



CATERING MENU

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

BOWLS

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

ADD ONS

BREAD ROLLS (12) \$6

BISON CHILI (one gallon – serves 10)

served with shredded cheese and green onions \$75

COOKIES (dozen)- \$15

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

SALADS

All salads listed below feed 10.

CALIFORNIA COBB SALAD \$60

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

HARVEST SALAD \$65

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

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

HOUSE SALAD \$40

organic garden greens, house marinated tomatoes, croutons, and our cilantro lime dressing

ADD YOUR CHOICE OF PROTEIN:

All proteins listed below feed 10.

GRILLED CHICKEN \$18

GRILLED SALMON \$30

BRAISED BISON STEAK \$36

BURGERS & SANDWICHES

Serves 10 – includes house made bbq chips

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

SLIDERS

10 sliders and house made bbq potato chips

CRISPY CHICKEN SLIDERS \$40

butter milk chicken breast, pickles, spicy chipotle aioli, slider bun

BISON BURGER SLIDERS \$40

american cheese, ketchup, mustard, pickles

REUBEN SLIDERS \$45

house-cured corned bison brisket, sauerkraut, swiss cheese, thousand island, slider buns