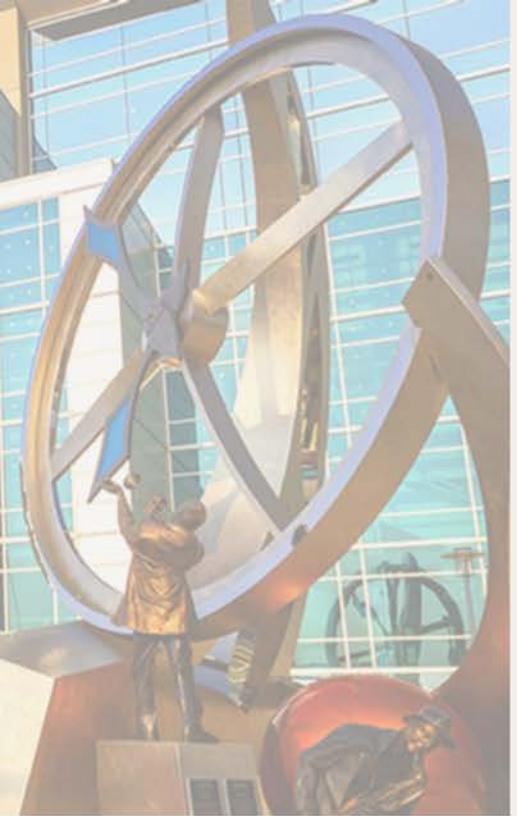
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PLAN WITH EASE

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**.

SPECIAL DIETARY AND ALLERGY REQUESTS

All special dietary and/or allergy requests and needs are the client's responsibility to collect from their guests and attendees/invitees. These needs must be submitted in advance to your sales manager with your final guest counts and appropriate additional fees will be noted. The client is responsible for providing the place cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event, without prior knowledge, will be charged additional fees as late accommodations and are not included in the final guest count(s).

The following icons are used throughout this menu:

-  AVOIDING GLUTEN
-  VEGETARIAN
-  VEGAN

We are pleased to offer a variety of avoiding gluten options on our menus. We are not a gluten-free facility and are unable to certify any items as being "Gluten Free" or free from all allergens. Although we have processes in place to minimize cross contamination, please note cross contamination is a possibility.

EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for CHI Health Center Omaha and Charles Schwab Field Omaha. No outside food or beverages of any kind will be permitted into the facilities by the client or any of the client's guests or invitees, without prior written approval. Per health department guidelines, excess food items from events may not be taken off premise.

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 Executive Chef to customize a menu tailored to your preferences. Final menu selection is due at least 45 days prior to your event. Menu selections submitted after the deadline will be subject to availability and/or additional charges. 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.

BAR SERVICE

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





PLAN WITH EASE

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

PRICING

Please note that all food, beverage and related items are subject to a 21% 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.

Plated menus are priced for (10) guests per table. Additional fees apply for tables of (8) guests or less. Orders placed or counts increased within 7 days of service will be charged 10% higher pricing than published menu prices. Any on-site additions or accommodations will be charged 20% higher pricing than 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 entrée price, no split pricing will be permitted.

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. Catering will only be prepared to serve the guaranteed number of persons. The seating/table pre-sets provided must match the final guarantee for all meals with per person pricing.

SERVICE SETUP & 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. Levy provides standard setup for all catered events based on guest attendance, menu style, and service requirements. As a baseline, we include one double-sided chef's table per 150-200 guests to support efficient service and guest flow.

Requests for additional stations, specialty setups, extended layouts, or enhanced presentation elements beyond the standard provision may require additional staffing and associated charges. Custom setup needs will be reviewed during the planning process to confirm availability, timing, and any related costs.

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.

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 linens are available for an additional fee.



PRIVATE EVENTS AT CHARLES SCHWAB FIELD OMAHA

Make Your Event One to Remember

Charles Schwab Field offers stunning views of the Bob Kerrey Pedestrian Bridge and the Omaha skyline, providing an unforgettable backdrop for any occasion. With Levy, our in-house caterer, we'll work with you to create a customized menu that fits your event perfectly.

EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for CHI Health Center Omaha and Charles Schwab Field Omaha. No outside food or beverages of any kind will be permitted into the facilities by the client or any of the client's guests or invitees, without prior written approval. Per health department guidelines, excess food items from events may not be taken off premise.

MENU SELECTION

Your Catering Manager will assist you in selecting menu items and making arrangements to ensure your event is successful. Customized ballpark-fare menus are available, as well as published menu selections. Due to the limited capacity of the Club Lounge, menu minimum requirements will vary. Please visit with your Catering Manager on specifics.

Final menu selection is due at least 45 days prior to your event. Menu selections submitted after the deadline will be subject to availability and/or additional charges.

LINEN SERVICE & DÉCOR

Levy can provide linen tablecloths and or napkins for an additional fee. Black or white lap-length tablecloths are available for 50.00 per 10 tablecloths. Linen napkins are available for 50.00 per 100. Specialty linens are also available for an additional fee.

BAR SERVICE

For all events with alcohol service, a Levy bartender will be required. Alcohol cannot be brought into or removed from the Stadium. Charles Schwab Field Omaha has a variety of selections to choose from. Ask your Catering Manager if you have any questions or special requests.

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.

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.

28.00 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 & chives  

Southwestern Scramble with peppers, onions and Monterey Jack cheese, served with salsa  

Midwest Egg Bake with sausage, ham, onions, and peppers, finished with country gravy 

Upgrade your egg selection to an omelet station

+10.00 per person plus attendant fee. (maximum 500 guests)

BREAKFAST MEATS

choose two

Applewood Smoked Bacon 

Upgrade to thick-sliced peppered bacon for +2.00 per person

Turkey Bacon 

Sliced Sugar-Cured Ham 

Country Sausage Links 

Turkey Sausage Patties 

Vegetarian Breakfast Sausage +1.00 per person  

BREAKFAST POTATOES

choose one

Country Roasted Potatoes  

Cheesy Hash Brown Bake  

Classic Breakfast Potatoes 

Crispy Hashbrown Rounds 

Plated breakfast options available please ask your catering manager for selections.
Breakfast is served with quality eco-friendly disposable service.

Chef's Tables may be ordered for a minimum of 50 guests

BREAKFAST SELECTIONS

Good mornings start here.

Choose from a delightful selection of classic and innovative breakfast selections to start your day off right.

Breakfast is served with quality eco-friendly disposable service.

BREAKFAST SANDWICHES

House-smoked Brisket and Egg with Gouda cheese and served on bakery fresh croissant

Sausage and Egg with white cheddar cheese and served on bakery fresh croissant

Sausage and Egg with Gouda Cheese served on a classic everything bagel

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

Egg white vegetarian breakfast burrito with fresh spinach, mushrooms, tomato and jack cheese. Served with salsa. 

Substitute Gluten Free Bread +1.00 per sandwich

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

BUILD-YOUR-OWN YOGURT PARFAIT STATION

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

10.00 per person

HEALTHY START BREAKFAST BOWLS

Greek yogurt, chia seeds, fresh berries, granola, and finished with honey 

12.00 each

Quinoa Powerbowl with fresh sauteed veggies, quinoa and scrambled eggs. Served warm.  

10.00 each

INDIVIDUAL OATMEAL CUPS

Chef-crafted, house-made seasonal 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



ANYTIME SNACKS

break packages

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

65.00 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 Assorted Cookies

30.00 per dozen

House-made Gluten Friendly Cookies

42.00 per dozen

Assorted Bakery Fresh Muffins

30.00 per dozen

House-made Gluten Friendly Muffins

42.00 per dozen

Allergen Friendly Vegan & Gluten Friendly Cookies or Muffins

48.00 per dozen

Chocolate Chunk Brownies

35.00 per dozen

House-made Peanut Butter Protein Balls

22.00 per dozen

Individual Berry Yogurt Parfaits

5.00 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

15.00 each

REFRESHMENTS

BY THE GALLON

Minimum 3 gallons.

Brewed and bulk beverage served in 3 gallon increments.

BULK FRUIT JUICES

Apple, Orange, and Cranberry

50.00 per gallon

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

45.00 per gallon

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

50.00 per gallon

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.

60.00 per gallon

VANILLA COLD BREW COFFEE

65.00 per gallon

FRESHLY BREWED ICED TEA

45.00 per gallon

LEMONADE & FRUIT PUNCH

45.00 per gallon



INDIVIDUAL

ASSORTED INDIVIDUAL JUICES

Apple, Orange, and Cranberry

4.00 each

ENERGY DRINK STATION

6.00 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 BUBLER RENTAL

Includes two-5 gallon jugs

100.00 per event

Additional jugs 10.00 per jug

FARMER'S MARKET CHEF'S TABLE

Choose from a lineup of Chef's favorites to build a creative lunch featuring mouthwatering gourmet sandwiches, crisp farm fresh salad, savory sides and sweet treats. Beverages sold a la carte.

28.00 per person

GOURMET SANDWICHES

choose two

Turkey and Havarti Sandwich with roasted turkey, Havarti cheese, lettuce, and tomato, finished with herb aioli on a whole wheat hoagie

Mediterranean Turkey Wrap with roasted turkey, cucumber, tomato, fresh spinach, and red onion, layered with roasted red pepper feta spread in a whole wheat wrap

Hawaiian Ham Sandwich with smoked ham, Swiss cheese, honey mustard aioli, dill pickles, and lettuce on a soft Hawaiian bun

Chicken Club Sandwich with grilled chicken, bacon, sundried tomato aioli, lettuce, and tomato on a fresh brioche bun

Pesto Chicken Salad with diced chicken, grape tomatoes, shredded mozzarella, and pesto aioli on a buttery croissant

Italian Hoagie with salami, ham, provolone, red onion, tomato, and lettuce, topped with zesty Italian aioli on a classic hoagie roll

Roast Beef & Horseradish Sandwich with roast beef, blue cheese horseradish aioli, caramelized onions, and spinach on ciabatta (+2.00 per person)

Buffalo Cauliflower Wrap with roasted cauliflower, shredded carrots, diced cucumbers, kale, and buffalo ranch in a spinach tortilla 

"ZLT" Wrap with grilled zucchini, grilled squash, sundried tomato pesto, lettuce, tomatoes, and pepper jack cheese in a spinach tortilla 

Substitute Gluten Free Bread +1.00 per sandwich

SERVED WITH

choose two

House-made Kettle Chips 

Fresh Fruit Salad with berries  

Classic Macaroni Salad 

Greek Orzo Pasta Salad 

Broccoli Salad 

Deviled Egg Potato Salad 

FRESH SALADS

choose one

Heartland Garden Salad with romaine, mixed greens, cucumbers, tomatoes, broccoli, onions, white cheddar, and balsamic vinaigrette  

Spinach Artichoke Salad with spinach, romaine, roasted artichokes, shaved parmesan, sunflower seeds, and roasted garlic vinaigrette  

Krispy Kale Caesar Salad with kale, romaine, crisp bacon, parmesan cheese, signature Levy croutons, and classic Caesar dressing 

Southwest Brussels Sprout Salad with romaine, mixed greens, chili-roasted shaved brussels sprouts, cranberries, cotija cheese, toasted pepitas, and blood orange vinaigrette  

DESSERT

choose one

Freshly Baked Cookies 

Gourmet Brownie Assortment 

Assorted Dessert Bars 

Rice Krispies Treats 

Strawberry Cheesecake Bars 

Vegan & Gluten Free Fig Bars +1.00 per person  

BEVERAGE SELECTIONS

Assorted Soft Drinks 3.00 each

Bottled Waters 3.50 each

Freshly Brewed Iced Tea 45.00 per gallon

Lemonade 45.00 per gallon

Chef's Tables may be ordered for a minimum of 50 guests

SIGNATURE BOXED LUNCHES

Choose from a lineup of Chef's favorites to build a crowd-pleasing lunch, that's ready to go when you are!
Includes one entree, two sides and choice of dessert. Beverages sold a la carte.

24.00 per person

GOURMET SANDWICHES & FRESH SALADS

for groups under 100, please choose a maximum of 2 options

for groups over 100, please choose a maximum of 3 options

Turkey and Havarti Sandwich with roasted turkey, Havarti cheese, lettuce, and tomato, finished with herb aioli on a whole wheat hoagie

Mediterranean Turkey Wrap with roasted turkey, cucumber, tomato, fresh spinach, and red onion, layered with roasted red pepper feta spread in a whole wheat wrap

Hawaiian Ham Sandwich with smoked ham, Swiss cheese, honey mustard aioli, dill pickles, and lettuce on a soft Hawaiian bun

Chicken Club with grilled chicken, bacon, sundried tomato aioli, lettuce, and tomato on a fresh brioche bun

Italian Hoagie with salami, ham, provolone, red onion, tomato, and lettuce, topped with zesty Italian aioli on a classic hoagie roll

Roast Beef & Horseradish Sandwich with roast beef, blue cheese horseradish aioli, caramelized onions, and spinach on ciabatta (+2.00 per person)

Krispy Kale Chicken Caesar Salad with kale, romaine, crisp bacon, parmesan cheese, signature Levy croutons, and classic Caesar dressing

Southwest Grilled Chicken Salad with crispy romaine, corn and black bean fiesta, jack cheese and crispy tortilla strips with honey lime vinaigrette

Buffalo Cauliflower Wrap with roasted cauliflower, shredded carrots, diced cucumbers, kale, and buffalo ranch in a spinach tortilla

"ZLT" Wrap with grilled zucchini, grilled squash, sundried tomato pesto, lettuce, tomatoes, and pepper jack cheese in a spinach tortilla

Substitute Gluten Free Bread +1.00 per sandwich

SERVED WITH

choose two

Assorted Individual Chips

Fresh Fruit Salad with berries

Classic Macaroni Salad

Greek Orzo Pasta Salad

Broccoli Salad

Deviled Egg Potato Salad

DESSERT

choose one

Freshly Baked Cookies

Gourmet Brownie Assortment

Assorted Dessert Bars

Rice Krispies Treats

Vegan & Gluten Free Fig Bars +1.00 per person

BEVERAGE SELECTIONS

Assorted Soft Drinks 3.00 each

Bottled Waters 3.50 each

Freshly Brewed Iced Tea 45.00 per gallon

Lemonade 45.00 per gallon



SMALL BITES & RECEPTIONS

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

Beef Tenderloin Crostini with horseradish aioli

8.00 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 Black Bean Quesadillas

4.00 each

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

SMALL BITES & RECEPTIONS

HAPPY HOUR

Garden Fresh Vegetable "Shooters" with buttermilk ranch and 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

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

Sweet Corn and Black Bean Quesadillas with avocado crema 

Bacon Wrapped Jalapeno Chicken Bites
28.00 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 

Formaggio Mac and Cheese Bites 

Smoked Brisket Empanadas with BBQ crema
26.00 per person



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

PLATED ENTRÉES

Our freshly prepared entrées are hand-crafted and served with signature rolls, herb butter, seasonal vegetables, and beverage service. Plated entrées 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.

SALAD SELECTIONS

Heartland Garden Salad with romaine, mixed greens, cucumbers, tomatoes, broccoli, onions, and white cheddar served with balsamic vinaigrette  

Midwest Harvest Salad with romaine and fresh kale, diced apples, white cheddar and sunflower seeds served with apple cider vinaigrette  

Ancient Grains Salad with romaine and mixed greens, purple rice and quinoa, roasted chickpeas, asiago cheese and served with lemon-dill vinaigrette  

Honey Pecan Salad with romaine and fresh spinach, candied pecans, and fresh berries served with creamy honey vinaigrette  

Spinach and Artichoke Salad with spinach, romaine, roasted artichokes, and shaved parmesan served with creamy roasted garlic dressing  

DESSERT SELECTIONS

Seasonal Cheesecake 

Classic Carrot Cake 

Chocolate Mocha Cake 

Flourless Chocolate Torte 

Angel Food Cake with seasonal fruit topping 

Vegan & Gluten Friendly Mini Bundt Cake +1.00 per person  

ENTRÉE SELECTIONS

Herb Grilled Chicken with thyme jus lié and brown-butter roasted fingerling potatoes  
29.00/35.00 per person

Seared Frenched Chicken Breast with sun-dried tomato cream sauce and parmesan roasted potatoes  
34.00/40.00 per person

Smoked Center Cut Pork Chop with apple-bacon chutney and rosemary mashed sweet potatoes 
30.00/36.00 per person

Maple-Glazed Salmon with wild rice pilaf
36.00/44.00 per person

Butternut Squash and Sage Risotto with roasted asparagus  
30.00/34.00 per person

Grilled Sirloin Steak with caramelized onion demi and French onion mashed potatoes 
market pricing

Duet Entree with Grilled Chicken and Jumbo Shrimp with lemon cream sauce and truffle mashed potatoes 
44.00 per person

Duet Entree with Braised Beef & Grilled Frenched Chicken with roasted garlic & Gouda mashed potatoes 
market pricing

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

SIGNATURE CHEF'S TABLES

OMAHA STEAKHOUSE

ROASTED MUSHROOM SALAD

with crispy romaine, roasted mushrooms, grape tomatoes, and red onion. Served with creamy dill dressing  

SPINACH AND ARTICHOKE SALAD

with spinach, romaine, roasted artichokes, and shaved parmesan served with creamy roasted garlic dressing  

GRILLED LEMON ASPARAGUS

ROASTED VEGETABLE MEDLEY

FRENCH ONION MASHED POTATOES

GRILLED PETITE BEEF MEDALLIONS

with caramelized onion balsamic demi glace 

HERB ROASTED CHICKEN

with peppered bacon and Boursin cream 

BOURBON AND CARAMEL BREAD PUDDING

with vanilla cream anglaise 

CHOCOLATE COVERED CHERRY CHEESECAKE

66.00 per person

RIVERFRONT BBQ

TRADITIONAL CREAMY COLESLAW



JALAPENO CHEDDAR MINI CORN MUFFINS



BACKYARD GARDEN SALAD

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

CHOPPED SMOKEHOUSE BRISKET

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

SMOKED PULLED PORK

with Levy Signature and honey BBQ sauces and bakery-fresh rolls 

SMOKEHOUSE BAKED BEANS



BOURBON GLAZED CARROTS



SMOKED CHEDDAR MAC AND CHEESE

with BBQ chip crust 

PEANUT BUTTER BROWNIES



WARM APPLE COBBLER



45.00 per person

Chef's Tables may be ordered for a minimum of 50 guests

CREATE YOUR OWN CHEF'S TABLE

Customize your guest's dining experience with a delicious mix of classic and inspired selections

58.00 per person

ENTRÉES

choose two

Grilled Chicken Bruschetta with tomato basil relish 

Herb-roasted Chicken with thyme jus lié 

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

choose one

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 balsamic vinaigrette  

Classic Caesar Salad with crispy romaine, fresh parmesan and Levy Signature croutons 

WARM SIDES

choose two

Wild Rice Medley 

Roasted Garlic Mashed Potatoes 

Loaded Mashed Potatoes 

Parmesan & Rosemary Roasted Potatoes

Signature Mac and Cheese 

Spinach and Parmesan Orzo Pasta 

Sauteed Green Beans  

Roasted Seasonal Vegetable  

Honey Garlic Roasted Carrots  

DESSERTS

choose one

Warm Seasonal Fruit Cobbler  

Assorted Mini Bundt Cakes 

Warm Caramel Bread Pudding 

Assortment of Gourmet Brownies 

Seasonal Cheesecake 

Chef's Tables may be ordered for a minimum of 50 guests

BAR SELECTIONS

HOSTED DELUXE BAR SERVICE

DELUXE COCKTAILS

Featuring Titos Handmade, Tanqueray 10, Johnny Walker Black, Captain Morgan, Crown Royal, Makers Mark, Bacardi Superior, Jameson, Hornitos

9.25 each

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 SERVICE

PREMIUM COCKTAILS

Featuring Smirnoff, Tanqueray, Johnny Walker Red, Jim Beam, Bacardi Superior, Jose Cuervo Gold, Jack Daniel's, Captain Morgan

8.50 each

PREMIUM WINE 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.

Beverages are billed on consumption unless otherwise noted. Pricing is subject to change without notice.

PACKAGE BAR SERVICE

	<u>TWO HOURS</u>	<u>THREE HOURS</u>	<u>FOUR HOURS</u>
PREMIUM BRANDS	26.00 pp	34.00 pp	42.00 pp
BEER & WINE	22.00 pp	26.00 pp	32.00 pp

CASHLESS BAR OPTIONS ARE ALSO AVAILABLE.

CHI HEALTH CENTER OMAHA IS A CASH-FREE FACILITY.

Each bar is subject to a 750.00 minimum in bar sales.

Bartender staffing is based on one bartender per 75-100 guests.

If the minimum is not met, a \$200.00 labor fee per bartender will be assessed.

WINES BY THE BOTTLE

SPARKLING & ROSÉ

- La Marca Prosecco 48.00
- Nicolas Feuillatte Brut 135.00
- Mumm Napa Brut Rosé 74.00

WHITE WINE

moscato

- Seven Daughters • 56.00

riesling

- Chateau Ste. Michelle 36.00

pinot grigio

- Santa Margherita 73.00

sauvignon blanc

- Kim Crawford 48.00

- Cakebread 88.00

chardonnay

- Kendall-Jackson Vintner's Reserve 50.00
- Sonoma-Cutrer Russian River Ranches 62.00

RED WINE

pinot noir

- Meiomi 64.00
- La Crema 76.00

- Belle Glos Clark & Telephone 88.00

merlot

- Decoy by Duckhorn 62.00

cabernet sauvignon

- Josh Craftsman Collection 40.00

- Louis Martini 58.00

- JUSTIN 80.00

red blends

- Conundrum by Caymus 70.00

- The Prisoner 125.00

- Wente Mount Diablo Highlands 84.00