

Choice of one entrée \$17.50 per person
Each additional entrée choice \$4.50 per person
Comes with 3 side dishes and a variety of fresh baked rolls and butter

All prices apply to events of 25 guests or more

All prices are subject to change

Dinner Menu



Baked Beefy Marinara Lasagna with seasonal roasted vegetables and garlic bread

Sliced Choice Italian Roast Beef topped with sautéed onions and roasted red peppers and a hearty garlic tomato sauce

Sirloin Steak Tips with button mushrooms served over bow tie pasta

Meatloaf studded with provolone cheese and topped with smoky bacon strips

Salisbury Steak topped with mushroom demiglace

Honey Baked Ham seasoned with cloves and a rich butter orange sauce

Italian Sausage with roasted red peppers & onions

Polish Sausage with Bavarian sauerkraut

House Seasoned Pork Loin Roast with Béarnaise sauce

Provencal Seasoned Pork Loin Roast with fresh mushrooms and demiglace

Zesty Buttermilk Ranch Chicken

Baked Herb Chicken topped with Béarnaise sauce

Chicken Cacciatore hunter style sauce with white and dark chicken.

Baked Lasagna layered with 3 cheeses and your choice of beefy marinara or vegetarian

Creamy Pasta Alfredo with chicken or sausage

Enchiladas made with your choice of shredded beef, chicken or vegetarian

Make your event **Zero Waste** with our \$75.00 waste removal package utilizing our 5 bin system



A **25% operations fee** is added to the food portion of your bill

No fee for pick up

Delivery starts at \$50

Onsite service starts at \$45

per server per hour

Disposable Chafers are \$15 each

402-733-6733 | info@patriciacatering.com

PC&C 2024 TIER 2: TRADITIONAL

**PATRICIA
CATERING & COCKTAILS**

Choice of one entrée \$21.95 per person
Each additional entrée choice \$6.60 per person
Comes with 3 side dishes and a variety of fresh baked rolls
and butter

All prices apply to events of 25 guests or more
All prices are subject to change

Dinner Menu



*Chicken Marsala with gourmet rice blend and
green bean almondine.*

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Roast Beef Au Jus traditionally cooked tender choice
beef with horseradish sauce on the side

Sirloin Steak hand cut and grilled

Beef Brisket topped with caramelized onions and
sautéed Portobello mushrooms

Beef Kebabs sirloin tips skewered with bell peppers,
onions, zucchini and mushrooms.

London Broil cooked rare and marinated with fresh
ginger, soy sauce and red wine

Husker Chops with chimichurri

Pork or Chicken Piccata with lemon cream sauce,
capers and fresh lemon slices

Pork or Chicken Dijon topped with a white wine
mushroom and tri-pepper sauce

Grilled Seasoned Chicken Breast with mango salsa

Chicken Florentine boneless breast stuffed with
spinach and parmesan cheese, topped with our house
alfredo sauce

Rosemary Chicken boneless breast with apple
stuffing, seasoned with fresh rosemary and topped
with cider sauce

Chicken Kebabs with fresh pineapple, bell peppers
and onions marinated in a teriyaki glaze

Chicken Marsala sautéed in fresh mushrooms in
Marsala wine

Chicken Cordon Bleu topped with a savory cheese
sauce

Chicken or Eggplant Parmesan with marinara sauce

Tilapia parmesan encrusted with honey citrus glaze

2024 TIER 3: CLASSIC

Choice of one entrée \$32.95 per person

Each additional entrée choice \$8.75 per person

Classic Dinner Entrees come with 3 side dishes and a variety of fresh baked rolls and butter

All prices apply to events of 25 guests or more.

Dinner Menu



*Beef Tenderloin with Béarnaise sauce and Tequila
Lime Shrimp with duchess potatoes and green beans
with sautéed bacon and onion*

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per server per hour

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All classic menu entrees are subject to market price changes even when booked.

Prime Rib au Jus slow roasted choice cut served with horseradish sauce

NY Strip Steak hand cut and charcoal grilled
Gruyere Chicken stuffed with prosciutto, Gruyere cheese, fresh asparagus and topped with a wild mushroom sauce

Tequila Lime Shrimp jumbo shrimp marinated in fresh lime juice, Tequila, garlic, onion and fresh herbs, then grilled to perfection

Saffron Garlic Shrimp marinated with fresh herbs and tossed in a roasted red pepper sauce

Blackened Salmon Filet dredged in our house spice blend and topped with mango salsa

Citrus Salmon Filet with mango salsa

Chesapeake Crab Cakes topped with a cream saffron sauce

MARKET PRICE

Smoked Meats

Beef Wellington or Beef Tenderloin

Mahi Mahi, Fresh Tuna, Lobster

and other fresh fish options

COMBINATION PRICE

1 Casual Entrée and 1 Traditional Entrée is \$26.35

1 Traditional Entrée and 1 Classic Entrée is \$39.50

1 Casual Entrée and 1 Classic Entrée is \$37.50

Dinner Menu



Whipped Potatoes, Mac and Cheese, Gourmet Rice Blend & Seasonal Vegetable Medley

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SIDES

Starches

Gourmet Rice Blend | Molasses Baked Beans
Creamy Mac & Cheese | Pasta Tossed with Herbs

Potatoes:

Mashed Potato Bake | Whipped with garlic, chives and parmesan | Scalloped | Au Gratin | Twice Baked | Baked
Roasted Red Skinned | Roasted Sweet & Russet

Hot Vegetables

Green Beans

Lemon Parmesan | Almondine | With Sautéed Bacon & Onion

Carrots

Braised | Honey Glazed with Dill Butter

Roasted Vegetable Medley

Corn

Buttered | Southwest seasoned with cheese | Confetti

Cold Sides

Fresh Fruit

Arrangement | Bowl with Poppyseed Dressing | Trifle

Vegetables

Layered Zucchini & Tomatoes with Pesto | Fresh Veggies & Dip

Salads

Greek Green Bean & Tomato Salad with Feta | Potato Salad
Cole Slaw | Mediterranean Orzo Salad
Pasta Salad | Quinoa Salad

Green Salads

Traditional Garden romaine lettuce with tomatoes, cucumbers, black olives and your choice of ranch, Dorothy Lynch or balsamic vinaigrette

Christmas romaine lettuce with mandarin oranges, grapes, red onion, toasted almonds and raspberry vinaigrette

Fresh Spinach spinach leaves with sliced mushrooms, red onion, artichoke hearts and a honey mustard dressing

Caesar romaine lettuce with fresh grated parmesan cheese, our house made croutons and Caesar dressing

Autumn romaine lettuce with sliced apples, pears, Craisins, sugared walnuts, red onion, Havarti cheese and citrus vinaigrette

Spring romaine lettuce with blueberries, strawberries, pineapple, toasted pecans and coconut vinaigrette

Country Club romaine lettuce with bacon, tomato, avocado, celery, croutons and cheeses with creamy dressing.