



SAVOR...
CATERING MENU



SAVOR... Lincoln



WELCOME TO SAVOR...LINCOLN

SAVOR... a global leader in hospitality & food, prides itself in providing memorable experiences to each client & guest. **SAVOR...** is the exclusive caterer at Pinnacle Bank Arena, Pinewood Bowl & special events. Our event space provides an All American setting for the most private gatherings, business meetings to grand celebrations. Energize your meetings with legendary catering by **SAVOR...** hosted in our beautiful arena. Our Culinary Arts staff will provide attendees with refreshing fare from start to finish. **SAVOR...** Lincoln is fast becoming known for its award-winning chefs & culinary artisans who prepare traditional arena food fare to sumptuous hors d'oeuvres, entrees & desserts for your event. You can choose from our exquisitely crafted menus, or we will customize a lavish menu masterfully paired with wines & spirits.

SAVOR...LINCOLN CATERING GENERAL INFORMATION & CONTRACTUAL POLICY

Please Take Time To Familiarize Yourself With Our Policies

GUARANTEES

The catering sales team must be advised of exact numbers of guests attending your event no later than 12pm (noon), ten (10) business days prior to the start of your function. Three (3) days prior to the event date by 12:00pm (noon), the client has the ability to increase the numbers of guests. Any functions over 500 guests will require a 14-day notification. This number will constitute the guarantee & not be subject to reduction.

CANCELLATIONS

Cancellation of any event must be in writing to your **SAVOR...** Catering Representative. Written cancellations must be made by the individual(s) who signed the original contract. All contracts are subject to change during NCAA Tournaments, State of Nebraska High School tournaments, Concerts, or inclement weather conditions.

TAXES & SERVICE CHARGES

The standard Nebraska Tax Rates will apply to all applicable items including Food & Beverage, Alcohol, Equipment, etc. Applicable taxes will be determined for equipment on an Event-by-Event basis. A standard service charge of 18% will be added on all food & beverage orders. The service charge is not a gratuity & will be retained by **SAVOR...** to elevate services, amenities & offer higher wages to attract motivated servers. Prices listed on our event menus do not reflect these sales taxes & service charges.

BANQUET PLANS

Banquet Service is presented at no more than 10 per place setting per table. **SAVOR...** provides white or black standard table cloths & (white, red or black) napkins for all events free of charge. Exact table counts are due 5 days prior to your event. Other linen colors, sizes & designs are available for rental at an additional charge. Specialty linens provided by the client must be delivered to the arena by 3PM the day before your event.



FOOD & BEVERAGE REGULATIONS

SAVOR... is the Exclusive Caterer for Pinnacle Bank Arena, Pinewood Bowl & special events. All food & beverage intended for consumption in this facility must be purchased through **SAVOR...** No food & beverage may be brought into or removed from the facility. SMG/SAVOR..., as a Licensee holder, is responsible for the Administration of the Sale & Service of Alcoholic Beverages in accordance with the Laws & Regulations of the State of Nebraska & the City of Lincoln. All beer, wine & liquor must be supplied by **SAVOR...** & consumed on the premises.

LABOR FEES & RENTAL FEES

SAVOR... will outline the appropriate staffing for your event based on your needs.

Bartending & Attendant Fees will apply to every event. Events requiring specialty or additional china, portable bars or additional equipment & product may be subject to earlier guarantee dates, deposits & rentals fees. **SAVOR...** will provide service equipment for a standard event, (including but, not limited to china) for up to 450 guests. Any events exceeding, will require additional rental fees to be paid for by the client

EVENT TASTINGS

SAVOR... Catering Sales Professionals & our Legendary Culinary team invite you to a complimentary menu tasting two to three months prior to your event. Your tasting is offered for up to four guests to sample a maximum of two menu entrees with accompaniments & salad. Hors d'oeuvres, Carver Stations and Chef Station items are not included. A list of tasting menu options is available from your Sales Professional. Tastings will be scheduled during non-event days only. Tastings exceeding four guests will be charged per additional guest.

WE WILL GLADLY CUSTOMIZE MEAL SECTIONS TO ACCOMMODATE SPECIAL FOOD NEEDS:

N SIGNATURE ITEMS  **GLUTEN FREE**  **VEGETARIAN**  **VEGAN**

To help assist with your menu selections, our **SAVOR...** Catering Team has labeled menu packages that are able to accommodate special dietary restrictions. Please consult your **SAVOR...** Catering representative for further assistance in creating your special event menu.




BREAKFAST CHEF'S TABLES

All Breakfast Selections Include Chilled Orange Juice, Freshly Brewed Coffee.
All hot breakfast selections require a 25-person minimum.
Fewer than 25 people may be subject to a 10% surcharge.

CONTINENTAL

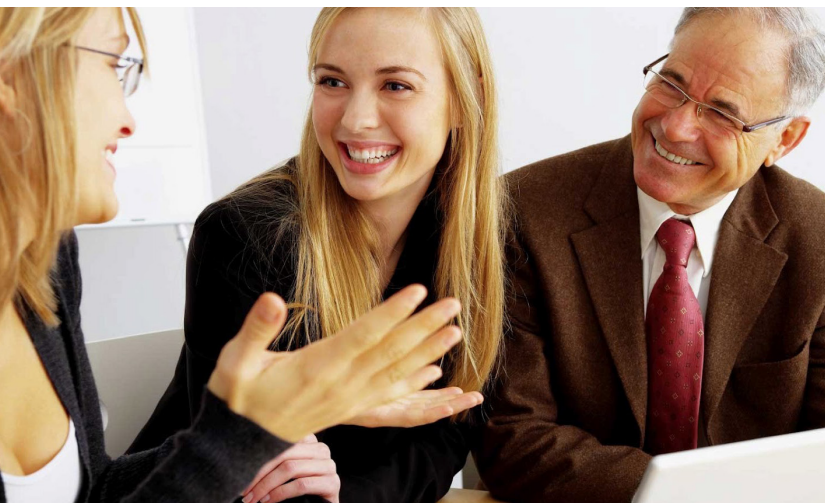
SUNRISE CONTINENTAL  7
An assortment of Fresh Danish Pastries and Muffins with Butter

DELUXE CONTINENTAL  9
An assortment of Fresh Danish Pastries, Muffins with Butter and Preserves, Fresh Cut Seasonal Fruit and Berries

HEART HEALTHY  12
Freshly made Blueberry or Oatmeal Muffins, Vanilla Yogurt with Granola, Fresh Cut Seasonal Fruit and Berries, Fruit Preserves and Low Fat Cream Cheese


FARM FRESH 9
Scrambled Eggs, Hickory Smoked Bacon or Sausage and Breakfast Potatoes


NEBRASKA STEAK AND EGGS  16
Grass-fed Nebraska Beef Steak with Eggs made to order served with Country Fried Potatoes



ACTION STATIONS

One Chef Attendant per 50 Guests recommended at \$25 per Attendant

FRENCH TOAST OR PANCAKES  6
Cinnamon Sugar French Toast OR Buttermilk Pancakes
Accompanied by: Warm Maple Syrup, Blueberry Glaze, Strawberry Glaze, Powdered Sugar, Candied Pecans & Whipped Butter

OMELET  7
Omelets Made-to-Order with a Selection of Hickory Smoked Bacon, Ham, Grilled Onions, Peppers, Cheddar & Swiss Cheeses, Tomatoes, Mushrooms & Spinach

BREAKFAST ENHANCEMENTS (per dozen)

ASSORTED BREAKFAST BREADS	32	ASSORTED MUFFINS	34
BAGELS with Cream Cheese, Butter & Preserves	34	ASSORTED DONUTS	30
FLAKEY CROISSANTS with Butter & Preserves	34	BREAKFAST WRAP	42
BUTTERMILK BISCUITS with Butter & Honey	20	Flour Tortilla filled with Scramble Eggs, Sausage, Cheddar Cheese, Black Beans, Peppers and Onions served with Homemade Salsa	



ANYTIME SNACKS

Display Trays serve approximately 12 people.

SEASONAL WHOLE FRUIT	24
SEASONAL SLICED FRUIT	48
FRESHLY BAKED COOKIES	28
CHOCOLATE FUDGE BROWNIES	28
TORTILLA CHIPS & HOMEMADE SALSA	28
SAVOR... KETTLE CHIPS & DIP	25
CHEF'S CHEX PARTY MIX	16
GRANOLA BARS	36
FRUIT YOGURTS	2.50 EACH
CANDY BARS	3.25 EACH
ASSORTED BAGS OF CHIPS	2 EACH



BEVERAGES

Each selection serves approximately 30 people.

SIGNATURE COFFEE TABLE	30
Gourmet Regular and Decaffeinated Coffee with Flavored Syrups, assorted Accompaniments and Sweeteners	
FRESHLY BREWED ICED TEA	33
CHILLED SWEET TEA	34
LEMONADE	30

A LA CARTE

BOTTLED WATER	2
BOTTLED SPARKLING WATER	4
ASSORTED SOFT DRINKS	2.50
ASSORTED BOTTLED JUICES	3.75
MILK	1.50
ENERGY DRINKS	4



BOXED LUNCHES

All Boxed Lunches include chips, whole fruit, a cookie and bottled water.

Minimum of 10 people per type.

Fewer than 10 may be subject to a 10% surcharge.

ARENA BOXED LUNCH 9

Choice of Sliced Ham or Turkey Breast and American Cheese on a Bun

TURKEY AND BACON SANDWICH 11

Roasted Turkey Breast, Crisp Bacon, Tomatoes, Lettuce and Mayonnaise on Country Hearth Whole Wheat Bread

GRILLED VEGETABLE WRAP 12

Baby Greens, Ribbons of Zucchini, Carrots, Red & Yellow Peppers, Portobello Mushrooms with Herbed Cream Cheese

GRILLED CHICKEN SANDWICH 12

Focaccia with Sundried Tomato-Basil Pesto, Romaine Lettuce, Provolone Cheese and Caramelized Onions

SOUTHWEST GRILLED CHICKEN SALAD 12

Baby Greens, Charred Corn, Black Beans, Sliced Tomatoes, Cheddar Cheese with Cilantro-Citrus Vinaigrette

SLOW ROASTED BEEF WRAP 14

Thinly Sliced Beef with Cole Slaw, Fried Onions, Jack Cheese, Roasted Tomatoes with Scallion Spread

PLATED LUNCHES

Lunch Selections require a 25-person minimum.

Fewer than 25 people may be subject to a 10% surcharge.

CHILLED SALADS

All Salads Include Freshly Baked Bread with Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Service.

GRILLED CHICKEN CAESAR SALAD 11

Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Cornbread Croutons and Creamy Caesar Dressing

Add Shrimp or Steak \$6 per person

GRILLED STEAK SALAD 14

With Mixed Field Greens, Roasted Tomatoes, Fried Shoe String Onions, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette



PLATED LUNCHES

Plated Lunches require a 25-person minimum. Fewer than 25 people may be subject to a 10% surcharge.

HOT LUNCHES

Lunch Entrees Include Choice of Salad and Chef's Dessert, Freshly Baked Bread with Butter, Freshly Brewed Coffee and Iced Tea Service.

Check out our dessert section to sweeten up your meal!



SALADS

THE FARMERS MARKET SALAD

Mixed Greens, Tomatoes, Cucumbers, Carrots and Ranch or Dorothy Lynch Dressing

CAPITAL CITY CAESAR SALAD

Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Cornbread Croutons and Creamy Caesar Dressing

ARTICHOKE & PEAR TOMATO SALAD

With Crumbled Gorgonzola Cheese on top of Mixed Greens and Red Wine Vinaigrette

ENTREES

ROSEMARY & GARLIC RUBBED ROASTED CHICKEN

Served with Wild Rice Pilaf and Sautéed Seasonal Vegetables

16

GRILLED ITALIAN CHICKEN BREAST

Italian Marinated Chicken Breast Char-Grilled to Perfection, Served with a Mushroom Supreme Sauce, Basil Mashed Potatoes and Fresh Seasonal Vegetables

17

NEBRASKA BEEF SIRLOIN TIPS

Served with Loaded Mashed Potatoes, Seasonal Vegetables and Balsamic Glaze

19

MARINATED FLAT IRON STEAK

With a Balsamic Caramelized Onion Demi, Horseradish Mashed Potatoes and Sautéed Seasonal Vegetables

20



DESSERT ENHANCEMENTS

LEMON CAKE

Layered Lemon Cake with a cool Lemon Mousse and Lemon Curd

6

NEW YORK CHEESECAKE

A Classic Rich Madagascar Vanilla Bean Cheesecake

6

SALTED CARAMEL VANILLA CRUNCH

Light Vanilla Cake with waves of Caramel, Custard and a Salted Caramel Crunch

6

SEASONAL CARROT SUPREME

Loaded with Carrots, Pecan Pieces, Crushed Pineapple and filled with Cream Cheese Frosting

7

SEASONAL RED VELVET CAKE

Layers of Rich Red Velvet Cake, filled and frosted with a Tangy Cream Cheese Filling

7

CHOC'LATE LOVIN' SPOON CAKE

Decadent Chocolate Pudding between layers of Dark Moist Chocolate Cake

7



LUNCH CHEF'S TABLES (BUFFETS)

Buffets include Freshly Brewed Coffee and Iced Tea Service. There will be an additional charge for dinner portions. Lunch selections require a 25-person minimum. Fewer than 25 people may be subject to a 10% surcharge.

SOUP & SALAD BAR 12

Our House-made Soup, Full Salad Bar with a Selection of Toppings, Dressings, Vinaigrettes, House Italian Pasta Salad and Assorted Chef Selected Desserts

TRADITIONAL DELI 14

Garden Mixed Field of Greens with House Ranch and Dorothy Lynch Dressing, Creamy Penne Salad, Sliced Smoked Turkey Breast, Roast Beef, Baked Ham, Cheddar, Swiss, Provolone, Lettuce, Tomatoes, Thin Red Onion, Dill Pickle Spears, Assorted Breads, SAVOR...Kettle Chips and Freshly Baked Cookies

Add Soup for \$2 per person

ALL AMERICAN N 14

Grilled Beef Hamburgers, Hotdogs, Platter of Sliced Cheeses, Potato Salad, Fresh Cole Slaw, Assorted Condiments, SAVOR...Kettle Chips, Freshly Baked Cookies & Brownies



DINNER CHEF'S TABLES (BUFFETS)

Dinner includes Freshly Brewed Coffee and Iced Tea Service. Dinner Chef's Tables selections require a 30-person minimum. Fewer than 30 people may be subject to a 10% surcharge.

PRIDE OF THE PLAINS N 22

Roasted Turkey with all the Fixings
 Chipotle Roasted Potatoes
 Roasted Root Vegetables
 Corn Chowder
 Freshly Baked Rolls & Butter
 Pumpkin Pie with Housemade Whipped Cream

ITALIAN COUNTRYSIDE 24

House Lasagna
 Pasta served with Alfredo and Marinara Sauce
 Italian Vegetable Medley
 Caesar Salad
 Garlic Bread
 Chef's Choice Selection of Dessert

FLAVORS OF NEBRASKA 24

Baked Steak with Cream Gravy
 House Smoked Pork Loin
 Baked Macaroni & Cheese
 Buttermilk Mashed Potatoes
 Cheesy Green Beans
 Salad of Mixed Lettuces with Tomatoes, Cucumbers, and Carrots served with Ranch & Dorothy Lynch dressing
 Freshly Baked Cheddar Biscuits
 Oatmeal Fruit Crisp - Choose between a Triple Berry Fusion or Lightly Sweetened Apples with a Scrumptious Oatmeal Topping Baked in our Brick Oven and served with Fresh Whipped Cream

CANOPY STREET BBQ N 25

House Smoked Chicken
 Pulled Pork
 Sweet & Smoky Baked Beans
 Roasted Cheddar Corn Bake
 Potato Salad
 Tomato and Onion Salad
 Freshly Baked Rolls & Butter
 Oatmeal Fruit Crisp - Choose between a Triple Berry Fusion or Lightly Sweetened Apples with a Scrumptious Oatmeal Topping Baked in our Brick Oven and served with Fresh Whipped Cream

AT THE CHEF'S TABLE 27

Slow Roasted or House Smoked Prime Rib of Beef served with Housemade Creamy Whipped Horseradish
 Loaded Mashed Potatoes
 Steamed Green Beans
 Mixed Green Salad with Ranch or Dorothy Lynch Dressing
 Freshly Baked Rolls with Butter
 Chef's Selection of Desserts

PLATED DINNERS

Dinner entrees include Your Choice of Salad and Chef's Dessert, Freshly Baked Bread with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea Service.

Dinner selections require a 25-person minimum.

Fewer than 25 people may be subject to a 10% surcharge.

Check out our dessert section to sweeten up your meal!



APPETIZER ENHANCEMENTS

CRAB CAKES 4.50 each

Over Wilted Greens, Lemon Aioli and Pommery Mustard Sauce

TOMATO BRUSCHETTA 3.00 each

Fresh Tomatoes and Herbs on top of a Garlic Crostini Drizzled with Olive Oil

CLASSIC SHRIMP COCKTAIL 6.00 each

Jumbo Shrimp served with Cocktail Sauce

SALADS

THE FARMERS MARKET SALAD  

Mixed Greens, Tomatoes, Cucumbers, Carrots and Ranch or Dorothy Lynch Dressing

CAPITAL CITY CAESAR SALAD 

Crispy Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Cornbread Croutons and Creamy Caesar Dressing

BEEFSTEAK TOMATO SALAD 

Crisp Bacon, Bleu Cheese and Balsamic Vinaigrette

ENTREES

FRENCHY CHICKEN 20

French Cut Breast of Chicken in our House White Buerre Blanc, served with Oven Roasted Red Skin Potatoes and Seasonal Vegetables

HOUSE SMOKED PORK LOIN 24

Slow Smoked Pork Loin, served with a Wine Mustard Sauce, Rosemary Red Roasted Potatoes and Seasonal Vegetables

SEARED TOP SIRLOIN  25

Seared with Crushed Green and Pink Peppercorns and Grain Mustard, served Medium Rare with a Cabernet Reduction, Mini Loaded Baked Potatoes and Haricot Verts

PRIME RIB AU JUS **N** 26

Slow Roasted Herbed Crusted Angus Prime Rib with Natural Au Jus, served with our Housemade Creamy Whipped Horseradish, Loaded Mashed Potatoes and Seasonal Vegetables (15 person minimum)

GRILLED PORTOBELLO   15

A fresh Portobello Mushroom, Marinated and Grilled, served with Wild Rice Pilaf and Seasonal Vegetables (can be ordered individually)

DESSERT ENHANCEMENTS

LEMON CAKE 6

Layered Lemon Cake with a cool Lemon Mousse and Lemon Curd

NEW YORK CHEESECAKE 6

A Classic Rich Madagascar Vanilla Bean Cheesecake

SALTED CARAMEL VANILLA CRUNCH 6

Light Vanilla Cake with waves of Caramel, Custard and a Salted Caramel Crunch

SEASONAL CARROT SUPREME 7

Loaded with Carrots, Pecan Pieces, Crushed Pineapple and filled with Cream Cheese Frosting

SEASONAL RED VELVET CAKE 7

Layers of Rich Red Velvet Cake, filled and frosted with a Tangy Cream Cheese Filling


CHOC'LATE LOVIN' SPOON CAKE 7


Decadent Chocolate Pudding between layers of Dark Moist Chocolate Cake




COLD HORS D'OEUVRES

Required 25-person minimum.


CRUDITÉ PLATTER  **4 PER PERSON**
 Display of Fresh Cut Seasonal Vegetables and Lavash served with Traditional Buttermilk Vegetable Dip

CHEESE PLATTER  **4.50 PER PERSON**
 Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with fresh and dried fruits

ANTIPASTO PLATTER  **4.75 PER PERSON**
 Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers, Marinated Artichoke Hearts and Mushrooms

BRUSCHETTA  **3 EACH**
 Fresh Tomatoes and Herbs on top of a Garlic Crostini Drizzled with Olive Oil

APRICOT CANAPÉ **3 EACH**
 Creamy Boursin Cheese topped with an Apricot Marmalade

CROSTINIS **4 EACH**
 Prosciutto, Seasonal Fruit, Crescenza Cheese
 Herb Crusted Beef, Roasted Peppers, Caramelized Onions
 Olive Tapenade 


MEDITERRANEAN SKEWER   **4 EACH**
 Basil, Cherry Tomato, Baby Mozzarella & Kalamata Olive



HOT HORS D'OEUVRES

Required 25-person minimum.

FIG AND CARAMELIZED ONION PUFFS  **3 EACH**
 Goat & Cream Cheese filled Puff Pastry

ASSORTED KABOBS  **3.50 EACH**
 Chicken, Garlic, Ginger, Cilantro, Lime Juice
 Smoked Beef, BBQ Sauce
 Pork, Whole Grain Mustard and Orange Glaze

SMOKED MOZZARELLA PROFITEROLES  **3 EACH**
 Cream Cheese, Fresh Herbs & Roasted Red Pepper Coulis

PANKO CRUSTED CRAB CAKES **4.50 EACH**
 Served with Rémoûlade Sauce

CHICKEN SATAY **3 EACH**
 With Spicy Peanut Sauce




SLIDERS **4 EACH**
 Mini Cheeseburgers with Condiments
 Buffalo Chicken with Ranch and Bleu Cheese
 Pulled Pork with House BBQ Sauce

SPANAKOPITA TURNOVER  **2.50 EACH**
 Spinach and Feta Cheese in a Flaky Greek Pastry



CARVINGS

All carving stations will be served with freshly baked slider rolls. Carvers available at \$25 per attendant. One carver per 50 guests is recommended. Two-hour service maximum. All carvings require a 25 person minimum.

HERB SEASONED SMOKED TURKEY BREAST With Smoked Cranberry Sauce (serves 25) 	100
ROASTED HAM With Honey Mustard Sauce (serves 30) 	125
HERB RUBBED PRIME RIB With Au Jus & Housemade Creamy Whipped Horseradish (serves 30) 	275

BAR SELECTIONS

PREMIUM LIQUOR

Ketel One
Patrón Silver
Crown Royal

Bombay Sapphire
Johnnie Walker Red Label
Maker's Mark

7 PER DRINK

Captain Morgan
Jack Daniel's

DELUXE LIQUOR

UV
Bacardi Superior
Seagram's 7

Svedka
Jose Cuervo Especial
Jim Beam

6 PER DRINK

Beefeater
Dewar's White Label

WINE BY THE GLASS

White Zinfandel
Merlot

Chardonnay
Cabernet Sauvignon

6 PER DRINK

Pinot Grigio
Pinot Noir

PREMIUM CRAFT BEER

Cans or Draft

6 PER DRINK

DOMESTIC BEER

5 PER DRINK

NON-ALCOHOLIC

BOTTLED WATER & JUICES

2 PER DRINK

SOFT DRINKS

2.50 PER DRINK

ADDITIONAL BEVERAGES

If a special "designer drink" is what you have in mind or a different variety of liquor or beer, requests can be assisted by your SAVOR... Catering Representative during normal business hours.



Package Bar Service

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water.

BAR SERVICES	FIRST HOUR	SECOND HOUR	EACH ADDITIONAL HOUR
Premium Brands	14 PER PERSON	6 PER PERSON	4 PER PERSON
Call Brands	12 PER PERSON	3 PER PERSON	3 PER PERSON
Beer, Wine & Soda	8 PER PERSON	4 PER PERSON	3 PER PERSON

Drink Tickets

Drink tickets are available at \$6 per ticket. Tickets are redeemable for one (1) choice drink from the bar. Ask your SAVOR... Catering Representative for details



Pinnacle Bank Arena

SAVOR...



SAVOR...
CATERING MENU



SAVOR... Lincoln