



CATERING MENU

APPETIZERS

to be ordered in advance

Caesar Wings \$24/dozen

Smoked Salmon Toast \$24/dozen

Baked Brie \$44
half wheel feeds 15-20

Wild Mushroom Fondue \$49
béchamel, spinach & Havarti
served with baguette for about 20
people

Eggplant Parmesan \$9
crispy eggplant, herb cream cheese,
pomodoro, fresh mozzarella, pesto

Crab Cakes \$70/dozen
horseradish remoulade

Burger Sliders \$39/dozen

Spinach & Artichoke Dip
\$49/half pan

Fresh Tomato
Bruschetta \$23.40/dozen

MEATBALLS POMODORO
\$24/dozen

Sweet Chili Shrimp \$35/dozen
chili butter, olive,
tomato, anisette

Taxis Driver Lavosh \$13
cream cheese, artichokes,
tomatoes, scallions & havarti cheese
8 pieces

Bacon Wrapped Shrimp
\$35/dozen

Wine Plate \$6/person

PLATED LUNCH ENTRÉES

choose 3 | all sandwiches served with fries

Short Rib Sammy \$14
sweet onion jam, horseradish aioli,
smoked cheddar, on ciabatta

Chicken Caesar Salad \$18
romaine, bacon, grape tomatoes,
croutons & parmesan cheese
topped with chicken

Meatloaf \$14
Mashed Yukons, Mushroom Gravy,
Green Beans

Grilled Salmon \$17
Sweet Corn and Pesto Risotto, Tomato,
Artichoke, Broccolini

Steak Salad \$18
flat iron, romaine, fingerling potato, egg,
tomato, onion, gorgonzola
& herb vinaigrette

Patty Melt \$12
Certified Angus beef, caramelized
onions, thousand island & Swiss
on marble rye

Chicken Focaccia Sandwich \$12
butter lettuce, tomato, avocado,
havarti, basil mayo, on focaccia

Cucumber \$8.5
wheat bread, herb cream cheese,
tomato, onion, swiss, basil mayo

Velvet Chicken \$19.5
parmesan crusted chicken breast on
linguine, with a splash of white wine,
tossed in wild mushroom Romano
cream sauce

PLATED DINNER ENTRÉES

choose 1 | Add a wedge or house salad upon request \$5.50

Velvet Chicken \$19.5
parmesan crusted chicken breast on
linguine, tossed in wild mushroom
Romano cream sauce

Grilled Salmon \$23.5
Sweet corn & pesto risotto, asparagus,
tomatoes & artichoke

Pork Flat Iron \$21
Soy and Ginger Marinated Pork Flat Iron
on a Red Pepper and Sweet Potato
Hash, Cilantro Pesto, Broccolini

Blackened Tuna \$24.5
yellowfin tuna blackened over basmati
rice with garlic spinach, ginger sesame
soy and mango salsa

Steak Frites \$23.5
rosemary and dijon marinated flat
iron, hand-cut fries, steak sauce, herb-
mustard butter

Tuscan Shrimp Pasta \$23
shrimp, spaghetti, broccolini, basil,
tomato, olive oil, crushed red pepper

Meatloaf \$18
mashed potatoes, mushroom gravy,
sautéed vegetables

Filet \$38
7 oz topped with lump crab and shrimp,
blue cheese butter served with fingerling
potatoes, Brussels sprouts & bacon

Crab Cake Salad \$18
romaine, tomato, red onion, cucumber,
couscous, feta, almonds, pesto
vinaigrette

Veggie Pasta \$15
with red sauce

DESSERT

choose one from the group

Chocolate Brownie \$6
vanilla bean ice cream,
fudge sauce, caramel

Key Lime Pie \$8
fresh house made

Seasonal Bread
Pudding \$6

Mini Dessert Sampler
Available \$5 per person

CREATE YOUR OWN BUFFET - AVAILABLE FOR ON AND OFFSITE EVENTS

Entrees

Chicken Enchiladas	1/2 pan _____	Full pan _____
Pork Flat Iron	1/2 pan _____	Full pan _____
Velvet Chicken with Penne Pasta	1/2 pan _____	Full pan _____
Penne Meatballs	1/2 pan _____	Full pan _____
Pot Roast	1/2 pan _____	Full pan _____
Tuscan Shrimp Pasta	1/2 pan _____	Full pan _____

Sides

Green Beans	1/2 pan _____	Full pan _____
Garlic Mash Potatoes	1/2 pan _____	Full pan _____
Caesar Salad	1/2 pan _____	Full pan _____
Red Rice	1/2 pan _____	Full pan _____
Basmati Rice	1/2 pan _____	Full pan _____
Cole Slaw	1/2 pan _____	Full pan _____
Mini Dessert Sampler	1/2 pan _____	Full pan _____
Quarter Cold Sandwich Platters	40 pan _____	

Cold Cucumber
Turkey Bacon Blue
Cold Pastrami on rye w/swiss



1822 N 120th ST
Omaha, NE 68154

Ask about custom buffet options for lunch & dinner events

Event space available for up to 35 people. Multiple set up options available based on the size of the group
Private events in the main dining room available

Contact Ellen
for more information
catering@restaurantsinc.net
402-216-6648

A \$500 minimum spend is required to open before regular business hours