



SPECIAL EVENT & BANQUET MENUS

OMAHA PRESS CLUB « 1620 DODGE ST., 22ND FLOOR » 402-345-8008

SPECIAL-EVENT POLICIES AND BANQUET MENUS

Welcome to the Omaha Press Club, featuring Villamonte's Cuisine, offering full-service dining and catering for corporate and social events. Our menus reflect continental and contemporary styles and are well suited for formal dinners, brunches, receptions, rehearsal dinners, cocktail and hors d'oeuvres events, holiday parties, awards banquets, corporate receptions, open houses, and other special occasions.

HOURS: Lunch service is available Tuesday-Friday, 11:30 a.m. to 2 p.m.

Dinner service is available Thursday-Saturday, 5:30 p.m. to 8:30 p.m.

Catering services are also available at your place of business.

MENU SELECTION

A wide variety of menu options and service styles are available, including full service. We offer plated meals, buffets, receptions, and delivery service.

Catering orders may be placed Tuesday-Friday, 10 a.m. to 1 p.m. We recommend placing orders at least 48 hours in advance to guarantee menu selection. Orders placed within 24 hours cannot guarantee all food items but may be accommodated when possible.

To place an order or discuss availability, call 402-345-8008. Planning appointments are also available for events requiring customized menus or additional coordination.

The Omaha Press Club/Villamonte's Cuisine offers hors d'oeuvres, breakfast, lunch, dinner, and buffet menus. Specialty meals are available for an additional \$5. A 4% processing fee applies to all card payments.

MAXIMUM NUMBER OF ENTRÉE SELECTIONS

- Up to **three selections** from the dinner banquet menu with one week's advance notice. Additional selections may be available and are priced accordingly.
- Health-conscious options and dietary accommodations are available. Please contact us in advance to schedule a planning meeting with our nutrition consultant.
- Catered food service is available Tuesday-Friday, 10 a.m. to 4 p.m. A \$35 delivery charge applies to weekday orders under \$150. Weekend deliveries within the metropolitan area incur a \$50 delivery fee.
- Full-service off-premises catering on weekends requires a minimum of two weeks' advance notice.
- Building deliveries include an automatic 10% gratuity.
- Staff hours: Tuesday-Friday, 10:30 a.m. to 1:30 p.m.; Thursday-Saturday, 4:30 p.m. to close.
(Off-hours staffing is billed at \$20 per staff member, per hour.)

GUARANTEES

All events require a food component in accordance with Omaha Press Club policy. Final arrangements, including guest counts and menu selections, must be confirmed at least five working days prior to the event. If a final guest count is not received, the estimated count provided on the original request will be used as the guaranteed number for food preparation and billing.

Cancellations made five working days prior to the event are subject to a 50% estimated food charge.

Cancellations made within 48 hours of the event will be assessed an estimated food charge of 100%.

A signed agreement is required prior to the event. Leftover food may not be removed from the premises.

SERVICE PERSONNEL

Service personnel and bartenders will be dressed in black pants or skirts with black shirts.

CLUB/ROOM RENTAL

A room deposit is required to confirm the requested event date. A mandatory \$300 deposit will be held as a guarantee and damage waiver and will be credited in full to the member's account on the day of the event, provided no damages occur. During peak times, including holidays or when the Club is closed, the required deposit increases to \$500.

Defined holiday periods include the last two weeks of November through the first three weeks of January, as well as holiday weekends. Complimentary room and Club usage is a benefit of full OPC membership only and must be established prior to planning the event. Reciprocal club events are subject to a 15% reciprocal fee.

Full membership members, excluding student or tenant memberships, do not pay a room rental fee. For event purposes, a member is defined as the individual paying dues to the Omaha Press Club or an immediate, verifiable family member. No exceptions apply.

To host an event, the OPC member must agree in writing, be present during the event, and guarantee the event with a credit card. If no OPC member is present, the host will be responsible for the full room rental fee. Unplanned additional guests may result in additional charges.

Member/host is responsible for any damage to the club.

Payment terms for nonmembers require one-half of the estimated charges ten (10) working days prior to the event, with the remaining balance due five working days prior to the event.

Event dates are not confirmed until the deposit is received and the rental agreement is signed. All deposits are non-refundable.

For additional details — or questions — please contact the event coordinator.

ROOM RENTAL FEES

(Room rental fees are waived for OPC full members.)

- ❖ **Entire Club:** Sound equipment available. Seating capacity: 250 seated; 300 cocktails and hors d'oeuvres. Rental fee: \$2,000. *Minimum 180 guests required for full Club rental.*
- ❖ **Entire Club (excluding the Spiro Agnew Room):** Sound equipment available. Seating capacity: 220 seated. Rental Fee: \$1,700. *Minimum 150 guests.*
- ❖ **Spiro Agnew Oak Room:** Located to the right of the main entrance, adjacent to the bar. Southern exposure. Seating capacity: Up to 40. Rental Fee: \$400
- ❖ **Lauritzen West Room:** Typically used for press conferences. Audiovisual equipment available; client provides computer, mouse, and adapters. Northern exposure. Seating capacity: 25. Rental fee: \$450
- ❖ **Lauritzen East Room:** Extension of press conference area. Sound equipment available. North and east exposure. Seating capacity: 48. Rental fee: \$650
- ❖ **Lauritzen Room (East and West combined):** Full audio-visual capabilities, including big screen TV, multimedia projection, presentation support, and high-speed Internet access. Client provides computer. Seating capacity: 80. Rental fee: \$1,050
- ❖ **Fireplace Area:** Adjacent to the circular bar and ideal for cocktail-style events. Capacity: up to 80 guests. Rental fee: \$200 per hour

Note: Room rental fees are half-price Tuesday-Thursday

Events are limited to a maximum of five hours and must conclude no later than 12 a.m. The bar will close 15 minutes prior to the event end time.

In-house food service is required for all events and minimums apply when booking Club space, excluding press conferences.

OPENING FEE

A \$350 opening fee applies during normally closed hours and is waived with either 30 or more guests for a sit-down dinner or buffet, or the purchase of six (6) hors d'oeuvres selections.

OPC FACILITY RENTAL

Facility rental includes use of available Club equipment, tables, and china unless otherwise noted. Additional items or services may be arranged at the host's expense.

Available furnishings include up to 26 small tables (seating up to four guests each); four 72-inch round tables (seating up to 12 guests); five 60-inch round tables (seating up to 10 guests); four 8-foot banquet tables; three 6-foot banquet tables; and one 36-inch round table for guest sign-in or display use.

China, flatware, and glassware are included for events of up to 180 guests. Bar service will transition to plastic serviceware once china inventory is fully in use. Metal coat racks and hangers are available.

LCD projectors are available at \$30 per hour. Guests must provide their own computer, mouse, and adapters. Host will provide an IT staff member on site during the event.

HOSTED/NON-HOSTED PARKING

HOSTED PARKING: All-day parking requires special passes, priced at \$12 each. Hourly parking options are also available: Two hours for \$5 and four hours for \$7. Parking passes must be coordinated at least two weeks in advance, particularly during holiday periods.

NON-HOSTED PARKING: Non-hosted parking is available at the DoubleTree Hotel at 16th and Dodge Streets or via street parking. Free street parking is available after 9 p.m. and all day on Sundays.

MISCELLANEOUS RENTALS

- Centerpieces are available for rent at \$5 each. Additional selections may be requested at the renter's expense.
- A 15-by-15 dance floor is available for a rental fee of \$400.
- Risers may be installed for an additional rental fee.
- Multimedia projectors are available for rent at \$30 per hour. Guests must provide their own computer and adapters.
- Votive candles are available at \$0.70 each.
- All deliveries and pick-ups must be coordinated in advance of the event.
- Wedding cakes brought in are subject to a \$2 plating fee per person. Vendors must provide their own cart.
- Linens and napkins are available at \$7.50 per linen and \$0.80 per napkin.

DECORATING

All decorators must be self-sufficient and provide their own supplies, including extension cords, scissors, tape, and related materials. Climate-sensitive items should be delivered within defined time parameters. Hosts must provide adequate personnel for loading and unloading all non-OPC items, as OPC staff is not available for this purpose.

All decorations must be removed from the Club immediately following the event unless prior arrangements have been made. Artwork and fixtures may not be removed, and nothing may be hung on or attached to walls or display surfaces.

Decorations may not include confetti, glitter, or other materials that could litter the floor. A cleanup fee may be assessed at the discretion of the event coordinator.

Entertainers must provide all their own equipment. Any staging needs — including meetings, skits, or additional space requirements — must be coordinated at least one week in advance of the event.

Open flames are not permitted in accordance with building fire codes. The Omaha Press Club is not responsible for lost or stolen items. Food and beverages are not permitted beyond the main entrance doors.

ALCOHOL BEVERAGE SERVICE

Bar service may be hosted or cash. Hosted bar service is billed to the event host on a per-drink basis, with tax and gratuity added. Cash bar service requires guests to pay at the time of service. All alcohol must be consumed on the premises within the Club.

Management reserves the right to discontinue alcohol service at any time. Minors may not possess or consume alcohol and are not permitted in the bar area after 9 p.m.

Last call for liquor is at 11:45 p.m. All drinks will be collected at 12 a.m. Additional event time may be purchased at \$250 per hour, up to 12 a.m.

PRICING

All billing will include applicable Nebraska sales tax. An automatic 20% gratuity will be added to all food and alcohol charges. Any additional gratuity is at the host's discretion. Menu pricing is subject to change based on market conditions; however, a signed contract with finalized menu selections will be guaranteed within a maximum increase of 15%. In the event of extreme market fluctuations, pricing may be adjusted to reflect current market values, and the Club can recommend suitable alternatives to meet budget needs. Pricing may be locked in no more than six months prior to the event.

The damage waiver applies only to damage resulting from the actions or negligence of the host, member, or their guests. A valid credit card is required for all events and will be held on file for damage coverage. An additional 4% processing fee applies to all card payments.

All bookings require a credit card guarantee, with payment in full due prior to the event. The Omaha Press Club is not responsible for steaks ordered well done.

Event Planning and Coordination: OPC Event Planning includes one hour of planning assistance at no charge. Additional planning or coordination beyond the first hour is billed at \$30 per hour, with no exceptions. This includes phone calls, emails, menu planning or changes, vendor coordination, and related support.

Money collected at the door for any event requires prior approval from OPC Management.

COVID-19 Considerations: Due to COVID-19-related policies or restrictions that limit or prohibit public gatherings, members may be permitted to adjust guest counts, postpone, or cancel events without penalty. Written notice must be provided to OPC as soon as reasonably possible. Members and OPC will work together to reschedule the event and transfer all previously paid funds to a new date. If rescheduling is not possible, OPC will refund all funds paid, including deposits.

DINNER BANQUET MENU

Medallions of Beef: Broiled dual 3 oz. filet mignon medallions served with your choice of poivre, Béarnaise, Bordelaise, Madeira, or Marsala sauce.	\$48.40
Classic Wellington: A traditional combination of seared beef tenderloin, foie gras, and duxelles, individually wrapped in puff pastry, baked to perfection, and served with Bordelaise sauce.	\$48.40
Roasted Tenderloin: Peppercorn- and herb-crusted beef tenderloin, oven-roasted and English-cut, served with Béarnaise or Bordelaise sauce.	\$48.00
Whiskey Pepper Steak: An 8 oz. New York strip steak pressed with a peppercorn mélange, deglazed with bourbon whiskey, and served au naturel.	\$44.60
Prime Rib of Beef au Jus: Slow-roasted prime rib served with au jus and horseradish Chantilly. Two cuts.	10 oz \$46.00 12 oz \$52.00
Chicken Marsala: Boneless chicken breast lightly dusted in seasoned flour, sautéed, and finished with a wild mushroom Marsala wine sauce.	\$34.00
Chicken Apricot: Boneless chicken breast stuffed with sautéed onions, wild mushrooms, fresh basil, and provolone cheese, baked and finished with a white wine apricot sauce, toasted sliced almonds, mandarin oranges, and fresh chives.	\$36.00
Chicken Cordon Bleu: Boneless chicken breast stuffed with Canadian bacon and Gruyère cheese, lightly breaded, baked to perfection, and finished with Béarnaise sauce.	\$36.00
Chicken Supreme: Grilled chicken breast topped with a mushroom white wine cream sauce.	\$34.00
Chicken Véronique: Broiled boneless chicken breast finished with a smooth blend of shallots, cream, and Chablis, accented with seedless grapes.	\$34.00
Chicken Villa en Croûte: Sautéed chicken with portabella mushrooms, Vidalia onions, and Gruyère cheese, baked in puff pastry.	\$35.00
Chicken Provençal: Boneless chicken breast sautéed with fresh garlic, basil, and cilantro in virgin olive oil, finished with skinned tomato coulis and freshly grated Parmesan.	\$34.00
Eggplant Parmesan: Eggplant and portabella mushrooms lightly breaded in a Parmesan crust, topped with provolone cheese, marinara sauce, and baked.	\$33.00

DINNER BANQUET MENU

Pasta Puttanesca: Sun-dried tomatoes, Kalamata olives, capers, and artichoke hearts tossed with marinara and served over pasta. All accompaniments are included. **\$33.00**

Salmon Véronique: Fresh Atlantic salmon cooked to your preference and topped with a creamy white wine grape sauce. **\$45.00**

Salmon Sun-Dried Tomato Lime BBQ: Fresh Atlantic salmon served with our house-created sun-dried tomato and zesty lime barbecue sauce. **\$45.00**

Chilean Sea Bass: Broiled Chilean sea bass topped with Hawaiian pineapple chutney or citrus beurre blanc. **Market Price**

Lobster Thermidor: Maine lobster removed from the shell, sautéed, and served with salmon mousse, fried leeks, and traditional lobster sauce. **Market Price**

Shrimp Scampi: Shrimp sautéed with garlic, white wine, fresh-squeezed lemon, mushrooms, tomatoes, and spinach, served over pesto linguini with fresh herb crostini. All accompaniments are included. **Market Price**

Paella Valenciana: A hearty combination of shrimp, scallops, clams, and chicken served over rice pilaf with a savory fish sauce. **Market Price**

Tilapia with Lemon Butter: Center-cut tilapia fillet broiled to perfection and finished with a lemon butter caper sauce. **\$34.00**

Swordfish: Firm, fresh swordfish served with citrus beurre blanc. **Market Price**

Additional Protein Options:

Additional protein requests are welcome. Specialty preparations are available for an additional \$5.

Children's Meal (one course): Chicken tenders served with fries or fresh fruit **\$16.00**

Dual entrées are available for an additional \$6 and up. Please consult your event planner for details.

Many menu items may also be prepared in a buffet format.

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

All dinner selections include salad, rolls, butter, coffee, iced tea, and two accompaniments — one starch and one vegetable.

A 7% sales tax applies. A 20% gratuity will be added, with any additional gratuity at the host's discretion.

STARTER SALAD

Thunderbird
Caesar
House / Garden

ACCOMPANIMENTS — CHOICE OF TWO:

VEGETABLE

Brandied Carrots with Fresh Tarragon
Green Beans Almondine
Seasonal Sautéed Vegetable Medley
California Blend
Lemon Broccoli
Cauliflower Parmesan
Roasted Seasonal Vegetables
Asparagus (seasonal)
Snap Peas (seasonal)

POTATO

Twice-Baked Potato
Baked Potato
Roasted New Potatoes with Leeks
Dill-Buttered New Potatoes
Potato Anna
Lyonnaise Potatoes
Duchesse Potatoes
Dauphine Potatoes
Long Island Fries

STARCH

Creamy Risotto
Rice Pilaf
Wild Rice
Jasmine Rice
Basmati Rice
Quinoa
Couscous

All lunch and dinner entrées are served with a starter salad and two accompaniments.

OMAHA PRESS CLUB EVENT & BANQUET MENU



BREAKFAST / BRUNCH

Continental: Pastries or breakfast bread, orange juice, iced tea, and coffee. **\$15.00**

Standard: Eggs, bacon or sausage, potatoes, biscuits and gravy, coffee, iced tea, and orange juice **\$19.00**

Classic: Sticky buns, chicken crepes, fresh fruit, coffee, and orange juice **\$21.00**

Assorted juices may be added to any breakfast option for \$4.

OFF HOURS SERVICE: Off-hours are defined as before 10 a.m. and after 2 p.m., and prior to 4:30 p.m. A service charge of \$20 per hour, per server applies. Staffing is based on one server per 35 guests for hors d'oeuvres and buffet service, and one server per 24 guests for plated meals.

LUNCHEON PANTRY

Thunderbird Salad: Our original seasoned mixed greens tossed with the famous Thunderbird dressing, diced tomatoes, bacon, bleu cheese, shredded mozzarella cheese, homemade croutons, and chives. **\$17.00**

Chef Salad: Fresh iceberg and romaine lettuce topped with shredded cheddar and mozzarella cheese, Roma tomatoes, hard-boiled egg, and sliced cucumber, served with your choice of dressing. **\$17.00**

Chicken Caesar Almondine: Grilled boneless chicken breast served in the traditional style with freshly grated Parmesan cheese, homemade croutons, and zesty Caesar dressing. **\$18.40**

The Portabella: Marinated, grilled portabella mushroom served with fresh julienne vegetables and sun-dried tomato basil vinaigrette. **\$17.00**

California Cobb Salad: Diced tomatoes, bacon, grilled chicken, egg, black olives, croutons, and shredded mozzarella cheese, served on a bed of seasonal mixed greens with Cobb dressing. **\$18.40**

Turkey Salad Croissant: A zesty salad made with lean turkey, light mayonnaise, fresh dill, pineapple, and toasted pecans, served on a croissant. **\$17.00**

Continental Fruit Plate: A signature display of the freshest fruit available, served with breakfast bread. **\$17.00**

Classic Press Club: Made in the traditional manner — a triple-decker with turkey, bacon, Swiss cheese, lettuce, tomato, and mayonnaise on toasted sourdough bread. **\$17.40**

Soup & Sandwich: Choice of turkey, ham, or corned beef served on wheat, marble rye, or sourdough bread, accompanied by the soup of the day. Add domestic cheese for \$1.50. **\$17.00**

For a special treat, enhance your Thunderbird or Chef Salad with one of the following toppings:

- Grilled boneless chicken breast — \$5
- Teriyaki salmon filet — \$7
- Sautéed garlic shrimp — \$8

LUNCHEON GRILL

Reuben: Lean corned beef, Swiss cheese, Reuben dressing, and sauerkraut on grilled marble rye bread.	\$19.00
Philly French Dip: Sirloin steak topped with sautéed onions and peppers on a toasted hoagie bun, served with au jus.	\$20.40
Italian Philly: Sliced Italian sausage topped with sautéed onions, green peppers, and black olives, finished with marinara sauce and provolone cheese on a hoagie bun.	\$20.40
The New Orleans: Grilled boneless chicken breast dusted with Cajun spices and served on a Kaiser roll.	\$18.00
Patty Melt: Fresh ground beef grilled to perfection, topped with Reuben dressing, caramelized onions, and Swiss cheese on grilled marble rye bread.	\$19.00
Turkey Reuben: Lean grilled turkey breast prepared in the traditional style with Swiss cheese, Reuben dressing, and sauerkraut on marble rye bread.	\$19.00
Italian Melt: Capicola, salami, and grilled chicken with caramelized onions, green peppers, provolone cheese, and marinara sauce, served on a hoagie bun.	\$20.40
Tuna Melt: Albacore tuna tossed with sweet pickles and mayonnaise, topped with tomatoes and provolone cheese. Served open-faced.	\$18.00
Italian Prosciutto Sandwich: Shaved Italian prosciutto and provolone cheese piled on a hoagie bun with traditional accompaniments.	\$20.40
Prime Rib Sandwich: Slow-roasted prime rib served on a toasted hoagie bun with sautéed bell peppers, onions, and mozzarella cheese.	\$20.80
Whiskey New York Steak Sandwich: Whiskey-marinated New York strip steak served on a toasted Kaiser roll.	\$21.80
Roasted Tenderloin Sandwich: Thin-sliced, slow-roasted beef tenderloin served on a Kaiser roll.	\$32.60

**All sandwiches are served with your choice of steak fries, chips, fresh fruit, pasta, or cottage cheese.
One selection per entrée.**

**All lunch selections include salad, rolls, bread, butter, coffee, iced tea, and two accompaniments
— one starch and one vegetable.**

A 7% sales tax applies. A 20% gratuity will be added, with any additional gratuity at the host's discretion.

LUNCHEON ENTRÉES

Southwestern Chicken: Grilled chicken breast topped with bacon, avocado (seasonal), tomatoes, and smoked Gouda cheese.	\$22.20
Chicken Apricot: Chicken breast stuffed with sautéed onions, mushrooms, and sweet basil, lightly breaded and baked, then finished with a white wine apricot sauce, toasted almonds, and chopped chives.	\$24.20
Lemon Chicken: Marinated boneless chicken breast grilled with onions and finished with fresh dill, fresh-squeezed orange juice, and lime juice. A lighter, lower-calorie option.	\$22.20
Picatta: Traditionally sautéed chicken breast or pork served with lemon dill butter sauce and capers. Salmon available for an additional \$3.	\$24.20
Chicken or Pork Parmesan: Lightly dusted in seasoned flour, topped with marinara sauce and mozzarella cheese, then baked to perfection.	\$22.20
Shrimp Scampi: Peeled and deveined shrimp sautéed with fresh portabella mushrooms, chives, and Roma tomatoes, then finished with maître d'hôtel butter.	Market Price
Fresh Atlantic Salmon: Broiled, sautéed, or poached and served with your choice of sauce — lime BBQ, Béarnaise, or Véronique.	\$29.00
Orange Roughy: Baked Norwegian orange roughy finished with a fresh dill lemon butter sauce.	\$25.00
Roasted Pork Loin Florentine: Boneless pork loin stuffed with seasoned spinach and served with a white wine shallot cream sauce.	\$22.20
Pork Schnitzel: Prepared in the traditional style and served with capers, fresh cilantro, and lemon.	\$22.20
Linguini Alfredo: Linguini noodles tossed with a traditional Parmesan-flavored cream sauce.	\$19.80
Pasta Puttanesca: Sun-dried tomatoes, Kalamata olives, capers, and artichoke hearts tossed with marinara and served over pasta. All accompaniments are included.	\$19.80
Pasta Primavera: Seasonal vegetables sautéed in garlic butter and tossed with linguini noodles.	\$18.80
Lasagna Parmesan: A hearty preparation of vegetable, beef, or chicken lasagna, served with marinara or roasted garlic cream sauce and a garlic breadstick.	\$21.20
Filet Mignon: Center-cut filet mignon — the Cadillac of meats. Chef's choice of starch and vegetables unless otherwise noted.	Market Price

BUFFET MENU (25-PERSON MINIMUM)

Prime Rib Buffet: A 10 oz. to 12 oz. slice of perfectly roasted prime rib of beef served with au jus and horseradish Chantilly, accompanied by twice-baked potatoes, green beans almondine, and house salad. **10 oz \$46.00**
12 oz \$52.00

Flatbread Buffet: Choice of three flatbreads — cashew chicken, Margherita, chicken spinach mushroom, BBQ chicken, Philly cheesesteak, bacon and sweet onion, or artichoke, tomato, and spinach. **\$28.80**

German Buffet: Wiener schnitzel, bratwurst, spaetzle, sweet and sour cabbage, and German potato salad. **\$28.80**

Pizza Buffet: Choose three — Supreme, portabella and feta, spinach and bacon, four cheese, chicken Monterey, Canadian bacon and Jack cheese, artichoke bleu cheese, or garlic shrimp. Served with Caesar salad and breadsticks. **\$28.80**

Mexican Buffet: Beef, chicken, or cheese enchiladas with refried beans and hard-shell tacos, served with all the trimmings, guacamole, and chips. **\$28.80**

Italian Buffet: Beef or chicken lasagna with pasta and your choice of meat, clam, marinara, or Alfredo sauce, served with Parmesan breadsticks and Caesar salad. **\$28.80**

Southern Buffet: Southern fried chicken, whipped potatoes and gravy, baked beans, coleslaw, and potato salad. **\$28.80**

Taco Bar: Mini tacos with soft and hard shells, guacamole, chips, and all the trimmings. **\$28.80**

Dual Entrée — Beef and Chicken: Choice of roasted beef paired with chicken, fish, or pork, served with two sides (*see accompaniments on page 8*). **Market Price**

Clubs and Wraps: Traditional layered club sandwiches and wraps with your choice of turkey, grilled chicken, ham, or roasted vegetables. Served with chips, pasta salad, fresh fruit, or cottage cheese. **\$19.40**

Most dinner entrées may be prepared as buffet selections. Meats are roasted for buffet service.

All dinner selections include salad, rolls, butter, coffee, iced tea, and two accompaniments — one starch and one vegetable.

A 7% sales tax applies. A 20% gratuity will be added, with any additional gratuity at the host's discretion.

SIGNATURE DESSERTS

Harlequin Tart: The freshest seasonal fruit arranged in a sweet pastry tart with vanilla cream. **\$9.00**
Minimum 25 orders.

Pastry Swan: Pâte à choux pastry shaped as a swan, filled with authentic chocolate mousse **\$9.00**
and finished with a painted raspberry wine sauce.

Praline Chocolate Mousse: Pastry shells filled with Belgian chocolate mousse and glazed with **\$9.00**
praline pecan sauce.

Chocolate Raspberry Ganache Torte: A rich, imported chocolate raspberry layered torte **\$9.00**
enhanced with Chambord liqueur.

Tiramisu: Traditional Italian dessert prepared with mascarpone cheese. **\$9.00**

Napoleon: Light, flaky pastry layered with raspberry or apricot filling. **\$9.00**

Gâteau Riche Framboise: A delicate pastry shell filled with fresh berries and chocolate **\$9.00**
mousse.

Petit Fours: Choice of three — pecan tassies, mini cakes, chocolate-dipped strawberries, **\$10.00**
napoleons, or ganache cream puffs. Minimum 25 orders.

Omaha's Blackstone Cheesecake: This classic cheesecake originated in the kitchens of the **\$9.00**
historic Blackstone Hotel in Omaha.

New York-Style Cheesecake: A traditional, old-school New York-style cheesecake. **\$9.00**

Assorted Cookies: Priced per dozen. Two-dozen minimum order. **\$22.00**

Cakes: Homemade torte-style German chocolate cake or homemade carrot cake. **\$9.00**

Pastry: Petite cinnamon rolls, sticky buns, and nut breads. **\$24.00**
Minimum two dozen. Priced per dozen.

Sheet Cake:

Quarter sheet (serves 24) — \$65

Half sheet (serves 48) — \$95

Full sheet (serves 96) — \$155

Available flavors: white, chocolate, or marble

Frosting options: white, chocolate, buttercream, or whipped

Outside desserts are not permitted, with the sole exception of wedding cakes. Wedding cakes are subject to
a \$2 per person service charge, with a minimum of eight servings. Staff will provide cutting and plating.

Printed logos or emblems are available for an additional fee ranging from \$15 to \$25.

SPECIALTY HORS D'OEUVRES

Roasted Tenderloin: The Cadillac of meats, encrusted with fresh basil, thyme, and rosemary, chef-carved and served with traditional sauces — horseradish Chantilly, Béarnaise, Bordelaise, Marsala, or Au Poivre.	Market Price
Stuffed Roasted Artichoke Hearts: Marinated artichoke hearts, halved and stuffed with herb-roasted garlic Gorgonzola.	\$4.00
Shrimp Scampi: Jumbo shrimp sautéed with clarified butter, garlic, mushrooms, chives, Roma tomatoes, shallots, and white wine.	Market Price
Pâté en Croûte: Delicately spiced pâté baked in a pâte sucrée pastry. Minimum order of 30.	\$7.50
Barquettes: A delicate pastry canapé.	\$4.25
Wild Mushroom Canapés: Toasted croustades topped with wild mushroom duxelles and a hint of Madeira, lightly dusted with freshly grated Romano cheese.	\$4.00
Tartlets: Delicate pastry canapés filled with chicken portabella, curried shrimp, goat cheese with herbs, or bruschetta steak.	\$4.50
Baked Brie en Croûte: Imported Brie wheel baked in puff pastry. Choice of fresh herbs, Florentine, morel, or smoked duck pâté. Served with toasted rosemary croustades. Add fruit chutney for \$1.	\$4.50
Napoleon Florentine: Spinach leaves and sautéed boneless chicken breast with herbs and spices, flambéed, wrapped in puff pastry, and served bite-sized.	\$4.50
Smoked Salmon and Sun-Dried Tomato Terrine: Served chilled and sliced, accompanied by Roma tomato and olive salsa.	\$6.00
Whole Smoked Salmon Chaud-Froid: Presented as a centerpiece, coated in creamy aspic and garnished.	Market Price
Charcuterie: Mirror tray display of pâtés, pepper loaf, mini salami, and champagne sausage.	\$10.00
Southwestern Chicken Tenders: Spicy Southwestern-style chicken tenders served with cilantro-lime barbecue sauce.	\$4.25
Prosciutto and Melon Canapés: Fresh melon wrapped in peppered prosciutto and finished with pistachio cream cheese.	\$6.50
Antipasto: A tray display of hard salami, olives, cheeses, and gherkin pickles.	\$7.00

HORS D'OEUVRES

Bottom Round of Beef: Slow-roasted, tender beef, chef-carved and served with assorted rolls, horseradish Chantilly, au jus, and Béarnaise. Minimum 75.	Market Price
Rumaki: Seasoned chicken livers wrapped in bacon and baked to perfection.	\$4.55
Mini Quiche: Bite-sized quiche Lorraine or assorted chef's choice.	\$4.25
Swedish Meatballs: Handmade meatballs served with a fragrant sauce.	\$4.25
Apricot Chicken Tenders: Marinated chicken tenders, lightly breaded and seasoned, served with a white wine apricot sauce, garnished with mandarin oranges and toasted almonds.	\$4.25
Assorted Bacon Wraps: Water chestnuts with pineapple and jumbo olives, wrapped in bacon and oven-baked.	\$4.75
Assorted Egg Rolls: Shrimp, pork, or vegetable egg rolls served with sweet and sour sauce.	\$4.25
Salsa, Guacamole, and Chips: Homemade guacamole topped with cheddar cheese and tomato, served with zesty tortilla chips. Both sauces included.	\$4.75
Seafood Puffs: Pâte à choux puffs filled with herbed seafood cream cheese.	\$4.75
Soup du Jour: Cream, broth, or consommé. Chef's selection available upon request.	\$5.25
Bruschetta: Fresh baguette, bias-cut and topped with sun-dried tomato, fresh garlic, shallots, herbs, and grated provolone cheese.	\$3.85
Teriyaki Chicken Tenders: Marinated chicken tenders lightly dusted in seasoned flour, sautéed, and finished with a teriyaki glaze.	\$4.25
Seafood-Stuffed Mushrooms: Mushrooms filled with a seasoned seafood cream cheese mixture, topped with freshly grated Romano cheese, and baked to perfection.	\$4.00
Teriyaki Chicken Drumettes: Marinated chicken drumettes lightly dusted in seasoned flour, deep-fried, and finished with a teriyaki glaze.	\$4.50
Hot Chicken Wings: Our signature spicy wings served with bleu cheese Roquefort and ranch dipping sauces. Substitutions available with price adjustment.	\$4.50
Spinach and Artichoke Dip: A creamy, lightly tangy dip made with spinach and artichoke hearts.	\$4.00

HORS D'OEUVRES

Fresh Crudités Display: A combination of hand-carved vegetables presented in baskets, served with roasted garlic dip and ranch dressing. **\$4.25**

Handmade Canapés Rouladen: Smoked salmon with dill, turkey pimento, and peppered beef with mustard. **\$5.05**

Domestic Cheese Display: Bite-sized sliced domestic cheeses artfully fanned on a platter. **\$4.25**

Imported Cheese Display: A wine-and-cheese lover's selection of assorted imported cheeses. **\$4.75**

Jumbo Shrimp Cocktail: Poached jumbo shrimp served with cocktail sauce and lemon wedges. **Market Price**

Oyster on a Half Shell: Choice of Rockefeller, Mornay, or Thermidor preparations. **Market Price**

Peruvian Ceviche: Fresh tilapia marinated with lemon, lime, and orange juices, fresh dill, and Walla Walla onions. **\$4.50**

Assorted Ravioli: Meat and cheese ravioli served with marinara sauce. **\$4.25**

Fresh Fruit Display: The freshest fruit available, hand-carved and displayed on a mirror (smaller groups presented on platters). **\$4.25**

Gardettos: Classic snack mix. **\$3.55**

Shrimp Purses: Seasonal chopped prawns wrapped in phyllo pastry. **\$4.00**

Cheese Bread: Buttered garlic bread toast topped with Parmesan and mozzarella cheeses. **\$3.55**

Crab Rangoon: Cream cheese and crab meat wrapped in phyllo pastry. **\$4.00**

Shrimp (per 100 pieces)

26/30 Large — \$150

21/25 Extra Large — \$200

16/20 Jumbo — \$295

Hors d'oeuvre pricing is based on a minimum selection of six (6) total items. Each hors d'oeuvre selection is calculated at three pieces per person. Pricing may be adjusted if fewer than six selections are chosen. A minimum of 20 guests is required for hors d'oeuvre menus.

OMAHA PRESS CLUB EVENT & BANQUET MENU



ALCOHOL

BEER

Draft – Domestic Light (16 oz.)	\$5.00
Draft – Microbrew / Craft / Import (16 oz.)	\$6.00-\$8.00
Fairy Nectar (20 oz.)	\$8.00
Bottle – Domestic	\$5.00
Bottle – Import	\$6.00-\$7.00

Keg purchases are not permitted

WINE

House Selections (glass) <i>Merlot, Cabernet, Chardonnay, Pinot Grigio, Riesling</i>	\$8.00
House Bottle	\$32.00

Please ask for our wine list for additional bottle selections. Pricing varies by bottle.

LIQUOR

Well	\$6.00
Call	\$7.00-\$8.00
Premium	\$9.00 and up

ADDITIONAL POLICIES

ALCOHOL: All alcohol must be purchased through the Omaha Press Club. No exceptions apply. Wine and Champagne purchased by the case, with no split cases permitted, receive a 10% discount. For full Club events where alcohol is removed from the premises, an additional fee of \$1,000 applies. Smoking and vaping are prohibited in accordance with state law.

SECURITY: A security guard is required for Club events with 100 or more guests. Security will be provided at a rate of \$50 to \$60 per hour for the duration of the event, with a four-hour minimum, and will remain on site until all guests have departed.

VENDOR RESPONSIBILITIES: All vendors are responsible for setup and breakdown of their/host centerpieces, linens, décor, place cards, and related items. OPC staff will remove all OPC items. If Press Club staff is requested to assist with vendor setup or breakdown, an additional service fee will apply. Items, products, or equipment not retrieved within 48 hours of the event become the property of the Omaha Press Club.