



# 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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# 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 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.



THE ROAD TO GREAT

# 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 🌱

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

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

# 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 BUBBLER 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 Ryebein 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 🍴🌱

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

## 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

# 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 glaze 🍴

### 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 🌱

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

## 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 🌱

# 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

10.25 each

**DELUXE WINE BY THE GLASS** 10.25 each

**SPECIALTY BEER** 7.75 each

**DOMESTIC BEER** 7.00 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

9.50 each

**PREMIUM WINE BY THE GLASS** 9.50 each

**SPECIALTY BEER** 7.75 each

**DOMESTIC BEER** 7.00 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	27.00 pp	35.00 pp	43.00 pp
BEER & WINE	23.00 pp	27.00 pp	33.00 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