



catering menu

 venue
catering & events

venuecaters.com
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information

frequently asked questions

All menu pricing is reflective of food only. Any applicable taxes, rentals, delivery or service fees are an additional charge. Unless otherwise noted, all prices are charged out per person and are subject to change without notice.

What is included with our catering order?

Simple Orders | Upscale disposable plates, silverware, napkins and serving utensils are included

Off-site | Please contact your coordinator for specifics as each catering facility is handled differently. Upscale white disposables are included with all of our off-site caterings. We would be happy to coordinate additional rentals on your behalf

On-site Private Dining | China and standard linens are included with your private dining reservation. (excludes the Scottish Rite & Jasmine Room)

When is payment due?

Simple cater pickup or delivery | Payment is due upon delivery or pickup

On-site Private Dining | Payment is due upon conclusion of the event. A signed contract is needed to secure reservation but a deposit is not needed.

Off-site event | With 100 or more guests, a \$1000 deposit is required to secure our services. The remainder of the payment is due 10 days prior after your confirmed head count is submitted. Venue reserves the right to cancel the order with no refund of the deposit if payment is not received.

NOTE: To avoid a credit card processing fee of 3% of orders over \$1000, please use another form of payment

What are your service fees?

Our service fee is 20% of the food & beverage total and is applied to all on-site facilities. When full service is needed or required off site, an automatic fee of 20% is incurred to transport a restaurant off site & to pay the staff to execute.

Is there a minimum order for a catering order?

Venue typically requires a 20 guest minimum and a 48-hour notice. Please inquire about options available that day if you do not meet those deadlines and we'll do our best to present alternatives available that day.

Is there a delivery fee for catering services?

Starting at \$25, our prompt and professional team will deliver right to your door. Delivery charges are based upon distance from our kitchen, size of order, number of vehicles needed and how much setup is required. There are additional charges if equipment pickup is required following an event.

Does the kitchen make extra meals?

No. Venue chefs calculate & portion a certain amount of ounces of each item per person based on your submitted head count. Our buffets are not priced out as an "all you can eat" buffet. But if there is food remaining once everyone has gone through, guests are welcomed to come through the line again. The max time for a buffet setup is 1 ½ hours.

Can I customize my catering if I don't see something on your menu?

Absolutely! We are so proud of our chefs and our talented chefs will do their best to create menus that suit your needs and desires for your special event.

Are you able to accommodate special dietary requests?

With ample notice, we will do our best to accommodate for most dietary restrictions. Note: Venue Restaurant is a gluten free certified establishment.

When do you need my final head count?

We require your final head count at least 10 days prior to your event so we can plan accordingly.

Do you allow outside food at your establishments?

No, we are in the business of making food. We do make an exception for outside dessert. We do have an amazing talented bakery chefs who can customize and create goodness. But if you opt to bring in dessert, you will incur a \$25 fee or \$1.00 per person fee, whichever is greater on your final bill.

Do you offer bar catering services off site?

Yes! We are happy to provide bar services for your event. For cash bar options, we do need 30 business days to apply for a special designated license (sdl), so please plan accordingly. Please inquire with your coordinator about services and prices offered.

breakfast items

breakfast dishes ^{gf}

priced per person

seasons freshest fruit platter
vanilla yogurt, cinnamon granola, berries
scrambled eggs with cheese
southwest scrambled eggs
crispy breakfast potatoes
sausage links
pecanwood smoked bacon
ham

Venue Catering & Events' kitchen is scratch based which allows our Chefs the freedom to personalize menus. Minimum orders of 20 are required for all catering orders unless you have made special arrangements with your coordinator. Other options are available no matter the size of your group.

breakfast casseroles

minimum 12

savory

biscuits and gravy casserole
bacon and potato frittata ^{gf}
spinach, feta and mushroom frittata ^{gf}
cheesy hashbrown casserole ^{gf}

sweet

cheese blintzes | raspberry sauce
cinnamon roll casserole | icing
french toast casserole | maple syrup
baked oatmeal and berry casserole |
melba sauce ^{gf}

bread, pastries & donuts

bagels and flavored cream cheeses
variety of mini breakfast pastries
house-made coffee cake, muffins and scones
biscuits and gravy
buttermilk | sage | white cheddar bacon | sausage
and cheddar
cinnamon rolls
maple bacon | classic cinnamon | orange rolls |
pecan sticky rolls add .50
house-made muffins
blueberry buttermilk | raspberry buttermilk |
chocolate chip
blueberry buttermilk loaf bread - sliced
cranberry orange loaf bread - sliced
donut holes
glazed | powdered | chocolate | maple glazed

sandwiches & burritos - grab & go!

breakfast burritos
sausage | egg | diced onions | cheese | salsa | hot
sauce
english muffin sandwiches
egg and cheese | choices of bacon, sausage,
smoked ham or vegetarian | add smoked salmon

hors d'oeuvres

fresh platters

seasonal fresh fruit platter *gf*
veggie platter *gf*
chipotle ranch | roasted garlic hummus
cheese and cracker platter *gf**
variety of cheese and crackers | fresh fruit garnish
artisan cheese platter *gf**
variety of soft and hard cheeses | nuts | pickled
accoutrements | fruits | crackers
cold smoked salmon platter
crackers | dill cream cheese | hard-boiled eggs |
red onions | capers
caprese skewer platter *gf* - 1.5 per person
cherry tomatoes | fresh mozzarella | basil |
balsamic drizzle
antipasto platter
variety of sliced meats | soft and hard cheeses |
olives | pickled accoutrements | crackers

delicious dips

lobster rangoon dip *gf** | wonton chips
spinach and artichoke dip | house tortilla chips
fresh guacamole *gf** | house tortilla chips
house salsa *gf** | house tortilla chips
cactus queso *gf** | house tortilla chips
bruschetta bar
fresh tomato bruschetta | pesto | crostini
pistachio crusted cheese ball *gf*
cranberry crisps

from the garden

1.5 pieces per person
general tso's brussels sprouts *gf*
vegetable potstickers *gf*
parmesan artichoke hearts
asiago asparagus
vegetable spring roll | sweet chili sauce
jalapeno corn cakes | honey drizzle
spinach and artichoke stuffed mushrooms
asparagus and prosciutto deviled eggs *gf*
spanakopita
cheese stuffed new potatoes *gf*

from the farm

1.5 pieces per person

reuben spring roll
swedish meatballs
bacon and bourbon meatballs
spicy bbq meatballs
beef satay ^{gf}
korean bbq dipping sauce
beefy bleu crostini
port wine caramelized onions | bleu cheese aioli |
sliced ribeye
mini beef wellington
savory piece of beef tenderloin | mushroom
duxelle | puff pastry | creamy horseradish dipping
sauce
steak sliders - 1 per person
creamy horseradish | lettuce, tomato, onion | buns
pork sliders - 1 per person
apple slaw | bbq | slider buns
steam bun sliders - 1 per person
choice of:
pulled pork with jalapeno slaw | bbq drizzle
brisket with bbq sauce and creamy coleslaw
italian sausage
stuffed mushrooms and marinara sauce
coconut chicken strips
mango sweet chili
chicken cordon bleu bites
honey mustard
chicken lollipops
korean bbq or garlic parmesan
chicken wings
buffalo or bbq
buffalo style chicken spring rolls
bleu cheese dipping sauce
chicken lemongrass potstickers
potsticker dipping sauce
bacon wrapped chicken skewer ^{gf}
stuffed with jalapeno cream cheese
BLT bites
bacon wrapped dates ^{gf}
smoked candied bacon jam tart

from the fishmonger

1.5 pieces per person

bbq shrimp and grits
tempura shrimp
jumbo shrimp cocktail ^{gf} | cocktail sauce
shrimp potstickers | sesame soy sauce
ahi tuna cucumber canape | wasabi cream
bacon wrapped scallops ^{gf}
coconut shrimp | mango sweet chili sauce
smoked salmon spread ^{gf} | lavosh crackers
crab cakes | remoulade sauce
lox salmon crostini
cream cheese | dill | lemon | pumpernickle toast
ceviche shooters ^{gf}
shrimp | bay scallop | cilantro citrus marinade



cold lunches



sandwiches & wraps

one sandwich or wrap per person

club ciabatta

bacon | turkey | ham | lettuce | tomato | swiss | cheddar | sriracha aioli

cranberry chicken salad

on a fresh baked croissant

italian ciabatta

salami | prosciutto | lettuce | tomato | onion |

provolone cheese | caper aioli

roast beef wrap

sliced roast beef | lettuce | red onion | tomatoes | bleu cheese spread

turkey wrap

sliced turkey | pesto | provolone | lettuce | tomato | onion | aioli

southwest wrap

fiesta chicken | black bean & corn salsa | lettuce |

cheddar jack cheese | chipotle ranch

ham, swiss & apple wrap

ham | sliced apples | lettuce | swiss cheese | red onion | honey mustard

pecan bleu wrap

grilled chicken | lettuce | apples | pecans | bleu cheese crumbles | cranberries | maple vinaigrette

greek wrap

red pepper hummus | cucumber | carrots | kalamata olives | red onion | feta | lettuce

fresh entree salads

boxed lunch with fudge brownie or cookie

plated lunch with roll & butter

pecan bleu salad ^{gf}

mixed greens | grilled chicken | candied pecans | diced apples | bleu cheese crumbles | dried cranberries |

maple vinaigrette

cobb salad ^{gf}

mixed greens | grilled chicken | bleu cheese crumbles | bacon | avocado | hard-boiled egg | diced tomato | red

onion | black garlic ranch

spinach salmon salad ^{gf}

spinach | grilled salmon | toasted almonds | marinated

pears | feta | strawberries | balsamic vinaigrette

greek salad ^{gf}

mixed greens | grilled chicken | tomato | feta | red

onion | cucumber | kalamata olives | greek vinaigrette

southwest steak salad ^{gf}

mixed greens | certified angus steak | black bean & corn salsa | cheddar cheese | avocado | chipotle ranch

chicken caesar salad

romaine | grilled chicken | red onion | parmesan |

croutons | caesar dressing

hot lunches

hot sandwiches

sandwich | one side add salad

italian beef

juicy slow roasted beef | provolone cheese | giardiniera
| hoagie

philly cheese steak

shaved beef | sautéed peppers and onions |

mushrooms | pepper jack sauce | hoagie

french dip

sliced ribeye | caramelized onions | provolone cheese |

hoagie | au jus

grilled chicken

lettuce | tomato | onion | honey mustard | pepperjack
cheese

pulled pork

cider braised pork | bbq | apple coleslaw | pickle chips |

sliced red onion | kaiser bun

house burgers

lettuce | tomato | onion | sliced cheeses | ketchup |

mustard | pickles

gyro

shaved beef and lamb | feta | tomato | onion | kalamata

olives | tzatziki sauce | pita bread

hot beef

pot roast | mashed potatoes | texas toast | gravy |

build-your-own bars

as meal or as side

mac and cheese bar

creamy mac and cheese | green onions | bacon bits |
broccoli | diced chicken | sour cream | jalapenos

baked potato bar ^{gf}

chopped bacon | diced chicken | roasted broccoli |
cheese sauce | diced green onions | jalapenos |

sour cream

mashed potato bar ^{gf}

green onions | chopped bacon | sour cream | cheddar
cheese | jalapenos | hot sauce | choice of pulled pork
or chicken

sides ^{gf}

salads

garden salad

with ranch and balsamic

pecan bleu salad

mixed greens | apples | cranberries | bleu cheese

crumbles | candied pecans | maple vinaigrette

spinach strawberry salad

baby spinach | feta cheese | slivered almonds |

sliced strawberries | balsamic dressing

cucumber and tomato salad

asian slaw

creamy apple slaw

cranberry almond broccoli salad

greek orzo pasta salad ^{not gf}

lemon-parmesan tortellini pasta salad ^{not gf}

creamy penne pasta salad

vegetables

balsamic roasted vegetables

seasonal sauteed vegetables

green bean amandine

tangy bacon and onion green beans

tri-colored carrots

roasted brussels sprouts

poblano creamed corn

fire roasted corn

starches

scalloped potatoes

crispy cajun sweet potatoes

wild rice pilaf

kettle chips

basmati rice

cheesy hashbrown casserole

brown sugar and bacon baked beans

creamy mac and cheese ^{not gf}

parmesan risotto

herb roasted potatoes

parmesan polenta

potato salad

twice baked potatoes

additional sides

mashed potatoes

choice of garlic, white cheddar or

bacon and bleu cheese

dinner buffet



beef

sliced manhattan roast ^{gf}
choice of sauce:
red wine demi | gorgonzola cream | worcestershire
cream | bourbon mushroom
slow cooked beef brisket ^{gf}
bbq and horseradish sauce
pot roast
beef gravy
beef burgundy
beef stew braised in red wine
certified angus beef prime rib ^{gf}
market price – add carving station \$75.00

pork

italian pork roulade ^{gf}
parmesan | prosciutto | fennel | dijon cream
slow cooked ham ^{gf}
smoked | maple mustard glaze
pork loin roast ^{gf}
choice of sauce:
burgundy peppercorn sauce | cider glaze | cajun
cream | chili verde | creamy whole-grain mustard

seafood

grilled salmon ^{gf}
choice of sauce:
lemon dill beurre blanc | chipotle lime | ginger soy
lemon butter cod ^{gf}
herb beurre blanc sauce
grilled shrimp skewers ^{gf}
choice of seasoning:
garlic herb | six pepper | blackened

buffets include:
garden salad with ranch and balsamic ^{gf}
freshly baked rolls and butter
two side choices
upscale disposable cutlery and plates

chicken

chicken florentine ^{gf}
grilled chicken | spinach | artichoke | mozzarella |
provolone
chicken marsala
lightly breaded | mushroom and marsala wine sauce
coconut curry chicken ^{gf}
creamy coconut | white rice
chicken bruschetta ^{gf}
grilled chicken | tomato bruschetta | balsamic glaze |
basil cream sauce
chicken parmesan
parmesan breaded chicken | marinara | parmesan
cream | tomato bruschetta topping
chicken piccata
lightly breaded | white wine and butter sauce | capers
chicken monterey ^{gf}
grilled chicken | bacon | cheddar jack cheese | tomato |
scallions | bbq
chicken tikka masala
indian style | marinated chicken | creamy spiced
tomato sauce | white rice

south of the border

all served with house tortilla chips

fajitas ^{gf}

two per person - choice of two proteins:

grilled chicken | shredded pork | beef | marinated shrimp add 2.00

sautéed onions and peppers | refried beans | mexican rice | salsa | guacamole | sour cream | corn or flour tortillas

street tacos

three per person - choose two proteins:

al pastor pork | chorizo | carnitas | brisket | ancho-lime chicken | crispy buffalo chicken | pollack

black beans | cilantro lime rice | queso fresco | avocado crema | pico de gallo | flour or corn tortillas

rice bowls ^{gf}

cilantro lime rice | shredded beef and chicken | sautéed peppers and onions | shredded lettuce | salsa | fire

roasted corn | sour cream | jack cheese | black beans add guacamole 3.00 add queso 2.00

enchiladas

choice of chicken chili verde or beef and traditional red | refried beans | mexican rice | sour cream | salsa | queso sauce

sides ^{gf}

salads

garden salad

with ranch and balsamic

pecan bleu salad

mixed greens | apples | cranberries | bleu cheese

crumbles | candied pecans | maple vinaigrette

spinach strawberry salad | add 1.50

baby spinach | feta cheese | slivered almonds |

sliced strawberries | balsamic dressing

cucumber and tomato salad

asian slaw

creamy apple slaw

cranberry almond broccoli salad

greek orzo pasta salad ^{not gf}

lemon-parmesan tortellini pasta salad ^{not gf}

creamy penne pasta salad

vegetables

balsamic roasted vegetables

seasonal sauteed vegetables

green bean amandine

tangy bacon and onion green beans

pasta

select one

select two

select three

all served with choice of garden or caesar salad | garlic bread | choice of one side

chicken fresca linguine

choice of chicken or shrimp add 2.00 | white wine and butter sauce | mixed vegetables | fresh herbs |

parmesan cheese

house-made lasagna

chicken parmesan alfredo or sausage marinara baked tortellini

choice of chicken and pesto parmesan cream or sausage and marinara

pulled pork creamy mac and cheese bake

white cheddar macaroni | pulled pork | bbq

pasta primavera

penne pasta | garlic cream sauce | mixed vegetables | mozzarella and provolone cheese

chicken manicotti

three cheese stuffed | shredded chicken | choice of marinara or creamy parmesan sauce

tri-colored carrots

roasted brussels sprouts

poblano creamed corn

fire roasted corn

starches

scalloped potatoes

crispy cajun sweet potatoes

wild rice pilaf

kettle chips

basmati rice

cheesy hashbrown casserole

brown sugar and bacon baked beans

creamy mac and cheese ^{not gf}

parmesan risotto

herb roasted potatoes

parmesan polenta

potato salad

twice baked potatoes | add 1.00

additional sides | add 2.00

mashed potatoes

choice of garlic, white cheddar or bacon and bleu cheese



plated options

lunch

entree salads

venue pecan bleu ^{gf}
candied pecans | apples | mixed greens | bleu
cheese crumbles | dried cranberries | maple
vinaigrette
spinach salmon ^{gf}
grilled salmon | baby spinach | toasted almonds |
pear | feta | sliced strawberries | balsamic
vinaigrette
chicken caesar
romaine | shaved parmesan | house-cured egg
yolk | croutons | caesar dressing | grilled chicken |
anchovies upon request
cobb salad
grilled chicken | mixed greens | bleu cheese
crumbles | bacon | avocado | hard boiled egg |
diced tomato | red onion | black garlic ranch

vegetarian

drunken noodles ^{gf}
hoisin | stir fry vegetables | rice noodles | cilantro |
cashews | spicy upon request
fire-roasted vegetable polenta cake ^{gf v}
roasted cauliflower | butternut squash | red onion |
edamame | red bell pepper and zucchini | herbed
polenta cake

dinner

chicken

chicken marsala
lightly breaded chicken breast | garlic | mushroom
| marsala wine reduction | roasted marble
potatoes | vegetable saute
chicken florentine ^{gf}
grilled chicken | sundried tomatoes | spinach
creamy white sauce | roasted marble potatoes |
green bean amandine
chicken bruschetta ^{gf}
grilled chicken breast | bruschetta topping | basil
cream | yukon gold mashed potatoes | vegetable
saute

seafood

grilled salmon ^{gf}
house-cut 8oz salmon filet | parmesan risotto |
grilled asparagus
surf n' turf ^{gf}
grilled 4oz filet mignon | three garlic and herb
marinated grilled shrimp | black truffle risotto |
grilled asparagus

entrees

quiche of the day
chef's selection | seasonal ingredients | local olive
creek farm eggs | flaky crust | choice of side
4oz grilled salmon ^{gf}
grilled hand-cut salmon filet | fresh lemon wedges |
balsamic glaze | choice of side
chicken salad sandwich
dijon cranberry pecan dressing | bacon | tomato |
lettuce | fresh baked croissant | choice of side
venue club ciabatta
ciabatta bread | turkey | ham | bacon | swiss and
cheddar | roasted garlic aioli | lettuce | tomato |
choice of side

pasta

chicken alfredo
garlic cream sauce | grilled chicken | chef's choice
noodles
chicken fresca ^{gf}
white wine butter herb sauce | vegetable medley |
parmesan cheese | chef's choice noodle

beef

4oz filet | 7oz filet ^{gf}
center cut CAB | roasted marble potatoes |
seasonal vegetable sautee
12oz ny strip ^{gf}
hand-cut CAB strip loin | roasted marble potatoes |
seasonal vegetable saute
manhattan strip ^{gf}
sliced boneless roasted strip loin | red wine demi |
yukon gold mashed potatoes | vegetable saute
*rsvp menus only
beef brisket ^{gf}
tender beef brisket | horseradish sauce and bbq |
yukon gold mashed potatoes | vegetable saute

pasta

drunken noodles ^{gf}
hoisin | stir fry vegetables | rice noodles | cilantro |
cashews | spicy upon request
chicken alfredo
garlic cream sauce | grilled chicken | chef's choice
noodles
chicken fresca ^{gf}
white wine butter herb sauce | vegetable medley |
parmesan cheese | chef's choice noodle

something sweet



Sliced desserts, individual desserts and custom cakes available.

Simply inquire with your catering coordinator about options and pricing.

designer bite size desserts

2 per person
2.5 per person
or 3 per person

chef-selected assortment of:
cheesecakes
petit fours
panna cotta tarts
salted caramel tarts
mini cupcakes
cream puffs
fruit tarts
cake balls

house-made bars

bite size
or full-size
two dozen minimum

triple chocolate fudge brownies
zesty lemon
pink lemonade
berry shortbread
lemon blueberry
red velvet brownies
pumpkin with chai cream cheese
chocolate 7 layer
blondies

house-made cookies

one dozen minimum

chocolate chip
chocolate chunk
oatmeal raisin
lemon
snickerdoodle
chocolate peanut butter chunk
salted caramel cookies add .50

restaurant spaces

venue restaurant & lounge

LINCOLN ROOM

Located inside Venue Restaurant & Lounge, the Lincoln Room is great for small to mid-sized events.

LANCASTER ROOM

The Lancaster Room is perfect for smaller, more intimate events. Open the room up to the Nebraska Room for one gorgeous large space for up to 100 people.

NEBRASKA ROOM

Similar to the Lancaster Room, the Nebraska Room is a newer private dining room at Venue Restaurant & Lounge and great for smaller events.

CORHNUSKER ROOM

The Cornhusker Room inside Venue Restaurant & Lounge is an excellent venue for mid-sized to large events.

piedmont bistro by venue

THE LION'S DEN

Our Lion's Den private event room provides an inviting cozy atmosphere your guests will fall in love with. Tucked away in the bistro, this hidden gem allows your guests to experience a true modern event. Whether enjoying a casual cocktail hour with appetizers and drinks or having an intimate seasonal get-together for your office, the Lion's Den private event room will be the talk of your event!

cactus modern mexican & cantina by venue

THE FRESNO ROOM

Join us at Lincoln's newest Mexican restaurant created by the Venue Brand group. With options for ordering from a limited menu or having a full buffet spread, your guests are sure to enjoy the modern flavors and aesthetic of the Fresno room.



downtown spaces

the jasmine room

Vintage elegance and modern sophistication mingle in our historic ballroom. Together, let's create memories to last a lifetime. The Jasmine Room at The Grand Manse is the perfect destination for a wedding reception in Lincoln, NE.

- Seats 400 (or 700 for cocktails)
- Antique bar
- Stunning chandeliers
- LED skylight
- Original wood dance floor
- French doors to open patio
- Three, 17-foot HD projectors
- Audio system
- Elegant atmosphere

The Grand Manse is also conveniently located near Embassy Suites, Holiday Inn, The Cornhusker Marriott, Hilton Garden Inn, The Hyatt, and The Courtyard Marriott in Downtown Lincoln.



scottish rite ballroom

This is where the luxury of Gatsby's roaring 20's meets modern sophistication. The Scottish Rite Ballroom is dignified opulence at its finest and is Lincoln's newest destination for today's engaged couples.

- Seats up to 525 (or 800 for cocktails)
- Built-in Stage
- Original wood dance floor
- HD projector and screen
- Opulent chandeliers
- Up lighting on columns
- Abundance of columns and archways
- Electronic fireplace
- Lavish atmosphere

Located at the heart of the Centennial Mall, the Scottish Rite Ballroom is within walking distance to the State Capitol, Cornhusker Marriott Hotel and just minutes away from the Historic Haymarket, Pinnacle Bank Arena and Memorial Stadium. Your wedding reception will help write the next chapter of this historic and lavish building.





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