

Prestige Catering

**Restaurant & Patio Lounge
Pacific Springs Vista
810 S. 169th St.
Omaha NE 68116
614-7660**

We offer different levels of service for your private or business related functions, everything from a box lunch to a wedding. Offering gourmet meal selections that cover an extensive variety of foods

Prestige Catering is ready, willing and able to work with your needs. If you don't see what you are looking for on our menu, one of our Professional Chefs will personally sit down with you and help prepare your perfect event menu.

Hors d'oeuvres – *Hors d'oeuvre parties can be fun and entertaining for any size party whether formal or informal. Treat your palate and explore several different options.*

- 🍷 **Bruschetta** – Toasted bread topped with fresh tomatoes, garlic, green onion, olives, onion, herbs and spices.
- 🍷 **Assorted Gourmet Tea Sandwiches**
- 🍷 **Crispy spring rolls with a Asian BBQ (Char Su)**
- 🍷 **Fresh Sea scallop on a parmesan crisp with sundried tomato puree, balsamic syrup, and spinach**
- 🍷 **Bacon wrapped scallop served with balsamic syrup**
- 🍷 **Caramelized Sea scallop on a risotto cake with micro greens**
- 🍷 **Smoked Salmon on a toast point with a lemon, dill, and caper cream cheese**
- 🍷 **Nova Lox smoked salmon in a blanket** – Nova Lox rolled up in a mini flapjack with lemon, dill, and caper sour cream topped with caviar
- 🍷 **Roasted fingerling potatoes with smoked salmon, sour cream, and caviar**
- 🍷 **Nova lox smoked salmon on a potato pancake with a lemon dill sour cream and caviar**
- 🍷 **Blue cheese mousse on Belgium endive with fresh chive**
- 🍷 **Maytag blue cheese crostini with port poached pears, sprinkled with walnut powder**
- 🍷 **Wild mushroom wontons with an Asian dipping sauce**

- 🍷 Mushroom strudel – Fresh mushrooms cooked in a balsamic sauce and wrapped in flaky phyllo dough
- 🍷 Chicken pinwheel – grilled chicken rolled with roasted red peppers, kalamata olives, spinach and a garlic cream cheese in a sundried tomato wrap
- 🍷 Sesame and soy marinated chicken skewer with Thai coconut curry dipping sauce (This ones a favorite)
- 🍷 Asian chicken noodle salad on a fried wonton wrapper tossed in our own Char Su sauce
- 🍷 Roasted pheasant on a croustade with herbed cream cheese and cranberry chutney
- 🍷 Cajun shrimp on a mini flapjack with a chipotle cream cheese
- 🍷 Cajun shrimp on a Gaufrette with lemon aioli and fresh chive
- 🍷 Bacon wrapped dates stuffed with blue cheese
- 🍷 Asian marinated beef skewer with a coconut curry dipping sauce
- 🍷 Curry beef on apple chip
- 🍷 Roasted garlic puree on a crostini
- 🍷 Fresh mozzarella with sundried tomato and fresh basil on toast
- 🍷 Pastry wrapped smoked salmon and cream cheese
- 🍷 Crispy sesame wontons topped with cold smoked salmon with wasabi cream and soy syrup
- 🍷 Asparagus wrapped with prosciutto with a lemon aioli
- 🍷 Chambord poached pear with a Maytag blue cheese sauce
- 🍷 Grilled chicken with brie and apple chutney on French bread
- 🍷 Mini crab or salmon cakes with house made remoulade
- 🍷 New Zealand rack of lamb cut in individual portions flavored with extra virgin olive oil and fresh Thyme
- 🍷 Pancetta crisps with goat cheese and pear
- 🍷 Hummus, tabboule, and baba gannouj portions of any one of the three
- 🍷 Tuna tartar on a sweet cucumber with fried wonton
- 🍷 Fresh lobster on a Belgian endive leaf with a Saffron butterscotch sauce
- 🍷 Asian pork on sweet potato chip
- 🍷 Pulled pork tartlet with port reduction and parmesan cream

Party Trays

- 🍷 Spinach & artichoke dip – The chef's own personal recipe, served piping hot
- 🍷 Traditional cheese & fruit tray – A variety of cubed cheeses accompanied by a beautiful display of fruit
- 🍷 Country cheese & fruit tray - Imported cheeses and fresh fruit presented with candied walnuts
- 🍷 Traditional meat & cheese tray – A nice selection of salamis and cubed cheeses

- 🍷 **The foreigner – A unique presentation of imported meats and cheeses from around the world**
- 🍷 **Baked Brie – Triple cream Brie cheese wrapped in a puff pastry shell and baked to a golden brown then topped with chili infused honey, served with an array of breads and crackers – serves approximately 25 guests**
- 🍷 **Fresh Vegetable tray – Only the best seasonal vegetables accompanied by a variety of dipping sauces**
- 🍷 **Antipasto – Assorted imported cheeses, Fire roasted red peppers, marinated artichoke hearts, gourmet olives, imported meats and many more exquisite treats**

Box Lunches

- 🍷 **Sandwiches**
- 🍷 ***Rosemary roasted chicken on a Focaccia bun with caramelized onion, and melted provolone cheese**
- 🍷 **Smoked turkey with a red pepper mayo, Swiss, red onion, and micro greens on Ciabatta bread**
- 🍷 **Italian marinated portabella mushroom with roasted red peppers and melted provolone cheese topped with fresh micro greens on rustic bread**
- 🍷 **The Italian–Assorted premium Italian meats and salamis with kalamata olives, micro greens, and sun dried tomatoes**
- 🍷 **House made chicken salad on a fresh croissant with lettuce, onion, and tomato**
- 🍷 **Roasted beef on a toasted bun with cranberry herbed cream cheese spread**
- 🍷 **French Dip – Tender sliced prime rib on a sourdough hoagie with house made Au Jus**
- 🍷 **Grilled chicken on a toasted onion bun with crisp bacon, fresh onion, and a honey Dijon sauce**
- 🍷 **BBQ pulled chicken or pork sandwiches with cheddar cheese and bacon**
- 🍷 **Swedish or marinara style meatballs with hoagies and Swiss cheese**
- 🍷 **Italian sausage on hoagie with red onion and a fire roasted red pepper sauce**
- 🍷 **Pesto Chicken – grilled chicken on a sundried tomato bun with provolone cheese, red onion and mixed greens tossed in pesto vinaigrette.**
- 🍷 **Fresh tilapia sautéed in extra virgin olive oil with roasted red pepper mayo, caramelized onions, provolone cheese, and mixed greens served on an onion dill bun.**
- 🍷 **Char-grilled burger glazed with chipotle BBQ and topped with bacon, cheddar and guacamole.**

- 🍴 Char-grilled burger topped with bacon and melted bleu cheese.
- 🍴 Char-grilled burger topped with melted provolone cheese and served with a side of mushroom and onion demi glace.
- 🍴 Grilled shrimp and prosciutto on Focaccia with melted provolone cheese and our special sweet Thai sauce.
- 🍴 Grilled NY on toasted ciabatta with melted havarti cheese smothered with a sherry pepper cream sauce.
- 🍴 Smoked salmon on a toasted bagel with fresh cucumber and a lemon, dill, caper cream cheese with alfalfa sprouts, and red onion

🍴 Wraps

- 🍴 Chipotle chicken in a sun dried tomato tortilla with roasted red pepper, red onion, green onion, and parmesan cheese
- 🍴 Chicken Caesar wrap – Tender grilled chicken in a garlic herb tortilla with crispy romaine and house made dressing.
- 🍴 Coconut curry chicken wrap with grilled onions, peppers
- 🍴 Fajita wrap – Thin slices of beef wrapped with roasted peppers, caramelized onions, melted cheese
- 🍴 Marinated beef wrap- Beef strips in a sundried tomato tortilla with a coconut curry cream and seasoned potatoes

*all wraps contain dairy products unless requested or stated otherwise.

❖ Salads

- 🍴 Italian chicken salad – Grilled chicken atop mixed greens with Italian cheese, artichokes and roasted red peppers, and Italian dressing.
- 🍴 Grilled chicken Caesar salad – Tender chicken atop hearts of romaine with ground peppercorns, parmesan cheese, house made croutons and our own Caesar dressing
- 🍴 Mixed greens tossed with a honey balsamic dressing, bacon, toasted walnuts, blue cheese, and grilled chicken
- 🍴 Roasted fennel and radish salad with a lemon olive oil dressing
- 🍴 Mandarin salad- Mix greens with a mandarin orange vinaigrette, Coriander crusted Tuna strawberries, dried cranberries, and almonds
- 🍴 White truffle salad- Field greens with a white truffle vinaigrette topped with prosciutto, parmesan, artichokes, alfalfa sprouts, Kalamata olives
- 🍴 Mixed greens tossed with a raspberry vinaigrette topped with smoked salmon, red onion, and hard boiled egg

❖ Sides

- 🍽️ Pasta salad
- 🍽️ Sweet & spicy cucumbers
- 🍽️ Pesto sweet corn – Try it to believe it!
- 🍽️ Pesto orzo
- 🍽️ Maple glazed carrots with almonds
- 🍽️ Mixed vegetables in herb butter
- 🍽️ Fresh rolls with whipped butter
- 🍽️ Fresh fruit
- 🍽️ Sweet Potato Chips

- All lunch options are \$8.95 unless otherwise stated for a sandwich, wrap, salad, or soup with choice of side and a daily sweet; cookies, cakes, or dessert bars with an after lunch mint.
- Please feel free to call if you have any questions

Daily Options

❖ Entrees

- 🍽️ Basil Artichoke and mushroom chicken with lemon zest
- 🍽️ Chicken piccata – lemon, caper, butter sauce over chicken breast
- 🍽️ Chicken marsala – a dark rich sauce with garlic and mushrooms
- 🍽️ Sesame and soy marinated chicken skewers with a Thai coconut curry dipping sauce
- 🍽️ Apricot chicken
- 🍽️ A spicy coconut curry sauce with grilled chicken, basil, and green onion
- 🍽️ Mediterranean chicken – A unique blend of spices and marinara sauce
- 🍽️ 6 oz or 8oz grilled steak with a gorgonzola cream
- 🍽️ Asian marinated beef over saffron basmati rice with a colorful confetti of vegetables
- 🍽️ A combination of steamed clams and mussels in a white wine lemon butter broth
- 🍽️ Hoisin marinated pork tenderloin – A very unique and wonderful Asian style marinade
- 🍽️ Japanese BBQ ribs
- 🍽️ Pork carnitas with a banana Pico de Gallo
- 🍽️ Italian sausage with roasted red peppers and onions
- 🍽️ Jambalaya- a traditional dish with a hint of spice, Andouille sausage, chicken, tomatoes, and rice.
- 🍽️ Salmon Piccata
- 🍽️ Cajun Tilapia

❖ Pasta

- 🍴 “Mac and Cheese” Premium cheeses brought together and tossed with pasta shells – topped with Romano cheese
- 🍴 Fettuccini Alfredo – our own Alfredo sauce tossed with fresh herbs and topped with grilled chicken
- 🍴 Sun dried tomato chicken pasta – grilled chicken atop a sun dried tomato cream with fresh basil and noodles
- 🍴 Smoked Gouda cream sauce tossed with noodles and topped with grilled chicken and Parmigiano Romano cheese
- 🍴 Thai noodles – An authentic Thai sauce tossed with noodles, fresh basil, and topped with chicken
- 🍴 Salmon atop penne noodles tossed in a lemon, dill, cream
- 🍴 Salmon atop penne noodles tossed in a chipotle cream with bell peppers and red onion
- 🍴 Firecracker pasta – spicy sausage, onion, and bell peppers tossed with house marinara and fresh herbs
- 🍴 Sausage risotto – Creamy Italian risotto topped with sausage and a sauce of roasted peppers, onions, and tomatoes
- 🍴 Marco Polo – Our own version of the classic, grilled beef tossed with a red sauce with a hint demi glace then topped with parmesan and baked
- 🍴 Seafood pasta- Creamy Alfredo sauce with a spicy finish, loaded with shrimp and bay scallops

❖ Sides

- 🍴 Roasted red potatoes with herbs and spices
- 🍴 Mashed potatoes
 - Roasted garlic
 - Chili whipped
 - Blue cheese
- 🍴 Blue cheese stuffed potatoes
- 🍴 Maple and brown sugar sweet potato mashers
- 🍴 Orzo tossed with fresh basil pesto
- 🍴 *Pesto sweet corn*
- 🍴 Dinner rolls with honey whipped butter
- 🍴 Rice pilaf
- 🍴 Herb and cheese Polenta
- 🍴 Savory bread pudding
- 🍴 White truffle risotto-

- All daily options run between \$10 - \$17 per entrée; unless purchased in package form

Prestige Options

❖ Entrees

- 🍽️ Grilled Salmon cakes with house made remoulade
- 🍽️ Hoisin marinated Salmon – A great dish with a strong Asian influence
- 🍽️ Grilled Salmon with a balsamic syrup and fresh basil puree
- 🍽️ Salmon Oscar – Grilled salmon topped with fresh crab meat, asparagus, and a house made hollandaise
- 🍽️ Crispy salmon with a lemon basil pesto sauce
- 🍽️ Parmesan crusted Salmon over a white bean stew
- 🍽️ Grilled Crab cakes with a house made Romesco
- 🍽️ Bacon wrapped shrimp with BBQ and toasted sesame seeds
- 🍽️ Jumbo Shrimp Scampi over Angel Hair Pasta
- 🍽️ Fresh shrimp served with a tequila, lime, cilantro sauce
- 🍽️ Cajun shrimp over creamy risotto with infused oils and fresh vegetables
- 🍽️ Pine nut crusted Sea bass with a roasted garlic and white bean puree
- 🍽️ Lamb cakes with a rosemary demi glace
- 🍽️ Grilled rack of lamb served with a velvety pomegranate sauce
- 🍽️ Osso Bucco over herbed polenta (An awesome dish of lamb shanks that have been roasted all day and served over a creamy polenta with a rich demi glace)
- 🍽️ Grilled rosemary rack of lamb
- 🍽️ Grilled Tuna with a Ponzu butter sauce
- 🍽️ Bacon wrapped scallops with balsamic glaze
- 🍽️ Crispy Halibut served with a lemon butter cream sauce
- 🍽️ Filet Oscar – Grilled tenderloin topped with crab meat, asparagus, and house made hollandaise
- 🍽️ Oxtail stew with potato dumplings
- 🍽️ Roasted garlic rubbed Cornish game hen oven buttery wild rice with fresh asparagus
- 🍽️ Herb roasted Beef Tenderloin with red wine caper sauce
- 🍽️ 12oz veal chop with apple cinnamon raisin chutney

- All Prestige Options are market value

Desserts

- 🍷 Chambord poached pear with honey whipped cream and chocolate sauce
- 🍷 Peaches in brandy cream
- 🍷 White, dark chocolate, or raspberry mousse in a white or dark chocolate cup topped with a cherry
- 🍷 Choose your flavor of Panna Cotta (A very creamy Italian dessert). Irish cream, dark chocolate, white chocolate, raspberry, strawberry, and coffee.
- 🍷 Rice pudding served in a martini glass with almonds and cherry sauce
- 🍷 Carrot bread pudding with foster sauce ala mode
- 🍷 Millionaire chocolate brownie
- 🍷 We offer an assortment of gelato
- 🍷 We custom make pies and cakes of any sort!

The menu we provide is just a guideline of what we offer. If you have any special requests, we would be glad to meet with you and prepare a menu that is right for your needs.

Thank you, for letting us provide you with a memorable experience.