

**\*Price Per Serving (25 Serving Minimum)**

**\*Appetizers:**

- Bruschetta with Toast Points \$3
- Spinach Artichoke Dip with Fresh Chips \$3
- Queso and Salsa with Fresh Chips \$3
- Cheesy Potato Croquettes \$4
- Spinach Artichoke Puff Pastries \$4
- Pulled Pork Sliders with Pickles \$4
- Honey Bourbon Chicken Satay \$5
- Stuffed Sweet Peppers with Chorizo \$5
- Bacon Wrapped Chorizo Dates \$5
- Italian, Swedish, or Bleu Cheese Meat Balls \$5
- Crab Rangoon Dip with Wonton Chips \$5
- Prosciutto Wrap Figs - Almond Mascarpone \$6
- Crab Stuffed Mushrooms \$6
- Smoked Salmon Pate with Toast Points \$6
- Poached Apple, Shrimp and Gorgonzola \$6
- Shrimp Cocktail \$6

**Platters: (20 Servings Per Platter)**

- Vegetable Crudit  \$50
- Fruit and Yogurt \$50
- Artisan Cheese Board \$150
- Charcuterie Board \$150

**\*Proteins:**

**Chicken**

- Herb Crusted Chicken \$7
- Spinach Artichoke Chicken \$7
- Honey Butter Chicken Thighs \$7

**Beef**

- Braised Beef \$7
- Beef Tips in Whole Grain Mustard Sauce \$7
- Smoked Beef Brisket \$9
- Mediterranean Flank Steak \$14

**Pork**

- Pulled Pork \$6
- Herb Crusted Pork Loin \$7
- Mustard Crusted Pork Loin \$7
- Maple Glaze Pork Loin \$9

**Seafood**

- Pineapple Pico Tilapia \$7
- Lemon Butter White Fish \$7
- Roasted Salmon \$12
- Salmon Provencal \$14

**Vegetarian**

- Eggplant Parmesan \$7
- Marinated-Grilled Portabella Mushrooms \$7
- Stuffed Bell Peppers \$8

**\*Starch Sides:**

- Garlic Smashed Potatoes \$2
- Smashed Potatoes \$2
- Roasted Red Potatoes \$2
- Baked Potato \$2
- Steamed Basmati Rice \$2
- Wild Rice Pilaf \$2
- Macaroni and Cheese \$2
- Cheesy Hash Browns \$2
- Smashed Sweet Potatoes \$3
- Duck Fat Potatoes \$4

**\*Vegetable Sides:**

- Steamed Green Beans \$2
- + \$1 Roasted Peppers, Garlic, or Almond
- Roasted California Blend \$2
- Roasted Squash Medley \$3
- Cauliflower Rice \$3
- Vegetable Noodles \$4
- Roasted Brussel Sprouts \$4
- Roasted Asparagus \$4

# TALON ROOM CATERING

**Matthew Rogge**

**Talon Room Owner**

**P: (402) 641-0943**

**E: [matt@talonroom.com](mailto:matt@talonroom.com)**

## **\*Salads:**

- Mixed Greens Salad \$2
- Balsamic Tossed Salad \$2
- Caesar Salad \$2
- Potato Salad \$3
- Pasta Salad \$3
- Strawberry Spinach Salad \$3
- Mediterranean Salad \$3

## **\*Rolls:**

- Italian Rolls \$2
- Hawaiian Sweet Rolls \$2

## **\*Desserts:**

- Cookies \$3
- Brownies \$3
- Cheesecake Bites \$4
- Lemon Bars \$4
- Cake (Chocolate or Vanilla) \$5
- New York Cheesecake \$5

**\*Pricing subject to taxes and fees\***

**\*Pricing subject to change\***

## **\*Preset Buffet Options:**

- Nacho Bar \$10
- Tat-cho Bar \$10
- Baked Potato Bar \$10
- Taco Bar \$14
- Pasta Bar \$14
- Burger & Pulled Pork Bar \$16
- 2-Entree Buffet \$16
- (2 proteins, starch, vegetable, salad, and roll)

## **\*Carving Stations:**

- Turkey \$7
- Ham \$7
- Leg of Lamb \$12
- Flank Steak \$12
- Garlic Herb Tri-Tip Steak \$14
- Strip Loin \$16
- Rib Roast \$16
- Prime Rib Market Price (Avg. \$24)
- Filet Market Price (Avg. \$30)
- Steam Ship Round \$10 \*200 Guest Minimum

## **Information needed for ordering:**

- Catering Location
- Guest Count
- Event Type and Theme
- Buffet or Plated
- Timeframe (Breakfast, Lunch, or Dinner)

## **Ordering Instructions:**

### **Appetizers/Desserts:**

- Select Options and Quantities

### **Dinner:**

- Select Number of Proteins
- Select Sides
- Select Salad and Roll

### **Preset Buffet Options:**

- Additional Cost for Substitutes

### **Dietary Restrictions:**

- Options Available Upon Request