Creighton University has several spaces that are ideal for your wedding and designed to meet your special event needs. To reserve a location on campus you will need to contact the Reservations and Event Planning Office at either 402.280.3358 or 402.280.1700. Our Catering Guide will acquaint you with our most popular menu selections. The following information along with our sales staff will assist with the planning of your event and answer any questions that you may have. Thank you for choosing University Dining Services for your wedding.

Please contact us at 402.280.2446 or come by our office to discuss your special event.

Cindy Adair
Director of Catering
catering@creighton.edu
Planning Your Event

Pricing
Food and beverage prices listed in our brochure are for all events on premise. Prices are subject to change at any time.

Our weddings are planned and priced with a maximum six hour event time. Additional labor charges will be incurred if your event exceeds this limit.

Full service events outside the Harper Center or the Skutt Student Center will be subject to additional labor charges for the extra time needed for delivery, set-up, and return of equipment and staff to the Harper Center. Labor is charged at $18.00 per hour per person.

Please consult with the Reservations and Event Planning Office at the time of your reservation to confirm your room reservation, set up, audio visual and other needs.

All food and beverage sales are subject to Nebraska state sales tax of 7%. Sales tax cannot be waived without documentation of your tax exempt status. This should be presented while booking your event.

Guarantee Counts
Please present us with your guarantee of your final count one week prior to your event. This may be done by phone, fax, or email. Event billing is based on your guarantee or the number actually served, whichever is greater. University Dining Services will be prepared to serve additional guests 5% greater than the guarantee.

Special Needs
We are pleased to provide quality meals for your special needs guest. Please plan to provide us with a guarantee of vegetarian, vegan, kosher, or special plates needed for your guests. Special meal arrangements must be made in advance and should not be considered as part of the 5% over production. We cannot guarantee timely service of special plates without advanced planning. Special plates ordered at time of service will be charged in addition to the guarantee count.

Billing
A 50% deposit is required for all events not billed to a Creighton University account. This advance deposit will be applied to the final invoice. Final payment is required with your final guarantee count one week prior to your wedding.

Cancellations
Any event cancelled less than six months before the event will forfeit catering deposit. Any event or item cancelled less than 48 hours before the event will be charged 100% of the invoice amount.

Food and Beverage Information
University Dining Services is the exclusive caterer for the Creighton University campus. All food and beverage served on campus must be arranged through University Dining Services. No food may be brought on campus from outside sources. Donated foods are not permitted for catered events. All leftover food and beverage remains the property of University Dining Services and may not be removed from the event.

Bar service at private functions is permissible. Events booked in the Harper Center require a separate special license. Other locations may require a special license application and three weeks to process. University Dining Services must provide service of alcoholic beverages. All events where alcohol is served must be accompanied by food and non-alcoholic beverages. Alcohol may not be consumed or carried in open containers in the public areas or lounges. Alcohol may only be consumed in the room reserved for that function. University Dining Services reserves the right to refuse service of alcoholic beverages to any person. All personnel have completed the ServSafe Training Program for Service.
**Buffet Selections**

**The Deluxe**

- **Buttered Hors d’Oeuvres**
  - Shrimp Empanadas
  - Mushrooms Stuffed with Sausage
  - California Rolls with Soy Dipping Sauce

- **Buffet**
  - House Garden Salad with Ranch and Raspberry Vinaigrette Dressings
  - Chicken Breast with Grain Crust and Champagne Shallot Sauce
  - Oven Roasted Filet of Salmon with Cucumber Dill Butter Sauce
  - Cheese Tortellini with Shiitake Mushrooms in a Creamy Romano Cheese Sauce
  - Garden Rice Pilaf
  - Seasonal Vegetable Medley

- **Deluxe Buffet Exchanges**
  - Breast of Chicken Stuffed with Spinach, Wild Mushroom Duxelles and Lemon Butter Cream Sauce
  - Sliced Sirloin of Beef with Brandy Cream Sauce
  - Fillet of Sea Bass topped with Shrimp Newburg Sauce

- **$38.00 per person**

**The Premium**

- **Buttered Hors d’Oeuvres**
  - Snow Crab Claws with Spicy Heirloom Tomato Gazpacho
  - Tuscan Shrimp and Pancetta Skewers
  - Feta Cheese and Vegetables in Phyllo

- **Buffet**
  - Mixed Field Greens with Almonds and Balsamic Vinaigrette
  - Grilled Beef Tenderloin with Dried Cherries, Chives and Port Demi-glace
  - Prosciutto Wrapped Salmon with Citrus Butter Sauce
  - Crowned Portobello Mushroom with Black-Eyed Peas, Lemon Thyme, Goat Cheese and Basil Pesto on Warmed Spinach
  - Roasted Herbed Potatoes
  - Marinated Grilled Vegetables

- **$45.00 per person**

All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.
The Traditional

- Butlered Hors d’Oeuvres
  - Provencal Chicken Breast with Fig and Olive Skewer
  - Jamaican Pork Tenderloin on Crostini
  - Spanakopita
- Buffet
  - Spinach Salad with Manchego Cheese, Roasted Pears and Toasted Pecans with Honey Lemon Bourbon Vinaigrette
- Savory Molasses Glazed Roasted Pork Loin with Apple Smoked Bacon
- Oven Roasted Fillet of Cod on Julienne Vegetables
- Roasted Squash and Shiitake Tart with Roasted Garlic Cream and Parmesan
- Jasmine Rice Pilaf
- Medley of Zucchini and Peppers

$29.00 per person

Traditional Buffet Exchanges

- Citrus Chicken with Basil and Pine Nuts
- Grilled Flank Steak with Roasted Red Pepper Sauce
- Baked Fillet of Salmon with Fine Roasted British

All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.

Grand Wedding Reception Buffet

Butlered Hors d’Oeuvres

- Sautéed Crab Cakes with Remoulade
- Basil Wrapped Shrimp with Sweet Chili Sauce
- Shaved Peppered Sirloin of Beef with Roasted Red Peppers on Pita Crisps
- Spicy Garlic Hummus on Cucumber Slice

Coctail Hour

- Butlered Hors d’Oeuvres
- Sautéed Crab Cakes with Remoulade
- Basil Wrapped Shrimp with Sweet Chili Sauce
- Shaved Peppered Sirloin of Beef with Roasted Red Peppers on Pita Crisps
- Spicy Garlic Hummus on Cucumber Slice

Oven Roasted Sea Bass finished with Truffle Beurre Noisette

- Breast of Chicken Stuffed with Spinach and Boursin Cheese in Sun-Dried Tomato Sauce
- Oven Roasted Sea Bass finished with Truffle Beurre Noisette
- Roasted Fingerling Potatoes
- Wild Rice Medley
- Green Beans and Red Peppers Mélange of Seasonal Vegetables

All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.

Finishing Touches

- Truffles, Assorted Petit Fours and Chocolate Covered Fruit
- Iced Tea and Iced Water
- Freshly Brewed Regular and Decaffeinated Coffee
- Bigelow Teas

Cutting Of Your Wedding Cake
- Please provide from a Certified Commercial Kitchen

Champagne Toast
- Additional $1.00 per person for glassware and service

$48.00 per person

*Prices are subject to 7% sales tax.
### The Deluxe

#### Stationary Hors d’Oeuvres
- Domestic Cheese and Fruit Tray with Crackers
- Roasted Vegetable Tray with Dipping Sauce
- Artichoke Dip

#### Served Meal
- Spinach Salad with Manchego Cheese, Roasted Pears and Toasted Pecans with Honey Lemon Bourbon Vinaigrette
- Medallions of Beef Tenderloin with Wild Mushroom Demi-glace
- Mashed Yukon Gold Potatoes and Turnips
- French Green Beans

#### Served Selections
- Domestic Cheese and Fruit Tray with Crackers
- Roasted Vegetable Tray with Dipping Sauce
- Artichoke Dip

#### Deluxe Served Exchanges
- Breast of Chicken Stuffed with Jumbo Shrimp and Spinach
- Filet Mignon, Bacon Wrapped with Pearl Onions, Mushrooms and Bordelaise Sauce
- Fillet of Sea Bass with Shrimp and Lump Crab with White Wine Butter Sauce
- Roasted Squash and Shiitake Tart with Roasted Garlic Cream and Parmesan

$39.00 per person

### The Premium

#### Stationary Hors d’Oeuvres
- Snow Crab Claws with Spicy Heirloom Tomato Gazpacho
- Tuscan Shrimp and Pancetta Skewers
- Feta Cheese and Vegetables in Phyllo

#### Served Meal
- Field Greens with Chevre, Red Onions, Grape Tomatoes and Brioche Crostini with Cabernet Reduction Vinaigrette
- Seared Filet of Beef with Bordelaise Sauce and Lump Crab Cake with Roasted Red Pepper Aoli
- Parmesan Rosemary Crusted Fingerling Potatoes
- Fresh Asparagus and Grilled Red Bell Pepper

#### Served Selections
- Breast of Chicken Stuffed with Jumbo Shrimp and Spinach
- Filet Mignon, Bacon Wrapped with Pearl Onions, Mushrooms and Bordelaise Sauce
- Fillet of Sea Bass with Shrimp and Lump Crab with White Wine Butter Sauce
- Roasted Squash and Shiitake Tart with Roasted Garlic Cream and Parmesan

#### Premium Served Exchanges
- Fillet of Beef Wellington Wrapped in Phyllo with Bordelaise Sauce
- Grilled Veal Chop with Herbed Butter
- Seared Honey Chili Sea Bass with Citrus Salsa
- Crowned Portobello Mushroom with Black-Eyed Peas, Lemon, Thyme, Goat Cheese and Basil Pesto on Warmed Spinach

$48.00 per person

### The Traditional

#### Stationary Hors d’Oeuvres
- Domestic Cheese and Fruit Tray with Crackers
- Roasted Vegetable Tray with Dipping Sauce
- Spinach Dip with French Baguettes

#### Served Meal
- Caesar Salad with Croutons, Parmesan Cheese and Caesar Dressing
- Chicken Asagi with Romano Cream Sauce
- Rice Pilaf with Orzo
- Fresh Vegetable Medley

#### Served Selections
- Glazed Roasted Loin of Pork with Sun-Dried Tomato Sherry Sauce
- Grilled Breast of Chicken with Wild Mushrooms, Tarragon and Lemon Butter
- Oven Roasted Filet of Salmon with Fresh Fruit Salsa
- Rustic Potato Torta with Savory Tomato and Leek Coulis

$26.00 per person

### Traditional Served Exchanges
- All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.
**Cocktail Hour**

- Stationary Hors d’Oeuvres
- Domestic and Imported Cheese and Fruit Tray
- Roasted Vegetable Tray with Hummus, Olive Tapenade and Relishes with Pita Chips and Sliced Bread Assortment
- Spinach Dip with French Baguettes
- Domestic and Imported Cheese and Fruit Tray
- Roasted Vegetable Tray with Hummus, Olive Tapenade and Relishes with Pita Chips and Sliced Bread Assortment
- Spinach Dip with French Baguettes

**Served Meal**

**Dinner**

- Field Greens with Chevre, Red Onions, Grape Tomatoes and Brioche Croutons with Cabernet Reduction Vinaigrette
- Tenderloin of Beef, Fillet of Salmon, and Breast of Chicken Accompanied by a Trio of Chutneys: Sweet Red Onion, Pineapple Cilantro and Apple
- Yukon Gold Mashed Potatoes
- Mélange of Seasonal Vegetables

**Finishing Touches**

- Truffles, Assorted Petit Fours and Chocolate Covered Fruit
- Freshly Brewed Regular and Decaffeinated Coffee
- Bigelow Teas
- Cutting Of Your Wedding Cake - Please provide from a Certified Commercial Kitchen
- Champagne Toast - Additional $1.00 per person for glassware and service

$49.00 per person

All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.
**Hors d’Oeuvre Packages**

**The Deluxe**
- Hors d’Oeuvres
  - Carved Roast Turkey Breast with Homemade Biscuits and Mustard
  - Crab and Artichoke Dip with French Baguettes and Crostini
  - Domestic Cheese and Fruit Display with Assortment of Crackers
  - Vegetable Crudites with Hummus
  - Tapenade and Tomato Chutney with Pita Chips
  - Chicken Satay with Spicy Peanut Sauce
  - Mediterranean Brochettes (Mozzarella, Kalamata Olive, Basil, Tomato, and Grilled Pheasant Sausage)
  - Mushroom Stuffed Mushrooms
  - Assorted Miniature Quiches
  - Shrimp and Cucumber Canapés
  - Spanakopita

- Sushi Display with Wasabi, Pickled Ginger and Soy Dipping Sauce
- Japanese Pork Tenderloin on Crostini with Mango-Chile Chutney—$2.00 each
- Beef or Chicken Satay—$1.50 each
- Tuscan Shrimp Skewer with Sweet Chili Dipping Sauce—$2.00 each

- Hors d’Oeuvres Enhancements
  - $24.00 per person

**The Premium**
- Hors d’Oeuvres
  - Carved Black Pepper Crusted Beef Tenderloin, Silver Dollar Rolls, Horseradish Cream, Mustard and Mayonnaise
  - Shrimp Dip with French Baguettes
  - International Cheese and Fruit Display with Crackers & Pita Chips and Nuts
  - Premium Roasted Vegetable Display with Hummus Dip

- Sushi Display with Wasabi, Pickled Ginger and Soy Dipping Sauce
- Japanese Pork Tenderloin on Crostini with Mango-Chile Chutney—$2.00 each
- Beef or Chicken Satay—$1.50 each
- Tuscan Shrimp Skewer with Sweet Chili Dipping Sauce—$2.00 each

- Hors d’Oeuvres Enhancements
  - $36.00 per person

**Grand Wedding Reception Hors d’Oeuvres**
- Butlered Hors d’Oeuvres
  - Crab and Cheese Stuffed Mushrooms
  - Chicken Teriyaki Skewers
  - California Rolls with Dipping Sauce
  - Miniature Vegetarian Mushroom Tarts
  - Stationary Hors d’Oeuvres
    - International Cheese Display
    - Dried Fruits and Nuts
    - Premium Roasted Vegetable Display with Hummus Tapenade, Apple and Roasted Onion Chutneys served with Assorted Crackers and Pita Chips
    - Fresh Seasonal Fruit Display with Orange Poppy Seed Dressing
    - Spinach and Artichoke Dip with French Baguettes

- Assorted Miniature Quiches
- Virginia Ham Biscuits
- Sweet and Sour Meatballs
- Tomato Basil Crostini
- Honey Basted Roast Turkey Carving Station with Silver Dollar Rolls, Mustard and Cranberry Mayonnaise
- Martini Potato Bar with Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese, Bacon Bits and Southwestern Chicken

- Cutting Of Your Wedding Cake
  - - Please provide from a Certified Commercial Kitchen
- Champagne Toast
  - - Additional $1.00 per person for glassware and service

- $49.00 per person

All Dinners include Artisan Rolls and Butter, and Beverage Service. Prices are subject to 7% sales tax.
Additional Menu Accompaniments

Passed Hors d’Oeuvres
Grilled Baby Lamb Chops with Mint Jelly and Rosemary
(Three per person) - $7.95
Shrimp Cocktail
(Five per person) - $8.95
Accompaniments
May exchange with any dinner:
- Au Gratin Potatoes
- Snow Peas with Mushrooms
- Fresh Seasonal Vegetables
- Florentine Rice
- Sautéed Baby Vegetables
- Broccoli with Lemon Butter
- $2.50 per person
Soups
- Wild Mushroom and Lentil Soup
  - $3.95 per person
- Creamy Tomato Bisque with Smoked Gouda
  - $2.50 per person
- Roasted Corn and Crab Bisque
  - $3.95 per person
- Carving Station Entrees
  - All entrees are accompanied by assortment of petite rolls and appropriate condiments.
  - Baked Virginia Country Ham
    - $3.95 per person
  - Honey Roasted Turkey Breast
    - $4.50 per person
  - Roasted Peppered Top Round of Beef
    - $5.95 per person
  - Slow Roasted Prime Rib
    - $6.95 per person
  - Risotto Martini Bar
    - Creamy Risotto, Grilled Chicken, Shrimp, Prosciutto Ham, Butternut Squash, Wild Mushrooms, Parmesan Cheese, Gorgonzola Cheese, Parsley, Sage, Toasted Hazelnuts
    - $5.95 per person
  - Baked Brie
    - Baked Brie served with Brown Sugar, Apples and Almonds with Crackers
    - $1.95 per person
  - Seasonal Fresh Fruit Display
    - Melons, Grapes, Golden Pineapple, and the Freshest Selection of Fruits of the Season
    - $3.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
  - Premium Roasted Vegetable Display with Hummus, Tapenade, Apple and Roasted Onion Chutneys
    - $4.95 per person
  - Antipasto with Italian Meats, Cheeses, Mushrooms, Olives, and Artichokes
    - $5.95 per person
  - Cheese Trays
    - Domestic Cheese Trays with Crackers
    - $1.95 per person
  - Imported Cheese Tray with Crackers and Pita Chips, Dried Fruit and Nuts
    - $3.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
  - Premium Roasted Vegetable Display with Hummus, Tapenade, Apple and Roasted Onion Chutneys
    - $4.95 per person
  - Antipasto with Italian Meats, Cheeses, Mushrooms, Olives, and Artichokes
    - $5.95 per person
  - Cheese Trays
    - Domestic Cheese Trays with Crackers
    - $1.95 per person
  - Imported Cheese Tray with Crackers and Pita Chips, Dried Fruit and Nuts
    - $3.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
  - Premium Roasted Vegetable Display with Hummus, Tapenade, Apple and Roasted Onion Chutneys
    - $4.95 per person
  - Antipasto with Italian Meats, Cheeses, Mushrooms, Olives, and Artichokes
    - $5.95 per person
  - Cheese Trays
    - Domestic Cheese Trays with Crackers
    - $1.95 per person
  - Imported Cheese Tray with Crackers and Pita Chips, Dried Fruit and Nuts
    - $3.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
  - Premium Roasted Vegetable Display with Hummus, Tapenade, Apple and Roasted Onion Chutneys
    - $4.95 per person
  - Antipasto with Italian Meats, Cheeses, Mushrooms, Olives, and Artichokes
    - $5.95 per person
  - Cheese Trays
    - Domestic Cheese Trays with Crackers
    - $1.95 per person
  - Imported Cheese Tray with Crackers and Pita Chips, Dried Fruit and Nuts
    - $3.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
  - Premium Roasted Vegetable Display with Hummus, Tapenade, Apple and Roasted Onion Chutneys
    - $4.95 per person
  - Antipasto with Italian Meats, Cheeses, Mushrooms, Olives, and Artichokes
    - $5.95 per person
  - Cheese Trays
    - Domestic Cheese Trays with Crackers
    - $1.95 per person
  - Imported Cheese Tray with Crackers and Pita Chips, Dried Fruit and Nuts
    - $3.95 per person
  - Martini Potato Bar
    - Mashed Garlic Infused Potatoes, Sweet Potatoes and Red Skin Potatoes, Chives, Cheese and Bacon Bits
    - $4.95 per person
  - Vegetable and Meat Displays
    - Fresh Garden Crudités Display with Dips
    - $1.95 per person
Desserts

Crème Brûlée - $3.95 per person
Assorted Miniature French Pastry - $4.95 per person
Miniature Fruit Tarts - $2.95 per person
Twenty-four Carrot Cake - $3.95 per person
Tiramisu with Coffee Anglaise - $3.95 per person

Viennese Table -
a dessert buffet, featuring a variety of fancy cakes, tarts and mousses including:
Chocolate Loving Spoonful Cake
New York Cheesecake
Raspberry Brûleé Cheesecake
Marble Cheese Truffle Bars
Oreo Dream Bars
Lemonberry Jazz Bars
Caramel Apple Bars
$7.95 per person for the above assortment

Punch Selections

Sparkling Fresh Fruit Punch
$1.75 per person or $15.00 per gallon
Orange, Guava and Passion Fruit Punch
$2.50 per person or $18.00 per gallon
Sparkling Cider - $10.00 per bottle