ALCOHOL

BEER

Tap Light $3.50

Tap Dark $4.50

Bottle Domestic $3.50

Bottle Imports $4.50

Keg Purchase not allowed

Wine

House Merlot / Chardonnay / White Zinfandel $6.25

Bottle

** Ask for our wine list for name recognition by the bottle $25.00

Liquor

Well.....$5.25

Call ..... $6.25 and $7.25

Premiums ..... $8.25 and UP

<u>No Alcohol is to be brought in</u>

All alcohol is to be purchased through OPC
No exceptions

If buying by the case of Wine or Champagne

(no splits allowed) 10 % discount.

There will be an additional fee of $1000.00 for all of club functions not serving Alcohol

OPC Is a Smoke Free Facility

NO SMOKING ALLOWED

A Security Guard is mandatory for all of club functions and wedding receptions, a guard will be provided at $20 per hour.

Villamonte's Cuisine
Signature Quality Dining

Special-Event Policies and Banquet Menus

Welcome to the Omaha Press Club featuring Villamonte's Cuisine for full-service dining or catering for corporate or social events. We provide continental or contemporary catering for formal dining, brunches, receptions, prenuptial dinners, cocktail, hors d'oeuvres, and holiday parties, Tenant Appreciation Days (box lunches and buffets), awards banquets, corporate receptions, open houses and other special events. We can also cater at your place of business.

Menu Selection

A wide variety of food selections and service styles are available including full-service meals, buffets, receptions, and deliveries. Catering orders can be placed 7 a.m. to 4 p.m. Monday through Friday. Preferable 48 hours in advance to guarantee selection (24 hours cannot guarantee food items but can be accompanied). Call 402-345-8008. If preferred, appointments can be made to plan your event customized to meet your needs. Special preparations or decorations can be arranged for any special theme or occasion.

The Omaha Press Club/Villamonte's offers hors d'oeuvres, lunch, dinner, buffet, and breakfast menus.

Maximum Number of Entree Selections

* Up to three selections from the dinner banquet menu with 1 week advance notice.

Health-conscious alternatives can be provided. Please call and make arrangements to meet with our nutrition consultant.
Catered food is available from 8:00 a.m. to 9 p.m. weekdays. There is a $15 delivery charge for orders under $100 and a $30 delivery fee for weekend deliveries (within the metropolitan area). Full-service catering on weekends requires a minimum of two weeks advance planning. (Off-premise fee only.) Building deliveries automatic 10% gratuity. Service charge of $12 hourly for off hours per staff.

Staff Hours: 10:00 am – 2:00 pm M – F
4:00 pm – close T – Sa
5:00 pm – close Thu - Sa

Guarantees

Final arrangements for events, including guest counts and menu selections, must be made at least five working days prior to the event. If no final count is received, we will consider the estimated count indicated on the original request as your guarantee for food preparation and billing purposes. Cancellations made five days prior to the event will be subject to a 20% estimated food charge. For cancellations 48 hours or less, an estimated food charge of 100% will be assessed. All events must have signed agreement prior to event. No left-over foods will be allowed taken off the premises.

Villamonte's Cuisine
Signature Quality Dining

Service Personnel

Service personnel and bartenders will be dressed in black pants or skirt with black shirt and black tie or Scarf.

Club/Room Rental

A room deposit will be charged to all parties as a confirmation for the date requested. The deposit will be credited in full to the member account the day of the event. $300 except holiday events which closes club. $500 holiday and closed club functions. Members are those persons or immediate family members of those persons who pay dues to the Omaha Press Club. (no exceptions.) Membership applications are available upon request. Payment: nonmembers must pay ½ 10 working days prior to event and final ½ 5 working days prior. Defined Holiday times – Last two weeks of November through first two weeks of January.

Dates are not confirmed until deposit is received and rental agreement is signed.

All deposits are non-refundable.

Rooms

(Room cost not applicable to members)

*** ENTIRE CLUB:** Sound equipment is available. Seating capacity: 275, sit down; 300, cocktails and hors d'eourves. Rental fee: $1,300 Minimum 200 for all of club

*** ENTIRE CLUB, excluding the Spiro Agnew Room:** Sound equipment is available. Seating for dining: 220. Rental Fee: $1,100 Minimum 175

*** SPIRO AGNEW ROOM,** the area directly to the right of the main entrance, adjacent to the bar. Southern exposure. Seating capacity: Up to 45. Rental Fee: $350

*** PRESS ROOM NO. 1:** An area where press conferences generally are held. Audiovisual
equipment is available. Northern exposure. Seating capacity is 30.
Rental fee: $300

*** PRESS ROOM No. 2:** An extension of the press conference area. Sound equipment is available. Northern exposure. Seating capacity: 48. Rental fee: $300

*** NORTH ROOM:** Press Room Nos.1 and 2 combined. Full audio-visual equipment is available, including big-screen TV, multimedia projection, presentation and high-speed Internet connection. Seating capacity: 80. Rental fee: $600.

*** FIREPLACE AREA:** Mingle around the fireplace adjacent to our circular bar – perfect for cocktail parties of up to 80 guests. Rental fee: $100

* Monday through Thursday, room fees are 1/2 price.

Maximum of 6 hours and no later than 1:00 a.m. To Last call is 12:45 a.m.
Set up fee of $350 will be charged if no food is ordered plus $25.00 hourly for staff.

Opening Fee

A $350 charge will be waived with 30 or more people for a sit down dinner, buffet or order of six (6) hors d'oeuvres purchased. (applicable during normally closed hours)

Signature Desserts

Mocha Pave: Delicate layers of sponge cake brushed with Grand Marnier chocolate ganache and a sauce framboise. $7.00

Harlequin Tart: The freshest fruit of the season combined in a sweet pastry tart with vanilla cream. $7.00

Pastry Swan: A pate choux pastry presented in the shape of a swan filled with an authentic chocolate mousse and finished with a painted raspberry wine sauce. $7.00

Praline Chocolate Mousse: Pastry shells filled with a Belgian chocolate mousse then glazed with a praline pecan sauce. $7.00

Chocolate Raspberry Ganache Tort: A rich imported chocolate raspberry layered tort enhanced with a Chambord liquor. $7.00

Tiramisu: Traditional Italian presentation using mascarpone cheese. $7.00

Napoleon: A flaky light pastry with raspberry or apricot filling. $7.00

Gateau Riche Framboise: A lacy shell filled with your choice of fresh fruit, bourbon flavored French vanilla ice cream, fresh berries or chocolate mousse. $7.00

Petit Fors: Choice of three: pecan tassies, mini cakes, chocolate-dipped, strawberries napoleons, palmiers, or ganache cream puffs. $7.00

Omaha's Blackstone Cheesecake: This cheesecake originated in the kitchens of the Blackstone Hotel in Omaha. $7.00

New York-Style Cheesecake: An old-school New York-style cheesecake. $7.00

Bars or Cookies: Assorted cookies, lemon bars and brownies. Per dozen $12.00

Cakes: Homemade tort-style German chocolate or homemade carrot. $7.00

Pastry: Petite cinnamon rolls, sticky buns, nut breads, fresh pastries. Per dozen $12.00

Sheet Cake: ¼ (24 ppl) $30.00 ½ (48 ppl) $40.00 full (96 ppl) $75.00
White / chocolate / Marble Frosting: White, Chocolate, Butter cream

No desserts can be brought in with the single exception of wedding cakes.

$1.00 service charge per person for plating

Please add 20% service charge plus 7 %t sales tax. Additional gratuity at your discretion.

Lunch: 11:30 a.m. to 2 p.m. Monday-Friday. **Dinner:** 5:30 p.m. to 9:30 p.m. Thursday; 5:30 p.m. to 10:00 p.m. Friday and Saturday; Parking is available at the Doubletree Hotel at 16th and Dodge Streets.

Buffet Menu
(25 people minimum)

Prime Rib Buffet: 10oz. to 12oz. slice of perfectly roasted prime rib of beef with au jus and horseradish Chantilly, served with twice-baked potato and green beans almandine and house salad. — 10 oz. 19.00 / 12 oz. $22.00

Oriental: Beef, chicken or vegetable stir-fry, sautéed with julienne bell peppers, snow peas, bamboo shoots and water chestnuts, presented with fried rice, egg rolls with sweet & sour, and crab Rangoon. — $14.00

German: Wiener schnitzel, bratwurst, spatzle, sweet & sour cabbage and German potato salad. — $14.00

Pizza: Choose three: Supreme, Portabella and Feta, Spinach and Bacon, Four Cheese, Chicken Monterey, Canadian Jack, Artichoke Bleu cheese and, garlic shrimp. Served with Caesar salad and bread sticks. — $14.00

Mexican: Beef, chicken or cheese enchiladas with refried beans and hard shell tacos with all of the trimmings, guacamole and chips. — $14.00

Italian: Beef or chicken lasagna with pasta and choice of meat, clam, marinara or cheese sauce, including parmesan bread sticks and Caesar salad. — $14.00

Potato Bar: Ham, turkey, chili, fresh vegetables, sour cream and cheddar cheese sauce served on a giant baked potato. — $12.00

Southern: Southern fried chicken, whipped potatoes and gravy, baked beans, cole slaw and potato salad. — $14.00

Taco Bar: Mini tacos on soft and hard shells, guacamole and chips, all the trimmings. — $12.00

Business Sandwich: An assortment of deli meats and breads with all of the trimmings, served with tossed salad, salad du jour and dressings. — $12.00
Add .50 per person for domestic cheese.

With most buffet menus, salad, bread and butter, iced tea and coffee are included.

Most dinner entrees can be made into Buffet selections.

Ask event planner for info on duel entrée buffets

Please add 20% service charge and 7% sales tax. Gratuity at your discretion.

Villamonte's Cuisine
Signature Quality Dining

OPC Rental Includes

Facility rental includes use of all available club equipment, tables, china unless otherwise stated. Anything above and beyond can be coordinated at Host expense.
Up to 26 small tables (seats up to 4 people) 4 – 72" rounds (seats up to 12 people)
5 - 60" rounds (seats up to 10 people) 4 – 8' banquet table
1 – 6' banquet table 1 – 36" round (guest/sign-in table)
China, flatware, and glassware up to 200 people. Bar china: plastic after china is used
Metal coat racks and hangers 2- mounted LCD projectors $25.00 hourly

Member/Host is responsible for damages to the club.

Parking

Host / Non-Hosted: Parking at the Doubletree only:
Two (2) hour stamp: $3.00; four (4) hour stamp: $5.00. Five (5) or more needs to be given special passes at $7.00 each. All passes must be coordinated 2 weeks in advance. (especially holidays).

Miscellaneous Rentals

- We offer a variety of centerpieces for rent. Ask coordinator for pricing.
- Additional selections can be requested at the expense of the renter, without surcharge.
- Dance floor 15 X 15 rental fee is $300
- Risers can also be installed for a rental fee.
- Keyboard/Piano: Rental fee is $50 per hour. We can recommend a pianist.
- Multi Media projector $25 per hour.
- Votive candles are $.50 each
- All deliveries and pick-ups must be coordinated prior to the event.
- Wedding Cakes brought in are charged a $1.00 plating fee per person.
- Linen including tablecloths and Napkins.

Decorating

A cart is available on the 22nd floor for transporting. All decorators must come self sufficient (extension cords, scissors, tape, etc.)
All climate sensitive items should be delivered with time parameters. Bring appropriate number of people to help with loading/ unloading and decorating we do not supply staffing for this.
No pictures are to be removed from the walls. Nothing can be hung or placed on the walls or displays.
Decorations should not include confetti / glitter or other that may litter the floor. A cleaning fee may be issued determined by the coordinator.
Entertainers are to provide all equipment needed for their presentations.
Staging: any meeting, skits, additional area needs must be coordinated prior to event (1 week minimum)
Fountains must have purchased OPC beverages in them.
Chocolate fountains must be coordinated prior to event.

No open flames are allowed in accordance with building fire codes.

OPC is not responsible for any lost or stolen items.

No Food or Drink is allowed past the main door entrance

Alcohol Beverage Service

Bar service is either hosted (billed to the function host on a per-drink basis with service charge and tax added to the bill) or cash (drink price is collected at the time of service; tax is included in the cash price). Liquor will be consumed on the premises of the club. The Management reserves the right to stop alcohol service for any reason. At no time will minors be allowed to be in possession of or consume alcohol. Last call for liquor is at 12:45 p.m.; all drinks will be collected at 1:00 p.m. If extra time is purchased, add an hour.

Pricing

All billing includes a 20% service charge, and sales tax according to Nebraska sales-tax laws. Menu pricing is subject to change due to market cost. A contract completed with menu selections will be guaranteed no greater than 15% increase.
Damage Waiver: Any damage to the facility will be the responsibility of the host/member. (A credit card number will be held for damage waiver).

All bookings must have a credit card guarantee.
Prices are subject to change without notice.

Omaha Press Club will not be responsible for steaks ordered well done.

THE OMAHA PRESS CLUB
1620 Dodge Street, 22nd Floor
Omaha, NE 68102-1561
(402) 345-8008
Fax: (402) 345-0114

Luncheon Entrees

Southwestern Chicken - A combination of grilled chicken breast, bacon, avocado, tomato and smoked Gouda. $16.00

Chicken Apricot: Chicken breast stuffed with sautéed onions, mushrooms and sweet basil, lightly breaded, baked, then topped with white wine apricot sauce, toasted almonds and chopped chives. $16.00

Lemon Chicken: Low in calories. Marinated boneless chicken breast with grilled onions, fresh dill, fresh-squeezed orange and lime juice, then grilled to just done. $16.00

Chicken or Pork Picatta: Traditionally sautéed breast of chicken or pork served with lemon dill butter sauce with capers. $16.00

Chicken or Pork Parmesan: Lightly dusted in seasoned flour, topped with marinara sauce and mozzarella cheese, and then baked to perfection. $16.00

Shrimp Scampi: Peeled and deveined, sautéed with fresh portabella mushrooms, chives and Roma tomatoes, then finished with a maitre d'hôtel butter. $20.00

Fresh Norwegian Salmon: Broiled, sautéed or poached and complemented with your choice of sauce: Lime BBQ, Béarnaise or Veronique. $16.00

Orange Roughy: Baked Norwegian orange roughy caressed with a fresh dill lemon butter sauce. $16.00

Seafood Cataplana: Sautéed fresh scallops, shrimp and mussels on a rice pilaf. $20.00

Canadian Pork Loin Scallopine: Boneless pork loin quickly sautéed with fresh lemon shallots, herbs, white wine and tomato concasse. $16.00

Roasted Pork Loin Florentine: Boneless stuffed pork loin with seasoned spinach, presented with a white wine shallot cream sauce. $16.00

Pork Schnitzel - Prepared in the traditional style with capers, fresh cilantro and lemon. $16.00

Fettuccini Alfred: Traditional parmesan-flavored cream sauce and lemon-pepper fettuccini. $14.00

Pasta Primavera - Primavera vegetables sautéed with garlic butter and tossed with fettuccini noodles. $14.00

Lasagna Parmesan - A hearty preparation of vegetable, beef or chicken lasagna complemented with a roasted garlic cream sauce or marinara and garlic bread stick. $16.00

Filet Mignon: Center-cut, cadillac of meats. Chef's choice of starch and vegetable unless otherwise stated. $17.00

All entree selections include salad, rolls, butter, and coffee and ice tea.

Please add 20% service charge and 7% sales tax. Additional gratuity at your discretion

Luncheon Grill

Reuben: Lean corned beef, Swiss cheese, Rueben dressing, and sauerkraut on grilled pumpernickel. $9.00

Philly French Dip: Shaved sirloin topped with sautéed onions and peppers on a toasted hoagie bun, served with au jus. $9.00

Italian Philly: Sliced Italian sausage topped with sautéed onions, green peppers and black olives, topped with sauce marinara and provolone cheese on a hoagie bun. $9.00

The New Orleans: Grilled boneless chicken breast, dusted with a Cajun spice and served on a Kaiser roll. $9.00

Patty Melt: Fresh ground beef grilled to perfection and topped with Rueben dressing and grilled sweet onions on pumpernickel bread. $9.00

Turkey Reuben: Lean grilled turkey breast prepared in the traditional manner served on swirl bread. $9.00

European Market Julienne salami, Prosciutto, bell peppers, onions and imported cheeses marinated in our vinaigrette and served on a French baguette. $9.00

Tuna Salad Sandwich: White albacore tuna tossed with sweet pickles, onions, mayonnaise and seasoned to perfection, served on Reuben wheat. $9.00

Italian Prosciutto Sandwich: Shaved Italian prosciutto, provolone cheese piled on a hoagie bun with all the trimmings. $9.00

Prime Rib Sandwich: Slow-roasted prime rib served atop a toasted hoagie bun, topped with sautéed bell peppers, onions and mozzarella. $12.00

Whiskey Steak Sandwich: Whiskey-marinated flank steak served on a toasted kaiser. $12.00

Roasted Tenderloin Sandwich: Thin-sliced slow-roasted tenderloin served on foccacia. $15.00

All sandwiches come with french fries / chips / fruit or pasta. One choice per item.

Please add 20% service charge and 7% sales tax. Additional gratuity at your discretion.

Dinner Banquet Menu

Medallions of Beef: Broiled dual3 oz. medallions of filet mignon served with choice of Poivre, Béarnaise, Bordelaise, Madera or Marsala Mousseron sauce. $26.00

Classic Wellington: A traditional combination of seared tenderloin, fois gras and duxell, individually wrapped in a puff pastry baked to perfection and served on a sauce Bordelaise. $27.00

Roasted Tenderloin: Peppercorn- and herb-encrusted, oven-roasted, English-cut, then served with sauce Béarnaise or Bordelaise. $26.00

Whiskey Pepper Steak: 8-ounce New York Strip steak pressed with a peppercorn mélange deglazed with a bourbon whiskey and served au natural. $24.00

Prime Rib of Beef Au Jus: Slow-roasted prime beef served with au jus and horseradish Chantilly, 3 cuts
8 oz. $18.00
10 oz. $19.00
12 oz. $20.00

Chicken Marsala: Boneless chicken breast lightly dusted in a seasoned flour, quickly sautéed and finished with a wild mushroom Marsala wine sauce. $17.00

Chicken Apricot: Boneless breast of chicken stuffed with sautéed onions, wild mushrooms, fresh basil and provolone cheese, baked to perfection then caressed with a white wine apricot sauce, toasted sliced almonds, mandarin oranges and fresh chives. $18.00

Chicken Cordon Bleu: Boneless breast stuffed with Canadian bacon, gruyere cheese, lightly breaded and baked to perfection, finished with sauce Béarnaise. $18.00

Chicken Southwestern: Twin breasts marinated and seasoned with a mild southwestern flair, topped with grilled smokehouse bacon, sliced tomato, avocado (seasonal) and gratinized Monterey Jack cheese. $17.00

Chicken Supreme: Grilled breast of chicken surrounding shaved ham and Provolone cheese, oven roasted then topped with a Chardonnay shiitake mushroom sauce. $17.00

Chicken Verinique: Broiled boneless chicken breast caressed with a rich smooth blend of shallots, cream, Chablis, red and white grapes. $16.00

Chicken Villa Encroute: Sautéed chicken, portabella mushroom, Vidalia onions and gruyere cheese baked in puff pastry. $18.00

Chicken Provencal: Fresh garlic, basil, cilantro, skinned tomato coulis, sautéed in a virgin olive oil with a boneless breast of chicken then gratinized with fresh-grated Parmesan. $17.00

Eggplant Parmesan: Eggplant and portabella mushrooms lightly breaded in a parmesan crust, topped with provolone cheese, marinara and baked. $16.00

Omaha Press Club is not responsible for steaks ordered well done.

Dinner Banquet Menu

Pasta Primavera: Primavera vegetables, sautéed with garlic butter or olive oil, $15.00
tossed with fettuccini noodles

Poached Salmon Verinque: Fresh Alaskan kings poached to perfection and topped with a creamy white wine, smooth grape sauce. $22.00

Poached Salmon Sun-Dried Tomato Lime BBQ: Traditionally poached Alaskan king salmon caressed with our creation of sun-dried tomato in a zesty lime barbecue sauce. $22.00

Chilean Sea Bass: Broiled Chilean sea bass topped with Hawaiian pineapple salsa. $26.00

Lobster Thermidor: Maine lobster de-shelled, sautéed and served with a salmon mousse, fried leeks and a traditional lobster sauce. Market

Shrimp Scampi: Peeled and de-veined shrimp, sautéed and with fresh portabella mushrooms, chives and roma tomatoes, then finished with a maitre d'hôtel butter. Market

Paella Valenciana: A hearty combination of shrimp, scallops, clams, and chicken on a bed of rice pilaf with a fish sauce. Market

Tilapia Halibut With Lemon Butter: Center-cut steak broiled to perfection and served with a lemon butter caper sauce. $18.00

Swordfish: Firm, white fresh fish served with citrus Beurre Blanc. $24.00

All dinner selections include Thunderbird, Caesar, house salad, rolls, butter, coffee and iced tea and two accompaniments (starch and vegetable).

Choice of Dual Items

Chicken / Fish $24.00
excluding lobster / shrimp / veal, sea bass

Buffet plus one entree $27.00

Omaha Press Club is not responsible for steaks ordered well done.

Breakfast/ Brunch

Continental: pastries or breakfast breads, orange juice, and coffee. $5.00

Standard: Eggs, bacon or sausage, potatoes, biscuits & gravy, coffee and orange juice. $9.00

Classic: Sticky buns, chicken crepes, fruit, coffee and orange juice. $10.00
Assorted juices add $1.00 to above

OFF HOURS: Before 10 a. m. and after 2 p.m., service charge $12 per hour per server.

Luncheon Pantry

Thunderbird Salad: Our original seasoned mixed greens tossed in the famous Thunderbird dressing, with tomatoes, bacon, bleu cheese, shredded Swiss cheese and chives. $10.00

Chef Salad: Fresh tossed iceberg and romaine lettuce topped with shredded cheddar and Swiss cheese, Roma tomato, hard-boiled egg and sliced cucumber, plus your choice of dressing. $10.00

Chicken Caesar Almandine: Grilled boneless chicken breast presented in the traditional style with fresh grated parmesan cheese, homemade croutons and a zesty Caesar dressing. $10.00

The Porta Bella: Marinated grilled portabella mushroom presented with fresh julienne vegetables and a sundried tomato basil vinaigrette. $9.00

California Cobb Salad: Diced tomatoes, bacon, grilled chicken, egg and shredded Mozzarella cheese tossed with a combination of ranch, Italian and bleu cheese dressing, served on a bed of seasonal mixed greens. $10.00

Turkey Salad Croissant: A zesty salad made with lean turkey, light mayonnaise, fresh dill, pineapple and toasted pecans. $10.00

Continental Fruit Plate: A signature display of the freshest fruit available, served with a muffin. $8.00

Classic Press Club: Made in the traditional manner -- a triple-decker with ham Or turkey, bacon, lettuce and tomato on toasted sourdough bread. $10.00

Soup & Sandwich: Your choice of turkey, ham, or corned beef served on wheat, rye or sourdough bread. Delivered with the soup of the day. Add Cheese $.50 $9.00

For a special treat, enjoy your Thunderbird or chef salad with a special topping:

* Julienne turkey and ham	$2.50
*Roasted boneless chicken breast	$3.00
*Poached salmon filet	$3.00
* Chilled shrimp	$4.00

Hors d'oeuvres

Fresh Crudite Display: A combination of hand-carved vegetables presented in baskets, served with roasted garlic and ranch dip.	$2.25
Handmade Canapés Rouladen: Smoked salmon and dill, turkey pimento, peppered beef and mustard.	$2.95
Domestic Cheese Display: Bite-size sliced cheese fanned on silver trays.	$2.25
Imported Cheese Display: A wine and cheese lover's delight of imported brie, Morbea, Havarti, Gouda and English Farmhouse.	$2.75
Jumbo Shrimp Cocktail: Poached to perfection, served with cocktail sauce and lemon wedges.	Market
Oyster on a Half Shell: Choice of Rockefeller, Mornay or thermidor.	Market
Peruvian Saviche: Marinated fresh halibut with fresh dill, Walla Walla onions, lemon, lime and orange.	$2.25
Assorted Ravioli: Roasted pepper, eggplant, Mediterranean, presented with pesto and marinara sauces.	$2.25
Fresh Fruit Display: The freshest fruit available, hand carved and displayed on mirrors.	$2.25
Gardettos: Snack mix	$2.00
Shrimp Purses: Seasonal chopped prawns wrapped in philo pastry	$2.50
Cheese Bread: Butted garlic Texas toast topped with parmesan and mozzarella cheese.	$2.00
Crab Rangoons: Cream cheese and crabmeat wrapped in philo.	$2.25
Shrimp:	
26/30 Large 100 pieces	$100.00
21/25 Extra Large 100 pieces	$150.00
16/20 Jumbo 100 pieces	$225.00

Hors d'oeuvres prices are based on a minimum selection of three (3) hot and three (3) cold selections (or six (6) total selections). Each Hors d'oeuvre is based on 3 per person. Prices may need to be adjusted if fewer items are selected. Hors d'oeuvres of 20 people or more.

Please add 20% service charge and 7% sales tax. Additional gratuity at your discretion.

STARTER SALAD

Thunderbird
Caesar
House

ACCOMPANIMENTS CHOICE OF 2

VEGETABLE

Snap Peas (seasonal)
Buttered Corn
Brandied Carrots with fresh Tarragon
Green Beans Almandine
Corn O'Brien
Sautéed Medley
California Blend
Lemon Broccoli
Cauliflower Parmesan
Julienne Bell and Sautéed Pineapple
Roasted Vegetable Coulis
Asparagus Polonaise (seasonal)
Sautéed Hominy with Roasted Pine Nuts

POTATO

Twice Baked
Baked
Roasted New Potato and Leeks
Dill Buttered New Potato
Potato Anna
Lynonnaise
Duchesse
Dauphine
Soufflé
Long Island Fries
Tournad Potato
Potato Choux

STARCH

Risotto
Rice Pilaf
Dirty Rice
Saffron Rice
Spanish Rice
Woodmens Rice
Orzo Pilaf
Spanish Fettuccini
Angel Hair Pasta Citron

All Lunch and Dinner entrees are served with starter salad plus 2 accompaniments.

Specialty Hors d'oeuvres

Roasted Tenderloin: The Cadillac of meats encrusted with fresh basil, thyme and rosemary, then chef-carved and presented with the traditional sauces -- horseradish Chantilly, Béarnaise, Bordelaise, Marsala, or au poivre. $8.50

Stuffed Roasted Artichoke Hearts: Marinated, then halved and stuffed with an herb-roasted garlic gorgonzola. $2.25

Shrimp Scampi: Jumbo prawns sautéed with clarified butter, garlic, mushrooms, chives, Roma tomatoes, shallots and Chablis. Market

Smoked Turkey Galantine: Whole smoked boneless turkey, presented with cornichons and Mediterranean bruschetta. (Minimum 30) Market

Pheasant Pate Encroute: A delicate spicy pate encrusted in a pate sucree pastry. (Minimum 30) $3.00

Barquettes: A delicate pastry canapé. $2.25

Wild Mushroom Canapés: Toasted croustade topped with a wild mushroom duxell and a hint of Madera, lightly dusted with fresh-grated Romano, and then baked. $2.25

Tartlettes: A delicate pastry canapé -- chicken portabella, curried shrimp, goat cheese herbs and bruschetta steak. $2.25

Baked Brie Encroute: Imported brie wheel served warm in puff pastry. Choice of fresh herbs plus Florentine, morel or smoked-duck pate, accompanied by a toasted rosemary croustade. $2.75

Napoleon Florentine: Spinach leaves, sautéed boneless chicken breast and a blend of herbs and spices, flambéed and wrapped in puff pastry, then served bite-size. $2.25

Smoked Salmon and Sun-Dried Tomato Terrine: Served chilled and sliced with a Roma tomato olive salsa. $2.75

Whole Smoked Salmon Chaud Froid: Covered in a creamy aspic and garnished as a centerpiece. Market

Charcuterie: A mirror tray display of pates, pepper loaf, mini salami and champagne sausage. $2.25

Southwestern Chicken Tenders: A spicy southwestern delight served with a cilantro-lime barbecue sauce. $2.25

Prosciutto and Melon Canapés: Fresh fruit wrapped in a peppered prosciutto and spread with a pistachio cream cheese. $2.25

Antipasta: A tray display of hard salami, olives, cheeses and gherkin pickles. $2.75

Please add 20% service charge and 7% sales tax. Additional gratuity at your discretion.

Hors d'oeuvres

Barron of Beef: Slow-roasted tender beef, chef-carved and served with mint croissant or hard rolls, with horseradish Chantilly, au jus and Béarnaise. (Minimum 75) $3.00

Rumaki: Seasoned breaded chicken livers wrapped in bacon and then baked to perfection. $2.25

Mini Quiche: Bite-size quiche Lorraine or assorted chef's choice. $2.25

Swedish Meatballs: Handmade and served with a fragrant sauce. $2.25

Apricot Chicken Tenders - Marinated chicken tenders, lightly breaded and seasoned, served with a white wine apricot sauce. Garnished with mandarin oranges and toasted almonds. $2.25

Assorted Bacon Wraps: Scallops, water chestnuts, pineapple and jumbo olives, seasoned, wrapped in bacon and oven baked $2.50

Assorted Egg Rolls: Shrimp, pork or vegetable, served with sweet & sour and mustard sauces. $2.25

Salsa/Guacamole and Chips: Homemade guacamole topped with cheddar cheese and tomato, served with zesty tortilla chips. Both sauces $2.25

Seafood Puffs: Pate choux puffs stuffed with an herbed seafood cream cheese. $2.25

Soup du Jour: Cream, broth or consommé. The chef can offer suggestions. $2.50

Bruschetta: A fresh baguette, bias cut and embellished with sun-dried tomato, fresh garlic, shallots and herbs, then topped with grated provolone and caramelized. $2.25

Teriyaki Chicken Tenders: Marinated chicken tenders lightly dusted in seasoned flour, sautéed and finished with a teriyaki glaze. $2.25

Seafood Stuffed Mushrooms: Stuffed with a seasoned cream cheese seafood mixture topped with freshly grated Romano and baked to perfection. $2.25

Teriyaki Chicken Drummies: Marinated chicken drummettes lightly dusted in a seasoned flour deep-fried and finished with a teriyaki glaze. $2.25

Hot Chicken Wings: Our own spicy hot wings served with a bleu cheese Roquefort and ranch dip. $2.25

Spinach & Artichoke Hearts Dip: A slightly tangy, creamy dip made with artichoke hearts and spinach. $2.25

Please add 20% service charge and 7% sales tax. Additional gratuity at your discretion.

OMAHA PRESS CLUB

(402) 345-8008