

### Hosted Bar Services (for up to 5 hours)

**Beer, Wine & Soda:** Bud Light, Coors Lite, House White Wine, House Red Wine, House Sparkling Wine, Coca-Cola Products

**\$16.50 per person**

**Well Bar:** Bud Light, Coors Lite, House White Wine, House Red Wine, House Sparkling Wine, Coca-Cola Products, Bourbon, Gin, Scotch, Spiced Rum, Rum, Vodka, Tequila, Amaretto

**\$19.50 per person**

**Premium Bar:** Bud Light, Coors Lite, Zipline, House White Wine, House Red Wine, House Sparkling Wine, Coca-Cola Products, Jack Daniels, Crown Royal, Beefeater, Dewars, Captain Morgan, Bacardi, Titos, Cuervo, Amaretto, Bailey's & Kahlua

**\$22.50 per person**

**Top Shelf:** Bud Light, Coors Lite, Zipline & Boulevard Wheat, Joel Gott Chardonnay, Joel Gott Washington Red Blend, House Sparkling Wine, Coca-Cola Products, Maker's Mark, Crown Royal, Tanqueray, Basil Hayden, Captain Morgan, Bacardi, Ketel One, Jose Cuervo, Amaretto, Bailey's & Kahlua

**\$26.25 per person**

\*All bars include disposable cups, ice, lemons, limes, stir straws, white paper cocktail napkins

\*One bartender included with package (up to 100 guests), each additional bartender (per 100 guests) is required & charged \$200 for up to 5 hours

\*Security guards are required with all bar services at \$40 per hour per guard (1 guard needed for every 200 guests)

\* Wine service delivered to guests is available for an additional charge

*All bar packages are subject to 20% services fee & applicable taxes*

Every event is exceptional when you let Catering Creations do the work for you!

Whether the event is large or small, casual or formal, we insist that each event receives the same attention to detail, both in and out of the kitchen.

Catering Creations is a fully licensed and insured Catering Company serving many of the finest venues in Omaha and its surrounding areas. Our company has been voted as Best Caterer of Omaha by Omaha Magazine's Voter's survey every year since 2010.

We were awarded the Prestigious National ACE Award by Catersource Magazine as the Best Midwest Caterer. Our company carries a list of other awards, recognitions and accomplishments, but the best recognition always comes from our satisfied happy clients.

**CATERING  
CREATIONS**  
MAKE IT MEMORABLE

*For*

**FOUNDERS  
ONE • NINE**  
*An Urban Chic Event Space*



1915 Jackson Street  
Omaha, NE 68102  
402-558-3202  
[www.cateringcreations.com](http://www.cateringcreations.com)  
[events@foundersomaha.com](mailto:events@foundersomaha.com)

**BUFFET:** A meal where menu items are served on platters, in bowls, and chafers on one main buffet table. Guests help themselves to the buffet. Servers clear the plates and guest tables when guests are finished eating.



The standard buffet generally includes at least: 1 salad, 1 vegetable, 1 starch, 1-3 entrées, and dinner rolls & butter.

**Dual Entrée Dinner Buffet Example Menu**  
**Starting at \$27.30 per person**

Mixed Greens, Dried Cranberries, Candied Walnuts, Feta Cheese & Red Onions with a Port Wine Raisin Vinaigrette

Tender Roasted & Sliced Beef Loin in Brandy Peppercorn Sauce

Herb Marinated Chicken Breast in a Roasted Garlic Cream Sauce

Baby Red Potatoes with Parmesan & Parsley Butter

Fresh Vegetable Medley: Green Beans, Bell Peppers, Onions and Carrots

Dinner Rolls & Butter

Coffee Station



-Serving staff are included in Menu Pricing  
-Linens are an Additional Charge  
-Tables, Chairs, China, Silverware, Water Goblet & Coffee Cup are included in Venue Rental  
**\$5,000 food & beverage minimum on Fridays**  
**\$5,000 - \$10,000 food & beverage minimum on Saturdays depending on date**  
**Sunday's food & beverage minimum adjusted to headcount**



**PLATED:** A full meal served in courses to seated guests.

Standard plated meals often include: Served Course of salad, soup or appetizer; Served Plated Entrée Course including 1-3 meat entrees, 1 starch, 1 vegetable, and dinner rolls with butter. Plated meals will create an extended formal feel to the event.

**Single Entrée Plated & Served Example Menu**  
**Starting at \$38.50 per person**

Mixed Greens, Tomatoes, Bacon, Red Onion and Parmesan Cheese in a Dijon Herb Vinaigrette

Chicken Piccata: Grilled Chicken in a White Wine and Butter Sauce with Capers

White Cheddar Whipped Potatoes

Green Beans Almondine

Dinner Rolls & Butter

Coffee Station



**Catering Creations offers fully customized menus to suit your style and menu. Ask us about ALL the options that are available!**

\*All menus subject to 20% service fee & applicable taxes

**Add Your Favorites!**

Hors d'Oeuvres, Bar Snacks and Late-Night Snacks



Antipasto Display: Assorted Cheese, Cured Meats, Dips, Marinated Vegetables, Nuts, Dried Fruits served with Sliced Baguettes **\$7.00 per person**

**Bar Snacks**

**Starting at \$3.15 per person**

Brown Sugar Dijon Spiced Pretzels

Catering Creations Trail Mix

Homemade Potato Chips with Parmesan & Truffle

Homemade Parmesan Ranch Potato Chips

Homemade Sriracha Beef Jerky Bites

Maple Glazed Sweet and Salty Peanuts

Sweet and Spicy Almonds and Pistachios with Fennel

**Passed Hors d'Oeuvres**

**Select a minimum of 3 options starting at \$6.00 per person**

-Classic Bruschetta

-Loaded Potato Crown

-Corn & Zucchini Fritters with Charred Jalapeno Honey Aioli

-Cucumber Crowns filled with Smoked Salmon Rillettes

-Miniature Crab & Shrimp Cakes with Southwestern Aioli

-Spinach & Artichoke Tartlets with a Grape Tomato Garnish

-Veggie Spring Rolls with Apricot Sweet Chili Dipping Sauce

**Late Night Snack**

**Starting at \$5.80 per person**

\*Late Night Station Attendant Required \$90.00

-Warm Soft Pretzel Bites served with Beer Cheese Sauce

-Totcho Bar – Tater Tot Nachos

- Beef Sliders with Caramelized Onion Tomato Mayo

-Late Night Pizza: Meat Lovers and Cheese Pizza

-Assortment of Tacos

-Our Version of "Mini Runzas" & French Fries

-Mac & Cheese Bar

-Waffle Bar

-Donut & Pastries