



CATERING MENU

TO PLACE AN ORDER OR FOR ADDITIONAL INFORMATION. PLEASE CONTACT DIRECTOR OF PROMOTIONS: MARA TAYLOR-MEJSTRIK AT 402-408-5298 OR MTAYLOR-MEJSTRIK@BESTBISON.COM. 24 HOUR NOTICE REQUIRED FOR ALL CATERING ORDERS.



All salads listed below feed 10.

CALIFORNIA COBB SALAD \$55

organic garden greens, fire roasted corn, egg, avocado, marinated house tomatoes, applewood smoked bacon, bleu cheese, avocado ranch dressing

BBQ RANCH SALAD \$55

organic garden blend, cucumber, fire roasted corn, black bean relish, pickled red onion, avocado, jack cheese, crumbled bbq chip topping, barbecue ranch dressing

HARVEST SALAD \$65

organic garden blend, house tomatoes, roasted sweet potatoes, cajun pecans, dried cherries, fire roasted corn, bacon, bleu cheese, maple vinaigrette

MODERN GREEK SALAD \$55

organic garden greens, quinoa, house tomatoes, cucumber, red onion, kalamata olive, marinated garbanzo, feta, creamy garlic dressing

CILANTRO LIME SALAD \$60

organic garden greens, pico de gallo, black beans, roasted corn, pepitas, chipotle aioli, avocado, jack cheese, cilantro lime vinaigrette

CAESAR SALAD \$40

hearts of romaine, marinated house tomatoes, parmesan, applewood smoked bacon, garlic croutons, caesar dressing

ADD YOUR CHOICE OF PROTEIN:

All proteins listed below feed 10.

GRILLED CHICKEN \$18

GRILLED SALMON \$30

BRAISED BISON STEAK \$36



All bowls listed below feed 10.

BISON BOLOGNESE \$90

house made spicy bison sausage, roasted garlic tomato sauce, scorched red peppers, cream, penne pasta, herb ricotta, parmesan, basil

BISON SHEPHERD'S PIE \$90

ground bison, yukon gold mashed potatoes, parmesan cheese, carrots, green peas, roasted corn, red wine mushroom sauce

SOUTHWEST BOWL \$95

bison chuck, basmati cilantro rice, pico de gallo, black bean relish, fire roasted corn, garbanzo beans, chipotle aioli, avocado, toasted pumpkin seeds

RANCH HOUSE BOWL \$95

braised bison chuck, yukon gold garlic mashed potatoes, green beans, roasted red pepper, sauteed onion, mushroom, fire roasted corn, scallions

TERIYAKI BOWL \$85

grilled chicken, red peppers, green beans, zucchini, squash, broccoli, carrot, teriyaki glaze, basmati rice, sesame seeds, scallions

FARMHOUSE BOWL \$85

grilled chicken breast, roasted zucchini & squash, green beans, marinated house tomatoes, sweet potato, pickled apricots, maple vinaigrette, basmati rice, creamy garlic sauce



burger bar includes condiments listed on the side. Add chips for \$10

BURGER BAR \$90

classic grilled bison burger patty on brioche bun served with american cheese, lettuce, tomato, onion, pickles, ketchup, mustard, and mayonnaise

CHICKEN SANDWICH BAR \$90

choice of grilled or crispy chicken breast with brioche bun served with american cheese, lettuce, tomato, pickles, garlic aioli, chipotle aioli



SIDES

SIDE SALAD (individual) \$3

BISON CHILI (one gallon)

served with shredded cheese and green onions \$75

COOKIES (dozen)- \$15

BEVERAGES

SODA CAN \$1.75

BOTTLED WATER \$1.75

GALLON TEA/LEMONADE \$10

Orders subject to taxes and setup fees. Plates and utensils included. Chafing/Serving Dishes and setup start at \$25.